

C O L L E G

Spring/Summer 2024

Workforce Development and Lifelong Learning

Looking to CONTINUE YOUR EDUCATION, ADVANCE YOUR
CAREER, CHANGE CAREERS or are you a LIFELONG LEARNER?

TABLE OF CONTENTS

OUR SCHOLARSHIPS

6

COURSES AT THE CENTERS

New Brunswick	7
Business – Grant Writing	7
Citizenship Course in Spanish	7
ESL – English as a Second Language	7
Healthcare Careers – Phlebotomy	7
Perth Amboy	7
Citizenship Course in Spanish	7
ESL – English as a Second Language	7
Healthcare Careers – Phlebotomy	7

WORKFORCE DEVELOPMENT (Now located in East Hall)

WORKFORCE DEVELOPMENT	8
Workforce Development Courses At-A-Glance	9
Microsoft Office Applications Specialist	12
Microsoft Office Word and Excel Applications	12
Microsoft Office Word Applications	13
Computerized Accounting Program with MS Office	13
Computerized Accounting Systems	14
QuickBooks and Sage Applications with Microsoft Office	14
QuickBooks and Sage Applications	14
Supply Chain Management Principles Module – 24 hours	14
Warehouse Operations Module – 24 hours	15
Customer Service Module – 10 Hours	15
A+ Hardware Preparation Course	15
A+ Software Preparation Course	15
Network+ Preparation Course	16
Security + Preparation Course	16
Cloud+ Preparation Course	16
AWS MIG Welding	16

LIFELONG LEARNING

BUSINESS	17
Business Courses At-A-Glance	18
Medical Cannabis Dispensaries Training Certificate	19
Entrepreneurship Certificate	20
Grant Writing Certificate	21
Human Resource Management Certificate	22
Meeting and Event Planning Certificate	24
Community Journalism Certificate	24
CULINARY	25
Demonstration Classes	25
Hands on Class	28
ED2GO ONLINE COURSES AND PROGRAMS	30

COURSES AT THE NEW BRUNSWICK CENTER

Grant Writing Certificate Program

COWR 016-01	Introduction to Grants (New Brunswick Center)	Sa	4/13	9 a.m.-Noon
COWR 017-01	Overview of Different Grant Types (New Brunswick Center)	Sa	4/13	12:30-3 p.m.
COWR 018-01	Creating the Grant Proposal (New Brunswick Center)	Sa	4/20	9 a.m.-Noon
COWR 019-01	Grant Proposal Evaluation (New Brunswick Center)	Sa	4/20	12:30-3 p.m.
COWR 020-01	Grant Review (New Brunswick Center)	Sa	4/27	9 a.m.-1 p.m.

Citizenship Course

GENI 407-06	Citizenship Preparation Course in Spanish	MW	2/5-4/22 (no class 2/19, 3/11, 3/13)	7-9 p.m.
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English as a Second Language (ESL) Courses

BASK 001-10	ESL I	Sa	1/27-4/26 (no class 3/9, 3/30)	9 a.m.-12:30 p.m.
BASK 001-11	ESL I	TTh	5/14-6/27	6-9 p.m.
BASK 002-10	ESL II	Sa	1/27-4/26 (no class 3/9, 3/30)	9 a.m.-12:30 p.m.
BASK 002-11	ESL II	TTh	5/14-6/27	6-9 p.m.
BASK 003-10	ESL III	Sa	1/27-4/26 (no class 3/9, 3/30)	9 a.m.-12:30 p.m.
BASK 003-11				

Workforce Development

(Now located in East Hall on Edison campus)



WORKFORCE DEVELOPMENT TRAINING DEPARTMENT

In Need of Training? Looking for Employment?

The Middlesex College Workforce Development Training Department offers condensed training programs that assist and prepare you for a new career or enhance your career. We provide supportive services that help you re-enter the workforce as well as individual assistance for you to explore future career pathways. Computer, technology and trade courses are offered along with English as a Second Language and GED Preparation.

Call 732.906.4231 for additional information
and to register for courses.

Funding is available for students who qualify.

WORKFORCE DEVELOPMENT TRAINING AT A GLANCE

Microsoft Office Applications Specialist (180 Hours)

CSTC 244-51	Microsoft Office Applications Specialist	M-F	1/8-3/12	9 a.m.-1 p.m.
CSTC 244-52	Microsoft Office Applications Specialist	M-F	1/30-4/3	9 a.m.-1 p.m.
CSTC 244-53	Microsoft Office Applications Specialist	M-F	2/21-4/26	9 a.m.-1 p.m.
CSTC 244-54	Microsoft Office Applications Specialist	M-F	3/13-5/17	9 a.m.-1 p.m.
CSTC 244-55	Microsoft Office Applications Specialist	M-F	4/8-6/10	9 a.m.-1 p.m.
CSTC 244-56	Microsoft Office Applications Specialist	M-F	4/29-7/3	9 a.m.-1 p.m.
CSTC 244-57	Microsoft Office Applications Specialist	M-F	5/20-7/26	9 a.m.-1 p.m.
CSTC 244-58	Microsoft Office Applications Specialist	M-F	6/11-8/16	9 a.m.-1 p.m.
CSTC 244-59	Microsoft Office Applications Specialist	M-F	7/8-9/24	9 a.m.-1 p.m.
CSTC 244-60	Microsoft Office Applications Specialist	M-F	7/29-10/16	9 a.m.-1 p.m.

