



ADULT EDUCATION CLASSES



CHOOSE FROM OVER 150 ADULT CLASSES

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

**10 MONTH ACCELERATED PROGRAMS
OFFERED IN 7 CAREER FIELDS**

Precision Machine Technology, Automotive Technology, Practical Nursing, New Home Construction, Culinary Arts, Certified Medical Assistant & Cosmetology

APPRENTICE PROGRAMS

Available in 6 High-Demand Trade Areas

**BROWSE
COURSES
NOW**



**CLASSES FILL QUICKLY
REGISTER ONLINE EARLY | [OCVTS.ORG](https://www.ocvts.org)**



WWW.OCVTS.ORG

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

**THE BEST WAY TO REGISTER IS ONLINE!
REGISTRATION STARTS ON JANUARY 3, 2024**

Visit OCVTS.ORG — Click on Adult Evening Class Spring Registration

**REGISTRATION FOR FIRST-YEAR APPRENTICES BEGINS
AUGUST 7, 2024, 8:00AM-3:00PM (SEE PAGE 7)**

Spring classes begin February 5, unless otherwise noted.
Enrollment is limited, so register early!

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

VISIT OCVTS.ORG/LOCATIONS FOR BUILDING ADDRESSES

OCVTS ADULT EDUCATION CALENDAR OF EVENTS

JANUARY				
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		

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

FEBRUARY				
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	

February 1 - School Closed - District Open Houses
February 5 - Spring Classes Begin
February 16-19 - School Closed

MARCH				
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

March 29 - School Closed

APRIL				
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			

April 1-5 - School Closed

MAY				
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	29	30	31

May 27 - Memorial Day (no classes)

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



WWW.OCVTS.ORG

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. A full refund will be issued before the first class. Students must notify the Adult Education Office at 732.473.3100 x 1000 to initiate the refund process **before the second class**. A \$15 registration fee will be deducted from refunds after the first class. Check refunds will take 6-8 weeks to process. We are not responsible for snow days; however, canceled classes will be rescheduled. **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 5 students is required to begin a course). The school reserves the right to cancel any course with insufficient enrollment. Every attempt will be made to maintain the class schedule as printed. In order to accommodate the greatest number of students possible, some changes in campus locations or days may be necessary.

CLASS MEETING DATES, TIMES & LOCATION

Classes begin February 5 2024, unless otherwise noted. Refer to individual course listing for class meeting dates and times. Students will receive notification by email upon enrollment. Classes may be extended due to inclement weather. No refunds for inclement weather.

PARKING

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

CONDUCT ON CAMPUS/BOARD POLICIES

Students may be dismissed without refund of fees when their behavior or actions violate Board of Education Policy for students that follow NJ State Law Title 18A:37-2 "Cause for Suspension or Expulsion of Pupils." These policies include, but are not limited to, actions such as disruptive behavior, vehicle parking violations, visitors, alcohol or drugs, smoking, vandalism, disregard of safety rules, plus any action covered by civil or criminal law. According to State and Municipal laws, OCVTS is a **NON-SMOKING CAMPUS**.

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 OCVTS Adult Education emergency closing number is **732.473.3100 x 3199**
Please do not call before 3:00PM to inquire about closings.



To Our Prospective Students,

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

of the Ocean County Community. Don't wait to register as many of our course offerings fill quickly! The Adult Education Division staff is always available to assist you with questions or concerns. Learning is a life-long process and OCVTS wants to assist you in your journey.

Karen L. Homiek, OCVTS Superintendent

**OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL
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Barbara Jo Crea Member Commissioner
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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.

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OCVTS ADULT EDUCATION FALL 2024 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
Cisco CCNA
Dental Assisting
Diesel Technician
Audio for Electronic Media
Automotive Technician I
Automotive Technician II
Intro To Water/Wastewater Operation

**REGISTRATION FOR THESE PROGRAMS
WILL BEGIN JULY 17, 2024**

Great Career Training is Within Your Reach!

U.S. VETERANS

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

Call the OCVTS VA Certifying Official for more information

732.473.3100 x 3139

OCVTS CENTERS

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

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

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

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

OCVTS Ocean County Center for Culinary Arts (ATL) - 609.296.2137
Cuisine on the Green at Atlantis
261 Country Club Boulevard, Little Egg Harbor, NJ 08087

OCVTS Grunin Performing Arts Academy (PAA) - 732.286.5678
1 College Drive, Toms River, NJ 08754
Adjacent to the Jay & Linda Grunin
Center for the Arts ~ Building #12

GO TO OCVTS.ORG FOR DRIVING DIRECTIONS

OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL APPRENTICESHIP PROGRAMS

An apprenticeship 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 10, 2024

THE FOLLOWING APPRENTICESHIP COURSES WILL BE OFFERED IN THE FALL OF 2024

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 APPRENTICESHIP OPPORTUNITIES AVAILABLE

FIRST-YEAR APPRENTICE AND NEW APPRENTICE APPLICATIONS WILL BE ACCEPTED

IN-PERSON AT THE OCVTS TOMS RIVER CENTER ONLY WEDNESDAY, AUGUST 7, 2024, 8:00AM-4:00PM

***Seats may be filled prior to registration by current students.**

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 Coordinator of Apprenticeship Programs. 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 APPRENTICESHIP REGISTRATION ENDS AUGUST 29, 2024
CALL 732.473.3100 x3133**



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 3137

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 7, 2024, at the OCVTS Toms River Center only.

Proof of employment and tuition fee are required.

ALLIED HEALTH

DENTAL RADIOLOGY - Complete and submit the "Dental Radiology Application" listed online under "Documents" after registering. Successful completion of this course, which is accredited by the New Jersey Radiological Technology Board of Examiners, qualifies students to take the Dental X-ray examination given by DANB. Included will be: X-ray procedures related to dentistry, safety precautions, exposures, processing, and interpretation. The student must be at least 18 years old, presently working at an approved clinical site, be familiar with dental terminology, and have a high school diploma or high school equivalency diploma (must be presented at the time of registration). Students with diplomas from foreign countries must have them translated and evaluated prior to registration. Prerequisite: Student must have completed a Dental Assisting program or been a chairside assistant for at least one year. 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. **Taught by Andrea Pollara.**

Course: 3300-S24A	Center: TR	Nights: T
Tuition: \$541	Time: 6:30-9:30	Start: 2/6/24
Course: 3300-S24B	Center: TR	Nights: W
Tuition: \$541	Time: 6:30-9:30	Start: 2/7/24

ECG AND PHLEBOTOMY - This dual course will commence with phlebotomy safety in the lab, handling and insertion of needles, bracing, set up procedures and supplies, safety control procedures, and OSHA/HIPAA medical terminology pertaining to the vascular systems, veins, arteries, and blood flow. The second component of this course will cover ECG concepts, theory, and practicum-based activities. Topics include: medical terminology, placement of electrodes and leads, ECG machine and components, patient identification, and care. Upon completion of the course, students will be prepared to take the national certification examination for Phlebotomy and ECG. **A uniform is required the first night of class (red top/black bottom).** **Taught by Nicole Porcelli and Danette Fernandez**

Course: 3452-S24A	Center: TR	Nights: M,T,W
Tuition: \$525	Time: 6:00-9:00	Start: 2/5/24
Course: 3452-S24B	Center: TR	Nights: M,T,W
Tuition: \$525	Time: 6:00-9:00	Start: 2/5/24



Job Services Department

Always here to assist our students, past and present, with their job searches.

Connecting businesses directly with our skilled students. Free Service!

732.473.3100 x 3175 or x 3177

INTRODUCTION TO MEDICAL BILLING, CODING AND HEALTH INSURANCE - This course provides students with the fundamentals necessary for working in a healthcare 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 healthcare 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). The cost for the CMRS exam and one year annual AMBA membership is NOT included in the course fee. CBCS exam is optional, and cost is NOT included in the course fee. Please refer to our website under that specific class listing or call 732.473.3100 ext. 1000 for further details.

Course: 3431-S24A
Tuition: \$431

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

Hours: 2

Nights: M,W
Start: 2/5/24

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 related to the practice of pharmacy and to the work tasks and duties that are required 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. Taught by Rhonda Roth.

Course: 3450-S24A
Tuition: \$431

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

Hours: 2

Nights: T,TH
Start: 2/6/24

Business Development

INTRODUCTION TO SALES - Interested in sales as a career or job? Have questions as to what sales is about and if you could be a salesperson? This course provides an introduction to the field of sales and will provide some steps to take to get a sales job. Learn: What is sales? What kinds of sales jobs are available; Can sales be a career? Am I qualified to be a salesperson? Sign up and take the class to find out if sales is for you. Taught by Tom Livingston.

Course: 4207-S24A
Tuition: \$184

Center: PAA
Time: 6:30-8:30

Hours: 24

Nights: W
Start: 2/7/24

PROJECT MANAGEMENT FOR SMALL BUSINESS OWNERS AND ASPIRING PROFESSIONALS - This course introduces basic project management concepts and methodologies. It will include their application in real-world scenarios with a focus on small business owners, sole proprietors, and individuals seeking entry into the Project Management profession. **Required textbook: Project Management for Small Business: A Streamlined Approach from Planning to Completion Paperback – November 7, 2011 by Joseph Phillips ISBN: 978-0-8144-1767-6 ISBN-10: 0814417671.** Taught by Edward Russell.

