OCVTS
OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL

ADULT EDUCATION CLASSES
FALL 2022

CHOOSE FROM OVER 150 ADULT CLASSES
Culinary Arts, Welding, Marine Trades, Automotive, Construction, Technology, Allied Health, Health & Fitness, General Interests & More...

10 MONTH ACCELERATED PROGRAMS
OFFERED IN 7 CAREER FIELDS
FILL OUT YOUR FASFA NOW
Precision Machine Technology, Twilight Automotive Technology, Practical Nursing, New Home Construction, Culinary Arts, Certified Medical Assistant & Twilight Cosmetology.

APPRENTICE PROGRAMS
AVAILABLE IN 5 TRADE AREAS

REGISTER NOW

CLASSES FILL QUICKLY
REGISTER ONLINE EARLY | **OCVTS.ORG**

OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL

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 20, 2022

Visit OCVTS.ORG for adult evening class fall registration.

REGISTRATION FOR FIRST-YEAR APPRENTICES BEGINS AUGUST 2, 2022, 8:00 AM-3:00 PM (SEE PAGE 7)

Fall classes begin September 6, unless otherwise noted. Enrollment is limited, so register early! Online registration will be extended for classes that start later in the semester.

VISIT THE WEBSITE FOR DRIVING DIRECTIONS TO OCVTS CENTERS

OCVTS ADULT EDUCATION CALENDAR OF EVENTS

JULY

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

July 13 - Appr On-Line Reg. ~ Returning Students Only
July 20 - Fall On-Line Registration Commences

AUGUST

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		

August 2 - Apprentice Registration Walk-In

SEPTEMBER

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

* September 5 - Labor Day (no classes)
September 6 - Evening School Classes Begin
* September 26 - Rosh Hashanah (no classes)
* September 29 - Back to School Night (no evening classes/accelerated classes are in session)

OCTOBER

M	T	W	TH	F
3	4	5	6	7
10	11	12	13	14
17	18	19	20	21
24	25	26	27	28
31				

* October 5 - Yom Kipper (no classes)
* October 10 - Columbus Day (no classes)

NOVEMBER

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		

* November 7-11 - NJEA Convention Week
* November 23-25 - Thanksgiving (no evening classes/accelerated classes are in session)

DECEMBER

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

* December 26-30 - Winter Holiday Break (no classes)

JANUARY

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			

January 3 - Appr & Year Long Classes Resume/On-Line Registration Commences
* January 16 - Martin Luther King Jr. Day (no classes)

FEBRUARY

M	T	W	TH	F
		1	2	3
6	7	8	9	10
13	14	15	16	17
20	21	22	23	24
27	28			

* February 2 - District Open House (no evening classes/accelerated classes are in session)
February 6 - Evening School Spring Classes Begin
* February 20 - Presidents Day (no classes)

*** Indicates Evening School Closed**

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. There will be no refunds after the first night of class. **(A $15 registration fee will be deducted from refunds)**. Students must notify the Adult Education Office at 732.473.3100 x 1000 to initiate the refund process. **Check refunds will take 6-8 weeks to process.** We are not responsible for snow days; however, canceled classes will be rescheduled.

COURSE CANCELLATION
Courses may be cancelled 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 meet the course requirements, 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 10 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 6, 2022, 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, OCTVS is a NON-SMOKING CAMPUS.

EMERGENCY SCHOOL CLOSING

Inclement weather or emergency closings will be announced on our website at ocvts.org and social media @ocvts via *Facebook, Twitter and Instagram*. It will also be announced on radio station WOBM (92.7), The Point (94.3), WJRZ (100.1) and News 12 New Jersey after 3:00PM.

IF DAY SCHOOL IS CANCELLED, EVENING SCHOOL IS CANCELLED.

The Adult 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

Board of County Commissioners

Commissioner John P. Kelly ..... Director
Commissioner Virginia E. Haines ..... Deputy Director/OCTVS Liaison
Commissioner Barbara Jo Crea ..... Member
Commissioner Gary Quinn ..... Member
Commissioner Joseph H. Vicari ..... Member

Board of Education

Nina Anuario ..... President
Stephen Scaturro ..... Vice President
Charles Muller ..... Member
Ronald L. Rosetto ..... Member
Maureen C. Stankowitz ..... Member

OCTVS Central Administration

Karen L. Homiek ..... Superintendent
Dr. Michael B. Maschi ..... Assistant Superintendent
Frank J. Frazee, CPA ..... Business Administrator

Adult Education Division

Jeremy Dusza ..... Principal of Adult Education
Post Secondary Admissions
NJ Apprentice Network Coordinator
Frank Morelli ..... Cooperative Educational Experience Coordinator
Sharon Noble ..... Adult Admissions Representative
Denise Maynard ..... Adult Education Administrative Assistant
Apprentice Administrative Assistant
Jacqueline Lamazza ..... Adult Education Administrative Assistant
Laurie Passenti ..... Adult Education Administrative Assistant
Grace-Ann Giglio-Zygmaniak ..... Financial Aid Officer

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:
Dr. Michael B. Maschi, Title IX/Affirmative Action Office, 732.240.6414 x 3332
Kevin Dineen, Federal Section 504 Officer, 732.473.3100 x 3123
Kevin Dineen, Americans with Disabilities Officer, 732.473.3100 x 3123
Kevin Dineen, 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.

COURSE LISTINGS

OCVTS Adult Education Calendar 2
Registration Information 2-3
Emergency School Closing Information 3
Welcome Letter from The Superintendent 4
OCVTS Center Locations 6
Apprentice Program Information 7-8

PRE-APPRENTICE
Residential Electric 9
Basic Home Systems: HVAC 9

APPRENTICE
Electricity I—IV 9-10
HVAC-R I—IV 10-11
PLUMBING I—IV 11
Heavy Equipment Operator Program: HEOP I—II 12

CULINARY ARTS – BAKING
Pineapple Upside Down Cake 12
Flourless "Cracked Earth" Cake and Tuscan Zuccharini Cookies 12
Everything Biscotti 12
Pumpkin Bars 13
Gluten Free Vegan Pumpkin Cake w/Chocolate Frosting 13
Gluten Free Toffee Cake 13
Pumpkin and Apple Pie 13
20 Minute Pizza Dough for Sausage Bread, Garlic Bread and Pizza 13
Gluten Free Cookies 13
Italian 7 – Layer Cookies (Rainbow Cookies) 13

CULINARY SEMINARS
Asian Night – Egg Roll in a Bowl and Potstickers 14
A Night on the Bayou 14
Oktoberfest! 14
Date Night 14
Tuscany Part 1 14
Tuscany Part 2 14
Peak of the Season 14
Meatball Subs 15
Soup Night 15
Sauce Night 15
The Q (Jersey Barbecue) 15
Pasta Night 15
Meal Prep for the Week 15
Spanish Tapas 15
Mother Sauces Part 1 15
Homemade Mozzarella Night 16
One Pan/Pot Meals 16
Risotto night 16
Stealth health 16
Grilled Cheese Please 16
Mother Sauces Part 2 16
Thinking Thanksgiving? 17
Charcuterie Boards/Cheese Boards 17
Basic Cooking for Newbies Part 1 17
Hot & Cold Hors D'Oeuvres, Dipping Sauces 17
Lasagna Night 17
Basic Cooking for Newbies Part 2 17
Fall Food in France 17
Basic Cooking for Newbies Part 3 18
Classic American Cuisine 18
Ultimate Winter Comfort Foods 18
Side Dishes that Shine 18
Amazing Flatbreads 18
The Science of Spice 18
Sous Vide 18
Street Food, Glorious Street Food 19
Bangin' Brunch Food 19

MURDER MYSTERY DINNER THEATRE
Horror Homicide 19
Murder Family Style 19
Murder at the Kringle Variety Hour 19

COOKING DEMONSTRATION DINNERS
Oktoberfest Dinner 20
A Taste of Italy 20
New Orleans Réveillon 20

ALLIED HEALTH
ECG and Phlebotomy 20
Pharmacy Technician Prep Program 21
Electronic Health Records Specialist 21
Medical Terminology for the Medical Office 21
Introduction to Medical Billing, Coding and Health Insurance 21
Medical Coding 22
Entry Level Dental Assisting 22
Dental Radiology 22

ACCELERATED TRAINING PROGRAMS FOR ADULTS...23-27

HEALTH AND FITNESS –Certification Courses
Personal Fitness Trainer – Basic 28
Sports Nutrition 28
Weight Management and Wellness 28
Life Wellness/Holistic Health Consultant 28
Reiki Level I 29
CPR – Basic Life Saver 29

PERSONAL HEALTH ENRICHMENT
Beginner West Coast Swing 29
Beginner Hustle 29
Ballroom 1, 2, 3 29
Beginner Tap Fit 30
Tap Fit II 30
Ballet for Balance 30
Line Dancing for Beginners 30
Line Dancing for Intermediates 30
AMPD Fusion 30
Pound® the Rockout Workout 31
Yoga 31
Chair Yoga 31
Yang to Yin Yoga 31
Yoga for Active Adults 32
Yoga Vinyasa Flow for Beginners to Intermediate 32
Yoga Fundamentals 32
Yoga Vinyasa Flow for Flexibility 32
Essential Oils: A Way to Balance Your Life and Take Away Toxins 32
T'ai Chi for Health and Fall Prevention 32
24 Basic T'ai Chi Chuan (Yang Style) 33
Evidential Mediumship 33
Teaching Spirit Circle 33
Choir of Angels 33
Spirit Guide Workshop 33
Primordial Sound Meditation 33
The Ancient Art of Laying of the Stones – Crystals for Body Alignment 34
Seven Spiritual Laws 34
Power Chakra Workshop 34
Introduction to Acupressure with Seva Acupressure for Stress Release 34
Acupressure and Qigong for Pulmonary Health 34
Acupressure for Self-Care to Release Holiday Stress: When the Going Gets Tough Learn How to Sail 35

INFORMATION TECHNOLOGY
Audio for Electronic Media 35
Advanced Audio for Electronic Media 35
A+ Comptia Computer Certification 35
Introduction to Personal Computers 35
eBay Essentials 35
eBay Advanced 36
iPad and iPhone Devices 36

CONSTRUCTION TRADES
Woodworking – Beginner/Novice 36
Woodworking – Intermediate/Experienced 36
Computer-Aided Drafting Level I 36
Intro to Water/Wastewater Operation 37

AUTOMOTIVE
Auto Mechanics 37
Automotive Maintenance 37
Auto Painting 37
Automotive and Ornamental Metal Fabrication and Welding 37
Auto Body Repair I 37
Auto Body Repair II 38
Diesel Technician 38
Automotive Technician I—II 38
Small Gas Engines I—II 38

MARINE TRADES
Outboard Engine Maintenance 39
US Certified Coast Guard Captain 39

GENERAL INTEREST
Spanish 1 – Section 1 39
Guitar – Beginner 39
Guitar – Intermediate 39
Guitar – Intermediate to Advanced 39
Creative Writing 40
Healing Through Ink 40
Financial Strategies for Successful Retirement 40
Restaurant Business A-Z 40
Tractor Trailer – CDL Class A 40
CDL Class B w/Passenger Endorsement 41
Pilot Ground School 41

WELDING
Basic Welding I 41
Basic Welding II 42
GMAW and FCAW Welding 42

REGISTRATION FORM 43

OCVTS ADULT EDUCATION
FALL 2022 COURSE OFFERINGS
FULL-YEAR PROGRAMS

Apprentice Programs (See Page 7)
Basic Home Systems (Pre-Apprentice)
Heavy Equipment Operator (Pre-Apprentice)
Residential Electric (Pre-Apprentice)
A+ CompTIA
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 20, 2022

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, Parking Lot #2
Adjacent to the Jay & Linda Grunin
Center for the Arts ~ Building #12

GO TO OCVTS.ORG 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.

RETURNING APPRENTICES ONLINE REGISTRATION BEGINS Wednesday, July 13, 2022

THE FOLLOWING APPRENTICESHIP COURSES WILL BE OFFERED IN THE FALL OF 2022

Electricity I	**HVAC-R I**	**Plumbing I**	**Heavy Equipment**
Electricity II	**HVAC-R II**	**Plumbing II**	**Operator Program I**
Electricity III	**HVAC-R III**	**Plumbing III**	**Heavy Equipment**
Electricity IV	**HVAC-R IV**	**Plumbing IV**	**Operator Program II**

Maintenance Mechanic

ADDITIONAL APPRENTICE OPPORTUNITIES AVAILABLE

FIRST-YEAR APPRENTICE AND NEW APPRENTICE APPLICATIONS WILL BE ACCEPTED IN-PERSON AT THE OCVTS TOMS RIVER CENTER ONLY TUESDAY, AUGUST 2, 2022, 8:00AM-3:00PM

The following are required for the application process:

1) Current proof of employment in the trade area (pay stub or letter on company letterhead)
2) Tuition payment for the year (VISA/MasterCard, check or money order)

Evening hours available upon request (after 4:00pm)

Adult Education currently provides an Apprentice Coordinator who is available to register students with their employer's support. 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 to 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 request assistance in developing an apprenticeship training program.

ALL APPRENTICE REGISTRATION ENDS AUGUST 31, 2022
CALL 732.473.3159

OCVTS OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL

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**
Job Placement Services	**x 3175, 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 be given prior approval by the New Jersey Apprentice Network Coordinator. Please call 732.473.3159 between 9:00AM-4:00PM.

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. 2000 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 persons 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 in person beginning August 2, 2022 at the OCVTS Toms River Center only. 8:00 AM - 3:00PM
Proof of employment and tuition fee are required.