Microsoft Office Word & Excel Applications

Microsoft Office Word Application (60 hours)

Create and enhance documents; process mail merge; insert bookmarks and hyperlinks; create table of contents and a master document with subdocuments inserted.

\$900 (Tuition \$450 general fee \$150 + lab fee \$250 + materials fee \$50)

Textbook included. Classes meet 9 a.m.-1 p.m.

CSTC 241-18 MTWThF 1/30-2/20

CSTC 241-19 MTWThF 4/8-4/26

CSTC 241-20 MTWThF 6/11-7/3

Microsoft Office Excel Application (60 hours)

Learn spreadsheet layouts, basic to advanced formulas including IF and nested IF statements, payment functions, VLOOKUP, what IF analysis and Macros.

\$900 (Tuition \$450 general fee \$150 + lab fee \$250 + materials fee \$50)

Textbook included. Classes meet 9 a.m.-1 p.m.

CSTC 242-15 MTWThF 2/21-3/12

CSTC 242-16 MTWThF 4/29-5/17

CSTC 242-17 MTWThF 7/8-7/26

Computerized Accounting Program with MS Office (360 hours)

Topics include accounting terminology, accounts receivable/payable, transaction analysis, general journal and ledger postings, financial statements, payroll and recording transactions. Gain comprehensive skills in computerized accounting procedures with QuickBooks 2019 and Sage 50 2016. Prepare for workforce demands and become proficient with Microsoft Office 2019 (Word, Excel, Access, PowerPoint and Outlook).

\$4,000 (Tuition \$2,600 + general fee \$250 + lab fee \$800 + materials fee \$350)

Textbooks included. Classes meet 9 a.m.-1 p.m.

CSTC 245-51 MTWThF 1/8-5/17

CSTC 245-52 MTWThF 1/30-6/10

CSTC 245-53 MTWThF 2/21-7/3

CSTC 245-54 MTWThF 3/13-7/26

CSTC 245-55 MTWThF 4/8-8/16

CSTC 245-56 MTWThF 4/29-9/24

CSTC 245-57 MTWThF 5/20-10/16

CSTC 245-58 MTWThF 6/11-11/6

CSTC 245-59 MTWThF 7/8-12/2

CSTC 245-60 MTWThF 7/29-12/23

Warehousing Operations Module (24 hours)

The Warehousing Operations certification track provides the basics of warehousing operations, including distribution centers and fulfillment centers.

\$1300 (Tuition \$1000 + general fee \$150 + materials \$150)

CSTC 257-06	MTh	3/4-3/20	6-9 p.m.	Remote Classes
	W		6-9 p.m.	In-Person
CSTC 257-07	MTWTh	3/18-3/22	9 a.m.-3:30 p.m.	
CSTC 257-08	MTh	5/29-6/13	6-9 p.m.	Remote Classes
	W		6-9 p.m.	In-Person

Customer Service Module (10 hours)

Customer service is woven into every aspect of the supply chain; therefore, customer satisfaction and customer retention are of paramount importance for every company. This certification track discusses the basics of customer service; sound communications; advice for dealing with challenging customers; the customer order and return processes (reverse logistics); jobs in customer service; and legal concerns.

\$600 (Tuition \$350 + general fee \$100 + materials \$150)

CSTC 258-06	MTh	3/25-4/1	6-8:30 p.m.	Remote Classes
	W		6-8:30 p.m.	In-Person
CSTC 258-07	MT	3/25-3/26	9 a.m.-2:30 p.m.	In-Person
CSTC 258-08	MTh	6/19-6/26	6-8:30 p.m.	Remote Classes
	W		6-8:30 p.m.	In-Person

A+ Hardware Preparation Course (40 hours)

This course prepares you for the CompTIA A+ Certification Exam 220-1101, which covers hardware, virtualization, cloud computing, mobile devices, networking technology and troubleshooting. The following hardware components will be taught: motherboard, central processing unit, random access memory, expansion cards, power supply unit, hard drive and video card.