Course: 4000-S24A
Tuition: \$184

Center: PAA
Time: 6:00-9:00

Hours: 24

Nights: T,TH
Start: 2/6/24

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



2024 DISTRICT WIDE OPEN HOUSE

02 . 01 . 2024 6:30PM - 8:30PM

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WELDING
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CONSTRUCTION TRADES

INTERIOR TRIM AND CUSTOM FINISHING 1 CARPENTRY - This program teaches the theory and application of techniques used in the building trades. The program will include skills in basic trim application on doors, windows, pre-hung doors, slab mortising, door lock boring, and crown molding installation. **Prerequisite: Students should have taken BASIC HOME SYSTEMS-CARPENTRY or have experience in the field.** Upon successful completion of this 14-night program, students will be qualified for entry-level positions or home improvement projects. **Taught by Tim Smith.**

Course: 5010-S24A
Tuition: \$289

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

Hours: 42

Nights: M, W
Start: 2/5/24

INTERIOR TRIM AND CUSTOM FINISHING 2 CARPENTRY - This program teaches the theory and application of techniques used in the building trades. The program will include skills in the installation of three and five-piece crown molding and designs, coffered ceilings, and wall panel installations on straight walls and stairways. **Prerequisite: Students should have taken BASIC HOME SYSTEMS-CARPENTRY or have experience in the field.** Upon successful completion of this 14-night program, students will be qualified for entry-level positions or home improvement projects. **Taught by Tim Smith.**

Course: 5009-S24A
Tuition: \$289

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

Hours: 42

Nights: M, W
Start: 4/8/24

BASIC HOME SYSTEMS: ELECTRIC - This course deals with residential wiring as well as voice, data, and video cabling. The fundamental theory and application of circuits, test equipment, power, lighting, and security are emphasized. Load calculations for residences will be taught. Code requirements and installation methods for various types of cables, conduits (both flexible and non-flexible), and service equipment will be addressed. Upon successful completion of this 14-night program, students will be qualified for entry-level positions or home improvement projects. **Taught by William Coonan.**

Course: 5017-S24A
Tuition: \$289

Center: J
Time: 6:30-9:30

Room: TR-31
Hours: 42

Nights: M,W
Start: 2/5/24

Course: 5017-S24B
Tuition: \$289

Center: J
Time: 6:30-9:30

Room: TR-31
Hours: 42

Nights: M,W
Start: 4/8/24

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

Course: 5016-S24A
Tuition: \$289

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

Hours: 42

Nights: T,TH
Start: 2/6/24

Course: 5016-S24B
Tuition: \$289

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

Hours: 42

Nights: T,TH
Start: 4/9/24

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

Course: 5018-S24A
Tuition: \$289

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

Hours: 42

Nights: M,W
Start: 2/5/24

Course: 5018-S24B
Tuition: \$289

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

Hours: 42

Nights: M,W
Start: 4/8/24

SEE PAGE 47 FOR MAIL-IN REGISTRATION FORM.

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

Course: 8101-S24B	Center: TR		Nights: M, W
Tuition: \$709	Time: 6:00-9:00	Hours: 36	Start: 2/5/24
Course: 8101-S24C	Center: TR		Nights: F
Tuition: \$709	Time: 6:00-9:00	Hours: 36	Start: 2/9/24
Course: 8101-S24D	Center: TR		Nights: M, W
Tuition: \$709	Time: 6:00-9:00	Hours: 36	Start: 3/20/24

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

Course: 8102-S24A	Center: TR		Nights: T,TH
Tuition: \$709	Time: 6:00-9:00	Hours: 36	Start: 2/6/24
Course: 8102-S24B	Center: TR		Nights: T,TH
Tuition: \$709	Time: 6:00-9:00	Hours: 36	Start: 3/21/24

BLACK SEAL ~ HIGH PRESSURE STEAM - A high-pressure steam license is required for boilers over 100 horsepower and more than 15 PSI of steam or more than 160 water PSI temperature of 250 degrees or more. The class will review auxiliary boiler room equipment and all associated equipment boiler controls and fittings. We will also go over different types of pumps and operations and steam turbine operation, along with water treatment testing and chemicals. We will tour boiler rooms in the area. **Taught by William Caufield.**

Course: 8024-S24A	Center: B		Nights: TH
Tuition: \$278	Time: 6:30-9:30	Hours: 36	Start: 2/8/24

BLACK SEAL ~ LOW PRESSURE STEAM - This course prepares qualified people to take and pass the Black Seal Operators Examination under the rules and regulations of the Mechanical Inspection Bureau. Through demonstrations and theory, these topics will be covered: boilers, safety controls, water treatment, fuels, and combustion principles. Tours of industrial sites are included. It is important that the students have at least three months of experience working with a boiler of over 100 HP. (Application information for low-pressure licensing will be furnished). **Taught by William Caufield.**

Course: 8023-S24A	Center: B		Nights: T
Tuition: \$278	Time: 6:30-9:30	Hours: 36	Start: 2/6/24

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NEWS/UPDATES/EMERGENCY CLOSINGS






CUSTODIAL MAINTENANCE - This program will prepare students for entry-level maintenance positions in schools, offices, or commercial environments. Topics include school safety, facility inspection, tool usage, communication with staff, and routine and non-routine maintenance. **Taught by Anthony Napolitano.**

Course: 5015-S24A
Tuition: \$124

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

Hours: 18

Nights: M,W
Start: 2/5/24

WOODWORKING ~ BEGINNER/NOVICE - This is a project-based course with an emphasis on safety in all areas of instruction. Students will work on two projects (assigned by the instructor) consisting of wood joinery, gluing, clamping, veneering, and assembly.

Students will be responsible for providing their own safety glasses. All other materials will be supplied by the instructor. **Taught by Rob Daullary.**

Course: 5052-S24A
Tuition: \$357

Center: J
Time: 6:30-9:30

Hours: 36

Nights: M
Start: 2/5/24

WOODWORKING ~ INTERMEDIATE/EXPERIENCED - This is a project-based course with an emphasis on safety in all areas of instruction. Students will work on their own individual projects consisting of more complex and advanced woodworking tasks.

Prerequisite: Students must have taken the Monday Beginner/Novice class. Students will be responsible for purchasing their own materials. **Taught by Rob Daullary.**

Course: 5053-S24A
Tuition: \$289

Center: J
Time: 6:30-9:30

Hours: 36

Nights: W
Start: 2/7/24

CULINARY

20 MINUTE PIZZA DOUGH FOR SAUSAGE BREAD, GARLIC BREAD AND PIZZA -

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

Course: 6241-S24A
Tuition: \$53

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

Room: Bakery
Hours: 3

Nights: M
Start: 03/11/24

Course: 6241-S24B
Tuition: \$53

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

Room: Bakery
Hours: 3

Nights: M
Start: 04/08/24

Course: 6241-S24C
Tuition: \$53

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

Room: Bakery
Hours: 3

Nights: M
Start: 04/22/24

A MEDITERRANEAN GRAZING EXPERIENCE - In this class, you will learn the techniques necessary to impress anyone with the healthy flavors of the Mediterranean! We will make a traditional Hummus, Tzatziki Dip, and Baba Ganoush, complete with light Potato Flatbreads for dipping. A warm salad of Farro, which is an ancient grain packed with protein, raisins, feta cheese, and celery tossed with a zesty dressing will be the main event! These dishes will add depth to your repertoire and can be served all year long. Students are encouraged to bring bottled water, an apron, and take-home containers.

Taught by Kelly Dixon.

Course: 6161-F23A
Tuition: \$53

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

Hours: 3

Nights: W
Start: 2/21/24

Course: 6161-F23B
Tuition: \$53

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

Hours: 3

Nights: W
Start: 3/20/24

Course: 6161-F23C
Tuition: \$53

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

Hours: 3

Nights: W
Start: 4/10/24

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 (minus a \$15 registration fee).

ARGENTINIAN STEAKHOUSE - DEMONSTRATION DINNER - Argentina is home of the Gauchos (the original cowboys who tend their cattle on the wide rolling plains of the Pampas). Barbecuing huge amounts of meat over the fire with condiments like the wildly famous chimichurri will be on a demonstration for the night. The tradition of the outdoor open fire “asado” will be experienced during our demonstration. Along with the technique of creating a crusty sear on the steak, we will also go over roasting and marinating peppers, filling empanadas, making traditional sauces, and roasting potatoes. Save room at the end for a traditional South American dessert. **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6718-S24A	Center: ATL	Nights: T
Tuition: \$68.00	Time: 5:30-8:30	Hours: 3
		Start: 4/16/24

ASIAN POKE BOWLS - People these days are looking for healthy, light, and delicious alternatives to satisfy their appetites. Polynesian poke has a long tradition on the Hawaiian Islands. In this course, we will discuss and produce some of the favorite Poke Bowls on these islands. Tuna/ Salmon Poke with traditional ingredients for you and your guests to enjoy. **Taught by Chef Gerard Donnelly**

Course: 6137-S24A	Center: B	Nights: Th
Tuition: \$53	Time: 6:30-9:30	Hours: 3
		Start: 2/8/24

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

Course: 6783-S24A	Center: B	Nights: Th
Tuition: \$53	Time: 6:30-9:30	Hours: 3
		Start: 4/18/24

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

Course: 6780-S24A	Center: B	Nights: Th
Tuition: \$53	Time: 6:30-9:30	Hours: 3
		Start: 3/21/24

CINCO DE MAYO - DEMONSTRATION DINNER - Warm and spicy tastes and enticing aromas evoke the flavors of our neighboring country to the south. This demonstration dinner will allow you to experience the delicious cuisine of Mexico. Demonstration dishes will include: fresh corn tortillas with guacamole, enchiladas with chile sauce, pinto beans, pozole, and a sweet finish with an authentic dessert. **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6705-S24A	Center: ATL	Nights: T
Tuition: \$68.00	Time: 5:30-8:30	Hours: 3
		Start: 5/7/24

CLASSIC EGGPLANT PARMESAN - We will be coating the eggplant and pan-frying it to bring the dish to its original Sicilian roots. We'll be making a simple marinara and then layering it with mozzarella and fresh herbs before baking. Then, we will toss a traditional Caesar salad and create baked garlic cheese bread to serve alongside the eggplant. **Taught by Kelly Dixon.**

Course: 6145-S24A	Center: B	Nights: W
Tuition: \$53	Time: 6:30-9:30	Hours: 3
		Start: 3/6/24

CLASSIC ITALIAN RISOTTO - Learn how to produce some of the most savory Italian risotto. You will learn the types of rice and which rice to use for the classic risotto. You will make several types of risotto dishes with a variety of proteins and vegetable ingredients. We will discuss the types of stocks and cheeses used in these dishes. You will become confident about producing this classic dish. **Taught by Chef Gerard Donnelly**

Course: 6139-S24A	Center: B	Nights: Th
Tuition: \$53	Time: 6:30-9:30	Hours: 3
		Start: 2/22/24



OCVTS

OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL

FREE COMMUNITY CONSTRUCTION CAREER EXPO / JOB FAIR

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WEDNESDAY, MAY 15TH
9AM-12PM RAIN DATE: MAY 16TH



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CUPID'S CULINARY ARROW - Sign up to spend your Valentine's evening creating a cheese fondue and several dippers to enjoy together in class. An elevated pigs in a blanket hors d'oeuvre is created using Italian sausage and puff pastry sheets. We will bake individual chocolate lava cakes to complete the night! **Taught by Kelly Dixon.**

Course: 6142-S24A
Tuition: \$53

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

Hours: 3

Nights: W
Start: 2/14/24

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

Taught by Chef JoAnn Gallo.

