

Spring 2018

Smith Vocational and Agricultural
ADULT COMMUNITY EDUCATION



SmithACE.org ~ 413.587.1414 x3530
80 Locust Street, Northampton, MA 01060

WELCOME

Funded by a bequest from Oliver Smith whose niece, Sophia Smith, later endowed Smith College and Smith Academy, Smith Vocational and Agricultural High School opened for students in 1908 as the first vocational school in Massachusetts. We are excited to be able to offer our local community a wide selection of hands-on workshops in a variety of subjects ranging from welding to farm-to-table cooking.

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Accreditation Standards:

New England Association of Schools and Colleges (NEASC)

MA Board of State Examiners of Electricians approved school

MA Board of State Examiners of Plumbers and Gas Fitters approved school

MA Department of Career Services approved eligible training provider

National Restaurant Association approved training courses

Occupational Safety and Health Administration approved training courses

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CULINARY ARTS



BASIC COOKING - COMFORT FOOD

Learn the art of cooking delicious home-cooked meals with a professional chef. This 4 week course will introduce skills to be developed in a second course this spring, Basic Cooking - International Cuisine. Here are the weekly meals you will create in this course:

1. Nantucket Clam Chowder, Cornbread, Cape Cod Salad with Cranberry Vinaigrette and Goat Cheese
2. White Chicken Chili, Grilled Tortillas and Fruit, Spanish Rice
3. Burgundy Beef, Salad with Dried Fruits and Nuts and Herbed Spatzele
4. Pumpkin, Butternut Squash, Sweet Potato Bisque with Shaved Chocolate, Maple Roasted Vegetables over Buttered Egg Noodles

Time: Wednesdays, 6 – 8:30 pm, February 28 – March 21

Cost: \$150 for 4 classes (plus \$72 for materials payable to instructor)

BASIC COOKING – INTERNATIONAL CUISINE

Learn skills while preparing a smorgasbord of international meals. Each week a different country will be explored. This series of 4 classes will build upon skills learned in Basic Cooking - Comfort Foods. Here are the weekly meals you will create in this course:

1. Brazil – Moqueica (Seafood Stew)
2. Morocco – Vegetable Soup – Carrots, Parsnips and Pumpkin
3. Mexico – Pozole Verde – Chicken and Pork, Stock, Hominy Corn and Green Chiles
4. Burma – Khoa Soi (Spicy Noodle Soup) with Chicken

Time: Wednesdays, 6 – 8:30 pm, April 4 – May 2 (no class April 18)

Cost: \$150 for 4 classes (plus \$72 for materials payable to instructor)

CHEESE-MAKING

Learn the basics of cheese-making, as well as the variety of different cheeses from around the room. Students will also be encouraged to explore cheese and wine pairings (over 21 years of age).

Time: Monday, March 19 or Monday, April 30, 6 – 8 pm

Cost: \$30 (plus \$18 for materials payable to instructor)

FARM TO TABLE COOKING

Do you ever run out of ideas for cooking with winter vegetables like beets, carrots, squash, turnips and celeriac? Many of our local farms grow and store vegetables so they are abundant throughout the winter months, but home cooks sometimes tire of them. Using recipes that are simple, delicious and easy to adapt for whatever ingredients you have on hand, we will prepare a range of winter vegetable focused vegetarian and gluten free dishes, with vegan variations provided.

Time: Thursdays, 6 – 8:30 pm, March 2 – March 23

Cost: \$150 for 4 classes (plus \$60 for materials payable to instructor)



FOOD PRESERVATION: JAMS, JELLIES AND PICKLING

Simple preservation techniques will be covered, along with the creation of seasonal jams, and pickled vegetables. Students will be encouraged to participate and sample their creations.

Time: Tuesday, March 6 or Monday, April 9, 6 – 8 pm

Cost: \$30 (plus \$15 for materials payable to instructor)

GLUTEN FREE COOKING AND BAKING

Many people find that they have allergies or sensitivities to gluten and feel better choosing a diet without it. You will learn how many favorite dishes can be made gluten free using whole food ingredients. Participants will explore alternative flours, make a flour mix that can be used in a variety of recipes, and prepare healthy, satisfying meals and baked treats. All recipes will be vegetarian with vegan variations provided.

Time: Thursdays, 6 – 8:30 pm, April 5 and April 12

Cost: \$75 for 2 classes (plus \$30 for materials payable to instructor)

KNIFE SKILLS

Learn proper cooking knife handling, several different types of knives and their uses, and basic knife cuts all while making a meal the class will share. Feel free to bring your own knife.

