

ANNIVERSARY

► Breckenridge & Dillon

COLORADO MOUNTAIN COLLEGE

SPRING CLASS SCHEDULE

SINCE 1967. BECAUSE OF YOU.



**COLORADO
MOUNTAIN COLLEGE**

FIND YOUR CLASSES AND REGISTER

Fall is a great time to expand your opportunities. Start a degree or explore a new interest through classes at CMC!

► GET STARTED!

Colorado Mountain College offers several registration options, depending on your admissions status.

ONLINE

Registration for current degree-seeking students: <http://basecampcoloradomtn.edu>
Registration for all other students: www.coloradomtn.edu/register

PHONE/FAX


Current students can also register by phone or fax at the numbers at the bottom of this page.

IN PERSON

Drop by our campus locations! For address information, see below.

See back page of this schedule for details on registering for classes, advising, and placement testing.

TEXTBOOKS

Wherever you see  in this schedule, a book is required for the course. Many books must be ordered in advance, so please make plans to order them soon!

You may purchase textbooks for all Colorado Mountain College classes through Follett, our book vendor.

Order online at: www.coloradomtn.bkstr.com or by phone at **800.621.4088**. Get your books by the first day of class so you stay on track!

HOLIDAYS

Winter Break

December 23 - January 2

Spring Break

March 13 - 17

CAMPUS INFORMATION

CMC BRECKENRIDGE


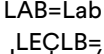
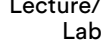







107 Denison Placer Rd / PO Box 2208 / Breckenridge, CO 80424
Phone 970.453.6757 / Fax 970.453.2209
Office hours Monday–Thursday 8am–8p, Friday 8am–5p

CMC DILLON

333 Fiedler Ave / PO Box 1414 / Dillon, CO 80435
Phone 970.468.5989 / Fax 970.468.5018
Office hours Monday–Thursday 8am–7:30p, Friday 8am–5p

ECRWSS POSTAL CUSTOMER PERIODICAL

Colorado Mountain College is dedicated to the principle of providing equal opportunity with regard to all current or prospective students and employees in the application, admission and access to the College's programs and activities. The College does not discriminate on the basis of age, race, color, ancestry, national origin, religion, creed, service in the uniformed services (as defined in state and federal law), veteran status, sexual orientation, marital or family status, pregnancy, physical or mental disability, gender, gender identity or political ideas. Any person who wishes to obtain more information regarding non-discrimination policies should contact the College Title IX Coordinator, Department of Student Affairs, or the Vice President of Human Resources, both of whom may be reached at Colorado Mountain College, 802 Grand Avenue, Glenwood Springs, Colorado 81601, 970.945.8691.

 LEC = Lecture
 LAB = Lab
 LECLB = Lecture/Lab
 Colorado State Guaranteed Transfer Course
 Applies to CMC AA/AS Degree
 IVS Course
 Web Course
 Hybrid Course: Classroom/Internet
 Textbook/s required
 Supply List or Course Briefing sheet Required

Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit	Adt'l Fees
ACCOUNTING														
* ACC-121-DL01	Accounting Principles I	4	03254	LEC	Andrews	DL	MW	5p-6:50p	1/16-5/3	2/1	4/9	[R] [B]	26	
* ACC-122-BK01	Accounting Principles II	4	03257	LEC	Robinson	BK	TTH	7p-8:50p	1/17-5/4	2/2	4/9	[P: ACC-121] [B]	26	
ANTHROPOLOGY														
♦ ANT-101-BK01	Cultural Anthropology	3	02911	LEC	Barchers	BK	TH	7p-9:50p	1/19-5/4	2/3	4/9	TS [B]	26	
ART														
♦ ART-110-BK01	Art Appreciation	3	03048	LEC	Branca	BK	T	9a-11:50a	1/17-5/2	2/1	4/9	[R] [B]	25	
* ART-114-DL01	Art Sampler: Rt Brain Drawing	1	03052	LECLB	Wirta	DL	M	7p-9:05p	1/23-4/3	2/2	3/18	[B] [B]	12	
Please pick up a supply list at registration.														
* ART-114-DL02	Art Sampler: Watermedia I	1	03533	LECLB	Wirta	DL	W	7p-9:55p	1/18-3/1	1/24	2/21	[B]	12	
Please pick up a supply list at registration.														
* ART-114-DL03	Art Sampler: Watermedia II	1	03537	LECLB	Wirta	DL	W	7p-9:55p	3/8-4/26	3/20	4/15	[B]	12	
Please pick up a supply list at registration.														
* ART-121-BK01	Drawing I	3	02965	LECLB	Branca	BK	TTH	4p-6:05p	1/17-5/4	2/2	4/9	[R] [B]	8	
Live models will be used in this class. Please pick up a supply list at registration.														
* ART-139-BK01	Digital Photography I	3	03808	LECLB	Lit	BK	TTH	7p-9:30p	1/26-5/4	2/9	4/9	[R] [B] [B]	15	
Please pick up supply list at registration. Please pick up supply list at registration. Class begins on Thursday 1/26. Order textbook at http://www.shortcourses.com/store/textbook-of-digital-photography.html .														
* ART-151-BK01	Painting I	3	02983	LECLB	Branca	BK	TTH	1p-3:05p	1/17-5/4	2/2	4/9	[B]	8	
Please pick up a supply list at registration.														
* ART-161-BK01	Ceramics I	3	03109	LECLB	Woods	BKCr8	T	5:30p-10p	1/17-5/2	2/1	4/9	[B]	12	\$75
Supplies are required and payable at registration for \$75. If you decline to pay for the supplies, alternative arrangements must be made with the instructor prior to the first class. Class will be held at Breckenridge Art's District Ceramics Studio, 125 South Ridge, Breckenridge.														
* ART-221-BK02	Drawing II	3	02970	LECLB	Branca	BK	TTH	4p-6:05p	1/17-5/4	2/2	4/9	[P: ART-121] [B]	8	
Live models will be used in this class. Please pick up a supply list at registration.														
* ART-251-BK01	Painting II	3	02995	LECLB	Branca	BK	TTH	1p-3:05p	1/17-5/4	2/2	4/9	[B]	8	
Please pick up a supply list at registration.														
* ART-261-BK01	Ceramics II	3	03004	LECLB	Woods	BKCr8	T	1p-5:30p	1/17-5/2	2/1	4/9	[P: ART-161] [B]	12	\$75
Supplies are required and payable at registration for \$75. If you decline to pay for the supplies, alternative arrangements must be made with the instructor prior to the first class. Class will be held at Breckenridge Art's District Ceramics Studio, 125 South Ridge, Breckenridge.														
BIOLOGY														
♦ BIO-111-BK01	General College Biology/Lab	5	03114	LEC LAB	De Graaf	BK	TTH	4p-5:50p 5:50p-6:50p	1/17-5/4	2/2	4/9	[R] [B]	25	\$40
♦ BIO-111-DL02	General College Biology/Lab	5	03157	LEC LAB	Painter	DL	TTH	9a-10:50a 10:50a-11:50a	1/17-5/4	2/2	4/9	[R] [B]	25	\$40
♦ BIO-112-BK01	Gen College Biology II W/Lab	5	03154	LEC LAB	TBA	BK	F	2p-4p	1/18-5/5	2/3	4/9	[P: BIO-111] [B]	25	\$40
Hybrid: Face-to-face (30 hrs) and Web (60 hrs).														
♦ BIO-201-BK02	Human Anatomy and Physiology I	4	03162	LEC LAB	Pollack	BK	TTH	7p-8:20p 8:20p-9:20p	1/17-5/4	2/2	4/9	[P: BIO-111] [B]	25	\$40
♦ BIO-201-DL01	Human Anatomy and Physiology I	4	03159	LEC LAB	Pollack	DL	MW	1p-2:20p 2:20p-3:20p	1/16-5/3	2/1	4/9	[P: BIO-111] [B]	25	\$40
♦ BIO-202-DL01	Human Anatomy & Phys. II	4	03181	LEC LAB	Pollack	DL	TTH	1p-2:20p 2:20p-3:20p	1/17-5/4	2/2	4/9	[P: BIO-201] [B]	25	\$40
♦ BIO-204-DL01	Microbiology	4	03215	LEC LAB	Painter	DL	TTH	4p-5:20p 5:20p-6:20p	1/17-5/4	2/2	4/9	[P: BIO-111] [B]	25	\$60
BUSINESS														
BUS-102-BK01	Entrepreneurial Operations	3	03821	LEC	White-Petteruti	BK	M	7p-9:50p	1/16-5/1	1/31	4/9	[R] [B]	26	
* BUS-115-BK01	Introduction to Business	3	03259	LEC	Stoker	BK	M	4p-6:50p	1/16-5/1	1/31	4/9	[R] [B]	26	
* BUS-115-DL01	Introduction to Business	3	03261	LEC [B]	Bass	DL	T	7p-9:50p	1/23-5/2	2/6	4/9	[R] [B]	20	
Hybrid: Face-to-face 24 hours and Web 21 hours.														
* BUS-216-BK01	Legal Environment of Business	3	03264	LEC	Fisher	BK	W	7p-9:50p	1/18-5/3	2/2	4/10	[R] [B]	25	
* BUS-217-BK01	Bus Comm & Report Writing	3	03267	LEC [B]	Yantz	BK	W	4p-6:50p	1/25-5/3	2/8	4/10	[P: ENG-121] [B]	20	
Hybrid: Face-to-face (12 hours) and Web (33 hours). Class will meet face-to-face on 1/25, 2/1, 4/26 and 5/3.														
* BUS-226-DL01	Business Statistics	3	03269	LEC	Jeanson	DL	TTH	4p-5:20p	1/17-5/4	2/2	4/9	[P: MAT-099 or 055] [B]	25	
BUS-281-BK01	Business Internship	3	03271	COOP	Deem/Burley	BK	M	5:30p-6:45p	1/23-5/1	2/6	4/9	[B]	25	
Internship is a project-based course during which students collaborate with community partners. Course details at www.CMCinternships.com .														
COLLEGE COMPOSITION & READING														
CCR-092-DL01	College Composition & Reading	5	02914	LEC [B]	Aguiar	DL	TTH	4p-6:30p	1/31-5/4	2/14	4/12	TS	20	
Hybrid: Face-to-face every week (65 hours) with online components (10 hours).														
CHEMISTRY														
♦ CHE-111-BK01	General College Chemistry I	5	03225	LEC LAB	Boehm	BK	MW	7p-8:50p 8:50p-9:50p	1/16-5/3	2/1	4/9	[P: CHE-101 & MAT-121] [B]	25	
♦ CHE-112-BK01	General College Chemistry II	5	03233	LEC LAB	Boehm	BK	MW	1p-2:50p 2:50p-3:50p	1/16-5/3	2/1	4/9	[P: CHE-111] [B]	25	
COMMUNICATION														
* COM-115-BK01	Public Speaking	3	02917	LEC	Blanchard	BK	M	7p-9:50p	1/16-5/1	1/31	4/9	[R] [B]	20	
* COM-115-BK02	Public Speaking	3	02919	LEC	Moroco	BK	T	9a-11:50a	1/17-5/2	2/1	4/9	[R]	20	
* COM-115-DL01	Public Speaking	3	02921	LEC	McMillian	DL	TH	7p-9:50p	1/19-5/4	2/3	4/9	[R] [B]-text optional	20	
* COM-125-BK01	Interpersonal Communication	3	02923	LEC [B]	Blanchard	BK	TH	7p-9:50p	1/26-5/4	2/9	4/11	[R] [B]	20	
Hybrid: Face-to-face every week (42 hours) with online components (3 hours).														
♦ COM-220-BK01	Intercultural Communication	3	02926	LEC	Lindstrom	BK	TH	9a-11:50a	1/19-5/4	2/3	4/9	TS	20	
CULINARY														
CUA-123-BK01	Intro to Garde Manger	1	03276	LECLB	Smith	BK	W	8a-12:20p	1/18-2/15	1/23	2/9	[P: CUA-121] 1st Yr	25	\$50
CUA-135-BK01	Center Plate: Beef & Veal	1	03280	LECLB	Clarke	BK	W	8a-12:20p	3/29-4/26	4/3	4/20	[P: CUA-122] 1st Yr	25	\$50
CUA-156-DL01	Nutrition for Hospitality Prof	3	03283	LEC	Smith	DL	W	4p-6:50p	1/18-5/3	2/2	4/9	1st yr [B]	25	
CUA-183-BK01	Culinary Arts Practicum II	3	03285	CLIN	Clarke	KEY			1/20-4/28	2/3	4/9	[P: CUA-182] 1st Yr	25	
CUA-251-BK01	Hors D'Oeuvres	1	03287	LECLB	Vlass	BK	W	8a-12:20p	2/22-3/22	2/27	3/16	[P: CUA-242] 1st Yr	25	\$50
CUA-265-DL01	Menu Development & Planning	4	03289	LEC	Clarke	DL	M	8a-11:50a	1/16-5/1	1/31	4/9	3rd yr [B]	25	
CUA-282-BK01	Culinary Arts Practicum IV	3	03290	CLIN	Clarke	KEY			1/20-4/28	2/3	4/9	[P: CUA-184] 2nd Yr	25	
CUA-284-BK01	Culinary Arts Practicum VI	3	03291	CLIN	Clarke	KEY			1/20-4/28	2/3	4/9	[P: CUA-283] 3rd Yr	25	