Course: 6150-S24A
Tuition: \$53

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

Room: Annex
Hours: 3

Nights: M
Start: 03/25/24

FLOURLESS "CRACKED EARTH" CAKE AND TUSCAN ZUCCARINI 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 "Zuccarini" (little sugar) cookie that is a recipe straight from a Tuscan farmhouse kitchen and made with white wine. Both recipes will have people asking you to make these again and again! Join us for a sweet night of fun and learning. **Taught by Chef JoAnn Gallo.**

Course: 6240-S24A
Tuition: \$53

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

Room: Annex
Hours: 3

Nights: M
Start: 02/26/24

FROM SCRATCH, POTATO GNOCCHI - Learn to make homemade potato gnocchi and enjoy it served with peas, ricotta, and crispy pancetta. A twist on a classic makes this side salad new again: shaved brussel sprout caesar will add a brightness to the meal. Students are encouraged to bring bottled water, an apron, and take-home containers. **Taught by Kelly Dixon.**

Course: 6157-S24A
Tuition: \$53

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

Hours: 3

Nights: W
Start: 2/7/24

Course: 6157-S24B
Tuition: \$53

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

Hours: 3

Nights: W
Start: 3/13/24

Course: 6157-S24C
Tuition: \$53

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

Hours: 3

Nights: W
Start: 3/27/24

FUNDAMENTALS OF HYDROPONICS - This course will cover the basics of the different hydroponic techniques and methods used in indoor agriculture and vertical farming. We will explore all the nutrients, lighting, plumbing, automation, and components required to build and manage a hydroponic system, as well as the assembly details and how they work together. We will also review plant needs, pathology, and troubleshooting. This is a hands-on course. You will be instructed on how to define, select, and build your own hydroponic system. Safety glasses and rubber gloves will be required. Students will be responsible for purchasing materials for projects (around \$75). **Taught by Robert Hankins.**

Course: 5056-S24A
Tuition:

Center: B
Time: 6:30-7:30

Hours: 3

Nights: T,Th
Start: 2/27/24

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

Course: 6151-S24A
Tuition: \$53

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

Room: Annex
Hours: 3

Nights: M
Start: 05/06/24

EMERGENCY SCHOOL CLOSING

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

GREEK FOR A NIGHT - These dishes are healthy and full of flavor. Learn to layer phyllo dough sheets into a classic Spanakopita filled with spinach and feta cheese. The main dish is a modern twist on the Gyro - a Greek Gyro Bowl with small meatballs, crisp vegetables, rice and tzatziki sauce. **Taught by Kelly Dixon.**

Course: 6146-S24A	Center: B		Nights: T
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 3/5/24
Course: 6146-S24B	Center: B		Nights: T
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 4/23/24
Course: 6146-S24C	Center: B		Nights: W
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 5/8/24

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

Course: 6762-S24A	Center: ATL		Nights: Sat
Tuition: \$68.00	Time: 5:30-8:30	Hours: 3	Start: 5/18/24

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-S24A	Center: B		Nights: Th
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 3/7/24
Course: 6778-S24B	Center: B		Nights: Th
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 3/14/24
Course: 6778-S24C	Center: B		Nights: Th
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 4/11/24
Course: 6778-S24D	Center: B		Nights: Th
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 5/2/24

HOMEMADE PASTA - Learn to make gnudi which is a light and fluffy homemade pasta with a ricotta base rather than a potato base (like gnocchi). We will also make two simple sauces to top off our pasta. Bon Appetit! **Taught by Chef JoAnn Gallo.**

Course: 6242-S24A	Center: B	Room: Annex	Nights: M
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 02/05/24
Course: 6242-S24B	Center: B	Room: Annex	Nights: M
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 02/12/24
Course: 6242-S24C	Center: B	Room: Annex	Nights: M
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 05/20/24

HOORAY FOR HOMICIDE - Walk the red carpet as the stars, their jealous rivals, and some unscrupulous agents clash to turn Tinseltown into Murderville. It's a real "Whodunnit?" in the glamor capital of the world. You won't just meet the stars - you may become one yourself to help L.A.'s finest solve a mystery that only Hollywood could produce! **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6136-S24A	Center: ATL		Nights: Sat
Tuition: \$68.00	Time: 5:30-8:30	Hours: 3	Start: 4/20/24

ONLINE REGISTRATION
January 3, 2024
WWW.OCVTS.ORG

HYDROPONIC MICROGREENS - Ever wonder how your favorite microgreens are grown? This course will cover the basics of the different techniques and methods used to grow microgreens, sprouts, and shoots in indoor agriculture and vertical farming. We will explore all the nutrients, lighting, plumbing, automation, and components required to build and manage a microgreen system, as well as, the assembly details and how they work together. We will also review plant needs, pathology, and troubleshooting. This is a hands-on course. You will be instructed on how to define, select, and build your own hydroponic system. Safety glasses and rubber gloves will be required. Students will be responsible for purchasing materials for projects (around \$50). **Taught by Robert Hankins.**

Course: 5057-S24A	Center: B	Hours: 6	Nights: T, Th
Tuition: \$106	Time: 6:30-7:30		Start: 2/6/24

IRISH CUISINE FESTIVAL - DEMONSTRATION DINNER - Show up in your best green pride for an Irish cooking experience. Save the corned beef and cabbage because tonight, we are traveling across the pond to enjoy authentic cuisine. Demonstrations will include a prawn soup with potatoes and lime, stuffed pork tenderloin with colcannon, and a Dark Guinness cake. **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6764-S24A	Center: ATL	Hours: 3	Nights: T
Tuition: \$68.00	Time: 5:30-8:30		Start: 3/19/24

JUICY LUCY BURGERS - This iconic burger will make us crave summer! Our beef burgers will be well seasoned and stuffed with cheese to create that gooey center and then topped with all the fixins. We will roast sweet potatoes into crispy fries and make a classic coleslaw. **Taught by Kelly Dixon.**

Course: 6143-S24A	Center: B	Hours: 3	Nights: W
Tuition: \$53	Time: 6:30-9:30		Start: 4/17/24
Course: 6143-S24B	Center: B	Hours: 3	Nights: T
Tuition: \$53	Time: 6:30-9:30		Start: 4/30/24
Course: 6143-S24C	Center: B	Hours: 3	Nights: T
Tuition: \$53	Time: 6:30-9:30		Start: 5/7/24

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

Taught by Chef Bryan Jones.

Course: 6821-S24A	Center: B	Hours: 3	Nights: Th
Tuition: \$53	Time: 6:30-9:30		Start: 2/8/24
Course: 6821-S24B	Center: B	Hours: 3	Nights: T
Tuition: \$53	Time: 6:30-9:30		Start: 3/26/24

OLD WORLD CHICKEN - This class has quite a bit of chopping, so you can learn some good knife skills! We will begin with a classic Panzanella Salad: fresh cucumbers & tomatoes tossed with croutons and a fresh vinaigrette. Hearty chicken thighs will be generously seasoned and roasted in the oven at high heat to crisp up the skin and retain their juices. Pancetta, Italy's bacon, is rendered crisp and set aside. Then on the stovetop, the magic begins...sautéing asparagus, garlic, and Brussels sprouts together and creating a rich cream sauce. The chicken is topped with this medley and sprinkled with pancetta to finish. **Taught by Kelly Dixon.**

Course: 6160-S24A	Center: B	Hours: 3	Nights: T
Tuition: \$53	Time: 6:30-9:30		Start: 2/20/24
Course: 6160-S24B	Center: B	Hours: 3	Nights: T
Tuition: \$53	Time: 6:30-9:30		Start: 3/19/24
Course: 6160-S24C	Center: B	Hours: 3	Nights: T
Tuition: \$53	Time: 6:30-9:30		Start: 4/9/24

PASTA NIGHT - Show your family that you can make pasta just like your Italian grandma! We will make pasta from scratch and transform it into the perfect meal. We will make angel hair, linguini, and ravioli in this class using everyday, basic ingredients. All you have to do is top it with your favorite sauce, and you can bring Italy to your own kitchen! **Taught by Chef Bryan Jones.**

Course: 6774-S24A	Center: B	Hours: 3	Nights: Th
Tuition: \$53	Time: 6:30-9:30		Start: 2/29/24

RETRO CHIC CUT UP CAKES - SPRING THEME - A cut up cake is an art in the making. Retro Chic Cut Up Cakes brings it to another level. Come join us and be amazed! We will supply you with cakes, icing, and cake trimmings to complete your project. As with every original design, all cake sections are used and fit the template effortlessly. This is a great money-saving workshop for parents on a budget. You will take home your decorated cake, icing recipe, and an additional Retro Chic Cut Up Cake Design with step-by-step instructions. Scan the QR code or call 732-473-1000 to indicate your choice of 3 designs. Registration must be received 2 weeks prior to the start of class. **Taught by Neida L. Cobos, Owner of Retro Chic Cut Up Cakes**



Design Choices: STARSTRUCK, LOVE BIRD, GO LOCOMOTIVE

Course: 6141-S24A	Center: TR	Room: TR28	Nights: W
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 2/7/24

Design Choices: MAGIC LEPRECHAUM , LUCKY SHAMROCK, RADY RABBIT

Course: 6141-S24B	Center: TR	Room: TR28	Nights: W
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 3/6/24

Design Choices: ENCHANTED FROG, ERIC GATOR, SPACESHIP LUNA

Course: 6141-S24C	Center: TR	Room: TR28	Nights: W
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 4/10/24

Design Choices: BEAU PAPILLON (Butterfly), LADYBUG ON LEAVES, SASSY SANDALS

Course: 6141-S24D	Center: TR	Room: TR28	Nights: W
Tuition: \$53	Time: 6:30-9:30	Hours: 3	Start: 5/1/24

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 into 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. **DEMONSTRATION ONLY**
Taught by Chef Bryan Jones.

Course: 6775-S24A	Center: B	Hours: 3	Nights: Th
Tuition: \$53	Time: 6:30-9:30		Start: 2/22/24

SIGNS OF SPRING - In this class, we will create an appetizer of baked feta cheese with roasted grape tomatoes, onions, and garlic. The main event of Chicken Milanese will include learning how to make the perfect cutlets and topped with a lemony dressed salad of arugula, red onion and tomatoes. **Taught by Kelly Dixon.**

Course: 6144-S24A	Center: B	Hours: 3	Nights: T
Tuition: \$53	Time: 6:30-9:30		Start: 4/16/24

Course: 6144-S24B	Center: B	Hours: 3	Nights: W
Tuition: \$53	Time: 6:30-9:30		Start: 4/24/24

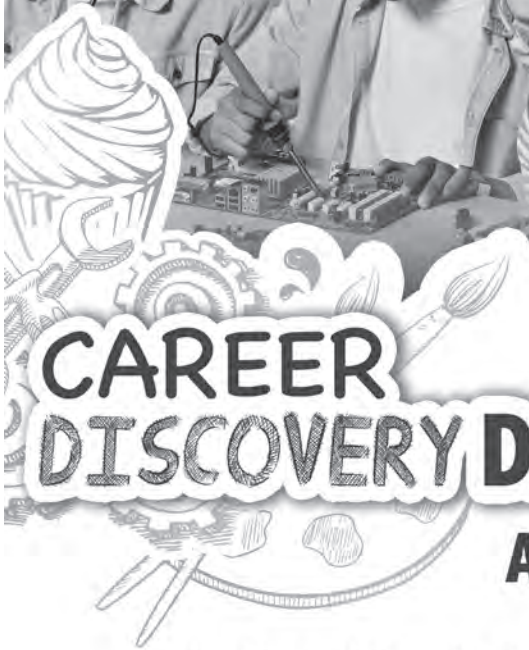
Course: 6144-S24C	Center: B	Hours: 3	Nights: W
Tuition: \$53	Time: 6:30-9:30		Start: 5/1/24

SMASHED MEATBALL PARMESAN - This has become an outdoor favorite of my family as we cook it on the grill in cast iron pans! We will make large oversized Italian meatballs and cook them in cast iron while building a flavor-packed marina right in the same pan with them....sizzly goodness. The meatballs get a bit of a smash, and as they open up slightly, we will top them with mozzarella cheese and let the melting happen. They'll be served on open brioche rolls. To balance out the richness, we'll make a simple Italian deli salad.
Taught by Kelly Dixon.