\$1,500 (Tuition \$1,050 + general fees \$100 + materials \$150 + supplies and tools \$200)

CSTC 260-05	TTh	2/6-3/28	6:30-9 p.m.	
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A+ Software Preparation Course (40 hours)

This course will prepare you for the CompTIA A+ Certification Exam 220-1102 which covers installing, configuring, and maintaining PCs, mobile devices, and software for end users; understanding the basics of networking and security forensics, scripting, virtualization, desktop imaging, and deployment; diagnosing, resolving, and documenting common hardware and software issues; applying troubleshooting skills; and providing appropriate

WORKFORCE DEVELOPMENT

Network+ Preparation Course (40 hours)

Learn to troubleshoot, configure and manage common network devices; establish basic network connectivity; understand and maintain network documentation; identify network limitations and weaknesses; and implement network security, standards, and protocols. This course prepares you for the CompTIA Network+ (N10-008) Certification Exam.

\$1,500 (Tuition \$1,050 + general fees \$100 + materials \$150 + supplies and tools \$200)

CSTC 262-04 MW 1/22-3/18 6:30-9 p.m.
(no class 2/19)

Security+ Preparation Course (40 hours)

Learn to identify risk and respond quickly to threats and attacks. This course will prepare you to install and configure systems to secure applications, networks, and devices; perform threat analysis and respond with appropriate mitigation techniques; participate in risk mitigation activities; and operate with an awareness of applicable governance and compliance. This course prepares you for the CompTIA Security+ (SY0-601) Certification Exam.

\$1,500 (Tuition \$1,050 + general fees \$100 + materials \$150 + supplies and tools \$200)

CSTC 263-04 MW 4/15-6/10 6:30-9 p.m.

Cloud+ Preparation Course (40 hours)

This course will prepare you to understand cloud concepts, models, computing, architecture and design; deploy cloud services and solutions; maintain, secure and optimize a cloud environment; troubleshoot common issues related to cloud management. This course prepares you for the CompTIA Cloud+ (CV0-003) Certification Exam.

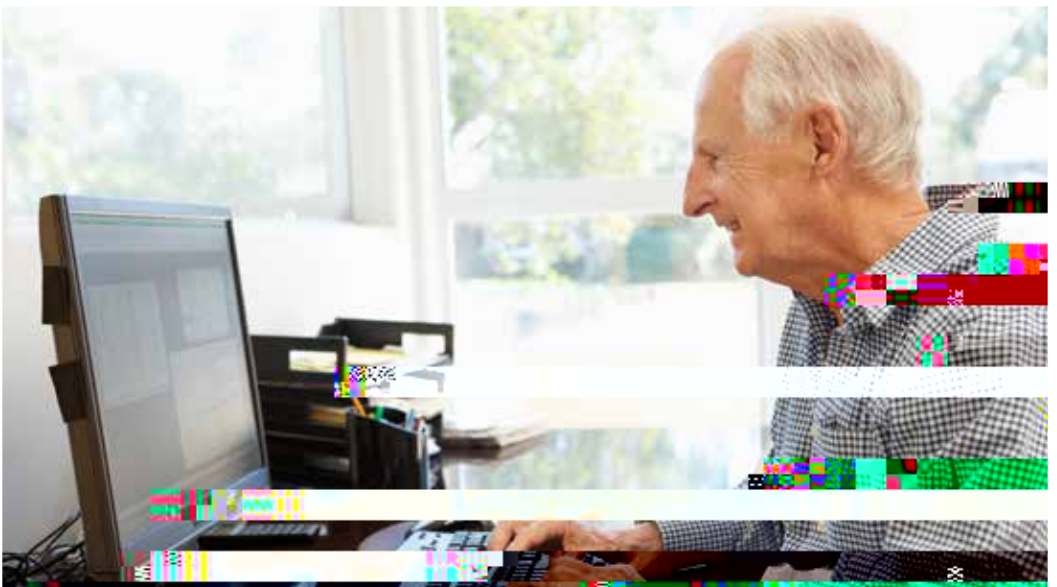
\$1,500 (Tuition \$1,050 + general fees \$100 + materials \$150 + supplies and tools \$200)

CSTC 264-04 TTh 6/18-8/13 6:30-9 p.m.
(no class 7/4)

AWS MIG Welding

The concepts and fundamentals and best education practice methods to teach atomic structure, grain structure, heat flow, phase transformations, welding metallurgy, and the weldability of ferrous commercial alloys are taught. The course provides the basics and principles of major joining and cutting process and the concepts of fundamentals of the weld quality and inspection methods, welding codes, specifications and safety.

Lifelong Learning



GRANT WRITING CERTIFICATE PROGRAM **NEW**

Do you want to learn more about the Grant Writing process? Each course is a complete learning experience; you can enroll in an individual course and receive a certificate of completion for that course. To qualify for the Middlesex College Grant Writing Certificate, you must take all five (5) classes.

The total cost of the program for all five courses is \$450.

Discount Costs: \$375 (save \$75) for students who enroll with payment for all five courses.

To take advantage of this discount please call us at 732.906.2556

Introduction to Grants **CEUs 0.3**

Engage in a discussion of grants, including what they are, how they work and why they are important for various organizations and individuals.