Time: Monday, March 5 or Tuesday, April 10, 6 – 8 pm

Cost: \$30 (plus \$15 for materials payable to instructor)

MEAT FABRICATION: SAUSAGE

Learn to make sausage from scratch, along with a variety of different kinds of sausage pertaining to various regions of the world. Tools and proper meat handling sanitation will also be discussed.

Time: Monday, March 12, or Tuesday, April 24, 6 – 8 pm

Cost: \$30 (plus \$18 for materials payable to instructor)

PALEO COOKING AND BAKING

A “paleo” diet eliminates the foods that can cause inflammation and other health issues— all grains, beans, dairy products and refined sugar. Although the diet may seem restrictive, there are many, many simple, delicious meals and treats that can be prepared and enjoyed.

Time: Thursdays, 6 – 8:30 pm, April 26 and May 3

Cost: \$75 for 2 classes (plus \$30 for materials payable to instructor)



PASTRY I: CREATIVE COOKIES AND QUICKBREAD

Learn the science of baking as you explore a variety of cookie methods and quick breads. Students will have the opportunity to participate in making a variety of baked goods.

Time: Monday, February 26 or Monday, April 2, 6 – 8 pm

Cost: \$30 (plus \$15 for materials payable to instructor)

PASTRY II: CAKES AND FROSTINGS

The baking process, assembly and decoration involved in cake-making will be explored and students will have a hands on opportunity to practice several cake-making techniques.

Time: Tuesday, February 27 or Tuesday, April 3, 6 – 8 pm

Cost: \$30 (plus \$15 for materials payable to instructor)

SERVSAFE®

These two Saturday morning classes will prepare you for the ServSafe® Food Manager exam which will be at the end of the second class. If you have been previously certified, you may choose to attend only the second Saturday at a lower cost. With a passing grade you will receive the ServSafe® Certification in Food Safety. This certification is nationally recognized and accredited by the National Restaurant Association.

Certification Time: Saturdays, March 3 and 10, 8:30 am – 12:30 pm

Certification Cost: \$185 (includes textbook and ServSafe® certification exam)

Re-Certification Time: Saturday, March 10, 8:30 am – 12:30 pm

Re-Certification Cost: \$125 (includes textbook and ServSafe® certification exam)



SOUPS, STOCKS AND SAUCES

Students will first learn to make their own stock and will incorporate that into making season soups. A meal will be provided at the end of class.

Time: Tuesday, March 13, or Monday, April 23, 6 – 8 pm

Cost: \$30 (plus \$15 for materials payable to instructor)

HEALTH CAREERS



EKG TECHNICIAN

This comprehensive 50 hour EKG Technician Certification Program prepares students to take the ASPT – Electrocardiograph (EKG) Technician exam and other National Certification Exams. This course will include important practice and background information on anatomy and physiology of the heart, medical disease processes, medical terminology, medical ethics, legal aspects of patient contact, electrocardiography and stress testing. Students will practice with EKG equipment and perform hands on labs including the function and proper use of the EKG machine and other clinical practices.

Time: Mondays and Wednesdays, 6 – 9:30 pm, March 5 – May 2

Cost: \$999 for 50 contact hours



PERSONAL TRAINER

Whether for a career move or for personal knowledge, get all the information needed to become a Certified Personal Trainer. Our W.I.T.S. personal trainer course is a great way to prepare to be a successful nationally Certified Personal Trainer. The course consists of 15 hours of lecture with key topics that include biomechanics, exercise physiology, fitness testing, usage of equipment and health assessment as well as 15 hours of hands-on practical training labs at Northampton Athletic Club.

Time: Tuesdays and Thursdays, 6 – 9 pm, February 27 – April 12

Cost: \$649 for 10 classes

Locations: Tuesday lecture classes at Smith Vocational and Thursday practical classes at Northampton Athletic Club

PHLEBOTOMY TECHNICIAN

The Phlebotomy Technician Profession

The phlebotomist is a vital member of the clinical laboratory team, whose main function is to obtain patient's blood specimens by venipuncture and micro-collection for testing purposes. Phlebotomists are employed throughout the healthcare system including in hospitals, neighborhood health centers, medical group practices, HMO's, public health facilities, veteran hospitals, insurance carriers, and in other healthcare settings. The demand for phlebotomy technicians has increased substantially with the overall complexity of healthcare services and the risks of infectious disease. Current healthcare industry experts predict a 15% increase in phlebotomy jobs by 2018.

The Phlebotomy Technician Program

The Phlebotomy Technician Program prepares professionals to collect blood and other specimens from clients for the purpose of laboratory analysis

Education & Certification

- Students should have or be pursuing a high school diploma or GED.
- Several state and national certification exams exist to test the competency of aspiring phlebotomy technicians.