Course: 6158-S24A	Center: B	Hours: 3	Nights: T
Tuition: \$53	Time: 6:30-9:30		Start: 2/13/24

SOUP & SANDWICH, ITALIAN STYLE - This class will warm us up as we create an authentic Italian wedding soup with mini meatballs, pasta, and spinach. On to Italy's version of a grilled cheese: mozzarella in Carozza, fresh mozzarella sandwiched in bread, dipped in an egg batter and pan-fried in butter and olive oil with a light marinara for dipping. **Taught by Kelly Dixon.**

Course: 6147-S24A	Center: B	Hours: 3	Nights: W
Tuition: \$53	Time: 6:30-9:30		Start: 2/28/24



CAREER DISCOVERY DAY

**A FREE EVENT
FOR ALL AGES**

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

PARTICIPATE IN ACTIVITIES WHILE LEARNING ABOUT DIFFERENT CAREERS
CULINARY • CONSTRUCTION • ELECTRICAL • AUTOMOTIVE • GRAPHIC ARTS
COSMETOLOGY • FASHION DESIGN • COMPUTERS • MEDICAL & MORE

SATURDAY JANUARY 20TH 9AM-1PM 350 CHAMBERS BRIDGE RD. BRICK, NJ

**EVENT DETAILS
& EASY SIGN UP**



Scan Me

FOLLOW US: X f i y @OCVTS

SOUTH AMERICAN AREPAS - We will learn the types of flour used in varieties of arepas. We will produce several arepas and the different types of fillings and sauces that usually accompany these savory and sweet arepas. We will also discuss the different countries that produce arepas. Upon completion, you will be able to serve your guests these wonderful decadent tapas from the convenience of your home. **Taught by Chef Gerard Donnelly**

Course: 6140-S24A
Tuition: \$53

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

Hours: 3

Nights: Th
Start: 3/7/24

SOUTHERN STYLE BRUNCH - In this course, we will discuss and produce a few Southern brunch dishes. You will execute stylish plates from down south for you and your guests to enjoy. Some dishes included are shrimp & grits with roasted tomatoes and sauteed greens, Texas-style French toast, sweet potato home fries, and types of teas/sangria to accompany this Southern-style brunch. **Taught by Chef Gerard Donnelly**

Course: 6138-S24A
Tuition: \$53

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

Hours: 3

Nights: Th
Start: 3/28/24

THE ULTIMATE COMFORT FOOD - This class will show you the basic technique of whipping ricotta cheese to a smooth, velvety texture - making a vehicle for all sorts of flavor add-ons. We will mix in some honey & balsamic and turn it out onto a board with raw veggies for dipping. Our main dish is a staple in Italian households and will warm anyone up! Seared Italian sausage is then placed in a bath of wilted escarole and white beans, with plenty of garlic, too. We will serve it over large slices of ciabatta garlic toast. **Taught by Kelly Dixon.**

Course: 6812-F23A
Tuition: \$53

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

Hours: 3

Nights: T
Start: 2/27/24

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

Course: 6511-S24A
Tuition: \$68.00

Center: ATL
Time: 5:30-8:30

Hours: 3

Nights: Sat
Start: 3/9/24

VERSATILE LEMONS! - This class will show you ways to incorporate amazing flavor into a meal. We will use lemons as a base to nestle our chicken breasts in, developing a light yet robust fraiche-style chicken. Next, the lemon will be infused into cream and served over linguine, accompanied with lemon zested roasted broccoli spears. **Taught by Kelly Dixon.**

Course: 6153-S24A
Tuition: \$53

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

Hours: 3

Nights: T
Start: 2/6/24

Course: 6153-S24B
Tuition: \$53

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

Hours: 3

Nights: T
Start: 3/12/24

Course: 6153-S24C
Tuition: \$53

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

Hours: 3

Nights: T
Start: 3/26/24



CUSTOMIZED TRAINING AVAILABLE!

**Group Customized Training opportunities
in technology, culinary arts, automotive or
construction related fields can be arranged
for your club, business or organization.**

Please call 732.473.3159

ONE YEAR TO A NEW CAREER!

ACCELERATED CAREER DEVELOPMENT PROGRAMS FOR ADULTS

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

Classes begin in September and run Monday-Friday

- **CULINARY ARTS**
- **PRECISION MACHINE TECHNOLOGY**
- **COSMETOLOGY**
- **NEW HOME CONSTRUCTION**
- **AUTOMOTIVE TECHNOLOGY**
- **PRACTICAL NURSING**
- **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

CUISINE ON THE GREEN

The Ocean County Center for Culinary Arts

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

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



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

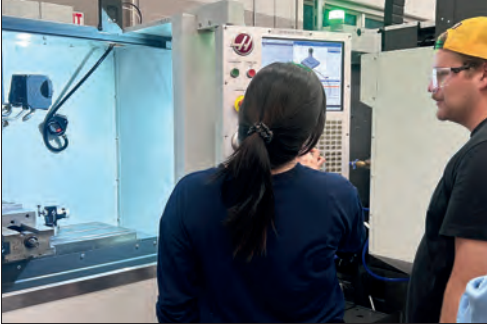


An articulation agreement with the Restaurant School at Walnut Hill College provides students with an opportunity to earn advanced college credit upon successful completion of this program.

Call 732.473.3100 x 3157
to speak with an Admissions Representative

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.

COSMETOLOGY

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



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

**Call 732.473.3100 x 3157
to speak with an Admissions Representative**

NEW HOME CONSTRUCTION

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



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

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

AUTOMOTIVE TECHNOLOGY

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

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

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

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



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

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

Go to www.njgrants.org for eligibility requirements

Call 732.473.3100 x 3139 for More Information

PRACTICAL NURSING

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



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

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

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

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

CERTIFIED MEDICAL ASSISTANT

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



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

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

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

Precision Machine Technology-Tuition \$7,500.00

No additional fees

Cuisine on the Green-Tuition \$7,500.00

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

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 \$7,500.00

No additional fees

Automotive Technology-Tuition \$7,500.00

Uniform-\$150.00 includes top, pants, boots (oil resistant, leather)

PRACTICAL NURSING PROGRAM-Tuition in county-\$11,000.00, out of county-\$13,000.00

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, lab tests, and immunizations as required to participate in clinical experience to include: rubella, rubeola, varicella-zoster, mumps, hepatitis B, QuantiFERON-TB, tetanus (within 10 years), and current flu and COVID vaccines books uniforms CPR certification – BLS Healthcare Provider - stethoscope - blood pressure cuff - watch with second hand - student malpractice insurance - fingerprinting (for state licenser).

Certified Medical Assistant-Tuition \$7,500.00

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, Toms River Center

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



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



CALL 732.473.3100 x 3157
to speak with an Admissions Representative

GENERAL INTEREST

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

Course: 3909-S24A	Center: B	Hours: 12	Nights: TH
Tuition: \$63	Time: 6:30-8:30		Start: 2/8/24

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

Course: 3910-S24A	Center: B	Hours: 12	Nights: TH
Tuition: \$63	Time: 6:30-8:30		Start: 4/11/24

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

Course: 3911-S24A	Center: B	Hours: 12	Nights: T
Tuition: \$63	Time: 6:30-8:30		Start: 2/6/24

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

Course: 5326-S24A	Center: PAA	Hours: 24	Nights: W
Tuition: \$184	Time: 6:00-9:00		Start: 2/7/24

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 current retirees and those aged 55 and older nearing retirement. Your registration fee includes an in-depth workbook and retirement planning data form that will help individuals develop a written inventory of assets, income, Social Security, and pension benefits. Will you be ready for retirement? Spouses may attend free of charge. Seating is limited - please register early. **Taught by Theodore J. Durante, CFP.**

Course: 5127-S24A	Center: PAA	Hours: 9	Nights: W
Tuition: \$105	Time: 6:00-9:00		Start: 2/21/24

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

Course: 5340-S24A	Center: PAA	Hours: 12	Nights: T
Tuition: \$75	Time: 6:30-8:30		Start: 2/6/24

LEARN TO PLAY AND EARN: BLACKJACK, ROULETTE, AND CRAPS - Learn to become a Casino Night dealer with our fun Casino Nights. Games are played with funny money and everyone has a great time while you earn some extra cash! There is a State license to get but we teach you how to get that and start playing! There is also travel needed to get to the jobs and a dress code but it's worth the investment. Must be 18 to get the State license. **Taught by Jim Perno.**

Course: 9002-S24A	Center: PAA	Hours: 6	Nights: T
Tuition: \$95	Time: 6:00-9:00		Start: 2/6/24

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

Course: 5054-S24A
Tuition: \$245.00

Center: PAA
Time: 6:00-9:00

Hours: 36

Nights: T
Start: 2/6/24

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

Course: 5055-S24A
Tuition: \$245.00

Center: PAA
Time: 6:00-9:00

Hours: 36

Nights: TH
Start: 2/8/24

HEALTH AND FITNESS CERTIFICATION COURSES

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

Course: 3745-S24A
Tuition: \$75

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

Room: 28
Hours: 3

Nights: TH
Start: 2/22/24

Course: 3745-S24C
Tuition: \$75

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

Room: 28
Hours: 3

Nights: W
Start: 3/20/24

Course: 3745-S24B
Tuition: \$75

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

Room: 28
Hours: 3

Nights: TH
Start: 4/11/24

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

Course: 3700-S24A
Tuition: \$383

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

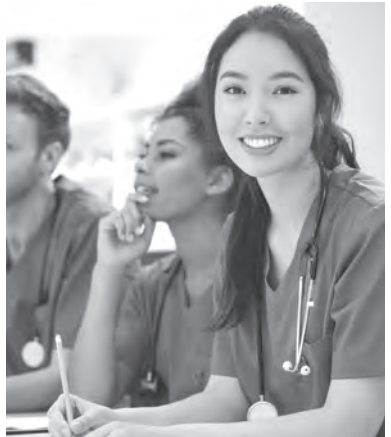
Hours: 60

Nights: T,TH
Start: 2/6/24

DID YOU KNOW? OCVTS HAS CAREER TRAINING FOR HIGH SCHOOL STUDENTS!