RESIDENTIAL ELECTRIC ~ PRE-APPRENTICE (FALL REGISTRATION ONLY)
This 162-hour course is designed to provide students with entry-level skills required for the electrical trades. Basic theories and laws of electricity will be taught. Basic electrical circuits used in the home are covered including: service installation, conduit wiring, BX and Romex wiring, and single pole switches for lamps and outlets. Topics include: circuit designs, wiring safety, and alternate methods of wiring. During this time, you will learn layout, assembly, installation, and testing of electrical systems. The course progresses with a heavy emphasis on circuit wiring, including all 3-way and 4-way switching circuits, basic control wiring, and basic conduit bending. Electric service design and installation will be taught. The National Electrical Code will be emphasized throughout all topics covered. Students must have the current National Electrical 2020 Code book. Phone, data, cable/satellite TV, and alarm systems will also be covered. **Please note that a first year apprentice "COMPLETER EXAM" and A MINIMUM OF 144 HOURS ARE REQUIRED for advancement to the apprentice program.**

Course: 5011-F22A **Center:** Jackson **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

BASIC HOME SYSTEMS: HVAC ~ PRE-APPRENTICE (FALL REGISTRATION ONLY) — This 162-hour course is designed to provide students with skills required for those interested in the HVAC-R trades. Practical hands-on training and operating theory of today's heat and air conditioning systems will be covered. Students will learn entry-level skills needed to service, repair and install systems, making them marketable and increasing their job potential. **First year apprenticeship entrance requires employment in the HVAC-R industry. A MINIMUM OF 144 HOURS ARE REQUIRED.**

Course: 5016-F22A **Center:** Brick **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

APPRENTICE ELECTRICITY

The Apprentice Electricity program is only for those currently working for an electrical contractor. Applicants must show proof of employment prior to acceptance by the Apprentice Coordinator into Electricity I. These are theory classes and are considered ***related training*** *and* ***will not*** *include hands-on training.* ***Applying for the Electrical License requires completion of the four-year Electricity Apprentice Program and registration with the US Department of Labor. www.dol.gov/apprenticeship www.njconsumeraffairs.gov Those not yet working in the trade should register for Residential Electric (see above). MINIMUM OF 144 HOURS PER YEAR REQUIRED****.*

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 trades, 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.

Course: 7010-F22A **Center:** Toms River **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

ELECTRICITY II (FALL REGISTRATION ONLY) — Electricity II focuses on commercial and industrial electrical wiring installations. All course work 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.

Course: 7020-F22A **Center:** Toms River **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22
Course: 7020-F22B **Center:** Performing Arts Academy **Nights:** T, TH
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/6/22

STAY CONNECTED TO OCVTS NEWS, UPDATES, AND EMERGENCY CLOSINGS WWW.OCTVS.ORG

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.

Course: 7030-F22A **Center:** Performing Arts Academy **Nights:** T, TH
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/6/22
Course: 7030-F22B **Center:** Performing Arts Academy **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

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.

Course: 7040-F22A **Center:** Performing Arts Academy **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

APPRENTICE HVAC-R

The Apprentice HVAC-R program is only for those currently working for a HVAC-R contractor. Applicants must show proof of employment prior to acceptance by the Apprentice Coordinator into HVAC-R I. These are theory classes and are considered ***related training*** *and* ***will not*** *include hands-on training.* ***Applying for the HVAC-R license requires completion of the four-year HVAC-R Apprentice Program and registration with the US Department of Labor.***

www.dol.gov/apprenticeship www.njconsumeraffairs.gov

Those not yet working in the trade should register for Basic Home Systems: HVAC (page 9).

MINIMUM OF 144 HOURS PER YEAR REQUIRED.

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.

Course: 7111-F22A **Center:** Brick **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

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.

Course: 7121-F22A **Center:** Brick **Nights:** T, TH
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/6/22

HVAC-R III (FALL REGISTRATION ONLY) — *Commercial-Industrial HVAC-R* - 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.

Course: 7130-F22A **Center:** Performing Arts Academy **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

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

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.

Course: 7140-F22A **Center:** Brick **Nights:** T, TH
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/6/22

APPRENTICE PLUMBING

The Apprentice Plumbing program is only for those currently working for a plumbing contractor. Applicants must show proof of employment prior to acceptance by the Apprentice Coordinator into Plumbing I. These are theory classes and are considered ***related training*** *and* ***will not*** *include hands-on training.*

Applying for the plumbing license requires completion of the four-year Plumbing Apprentice Program and registration with the US Department of Labor.
www.dol.gov/apprenticeship www.njconsumeraffairs.gov
MINIMUM OF 144 HOURS PER YEAR REQUIRED.

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, pvs, copper and galvanized, basic boiler operations, and controls.

Course: 7210-F22A **Center:** Brick **Nights:** M, W
Tuition: $875.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

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.

Course: 7220-F22A **Center:** Brick **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

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 related-science 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.

Course: 7230-F22A **Center:** Waretown **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

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.

Course: 7240-F22A **Center:** Waretown **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

SEE PAGE 43 FOR MAIL-IN REGISTRATION FORM.

HEAVY EQUIPMENT OPERATOR

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. 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 162 hours of related technical Instruction that will count toward a two-year apprentice program. ***MINIMUM OF 144 HOURS PER YEAR REQUIRED.***

Course: 7701-F22A **Center:** Jackson **Nights:** T, TH
Tuition: $875.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/6/22

HEAVY EQUIPMENT OPERATOR PROGRAM ~ APPRENTICE HEOP II (FALL REGISTRATION ONLY) — This class will prepare apprentice students to work as heavy equipment operators or mechanics in the heavy equipment construction industry. Students who have successfully completed 144 hours in the HEOP Pre-Apprentice program will have the opportunity to earn the remaining (144) related technical instruction hours required to complete the two-year apprentice program. Students must show proof of employment in the related field. ***MINIMUM OF 144 HOURS PER YEAR REQUIRED.***

Course: 7702-F22A **Center:** Jackson **Nights:** M, W
Tuition: $875.00 **Time:** 6:30-9:30PM **Hours:** 162 **Start:** 9/7/22

CULINARY SEMINARS - BAKING

Students are encouraged to bring bottled water, an apron and take-home containers. Be prepared to feast at the end of the night!

NEW! **PINEAPPLE UPSIDE DOWN CAKE** — Pineapple upside down cakes were all the rage from the 60s right through the 80s. "Upside Down" refers to the way the cake is made. The cake is assembled and baked with fruit at the bottom and the batter on top. To turn it out, you flip the cake upside down, leaving you with the glistening, caramelized fruit layer exposed and the cake underneath it. The pineapple will be the crowning glory of the night! **Taught by Chef Krista Sierra.**

Course: 6233-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 9/19/22

NEW! **FLOURLESS "CRACKED EARTH" CAKE AND TUSCAN ZUCCHARINI COOKIES** — Learn to make these two unique, easy, and delicious treats. First, a super rich chocolate cake made with a few simple ingredients and no flour. We will top it with freshly-made whipped cream and berries. Next, a "zuccharini" (little sugar) cookie that is a recipe straight from a Tuscan farmhouse kitchen and made with white wine. Both recipes will have people asking for you to make these again and again! Join us for a sweet night of fun and learning. **Taught by Chef JoAnn Gallo.**

Course: 6240-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/3/22

NEW! **EVERYTHING BISCOTTI** — Legend has it that Italian explorer Christopher Columbus tucked a stash of biscotti in the hull of one of his three sailing ships, the Nina, the Pinta, or the Santa Maria on his legendary expedition to the Americas. We will explore the history behind these delicious cookies while baking cappuccino biscotti, orange almond biscotti and biscotti del Lagaccio (anisette). **Taught by Chef Laura Dec.**

Course: 6234-F22A **Center:** Brick **Nights:** W
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/12/22
Course: 6234-F22B **Center:** Brick **Nights:** TH
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/13/22

OCVTS OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL

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

REGISTRATION FOR FALL PROGRAMS WILL BEGIN ON JULY 20, 2022.

NEW! PUMPKIN BARS — Pumpkin bars with cream cheese frosting are the ultimate fall treat. They have incredible spiced pumpkin flavor. They're soft and sturdy which pairs perfectly with the silky cream cheese frosting. **Taught by Chef Krista Sierra.**

Course: 6235-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/17/22

NEW! GLUTEN FREE VEGAN PUMPKIN CAKE WITH CHOCOLATE FROSTING — A spiced-pumpkin cake filled with fall's best spices and topped with a sweet cream cheese frosting. A thick slice topped with vegan cream cheese frosting is what every fall meal needs to make it complete. This cake and cream cheese frosting are both gluten-free and vegan. This pumpkin cake is free of: wheat, gluten, dairy, eggs, peanut and tree nuts. **Taught by Chef Krista Sierra.**

Course: 6236-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/24/22

NEW! GLUTEN FREE TOFFEE CAKE — Based off of a sticky toffee pudding cake recipe, this cake is sticky and sweet with warm caramel notes and made with almond meal. You would never know it was gluten free! **Taught by Chef Krista Sierra**.

Course: 6237-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 11/14/22

NEW! PUMPKIN AND APPLE PIE — Everyone loves a good pie, especially after a great Thanksgiving meal. Join us and make your Thanksgiving desserts, starting with my grandmother's apple pie recipe. It will always be my favorite and I'm sharing it with you. I hope it becomes one of your favorites as well! If there's one thing I look forward to at Thanksgiving, it's the pumpkin pie topped with a huge dollop of whipped cream. I'll be sharing my absolute favorite traditional pumpkin pie recipe for you to enjoy for years to come! **Taught by Chef Krista Sierra**.

Course: 6238-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 11/21/22

NEW! 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 a rustic garlic bread. Very 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-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/5/22

NEW! GLUTEN FREE COOKIES — It wouldn't be Christmas without cookies! Join us and learn to make three different types of gluten free cookies. The BEST gluten free chocolate chip cookies are soft, chewy, golden, and irresistible! Easy-to-make and NOBODY in a million years would ever guess they are gluten free! Soft and chewy gluten free sugar cookies from scratch. They are INCREDIBLE! These gluten free almond cookies are light, delicate, and practically melt in your mouth! Enjoy them plain or top them with an easy almond glaze for even more almond flavor. These cookies make a delicious addition to any holiday cookie plate. **Taught by Chef Krista Sierra.**

Course: 6239-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/12/22

ITALIAN 7-LAYER COOKIES (RAINBOW COOKIES) — The Italian rainbow cookie has always been the saving grace of any cookie platter. Colorful layers of almond cake sandwiched with apricot or raspberry jam and coated in chocolate, it is truly the perfect cookie. **Taught by Chef Krista Sierra.**

Course: 6224-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/19/22
Course: 6224-F22B **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/20/22

CULINARY SEMINARS

OCVTS Adult Evening School offers a selection of hands-on seminars, which allow students to prepare a variety of dishes. Be prepared to feast at the end of the night!
Students should bring an apron, take-home containers, and bottled water.

NEW! ASIAN NIGHT - EGG ROLL IN A BOWL AND POTSTICKERS — Join us for a night of Asian dishes. Learn to create an Asian feast right in your own kitchen. Egg roll in a bowl is a one-pan dinner and is packed with protein and flavor. Made with either ground pork or beef, this recipe tastes just like an Asian egg roll but without the egg roll wrapper. Are potstickers one of your favorite take out foods? Join us and learn to make them! **Taught by Chef Krista Sierra.**

Course: 6792-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 9/12/22

A NIGHT ON THE BAYOU — Learn the basics of New Orleans style cuisine from red roux to gumbo. We will cover all of what you want to learn about the cuisine of the Big Easy! Take a culinary tour of New Orleans while learning how to make some of the area's most famous staple dishes. You will be able to have your own Mardi Gras anytime you want! **Taught by Chef Bryan Jones.**

Course: 6771-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 9/13/22

NEW! OKTOBERFEST! — It is an annual festival in Munich, Germany, held over a two-week period and ending on the first Sunday in October. This class will feature some of the classic foods served during Oktoberfest. Examples of what we will be preparing are: Würstl (sausages) with bacon & apple sauerkraut, Reiberdatschi (potato pancakes), and Käsespätzle (cheese noodles). **Taught by Chef Peter Fischbach.**

Course: 6793-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 9/19/22

NEW! DATE NIGHT — How would you like to impress your significant other with a show stopping meal made by you? I will give you a simple, yet elegant menu that you can recreate in your own home and knock their socks off! We will make a three course meal (including an appetizer, entree, dessert, and mocktail) from start to finish that will rival any fine dining restaurant you can find! **Taught by Chef Bryan Jones.**

Course: 6770-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 9/20/22

NEW! TUSCANY PART 1 — Tuscany is the BBQ region of Italy. Only the woods of old vines and olive trees charcoals the fire. This is how they prepare skewers of garden vegetables, mushrooms and the famous Bistecca alla Fiorentina. In this class we will learn how they BBQ in Tuscany. Example: Panzanella Salad, Bruschetta, and Bistecca alla Fiorentina. **Taught by Chef Peter Fischbach.**

Course: 6794-F22A **Center:** Brick **Nights:** W
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 9/21/22

NEW! TUSCANY PART 2 — Sicily is the biggest island of the Mediterranean, and has seen many invasions by different civilizations in its history. This class will utilize perfume of herbs, silverfish, crusty bread, extraordinary vegetables, ricotta cheeses, and citrus. In this class we will be preparing, Caponata, Arancini, and Cannoli. **Taught by Chef Peter Fischbach.**

Course: 6795-F22A **Center:** Brick **Nights:** TH
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 9/22/22

NEW! PEAK OF THE SEASON — In this class we will make the most of our summer gardens and the abundance of produce available at the peak of the harvest season. Our menu will include: Herb Heirloom Tomato Tarts, Ratatouille, Roasted Tomato & Basil Sauce with pasta, and Basic Pesto. We will finish with a Plum Torte dessert. **Taught by Chef Laura Dec.**