Time: Tuesdays and Thursdays, 6 – 9:30 pm, February 27 – May 31

Cost: \$1,899 for 90 contact hours and 40 hour externship

TECHNICAL/TRADE



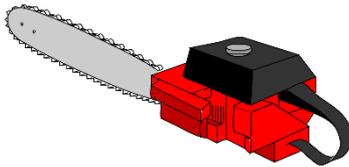
BICYCLE REPAIR

Want to learn how to fix a flat? Or dial in your brakes? Or even straighten a wheel? This course covers bike maintenance, detailing the different parts of a bicycle and how the parts work together. For these 4 classes which will take place at Full Circle Bike Shop in Florence, repair stands will be available for you to learn techniques on your own bicycle. Your kids are welcome to join you if they are interested in learning how to fix their bikes too! Class size is limited to 4 students.

Time: Tuesdays, 6 – 8 pm, February 27 – March 20

Cost: \$160 for 4 classes

Location: Full Circle Bike Shop



CHAINSAWS

Have you ever wanted to use a chainsaw but were afraid to for fear of personal injury? Are you thinking of buying a chainsaw and have questions? Would you like to know more about the maintenance aspect of a chainsaw that you currently own or want to purchase in the future?

In this class, you will learn how to properly size a chainsaw for the tasks being performed and properly perform basic maintenance of a chainsaw including chain sharpening and cleaning. Personal and job site safety with regards to chainsaw operation will be discussed in depth and you will have an opportunity to operate chainsaws to practice the concepts discussed in the class.

Time: Saturday, 9 am – 3 pm, March 24

Cost: \$95 for 6 hours

Time: Saturday, 9 am – 3 pm, May 19

Cost: \$95 for 6 hours

ELECTRICAL CODE AND THEORY

APPRENTICE – JOURNEYMAN - MASTER

Would you like to become a licensed electrician? According to the MA State Board of Electrical Examiners, before you take the licensing exam you must complete: 8000 hours of employment (approximately 4 years) as an apprentice under the direct supervision of a holder of a MA Class B Journeyman's license and 600 hours of classroom instruction (8 modules – approximately 75 hours each) in electrical code and theory from an approved school based on the current National Electrical Code. There is no set order for the two requirements listed above. For example, you may start working as an electrical apprentice first, or you may start classes first, or do both concurrently.

Journeyman: Mondays and Wednesdays, 6 – 9 pm, beginning September 2018

Cost: \$600 per 75 hours (books not included)

Master: Tuesdays and Thursdays, 6 – 9 pm, beginning September 2018

Cost: \$1,200 per 150 hours (books not included)

HOME REPAIRS WITH STAN-THE-FIXIT-MAN

Practical basic repairs around the home that inexperienced and unskilled homeowners and other adults can perform including carpentry, plumbing, electrical, windows, doors, screens, locks, tile, and sheetrock. Emphasis placed on safety and proper use of tools.

Time: Tuesdays, 7 – 9 pm, February 27 – April 10

Cost: \$210 for all 7 classes



HOISTING LICENSE EXAM PREP

The exam prep courses are designed to help you achieve your MA hoisting license. Each course will cover all of the information needed to prepare you for your written test in one of the following categories: 1 (A through D), 2 (A through D) or 4 (A through D).

Time: Tuesdays, 6 – 8 pm

Class 1 License Exam Prep Course: February 27 and March 6

Class 2 License Exam Prep Course: March 13 and 20

Class 4 License Exam Prep Course: March 27 and April 3

Cost: \$65 for 4 hours (plus \$20 materials payable to instructor)

HOISTING LICENSE RENEWAL

These mandatory continuing education courses are required for renewal of your hoisting license. The requirements are 4 hours for each class (1, 2 or 4) of your license. Each course which will cover all of the current laws, rules, and requirements as well as the OSHA regulations for renewing your license.

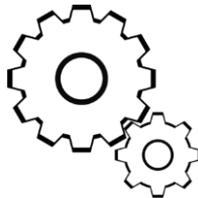
Time: Thursdays, 6 – 8 pm

Class 1 License Renewal Course: March 1 and 8

Class 2 License Renewal Course: March 15 and 22

Class 4 License Renewal Course: March 29 and April 5

Cost: \$65 for 4 hours (plus \$20 materials payable to instructor)



MACHINE SHOP – LEARN CNC

This course is ideal for someone interested in basic machining. If you would like to acquire the entry levels skills necessary to begin a career in manufacturing, this course is for you. Topics include: shop math, blueprint reading, metrology, quality inspection, safety, and work readiness. With the instructor's supervision, you will create a hands-on project in our machine shop. You will also have 6 months of access to Worcester Polytechnic Institute's online LearnCNC™ curriculum. At the conclusion of this course, you will be eligible to take the MACWIC (Manufacturing Advancement Center Workforce Innovation Collaborative) level 1 certification exam.