CHOOSE FROM OVER 30 CAREER TRAINING PROGRAMS

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



CALL 732.473.3122

to speak with an Admissions Representative

HEALTH ENRICHMENT

ACUPRESSURE AND QIGONG: SELF-CARE FOR PULMONARY HEALTH - Soul Lightening Acupressure and Qigong, traditional Chinese medicine practices, combine acupressure, breathing, meditation, movement, and self-massage to enhance pulmonary health and well-being. Learn how to combine the Soul Lightening Acupressure Chest Release with Qigong movement practices to support and strengthen pulmonary health. Taught by Regina Rosenthal, PT, MA, RYT-200.

Course: 3905-S24A	Center: PAA	Nights: M
Tuition: \$37	Time: 6:00-8:00	Hours: 2
		Start: 4/29/24

ACUPRESSURE FOR SELF-CARE: BACK RELEASE - Learn how to use an acupressure formula for self-care to reduce back pain, tension, and stiffness and bring greater awareness to postural and other considerations that can impact back pain and discomfort. Presented by Regina Rosenthal, PT, MA, RYT-200.

Course: 3857-S24A	Center: PAA	Nights: M
Tuition: \$37	Time: 6:00-8:00	Hours: 2
		Start: 4/15/24

ACUPRESSURE FOR SELF-CARE: HEAD RELEASE AND HARMONY ACUPRESSURE FORMULAS - Learn how to use simple acupressure formulas for self-care to manage and reduce headaches and sinus congestion, neck and shoulder tension, and stress-related tension in the body. Taught by Regina Rosenthal, PT, MA, RYT-205

Course: 3908-S24A	Center: PAA	Nights: M
Tuition: \$37	Time: 6:00-8:00	Hours: 2
		Start: 4/8/24

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

Course: 5097-S24A	Center: TR	Room: TR40A-FC	Nights: M
Tuition: \$68	Time: 5:00-6:00	Hours: 12	Start: 1/8/24
Course: 5097-S24B	Center: TR	Room: TR40A-FC	Nights: M
Tuition: \$68	Time: 6:00-7:00	Hours: 12	Start: 1/8/24
Course: 5097-S24C	Center: TR	Room: TR40A-FC	Nights: T
Tuition: \$68	Time: 3:00-4:00	Hours: 12	Start: 1/9/24
Course: 5097-S24D	Center: TR	Room: TR40A-FC	Nights: M
Tuition: \$34	Time: 5:00-6:00	Hours: 6	Start: 4/22/24
Course: 5097-S24E	Center: TR	Room: TR40A-FC	Nights: T
Tuition: \$34	Time: 3:00-4:00	Hours: 6	Start: 4/9/24
Course: 5097-S24F	Center: TR	Room: TR40A-FC	Nights: M
Tuition: \$34	Time: 6:00-7:00	Hours: 6	Start: 4/22/24

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

Course: 3760-S24A	Center: PAA	Room: 132	Nights: TH
Tuition: \$58	Time: 7:00-8:00	Hours: 10	Start: 2/15/24

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, Foxtrot, Tango, Cha-Cha, Rumba, and Swing. No partner is necessary; experience is recommended. Taught by Missy Piegaro, ISTD-International and Modern Ballroom Dance.

Course: 5158-S24A	Center: PAA	Nights: W
Tuition: \$158	Time: 7:00-8:00	Hours: 12
		Start: 2/7/24

BEGINNER BACHATA, MERENGUE - Salsa and Latin dancing go hand in hand. Merengue is an update and social dance, while the Bachata is slower and incorporates the sleek arm styling of Salsa. Taught by Missy Piegaro, ISTD-International and Modern Ballroom Dance. **Taught by Missy Piegaro.**

Course: 5171-S24A	Center: PAA	Room: 133	Nights: W
Tuition: \$79	Time: 6:00-7:00	Hours: 6	Start: 2/7/24

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

Course: 5151-S24A	Center: PAA		Nights: W
Tuition: \$158	Time: 5:00-6:00	Hours: 12	Start: 2/7/24
Course: 5151-S24B	Center: PAA		Nights: W
Tuition: \$158	Time: 8:00-9:00	Hours: 12	Start: 2/7/24

BEGINNER SALSA - Get ready to warm up with these basic fun and flirty salsa steps. You will be sure to impress your sweetheart with these moves! **Taught by Missy Piegaro, ISTD-International and Modern Ballroom Dance.**

Course: 5170-S24A	Center: PAA	Room: 133	Nights: W
Tuition: \$79	Time: 6:00-7:00	Hours: 6	Start: 3/20/24

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 dancing experience. The class will keep you dancing to tap rhythms for fun and fitness! **Taught by Sondra Attridge, DEA.**

Course: 3764-S24A	Center: PAA	Room: 132	Nights: TH
Tuition: \$58	Time: 6:00-7:00	Hours: 10	Start: 2/15/24

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

Course: 3810-S24A	Center: PAA		Nights: W
Tuition: \$44	Time: 6:00-9:00	Hours: 3	Start: 2/7/24
Course: 3810-S24B	Center: PAA		Nights: M
Tuition: \$44	Time: 6:00-9:00	Hours: 3	Start: 3/4/24
Course: 3810-S24C	Center: PAA		Nights: TH
Tuition: \$44	Time: 6:00-9:00	Hours: 3	Start: 4/11/24
Course: 3810-S24D	Center: PAA		Nights: W
Tuition: \$44	Time: 6:00-9:00	Hours: 3	Start: 5/1/24

CONTEMPORARY PILATES - Contemporary Pilates integrates various traditional Pilates exercises with other forms of exercises like yoga, fitness training, and physiotherapy. It also includes props such as resistance bands, foam rollers, and balls. Please bring your own mat. **Taught by Rachel Cannella**

Course: 3782-S24A	Center: PAA	Room: 132	Nights: M
Tuition: \$58	Time: 7:30-8:30	Hours: 10	Start: 2/5/24
Course: 3782-S24B	Center: PAA	Room: 132	Nights: W
Tuition: \$58	Time: 7:30-8:30	Hours: 10	Start: 2/7/24

ONLINE REGISTRATION
January 3, 2024
WWW.OCVTS.ORG

CREATING A PERSONAL MISSION STATEMENT - It is often said that if you do not know where you are going, any direction will take you there. The purpose of a mission statement is to provide you with a roadmap to know not only where you are going, but also why you are going there and what the result of reaching that destination will be. From an energetic perspective, you give yourself the greatest potential for success when you are completely clear, from the inside out, as to your desires and goals. This class will start your new year off with focus, clarity and a purpose. This is for anyone that is ready to know their mission.

Taught by Andrea Pollara, Certified Professional Life and Business Coach.

Course: 3899-S24A
Tuition: \$47

Center: PAA
Time: 6:00-9:00

Hours: 3

Nights: M
Start: 3/25/24

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

Course: 3744-S24A
Tuition: \$58

Center: PAA
Time: 6:00-8:00

Hours: 4

Nights: W
Start: 3/13/24

DESIGN YOUR LIFE WITH A VISION BOARD - A vision board is a tool used to help clarify, concentrate, and maintain focus on specific life goals that you want to attract into your life. Literally, a vision board is any sort of board on which you display images or words that represent whatever you want to be, do, or have in your life. What is the point? Simply put, as humans, we tend to be a very busy species and are constantly bombarded by distractions. I will share the SECRET of why people have sworn by them for decades. Making use of vision boards serves several purposes, some of which include helping you to: Identify your vision and give it clarity. Reinforce your daily affirmations. Keep your attention on your intentions. This one-night class is fun and a life changer. *All supplies are included. **Taught by Andrea Pollara, Certified Professional Life and Business Coach.**

Course: 3898-S24A
Tuition: \$47

Center: PAA
Time: 6:00-9:00

Hours: 3

Nights: M
Start: 2/12/24

EDGAR CAYCE COURSE - Edgar Cayce (1877-1945) has been called the "sleeping prophet," the "father of holistic medicine," and is the most documented psychic of the 20th century. For more than 40 years of his adult life, Cayce gave psychic "readings" to thousands of seekers while in an unconscious state, diagnosing illnesses and revealing lives lived in the past and prophecies yet to come. But who, exactly, was Edgar Cayce? Please join us as we offer a three-session course delving into Edgar Cayce's life, which will include his life journey, his prophecies that came true, and his seven prophecies yet to be. Also included will be Edgar Cayce's health and healing diet, which he believed to be the first line of defense for many, if not all, illnesses. **Taught by Gloria J. Weichand, founder of The Spirit Education Center and Sanctuary. Often referred to by many as a Spiritual Evidential Medium, Spiritual Teacher, Author, Lecturer, and Grief Counselor. She is known for her compassion and evidential messages from Spirit on an International level. Gloria was also honored by being asked to be a part of a study conducted by Yale University, which included some of the best mediums in the US and the UK to date.**

Course: 3746-F24A
Tuition: \$143

Center: PAA
Time: 6:00-9:00

Hours: 9

Nights: T,W
Start: 2/14/24

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. Please bring water to drink. **Taught by: Danielle Boska**

Course: 3830-S24A
Tuition: \$47

Center: PAA
Time: 6:00-9:00

Hours: 3

Nights: T
Start: 3/26/24

EVIDENTIAL MEDIUMSHIP - An Evidential Mediumship reading usually begins with messages that give you evidence that your loved one in spirit is truly communicating with the Medium. The reading with the medium generally includes physical evidence, such as the appearance of a loved one, how they passed, memories, and other things that are significant to the person receiving the reading. Messages received from a true Evidential Medium are not things that can be found in newspapers or on the Internet but are rather on a more personal level. This type of Mediumship is very beneficial to those who are suffering from grief after the loss of a loved one, a terminal illness, or someone looking for proof of the existence of life after life. An evidential reading will leave no doubt that the Medium is truly connecting to the world of Spirit. Some people are naturally gifted Mediums, but everyone has the ability to connect on some level and can raise their own soul vibration through education and meditation. Evidential Mediumship Intensive is geared for Beginners and those at an Intermediate level. During this class, you will learn the fundamentals of working with the Spirit world and how they work with you. This two-evening, six-hour class will help you have a clearer understanding of your own gifts and abilities. It will help you establish a stronger connection to the world of Spirit, which will help your God-given gifts and abilities grow by leaps and bounds as your education increases while participating in unique exercises designed specifically for you. **Taught by Gloria J. Weichand, founder of The Spirit Education Center and Sanctuary. Often referred to by many as a Spiritual Evidential Medium, Spiritual Teacher, Author, Lecturer, and Grief Counselor. She is known for her compassion and evidential messages from Spirit on an International level. Gloria was also honored by being asked to be a part of a study conducted by Yale University, which included some of the best mediums in the US and the UK to date.**

Course: 3879-S24A
Tuition: \$95

Center: PAA
Time: 6:00-9:00

Hours: 6

Nights: T,W
Start: 2/6/24

GET RELATIONSHIP READY, STARTING WITH YOU! - Are you ready to date again? Dating already but not connecting? Not finding your soulmate? Do not know where to even begin? This is a class for you. We all want and need love and friendships in our lives, but sometimes it seems so hard to get them. Good, healthy, lasting relationships start with your relationship with yourself then the other relationships will follow.

