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 or contact Chef Gregg Hamm at ghamm@cccc.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

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

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 McMahon
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. Participates 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.

- 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

www.cccc.edu