\$90 (Tuition \$65 + general fee \$25)

COWR 016-01 Sa 4/13 9 a.m.-Noon (New Brunswick Center)

Overview of Different Grant Types **CEUs 0.25**

Identify various types of grants, and understand where and how to find grant opportunities that match your needs or interests.

\$90 (Tuition \$65 + general fee \$25)

COWR 017-01 Sa 4/13 12:30-3 p.m. (New Brunswick Center)

Creating the Grant Proposal **CEUs 0.3**

Develop the skills to write a compelling grant proposal, from identifying a suitable grant opportunity to crafting a well-structured proposal. In addition, learn to develop a budget for the proposal.

\$90 (Tuition \$65 + general fee \$25)

COWR 018-01 Sa 4/20 9 a.m.-Noon (New Brunswick Center)

Grant Proposal Evaluation **CEUs 0.25**

Explore the process of and understand the criteria for reviewing grant applications.

\$90 (Tuition \$65 + general fee \$25)

COWR 019-01 Sa 4/20 12:30-3 p.m. (New Brunswick Center)

Grant Review **CEUs 0.4**

Learn to critically review a grant proposal and provide constructive feedback on evaluation criteria.

\$90 (Tuition \$65 + general fee \$25)

COWR 020-01 Sa 4/27 9 a.m.-1 p.m. (New Brunswick Center)

A Toolbox to Retain Valuable Employees CEU 0.35 (IN-PERSON)

Become familiar with the why and how of employee attrition to retain valuable employees.

\$125 (Tuition \$100 + general fee \$25)

CBEL 909-18 Sa 3/16 9 a.m.-12:30 p.m.

Managing Difficult People and Situations CEU 0.35 (IN-PERSON)

Learn to build trust and confidence with difficult people, whether it is a boss, co-worker, employee, or customer, and manage difficulty by changing conflict into a constructive force.

\$125 (Tuition \$100 + general fee \$25)

CBEL 758-59 Sa 3/16 1 p.m.-4:30 pm.

Employment Law CEU 0.6 (ONLINE)

Learn about legal rights and responsibilities of employers and employees and how to deal with issues concerning discrimination, sexual harassment, day-to-day implications of the Americans with Disabilities Act (ADA), Family and Medical Leave Act (FMLA), NJ Conscientious Employee Protection Act (CEPA) and federal as well as NJ wage and hour laws.

\$175 (Tuition \$150 + general fee \$25)

CBEL 901-20 Sa 3/23 9 a.m.-4:30 p.m. (1 hour break)



Join our professional chefs in our commercial kitchen
to learn the art of cooking.

Learn – Taste – Inspire – Experience

Gift Certificates Available for Demonstration Cooking Classes

Note: students must be 18 years or older

Note: We cannot accommodate participants' food allergies.

To ensure that all students have the best experience in our classes, on behalf of our chef we kindly ask that you arrive ten minutes prior to class so that we can get started on time.

IN PERSON DEMONSTRATION COOKING CLASSES

All Demonstration Classes are \$55 each. (Tuition \$20 + general fee \$35)

Demonstration classes include a generous tasting of food and a copy of the recipes

Menus are subject to change due to market availability.

Winter Warming Quick Soups and Stews

Join us as we prepare three warming and comforting soups to carry you through a cold winter night.

Menu: Wild Mushroom Stew Smoked Salmon Chowder Turkey Barley and Vegetable Soup

GCUL 749-01 T 1/9 6-9 p.m.

Winter Salads – Salads Are Not Just for Summer

Although the tender salad greens are not available, there is an abundance of other greens and vegetables we can use to make winter salads.

Menu: Red Cabbage with Roasted Cipollini Onions Warm Israeli Cous Cous Salad with Salmon and Mustard Dill Dressing

Easy Summer Desserts

Make great desserts with the least amount of effort in the summertime.

Menu: Fresh fruit, nut and chocolate chia pudding Fresh Mango mousse with fresh berry coulis Fresh strawberry pie with whip cream

GCUL 748-02 T 6/11 6-9 p.m.

Blueberry Bonanza... It's a Blue Explosion!!!

Blueberries are considered one of the healthiest foods you can eat and exemplify a combination of health and delicious foods.

Menu: Braised blueberry short ribs with chive mash potatoes Green and blueberry salad with blueberry vinaigrette Blueberry basil limeade

GCUL 758-01 T 7/2 6-9 p.m.

Cold Soups and Cool Sandwiches

When the good days of summer are upon us, we want a meal that requires a coolness that feels refreshing, beautiful and delectable.

Menu: Potato leek soup Chilled cucumber soup with yogurt Cold melon soup
Japanese fruit sandwiches on brioche Smoked salmon with feta, pickled beets and radishes on rye Open face chicken and grape crostini

GCUL 759-01 Th 7/11 6-9 p.m.