Course: 6796-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 9/27/22
Course: 6796-F22B **Center:** Brick **Nights:** W
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 9/28/22

NEW! MEATBALL SUBS — Who doesn't like a good meatball sub? Grandma's tender and juicy meatball recipe simmered in a delicious tomato sauce, and served on crunchy Italian bread covered in melted mozzarella. What could be better? **Taught by Chef Krista Sierra.**

Course: 6797-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/3/22

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! **Taught by Chef Bryan Jones.**

Course: 6772-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/4/22

SAUCE NIGHT — A perfect marinara sauce is a staple in many households. In this class I will show you how to make marinara from scratch, and transform it to a variety of other sauces to make completely different flavor profiles! We will also make a homemade pesto sauce that we will transform into a couple of wonderful dishes. **Taught by Chef Bryan Jones.**

Course: 6775-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/11/22

NEW! THE Q (JERSEY BARBECUE) — I became inspired to create this class after traveling extensively around our amazing country. Let's take a trip through history to learn a little about the great state of New Jersey, regional BBQ styles, and create something new, exciting, fun, and delicious together! **Taught by Chef Peter Fischbach.**

Course: 6798-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/17/22

PASTA NIGHT — Show your family that you can make pasta just like your Italian grandma! We will make pasta from scratch and transform it to the perfect meal. We will cover 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-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/18/22

NEW! MEAL PREP FOR THE WEEK — In this class you will learn the 7 tips to making meal prep easy! Plan around your social life • Use recipes that have an overlap in ingredients • Cook/chop staple ingredients ahead of time for mix-and-match bowls • Use your freezer to your full advantage • Stock your fridge, freezer, and pantry with healthy basics • Plan to use dinner as leftovers for lunch • Make sheet pan/one pot meals. Menu to be determined. **Taught by Chef Peter Fischbach.**

Course: 6799-F22A **Center:** Brick **Nights:** W
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/19/22

NEW! SPANISH TAPAS — The word "tapas" is derived from the Spanish verb tapar, "to cover". The meat used to cover the sherry was normally ham or chorizo. Bartenders and restaurant owners prepared a variety of snacks to serve with sherry that we will recreate. Examples of some foods we may be preparing are: Croquetas de Jamón (Ham Croquettes), Gambas al Ajillo (Garlic Shrimp), Pulpo Gallego (Grilled Octopus), Tigres or Mejillones Rellenos (Stuffed Mussels). **Taught by Chef Peter Fischbach.**

Course: 6800-F22A **Center:** Brick **Nights:** TH
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/20/22

NEW! MOTHER SAUCES PART 1 — The term "mother sauce" refers to any one of five basic sauces, which are the starting points for making various secondary sauces or "small sauces." A sauce is essentially a liquid plus some sort of thickening agent along with other flavoring ingredients. The five mother sauces are: Béchamel Sauce, Velouté Sauce, Espagnole Sauce, Hollandaise Sauce and Classic Tomate Sauce. **Taught by Chef Peter Fischbach.**

Course: 6801-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/24/22

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-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/25/22

NEW! ONE PAN/POT MEALS — Whether you're looking for a super quick weeknight dinner or an impressive looking meal for company, we will explore the ease of making gourmet quality dishes in one pot. We will prepare a chicken, pork, and fish meal that you will want to rush home and make for your family and friends. **Taught by Chef Laura Dec.**

Course: 6803-F22A **Center:** Brick **Nights:** W
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/26/22
Course: 6803-F22B **Center:** Brick **Nights:** TH
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 10/27/22

RISOTTO NIGHT — Ever wonder how your favorite restaurant makes that perfect creamy risotto every time? I will show you how to use this technique for more than just rice. I will teach you the technique for cooking the perfect risotto using a variety of bases, as well as the different kinds of proteins and vegetables that pair perfectly. **Taught by Chef Bryan Jones.**

Course: 6779-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 11/1/22

NEW! STEALTH HEALTH — "Stealth Health" is all about cooking with less salt and fat, but without making it seem like you've deleted the yum factor from your menu. Learn how restaurateurs are reformulating recipes to be healthier, while still attracting customers with great taste, and tempting menu options. Tonights menu will be - 1) Tuna Crudo, herb salad & citrus – ginger dressing. 2) Poached chicken with herbs, balsamic roasted brussel sprouts & honey grilled peaches. 3) Cilantro lime local fluke tacos with avocado, charred corn salsa & pickled red onion. 4) Macerated berries with mint & greek yogurt. **Taught by Chef Peter Fischbach.**

Course: 6804-F22A **Center:** Brick **Nights:** W
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 11/2/22

NEW! GRILLED CHEESE PLEASE — If you are like me and love the food you ate as a kid, then you will love this class. This is definitely a simple class to have fun at and experiment with different yet familiar foods. We will create several different types of grilled cheese sandwiches using different types of breads, cheeses and fillings. T**aught by Chef Peter Fischbach.**

Course: 6819-F22A **Center:** Brick **Nights:** TH
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 11/3/22

NEW! MOTHER SAUCES PART 2 — A continuation of the Mother Sauces Part 1 - Here are the last two of the five mother sauces, Espagnole Sauce and Hollandaise Sauce and some examples of the small sauces that can be made from each: Robert Sauce, Chasseur Sauce, Marchand de Vin Sauce (Red Wine Reduction), Bercy Sauce, Port Wine Sauce, Dijon Sauce, Bearnaise Sauce, Malaise Sauce. **Taught by Chef Peter Fischbach.**

Course: 6802-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 11/14/22

OCVTS
OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL

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
Job Placement Services	x 3175, x 3177
Practical Nursing Admissions	x 3145

NEW! THINKING THANKSGIVING? — Want to change it up this Thanksgiving with some new ideas for sides and dessert? We will prepare a cranberry/orange sauce, sausage/apple/walnut cornbread stuffing, brussel sprouts with pistachios and lime, and make roasted beets with citrus. We will have a sweet ending with Pumpkin Cheese Cake.
Taught by Chef Laura Dec.

Course: 6805-F22A	**Center:** Brick		**Nights:** T
Tuition: $50.00	**Time:** 6:30-9:30PM	**Hours:** 3	**Start:** 11/15/22
Course: 6805-F22B	**Center:** Brick		**Nights:** W
Tuition: $50.00	**Time:** 6:30-9:30PM	**Hours:** 3	**Start:** 11/16/22

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

Course: 6780-F22A	**Center:** Brick		**Nights:** TH
Tuition: $50.00	**Time:** 6:30-9:30PM	**Hours:** 3	**Start:** 11/17/22

NEW! BASIC COOKING FOR NEWBIES PART 1 — This class is designed for anyone looking to learn how to cook or just advance their cooking knowledge at home. We will go over the basics of cooking, such as basic knife skills, temperate danger zone and proper cooking temperatures of different proteins. We will briefly touch on the differences between herbs and spices and how they should be used. How to cook pasta, rice, eggs and other simple yet tricky items. We will discuss what stocks are and what they are used for. **Taught by Chef Peter Fischbach.**

Course: 6806-F22A	**Center:** Brick		**Nights:** M
Tuition: $50.00	**Time:** 6:30-9:30PM	**Hours:** 3	**Start:** 11/21/22

HOT HORS D'OEUVRES, COLD HORS D'OEUVRES, DIPPING SAUCES — Make hors d'oeuvres from scratch instead of buying them in the store. I will show you some little tricks and tips to have you make your next cocktail party easy and elegant and even include a unique mocktail to go along with it. **Taught by Chef Bryan Jones.**

Course: 6782-F22A	**Center:** Brick		**Nights:** T
Tuition: $50.00	**Time:** 6:30-9:30PM	**Hours:** 3	**Start:** 11/22/22

NEW! LASAGNA NIGHT — Everyone loves a good lasagna, right? Homemade lasagna is a classic that every cook should have in their rotation. Tender sheets of pasta, a cheese filling, and a rich meaty tomato sauce make the perfect dish! It's a great way to feed a crowd and a perfect dish to bring to a potluck. It freezes well. It reheats well. Leftovers will keep you happy for days. **Taught by Chef Krista Sierra.**

Course: 6809-F22A	**Center:** Brick		**Nights:** M
Tuition: $50.00	**Time:** 6:30-9:30PM	**Hours:** 3	**Start:** 11/28/22

NEW! BASIC COOKING FOR NEWBIES PART 2 — This class will expand on what was taught in the first class, but you do not have to take the first class to join us in this class. In this class we will further expand your cooking knowledge. We will talk about the 5 mother sauces, the different cooking methods, classical vegetable cuts, salad dressings, emulsification and kitchen terminologies. **Taught by Chef Peter Fischbach.**

Course: 6807-F22A	**Center:** Brick		**Nights:** T
Tuition: $50.00	**Time:** 6:30-9:30PM	**Hours:** 3	**Start:** 11/29/22

NEW! FALL FOOD IN FRANCE — One of the best times to enjoy and explore France is during the Fall season. I have chosen four of my favorite French dishes for you to learn how to make. They are: Tartiflette, Butternut Squash Bisque, Pain Perdue (classic French toast) & Coq au Vin. **Taught by Chef Peter Fischbach.**

Course: 6810-F22A	**Center:** Brick		**Nights:** W
Tuition: $50.00	**Time:** 6:30-9:30PM	**Hours:** 3	**Start:** 11/30/22

STAY CONNECTED TO OCVTS NEWS, UPDATES, AND EMERGENCY CLOSINGS WWW.OCTVS.ORG

NEW! BASIC COOKING FOR NEWBIES PART 3 — You do not have to take the first two classes to join us in this class. In this class we will further expand your cooking knowledge and talk about "Introduction to butchering," how to part out a chicken, how to clean and tie a pork loin, meat cookery, and flavor development. **Taught by Chef Peter Fischbach.**

Course: 6808-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/5/22

NEW! CLASSIC AMERICAN CUISINE — This class will touch on some of America's favorite foods. This country has established several dishes that many consider examples of an "American" food tradition. In this class we will prepare New England clam chowder, macaroni & cheese, meatloaf with potato puree, peas & carrots, and end with apple pie. **Taught by Chef Peter Fischbach.**

Course: 6811-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/6/22

NEW! ULTIMATE WINTER COMFORT FOODS — With winter upon us, you will want to hunker down with these classic comfort food favorites. We will be preparing pecan French toast, chicken pot pie, best ever macaroni & cheese and an out-of-this world coconut oatmeal cookie. **Taught by Chef Laura Dec.**

Course: 6812-F22A **Center:** Brick **Nights:** W
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/7/22
Course: 6812-F22B **Center:** Brick **Nights:** TH
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/8/22

NEW! SIDE DISHES THAT SHINE — In this course we will talk about the often overlooked components that make a good meal GREAT! We look at some classic sides, as simple as mashed potatoes and learn how to make them the star of a dinner. We will create modern takes on classic side dishes, including: Macaroni & cheese, mashed potatoes, creamed mushrooms, glazed brussel sprouts with apples and bacon, and honey-coriander roasted acorn squash. **Taught by Chef Peter Fischbach.**

Course: 6813-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/12/22

NEW! AMAZING FLATBREADS — Flatbread...those super easy pizza-like breads you can have on the table in a flash. Example: Breakfast flatbread: smoked salmon, cream cheese, tomato, capers & arugula. Caprese flatbread: fresh mozzarella, tomato, basil & balsamic chicken, bacon. Ranch flatbread: BBQ chicken, cheddar, scallions, cilantro, red onion, chipotle aioli, crema and cogito cheese & tajin. **Taught by Chef Peter Fischbach.**

Course: 6814-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/13/22

NEW! THE SCIENCE OF SPICE — Explore the science behind the art of making incredible spice blends. Spice profiles - organized by their dominant flavor compound - showcase the world's top spices, with recipe ideas. There is also a selection of recipes using innovative spice blends, based on the new spice science. If you've ever wondered why some spices taste stronger than others, or how to make your own personal garam masala, this class has all the answers. Explore the world's best spices! **Taught by Chef Peter Fischbach.**

Course: 6815-F22A **Center:** Brick **Nights:** W
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/14/22

NEW! SOUS VIDE — Although the French term sous vide translates to under vacuum in English, the literal meaning explains part of this cooking technique. The entire method involves tightly sealing ingredients in a plastic bag and then slowly cooking them in a pot of simmering water. The sous vide method allows chefs to obtain perfectly-cooked ingredients without any poking or prodding. Examples of what you will cook in this class are peppercorn pork tenderloin with molasses demi & roasted sweet potato puree, glazed carrots with coriander, agave & chervil, lemongrass grilled chicken with gingered summer squash.**Taught by Chef Peter Fischbach.**

Course: 6816-F22A **Center:** Brick **Nights:** TH
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/15/22

NEW! STREET FOOD, GLORIOUS STREET FOOD — Street food is ready-to-eat food or drink sold by a vendor, in a street or other public place. It is often sold from a portable food booth, food cart, or food truck and meant for immediate consumption. In this class we will be exploring the street food from Los Angeles which is mostly infused by Asian and Latin cuisine, such as beef bulgogi tacos with pickled watermelon radish, French dip sandwich and strawberry donuts. **Taught by Chef Peter Fischbach.**

Course: 6817-F22A **Center:** Brick **Nights:** M
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/19/22

NEW! BANGIN' BRUNCH FOOD — This class will teach you how to make some of the most popular Brunch dishes that you will be sure to enjoy for years to come such as, apple pain perdue with sweet cream, lemon corn meal pancakes with citrus butter & maple syrup, "Dutch Boy" pancakes classic German pancakes with powdered sugar, asparagus & parmigiana reggiano frittata, shakshuka with spinach & harissa and croque menuisier. **Taught by Chef Peter Fischbach.**

Course: 6820-F22A **Center:** Brick **Nights:** T
Tuition: $50.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/20/22

Cuisine ON THE GREEN at Atlantis
OCEAN COUNTY CENTER FOR CULINARY ARTS

MURDER MYSTERY DINNER THEATRE

Please check www.cuisineonthegreen.com or follow us on our Facebook page @cuisineonthegreen to learn more about additional events! Are you looking for Cuisine on the Green to host a special event or create a special event for your group? Contact 609-296-2137 for more details.