1. Creating positive energy that attracts others
2. Removing Barriers and Energy Blocks that hold you back
3. Understand your 6 Influences
4. Knowing what you want: Needs vs Wants
5. Creating a personal mission statement
6. Understanding your values and the values of others

In these two workshops, you will develop strategies for nurturing or starting a new relationship or strengthening a current one. You will learn how to identify your own values and understand those of others, know the differences between needs and wants in relationships, shift bad energy from yourself or others in current relationships, and let go of unhealthy relationships around you. **Taught by Andrea Pollara, Certified Professional Life and Business Coach.**

Course: 3849-S24A
Tuition: \$47

Center: PAA
Time: 6:00-9:00

Hours: 6

Nights: M
Start: 2/26/24

INTRODUCTION TO ACUPRESSURE: 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. The SEVA Stress Release protocol was initially used with workers at Ground Zero in New York City after the events of 9/11/01. SEVA in Sanskrit means compassionate service. This program for self-care can be done seated or lying down and completed within 20 minutes. **Taught by Regina Rosenthal, PT, MA, RYT-200.**

Course: 3854-S24A
Tuition: \$37

Center: PAA
Time: 6:00-8:00

Hours: 2

Nights: M
Start: 3/18/24

STAY CONNECT @OCVTS
NEWS/UPDATES/EMERGENCY CLOSINGS






INTUITION DEVELOPMENT & INTRODUCTION TO PSYCHIC MESSAGES - We are all naturally intuitive, and we can all learn to be psychic if we so desire. In this class, we will cover how to reconnect with your innate 6th sense, your intuition. We will discuss why and how it became stifled and what you can do to strengthen it. This class will be broken down into 2 segments. The first class will be filled with education, exercises, mediation, and discussion specifically designed to help discover the primary way you receive intuitive messages and help you (re)connect with your intuition. In the second class, we will spend time discussing the difference between intuitive messages and psychic messages. There will be exercises and meditation to help you practice connecting to your own energy as well as the energy of others. We will also spend time discussing the possible meanings behind some of the messages that were received. **Taught by Psychospiritual Educator, Gina Romano.**

Course: 3809-S24A	Center: PAA		Nights: T, TH
Tuition: \$89	Time: 6:00-9:00	Hours: 6	Start: 2/13/24
Course: 3809-S24B	Center: PAA		Nights: M,W
Tuition: \$89	Time: 6:00-9:00	Hours: 6	Start: 4/15/24

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

Course: 3766-S24A	Center: PAA	Room: 132	Nights: T
Tuition: \$58	Time: 7:00-8:00	Hours: 10	Start: 2/6/24

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

Course: 3715-S24A	Center: B	Room: 74	Nights: W
Tuition: \$158	Time: 6:30-9:30	Hours: 18	Start: 2/21/24

LINE DANCING FOR BEGINNERS - This class is for anyone who wants to learn line dancing from the beginning. Learn the steps and basic dances that are done at venues in the local area. Ideal for singles, couples, or non-dancers who have no experience and need a place to start. You will be learning some easy line and circle partner/no partner dances that are done to various types of music. Dances may include CC Shuffle, Canadian Stomp, 16 Step, and Blue Rose. **REQUIREMENT: PLEASE wear comfortable shoes or boots with soles other than black.** **Taught by Billy Snyder of BTK Entertainment**

Course: 5109-S24A	Center: PAA		Nights: W
Tuition: \$63	Time: 7:15-8:30	Hours: 6	Start: 2/7/24
Course: 5109-S24B	Center: PAA		Nights: W
Tuition: \$63	Time: 7:15-8:30	Hours: 6	Start: 4/10/24

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

Course: 5098-S24A	Center: PAA		Nights: W
Tuition: \$89	Time: 6:00-7:00	Hours: 9	Start: 2/7/24
Course: 5098-S24B	Center: PAA		Nights: W
Tuition: \$89	Time: 6:00-7:00	Hours: 9	Start: 4/10/24

MANIFESTING THE LIFE YOU WANT - Step into a world of limitless possibilities with this empowering Manifesting workshop. Designed to unlock your limitless potential and shape your destiny, this transformative journey delves into the art of turning dreams into reality. Led by an expert manifestor, you'll learn the principles of the Law of Attraction, setting clear intentions, and mastering visualization techniques. Discover how to align your thoughts, emotions, and actions to attract abundance, love, and success into your life. Through interactive exercises, guided meditations, and personalized coaching, this workshop will equip you with the tools and mindset to manifest your desires. Join us today and embark on a path to manifest the life you've always envisioned. **Taught by Psychospiritual**

Educator, Gina Romano

Course: 3912-S24A	Center: PAA	Nights: M
Tuition: \$44	Time: 6:00-9:00	Hours: 3
Start: 4/29/24		
Course: 3912-S24B	Center: PAA	Nights: M
Tuition: \$44	Time: 6:00-9:00	Hours: 3
Start: 2/5/24		

MAT PILATES FOR BEGINNERS - Mat Pilates for beginners focuses on the fundamental Pilates movement techniques, suitable for beginners. The benefits of Mat Pilates include: strengthening your abdominals, lower back muscles, and pelvic floor to benefit your hips, glutes, shoulders, and upper body. Mat Pilates also has a host of mental health benefits, such as mindfulness, relaxation, and reduced stress as a result of breathwork. Please bring your own mat and a set of light weights. **Taught by Rachel Cannella**

Course: 3783-S24A	Center: PAA	Room: 132	Nights: M
Tuition: \$58	Time: 6:30-7:30	Hours: 10	Start: 2/5/24
Course: 3783-S24B	Center: PAA	Room: 132	Nights: W
Tuition: \$58	Time: 6:30-7:30	Hours: 10	Start: 2/7/24

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

Taught by Lisa Pepper, POUND® Tour Crew, Generation/POUND® Pro, AFAA Group Fitness Instructor, AAI-ISMA Group Fitness Instructor, AMPD Burn Instructor, AMPD Resistance Instructor.

Course: 5111-S24A	Center: TR	Room: TR40A-FC	Nights: M
Tuition: \$68	Time: 3:00-4:00	Hours: 12	Start: 1/8/24
Course: 5111-S24B	Center: TR	Room: TR-31	Nights: T
Tuition: \$68	Time: 5:00-6:00	Hours: 12	Start: 1/9/24
Course: 5111-S24C	Center: TR	Room: TR40A-FC	Nights: W
Tuition: \$68	Time: 5:30-6:30	Hours: 12	Start: 1/10/24
Course: 5111-S24D	Center: TR	Room: TR40A-FC	Nights: W
Tuition: \$68	Time: 6:30-7:30	Hours: 12	Start: 1/10/24
Course: 5111-S24E	Center: TR	Room: TR40A-FC	Nights: M
Tuition: \$34	Time: 3:00-4:00	Hours: 6	Start: 4/22/24
Course: 5111-S24F	Center: TR	Room: TR-31	Nights: T
Tuition: \$34	Time: 5:00-6:00	Hours: 6	Start: 4/9/24
Course: 5111-S24G	Center: TR	Room: TR40A-FC	Nights: W
Tuition: \$34	Time: 5:30-6:30	Hours: 6	Start: 4/10/24
Course: 5111-S24H	Center: TR	Room: TR40A-FC	Nights: W
Tuition: \$34	Time: 6:30-7:30	Hours: 6	Start: 4/10/24

POWER VINYASA FLOW - Let's Flow! This class will guide you through energetic and quick flowing sequences with dynamic mix of postures. It will allow you to release stress while still building strength and gaining flexibility. All levels welcome as modifications are always offered. **Taught by Francesca Chirelli.**

Course: 5091-S24A	Center: W	Room: TR40A-FC	Nights: M,W
Tuition: \$131	Time: 5:15-6:15	Hours: 24	Start: 2/5/24
Course: 5091-S24B	Center: TR	Room: TR40A-FC	Nights: T,TH
Tuition: \$131	Time: 5:15-6:15	Hours: 24	Start: 2/6/24

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

Course: 3752-S24A	Center: PAA		Nights: T
Tuition: \$131	Time: 6:00-9:00	Hours: 9	Start: 3/12/24
Course: 3752-S24B	Center: PAA		Nights: T
Tuition: \$131	Time: 6:00-9:00	Hours: 9	Start: 4/9/24

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

Course: 3713-S24A	Center: B	Room: 74	Nights: M
Tuition: \$158	Time: 6:30-9:30	Hours: 18	Start: 2/5/24

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

Course: 3765-S24A	Center: PAA	Room: 132	Nights: T
Tuition: \$58	Time: 6:00-7:00	Hours: 10	Start: 2/6/24

TAROT ARCHETYPES- WHICH ONE ARE YOU? - Embark on a mystical journey in this "Tarot Archetypes" workshop, a transformative exploration of self-discovery and divination. Unlock the ancient esoteric wisdom of the Tarot to uncover your birth archetype, revealing your inherent strengths and challenges. We will delve deeper into the cards to intuitively uncover the archetype currently influencing your life. Led by a seasoned Tarot expert, you'll decode the symbolism and energies associated with each archetype, gaining profound insights into your life's path. Whether you're a seasoned Tarot enthusiast or a novice, this workshop will empower you to harness the power of archetypes, providing clarity and guidance for the year ahead. Unveil the secrets that shape your destiny and navigate life's intricate web with confidence. **Taught by Psychospiritual Educator, Gina Romano**

Course: 3805-S24A	Center: PAA		Nights: TH
Tuition: \$44	Time: 6:00-9:00	Hours: 3	Start: 3/21/24
Course: 3805-S24B	Center: PAA		Nights: M
Tuition: \$44	Time: 6:00-9:00	Hours: 3	Start: 5/13/24