Tomato Season Is Here....Yay!!!!

Jersey Tomatoes are regarded as some of the best in the world. Come and celebrate the beginning of peak tomato season.

Menu: Tomato chutney with grilled duck breast w/ Toasted Almonds and caramelized shallots Fresh Tomato and Bread Salad Refreshing Tomato Spritzer

GCUL 760-01 T 8/13 6-9 p.m.

Jersey Corn, Dried, Fried, and Laid to the Side

This is the abundant corn season: silver queen (sweet and white), bodacious yellow (slightly sweet) or Avalon (combination of sweet and bi-colored). Come and celebrate this glorious season of Corn.

Menu: Polenta with corn grits, wild mushrooms and gruyere cheese Fried fresh corn with artisanal turkey bacon and chives Sweet fresh corn pudding

GCUL 747-01 Th 8/29 6-9 p.m.

Discount Option: Choose any three Demonstration classes, and pay only \$150.
(Only \$50 per class, and save \$15)

ENGLISH AS A SECOND LANGUAGE ESL AT A GLANCE

You are not able to register for these courses without either taking a placement test or contacting our office to confirm that you have successfully completed a previous level.

Placement Test Information: Students may take a placement test at one of three locations:

Edison Campus, Crabiel Hall, Room 110;

The New Brunswick Center (140 New Street, New Brunswick) or

The Perth Amboy Center (60 Washington Street, Perth Amboy).

To register for an ESL course, please call: 732.906.2556.

EDISON CAMPUS

BASK 001-32	ESL I	MW	1/8-2/28 (no class 1/15, 2/19)	6-9 p.m.
BASK 001-33	ESL I	MW	3/18-5/1	6-9 p.m.
BASK 001-34	ESL I	TTh	3/19-5/7 (no class 3/28)	6-9 p.m.
BASK 001-35	ESL I	W	5/15-8/14	6-9 p.m.
BASK 002-34	ESL II	MW	1/8-2/28 (no class 1/15, 2/19)	6-9 p.m.
BASK 002-35	ESL II	MW	3/18-5/1	6-9 p.m.
BASK 002-36	ESL II	TTh	3/19-5/7 (no class 3/28)	6-9 p.m.
BASK 002-37	ESL II	W	5/15-8/14	6-9 p.m.
BASK 003-35	ESL III	MW	1/8-2/28 (no class 1/15, 2/19)	6-9 p.m.
BASK 003-36	ESL III	MW	3/18-5/1	6-9 p.m.
BASK 003-37	ESL III	TTh	3/19-5/2	6-9 p.m.
BASK 003-38	ESL III	W	5/15-8/14	6-9 p.m.
BASK 017-14	ESL IV	MW	1/8-2/28 (no class 1/15, 2/19)	6-9 p.m.
BASK 017-15	ESL IV	MW	3/18-5/1	6-9 p.m.
BASK 017-16	ESL IV	TTh	3/19-5/7	6-9 p.m.
BASK 017-17	ESL IV	W	5/15-8/14	6-9 p.m.
BASK 011-22	Conversational English	MW	3/18-4/17	6-9 p.m.
BASK 011-23	Conversational English	TTh	5/14-6/113	6-9 p.m.
BASK 018-02	Reading and Writing	MW	4/22-5/24	6-9 p.m.
BASK 018-03	Reading and Writing	TTh	6/4-7/9 (no class 7/4)	6-9 p.m.

ESL III Level: Low-Intermediate CEU 4.2 (IN-PERSON)

ESL IV Level: High Intermediate CEU 4.2 (IN-PERSON)

For students who have successfully completed, ESL Level III. Emphasis will be on pronunciation, listening, reading and writing skills.

\$196 (Tuition \$97 + general fee \$99)

BASK 017-10	Sa	1/27-4/27 (no class 3/9, 3/30)	9 a.m.-12:30 p.m.	(12 Sessions) (New Brunswick Center)
BASK 017-20	Sa	1/27-4/27 (no class 3/9, 3/30)	9 a.m.-12:30 p.m.	(12 Sessions) (Perth Amboy Center)
BASK 017-14	MW	1/8-2/28 (no class 1/15, 2/19)	6-9 p.m.	(14 Sessions)
BASK 017-15	MW	3/18-5/1	6-9 p.m.	(14 Sessions)
BASK 017-16	TTh	3/19-5/7 (no class 3/28)	6-9 p.m.	(14 Sessions)
BASK 017 -11	TTh	5/14-6/27	6-9 p.m.	(14 Sessions) (New Brunswick Center)
BASK 017-21	MW	5/13-7/1 (no class 5/27)	6-9 p.m.	(14 Sessions) (Perth Amboy Center)
BASK 017-17	W	5/15-8/14	6-9 p.m.	(14 Sessions)

Conversational English for ESL CEU 3.0 (IN-PERSON)

Advanced level ESL students, develop and practice your speaking and listening skills. Vocabulary and grammar associated with each topic is reviewed before discussion begins.