* = Applies to CMC AA/AS Degree ♦ = Colorado State Guaranteed Transfer Course

Locations: BK = Breckenridge; DL = Dillon; DS or BK00/DL00 = Distance Learning (IVS & WEB); KEY = Keystone; BKCr8 = BreckCreate/Art District Type: [B] = Hybrid, [W] = Web, [L] = Lab, [WX] = WebEx
 Requirements: P = Pre-Requisites; C = Co-Requisites; R = College-Level Reading, TS = Test Scores-SAT/ACT or Accuplacer required; [B] = Text Required; [B] = Pick up Supply List or Course Packet at Registration
 All Distance Learning (DS or BK00/DL00) classes; Go to www.coloradomtn.edu/online_learning/getting_started/ for information on how to begin this Online Learning course.

Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit	Adt'l Fees	
EARLY CHILDHOOD EDUCATION															
ECE-103-DL01	Guidance Strategies-Children	3	03292	LEC/	Jackman	DL	M	7p-8:50p	1/16-5/1	1/31	4/9	[P or C: ECE-101]	26		
Hybrid: Face-to-face (30 hrs) and Web (15 hrs).															
ECE-240-BK01	Admin. of ECE Programs	3	03293	LEC/	Theller	BK	S	9a-3:20p	1/17-4/29	2/1	4/9	[P or C: ECE-101]	26		
Hybrid: Face-to-face (18 hours) Web (27 hours). Class will meet on three Saturdays; 1/21, 2/25 & 4/29.															
ECONOMICS															
ECO-201-DL01	Principles of Macroeconomics	3	03295	LEC	Bacher	DL	M	4p-6:50p	1/16-5/1	1/31	4/9	TS	25		
ECO-202-BK01	Principles of Microeconomics	3	03297	LEC	Poulos	BK	M	7p-9:50p	1/16-5/1	1/31	4/9	TS	25		
EMERGENCY MEDICAL SERVICES															
Please pick up course briefing with equipment lists at front desk and log on to canvas for additional important course details.															
EMS-126-BK01	EMT Basic Refresher	3	03300	LEC	Taylor	BK	MTTH	6p-9:50p	1/30-2/23	2/2	2/18		24		
Official NREMT and state of Colorado EMT Refresher course. Any recent EMT-B book can be used as textbook for course. Students must attend entire course to receive full continuing education credits (45 hours). A skills competency examination is included in the course. Course meets Colorado State EMS refresher requirements, fulfills NREMT requirement for refresher and transition class plus 21 hours of additional EMS continuing education credits. CPR not included in course. Call Brian Taylor at (970) 453-6757 ext. 2624 with any questions.															
EMS-130-BK01	EMT Intravenous Therapy	1	03301	LECLB	Taylor	BK	MTTH	6p-9:50p	1/16-1/26	1/17	1/25	[P: EMS-145, 146 & 170]	18	\$75	
Prerequisites: Current CPR and National Registry and/or Colorado State EMT-B certification. Recent criminal background check (no more than 6 months old,) drug screening and immunization record needs to be provided. Text required and \$75 fee. Please refer to course information packet for details on certification, background checks, drug screening and required immunizations. Information sheet available at front office. 100% mandatory attendance.															
3 CO-REQUISITES	EMS-145-BK01	Basic EMT - Lecture	7	03303	LEC	Schwander/Parker	BK	MTH	6p-9:20p	1/16-5/4	2/1	4/9	[C:EMS-146 & 170] [R]	26	\$100
	Mandatory course orientation on 1/16. Must be 18 years old by first class & have GED or high school diploma. College level reading proficiency pre-requisite. Drug screening mandatory for clinical rotations. \$100 program fee, non-refundable at the start of the 1st class. Co-requisite EMS-146 and EMS-170. Text Required. Strict attendance policy enforced, please refer to course packet for details.														
	EMS-146-BK01	Basic EMT - Lab	4	03305	LECLB	Schwander/Parker	BK	W	6p-9:50p	1/18-5/3	2/2	4/9	[C:EMS-145 & 170] [R]	26	
	1/21, 2/18, 3/11 & 4/22														
EMS-170-BK01	EMT Basic Clinical	1	03307	CLIN	Parker	BK			1/16-5/4	2/1	4/9	[C:EMS-145 & 146] [R]	26		
Clinical dates will be scheduled through your EMT instructor. Background check and drug screening mandatory for clinical rotations. Co-Req: EMS-145 and EMS-146.															
EMS-901-BK01	EMT-Basic Nat'l Registry Test	0	03309	LEC	Schwander	BK	S	9a-5p	5/6-5/6	5/4	5/6	[P:EMS-145, 146 & 170]	30	\$100	
EMT National Registry Psychomotor Examination sign-up. This course is a co-requisite to EMS-145, EMS-146, and EMS-170.															
ENGLISH															
ENG-121-BK01	English Composition I	3	02927	LEC	Palz	BK	M	7p-9:50p	1/16-5/1	1/31	4/9	TS	20		
ENG-121-BK02	English Composition I	3	02930	LEC	Mosher	BK	T	1p-3:50p	1/17-5/2	2/1	4/9	TS	20		
ENG-121-BK03	English Composition I	3	02932	LEC	Palz	BK	W	4p-6:50p	1/18-5/3	2/2	4/9	TS	20		
ENG-121-DL01	English Composition I	3	02933	LEC/	Doss	DL	M	4p-6:50p	1/23-5/1	2/6	4/9	TS	20		
Hybrid: Face-to-face every week (42 hours) with online components (3 hours).															
ENG-122-BK01	English Composition II	3	02936	LEC	Palz	BK	W	7p-9:50p	1/18-5/3	2/2	4/9	[P: ENG-121]	20		
ENG-122-BK02	English Composition II	3	02939	LEC	Mosher	BK	TH	9a-11:50a	1/19-5/4	2/3	4/9	[P: ENG-121]	20		
ENG-122-DL01	English Composition II	3	02941	LEC	Brown	DL	TH	4p-6:50p	1/19-5/4	2/3	4/9	[P: ENG-121]	20		
ENVIRONMENTAL SCIENCE															
ENV-101-BK01	Intro to Environmental Science	4	03235	LEC LAB	Barrett	BK	TTH	9a-10:20a 10:20a-11:20a	1/17-5/4	2/2	4/9	[R]	25		
ENGLISH AS A SECOND LANGUAGE															
Would you like to improve your English listening, speaking, reading, and/or writing? Take an ESL class at CMC! Students must attend registration on January 16th at 9:30 AM or January 17th at 6:00 PM. For more information, call Sharon Aguiar at 970-968-5810. Si tiene preguntas, habla Espanol.															
ESL-909-DL01	Low Beginning ESL	0	02944	LEC	TBA	DL	TTH	7p-9p	1/17-5/4		5/4		25	\$52	
ESL-909-DL02	Low Beginning ESL	0	02945	LEC	TBA	DL	TTH	7p-9p	2/28-5/4		5/4		25	\$52	
ESL-910-DL01	High Beginning ESL	0	02948	LEC	Diaz Orellana	DL	TTH	7p-9p	1/17-5/4		5/4		25	\$52	
ESL-910-DL02	High Beginning ESL	0	02950	LEC	Diaz Orellana	DL	TTH	7p-9p	2/28-5/4		5/4		25	\$52	
ESL-910-DL03	High Beginning ESL	0	02952	LEC	*Aguiar	DL	MW	9:30a-11:30a	1/16-5/3		5/3	*Aguiar/Forest	25	\$52	
ESL-910-DL04	High Beginning ESL	0	02957	LEC	*Aguiar	DL	MW	9:30a-11:30a	2/27-5/3		5/3	*Aguiar/Forest	25	\$52	
ESL-913-DL01	Low Intermediate ESL	0	02958	LEC	Aguiar	DL	TTH	7p-9p	1/17-5/4		5/4		25	\$52	
ESL-913-DL02	Low Intermediate ESL	0	02959	LEC	Aguiar	DL	TTH	7p-9p	2/28-5/4		5/4		25	\$52	
ESL-914-DL01	High Intermediate ESL	0	02962	LEC	McAnaney	DL	TTH	7p-9p	1/17-5/4		5/4		25	\$52	
ESL-914-DL02	High Intermediate ESL	0	02964	LEC	McAnaney	DL	TTH	7p-9p	2/28-5/4		5/4		25	\$52	
ESL-917-DL01	Advanced ESL	0	02966	LEC	Nixon	DL	TTH	7p-9p	1/17-5/4		5/4		25	\$52	
ESL-917-DL02	Advanced ESL	0	02969	LEC	Nixon	DL	TTH	7p-9p	2/28-5/4		5/4		25	\$52	
ESL-918-DL01	Inten. Eng. Speak & Listen	0	02977	LEC	*Melhauser	DL	W	7p-9:50p	1/18-5/3		5/3	*Melhauser/Forest	25	\$54	
ESL-919-DL01	Intensive English - Read & Write	0	03999	LEC	*Melhauser	DL	M	7p-9:50p	1/16-5/1		5/1	*Melhauser/Aguiar	25	\$54	
GENERAL EDUCATION															
Please note that GED courses will be offered in Adult Basic Education Units (15 contact hours). Students can attend the classes only after paying the fee for the semester. No refunds will be given as classes are non-credit.															
GED-933-DL01	GED Preparation	0	02985	LEC	Pless	DL	M	7p-9:50p	1/16-5/1		5/1		20	\$45	
This course will focus on math skills.															
GED-933-DL02	GED Preparation	0	02989	LEC	Pless	DL	W	7p-9:50p	1/18-5/3		5/3		20	\$45	
This course will focus on social studies, science, and writing.															
GEOLOGY															
GEY-112-BK01	Historical Geology	4	03236	LEC LAB	Drakos	BK	WF	9a-10:20a 10:20a-11:20a	1/18-5/5	2/3	4/9	[P: GEY-111]	25		
One Saturday field trip required, TBA.															
GEY-135-DL01	Environmental Geology	4	03240	LEC LAB	TBA	DL	TTH	7p-8:20p 8:20p-9:20p	1/17-5/4	2/2	4/9	[R]	25		
HISTORY															
HIS-102-BK01	Western Civ: 1650-Present	3	03014	LEC	Schoeneman	BK	M	9a-11:50a	1/16-5/1	1/31	4/9	TS	26		
HIS-208-BK01	American Indian History	3	03017	LEC	Deem	BK	W	7p-9:35p	1/18-4/5	1/30	3/18	TS	26		
Field Days: Wednesday, February 1st: 10a-3p; and Denver Native American Annual Powwow: Saturday, March 25th: 8a-6:20p. Any version of First Peoples text suffices for text requirement.															
HEALTH PROFESSIONAL															
HPR-102-BK01	CPR for Professionals	0.5	03312	LECLB	Butler	BK	S	9a-5:20p	2/4	2/2	2/5	*[R]	12	\$6	
*TEXT REQUIRED. Students must purchase AHA CPR book & read prior to class. There is a \$6 card fee payable at registration. See course packet or for textbook and course details.															
HUMANITIES															
HUM-115-BK01	World Mythology	3	03045	LEC/	Mosher	BK	TH	1p-3:50p	1/26-5/4	2/9	4/11	[R]	26		
Hybrid: Face-to-face every week (42 hours) with online components (3 hours).															
HUM-121-BK01	Early Civilizations	3	03037	LEC	Barchers	BK	M	1p-3:50p	1/16-5/1	1/31	4/9	[R]	26		
HUM-123-BK01	The Modern World	3	03042	LEC/	Barchers	BK	TH	4p-6:50p	1/19-4/13	1/31	3/24	[R]	26		
Hybrid: Face-to-face every week (33 hours) with online components (12 hours).															
HUM-137-BK01	Wilderness & the American Ethic	3	03033	LEC	Deem	BK	T	4p-6:35p	1/17-4/4	1/30	3/17	[R]	26		
Field Days: Tuesday, February 7th: 10a-3p; and Denver Native American Annual Powwow: Saturday, March 25th: 8a-6:20p. Any version of Wilderness & American Mind text suffices for text requirement.															
HUM-275-BK01	Existential Literature	2	03044	LEC	Schoeneman	BK	T	1p-3p	1/17-5/2	2/1	4/9	[R]	26		
* = Applies to CMC AA/AS Degree ◆ = Colorado State Guaranteed Transfer Course Locations: BK = Breckenridge; DL = Dillon; DS = Distance; Type: [R] = Hybrid, [W] = Web, L = Lab, WX = WebEx															

Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit	Adt'l Fees
HEALTH & WELLNESS														
* HWE-100-DL01	Human Nutrition	3	03242	LEC	Julian	DL	M	1p-3:55p	1/16-5/1	1/31	4/9		25	
HWE-129-BK01	Wilderness First Responder	4	03314	LEC/LAB LAB	Taylor/Deem	BK	MT WTHF	8a-5:20p 8a-5:20p	2/27-4/28 4/24-4/25 4/26-4/28	3/8	4/14		8	\$81
Hybrid Wilderness First Responder with field portion held in high desert (see website for details). Learn how to assess, treat, and evacuate patients with wilderness emergencies. This course exceeds the Wilderness Medical Society Guidelines. Group campsite at Highline State Park available for camping during course included in course fees. Go biking, hiking, rafting, kayaking or climbing after class in this amazing outdoor venue. CPR certification is included in course. TEXTS REQUIRED. No prior medical experience is required. Please pick up a course information packet at registration. Additional course costs include: \$55 non-refundable campground/permit fee and a \$6 CPR card fee, and \$20 field guide payable at registration. Field guide will be given out on the first day of course. There is also two required books that students will need to purchase on their own in order to complete the online portion of the course.														
LITERATURE														
LIT-205-BK01	Ethnic Literature	3	03049	LEC	Mosher	BK	T	7p-9:05p	1/17-5/2	2/1	4/9	[R]	26	
Hybrid: Face-to-face every week (33.75 hours) with online components (11.25 hours).														
MATHEMATICS														
AAA-095-DL01	Math Helps	1	03059	LEC	Falch	DL	MW	4:30p-5p	1/16-5/3	2/1	4/9	[C: MAT-050-DL01]	20	
MAT-050-DL01	Quantitative Literacy	4	03056	LEC	Falch	DL	MW	5p-6:50p	1/16-5/3	2/1	4/9	TS [C: AAA-095-DL01]	20	
MAT-025-BK01	Algebraic Literacy Lab	1	03055	LAB	Chapman	BK	MW	4:30p-5p	1/16-5/3	2/1	4/9	[C: MAT-055-BK01]	20	
MAT-055-BK01	Algebraic Literacy	4	03054	LEC	Chapman	BK	MW	5p-6:50p	1/16-5/3	2/1	4/9	[C: MAT-025-BK01]	20	
MAT-120-DL01	Math for Liberal Arts	4	04142	LEC	TBA	DL	MW	1p-2:50p	1/16-5/3	2/1	4/9	[P: MAT-050 or 055]	25	
MAT-121-BK01	College Algebra	4	03346	LEC	Jeanson	BK	MW	7p-8:50p	1/16-5/3	2/1	4/9	TS	25	
MAT-121-DL02	College Algebra	4	03380	LEC	Jeanson	DL	TTH	1p-2:50p	1/17-5/4	2/2	4/9	TS	25	
MAT-125-DL01	Survey of Calculus	4	03383	LEC	Forest	DL	TTH	9a-10:50a	1/17-5/4	2/2	4/9	[P: MAT-121]	25	
MAT-135-DL01	Introduction to Statistics	3	03384	LEC	Jeanson	DL	TTH	4p-5:20p	1/17-5/4	2/2	4/9	TS	25	
MAT-179-DL01	Computer Applications-Stats	1	03410	LEC	Jeanson	DL	TTH	5:20p-5:50p	1/24-5/4	2/8	4/10	[P: MAT-135]	25	
Recommended to take with MAT-135-DL01.														
MAT-166-BK01	Pre-Calculus	5	03387	LEC	Jeanson	BK	MW	9a-11:20a	1/16-5/3	2/1	4/9	[P: MAT-121]	25	
MAT-201-BK01	Calculus I	5	03411	LEC	Mayfield	BK	MW	4p-6:20p	1/16-5/3	2/1	4/9	[P: MAT-122 or 166]	25	
MAT-202-BK01	Calculus II	5	03412	LEC	Mayfield	BK	MW	1p-3:20p	1/16-5/3	2/1	4/9	[P: MAT-201] -see syllabus	25	
MUSIC														
MUS-120-DL01	Music Appreciation	3	03413	LEC	Steele	DL	W	4p-6:50p	1/18-5/3	2/2	4/9	[R] -see syllabus	25	
MUS-131-DL01	Music Class: Guitar I	2	03414	LEC	Moore	DL	W	7p-9p	1/18-5/3	2/2	4/9	guitar required	12	
MUS-132-DL01	Music Class II: Guitar II	2	03432	LEC	Moore	DL	TH	7p-9p	1/19-5/4	2/3	4/9	guitar required	12	
OUTDOOR STUDIES														
Please pick up course briefing with equipment lists at front desk and log on to canvas for additional important course details.														
* OUT-115-BK01	Snow Orientation	2	03319	LAB	Bernhard	BK	T	6p-7:50p FSSU 8a-5:20p	3/21 3/24-4/2	3/22	3/31		12	
6 day backcountry mountain travel and winter camping skills course includes 3 day trips followed by a 3 day, 2 night mountain camping expedition. Tuesday (3/21) course briefing from 6-9pm. Friday to Sunday (3/24-3/26) 3 field day trips. Friday to Sunday (3/31-4/2) 3 day/2 night camping trip. Pick up a course information sheet at registration for details. Call Jeremy Deem at (970) 989-1339 or jdeem@coloradomtn.edu for info.														
* OUT-129-BK01	Ice Climbing I	1	03321	LAB	Butler	BK	THF	5p-9:50p SSU 8a-6:20p	1/19-1/20 1/21-1/22	1/17	1/22		12	
Pick up course packet at registration for course details.														
* OUT-130-BK01	Ice Climbing II	1	03324	LAB	Butler	BK	TH	5p-7:50p SUMT 8a-5:20p	2/9 2/12-2/14	2/9	2/14		12	\$150
Three days of ice climbing at the Ouray Ice Park in Ouray, CO. While climbing in Ouray students will learn and practice advanced ice climbing and anchor building techniques. \$150 non-refundable fee for lodging in Ouray. Contact Brian Taylor at (970) 453-6757 ext. 2624 for details.														
* OUT-140-BK01	Swift Water Rescue Tech I	1	03326	LAB	Corbin	BK	FSSU	8a-6:20p	5/5-5/7	5/3	5/8		15	\$114
ACA Swift Water Rescue Tech. Level 1 course, NFPA compliant. Trains and certifies river professional and recreational users to handle emergencies and rescue situations on the river. Please pick up a course information sheet at registration. Course will travel to field location on Colorado or Arkansas River. Course fee of \$114 non-refundable 2 weeks prior to start (4/21).														
OUT-154-BK01	Backcountry Snowboarding	1	03328	LECLB	Deem	BK	TH	5p-6:50p F 8a-1:20p	3/2, 4/6 & 5/4 3/3, 4/7 & 5/5	3/20	4/20		7	
Introduction to skiing/snowboarding in the backcountry during winter, pre-spring, and spring conditions. Textbook required. Pick up a course information sheet at registration for details. Avalanche Level 1 training or previous Snow Orientation course recommended. Contact Jeremy Deem at (970) 989-1339 or jdeem@coloradomtn.edu for more information.														
* OUT-155-BK01	Ski Mountaineering	1	03330	LECLB	Deem	BK	TH	5p-6:50p F 8a-1:20p	3/2, 4/6 & 5/4 3/3, 4/7 & 5/5	3/20	4/20	[P: OUT-115 or 168 or 169]	5	
Introduction to skiing/snowboarding in the backcountry during winter, pre-spring, and spring conditions. Textbook required. Pick up a course information sheet at registration for details. Avalanche Level 1 training or previous Snow Orientation course recommended. Contact Jeremy Deem at (970) 989-1339 or jdeem@coloradomtn.edu for more information.														
* OUT-164-BK01	Alpine Rescue: Snow, Ice, Crevasse	2	03333	LECLB	Taylor	BK	F	5p-9:50p SSU 8a-6:20p	4/7 4/8-4/16	4/10	4/15		18	\$20
Intensive 45 hour mountain rescue field course that trains outdoor adventurers, aspiring guides and professional rescuers in ice, snow and crevasse rescue techniques. Course consists of an evening workshop and 2 weekend field courses. Field course, no camping. E-book required for course, purchase info on course packet available at registration or go online to Canvas. Call Brian Taylor at (970) 453-6757 ext. 2624 for info.														
* OUT-168-BK01	Avalanche Level I	1	03335	LECLB	Moroz	BK	MW	6p-9:50p SSU 8a-4:20p	1/16-1/18 1/21-1/22	1/17	1/22		18	
Level 1 certification adheres to American Avalanche Association Guidelines (AAA). Please pick up course information sheet at registration and read required textbook before the start of class. Avalanche transceiver, shovel and probe poles mandatory for class. Backcountry alpine touring set up or splitboard required for backcountry travel.														
* OUT-168-BK02	Avalanche Level I	1	03337	LECLB	Parmet	BK	FSSU	8a-4:20p	1/13-1/15	1/11	1/16		18	
Level 1 certification adheres to American Avalanche Association Guidelines (AAA). Please pick up course information sheet at registration and read required textbook before the start of class. Avalanche transceiver, shovel and probe poles mandatory for class. Backcountry alpine touring set up or splitboard required for backcountry travel.														
* OUT-168-BK03	Avalanche Level I	1	03339	LECLB	Parmet	BK	SSUM	8a-4:20p	2/18-2/20	2/16	2/21		18	
Level 1 certification adheres to American Avalanche Association Guidelines (AAA). Please pick up course information sheet at registration and read required textbook before the start of class. Avalanche transceiver, shovel and probe poles mandatory for class. Backcountry alpine touring set up or splitboard required for backcountry travel.														
* OUT-169-BK01	Avalanche Awareness Level II	2	03341	LEC LEC & LAB	Moroz	BK	W	5p-9:50p FSSU 8a-6:20p	2/1-2/26 2/22 2/24-2/26	2/6	2/21	[P: OUT-168]	18	
TEXT REQUIRED. Enhances students understanding of snow and avalanche phenomena, hazard evaluation, rescue, avalanche forecasting, and avalanche hazard mitigation. Students will receive a certificate of completion stating that the course was taught following the guidelines of the American Avalanche Association. Prerequisite: Level II cannot be taken the same semester as Level I. Avalanche transceiver, shovel and probe poles mandatory for class. Backcountry alpine touring set up or splitboard required for backcountry travel. Please pick up a course information sheet at registration.														
OUT-175-BK01	Professional Whitewater River	2	03344	LAB	Deem	BK			3/27-5/7	4/3	4/28		12	
Student will train to work as a guide with a local rafting company for the spring of 2017. Meets the requirements of Colorado Statute 33-32-105.5 which provides for the minimum qualifications of professional whitewater rafting guides. The classroom portion includes a review of the logistics, equipment, clothing, safety considerations, risk management, outdoor ethics, river reading fundamentals, and leadership skills. The remainder of the course will be spent with a licensed outfitter practicing all related and required skills while on the river. Hours are arranged through the instructor and in consultation with the rafting company. Contact Jeremy Deem at (970) 989-1339 or jdeem@coloradomtn.edu for more info.														
* OUT-221-BK01	Top Rope Climbing	1	03348	LAB	Butler	BK	TH	5p-6:50p SUMT 8a-6:20p	3/9 3/12-3/14	3/9	3/14		12	\$10
Learn basic desert climbing skills in Moab, UT during spring break. See course packet for details. Additional \$10 permit fee.														
* OUT-222-BK01	Sport Climbing	1	03350	LAB	Butler	BK	TH	5p-6:50p THFS 8a-6:20p	3/9 3/16-3/18	3/10	3/17		12	\$10
Learn lead climbing techniques in Moab, UT during spring break. See course packet for details. Additional \$10 permit fee.														
* OUT-242-BK01	Survival Skills	1	03352	LEC	Taylor	BK	F	8a-4:20p	4/14-4/21	4/17	4/20		18	\$15
Learn practical techniques to survive a wilderness emergency. Field course, no camping. E-book required for course, purchase info on course packet. Pick up a course packet at registration or go online to Canvas.														
* OUT-287-BK01	Internship: Outdoor Leadership	3	03355	CLIN	Deem/Burley	BK	M	5:30p-6:45p	1/23-5/1	2/6	4/9		25	
Permission is needed to enroll in this internship. Please contact Jeremy Deem at (970) 989-1339 for details.														
* = Applies to CMC AA/AS Degree ◆ = Colorado State Guaranteed Transfer Course														
Locations: BK = Breckenridge; DL = Dillon; DS or BK00/DL00 = Distance Learning (IVS & WEB); KEY = Keystone; BKC8 = BreckCreate/Art District Type: □ = Hybrid, ● = Web, L = Lab, WX = WebEx Requirements: P = Pre-Requisites; C = Co-Requisites; R = College-Level Reading, TS = Test Scores-SAT/ACT or Accuplacer required; □ = Text Required; □ = Pick up Supply List or Course Packet at Registration All Distance Learning (DS or BK00/DL00) classes; Go to www.coloradomtn.edu/online_learning/getting_started/ for information on how to begin this Online Learning course.														

Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit	Adt'l Fees
PHYSICAL EDUCATION														
PED-101-DL01	Conditioning Lab	1	03948	LAB	Julian	DL	W	1p-3p	1/18-5/3	2/2	4/9	See instructor for course information	25	
PHILOSOPHY														
◆ PHI-111-BK01	Introduction to Philosophy	3	03079	LEC	Schoeneman	BK	W	9a-11:50a	1/18-5/3	2/2	4/9	[R] 📖	26	
◆ PHI-111-DL01	Introduction to Philosophy	3	03082	LEC	Barchers	DL	M	7p-9:50p	1/16-5/1	1/31	4/9	[R]	26	
◆ PHI-218-BK01	Environmental Ethics	3	03081	LEC	Schoeneman	BK	T	4p-6:50p	1/17-5/2	2/1	4/9	[R] 📖	26	
PHYSICS														
◆ PHY-112-BK01	Physics: Algebra-Based II	5	03456	LEC LAB	Santa Cruz	BK	MW	4p-5:50p 5:50p-6:50p	1/16-5/3	2/1	4/9	[P: PHY-111] 📖-see syllabus	25	
◆ PHY-212-BK01	Physics: Calculus-Based II	5	03463	LEC LAB	Santa Cruz	BK	MW	9a-10:50a 10:50a-11:50a	1/16-5/3	2/1	4/9	[P: PHY-211] 📖-see syllabus	25	
PSYCHOLOGY														
◆ PSY-101-BK01	Gen Psychology I	3	03083	LEC	Smith	BK	W	9a-11:50a	1/18-5/3	2/2	4/9	TS 📖	26	
◆ PSY-102-BK01	Gen Psychology II	3	03086	LEC	Mikita	BK	M	4p-6:50p	1/16-5/1	1/31	4/9	TS	26	
◆ PSY-217-BK01	Human Sexuality	3	03118	LEC	Smith	BK	W	1p-3:50p	1/18-5/3	2/2	4/9	TS	26	
◆ PSY-235-DL01	Human Growth & Development	3	03121	LEC/📖	Napolitano	DL	T	7p-9:20p	1/17-5/2	2/1	4/9	TS 📖	26	
Hybrid: Face-to-face every week (37.5 hours) with online components (7.5 hours).														
◆ PSY-240-DL01	Health Psychology	3	03123	LEC	Mikita	DL	T	4p-6:50p	1/17-5/2	2/1	4/9	TS	26	
This course views Health Psychology through the lens of sports, athletics, and exercise.														
◆ PSY-249-BK01	Abnormal Psychology	3	03119	LEC	Mikita	BK	TH	4p-6:50p	1/19-5/4	2/3	4/9	TS	26	
◆ PSY-265-DL01	Psychology of Personality	3	03124	LEC/📖	Mikita	DL	TH	1p-3:50p	1/19-4/13	1/31	3/24	[P: PSY-101 or 102]	26	
Hybrid: Face-to-face every week (36 hours) with online components (9 hours).														
SOCIOLOGY														
◆ SOC-215-DL01	Contemporary Social Problems	3	03127	LEC/📖	Crew	DL	M	10a-11:50a	1/23-5/1	2/6	4/9	TS	26	
Hybrid: Face-to-face every week (28 hours) with online components (17 hours).														
SPANISH														
SPA-101-BK01	Conversational Spanish I	3	03464	LEC	Venz	BK	M	7p-9:50p	1/16-5/1	1/31	4/9	📖	25	
SPA-102-BK02	Conversational Spanish II	3	03470	LEC	Mocatta	BK	T	7p-9:50p	1/17-5/2	2/1	4/9	[P: SPA-101] 📖-see syllabus	25	
SPA-102-DL01	Conversational Spanish II	3	03467	LEC	Munoz	DL	W	4p-6:50p	1/18-5/3	2/2	4/9	[P: SPA-101]	25	
★ SPA-112-DL01	Spanish Language II	5	03474	LEC	Munoz	DL	M	4p-6:50p	1/16-5/1	1/31	4/9	[P: SPA-111]	25	
SPA-236-BK01	Latin American Cinema	2	03476	LEC	Munoz	BK	TH	7p-8:50p	1/19-5/4	2/3	4/9	📖	25	
"Nicaragua and U.S. Relations" No Spanish required; subtitled feature films and documentaries covering William Walker's invasion in 1855 to President Reagan's Contras/terrorists.														

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BACHELOR CLASSES

Bachelor of Science in Business Administration (BSBA) or a Bachelor of Arts in Sustainability Studies

At CMC, you can now choose from a Bachelor of Science in Business Administration (BSBA) or Bachelor of Arts in Sustainability Studies (BASS). The BSBA and BASS are degree completion programs consisting of 60 upper-level (300 & 400) credits. Previous college courses and credits will be reviewed for use as the foundation to complete your Bachelor's degree at CMC. Additional degrees are being developed and will be offered in the future. Bachelor's classes are offered at a different tuition rate than other courses. Rates are: In-district - \$99, In State - \$212, Service Area - \$205, Out of State - \$429. Call (970) 453-6757 or (970) 468-5989 or visit www.ColoradoMtn.edu/4year for more information.

Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit	
ACCOUNTING														
ACC-455-DS21	Accounting Ethics for CPAs	3	03213	📖	Brands	DS			1/16-5/5	2/1	4/9	[P: ACC-315] 📖	25	
BUSINESS INFORMATION SYSTEMS														
BIS-324-DS21	Adv. Computer Apps. for Business	3	03530	📖	Ruiz	DS			1/16-5/5	2/1	4/9	[P: ACC-121 & ENG-121] 📖	25	
BIS-334-BK01	Management Systems	3	03359	LEC	Cartelli	BK	T	1p-3:50p	1/17-5/2	2/1	4/9	[P: ACC-121] See Syllabus for 📖 info.	20	
BUSINESS														
BUS-485-DS21	Capstone	3	03161	📖	Martin	DS			1/16-5/5	2/1	4/9		25	
BUS-487-BK01	Business Internship	3	03360	COOP	Deem/Burley	BK	M	5:30p-6:45p	1/23-5/1	2/6	4/9	[R] 📖	25	
ECONOMICS														
ECO-327-DL01	Data Analysis for Managers	3	03361	LEC	Blair	DL	W	7p-9:50p	1/18-5/3	2/2	4/9	[P: BUS-217, 226 & MAT-121] 📖	20	
FINANCE														
FIN-325-DL01	Essentials of Finance	3	03362	LEC	Connolly	DL	W	4p-6:50p	1/18-5/3	2/2	4/9	[P: ACC-122, ECO-201, BUS-226 & MAT-121] 📖	18	
FIN-433-DS21	Corporate Financial Management	3	02308	📖	Blair	DS			1/16-5/5	2/1	4/9	[P: FIN-325] 📖	25	
MANAGEMENT														
MAN-328-BK01	Contemporary Management	3	03363	LEC	Bacher	BK	T	4p-6:50p	1/17-5/2	2/1	4/9	[P: ENG-121, ACC-121 & COM-115] 📖	26	
MAN-348-DS21	Human Resource Management	3	02350	📖	Goldberg	DS			1/16-5/5	2/1	4/9	[P: ENG-121] 📖	25	
MAN-488-BK01	Business Strategy	4	03364	LEC	Cartelli/Bacher	BK	MW	7p-8:50p	1/16-5/3	2/1	4/9	[P: FIN-325 MAR-326 BIS-334 MAN-328 ECO-202 BUS-216 BUS-217] 📖	20	
MAN-490-DS21	Global Business	3	02351	📖	Spaulding	DS			1/16-5/5	2/1	4/9	[P: MAN-328 & MAR-326] 📖	25	
MARKETING														
MAR-446-BK01	Advertising & Promotion Mgmt	3	03675	LEC	Cartelli	BK	M	4p-6:50p	1/16-5/1	1/31	4/9	[P: MAR-326] 📖	25	
SUSTAINABILITY														
SUS-301-BK44	Systems Thinking & Sustainability	3	03366	📖/📖	Carson	BK	W	7p-8:50p	1/18-5/3	2/2	4/9	[R] [P or C: ENV-101, MAT-120 & ENG-122] 📖	26	
SUS-311-DL01	Integrated Sci for Sustainability	3	03367	LEC	Roush	DL	T	4p-6:50p	1/17-5/2	2/1	4/9	[P: ENV-101 & SUS-300 or 301]	26	
See syllabus for textbook information.														
SUS-321-BK01	Ldrship, Ethics, & Social Resp	3	03368	LEC	Deem	BK	W	4p-6:35p	1/18-4/5	1/30	3/18	[P: ENG-121]	26	
Field Days: Wednesday, February 1st: 10a-3p; and Denver Annual Native American Powwow: Saturday, March 25th: 8a-6:20p.														
SUS-331-BK01	Cultural/Place-Based Equity	3	03369	LEC	Barchers	BK	W	1p-3:50p	1/18-5/3	2/2	4/9	[P or C: ENV-101, PHI-218, SUS-300 or 301]	26	
SUS-387-BK01	Sustainability Internship	3	03370	COOP	Deem/Burley	BK	M	5:30p-6:45p	1/23-5/3	2/7	4/9	[R] 📖	26	
Internship is a project-based course during which students collaborate with community partners. Course details at www.cmcinternships.com .														
SUS-391-BK01	Field Exp. in Sustainability	3	03371	LECLB	Barrett	BK	TTH	1p-3:20p	1/24-5/4	2/8	4/10	[P or C: SUS-300 or 301]	26	
SUS-410-BK01	Conservation Biology	5	03372	LECLAB/📖	Boland	BK			1/20-5/5	2/6	4/9	[P: BIO-105 or 111, ENV-101 SUS-300 or 301] 📖	26	
LEC LAB														
SUS-421-BK44	Fostering Sustainable Behavior	3	03373	📖	Hoover	BK	TH	7p-9:50p	1/19-5/4	2/3	4/9	[P or C: SUS-300 or 301] 📖	26	
SUS-489-BK01	Sustainability Capstone	4	03376	LEC/📖	Mosher	BK	TH	5p-6:50p	1/19-5/4	2/3	4/9	[R]	26	
Hybrid: Face-to-face 30 hours and Web 30 hours.														

Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit
◆ JOU-105-DS33	Introduction to Mass Media	3	03105	📖	TBA	1/16-5/5	2/1	4/9	TS 📖	25
◆ LIT-115-DS21	Introduction to Literature I	3	02342	📖	Beaver	1/16-3/31	1/27	3/14	[R] 📖	25
◆ LIT-255-DS21	Children's Literature	3	02343	📖	Wasson	1/16-5/5	2/1	4/9	[R] 📖	25
* MAN-216-DS21	Small Business Management	3	02344	📖	Spaulding	1/16-5/5	2/1	4/9	[R] 📖	25
MAN-230-DS21	Corporate Ethics & Social Resp	3	02346	📖	Spaulding	1/16-5/5	2/1	4/9	[R] 📖	25
MAR-222-DS21	Implementing E-Commerce	3	02798	📖	Atkins	1/16-5/5	2/1	4/9	📖	25
◆ MAT-121-DS21	College Algebra	4	02353	📖	Barchers	1/16-5/5	2/1	4/9	TS 📖	25
◆ MAT-122-DS21	College Trigonometry	3	02356	📖	Romanova	1/16-5/5	2/1	4/9	[P: MAT-121] 📖	25
◆ MAT-125-DS21	Survey of Calculus	4	02360	📖	Romanova	1/16-5/5	2/1	4/9	[P: MAT-121] 📖	25
◆ MAT-135-DS21	Introduction to Statistics	3	02363	📖	Barchers	1/16-5/5	2/1	4/9	TS 📖	25
MGD-101-DS33	Intro to Computer Graphics	3	03111	📖	Tinker	1/16-5/5	2/1	4/9	[R] 📖	25
MGD-102-DS33	Introduction to Multimedia	3	03115	📖	Callier	1/16-5/5	2/1	4/9	[C: MGD-101] 📖	25
MGD-141-DS33	Web Design I	3	03112	📖	Wodlinger	1/16-5/5	2/1	4/9	[P: ART-149] 📖 monthly fee	25
MGD-156-DS33	Emergent Media Practices	3	03113	📖	Callier	1/16-5/5	2/1	4/9	📖	25
MOT-110-DS33	Medical Office Administration	4	02529	📖	Greene-Walza	1/16-5/5	2/1	4/9	[R] 📖	25
MOT-120-DS33	Medical Office Financial Mgmt	3	02531	📖	Greene-Walza	1/16-5/5	2/1	4/9	[R] 📖	25
MOT-130-DS33	Insurance Billing & Coding	3	02532	📖	Kuhlmann	1/16-5/5	2/1	4/9	[R] 📖	25
MOT-131-DS33	Adv Insurance Billing/Coding	3	02535	📖	Kuhlmann	1/16-5/5	2/1	4/9	[P: CIS-118, HPR-106, HPR-178, MOT-110 & MOT-130] 📖	25
◆ MUS-120-DS21	Music Appreciation	3	02368	📖	Rusthoi	1/16-5/5	2/1	4/9	[R] 📖	25
PAR-115-DS21	Introduction to Law	3	02369	📖	Van Os	1/16-5/5	2/1	4/9	[R] 📖	25
PAR-116-DS21	Torts	3	02370	📖	Laatsch	1/16-5/5	2/1	4/9	[R] 📖	25
PAR-125-DS21	Property Law	3	02371	📖	Shamis	1/16-5/5	2/1	4/9	[R] 📖	25
PAR-127-DS21	Legal Ethics	3	02372	📖	Laatsch	1/16-5/5	2/1	4/9	[R] 📖	25
PAR-206-DS21	Business Organizations	3	02373	📖	Van Os	1/16-5/5	2/1	4/9	[P: PAR-115] 📖	25
PAR-213-DS21	Legal Research & Writing I	3	02374	📖	Laatsch	1/16-5/5	2/1	4/9	[R] 📖	25
PAR-214-DS21	Legal Research & Writing II	3	02376	📖	TBA	1/16-5/5	2/1	4/9	[P: PAR-213] 📖	25
PAR-289-DS21	Capstone	3	02390	📖	Shamis	1/16-5/5	2/1	4/9	[R]	25
◆ PHI-111-DS21	Introduction to Philosophy	3	02393	📖	Rice	1/16-5/5	2/1	4/9	[R] 📖	25
◆ PHI-112-DS21	Ethics	3	02395	📖	Rice	1/16-5/5	2/1	4/9	[R] 📖	25
◆ PHI-113-DS21	Logic	3	02397	📖	Rice	1/16-5/5	2/1	4/9	[R] 📖	25
◆ PHI-115-DS21	World Religions - West	3	02399	📖	Hanson	1/16-5/5	2/1	4/9	[R] 📖	25
◆ PHI-116-DS21	World Religions - East	3	02400	📖	Hanson	1/16-5/5	2/1	4/9	[R] 📖	25
◆ PHI-218-DS21	Environmental Ethics	3	02401	📖	Gilgulin	1/16-5/5	2/1	4/9	[R] 📖	25
◆ POS-111-DS21	American Government	3	02403	📖	Gumbrecht	1/16-5/5	2/1	4/9	TS 📖	25
◆ PSY-101-DS21	Gen Psychology I	3	02404	📖	Carmitchel	1/16-5/5	2/1	4/9	TS 📖	25
◆ PSY-102-DS21	Gen Psychology II	3	02406	📖	Conrad	1/16-5/5	2/1	4/9	TS 📖	25
* PSY-110-DS21	Career Development	3	02408	📖	Phillips	2/13-5/5	2/27	4/16	[R] 📖, late start accelerated	25
* PSY-211-DS21	Leadership Development	3	02409	📖	Zoni	1/16-5/5	2/1	4/9	[R] 📖	25
◆ PSY-235-DS21	Human Growth & Development	3	02411	📖	Jensson	1/16-5/5	2/1	4/9	TS 📖	25
◆ PSY-249-DS21	Abnormal Psychology	3	02513	📖	Scott	1/16-5/5	2/1	4/9	TS 📖	25
REE-103-DS21	Real Estate Brokers I	6	03214	📖	Rippy-Sheehy	1/16-2/24	1/23	2/15	[R] 📖	25
◆ SCI-156-DS21	Integrated Science II	4	02514	📖/L	Gaddis	1/16-5/5	2/1	4/9	[P: SCI-155] buy lab kit 📖	25
◆ SOC-102-DS21	Introduction to Sociology II	3	02515	📖	Latchaw	1/16-5/5	2/1	4/9	TS 📖	25
◆ SOC-215-DS21	Contemporary Social Problems	3	02517	📖	Latchaw	1/16-5/5	2/1	4/9	TS 📖	25
* SPA-111-DS21	Spanish Language I	5	02518	📖/WX	Reyelts	1/16-5/5	2/1	4/9	📖	25

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CONTINUING EDUCATION

NONCREDIT CLASSES

For Non-Credit class information, visit:
www.ColoradoMtn.edu/SummitCE

Recreational Culinary and Non Credit:
Ian Buchanan / ibuchanan@coloradomtn.edu / 970.453.6757