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 the stones - a technique that has been utilized for eons of time for healing the body physically, emotionally, mentally, and spiritually. **Taught by Donna Keeney, Reiki Master, Crystal Certified, and Chopra Center Certified Primordial Sound Meditation Instructor.**

Course: 3867-S24A	Center: PAA		Nights: T
Tuition: \$89	Time: 6:00-9:00	Hours: 6	Start: 3/26/24

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NEWS/UPDATES/EMERGENCY CLOSINGS






THE HEALING POWER OF PLANT MEDICINE - This course focuses on herbal remedies, providing useful information using a hands-on approach. In class, we will identify backyard plants, make teas to take home, and discuss and mix tinctures. This course is a GENERAL guide to edible and medicinal uses of the plant world. **Taught by Donna Keeney, Reiki Master, Crystal Certified, and Chopra Center Certified Primordial Sound Meditation Instructor.**

Course: 3743-S24A
Tuition: \$58

Center:
Time: 6:00-8:00

Hours: 4

Nights: W
Start: 4/10/24

THE SIX SECRETS TO A BALANCED LIFE - In this one-night class, you will learn the six secret influencers, why they are so important for true life balance, and exactly how to get a positive flow of momentum right away in your life, both personally and in business. Together in this class, we will set up your action plan for alignment needed for your own custom success, and you will be more balanced in all you do every day, which in return will remove additional stress, worry, or uncertainty. This class will bring clarity of what is important to you and where to focus your time and attention. The alignment of these six secret influencers will make any goal able to be accomplished with ease and enjoyment. This is a fun and life-changing class, so come join us. **Taught by Andrea Pollara, Certified Professional Life and Business Coach.**

Course: 3897-S24A
Tuition: \$47

Center: PAA
Time: 6:00-9:00

Hours: 3

Nights: M
Start: 3/11/24

UNDERSTANDING KARMIC DEBT IN HUMAN CONNECTIONS - We all seek to have harmonious relationships in our life. Sometimes relationships can be difficult, especially if one or both individuals have karmic debt. Discover the profound connections between relationships and karmic debt in our enlightening workshop. Uncover the spiritual underpinnings that shape your interactions and gain insight into the patterns of your past and present relationships. Led by an experienced facilitator, you'll delve into the concept of karma, understanding how past actions influence your current connections. Through interactive discussions and guided exercises, learn how to recognize and heal karmic imbalances, fostering healthier, more fulfilling relationships. Whether seeking romantic, professional, familial, or platonic harmony, this workshop will empower you to navigate your relationships with wisdom, compassion, and a deeper awareness of the karmic threads that bind us all. **Taught by Psychospiritual Educator, Gina Romano**

Course: 3825-S24A
Tuition: \$44

Center: PAA
Time: 6:00-9:00

Hours: 3

Nights: M
Start: 3/25/24

Course: 3825-S24B
Tuition: \$44

Center: PAA
Time: 6:00-9:00

Hours: 3

Nights: W
Start: 5/22/24

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

Course: 5093-S24A
Tuition: \$68

Center: TR
Time: 4:30-5:30

Room: TR40A-FC
Hours: 12

Nights: W
Start: 2/7/24

WEIGHT MANAGEMENT AND WELLNESS - 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 calculating the nutritional values for restaurant food or homemade 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 optional AAAL-ISMA Weight Management certification exam, which can help advance the student's fitness career. Additional fee for the exam is \$50. **Taught by Christine Balas.**

Course: 3714-S24A
Tuition: \$158

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

Room: 74
Hours: 18

Nights: T
Start: 2/6/24

YOGA - Come and discover the benefits of yoga! Yoga has wonderful harmonizing and balancing effects on the body, mind, and emotions. Yoga helps you to relax and rejuvenates your mind. This yoga course is designed to help build muscle strength and promote balance and flexibility. The program will focus on asana postures, breathing techniques, and meditation. **VERY LIMITED ENROLLMENT. Please bring your own yoga mat. Instructor: Gabrielle Brokaw, RYT-200.**

Course: 3749-S24A	Center: TR	Room: TR31	Nights: M, W
Tuition: \$68	Time: 4:00-5:00	Hours: 12	Start: 2/5/24
Course: 3749-S24B	Center: TR	Room: TR31	Nights: M, W
Tuition: \$68	Time: 4:00-5:00	Hours: 12	Start: 3/25/24

YOGA FOR ACTIVE ADULTS - It's never too late to begin a yoga practice! Yoga helps to build strength and stamina, improve focus and balance, and relax your body and mind. This class is perfect for active older adults who are new to yoga, as well as those with some experience. We will practice on the floor; **please bring a yoga mat** and wear comfortable clothing. Please bring your own yoga mat. **Taught by Michelle Nikolic, RYT 500**

Course: 3790-S24A	Center: TR	Room: TR40A-FC	Nights: W
Tuition: \$68	Time: 3:00-4:00	Hours: 12	Start: 2/7/24

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

Course: 3847-S24A	Center: W		Nights: M,W
Tuition: \$131	Time: 4:00-5:00	Hours: 24	Start: 2/5/24
Course: 3847-S24B	Center: TR	Room: TR40A-FC	Nights: T,TH
Tuition: \$131	Time: 4:00-5:00	Hours: 24	Start: 2/6/24

ZUMBA - Zumba is a dance and fitness program that consists of low and high-intensity movements. The class will begin at a basic level and progress weekly. No experience is necessary! Various genres of music will be incorporated. Please wear sneakers and bring water. **Contact the instructor, Gabrielle, with any questions via email at Gab7980@aol.com.**

Course: 3748-S24A	Center: PAA	Room: 132	Nights: Th
Tuition: \$58	Time: 7:00-7:45	Hours: 8	Start: 2/8/24
Course: 3748-S24B	Center: PAA	Room: 132	Nights: Th
Tuition: \$58	Time: 7:00-7:45	Hours: 6	Start: 4/25/24

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

Course: 3747-S24A	Center: PAA	Room: 132	Nights: Th
Tuition: \$58	Time: 6:00-6:45	Hours: 8	Start: 2/8/24
Course: 3747-S24B	Center: PAA	Room: 132	Nights: Th
Tuition: \$58	Time: 6:00-6:45	Hours: 6	Start: 4/25/24

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

ADVANCE | YOUR FUTURE

CULINARY ARTS

2 YEAR / 900 HOURS / HIGH SCHOOL STUDENTS

10 MONTH ACCELERATED PROGRAM / ADULT STUDENTS



This program provides students with experience in the preparation, service and management tasks involved in the food service industry with classroom instruction and hands-on training in a commercial kitchen. Areas of concentration include the following: dining room service, professional service skills; banquet service; beverage and mixology, including barista skills, as well as basic cooking methods, safety and sanitation (including ServSafe), knife skills, stocks, soups, sauces, salads and sandwiches. Fundamentals of baking are also a part of the curriculum including identification and function of the most common baking ingredients, quick bread production methods, yeast raised doughs, cookies, pies and tart production, metric measurements, and mixing methods. Areas of concentration in the second year of the program include basic meat cutting, smoking, and advanced cooking methodology such as sous vide cookery and molecular gastronomy, as well as baking and pastry arts.

IN DEMAND CAREERS

MULTIMEDIA - PHOTOGRAPHY - DIGITAL REPRODUCTION

DESIGN AND VISUAL COMMUNICATIONS

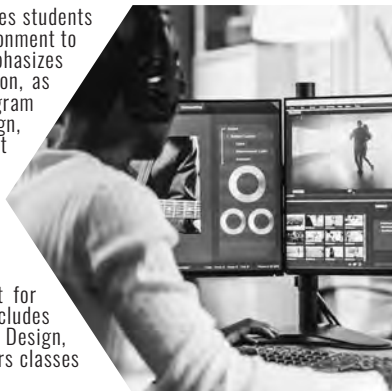
2 YEAR PROGRAM / 900 HOURS / HIGH SCHOOL STUDENTS AND ADULTS

The Design and Visual Communications (DVC) Career Cluster provides students interested in Photography, Multimedia and Printing a hands-on environment to create designs for advertising, marketing and entertainment. It emphasizes preparation for both immediate employment upon course completion, as well as continuing education on the collegiate level. The DVC Program offers an Adobe Certified Associates certificate in Photoshop, InDesign, Illustrator and Premier. The DVC Program consists of eleven different courses. These courses consist of both conventional and digital skill competencies to assure graduates are competitive in a wide variety of design and visual communication careers, including Professional Photographer, Animator, Game Designer, Illustrator, Screen-Printer, Web Designer, or Videographer.

The Multimedia Component emphasizes the creation of digital art for print, video and electronic media. This component of the program includes courses in: Image Manipulation, Vector Art, 2D Animation, Interactive Design, Web Design, Video production and 3D Printing. This component offers classes in the Adobe Certified Associate for Illustrator and Premier.

The Photography Component covers the techniques of traditional and digital photography highlighting skills required in advertising, portraiture, multimedia, commercial and fine art. This component of the program includes courses in: Digital Photography, Studio Lighting, Commercial and Multimedia Photography. This component offers classes in the Adobe Certified Associate for Photoshop.

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



CALL 732.473.3100 x 3157
to speak with an Admissions Representative

INFORMATION TECH.

COMPUTER-AIDED DRAFTING LEVEL 2 - This class exposes the student to creating customized settings for use in today's design industries. It focuses on defining tools such as attributes that are used to add schedulable properties to blocks as well as Dimensions, Text, and Leader Styles to the student's standards. The main focus of the class is to learn the procedures needed to create scaled drawings with multiple views on different sheets of paper, while controlling consistency with annotation (plot height of text and dimensions). Tool Palettes will also be taught to show students how they can create custom tools to perform repetitive commands. At the conclusion of this class, students will have created a custom drawing template that they can use in their personal or professional environment. It is recommended for experienced AutoCAD users, as well as a continuation of AutoCAD Level 1. **Taught by Joe Dechiaro.**

Course: 4002-S24A
Tuition: \$315

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

Hours: 36

Nights: TH
Start: 2/8/24

INTERMEDIATE COMPUTER USE AND PRODUCTIVITY SOFTWARE - For those with basic computer skills, this course will review the hardware, software, and most popular Microsoft Productivity programs used in millions of homes and offices worldwide. You will learn effective ways to access the internet, features and operation of Microsoft WORD, EXCEL, POWERPOINT, and OUTLOOK, and how to become more confident and proficient at home and at work. This course will afford you plenty of practice creating flyers, newsletters, professional presentations, and documents to improve your comfort level using computers. Textbook requirement, The 2024 Microsoft Office 365 by Leonard J Ledger (ISBN 9798354840113), may be purchased on Amazon. **Taught by Jared March.**

Course: 4212-S24A
Tuition: \$383

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

Room: TR17
Hours: 60

Nights: M,W
Start: 2/5/24

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

Course: 4208-S24A
Tuition: \$105

Center: TR
Time: 5:00-8:00

Hours: 12

Nights: W
Start: 2/7/24



TEACHERS WANTED!