Prerequisite: Near proficiency and ease with conversational English.

\$163 (Tuition \$138 + general fee \$25)

BASK 011-22	MW	3/18-4/17	6-9 p.m.	(10 Sessions)
BASK 011-23	TTh	5/14-6/13	6-9 p.m.	(10 Sessions)

Reading and Writing for ESL CEU 3.0 (IN-PERSON)

Advanced level ESL students, develop and practice your reading and writings skills.

\$163 (Tuition \$138 + general fee \$25)

BASK 018-02

ECG/EKG TECHNICIAN CERTIFICATE

Note: The ECG/EKG Technician Certificate can be taken with the Phlebotomy Certificate for a Dual Certificate. If you register for both certificate programs (ECG/EKG and Phlebotomy), the cost will be: \$3,197 (\$500 discount).

To take advantage of this discount please call us at 732.906.2556

Entrance Requirements:

Proficiency in spoken and written English

Program Requirements:

Wear a complete set of blue scrubs to each class.

Wear closed-toe shoes every day.

Purchase textbook and EKG calipers for first day of class, available at College Bookstore.

Successful completion of all coursework.

Be certified in BLS CPR prior to EKG course completion.

Attendance rate of 90% and final grade of 80% or higher is required to pass the course.

Students are required to practice setting up and performing EKGs on each other. The ECG/ EKG will be performed behind a screened area on an exam table similar to a physician's office. Performing an ECG/ EKG is necessary for both practice and grading. All tracings will be destroyed to assure confidentiality and compliance with the Federal HIPAA Law (Health Insurance Portability and Accountability Act).

ECG/EKG COURSE

ECG/EKG Technician CEU 6.0 (IN-PERSON)

Topics include anatomy and physiology of the heart, set-up and operation of the ECG/EKG machine, identification and description of basic waveforms and placement of electrodes.

Required: EKG calipers and textbook needed for FIRST class available at College Bookstore. (middlesexcc.bncollege.com/shop/middlesexcc/home)

\$999 (Tuition \$495 + general fee \$75 + lab fee \$429)

AHEK 001-76 M-F 3/4-3/19 9 a.m.-2:30 p.m. (12 Sessions)

PHLEBOTOMY TECHNICIAN CERTIFICATE

Note: The Phlebotomy Technician Certificate can be taken with the ECG/EKG Technician Certificate for a Dual Certificate. If you register for both certificate programs (ECG/EKG and Phlebotomy), the cost will be: \$3,197 (\$500 discount).

To take advantage of this discount please call us at 732.906.2556

Entrance Requirements:

Proficiency in spoken and written English

Program Requirements:

Successfully complete the two Phlebotomy Technician Program courses

Wear a complete set of blue scrubs to each class.

Wear closed-toe shoes daily.

Wear a white lab coat for Phlebotomy.

Purchase mandatory textbook and workbook for first day of class, available at College Bookstore.

Maintain attendance rate of 90% overall, and final grade of 80% or higher for each class.

Program Requirements Prior to Entrance into Phlebotomy Externship:

Successful completion of all coursework.

Certification in BLS CPR.

Provide documentation of physical examination and current immunization records, as well as personal health insurance card prior to starting the externship.

Successful completion of criminal background check.

PHLEBOTOMY COURSES

Phlebotomy CEU 10.0 (IN-PERSON)

Receive an introduction to the phlebotomy profession, infection control, patient care and professional ethics. Topics include proper techniques and methods to safely handle samples. Initially practice venipuncture and finger sticks on an artificial arm. Once proficiency is achieved, practice venipuncture and finger-sticks on each other under supervision of instructor

\$1,662 (Tuition \$1250 + general fee \$376 + Liability Insurance \$36.00)

AHPH 00-10	M-F	4/3-5/6	9 a.m.-1:30 p.m.	(4.5 Hours)	(20 Sessions)
		5/6	9-11:15 a.m.	(New Brunswick)	

AHPH 100-20	M-Th	7/3-8/5	9 a.m.-3:30 p.m.		
		8/5	9 a.m.-1 p.m.	(Perth Amboy)	

Phlebotomy Externship 100-hour Externship. CEU 10.0 (IN-PERSON)

At a hospital or other facility, collect samples and perform other duties associated with phlebotomy. Prerequisites: Successful completion of Phlebotomy and BLS/CPR certification, criminal background check and physical examination with current immunizations and personal health insurance coverage.

Note: Externships are available only during day.

Externship hours must be completed within one year of finishing the Phlebotomy course.