WINE SELECTIONS AND A FULL SERVICE BAR ARE AVAILABLE AT AN ADDITIONAL COST.

DOORS OPEN AT 5:15PM.

HORROR HOMICIDE — It's spooky enough at the annual Halloween Ball for the denizen of Transyltucky. But when murder makes a visit, it's up to you to help horror homicide find the culprit.

Course: 6697-F22A **Center:** Cuisine on the Green at Atlantis **Nights:** SAT
Tuition: $65.00 **Time:** 5:30-8:30PM **Hours:** 3 **Start:** 10/22/22

MURDER FAMILY STYLE — It's a family affair when the most powerful players in "da pizza pie business" have a sit down to welcome new members. You'll meet the head of the families, their capos, and the true bosses, their wives! It's a whole new gang when the real housewives are invited to a meeting for the first time. Trouble? Fuhgeddaboutttit!

Course: 6763-F22A **Center:** Cuisine on the Green at Atlantis **Nights:** SAT
Tuition: $65.00 **Time:** 5:30-8:30PM **Hours:** 3 **Start:** 11/19/22

MURDER AT THE KRINGLE VARIETY HOUR — Merry turns to murder on the set of Kris Kringle's annual TV variety show. Join Santa and his guests for a jingle bell rockin' night of holiday cheer, Yuletide Hilarity and a HO-HO-Homicide.

Course: 6699-F22A **Center:** Cuisine on the Green at Atlantis **Nights:** SAT
Tuition: $65.00 **Time:** 5:30-8:30PM **Hours:** 3 **Start:** 12/17/22

COURSE CANCELLATION

Courses may be cancelled 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).

COOKING DEMONSTRATION DINNERS

Chefs from the Ocean County Center for Culinary Arts at Cuisine on the Green at Atlantis in Little Egg Harbor will host Cooking Demonstration Dinners that feature some of their specialties.

Cooking Demonstration Dinners include a multiple-course meal prepared before you with wine service available. Each course will be demonstrated by the chef in the dining room. Participants are able to ask questions during the demonstrations. Upon completion of each course demonstration, you will be served exactly what the chef prepared. Seating is limited.

DOORS OPEN AT 5:15PM.

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

OKTOBERFEST DINNER — Oktoberfest, annual festival in Munich, Germany, held over a two-week period and ending on the first Sunday in October. The festival originated in 1810, in celebration of the marriage of the crown prince of Bavaria, who later became King Louis I, to Princess Therese von Sachsen-Hildburghausen. This demonstration dinner event will focus on the foods of this culture. Bavarian pretzels, Schnitzels, potato pancakes, and a German dessert will all be served and demonstrated as we listen to traditional folk music and sip on the drinks of the land.

Course: 6521-F22A **Center:** Cuisine on the Green at Atlantis **Nights:** T
Tuition: $65.00 **Time:** 5:30-8:30PM **Hours:** 3 **Start:** 10/18/22

A TASTE OF ITALY — Join us for a taste of Tuscany's best flavors and discover ingredients that may be new to you, including pecorino, a hard cheese made with sheep's milk, to be used to make an arugula and pecorino salad with a lemon vinaigrette. A corkscrew shape pasta cavatappi with grilled zucchini with herbed ricotta. In addition, learn the art to the perfect seared scallop, chopping fresh herbs for a gremolata with a demo of scallops with orange gremolata, and filling cannoli's for dessert.

Course: 6759-F22A **Center:** Cuisine on the Green at Atlantis **Nights:** T
Tuition: $65.00 **Time:** 5:30-8:30PM **Hours:** 3 **Start:** 11/15/22

NEW ORLEANS RÉVEILLON — During the mid 1800's New Orleans's Creole families celebrated the "Réveillon", a French term meaning awaking was celebrated twice during the winter holidays. The first came after midnight mass on Christmas Eve to break a daylong fast with an elaborate meal. Then New Year's Eve brought another Réveillon, usually shared among several families. This more festive meal would be followed by a night of singing and dancing. Today's Réveillon is celebrated nightly during the Christmas season in restaurants throughout New Orleans. Continuing to uphold the spirit of the past, menus are combined with old Creole flavor and new contemporary cuisine to present truly magnificent dishes. Join us at this evening's "Réveillon", where we will be demonstrating a dinner full of feature dishes that are served at some of the oldest restaurants in New Orleans.

Course: 6711-F22A **Center:** Cuisine on the Green at Atlantis **Nights:** T
Tuition: $65.00 **Time:** 5:30-8:30PM **Hours:** 3 **Start:** 12/13/22

ALLIED HEALTH

ECG AND PHLEBOTOMY — This dual course will commence with ECG concepts, theory and practicum, based activities. Topics include: medical terminology, placement of electrodes and leads, ECG machine and components, patient identification and care. The second component of this course will cover phlebotomy safety in the lab, handling and insertion of needles, bracing, set up procedures and supplies, safety control procedures, 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 ECG and Phlebotomy. **A uniform is required after the first night of class (red top/black bottom)**

Course: 3452-F22A **Center:** Toms River **Nights:** M, T, W
Tuition: $500.00 **Time:** 6:00-9:00PM **Hours:** 120 **Start:** 9/6/22
Course: 3452-F22B **Center:** Toms River **Nights:** M, T, W
Tuition: $500.00 **Time:** 6:30-9:30PM **Hours:** 120 **Start:** 9/6/22

PHARMACY TECHNICIAN PREP PROGRAM — This is a comprehensive program designed to prepare students for an entry-level position as a Pharmacy Technician within a community or hospital setting. Students will review fundamental information as it relates to the practice of pharmacy, and to the work tasks and duties that are required to be performed within a pharmacy environment. The program will cover medical terminology, pharmacy calculations, medication names, and drug classes. Materials are presented in a concise and practical manner, which will be supplemented by required text reading and homework assignments as determined by the instructor. Upon completion of the program, students will be prepared to take the National Certification Examination that is given by the Pharmacy Technician Certification Board, which is recognized in all states within the United States.

Course: 3450-F22A **Center:** Toms River **Nights:** T, TH
Tuition: $410.00 **Time:** 6:30-9:30PM **Hours:** 72 **Start:** 9/6/22

ELECTRONIC HEALTH RECORDS SPECIALIST — This course includes instruction in obtaining and documenting patient information. Students may specialize in various areas of electronic health records, such as entry-level coders, encoding within a hospital setting, abstractors and/or coding specialist, HIPAA Compliance Officers, and Health Information Managers. This course includes: hands-on training experience that introduces the EHR software applications to enter patient demographics, store and retrieve patient health records, transfer and import documents to electronic formats, create patient health information records and more. Upon successful completion of the course, students will qualify to obtain certification as a Certified Electronic Health Records Specialist (CEHRS) through the National Healthcareer Association (NHA) at a location to be specified.
(Prerequisites: Completion of the Medical Secretary course; Medical Terminology course or equivalent experience in a medical office; basic computer skills). The CPR - Basic Life Saver course is optional and cost is not included in course fee. CEHRS exam is NOT included in course fee. Please refer to our website under that specific class listing or call 732.473.3100 ext. 1000 for further details.

Course: 3421-F22A **Center:** Toms River **Nights:** TH, F
Tuition: $410.00 **Time:** 6:00-9:00PM **Hours:** 72 **Start:** 9/8/22

MEDICAL TERMINOLOGY FOR THE MEDICAL OFFICE — Because of advances in the medical field and an aging population, the medical industry is in constant need of medical professionals, especially those with an understanding of medical terminology. Medical terminology is the specific language used by professionals in the medical industry. The ability to understand medical terminology is vital when entering a number of medical professions, including, but not limited to, medical billing and coding, medical transcription and medical administrative assisting. Terms are introduced in the context of human anatomy and physiology in such a way that even a student who is not strong in the sciences will be able to develop the skills to understand complex medical terms.

Course: 3415-F22A **Center:** Toms River **Nights:** M, W
Tuition: $410.00 **Time:** 6:30-9:30PM **Hours:** 72 **Start:** 9/7/22

INTRODUCTION TO MEDICAL BILLING, CODING AND HEALTH INSURANCE — This course provides students with the fundamentals necessary for working in a health-care office setting, such as coding, medical supplies, and procedures (CPT, HCPCS, modifiers and ICD-10-PCS), coding diagnoses (ICD-10-CM), proper completion and submission of health-care claim reimbursement forms, health-care regulations, compliance, government, and various managed care payers. Instruction includes: accurate completion of CMS-1500 claim forms for primary and secondary billing, coding to show medical necessity needed for maximum reimbursement, accounts receivable management best practices, revenue cycle management, electronic data interchange and paper submissions and a focus on compliance with federal and state regulations. Students will complete the American Medical Billing Association (AMBA)'s Certified Medical Reimbursement Specialist (CMRS) exam as part of the curriculum. Students will be eligible to sit for the Certified Billing and Coding Specialist (CBCS) exam offered by the National Health Career Association (NHA) at the completion of the course. Working knowledge of medical terminology and computer skills are required.
(Prerequisites: Completion of the Medical Secretary course; Medical Terminology course or equivalent experience in a medical office; basic computer skills). Cost for CMRS exam and one year annual AMBA membership is NOT included in course fee. CBCS exam is optional and cost is NOT included in course fee. Please refer to our website under that specific class listing or call 732.473.3100 ext. 1000 for further details.

Course: 3431-F22A **Center:** Toms River **Nights:** T, TH
Tuition: $410.00 **Time:** 6:30-9:30PM **Hours:** 72 **Start:** 9/6/22

NEW! MEDICAL CODING — Medical Coding is the process of translating written documentation into billable codes for reimbursement. This course provides students with the necessary skill set for working in a medical coding position in a healthcare setting. Students will delve into outpatient code sets ICD-10-CM, CPT, and HCPCS Level II, including proper use of modifiers. Instruction includes linking diagnosis codes to procedure/service codes on the CMS-1500 claim form to demonstrate medical necessity for maximum and appropriate reimbursement. This course also covers fraud/abuse, related healthcare regulations, and local/federal compliance laws. Students will complete the American Medical Billing Association (AMBA) Certified Medical Coding Specialist (CMCS) exam as part of the curriculum. Students will also be eligible to sit for the Certified Billing and Coding Specialist (CBCS) exam offered by the National Health Career Association (NHA) at the completion of the course. Working knowledge of medical terminology and computer skills are required. ***(Prerequisites: Completion of the Introduction to Medical Billing, Coding, & Insurance course or equivalent medical billing/coding experience; basic computer skills). Cost for CMCS exam and one year annual AMBA membership is NOT included in course fee. CBCS exam is optional and cost is NOT included in course fee. Please refer to our website under that specific class listing or call 732.473.3100 ext. 1000 for further details.***

Course: 3432-F22A **Center:** Toms River **Nights:** M, W
Tuition: $410.00 **Time:** 6:30-9:30PM **Hours:** 72 **Start:** 9/7/22

NEW! 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 his/her textbook, workbook, uniform, and supplies. **Uniform and supplies needed will be discussed on the first night of class.**

Course: 3099-F22A **Center:** Toms River **Nights:** M, TH
Tuition: $975.00 **Time:** 6:00-9:00PM **Hours:** 144 **Start:** 9/12/22

DENTAL RADIOLOGY — *See required documentation link online under program description.* 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, mounting 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, which must be presented at 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. **Students will be required to make a $20 cash deposit for their Dosimeter Badge the first night of class. Prerequisite: Student must have completed a Dental Assisting program or been a chairside assistant for at least one year.**

Course: 3300-F22A **Center:** Toms River **Nights:** T
Tuition: $475.00 **Time:** 6:30-9:30PM **Hours:** 45 **Start:** 9/6/22
Course: 3300-F22B **Center:** Toms River **Nights:** W
Tuition: $475.00 **Time:** 6:30-9:30PM **Hours:** 45 **Start:** 9/7/22

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

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

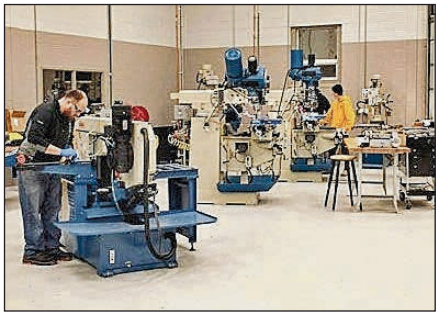
- **TWILIGHT PRECISION MACHINE TECHNOLOGY**
- **CULINARY ARTS**
- **TWILIGHT COSMETOLOGY**
- **NEW HOME CONSTRUCTION**
- **TWILIGHT AUTOMOTIVE TECHNOLOGY**
- **PRACTICAL NURSING**
- **TWILIGHT CERTIFIED MEDICAL ASSISTANT**

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

TWILIGHT PRECISION MACHINE TECHNOLOGY

10 Months, Mon-Fri, 4:30PM-9:30PM, Jackson Center



The OCVTS Precision Machine Technology Program (PMT) offers accelerated training in modern and relevant career pathways in the manufacturing industry. Areas of study include: Computer Numerical Control (CNC) theory and operations, manual machine operations (mill and lathe), basic welding, automation, prototyping, production planning, CNC milling, CNC lathe, engineering analysis and quality control, theory, programming and operations, and robotics. Students are afforded the opportunity to receive OSHA-10 Safety Certification Training.

The current manufacturing environment provides many career-training opportunities for employees who have experience operating an expansive range of machine tools and systems, who know how to read engineering drawings, set up, operate and program CNC machines and also use precision measuring and inspection instruments. The OCVTS Precision Machine Technology program provides a solid foundation of skills and workplace-ready competencies to successfully enter this in-demand career. Potential SLE/internship opportunities may be available.