Recreational Culinary Noncredit Classes

Course Code	Course Title	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	Limit	Adt'l Fees
CULINARY ADVENTURE SERIES		The Culinary Adventure Series is a collection of classes covering popular ethnic cuisines from around the world. These classes offer a brief lecture followed by a short chef demonstration. Students will break into small groups and prepare a menu based on the evening's cuisine. Students must be 17 years of age.									
CUA-901-BK01	Alsace, France	03251	LEC	Culinary Staff	BK	F	6p-9p	1/27	1/25	12	\$44
Alsace is a historical region in northeastern France, bordering Germany and Switzerland. It has alternated between German and French control for centuries and reflects a mix of those cultures in their cuisine. Join us for an evening tasting delicious recipes such as Alsatian Onion Tart, Sausage with Sauerkraut and Potatoes, Pork Stew with Juniper Berries, Traditional Fleischschnacka-handmade pasta rolled with ground beef all finished off with a fresh fruit tart for dessert.											
CUA-901-BK02	Bangkok on Foot	03255	LEC	Culinary Staff	BK	TH	6p-9p	4/20	4/18	12	\$44
The tastiest food in Thailand is not found in restaurants, but in the plethora of stalls that line the streets. Explore the variety of exotic dishes that can be found while traveling Thailand. Learn to prepare Crispy Fried Spring Rolls, Pad Thai, Chicken with Red Curry, and Spicy Shrimp with Lemon Grass and Coconut milk.											
CUA-901-BK03	Basque Country Cuisine	03256	LEC	Culinary Staff	BK	W	6p-9p	4/26	4/24	12	\$44
Located on the northwest coast of Spain, the Basque country has a bold and vibrant cuisine. Learn to prepare authentic dishes such as a Basque Style Seafood Stew, Sauté of Shrimp in Garlic Sauce, Grilled Fresh Fish with Tomato and Peppers and finish with Bunuelos, the famous Basque fritter with seasonal ice cream.											
CUA-901-BK04	Bavaria	03258	LEC	Culinary Staff	BK	T	6p-9p	3/7	3/3	12	\$44
Enjoy an alpine meal learning to prepare German classics including Gemischter Salad, Spaetzle, Wiener Schnitzel, Beef Rouladen, Braised Red Cabbage and flaky Apple Strudel.											
CUA-901-BK05	Brazil	03260	LEC	Culinary Staff	BK	F	6p-9p	2/17	2/15	12	\$44
There is not an exact single "national Brazilian cuisine", but there is an assortment of various regional traditions and typical dishes. Join us for a culinary tour of Brazil tasting such specialties as Pao de Queijo(cheese bread), Feijoada(black bean stew), delicious salads, Churrasco(grilled meats), Escondidinho(shepherd's pie), Muqueca(seafood and coconut milk stew) and finishing with Chocolate Brigadeiros.											
CUA-901-BK06	Cuba	03262	LEC	Culinary Staff	BK	TH	6p-9p	4/6	4/4	12	\$44
Cuban cuisine is a blend of Native American, African, Spanish and Caribbean flavors. Join us for an evening in old Havana as we explore this often forgotten but tantalizing cuisine.											
CUA-901-BK07	Eastern Mediterranean	03263	LEC	Culinary Staff	BK	T	6p-9p	4/18	4/14	12	\$44
Take a trip through the Eastern Mediterranean while learning to prepare healthy home-cooked dishes from Macedonia, Greece, Turkey, Syria and countries on the Black Sea.											
CUA-901-BK08	Evening in Istanbul	03266	LEC	Culinary Staff	BK	W	6p-9p	4/5	4/3	12	\$44
Spend an evening in Istanbul while learning to prepare a variety of Meze, Turkish small plates enjoyed on the streets of Istanbul. Enjoy Crispy Shrimp with Garlic Vinegar Sauce, Lamb Brochettes with Yogurt, Mint and Roasted Tomato Sauce and more.											
CUA-901-BK09	Evening in Madrid	03268	LEC	Culinary Staff	BK	W	6p-9p	3/1	2/27	12	\$44
Spend an evening in Madrid learning to prepare a variety of Spanish Tapas including Sizzling Shrimp in Garlic Sauce, Chilled Gazpacho, Spanish Tortilla, Potato Croquetas and the renowned Paella Valencia.											
CUA-901-BK10	India	03270	LEC	Culinary Staff	BK	F	6p-9p	3/3	3/1	12	\$44
Experience the mystique and excitement of the aromatic foods of India. Learn to prepare a variety of curries and homemade chutneys while preparing Samosas, Vegetable Biryani, Chapati Bread, Chicken Vindaloo, Masoor Dal and for dessert the royal Gulab Jamun.											
CUA-901-BK11	Italian Alps	03272	LEC	Culinary Staff	BK	F	6p-9p	4/14	4/12	12	\$44
Take a trip to Val d'aosta, land of hearty alpine cuisine and home to the famed Fontina cheese. Learn to prepare dishes such as Carbonade of Beef with Polenta, Risotto with Artichokes and Fontina, Smoked Chicken with Caramelized Turnips and a Pumpkin and Zucchini Potage.											
CUA-901-BK12	Morocco	03273	LEC	Culinary Staff	BK	W	6p-9p	2/15	2/13	12	\$44
Join us for an evening in Casablanca while we learn to prepare a variety of North African fare. Prepare Moroccan Cous Cous, Chicken Tagine with Almonds and Apricots, Grilled Beef Skewers with Harissa, Roasted Beets with Cumin and Mint and Fish Kebabs with Charmoula.											
CUA-901-BK13	Mumbai	03275	LEC	Culinary Staff	BK	T	6p-9p	4/11	4/7	12	\$44
Mumbai, also known as Bombay, is the largest metropolitan city in India. With its great diversity comes amazing cuisine with delicious appeal blending vibrant Indian spices and flavors with Western cooking techniques. Spend an evening with us exploring these unique flavor combinations.											
CUA-901-BK14	New Orleans-French Quarter	03277	LEC	Culinary Staff	BK	T	6p-9p	2/28	2/24	12	\$44
The French Quarter of New Orleans is known for it's great food and fun filled Mardi Gras traditions. Join us for a Mardi Gras culinary celebration as we dine on delicious Beignets, Shrimp and Sausage Gumbo, Etouffee , Dirty Rice, Andouille Sausage, Pan Fried Catfish with Remoulade and Okra topped off with Pecan Praline for dessert.											
CUA-901-BK15	Northern New Mexico	03279	LEC	Culinary Staff	BK	F	6p-9p	3/10	3/8	12	\$44
Different from Tex Mex and what we have come to understand as Mexican food, the cuisine of Northern New Mexico is unique to its history and geographical location. Spend an evening preparing favorites such as Stacked Corn Enchiladas, New Mexican Style Posole and Capriotada Pudding.											
CUA-901-BK16	Pacific Rim Fusion	03282	LEC	Culinary Staff	BK	F	6p-9p	4/7	4/5	12	\$44
What happens when East, West, North and South all come together in the kitchen? Pacific Rim Fusion Cuisine is the delicious result! Pacific Rim cooking is a combination of beautiful, fresh foods with healthy cooking methods, Asian cooking techniques, exotic spices and exciting flavor combinations. Join us for a taste of the Pacific!											
CUA-901-BK17	Paris Bistro	03284	LEC	Culinary Staff	BK	T	6p-9p	2/21	2/17	12	\$44
Spend an evening in Paris gazing at the Eiffel Tower as we learn to prepare Leeks Vinaigrette, Pommes Frites, Ratatouille, Chicken Fricassee with Tarragon and Mushrooms, Potage Escargot and topping it all off with a delicious Tarte au Pruneaux.											
CUA-901-BK18	Provence	03286	LEC	Culinary Staff	BK	F	6p-9p	3/31	3/29	12	\$44
Located in the south of France this warm and sunny region looks south to the Mediterranean, southeast to Italy and northeast to the Alps. Come experience this interesting and delicious blend of Southern European cuisines. You will sample items such as Bouillabaisse with Sauce Rouille, Rice Pilaf Provencal and Poulet aux Poivrons Doux.											
CUA-901-BK19	Sicily	03288	LEC	Culinary Staff	BK	T	6p-9p	3/21	3/10	12	\$44
Tucked away on the southern tip of Italy, Sicily is ubiquitous to the Mediterranean diet. Learn to prepare a number of Sicilian favorites such as Bruschetta Caponata, Grilled Fresh Fish with Roasted Tomato Sauce, Chicken Marsala and the famous dessert Cannoli with Sweetened Ricotta.											

Locations: BK = Breckenridge; DL = Dillon; SCSC = Summit County Community and Senior Center