\$1,036 (Tuition \$799 + general fee \$237)

AHPH 101-10	5/7	(Orientation)	9 a.m.-3:30 p.m.	(New Brunswick)
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AHPH 101-20	8/6	(Orientation)	9 a.m.-3:30 p.m.	(Perth Amboy)
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WELLNESS

Personal Trainer: National Certification CEU 3.6 (HYBRID – Online and in person)

Become a Certified Personal Trainer! Topics include elements of exercise science, client screening, program design and methods of training, injury prevention, exercise physiology, cardio, respiratory fitness, nutrition and weight control. National certification exam given on last class day.

Note: Adult CPR/AED is required for certification and may be taken before, during or after the course.

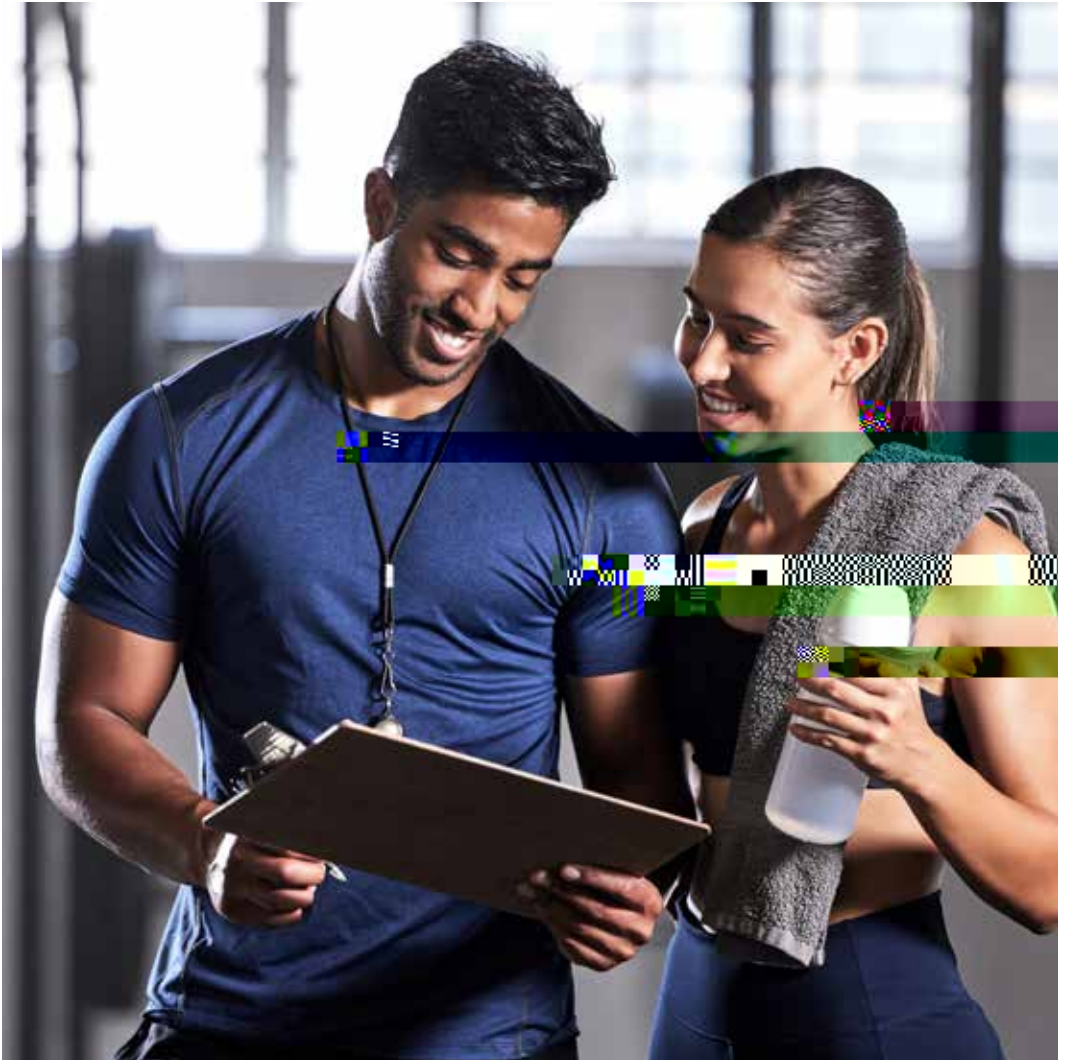
Required: Textbook needed for FIRST class available at College Bookstore. (middlesexcollege.com/shop/middlesex-cc/home)

Attendance rate and final grade of 80% or higher required to pass course.

Questions about course content and certification? Call Greg Mahadeen at 732.695.1649.

\$629 (Tuition \$329 + general fee \$300)

AFIT 003-48	TTh	2/20-3/21	6:30-9:30 p.m.	(Remote Live Via Zoom)
	T	3/26	6:30-9:30 p.m.	Practical Exam (in-person)
	Sa	3/30	6:30-9:30 p.m.	Certification Exam (in-person)



ART

Ceramics: Hand Building (IN-PERSON)

Be ready to enter a freeing, relaxing and rewarding creative experience. Bring your imagination and enthusiasm. We'll provide the materials, tools and all the technical assistance you'll need whether you've had experience with clay before or are a true beginner. You will learn all the quintessential hand-building techniques and processes you need to know in order to create your own functional and artistic ceramics pieces. This course does not provide students access to open studio hours in the ceramics studio.