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

Call 732.473.3100 x 3157

to speak with an Admissions Representative

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, 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.

TWILIGHT COSMETOLOGY

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

The Twilight 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. Good attendance is critical for completion of hourly requirements to sit for licensing exam. A home or on-line educated diploma will not be recognized for licensure.

NEW HOME CONSTRUCTION

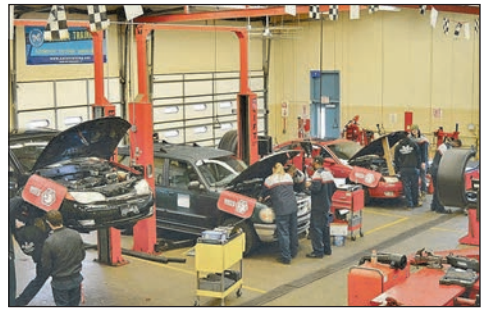
10 Months, Mon-Fri, 8:00AM-1:00PM, Waretown Center

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.

TWILIGHT AUTOMOTIVE TECHNOLOGY

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



The OCVTS Twilight 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

TWILIGHT 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, in-depth computerized software, 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 National Center for Competency Testing (NCCT). Additional coursework and certification opportunities in Phlebotomy and EKG will be provided in the second semester. Technology proficiency is highly recommended.

*(Additional fees apply)

Tuition and approximate additional costs for programs on pages 23-26

Twilight Precision Machine Technology-Tuition $7,000.00
No additional fees

Cuisine on the Green-Tuition $7,000.00
Uniform-$75.00 pants, top, shoes
Servsafe test-$70.00

Twilight Cosmetology-Tuition $8,000.00
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 $7,000.00
No additional fees

Twilight Automotive Technology-Tuition $7,000.00
Uniform-$150.00 includes top, pants, boots (oil resistant, leather)

PRACTICAL NURSING PROGRAM-Tuition in county-$10,000.00, out of county-$12,000.00
Registration Fee-$50.00, Application Fee-$25.00
Pre Admission Testing Fee-$92.00
Criminal Background Check-$65.00
Drug Screening Fee-$35.00
Other Approximate Costs-$2,000.00
Medical exam, immunizations, lab tests, student malpractice insurance, CPR Certification-BLS Healthcare Provider, books, uniforms, stethoscope, blood pressure machine, watch with a second hand, fingerprinting (for state licensing) Immunizations required to participate in Clinical experience: rubella, rubeola, varicella-zoster, mumps, hepatitis B, QuantiFERON-TB,Tetanus (within 10 years), and current flu vaccine.

Twilight Certified Medical Assistant-Tuition $7,000.00
Books-$200.00
Uniform-$100.00
Certification test-$90.00
ECG/Phlebotomy-$250.00
Malpractice insurance-$35.00

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.

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 and nail services, as well as 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, makeup application, facials, manicures, pedicures, salon reception functions, maintenance of individual employee records, care and styling of wigs, and thermal pressing and curling. Students also participate in clinical experiences on site, which provide hands on training in Cosmetology services. **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. *Opt-Out Agreement available upon request.

OCVTS
OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL

CALL 732.473.3100 x 3157
to speak with an Admissions Representative

HEALTH AND FITNESS
CERTIFICATION COURSES

PERSONAL FITNESS TRAINER – BASIC — This 10-week course, held at the Health and Fitness facility at our Toms River Center, will be a great value for individuals interested in a career as a personal trainer and/or group fitness instructor, or anyone interested in increasing their individual knowledge of health/fitness and for athletes. The instruction will include: basics in human anatomy and exercise physiology, kinesiology, exercise program design, sport-specific exercises, cardiorespiratory training, muscular strength and endurance training, flexibility training, physiological and functional-assessment skills and basics in nutrition. 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 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.**

Course: 3700-F22A **Center:** Toms River **Nights:** T, TH
Tuition: $365.00 **Time:** 6:30-9:30PM **Hours:** 60 **Start:** 9/13/22

SPORTS NUTRITION — (Certification via AAAI/ISMA Optional) – Do you work out? 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 AAAI-ISMA Sports Nutrition certification exam (optional), which can help advance the student's fitness career. Anyone can take the course for their personal knowledge as well. This course may be utilized for AAAI-ISMA CEC. Additional fee for exam is $50.**

Course: 3713-F22A **Center:** Brick **Nights:** T
Tuition: $150.00 **Time:** 6:30-9:30PM **Hours:** 18 **Start:** 9/6/22

WEIGHT MANAGEMENT AND WELLNESS — (Certification via AAAI/ISMA Optional) – Do you eat protein bars? How do you decide which one is the best for you from the extensive selection at the store? What about food shopping in general? How do you know which item on the shelf is the one that will keep you on track and healthy? Low fat versus light? Organic versus grass fed? Do you, or would you like to, use an app to log your foods each day? Do you need help with calculating the nutrition values for restaurant food or home-made meals and recipes? This course will cover all of the above, plus many other aspects of personal nutrition. You will also learn how nutrition helps with certain illnesses, such as diabetes and heart disease, along with current diet trends. **The course will conclude with an AAAI-ISMA Weight Management certification exam (optional), which can help advance the student's fitness career.** Anyone can take the course for their personal knowledge as well. **Additional fee for exam is $50.**

Course: 3714-F22A **Center:** Brick **Nights:** W
Tuition: $150.00 **Time:** 6:30-9:30PM **Hours:** 18 **Start:** 9/7/22

LIFE WELLNESS/HOLISTIC HEALTH CONSULTANT — (Certification via AAAI/ISMA Optional) – In this course, you will learn about the six modalities for wellness. While most wellness courses focus only on exercise and nutrition, this course encompasses both, 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 create a holistic toolbox full of self evaluations, surveys and quizzes. Additionally, you will learn how to create a complete personalized wellness program for your clients or for your own personal use. **This course will conclude with an AAAI-ISMA Life Wellness/Holistic Consultant certification exam (optional), which can help advance the student's fitness career.** Anyone can take the course for their personal knowledge as well. **Additional fee for exam is $50.**

Course: 3715-F22A **Center:** Brick **Nights:** M
Tuition: $150.00 **Time:** 6:30-9:30PM **Hours:** 18 **Start:** 9/19/22

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, the body's energy system such as auras, meridians and Chakras, and how to feel and sense energy. You will receive the traditional Reiki attunement, learn the standard hand positions and why they are beneficial. Students will experience the giving and receiving of Reiki between them. You will be given a complete manual and be able to do Reiki on yourself, your family, friends, and pets as well receive a certificate upon completion. **Instructors: Jennifer Chamberlin, Wellness Coordinator, CRMT, Group Instructor, HealthRhythms Facilitator. Donna Keeney, Reiki Master, Crystal Certified and Chopra Center Certified Primordial Sound Meditation Instructor.**

Course: 3752-F22A **Center:** Performing Arts Academy **Nights:** W
Tuition: $125.00 **Time:** 6:30-9:30PM **Hours:** 9 **Start:** 10/12/22

Course: 3752-F22B **Center:** Performing Arts Academy **Nights:** T
Tuition: $100.00 **Time:** 6:00-9:00PM **Hours:** 6 **Start:** 9/20/22

CPR - BASIC LIFE SAVER — The Basic Life Saver course features group interaction and 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 (included in tuition).**

Course: 3745-F22A **Center**: Toms River **Nights**: W
Tuition: $70.00 **Time**: 6:30-9:30PM **Hours**: 3 **Start**: 9/28/22

Course: 3745-F22B **Center**: Toms River **Nights**: W
Tuition: $70.00 **Time**: 6:30-9:30PM **Hours**: 3 **Start**: 10/26/22

Course: 3745-F22C **Center**: Toms River **Nights**: TH
Tuition: $70.00 **Time**: 6:30-9:30PM **Hours**: 3 **Start**: 11/17/22

PERSONAL HEALTH ENRICHMENT

BEGINNER WEST COAST SWING — Try your feet at this effortlessly cool dance. Swing is very versatile and can be danced to a variety of music like blues, funk and more. **Instructor: Missy Piegaro, ISTD-International and Modern Ballroom Dance.**

Course: 5177-F22A **Center**: Performing Arts Academy **Nights**: W
Tuition: $48.00 **Time**: 5:00-6:00PM Hours: 6 **Start**: 9/7/22

BEGINNER HUSTLE — The ultimate club dance! Born out of the disco era, the hustle is still relevant to pop and dance music currently playing on the radio. No experience needed. **Instructor: Missy Piegaro, ISTD-International and Modern Ballroom Dance.**

Course: 5175-F22A **Center**: Performing Arts Academy **Nights**: W
Tuition: $48.00 **Time**: 5:00-6:00PM **Hours**: 6 **Start**: 10/26/22

BALLROOM 1 — This class is an introduction to partnered dancing. The focus of this course is to gain necessary partnering skills and foot patterns commonly used in social ballroom dancing like Waltz, Foxtrot, Tango, Cha Cha, Rumba and Swing. No partner or experience necessary. **Instructor: Missy Piegaro, ISTD-International and Modern Ballroom Dance.**

Course: 5151-F22A **Center**: Performing Arts Academy **Nights**: W
Tuition: $115.00 **Time**: 8:00-9:00PM Hours: 12 **Start**: 9/7/22

BALLROOM 2 — This is a fast-paced, beginner level course, that is perfect for those who have taken our newcomer ballroom class or for students looking to review their ballroom basics after a break. We will review the core concepts and add new material to Waltz, Fox-trot, Tango, Cha Cha, Rumba and Swing. No partner necessary, experience recommended. **Instructor: Missy Piegaro, ISTD-International and Modern Ballroom Dance.**

Course: 5158-F22A **Center**: Performing Arts Academy **Nights**: W
Tuition: $115.00 **Time**: 7:00-8:00PM **Hours**: 12 **Start**: 9/7/22

BALLROOM 3 — After you've mastered the basics in our beginner ballroom series, it's time for Ballroom 3. This is an intermediate level class (not suited for beginners). Here we will add variety and interest to your social dancing with more complex figures and rhythms in your Waltz, Foxtrot, Tango, Rumba, Cha Cha and Swing. No partner is needed; however, you must know your basics. **Instructor: Missy Piegaro, ISTD-International and Modern Ballroom Dance.**

Course: 5160-F22A **Center**: Performing Arts Academy **Nights**: W
Tuition: $115.00 **Time**: 6:00-7:00PM **Hours**: 12 **Start**: 9/7/22

BEGINNER TAP FIT — 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 experience. The class will keep you dancing to tap rhythms for fun and fitness!
Instructor: Sondra Attridge, DEA.

Course: 3764-F22A	**Center**: Performing Arts Academy		**Nights**: TH
Tuition: $50.00	**Time**: 6:00-7:00PM	**Hours**: 8	**Start**: 9/8/22

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!
Instructor: Sondra Attridge, DEA.

Course: 3765-F22A	**Center**: Performing Arts Academy		**Nights**: T
Tuition: $50.00	**Time**: 6:00-7:00PM	**Hours**: 8	**Start**: 9/6/22

BALLET FOR BALANCE — This class provides ballet-based exercises for those with or without any 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! **Instructor: Sondra Attridge, DEA.**

Course: 3760-F22A	**Center**: Performing Arts Academy		**Nights**: TH
Tuition: $50.00	**Time**: 7:00-8:00PM	**Hours**: 8	**Start**: 9/8/22

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 in venues in the local area. Ideal for singles, couples, or non-dancers that 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. Instructor: Billy Snyder of BTK Entertainment.**

Course: 5109-F22A	**Center**: Performing Arts Academy		**Nights**: W
Tuition: $85.00	**Time**: 5:30-6:45PM	**Hours**: 12.5	**Start**: 9/7/22

LINE DANCING FOR INTERMEDIATES — This class is meant as a continuing education of line dancing. If you have taken the beginner line dance class or have experience and want to do more challenging dances, then this is the class. 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. Instructor: Billy Snyder of BTK Entertainment.