OCVTS is always looking for qualified teachers that know their subject thoroughly and have a talent for teaching adults.

Please send any letters of interest, along with a resume to:

Adult Education
1299 Old Freehold Road
Toms River, NJ 08753

Contact Jeremy Dusza, Principal of Adult Education at:

724.473.3159



OCVTS Grunin Performing Arts Academy

2023-2024 Show Schedule

Performance	Location	Date	Time/s
Spring Musical: <i>The Prom</i>	Strand Theatre Lakewood	February 22, 2024 February 23, 2024 February 24, 2024	10:00 AM 7:00 PM 2:00 PM & 7:00 PM
Junior Acting Showcase	OCVTS Grunin Performing Arts Academy	April, 25, 2024	7:00 PM
Senior Acting Showcase	OCVTS Grunin Performing Arts Academy	April 26, 2024	7:00 PM
Vocal Showcase	OCC Grunin Center for the Arts	May 3, 2024	7:00 PM
Dance Showcase	OCC Grunin Center for the Arts	May 10, 2024	7:00 PM
Underclassmen Vocal Showcase	OCC Grunin Center for the Arts	May 14, 2024	7:00 PM
Underclassmen Acting Showcase	OCVTS Grunin Performing Arts Academy	May 16, 2024	6:00 Freshmen Act 7:30 Sophomore Act
Freshmen Dance Showcase	OCVTS Grunin Performing Arts Academy	May 21, 2024	7:00 PM

OCC GRUNIN CENTER FOR THE ARTS

1 College Drive, Lot 2, Building 11, Toms River, NJ 08754

OCVTS GRUNIN PERFORMING ARTS ACADEMY

1 College drive, Lot 2, Building 12, Toms River, NJ 08754

STRAND THEATRE

400 Clifton Ave, Lakewood, NJ 08701

For ticket information go to:

<https://sites.google.com/ocvts.org/ocvtspaa>

Tickets may not be available for certain shows until 4 weeks before performance.

PERFORMING ARTS

BASIC PIANO - This course is designed for those who have not played piano or had any formal musical training. It will cover the basics: reading music, hand positions, and simple tunes. The student will need a piano or keyboard with at least 76 keys (88 keys is preferable) and touch sensitivity (weighted keys preferable) at home for this class. The instructor will discuss how to purchase an appropriate instrument during the first class. Alfred All in One Adult Piano Course, Level 1 (ISBN 0-7390-0068-3) will also be required.

Taught by Brian Beirne.

Course: 5028-S24A	Center: PAA	Nights: M
Tuition: \$190	Time: 6:00-7:00	Hours: 12
		Start: 2/5/24

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

Course: 5041-S24A	Center: W	Nights: W
Tuition: \$84	Time: 8:00-9:30	Hours: 12
		Start: 2/7/24

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

Taught by Pete Wagula.

Course: 5031-S24A	Center: W	Nights: W
Tuition: \$84	Time: 6:30-8:00	Hours: 12
		Start: 2/7/24

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

Course: 5035-S24A	Center: W	Nights: M
Tuition: \$95	Time: 7:00-9:00	Hours: 16
		Start: 2/5/24

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

Course: 5030-S24A	Center: PAA	Nights: W
Tuition: \$190	Time: 6:00-7:00	Hours: 12
		Start: 2/7/24
Course: 5030-S24B	Center: PAA	Nights: W
Tuition: \$190	Time: 7:00-8:00	Hours: 12
		Start: 2/7/24

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

Course: 5029-S24A	Center: PAA	Nights: M
Tuition: \$190	Time: 7:30-8:30	Hours: 12
		Start: 2/5/24

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NEWS/UPDATES/EMERGENCY CLOSINGS



TRANSPORTATION TECH.

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

Course: 1205-S24A Center: J Nights: M
Tuition: \$305 Time: 6:30-9:30 Hours: 36 Start: 2/5/24

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

Course: 1110-S24A Center: J Nights: W
Tuition: \$305 Time: 6:30-9:30 Hours: 36 Start: 2/7/24

AUTOMOTIVE 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 their own safety gear. **Prerequisite: Auto Body Repair I. Taught by Mike Horn.**

Course: 1200-S24A Center: J Nights: T
Tuition: \$305 Time: 6:30-9:30 Hours: 36 Start: 2/6/24

AUTOMOTIVE HVAC & REFRIGERATION LICENSE PREPARATION COURSE - This course is for individuals trying to achieve ASE certification and 609 licensing. The course will focus heavily on the ASE A7 requirements and testing in those areas. The course will also review information related to the ASE 609 licensing test, which will be sent to, and graded by, the ASE Foundation. **Taught by Mark Decker**

Course: 1422-S24A Center: B Nights: M
Tuition: \$263 Time: 6:30-9:30 Hours: 24 Start: 2/5/24

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

Course: 1440-S24A Center: J Nights: T
Tuition: \$278 Time: 6:30-9:30 Hours: 36 Start: 2/6/24

AUTOMOTIVE RESTORATION - This course is for the antique auto enthusiast who wants to perform bodywork on their vintage automobile. It covers all aspects of auto-body repair and maintenance. All expendable supplies, reducers, and paints are to be supplied by the student. All students must provide their own safety gear. **Prerequisite: Auto Body Repair I & 2. Taught by John Vorhees.**

Course: 1001-S24A Center: J Nights: TH
Tuition: \$305 Time: 6:30-9:30 Hours: 36 Start: 2/8/24

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NEWS/UPDATES/EMERGENCY CLOSINGS



CDL 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 Annex. Upon completion of the theory portion of the class, the students are required to take and pass the written CDL Class B exam at an NJ Motor Vehicle Agency before they can continue their training. The mandatory yard and road portion of the class will take place at 2834 Lacey Road, Forked River, NJ, at the Superior Driving School location. 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 Buses. Please note that this training will NOT enable a driver to operate a School Bus. There is a separate endorsement, "S" (School Bus) which is required (not included in this course) and can be obtained after receiving the "P" (Passenger) endorsement, included in this course. **The total cost of the course is \$2,300. A mandatory deposit of \$220 is required to Superior Driving School upon registration as well as a payment in the amount of \$370.00 to OCVTS.**

Theoretical Portion: \$370 Tuesday and Thursday 5:30pm – 9:30pm 1/23/24 – 2/27/24
Yard and Road Training: \$1930 (Payable to Superior Driving School. Does not include MVC Permit, DOT Physical or fingerprinting.) (Payment arrangements can be made for the balance.) Tuesday and Thursday 5:30pm – 9:30pm 3/12/24 – 4/11/24

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 come 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-S24A	Center: J	Nights: T, TH
Tuition: \$370	Time: 5:30-9:30	Hours: 40
		Start: 1/23/2024

OFF ROAD VEHICLE - This class will cover general maintenance of today's modern side by side, ATV, and other off-road vehicles through both classroom and shop instruction on routine and preventative maintenance. The course will include instruction on basic upgrades such as suspension setups, exhaust and intake systems, clutch systems, and maintenance related items. Students will learn the skills needed to diagnose common issues and properly repair them. Work on your vehicles with experienced technicians to learn new skills! **Taught by Adam Malinowski.**

Course: 1502-S24A	Center: J	Nights: TH
Tuition: \$278	Time: 6:30-9:30	Hours: 36
		Start: 2/8/24

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

Course: 9315-S24A	Center: TR	Nights: M
Tuition: \$263	Time: 6:00-9:00	Hours: 24
		Start: 2/5/24
Course: 9315-S24B	Center: TR	Nights: W
Tuition: \$263	Time: 6:00-9:00	Hours: 24
		Start: 2/7/24



PLEASE CHECK OUT OUR YEAR-LONG PROGRAMS

ON PAGE 6.

REGISTRATION FOR FULL-YEAR PROGRAMS WILL BEGIN JULY 17, 2024.

SMALL GAS ENGINES LAWN AND MAINTENANCE EQUIPMENT AND BASIC WELDING

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

Course: 1500-S24A
Tuition: \$278

Center: J
Time: 6:30-9:30

Hours: 36

Nights: W
Start: 2/7/24

TRACTOR TRAILER - CDL CLASS A - In partnership with Superior Driving School in Toms River, students will prepare for all written CDL 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 an NJ Motor Vehicle Agency before they can continue their training. The mandatory yard and road portion of the class will take place at 2834 Lacey Road, Forked River, NJ, at the Superior Driving School location. 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 \$3,700. A mandatory deposit of \$220 is required to Superior Driving School upon registration, as well as a payment in the amount of \$370 to OCVTS Adult Education. The total hours of the course are 160 - there are 40 hours in the classroom and 120 hours for the yard and road.**

Theoretical Portion: \$370 Tuesday and Thursday 5:30pm – 9:30pm 1/23/24 – 2/22/24

Yard and Road Training: \$3330 Tuesday and Thursday 5:30pm – 9:30pm 3/12/24 – 6/22/24 (Payable to Superior Driving School. Does not include MVC Permit, DOT Physical, or fingerprinting.) (Payment arrangements can be made for the balance.)

Upon registration, students will be mailed an additional information packet that they must complete. Then students will 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. Taught by Michael Chevalier and John Klump.**

Course: 9301-S24A
Tuition: \$370

Center: J
Time: 5:30-9:30

Hours: 40

Nights: T,TH
Start: 1/23/2024

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

Course: 9354-S24A
Tuition: \$795

Center: Virtual
Time: 6:00-8:30

Hours: 36

Nights: T,TH
Start: 2/6/24

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 (minus a \$15 registration fee).

ADULT EDUCATION SPRING 2024 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: _____ ZIP: _____
 ADDRESS: _____ TOWN: _____
 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 #: _____

Download additional Registration Forms, if needed, 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

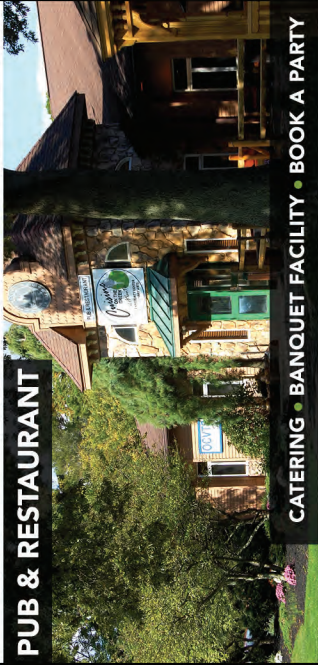


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This publication is certified true and correct in content and policy.

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