Course Code	Course Title	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	Limit	Adt'l Fees
CULINARY ADVENTURE SERIES CONTINUED											
CUA-901-BK20	Southeast Asia	03294	LEC	Culinary Staff	BK	F	6p-9p	3/24	3/22	12	\$44
Join us on a trip down the Mekong River and South China Sea as we tour Southeast Asia. Learn to prepare Vietnamese Spring Rolls with Hoisin Peanut Dipping Sauce, Indonesian Beef Satay, Malaysian Curry Lamb and Spicy Chicken with Basil.											
CUA-901-BK21	Thailand	03296	LEC	Culinary Staff	BK	T	6p-9p	1/24	1/20	12	\$44
Travel the regions of the Thailand countryside as you learn to prepare authentic homestyle dishes such as Fresh Spring Rolls with Sweet/Spicy Lime Fish Dipping Sauce, Panang Beef Curry, Hot and Sour Prawn Soup, Green Curry Chicken and more.											
CUA-901-BK22	Tuscany	03298	LEC	Culinary Staff	BK	TH	6p-9p	2/2	1/31	12	\$44
Tuscany, home to world-class Chiantis, breads and prized olive oils, is also the home of many Italian specialties. Learn to prepare a menu of Crostini al Pomodoro, Eggplant Frittata, Pasta Fagioli, Tuscan Seafood Stew and Stuffed Chicken Breasts with Mushroom Sauce.											
CULINARY WORKSHOPS											
Culinary Workshops are designed to teach basic culinary skills and techniques and include an in-depth lecture and Chef demonstrations. The primary focus is skill enhancement, meeting new friends, and having fun. Students must be 17 years of age.											
CUA-901-BK23	America's Favorite Soups	03299	LEC	Culinary Staff	BK	T	6p-9p	1/31	1/27	12	\$44
Learn to prepare a variety of American classics each with a different twist. Soups might include Mom's Old Fashioned Chicken Noodle, Nebraska Corn Chowder, Old Fashioned Split Pea with Country Ham, Black Bean with Chorizo, Creamy Chicken with Mushroom, Asparagus and Wild Rice and more.											
CUA-901-BK24	Art of Stir Fry	03302	LEC	Culinary Staff	BK	W	6p-9p	2/22	2/20	12	\$44
Stir frying is an ancient style from China that produces fun, fast and tasty cuisine. We will learn both vegetarian and non-vegetarian recipes that make delicious, healthy and time-conscious dishes.											
CUA-901-BK25	Artisan Bread	03304	LEC	Culinary Staff	BK	F	4p-8p	2/10	2/8	6	\$50
This intensive hands-on seminar on bread introduces the student to the basics of artisan bread baking. Learn to bake basic white bread, multi-grain boules, braided loaves, and a variety of French loaves such as batards and baguettes.											
CUA-901-BK26	Artisan Pizza	03306	LEC	Culinary Staff	BK	W	6p-9p	1/25	1/23	12	\$44
This hands-on class will teach the secrets of preparing world class Neapolitan style pizzas in your home kitchen. Learn to make dough from scratch, delicious tomato sauces and techniques for baking a pizza using an oven peel and baking stone.											
CUA-901-BK27	Breads of Italy	03308	LEC	Culinary Staff	BK	W	4p-8p	3/29	3/27	6	\$50
A sequel to our Artisan Bread class, we venture into Italy to explore some classic Italian style breads. Learn the importance of a Biga in preparing Ciabatta, Rustic Whole Wheat Olive and Rosemary bread, Grissini and a Rustic Italian Boule.											
CUA-901-BK28	Celebrating Julia Child	03310	LEC	Culinary Staff	BK	TH	6p-9p	3/23	3/21	12	\$44
Julia revolutionized French cuisine by presenting an approachable version of sophisticated French cooking techniques. Pay tribute to Julia in preparing items from her book Mastering the Art of French Cooking. Prepare dishes such as Soupe à L'oignon Gratinée, her legendary Boeuf Bourguignon and a classic Apple Tart from Normandy.											
CUA-901-BK29	Chef's Dinner Party	03311	LEC	Culinary Staff	BK	F	6p-9p	2/24	2/22	12	\$65
CUA-901-BK30	Chef's Dinner Party	03313	LEC	Culinary Staff	BK	F	6p-9p	3/17	3/10	12	\$65
CUA-901-BK31	Chef's Dinner Party	03315	LEC	Culinary Staff	BK	F	6p-9p	4/28	4/26	12	\$65
What could be more fun than having a professional chef preparing your dinner? Join Chef Ian Buchanan and a guest chef for this demonstration style class while they prepare a seasonally inspired four course dinner for you and your friends. Includes one glass of wine.											
CUA-901-BK32	Easter Brunch	03317	LEC	Culinary Staff	BK	W	6p-9p	4/12	4/10	12	\$44
Easter Brunch is a wonderful time to get together with friends and loved ones. Not sure what to prepare? Join us as we create an amazing menu offering recipes such as Sweet and Savory Crepes, Fluffy Quiches, Delicious Salads, Interesting Cocktails and more.											
CUA-901-BK33	Flavor Dynamics	03318	LEC	Culinary Staff	BK	TH	6p-9p	1/26	1/24	12	\$44
Learn the many facets of developing and maximizing flavors in food. Discover the many uses for oils, vinegars, and fresh herbs. Emphasis will be placed on cooking without recipes, using substitutions and learning to cook by looks, aroma, feel, taste and natural intuition.											
CUA-901-BK34	Hand-Made Pasta	03320	LEC	Culinary Staff	BK	W	6p-9p	3/8	3/6	12	\$44
Do you love fresh hand-made pasta? Learn the ABC's of fresh pasta making in this tantalizing class. Prepare items such as ravioli, gnocchi, fettucine, spaghetti and the sauces that go best with each type of pasta.											
CUA-901-BK35	Hearty Soups & Stews	03322	LEC	Culinary Staff	BK	TH	6p-9p	2/16	2/14	12	\$44
This class will focus on hearty winter favorites. Prepare favorites such as Chili Rojo, Roast Pork Green Chili, Lamb and Black Bean Chili, New Orleans Seafood Gumbo, Shrimp and Sausage Jambalaya and High Country Buffalo Stroganoff.											
CUA-901-BK36	International Soups	03323	LEC	Culinary Staff	BK	T	6p-9p	3/14	3/10	12	\$44
This class focuses on international soups. Prepare Potage Escargot, French Onion Soup Gratinee, Indian Mulligatawny, Cuban Black Bean and Italian Minestrone.											
CUA-901-BK37	Pan Sauce	03325	LEC	Culinary Staff	BK	TH	6p-9p	2/9	2/7	12	\$44
Pan sauces are the basis for many popular restaurant dishes. Learn the secrets of a professional Saucier as we prepare a variety of both classical and contemporary dishes such as Steak au Poivre, Chicken Chasseur, Veal Piccata, Sautéed Lamb Medallions with Rosemary Zinfandel Reduction and Pan Seared Salmon with Chives, Lemon and White Wine.											
CUA-901-BK38	Pressure Cooking Perfection	03327	LEC	Culinary Staff	BK	W	6p-9p	2/8	2/6	12	\$44
Delicious and satisfying meals while spending less time in the kitchen and more time on the slopes, enter today's modern pressure cooker. Modern pressure cookers are safe, quiet and easier to use than old fashioned models. Learn how to prepare your favorite winter stews, roasts and chilies in half the time of conventional cooking methods.											
CUA-901-BK39	Savory Pot Pies	03329	LEC	Culinary Staff	BK	TH	6p-9p	3/30	3/28	12	\$44
As the mountain evenings begin to turn cold, it's a perfect time of year to warm your soul with delicious pot pies. Prepare classics like Sheppard's Pie, Chicken and Beef Pot Pies as well as some new winter time favorites using salmon, shrimp and scallops.											
CUA-901-BK40	Sharpening Your Knife Skills	03331	LEC	Culinary Staff	BK	TH	6p-9p	3/2	2/28	12	\$44
Knife Skills is one of our most popular classes and is recommended for anyone who is serious about improving their cooking skills. Learn about the selection, care and proper use of cutlery. Cutlery will be provided by CMC. This is a hands-on class with an emphasis on developing basic knife skills while learning classical vegetable cuts.											
CUA-901-BK41	Sushi	03332	LEC	Culinary Staff	BK	S	6p-9p	3/11	3/9	12	\$44
Learn the basic skills that will enable you to make authentic sushi at home. Learn the secrets of preparing and seasoning sticky rice along with basic rolling techniques. Prepare items such as Tuna Roll, Shrimp Tempura with Cucumber and Avocado, as well as vegetarian options like Tempura Asparagus Rolls.											
CUA-901-BK42	Sweet Treats	03334	LEC	Culinary Staff	BK	W	6p-9p	2/1	1/30	12	\$44
Do you have a sweet tooth? Join us for a delicious evening preparing amazing dessert recipes like Dark or White Chocolate Mousse, Rich Bread Pudding, Flavorful Fruit Tarts, Homemade Ice Cream, Cakes, Cookies, Dessert Sauces and more.											
CUA-901-BK43	Valentine's Dinner	03336	LEC	Culinary Staff	BK	T	6p-9p	2/14	2/10	12	\$44
Would you like to do something different for Valentine's Day this year? Come on in to the CMC kitchen and share the evening with your Valentine cooking an amazing, seasonally inspired dinner. Come and share the love of food and fun!											
CUA-901-BK44	Winter One Pot Meals	03338	LEC	Culinary Staff	BK	W	6p-9p	3/22	3/20	12	\$44
'Tis the season for delicious, hearty winter meals. But don't let cooking get in the way of your work, school or play. Join us in this hands-on workshop as we learn to prepare simple, tasty and convenient one-pot meals.											

Course Code	Course Title	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	Limit	Adt'l Fees
VEGETARIAN CLASSES		These hands-on classes concentrate on delicious and creative meals that eliminate the use of traditional animal proteins. Whether you are a strict vegetarian or simply want to bring more creativity to your menus, these are the perfect classes for you. Students must be 17 years of age.									
CUA-901-BK45	Art of the Vegetable	03340	LEC	Culinary Staff	BK	TH	6p-9p	3/9	3/7	12	\$44
Let a professional chef show you how to bring fresh vegetables off of the sidelines and into the mainstream. Learn dishes such as Steamed Artichoke with Basil Aioli, Roasted Beet, Green Bean and Goat Cheese Salad with Mint and Warm Pistachio Vinaigrette and Spiced Butternut Squash Tart.											
CUA-901-BK46	Art of the Vegetable II	03342	LEC	Culinary Staff	BK	T	6p-9p	4/25	4/21	12	\$44
The sequel to our most popular vegetarian class takes another look at bringing vegetables to the center of the plate. Learn to prepare a variety of wonderful vegetarian dishes ranging from appetizers to main courses and even desserts.											
CUA-901-BK47	Global Vegetarian	03343	LEC	Culinary Staff	BK	T	6p-9p	2/7	2/3	12	\$44
Many cultures around the world benefit from eating vegetarian cuisine...and it is delicious! This class explores the fundamentals of vegetarian food while touring the globe experimenting with many ethnic flavor profiles. Take a trip through Asia, Europe, Africa and the Americas. This class is great for those who aren't vegetarian too.											
FLAVORS FOR YOUR HEALTH		CMC's Continuing Education Culinary Instructors have partnered with community healthcare and athletic training professionals to offer a series of delicious and nutritious cooking classes. These classes feature an in-depth lecture combined with a hands-on cooking class.									
CUA-901-BK48	Food & Psychology-Comfort Food	03347	LEC	Culinary Staff	BK	F	6p-9p	4/21	4/19	12	\$44
Ever wonder how certain foods can make you feel a certain way? The answer is that food is the fuel that makes our minds work the way they do, which in turn feeds our emotions. And our body's relationship with food goes far beyond chemical reactions. That is why we have comfort foods, a relationship of food and psychology. Join Psychology Professor Drew Mikita and Chef Ian Buchanan in this hands-on class about how we can learn more about the impact that food has on our feelings.											
CUA-901-BK49	Gluten Free Deliciousness	03349	LEC	Culinary Staff	BK	T	6p-9p	4/4	3/31	12	\$44
Gluten Free cooking can sometimes be challenging. Spend an evening in the CMC kitchen learning ways to navigate a gluten free menu with ease. Students will learn tips to gluten free cooking at home.											
CUA-901-BK50	Heart Healthy Cooking	03351	LEC	Culinary Staff	BK	W	6p-9p	3/15	3/10	12	\$22
Join us for a Breckenridge Grand Vacations sponsored class preparing a delicious heart healthy menu. Led by Dr. Justin Pollack, teamed up with Chef Ian Buchanan: Learn about healthy fats, lean proteins and tasty vegetable preparations in this hands-on class and how to integrate these practices into your daily cooking. BGV Gives will support half of your class fee as a heart healthy incentive and spreading the word about healthy eating practices.											
CUA-901-BK51	Mediterranean Diet Specialties	03353	LEC	Culinary Staff	BK	T	6p-9p	3/28	3/24	12	\$44
The Mediterranean Diet is a cuisine with healthy ingredients such as whole grains, fruits, vegetables, herbs and spices, beans, nuts, seeds, and olive oil. Most foods in a Mediterranean diet come from plants with extremely delicious preparations. Join Dietician Gretchen Broecker and Chef Ian Buchanan for a delectable evening learning about these amazing healthy recipes.											
CUA-901-BK52	Sports Nutrition	03354	LEC	Culinary Staff	BK	W	6p-9p	4/19	4/17	12	\$44
Join Pro athlete Jaime Brede and Chef Ian Buchanan in this hands-on cooking class and learn how to use food as fuel to optimize performance in your sport. The goal of this course is to teach athletes of all levels proper nutrient timing, periodization of macronutrients, and the best foods and nutritional supplements for performance. This class is for anyone who wants to use improve their diet and athletic performance.											
WINE CLASSES		Join Sommelier Bob Fowles owner of Table One imports and manager at Dillon Ridge Liquors for an evening of wine education. Bob brings a abundance of knowledge from his travels to the many wine regions of the world. Register early as classes are limited to 12 participants and Bob has quite the following.									
CUA-901-BK53	Chianti	03356	LEC	Fowles	BK	M	6p-8p	3/13	3/10	12	\$44
Spend an evening with Sommelier Bob Fowles exploring the wonderful Chianti wine.											
CUA-901-BK54	Wines of Burgundy	03358	LEC	Fowles	BK	M	6p-8p	4/10	4/7	12	\$44
Arguably one of the most famous wine regions in the world, Burgundy produces wines sought after by wine lovers and collectors around the globe.											
Locations: BK = Breckenridge; DL = Dillon; SCSC = Summit County Community and Senior Center											

**FINISH
WHAT YOU
STARTED**

Celebrate our 50th with **50% OFF TUITION**

To celebrate our 50th Anniversary, we are offering 50% off tuition to in-district students who return to college to complete their two-year associate degree. Even if you started at another college you can earn up to 30 credits at half price.