Course: 5098-F22A	**Center**: Performing Arts Academy		**Nights**: W
Tuition: $95.00	**Time**: 7:00-8:45PM	**Hours**: 17.5	**Start**: 9/7/22

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. Add resistance bands with music, your workout gets AMPD up even more. Taking the burn to a new level as we combine resistance with KETTLEBELL AMPD & AMPD Burn. AMPD Burn is a Barre inspired workout and 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 kettle bell (10 lbs or less) feel free to bring it as well. **Instructor: Lisa Pepper, POUND® Tour Crew, POUND® Pro, Generation POUND®, AMPD Ambassador, AMPD Resistance, AMPD Burn, Kettlebell AMPD Instructor, AFAA Group Ex Certified, AAAI-ISMA Group/Aqua Ex Certified.**

Course: 5097-F22A	**Center**: Toms River		**Nights**: M
Tuition: $65.00	**Time**: 5:00-6:00PM	**Hours**: 12	**Start**: 9/12/22
Course: 5097-F22B	**Center**: Toms River		**Nights**: T
Tuition: $65.00	**Time**: 3:00-4:00PM	**Hours**: 12	**Start**: 9/6/22
Course: 5097-F22C	**Center**: Toms River		**Nights**: T
Tuition: $65.00	**Time**: 6:15-7:15PM	**Hours**: 12	**Start**: 9/6/22
Course: 5097-F22D	**Center**: Toms River		**Nights**: TH
Tuition: $65.00	**Time**: 6:15-7:15PM	**Hours**: 12	**Start**: 9/8/22

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. If you prefer your own Ripstix®, they can be purchased at the following link: *https://shop.poundfit.com/product/ripstix/*. Wear comfortable clothes and bring a water bottle. Please bring your own yoga mat. **Instructor: Lisa Pepper, POUND® with Pepper, POUND® Tour Crew, POUND® Pro, Generation POUND®, AMPD Resistance Instructor, AFAA Group Ex Certified, AAAI-ISMA Group/ Aqua Ex Certified 908-814-5109. Visit the Instructor website at *http://poundwithpepper.com.***

Course: 5111-F22A	**Center**: Toms River		**Nights**: M
Tuition: $65.00	**Time**: 3:00-4:00PM	**Hours**: 12	**Start**: 9/12/22
Course: 5111-F22B	**Center**: Toms River		**Nights**: M
Tuition: $65.00	**Time**: 6:15-7:15PM	**Hours**: 12	**Start**: 9/12/22
Course: 5111-F22C	**Center**: Toms River		**Nights**: W
Tuition: $65.00	**Time**: 6:15-7:15PM	**Hours**: 12	**Start**: 9/7/22
Course: 5111-F22D	**Center**: Toms River		**Nights**: TH
Tuition: $65.00	**Time**: 5:00-6:00PM	**Hours**: 12	**Start**: 9/8/22

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 rejuvenate 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. This course will run for one-hour sessions, 2 nights per week, for 12 weeks. **VERY LIMITED ENROLLMENT. Instructors: Francesca Chirelli, E-RYT; Gabrielle Brokaw, RYT200; Regina Pietersen, E-RYT500. Please bring your own yoga mat.**

Course: 3749-F22A	**Center**: Toms River		**Nights**: T, TH
Tuition: $125.00	**Time**: 4:00-5:00PM	**Hours**: 24	**Start**: 9/6/22
Course: 3749-F22B	**Center**: Toms River		**Nights**: T, TH
Tuition: $125.00	**Time**: 5:15-6:15PM	**Hours**: 24	**Start**: 9/6/22
Course: 3749-F22C	**Center**: Toms River		**Nights**: M, W
Tuition: $125.00	**Time**: 6:30-7:30PM	**Hours**: 24	**Start**: 9/7/22
Course: 3749-F22D	**Center**: Toms River		**Nights**: M, W
Tuition: $125.00	**Time**: 4:00-5:00PM	**Hours**: 24	**Start**: 9/7/22

CHAIR YOGA — Chair yoga brings the best of a yoga practice to those who require or prefer the support of a chair. Students will explore versions of twists, hip stretches, forward bends and mild back bends. This class incorporates breathing, stretching and final relaxation. Chair yoga helps increase flexibility, lung capacity, circulation and strength, improves balance and relieves stress. **Instructors: Gabrielle Brokaw, RYT200; Marlene Barrera, RYT200. Please bring your own yoga mat.**

Course: 3791-F22A	**Center**: Toms River		**Nights**: M
Tuition: $125.00	**Time**: 3:00-4:00PM	**Hours**: 12	**Start**: 9/12/22

NEW! **YANG TO YIN YOGA** — Yang to Yin is balanced practice that begins with activating the "Yang" tissues, warming up the muscles and mobilizing the joints through dynamic movement and stretching. We will then target the deeper connective fibers, or fascia, the "Yin" tissues, through passive, long held postures. The warming Yang practice can open and soften the muscles as well unblocking the energy flow allowing us to yield to the deep, meditative qualities of Yin. All levels of Yoga experience are welcome! **Taught by Gabrielle Brokaw, RYT200. Please bring your own yoga mat.**

Course: 3895-F22A	**Center**: Toms River		**Nights**: W
Tuition: $125.00	**Time**: 3:00-4:00PM	**Hours**: 12	**Start**: 9/7/22

EMERGENCY CLOSING

IN CASE OF INCLEMENT WEATHER,

REFER TO EMERGENCY SCHOOL CLOSING INFORMATION ON PAGE 3.

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. **Instructor: Michelle Nikolic, RYT. Please bring your own yoga mat.**

Course: 3790-F22A **Center:** Toms River **Nights:** W
Tuition: $65.00 **Time:** 3:00-4:00PM **Hours:** 12 **Start:** 9/7/22

YOGA VINYASA FLOW FOR BEGINNERS TO INTERMEDIATE — This class is a sixty-minute Vinyasa flow class for those new to yoga or those with experience. We will focus on linking poses, body and breath awareness and better balance and flexibility throughout our practice. **Instructor: Michelle Nikolic, RYT. Please bring your own yoga mat.**

Course: 5093-F22A **Center:** Performing Arts Academy **Nights:** W
Tuition: $65.00 **Time:** 4:30-5:30PM **Hours:** 12 **Start:** 9/7/22

YOGA FUNDAMENTALS — Yoga fundamentals class is appropriate for beginners. Emphasis is on alignment. Proper alignment is vital to correct imbalances in our body. This class will help build strength and create flexibility. Teacher adjustments will create the sensation of freedom to help release any bodily tension. This is an all-levels class, beginners welcome. **Instructor: Francesca Chirelli, E-RYT. Please bring your own yoga mat.**

Course: 3848-F22A **Center:** Performing Arts Academy **Nights:** M, W
Tuition: $125.00 **Time:** 4:00-5:00PM **Hours:** 24 **Start:** 9/7/22

YOGA VINYASA FLOW FOR FLEXIBILITY — This is a full-body Vinyasa yoga flow-style class. The pace is accessible and moderate, never feeling like you have to keep up. We focus on good balance between strength and flexibility in shapes and movements, feeling very worked out and fulfilled once you end in savasana! You'll find challenging postures and poses throughout the class. I look forward to seeing you on the mat. **Instructor: Francesca Chirelli, E-RYT. Please bring your own yoga mat.**

Course: 3847-F22A **Center:** Performing Arts Academy **Nights:** M, W
Tuition: $125.00 **Time:** 5:15-6:15PM **Hours:** 24 **Start:** 9/7/22

ESSENTIAL OILS: A WAY TO BALANCE YOUR LIFE AND TAKE AWAY TOXINS
Many essential oils have antibacterial, antimicrobial, antiviral, anti-inflammatory, antiseptic and antibiotic properties. In addition to these impressive qualities, they often also transfer very pleasurable, sensory experiences within minutes, because of their fragrances and restorative natures, making them impactful on our brain chemistry, emotional well-being, and spiritual wellness. This class will focus on ten to twelve primary oils. Participants will receive a "take home" sample. **Presented by: Danielle Boska.**

Course: 3830-F22A **Center:** Toms River **Nights:** W
Tuition: $45.00 **Time:** 6:30-9:30PM **Hours:** 3 **Start:** 12/7/22

T'AI CHI FOR HEALTH AND FALL PREVENTION — In this class we will stretch, do warm-up exercises, practice qigong, and learn the form T'ai Chi for Arthritis Parts I and II. Qigong is a technique that involves meditation and controlled breathing with simple round and natural movements. We will also incorporate the principles of T'ai Chi while we learn the routine for T'ai Chi for Arthritis in a flowing and continuous motion, coordinating the whole body for fall prevention. The practice of T'ai Chi has been proven to have positive therapeutic and curative effects on diseases, beneficial to the heart and the immune system. **Instructor: Laura Vagie, accredited T'ai Chi instructor board certified with the T'ai Chi for Health Institute, board certified Exercise Program Leader with the Arthritis Foundation, board certified Aquatic Fitness Professional with the Aquatic Exercise Association, CPR/AED.**

Course: 3860-F22A **Center:** Performing Arts Academy **Nights:** W
Tuition: $75.00 **Time:** 5:00-6:00PM **Hours:** 12 **Start:** 9/7/22
Course: 3860-F22B **Center:** Performing Arts Academy **Nights:** M
Tuition: $75.00 **Time:** 5:00-6:00PM **Hours:** 12 **Start:** 9/12/22

STAY CONNECTED TO OCVTS NEWS, UPDATES, AND EMERGENCY CLOSINGS WWW.OCTVS.ORG

24 BASIC T'AI CHI CHUAN (YANG STYLE) — T'ai Chi Chuan is a Chinese martial art that combines movements for relaxation, health and self-defense, proven to relieve stress, improve immunity and mindfulness. These twenty-four movements flow continuously through natural movements, involving smooth transitions with timing to eight different directions. Initially, the movements will be practiced in repetitions as part of our qigong routine, concentrating on how well we are breathing with movement. **Instructor: Laura Vagie, accredited T'ai Chi instructor board certified with the T'ai Chi for Health Institute, board certified Exercise Program Leader with the Arthritis Foundation, board certified Aquatic Fitness Professional with the Aquatic Exercise Association, CPR/AED.**

Course: 3861-F22A	**Center:** Performing Arts Academy		**Nights:** W
Tuition: $75.00	**Time:** 6:15-7:15PM	**Hours:** 12	**Start:** 9/7/22
Course: 3861-F22B	**Center:** Performing Arts Academy		**Nights:** M
Tuition: $75.00	**Time:** 6:15-7:15PM	**Hours:** 12	**Start:** 9/12/22

EVIDENTIAL MEDIUMSHIP — This Evidential Mediumship class is geared for beginners and those at intermediate levels. During this class you will learn the fundamentals of working with the spirit world and how they work with you. This class will help you have a better understanding of your own gifts and abilities and will help your connection to the world of spirit grow by leaps and bounds as your education increases as you participate in very unique exercises. *www.griefmedium.org* **Instructed by Gloria J. Weichand, founder of The Spirit Education Center and Sanctuary.**

Course: 3879-F22A	**Center:** Toms River		**Nights:** T
Tuition: $35.00	**Time:** 6:30-8:30PM	**Hours:** 2	**Start:** 9/6/22

NEW! **TEACHING SPIRIT CIRCLE** — A teaching spirit circle helps and guides those present to connect to the world of spirit. Students will sit in a circle with the intention to connect with loved ones in spirit. These messages from spirit are brought in through a medium and delivered to those present. **Instructed by Gloria J. Weichand, founder of The Spirit Education Center and Sanctuary.**

Course: 3901-F22A	**Center:** Toms River		**Nights:** W
Tuition: $35.00	**Time:** 6:30-8:30PM	**Hours:** 2	**Start:** 9/7/22

NEW! **CHOIR OF ANGELS** — The choir of angels are invisible friends who help us in our daily lives. They protect and guide us in all ways, depending upon their individual responsibilities. Please join us as we delve into each angel in their individual choir and receive a clearer understanding of their strong presence in our daily lives. **Instructed by Gloria J. Weichand, founder of The Spirit Education Center and Sanctuary.**

Course: 3902-F22A	**Center:** Toms River		**Nights:** T
Tuition: $35.00	**Time:** 6:30-8:30PM	**Hours:** 2	**Start:** 9/13/22

NEW! **SPIRIT GUIDE WORKSHOP** — Our spirit guides watch over us and offer guidance and support on our spiritual journey. Learn how to meet with these wonderful spirit friends, forming strong, personal relationships with them. Learn to tap into your guides' energies quickly and accurately. **Instructed by Gloria J. Weichand, founder of The Spirit Education Center and Sanctuary.**

Course: 3903-F22A	**Center:** Toms River		**Nights:** W
Tuition: $35.00	**Time:** 6:30-8:30PM	**Hours:** 2	**Start:** 9/14/22

PRIMORDIAL SOUND MEDITATION — Primordial Sound Meditation is taught in four 2 hour lessons. Lesson 1.) Presentation of core introductory material. Lesson 2.) Personal mantra instructions giving the mantra pronunciation. Lesson 3.) Perfecting the practice. Lesson 4.) Higher states of consciousness. STUDENTS MUST PURCHASE THEIR PERSONAL SOUND MANTRA ON THE FIRST DAY OF CLASS ($25 cash). **Instructor: Donna Keeney, Reiki Master, Crystal Certified and Chopra Center Certified Primordial Sound Meditation Instructor.**

Course: 3866-F22A	**Center:** Performing Arts Academy		**Nights:** T
Tuition: $120.00	**Time:** 6:00-9:00PM	**Hours:** 8	**Start:** 10/4/22

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

THE ANCIENT ART OF LAYING OF THE STONES – CRYSTALS FOR BODY ALIGNMENT — The Ancient Art of Laying of the Stones is taught in two, 3 hour lessons. Lesson 1.) Students will learn about the 12 chakras which are essential to one's existence, but are only known in the etheric realm. Lesson 2.) Students will explore the ancient art of laying of the stones - a technique that has been utilized for eons of time for healing the body physically, emotionally, mentally, and spiritually. **Instructor: Donna Keeney,Reiki Master, Crystal Certified and Chopra Center Certified Primordial Sound Meditation Instructor.**

Course: 3867-F22A **Center:** Performing Arts Academy **Nights:** T
Tuition: $60.00 **Time:** 6:00-9:00PM **Hours:** 6 **Start:** 9/6/22

NEW! SEVEN SPIRITUAL LAWS — In two class sessions - We will throughly go over Deepak's Seven Spiritual Laws of Success. Our first class discussion will distill the first four laws: 1. Law of Pure Potentiality 2. Law of Giving and Receiving 3. Law of Karma 4. Law of Least Effort. In our second class the last three laws: 5. Law of Intention and Desire. 6 Law of Detachment. 7. Law of Dharma... giving students a profound outline for anyone attempting to create a productive and satisfying life. Prerequisite: Students should read, Deepak Chopra's book "The Seven Spiritual Laws of Success". If someone does not read Deepak, my class instruction will be able to give practical guidance, and clearer understanding of these principles. **Instructor: Donna Keeney, Reiki Master, Crystal Certified and Chopra Center Certified Primordial Sound Meditation Instructor.**

Course: 3904-F22A **Center:** Performing Arts Academy **Nights:** T
Tuition: $60.00 **Time:** 6:00-9:00PM **Hours:** 6 **Start:** 10/25/22

POWER CHAKRA WORKSHOP — In this Power Chakra Workshop, we will discuss the energetic field of the body, known as the Chakra system. Each Chakra plays a part in your overall well-being. Learning and working with the Chakra system can help your energy levels, promote health and serves as warning signs to prevent disease from manifesting before it comes into physical form. This class will go in-depth into the Chakra system, the symptoms of an imbalance in the chakras, care approaches for optimum health of each chakra, as well as how each chakra energetically integrates and relates to the physical glands and the systems (circulatory, endocrine) that the physical body uses to function naturally. **Presented by: Jennifer Chamberlin, CRMT, IHME, Wellness Coordinator, Certified HealthRHYTHMS Drum Facilitator.**

Course: 3811-F22A **Center:** Performing Arts Academy **Nights:** M
Tuition: $50.00 **Time:** 6:30-8:30PM **Hours:** 4 **Start:** 11/14/22

ACUPRESSURE FOR ANYONE SERIES:

The ancient practice of applying finger pressure to specific points on the body has long been used to balance and recharge fundamental parts of us such as the nervous, musculoskeletal and energy systems. Learn and experience the holistic methods of Chinese medicine and simple acupressure formulas for self-care to support yourself in releasing stress and anxiety, reducing pain and promoting relaxation. The introductory class is required before taking any of the courses that follow. Once the introductory class is completed, any of the other courses may be taken individually. Presented by Regina Rosenthal, PT, MA, RYT-200. Author, The Heart of Healing: Discovering the Secrets of Self-Care.

