

## Summer Educators Institute 2013

### Overview

Central Carolina Community College has been a pioneer in Sustainable Agriculture, Renewable Energy, Green Building, and Local Food for over a decade. In 2012 CCCC sustainability programs were awarded the Green Genome Award by the American Association of Community Colleges in recognition of their innovative program design and implementation.

Contact Central Carolina Community College's Continuing Education Department in Pittsboro at (919) 545-8044 to register for any of these courses. For questions or registration information, please visit us online at [www.cccc.edu/summerinstitute](http://www.cccc.edu/summerinstitute) or contact Chef Gregg Hamm at [gamm@ccc.edu](mailto:gamm@ccc.edu). Each of these classes earns 3.2 C.E.U.'s

## Sustainable Technologies

### Best Practices in Sustainable Agriculture Education

This workshop will present best practices in experiential education both in the classroom and on the farm. Educators will appreciate this opportunity to learn more about teaching sustainability in agriculture while experiencing the benefits of an on-campus farm or garden as an outdoor classroom.

**Course # 2723, Hours: 32**

**Start • End Dates:** 06/17/13 • 06/20/13

**Days:** MTWTh **Time:** 8:00A – 4:30P

**Cost:** 121.25 **Location Code:** PMC

**Building Location:** Bldg 045 Rm TBD

*Instructor: Robin Kohanowich*

### Green Building Principles; Design and Interiors

Workshop participants will learn how to select materials and design elements that focus on renewable resources and enduring quality. In addition to classroom lecture, participants will visit product showrooms, homes, public buildings, and businesses to see examples of green building design and material selection.

**Course # 2724, Hours: 32**

**Start • End Dates:** 06/17/13 • 06/20/13

**Days:** MTWTh **Time:** 8:00A – 4:30P

**Cost:** 121.25 **Location Code:** PMC

**Building Location:** Bldg 045 Rm TBD

*Instructor: Laura Lauffer, LEED GA*

### Renewable Energy Technologies

Learn how to incorporate concepts of renewable energy technologies including Solar Photovoltaic, Solar Heating, Biofuels, Wind Energy, and Hydropower into your existing curriculum. The workshop will consist of classroom lecture from CCCC faculty, hands-on exercises, and tours of local renewable energy facilities.

**Course # 2725, Hours: 32**

**Start • End Dates:** 06/17/13 • 06/20/13

**Days:** MTWTh **Time:** 8:00A – 4:30P

**Cost:** 121.25 **Location Code:** PMC

**Building Location:** Bldg 045 Rm TBD

*Instructor: Andrew McMahan*

## Hospitality and Culinary Arts

### Overview

Central Carolina Community College is the home of the Natural Chef Certification as well as the first farm-to-table Culinary Arts Associates degree in the state. Join the college in its mission using locally sourced foods for added nutritional value and experience hands-on learning with sustainable practices that will enhance your classroom experience.

### Culinary Arts for FACS teachers

Learn how to incorporate local foods into your classroom activities. Experience hands-on lessons and team building skills that will enhance your students. Refresh your knife skills, cooking terminology, stock production, and dining room skills. This course is designed for FACS teachers who may be teaching Culinary Arts or Foods I and II.

**Course # 2726, Hours: 32**

**Start • End Dates:** 06/17/13 • 06/20/13

**Days:** MTWTh **Time:** 8:00A – 4:30P

**Cost:** 121.25 **Location Code:** PMC

**Building Location:** Bldg 045 Rm 145

*Instructor: Regina Minter*

### Sustainable Culinary Arts for FACS teachers

Discover how to utilize local foods in raw foods lessons. Refresh your knife skills and basic terminology while learning many valuable lessons using raw foods that prove to be nutritious for healthy living.

**Course # 2727, Hours: 32**

**Start • End Dates:** 06/17/13 • 06/20/13

**Days:** MTWTh **Time:** 8:00A – 4:30P

**Cost:** 121.25 **Location Code:** PMC

**Building Location:** Bldg 045 Rm 145

*Instructor: Chef Gregg Hamm*

## Early Childhood Education

### Overview

The Early Childhood Education program at CCCC focuses on the needs of preschool and primary school age children. Students learn to communicate with children, to understand their needs, and to develop their skills. CCCC Preschool is a 5-star, NAEYC accredited, campus based lab center. Join us to learn more about children and family, about child development and guidance, and about children with special needs.

### Best Practices in Early Childhood Education

This workshop will present best practices in creating activities for hands-on experience in the classroom. Participants will tour our lab preschool, develop and implement activities, create a healthy snack, and look at how NC Foundations can be incorporated into lesson plans. Participants will also receive Be Active Kids and Playground Safety training.

**Course # 2728, Hours: 32**

**Start • End Dates:** 06/17/13 • 06/20/13

**Days:** MTWTh **Time:** 8:00A – 4:30P

**Cost:** 121.25 **Location Code:** PMC

**Building Location:** Bldg 045 Rm TBD

*Instructor: TBD*



## SPANISH IMMERSION PROGRAM

CCCC is launching an innovative Spanish Immersion Program in Chatham County. It is designed to give an intensive and authentic experience filled with opportunities to learn the Spanish language in a practical and applicable manner, for interactions at work and in the community.

### SPANISH IMMERSION PROGRAM

Designed to give an intensive and authentic experience filled with opportunities to learn the Spanish language in a practical and applicable manner for interactions at work and in the community.

- Engage in interesting class conversations
- Stay with a host family (optional)
- Day excursions
- Authentic meals

Program classes will begin in the Fall semester and will be offered as one week and two week programs.

**For more information and to register, call (919) 545-8044 or email [cthompson@cccc.edu](mailto:cthompson@cccc.edu)**

**[www.cccc.edu](http://www.cccc.edu)**