Course Code	Course Title	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	Limit	Adt'l Fees
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PHOTOGRAPHY with Katie Girtman				What to Bring: Camera, lenses, camera manual, camera compact flash cards. Warm clothing such as gloves, hat, winter jacket, boots, and water. Other suggested equipment if you have it: Flash, Polarizing filter, tripod, laptop computer, shutter cable.								
ART-901-BK01	Winter Photography	03710	LECLB	Girtman	BK	T	9a-11a	1/24	1/20	15	\$75	
ART-901-BK02	Winter Photography	03711	LECLB	Girtman	BK	T	9a-11a	2/7	2/3	15	\$75	
ART-901-BK03	Winter Photography	03712	LECLB	Girtman	BK	T	9a-11a	4/25	4/21	15	\$75	

Don't know how to use your digital camera? Don't know how you are organizing your photos in your computer. Katie G has got some tips and tricks for you! Learn the basics of digital photography with your point and shoot camera or an SLR camera with a working professional photographer Katie Girtman of Studio Kiva photography. This class will be centered around shooting in Breckenridge CO. Get better travel photos in the wintertime in beautiful Breckenridge CO. We will have fun while your learning to shoot in the winter! The instructor will give you tips on how to get the most out of your camera while shooting a harder subject like snow and ice. There are some tricks we will put in your bag for getting better shots in the winter time.

WRITING

ENG-901-BK01	Compelling Writing	03554	LEC	Nicoletti	SCSC	TH	5:30p-7p	1/12-1/26	1/10	18	\$59
Through reading portions of various stories and poems, discussing tools and techniques, and workshopping pieces, we'll begin to create deeper, more compelling characters and stories. Class taught at Summit County Senior Center, Frisco.											
ENG-901-BK02	Writing As Play	03557	LEC	Nicoletti	SCSC	S	3:30p-5p	1/28	1/26	18	\$19
In this "playshop," we'll debunk myths that writing has to be all serious and all work, and play with various exercise to loosen up our imagination and quiet the critic. Class taught at Summit County Senior Center, Frisco.											
ENG-901-BK03	Getting Published	03559	LEC	Nicoletti	SCSC	TH	5:30p-7p	3/9-3/16	3/7	18	\$39
Find out how to study magazines to find the best fit, where to find publications to submit queries to and how to write a query. We will workshop query letters in the second class. Class taught at Summit County Senior Center, Frisco.											
ENG-901-BK04	Writing a Short Story	03587	LEC	Lindstrom	BK	S	9a-12p	1/21	1/19	20	\$29
Learn how to write a short story about something that you find interesting and you might think that others would like to know also.											
ENG-901-BK06	Writing Your Autobiography	03610	LEC	Lindstrom	BK	F	5p-8p	3/24	3/22	20	\$29
Go down in posterity by telling the story of your life. Past, Present and where you would like to be in the future. Do it for your children and your grandchildren through your eyes.											
ENG-901-BK07	Writing a Crime Story	03631	LEC	Lindstrom	BK	F	5p-8p	2/17	2/15	20	\$29
Find out what the elements of a crime are and get into the mind of the criminal who commits the crime and then write about the police officer that will do the investigation. The typical who, what, where and when. And then try to get to the why.											
ENG-901-BK08	Write What Keeps You Up Nights	03650	LEC	Lindstrom	BK	SU	12p-3p	4/9	4/7	20	\$29
We all have dreams that keep us awake at night. Sometimes if you commit your dreams to paper it will help you work through the problem, the issues, and the plan.											

FINANCIAL PLANNING

FIN-901-DL01	Retirement Planning Today	04010	LEC	Miller	DL	TH	6:30p-9:30p	5/4-5/11	5/2	13	\$49
Due to recent tax law changes, the uncertain future for Social Security, and the shift toward employee-directed retirement plans, the need for sound financial strategies has never been greater. In straightforward language, this class explains time tested strategies that help you make informed financial decisions. Whether your objective is to build a nest egg, protect your assets, or preserve your lifestyle throughout retirement, this course helps you plan your future with confidence.											

HEALTH & WELLNESS

HWE-901-BK01	Cooking With Turmeric	03705	LEC	Julian	BK	M	6p-9p	2/6	2/3	18	\$49
Turmeric, an ancient golden root once thought to be as precious as gold itself, has powerful anti-inflammatory and anti-cancer properties. Spend an evening learning about the modern science supporting turmeric's medicinal value while preparing both sweet and savory recipes that will be easy to cook at home. Join Dr. Lisa Julian, Ph.D. for a fun and educational evening at CMC's demonstration kitchen in Breckenridge experimenting hands-on with turmeric root!											

COMPUTER/MEDIA SKILLS

MGD-901-BK01	Adobe Creations-Photoshop	03694	LECLB	Orlin	BK	S	1p-4:30p	3/25	3/23	12	\$55
Have you always wanted to adjust little Harold's cowlick, or change colors on the Easter Eggs, maybe add a design? Photoshop has the tools to do this and more. You will be working on a scrapbook page using a variety of photos and techniques. Bring some photos of your own. Spend Saturday afternoon with Marie Orlin, knowledgeable and talented CMC instructor learning this and more. You will be working on the college's computers which have the necessary software. You may bring your own computer. Make sure, though, you have Photoshop on it. Bring a flash drive/memory stick as well. Fill out form here: https://goo.gl/vKPRIO so the class can be better tailored for you. You may sign up for any or all classes in this Media Creations series.											
MGD-901-BK02	Adobe Creations-Illustrator	03697	LECLB	Orlin	BK	S	1p-4:30p	4/1	3/30	12	\$55
The perfect logo for your company -- how do you create that? Learn the ins and outs of logo design and more with Adobe's Illustrator program. It is a vector-based application, manipulating shapes, colors and more. Spend Saturday afternoon with Marie Orlin, knowledgeable and talented CMC instructor learning about logos and some graphic design. You will be working on the college's computers which have the necessary software. You may bring your own computer. Make sure, though, you have Illustrator on it. Bring a flash drive/memory stick as well. Fill out form here: https://goo.gl/jfBsy6 so the class can be better tailored for you. You may sign up for any or all classes in this Media Creations series.											
MGD-901-BK03	Adobe Creations-Indesign	03699	LECLB	Orlin	BK	S	1p-4:30p	4/8	4/6	12	\$55
Desktop publishing -- create a newsletter, a flyer, write a book. Professional results incorporate images, text, design among other items. You will be designing a single page newsletter during the class. Spend Saturday afternoon with Marie Orlin, knowledgeable and talented CMC instructor learning about producing an attractive newsletter using Adobe's InDesign application. You will be working on the college's computers which have the necessary software. You may bring your own computer. Make sure, though, you have InDesign on it. Bring a flash drive/memory stick as well. Fill out form here: https://goo.gl/7INLek so the class can be better tailored for you. You may sign up for any or all classes in this Media Creations series.											
MGD-901-BK04	Adobe Creations-Websites Wix	03702	LECLB	Orlin	BK	S	1p-4:30p	4/15	4/13	12	\$55
You've always wanted to share your trip to the Bahamas or even Jupiter. Build a small (not e-commerce) website using Wix, a popular and easy, and free website creation tool. Spend Saturday afternoon with Marie Orlin, knowledgeable and talented CMC instructor learning about producing a working website. You may bring your own computer. Wix is website based; you do not need to have it on a machine of your own. Bring a flash drive/memory stick as well. Fill out form here: https://goo.gl/XyTcWG so the class can be better tailored for you. You may sign up for any or all classes in this Media Creations series.											
MGD-901-BK05	Adobe Creations-Cloud	03703	LECLB	Orlin	BK	S	1p-4:30p	4/22	4/20	12	\$25
Put together your work from the Photoshop, Illustrator, InDesign and Building Website classes. This is a recap and work session. The last hour of class will be for presentations of you work. Fill out form here: https://goo.gl/n8PsJH so the class can be better tailored for you.											

PHYSICAL EDUCATION

PED-901-BK01	Triathlon Training	03709	LAB	Brede	BK	T	5:30p-7:30p	4/4-4/18	3/31	16	\$70
Join Jaime Brede in this course teaching new and experienced athletes how to create a plan that will result in a successful race experience. We will discuss micro and macro training cycles, sport specific workouts, interval and strength training, macronutrient ratios, gear choices, tricks and tips. This class is for anyone who is interested in triathlons or wants to improve their triathlon experience. Learn how to use goal setting and periodization to train for your first triathlon or optimize your current training plan.											

50th ANNIVERSARY

BECAUSE OF YOU

In the 1960s, local voters approved a college that would elevate the vitality of our beautiful Rocky Mountain communities. We've been elevating Aspen with learning since 1968.

Join our 50th Anniversary celebration, meet people who've been changed by Colorado Mountain College and share your own story at:

CMCBECAUSEOFYOU.ORG

GET STARTED

There are several ways to sign up for classes at Colorado Mountain College. Read this section for detailed information on advising, placement testing, and registering for classes.

ACCUPLACER TESTING

It's important to us that you're in the right class. Many courses require placement testing prior to enrollment. Accuplacer quickly assesses students over the internet in the skill areas of Reading, Writing and Math to determine proper placement into college level courses. Students can utilize online resources for preparation and then schedule a test time by calling either the Breckenridge or Dillon front office.

To view the Testing Calendar:

1. Go to www.coloradomtn.edu
2. Click on the link Admissions tab
3. Click on Placement Testing
4. Click on Accuplacer Schedule Calendar

ADVISING

All students are strongly encouraged, including non-credit, degree, and career seekers to make an appointment with our college counselors.

BRECK

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TO REGISTER FOR A CREDIT COURSE

Credit courses are indicated by the purple, 5-digit SYN. (Example: **12345**)

CURRENT STUDENTS

If you have taken credit classes in the past ten months, you may register in person, by phone or online at: <http://Basecamp.ColoradoMtn.edu>

NEW STUDENTS

If you are new to CMC or have not taken credit classes in the past 10 months, you will need to:

- ▶ Apply for Admission
- ▶ Complete a Registration Form
- ▶ Supply transcripts or placement test scores for courses requiring a prerequisite

Visit www.coloradomtn.edu/admissions and contact Stefanie Post at spost@coloradomtn.edu or 970.989.1303 to get started!

TO REGISTER FOR A NONCREDIT COURSE

Noncredit courses are indicated by brown, 5-digit SYN # (Example: **12345**)

Students can register by phone, in person, or online for noncredit courses. To sign up:

1. Go to WebAdvisor.Coloradomtn.edu
2. Click on Continuing Education (*brown bar*)
3. Register by using the brown SYN # preceding your course from this class schedule, and the semester code. *Payment online is required.*

PAYMENT

All students must pay for classes, show proof of financial aid or enrollment in the FACTS payment plan at registration. Tuition rates for credit courses are outlined below.

TUITION & FEES			NONCREDIT
CREDIT COURSES COST PER CREDIT * <i>Moderate technology fees apply to courses 3 CR and higher.</i>			900 LEVEL COURSES
STATUS	100-200 LEVEL COURSES	300-400 LEVEL COURSES	Varies by course. For costs see course description.
In-District	\$62	\$99	
CMC Service Area	\$123	\$205	
In-State	\$127	\$212	
Out-of-State	\$429	\$429	

*Military/veterans, citizens aged 62 and over, and second homeowners within CMC's district may qualify for reduced tuition rates. More at: www.ColoradoMtn.edu/Tuition.

POSTMASTER:

Send address changes to CMC Marketing Communications, Colorado Mountain College, 802 Grand Avenue, Glenwood Springs, CO 81601.

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