INTRODUCTION TO ACUPRESSURE WITH SEVA ACUPRESSURE FOR STRESS RELEASE — Learn about the principles and benefits of Soul Lightening Acupressure and how to use a simple acupressure formula for self-care to reduce stress, promote relaxation, and enhance health and well-being. SEVA in Sanskrit means compassionate service. This program can be done seated or lying down and completed within 20 minutes. **Presented by: Regina Rosenthal, PT, MA, RTX-200.**

Course: 3854-F22A **Center:** Toms River **Nights:** M
Tuition: $35.00 **Time:** 6:30-8:30PM **Hours:** 2 **Start:** 10/3/22

NEW! ACUPRESSURE AND QIGONG FOR PULMONARY HEALTH — Soul Lightening Acupressure and Qigong, both traditional Chinese medicine practices, combine acupressure, movement, breath, meditation, and self-massage to enhance health and well-being. Learn how to combine the Soul Lightening Acupressure Chest Release for Self-Care with Qigong movement practices, to support and enhance pulmonary health. **Presented by: Regina Rosenthal, PT, MA, RTX-200.**

Course: 3905-F22A **Center:** Toms River **Nights:** M
Tuition: $35.00 **Time:** 6:30-8:30PM **Hours:** 2 **Start:** 10/31/22

NEW! ACUPRESSURE FOR SELF-CARE TO RELEASE HOLIDAY STRESS: WHEN THE GOING GETS TOUGH LEARN HOW TO SAIL — Learn self-care tools and two Soul Lightening Acupressure programs to help you manage holiday stress -- Deep Relaxation Release and Emotional Stress Acupressure Release. Give yourself the gift of self-care to "en-joy" the holiday season! **Presented by: Regina Rosenthal, PT, MA, RTX-200.**

Course: 3906-F22A **Center:** Toms River **Nights:** M
Tuition: $35.00 **Time:** 6:30-8:30PM **Hours:** 2 **Start:** 11/14/22

INFORMATION TECHNOLOGY

AUDIO FOR ELECTRONIC MEDIA (FALL REGISTRATION ONLY) — The student will be guided through the process of capturing sound (audio) and storing it in both the digital and analog mediums for reproduction. Students will learn recording technology through course instruction and "hands-on" applications of these techniques using professional, recording equipment. The instruction will include: multimedia production, physics of sound, acoustics, multi-track recording/digital audio technology, MIDI (musical-instrument, digital interface) and musical-instrument technology, design and application of microphones, computer-digital editing and mastering, the studio-production console, signal processors, audio-for-visual production and post-production, the music business and concert sound.

Course: 5025-F22A **Center:** Performing Arts Academy **Nights:** M, W
Tuition: $1,500.00 **Time:** 6:00-9:00PM **Hours:** 144 **Start:** 9/7/22

ADVANCED AUDIO FOR ELECTRONIC MEDIA (FALL REGISTRATION ONLY)
This course is designed to take students deeper into the world of multi-track audio mixing and recording. Students will be taught on analog and digital mediums and learn some of the finer advanced concepts and mixing techniques to be competitive in the professional audio industry. Students will also learn more in-depth drum mic-ing techniques, guitar recording techniques, and an overall deeper study into multi-track recording. **Prerequisite: Students must have either completed the "Audio for Electronic Media" course or have a thorough understanding of the recording production process, visual production and post-production, the music business and concert sound.**

Course: 5027-F22A **Center:** Performing Arts Academy **Nights:** T, TH
Tuition: $1,500.00 **Time:** 6:00-9:00PM **Hours:** 144 **Start:** 9/6/22

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 opportunity and advancement in the world of PC repair and maintenance. Recommended skills: a general foundation in electronics or computers is strongly recommended. In addition, strong math and science skills are recommended.

Course: 4009-F22A **Center:** Toms River **Nights:** T, TH
Tuition: $1,015.00 **Time:** 6:30-9:30PM **Hours:** 144 **Start:** 9/6/22

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 how to utilize 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 navigating within the Windows environment, as well as using the Internet and email.

Course: 4208-F22A **Center:** Toms River **Nights:** W
Tuition: $125.00 **Time:** 6:00-9:00PM **Hours:** 12 **Start:** 10/12/22

eBAY ESSENTIALS — This class is designed for beginners through experts who want to learn how to sell auction treasures or start an online eBay business, such as antiques, collectibles and other merchandise. Learn how to list, price, ship and manage the items appropriately. Also, learn how to search for and buy items on the world's largest auction, eBay. You will also learn how to set up an account. Strategies and techniques for being successful will be discussed. Some internet and e-mail experience is recommended.

Course: 4162-F22A **Center:** Toms River **Nights:** M
Tuition: $150.00 **Time:** 6:30-9:30PM **Hours:** 18 **Start:** 9/12/22

eBAY ADVANCED — This class is designed for those who have eBay buying and selling experience with an established eBay account. Instruction will include: efficiency in streamlining the listing process, dropship selling, consignment selling, making a living on eBay, packing and shipping, format and pricing. Also included: how to start a business on eBay, evaluating and improving profitability, how to increase sales with proven eBay marketing techniques, use of listing tools to improve productivity and online customer service and satisfaction. **Prerequisite: eBay buying and selling experience as well as an eBay Buyer/Seller account established.**

Course: 4161-F22A **Center:** Toms River **Nights:** W
Tuition: $75.00 **Time:** 6:30-9:30PM **Hours:** 9 **Start:** 11/2/22

iPAD AND iPHONE DEVICES (IOS 13 REQUIRED) — This course will ensure that the users of iPads and iPhones are taking full advantage of all of the valuable features they offer. Topics to be covered include: how to navigate the interface, the Apple App Store and iTunes, as well as built-in apps, such as the Safari web browser and email application and iMessage. You will leave class with an understanding of basic-level personalization settings and how to connect to wireless networks. **You must have an iPad or iPhone to take this class.**

Course: 4176-F22A **Center:** Toms River **Nights:** M
Tuition: $75.00 **Time:** 6:30-9:30PM **Hours:** 9 **Start:** 11/14/22

CONSTRUCTION TRADES

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.**

Course: 5052-F22A **Center:** Jackson **Nights:** M
Tuition: $340.00 **Time:** 6:30-9:30PM **Hours:** 36 **Start:** 9/12/22

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. Students will be responsible for purchasing their own materials. Class size is limited. **Pre-requisite: Student must have taken the Monday Beginner/Novice class prior.**

Course: 5053-F22A **Center:** Jackson **Nights:** W
Tuition: $340.00 **Time:** 6:30-9:30PM **Hours:** 36 **Start:** 9/7/22

NEW! **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.

Course: 4002-F22A **Center:** Jackson **Nights:** TH
Tuition: $300.00 **Time:** 6:00-9:00PM **Hours:** 36 **Start:** 9/8/22

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.

OCVTS Welding, Computer-Aided Drafting, Electrical Trades, HVAC-R and Plumbing Apprenticeship Programs qualify for NJ-GIVS.

Go to www.njgrants.org for eligibility requirements.

Call 732.473.3100 x 3139 for more information.

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, geology, hydraulics, hydrology, physics, physical science, chemistry, biology, engineering, economics, accounting, management and psychology. **Students need to attend 90% of the course and attain a certificate of completion to register for the exam.**

Course: 8300-F22A **Center:** Toms River **Nights:** T, TH
Tuition: $990.00 **Time:** 6:00-9:00PM **Hours:** 180 **Start:** 9/6/22

AUTOMOTIVE

AUTO MECHANICS — This course is primarily for car owners with limited mechanical knowledge and/ or service experience, 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. 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, offered in September 2022 at OCVTS Brick Center, see page 38.

Course: 1440-F22A **Center:** Jackson **Nights:** W
Tuition: $265.00 **Time:** 6:30-9:30PM **Hours:** 36 **Start:** 9/7/22

AUTOMOTIVE MAINTENANCE — Learn how to perform basic, preventive maintenance procedures to keep your vehicle in perfect condition and lower repair cost. Topics include: oil and filter changes, battery and charging, system service, front and rear brakes - inspection and replacement, automatic transmission service, front-end inspection and component replacement and cooling system maintenance. Students will be able to perform these repairs on their own vehicles, guided by the instructor.

Course: 1420-F22A **Center:** Jackson **Nights:** M
Tuition: $135.00 **Time:** 6:30-9:30PM **Hours:** 18 **Start:** 9/12/22

AUTO PAINTING — This course consists largely of classroom instruction, combined with demonstrations and work performed in the shop. Students must provide their own safety gear. Instruction will include the proper selection and set-up of spray guns. Spray gun training will cover the shooting of the surface prep, sealers, primers, single stage paint, base coat and clear coat. The course will also review the final techniques of buffing and polishing. All expendable supplies, paint and additives must be supplied by the student.

Course: 1229-F22A **Center:** Jackson **Nights:** T
Tuition: $290.00 **Time:** 6:30-9:30PM **Hours:** 36 **Start:** 9/6/22

NEW! AUTOMOTIVE AND ORNAMENTAL METAL FABRICATION AND WELDING
A 12 session course with a focus on metal fabrication and welding, both automotive and ornamental. Make items for home, garden, decor, etc. Students will learn the proper use of MIG welders, spot welders, Oxy-acetylene torch, metal forming tools, and other equipment. Students need to supply their own safety equipment, which will be reviewed the first night of class.

Course: 1205-F22A **Center:** Jackson **Nights:** M
Tuition: $290.00 **Time:** 6:30-9:30PM **Hours:** 36 **Start:** 9/12/22

AUTO 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 own safety gear. Instruction includes: basic metalworking, use of oxyacetylene torch and MIG welding. Students will learn sheet-metal shrinking, how to use body filler, proper masking techniques, rust repair and spray guns.

Course: 1110-F22A **Center:** Jackson **Nights:** W
Tuition: $290.00 **Time:** 6:30-9:30PM **Hours:** 36 **Start:** 9/7/22

AUTO BODY REPAIR II — This class is oriented toward supervised, shop work and includes advanced skills in painting and refinishing. Class size is limited. Instruction will include: painting, making pulls, 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 own safety gear. **Prerequisite: Auto Body Repair I.**

Course: 1200-F22A **Center:** Jackson **Nights:** T
Tuition: $290.00 **Time:** 6:30-9:30PM **Hours:** 36 **Start:** 9/6/22

DIESEL TECHNICIAN (FALL REGISTRATION ONLY) — This 144 hour course will build your 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 trouble shooting. General information concerning transmissions, brakes, and suspension systems is also included.

Course: 1310-F22A **Center:** Jackson **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 144 **Start:** 9/7/22

AUTOMOTIVE TECHNICIAN

OCVTS is now offering a 2 year program that is designed to prepare individuals to work as an automotive-service technician in this high-demand area. The student will participate in hands-on experiences in testing, diagnosing and repairing automobiles. Emphasis in class and laboratory is placed on real-world, hands-on experience. This program will help prepare students for ASE certification. ASE stands for National Institute for Automotive Service Excellence, which is a nationally, recognized standard. Upon completion the graduate will be fully prepared to take the A-1, A-3, A-4, A-5, and A-8, ASE exams, and be qualified to work in an auto service center/dealership as an Automotive Technician.

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.

Course: 1300-F22A **Center:** Brick **Nights:** T, TH
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 144 **Start:** 9/6/22

AUTOMOTIVE TECHNICIAN II (FALL REGISTRATION ONLY) ASE PREP ELECTRICAL/HVAC/ENGINE PERFORMANCE — 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-F22A **Center:** Brick **Nights:** M, W
Tuition: $775.00 **Time:** 6:30-9:30PM **Hours:** 144 **Start:** 9/7/22

SMALL GAS ENGINES I — 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, snowblowers, 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. Students are permitted to bring personal equipment in for repair.

Course: 1500-F22A **Center:** Jackson **Nights:** W
Tuition: $265.00 **Time:** 6:30-9:30PM **Hours:** 36 **Start:** 9/7/22

NEW! **SMALL GAS ENGINES II** — This course will continue to teach basic maintenance and repair of small gas engines. While instruction focuses primarily on lawn and yard maintenance equipment, such as lawnmowers, edgers, blowers, weed whackers, power washers, snowblowers, instruction will also include other small engines such as dirt bikes, mopeds, and tractors. Students also learn basic small engine design including: ignition, fuel and carburetion and valve-train systems theory. Basic gas and electric welding fabrication techniques will be taught. Students will apply their knowledge in the shop as they troubleshoot, tune-up and repair small gas engines. Students are permitted to bring personal equipment in for repair. **Prerequisite: Small Gas Engines I.**

Course: 1501-F22A **Center:** Jackson **Nights:** TH
Tuition: $265.00 **Time:** 6:30-9:30PM **Hours:** 36 **Start:** 9/8/22

MARINE TRADES

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 both classroom and hands-on utilizing late model engines. Main subject areas include: Identification, theory of operation, testing mechanical, electrical systems, fuel system, water pump and cooling system maintenance.