\$382 (Tuition \$232 + general fee \$100 + lab fee \$50)

GHOB 366-10 MW 7/1-7/31 6-9 p.m. (10 sessions)

Ceramics: Throwing (IN-PERSON)

Throwing on the wheel is an incredibly satisfying and productive pottery technique. This class is suitable for all levels of experience. Beginning potters will be provided with step by step individualized instruction, while more accomplished potters will be given the freedom to refine their technique independently and share personal methods. A variety of wheel assisted and combination pots will be presented in a way that will give everyone options for making functional, decorative and sculptural pieces.

\$382 (Tuition \$232 + general fee \$100 + lab fee \$50)

GHOB 370-01 Sa 1/20-4/13 9:30 a.m.-12:30 p.m.
(no class on 2/17, 3/9/30)

Introduction to Indian Folk Art (Mithila Art) (IN-PERSON)

Mithila art is a style of painting practiced in the region of Mithila which spans across India and Nepal. This course introduces flowers, leaves, fishes, birds, types of line work, coloring styles and mediums used in this type of artwork. Attendees will utilize the elements of art to create their own master piece. A supply list will be sent to you upon registration; please bring all materials with you to the first class.

\$240 (Tuition \$140 + general fee \$100)

GHOB 371-01 Sa 6/8-6/29 10 a.m.-2 p.m. (4 Sessions)

Sewing for Beginners

DANCE

Introduction to Latin and Ballroom Dancing for Adults (IN-PERSON)

Discover popular ballroom and Latin dances. Learn the waltz and the tango; impress your friends at their wedding or your next social affair. Dance to the beat of awesome Latin music and learn the basics of salsa and cha-cha. This is a beginner level class and you do not need any prior dance experience. Partners preferred but not required.

Class space limited; register now to reserve your spot.

\$175 (Tuition \$125 + general fee \$50)

GDAN 348-25 M 1/8-2/26 7-9 p.m. (6 sessions)
(no classes 1/15, 2/19)

Beginner/Intermediate Latin and Ballroom Dancing for Adults (IN-PERSON)

Practice popular ballroom and Latin dances. Dance to the beat of awesome Latin music and learn the basics of salsa and cha-cha. This is a Beginner/Intermediate level class.

Prerequisite: Successful completion of Intro to Latin and Ballroom Dancing for Adults.

Partners preferred but not required.

Class space limited; register now to reserve your spot.

\$175 (Tuition \$125 + general fee \$50)

GDAN 349-02 M

CONSTRUCTION MANAGEMENT CERTIFICATE

If you are a construction worker, contractor, subcontractor, building owner, facility manager or architect who would like to learn to manage construction projects in a more professional way, this program is for you. Enroll in the courses on an individual basis or qualify for the Construction Management Certificate of Completion by successfully completing the required courses below. Please comply with any listed prerequisites.

Discount cost: \$956 (save \$324) for students who enroll with payment for all the courses.

Fire Inspector HHS CEU 6.0 (ONLINE)

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Hands-On Learning

Open-Year Round

3, 4, and 5-day programs are available

Small group learning

Classes for children, age 2 (diapers ok) and 3-5 year-olds

Military and alumni discount available

New Playground

Math and Literacy Program

YOUTH PROGRAMS SPRING 2024

Get a glimpse into our camp programs by trying our introduction one-day Saturday classes.

They will leave you wanting more, and excited to join us this summer.

Magic and You! AGES 7-13 

GENERAL INFORMATION

Last Name	First Name	Middle Initial	
Street Address	Apt. #		
City	State	Zip	County
Home Phone	Cell Phone	Business Phone	E-mail
EDUCATION:	ARE YOU HISPANIC/LATINO?		

CORPORATE EDUCATION AND TRAINING



Customized course offerings to address the specific needs of your company.
Classes delivered at your workplace or on our nearby campus.

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MS Outlook
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Edison Campus

2600 Woodbridge Ave., Edison, NJ 08818-3050

P: 732.906.2556

E: ce_registration@middlesexcc.edu

New Brunswick Center

140 New St., New Brunswick, NJ 08901

P: 732.745.8866

F: 732.249.7306

E: infoNB@middlesexcc.edu

Perth Amboy Center

60 Washington St., Perth Amboy, NJ 08861

P: 732.906.7755

F: 732.442.7811

E: Perth_Amboy_Center@middlesexcc.edu

The mission of Middlesex College is to provide access to a quality, affordable education for a diverse population, to support student success for lifelong learning, and to strengthen the economic, social and cultural life of the community.