Course: 9315-F22A **Center:** Toms River **Nights:** M
Tuition: $250.00 **Time:** 6:30-9:30PM **Hours:** 24 **Start:** 9/12/22
Course: 9315-F22B **Center:** Toms River **Nights:** W
Tuition: $250.00 **Time:** 6:30-9:30PM **Hours:** 24 **Start:** 9/7/22

US CERTIFIED COAST GUARD CAPTAIN — Students must register at: *https://uscaptainstraining.com/product/virtual-oupv/ please insert* ***OCVTS22*** *in the coupon code section for this course.* **Take the Journey, Trust the Process!** We know the path, we have the recourses. Earn an **OUPV (Six Pack)** Captain's License and take up to six paying passengers, up to 100 miles off shore, on a vessel up to 100 GRT. USCT's Unique Virtual Captain's License Course (Offered at OCVTS), is certified by the United States Coast Guard and provides a great option for those who seek **Structure, Personal Interactive Instruction, "Real-life" examples and Feedback** from a USCG approved instructor. The Virtual OUPV Captain's License courses typically meets for about 2 hours twice a week for 6 weeks. The schedule is flexible and customized for the students with a **student pass rate for the online final examination of over 98%**. You will receive a phone call from your instructor within 36 hours of registering to review the course structure and setup your training. The Book Package needed to complete the Virtual OUPV (Six Pack) Captain's License Course and is shipped USPS Priority and prior to your class. The package contains the following items:

OUPV Textbook, Rules of the Road Book, Block Island Chart, Parallel Rules, Dividers

We look forward to you joining the team of OCVTS students who have become licensed USCG Captains!

Course: 9354-F22A **Center:** Virtual **Nights:** T, TH
Tuition: $795.00 **Time:** 6:00-9:00PM **Hours:** 42 **Start:** 9/6/22

GENERAL INTEREST

SPANISH 1 – SECTION 1 — This course is an introduction to basic Spanish vocabulary and focuses on the four areas of foreign language study: listening, reading, speaking and writing. **NO PREVIOUS KNOWLEDGE REQUIRED.**

Course: 5331-F22A **Center:** Performing Arts Academy **Nights:** W
Tuition: $150.00 **Time:** 5:30-7:30PM **Hours:** 24 **Start:** 9/7/22

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 the first night of class.

Course: 5031-F22A **Center:** Waretown **Nights:** W
Tuition: $120.00 **Time:** 6:30-8:00PM **Hours:** 18 **Start:** 9/7/22

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 introduce new chords and inversions. In addition, the class will also include strum patterns, basic song composition, fingerpicking and simple improvisation.

Course: 5035-F22A **Center:** Waretown **Nights:** W
Tuition: $120.00 **Time:** 8:00-9:30PM **Hours:** 18 **Start:** 9/7/22

GUITAR – INTERMEDIATE TO 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.

Course: 5040-F22A **Center:** Waretown **Nights:** M
Tuition: $135.00 **Time:** 7:30-9:30PM **Hours:** 24 **Start:** 9/12/22

CREATIVE WRITING — In this class, you will learn to craft classic characters, set up scintillating settings, 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.**

Course: 5326-F22A **Center:** Toms River **Nights:** W
Tuition: $100.00 **Time:** 6:30-9:30PM **Hours:** 18 **Start:** 10/12/22

NEW! **HEALING THROUGH INK** — All Levels Writing Workshop - Join us for an all-levels writing workshop that will allow you to document your memories, ideas, and innermost thoughts. Together we will read, discuss, write, and share short, powerful pieces of published poetry and prose that depict every aspect of life. **Taught by Elaina Battista-Parsons, local resident, certified special education teacher, published memoirist, poet, and essayist. Author of Italian Bones in the Snow: A Memoir in Shorts. Materials needed: Notebook or Journal, pencil and/or pen.**

Course: 5334-F22A **Center:** Toms River **Nights:** M
Tuition: $90.00 **Time:** 6:30-8:30PM **Hours:** 16 **Start:** 9/12/22

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, four-week seminar will focus on money-management strategies and lifestyle issues facing retirees. 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? Spouse may attend free of charge. **Seating is limited - please register early. Presented by: Theodore J. Durante, CFP.**

Course: 5127-F22A **Center:** Toms River **Nights:** W
Tuition: $100.00 **Time:** 6:30-9:30PM **Hours:** 9 **Start:** 9/14/22

NEW! **RESTAURANT BUSINESS A-Z** — Students will learn everything there is to know about the restaurant business. This course will include start up or take over, daily operations, cost savings, inventory, procurement, personnel management, and an in-depth study of the restaurant industry.

Course: 6100-F22A **Center:** Brick **Nights:** W
Tuition: $150.00 **Time:** 6:30-9:30PM **Hours:** 36 **Start:** 9/7/22

TRACTOR TRAILER – CDL CLASS A — In partnership with Superior Driving School in Toms River, 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 Center. 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 training commences at the Superior Driving School, Forked River, NJ upon completion of the theoretical portion. 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 Superior Driving School. This course will satisfy the Entry Level Driver Training (ELDT) required by the Federal Government. **The total cost of the course is $3,500. Upon registration, a mandatory deposit of $220 is required, made payable to Superior Driving School *(This does not include MVC Permit, DOT Physical or fingerprinting. Payment arrangements can be made for the balance).* A payment in the amount of $280 to OCVTS Adult Education is required. The total hours of the course are 162. There are 42 hours in the classroom and 120 hours for the yard and road.** 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 Superior Driving School. Theoretical training will continue until either the date listed above or the students permits are validated whichever comes first. 80% attendance in the Yard & Road section of the course is required. Questions should be directed to Superior Driving School at 1-877-664-5090.**

Course: 9301-F22A **Center:** Jackson **Nights:** T, TH
Tuition: $280.00 **Time:** 6:00-9:00PM **Hours:** 42 **Start:** 9/13/22

NEW! CDL CLASS B W/PASSENGER ENDORSEMENT — In partnership with Superior Driving School in Toms River, 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 Center. 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 training commences at the Superior Driving School, Forked River, NJ upon completion of the theoretical portion. 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 Superior Driving School. 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 busses. 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 $2,000. Upon registration, a mandatory deposit of $220 is required, made payable to Superior Driving School *(This does not include MVC Permit, DOT Physical or fingerprinting. Payment arrangements can be made for the balance).* A payment in the amount of $280 to OCVTS Adult Education is required. The total hours of the course are 82. There are 42 hours in the classroom and 40 hours for the yard and road.** 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 Superior Driving School. Theoretical training will continue until either the date listed above or the students permits are validated whichever comes first. 80% attendance in the Yard & Road section of the course is required. Questions should be directed to Superior Driving School at 1-877-664-5090.**

Course: 9302-F22A **Center:** Jackson **Nights:** T, TH
Tuition: $280.00 **Time:** 6:00-9:00PM **Hours:** 42 **Start:** 9/13/22

PILOT GROUND SCHOOL — This course is an introduction to the requirements of becoming a private pilot certified for fixed wing (not helicopter) single engine aircraft. The course is taught by an FAA Certified Flight Instructor. Topics include Principles of Flight and Aerodynamics, Aviation Physiology, Airports and Air Traffic Control, Aircraft Engines, Instruments, Systems and Performance, Weather, Navigation, Flight Planning, and FAA Regulations. Students shall be responsible for purchasing their own materials (Approximately $75.00). This course will prepare students with the necessary aeronautical knowledge that can be used to pass the FAA private pilot written exam. **FLIGHT INSTRUCTION IN AN AIRCRAFT NOT INCLUDED. Instructed by Joseph Vastano - FAA Certified Flight Instructor.**

Course: 9300-F22A **Center:** Toms River **Nights:** W
Tuition: $375.00 **Time:** 6:00-9:00PM **Hours:** 36 **Start:** 9/7/22

WELDING

BASIC WELDING I — This is a beginners program, which 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 own safety equipment (i.e., safety glasses, protective clothing, welding headgear).**

Course: 8101-F22A **Center:** Toms River **Nights:** M, W
Tuition: $675.00 **Time:** 6:00-9:00PM **Hours:** 36 **Start:** 9/7/22
Course: 8101-F22B **Center:** Toms River **Nights:** M, W
Tuition: $675.00 **Time:** 6:00-9:00PM **Hours:** 36 **Start:** 10/31/22
Course: 8101-F22C **Center:** Toms River **Nights:** F
Tuition: $675.00 **Time:** 6:00-9:00PM **Hours:** 36 **Start:** 9/9/22

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: weld on carbon steel, stainless steel and aluminum plate, practice welding carbon steel, stainless steel and aluminum, welding safety practices and good work mannerisms, welding codes and standards explained, basic weld symbol interpretations, continued shielded metal-arc welding, gas metal-arc welding, gas tungsten-arc welding and an opportunity to take a welding certification practical exam. **Prerequisite: Basic Welding I. All students must provide own safety equipment (i.e., safety glasses, protective clothing, welding headgear). Additional fee for certification will be charged.**

Course: 8102-F22A **Center:** Toms River **Nights:** T, TH
Tuition: $675.00 **Time:** 6:00-9:00PM **Hours:** 36 **Start:** 9/13/22

NEW! **GMAW AND FCAW WELDING** — This course is designed to instruct welders in welding safety, basic GMAW (MIG) and FCAW (flux core) process fundamentals. This class uses mild steel and aluminum, and will review the following modes of transfer: short circuit, globular and spray. Students will weld on 1/8", 1/4", 3/8" (mild steel) and 1/8", 1/4", 3/8" (aluminum), which does not include pipe. Welding will be done in all positions. **Prerequisite: Basic Welding I and Basic Welding II or Welding Technology I and Welding Technology II. All students must provide own safety equipment (i.e., safety glasses, protective clothing, welding headgear).**

Course: 8134-F22A **Center:** Toms River **Nights:** T, TH
Tuition: $675.00 **Time:** 6:00-9:00PM **Hours:** 36 **Start:** 11/1/22

DID YOU KNOW?

OCVTS HAS CAREER TRAINING FOR HIGH SCHOOL STUDENTS! CHOOSE FROM OVER 30 CAREER TRAINING PROGRAMS

- Automotive Technology
- Building Construction Technology
- Child Care Professions
- Collision Repair
- Computer Science
- Computer Service Repair
- Cosmetology
- Culinary Arts
- Custom Woodworking & Design
- Dental Assisting
- Design & Visual Communications
  Multimedia - Photography - Digital Reproduction
- Diesel Engine Technology
- Electrical Trades
- Engineering Technology
- Fashion Design / Merchandising
- Health & Fitness Technology
- Heating, Ventilation, Air Conditioning & Refrigeration (HVAC-R)
- Heavy Equipment Operator
- Marine Service Technology
- Medical Assistant
- Medical Skills & Related Health Careers
- Plumbing, Pipefitters, Steamfitters & Fire Suppression Systems
- Welding

OCVTS OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL

CALL 732.473.3122
to speak with an Admissions Representative

ADULT EDUCATION FALL 2022 MAIL-IN REGISTRATION FORM

OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL
1299 OLD FREEHOLD ROAD, TOMS RIVER, NJ 08753-4298
732.473.3100 x 1000

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

NAME:_____ EMAIL ADDRESS:_____

ADDRESS:_____ TOWN:_____ ZIP:_____

PREFERRED CONTACT PHONE #:_____ ADDITIONAL CONTACT PHONE #:_____

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	
			A B J *PAA TR W	
			A B J *PAA TR W	
			A B J *PAA TR W	

Payment by: Money Order____ Check ____ Make Payable to: OCVTS **$25 Returned Check Fee**

Credit Card: ___VISA ___MASTERCARD **CREDIT CARD PAYMENT PREFERRED.**

Credit Card #:_____EXP DATE:_____ CVV #:_____

USE ONE FORM PER REGISTRANT: COPY OR DOWNLOAD ADDITIONAL REGISTRATION FORMS AT WWW.OCVTS.ORG.

PAA - OCVTS Grunin Performing Arts Academy - Adjacent to the Jay & Linda Grunin Center for the Arts.

PLEASE NOTE REFUND POLICY ON PAGE 3

Cuisine ON THE GREEN at Atlantis
OCEAN COUNTY CENTER FOR CULINARY ARTS

Come Dine with Us!

SHORT DRIVE FROM LBI
PATIO DINING & FIRE PIT LOUNGE

ENJOY FINE DINING
WHILE OVER LOOKING THE ATLANTIS GOLF COURSE

Our Culinary Arts students are excited to serve you a fabulous meal prepared with only the freshest, seasonal ingredients from our local sources.

609.296.2137
261 Country Club Boulevard, Little Egg Harbor

15% OFF FOOD
WHEN YOU DINE AT CUISINE ON THE GREEN

Valid Sun-Thu. Limit one per table. Must present this coupon. Cannot be combined with any other offers, daily promotions, banquet menus, catering menus, or holiday/event menus. Not valid on holidays. Excludes alcohol, tax & gratuity. Expires 12/30/2022.

Visit our website at cuisineonthegreen.com

Ocean County Vocational Technical School
Adult Education Office
1299 Old Freehold Road
Toms River, New Jersey 08753-4298

MSA CESS
Middle State Association Commissions on Elementary and Secondary Schools

This publication is certified true and correct in content and policy.

SCAN FOR EASY ONLINE REGISTRATION OR VISIT WWW.OCVTS.ORG