Time: Tuesdays and Thursdays, 6 – 8 pm, February 27 – April 5

Cost: \$395 for 12 classes (includes materials and access to LearnCNC for 6 months)

OSHA 10 CONSTRUCTION

This 10 hour construction safety course is intended for entry level participants and covers OSHA standards that are most commonly cited and provides an intensive study of occupational safety and health compliance. Massachusetts law requires that all employees on a prevailing rate job and all employees who work on public construction sites have completed an approved OSHA 10-hour course in construction.

OSHA 10 Construction: Mondays, 6 – 9:30 pm, April 10 – 24, 3 weeks

Cost: \$150 for 3 classes (plus \$10 materials and \$8 card fees payable to instructor)



PLUMBING CODE AND THEORY

APPRENTICE – JOURNEYMAN - MASTER

Would you like to become a licensed plumber? According to the Massachusetts State Board of Plumbers and Pipefitters, before you take the licensing exam you must have an apprentice license, 5 years of on-the-job training, 550 hours (110 per year) of classroom instruction in plumbing code and theory from an approved school, and work for a master plumber. For each year in which an apprentice obtains 110 clock hours of education, that apprentice must accrue 1700 clock hours of qualifying work experience with some exceptions:

- An unlicensed individual may complete Tier 1 of the education requirement prior to obtaining an apprentice license.
- A licensed apprentice may complete Tier 1 and Tier 2 in a single calendar year.
- In the event that an apprentice is enrolled in a tier but loses their employment, they shall be permitted to complete the tier they are enrolled in.

Requirements are subject to change at any time by the State of Massachusetts. All students must bring a current MA Plumbing and Gas Code Book to all classes. Approved school by the MA Board of State Examiners of Plumbers and Gas Fitters

Tiers 1, 3 and 5: Mondays and Wednesdays, 6-9 pm, beginning February 27
Tiers 2 and 4: Tuesdays and Thursdays, 6-9 pm, beginning February 28
Cost: \$880 per 110 hour tier (books not included)

SMALL ENGINE REPAIR

Do you often wish you knew how to diagnose and fix a simple problem with your lawnmower, chain saw or snow blower? Four-stroke and two-stroke theory is the heart of what makes a small engine tick and will be discussed. You will learn the differences between "L-Head, OHV and OHC style engines as well as vertical and horizontal configurations. This course includes both classroom and shop instruction with a hands-on engine teardown and reassembly that integrates the how-it-works with the why-it-works. Safety glasses required.

Time: Mondays, 6 – 8:30 pm, March 12 – April 30 (no classes April 2 and 16)
Cost: \$225 for 6 classes (plus \$15 for materials payable to instructor)

SOLIDWORKS (INTRODUCTION)

A comprehensive introductory CADD (Computer Aided Design and Drafting) course intended to develop now indispensable fundamental skills required to effectively participate in any innovative contemporary design endeavor. Curriculum will cover three-dimensional computer modeling of individual parts and assemblies and critical dimension drafting of related geometrically toleranced production drawings. Included with this course is one year of student access to SolidWorks online software and downloadable lesson files.

Time: Tuesdays and Thursdays, 6 – 7:30 pm, February 27 – March 22

Cost: \$285 for 8 classes (includes student access to SolidWorks for 1 year)

SOLIDWORKS (ADVANCED)

A comprehensive advanced CADD (Computer Aided Design and Drafting) course for veteran introductory course students intended to develop necessary skills required for senior lead participation in any innovative contemporary design environment. Curriculum will cover top down design concepts; surfacing fundamentals; configurations and display states of part models and assemblies coupled with elaborate representative bills of material; critical dimensioning associated with ANSI Y14.5 geometric tolerancing in models and detail drawings; exploded views and fundamental animation.

Bring a flash drive to track personal progress. Included with this course is one year of student access to the latest SolidWorks software and downloadable lesson files. Official certification testing from SolidWorks available.

Time: Tuesdays and Thursdays, 6 – 7:30 pm, March 27 – April 26

Cost: \$285 for 8 classes (includes student access to SolidWorks for 1 year)

WASTEWATER

Prepare to take the Massachusetts Municipal Wastewater Grade 1-4 Certification Exam. This course will provide an overview of the basic steps taken in treating wastewater such as preliminary, primary, biological and tertiary treatment. It will also cover functions of equipment and support systems as well as environmental responsibilities required to safely and properly operate a wastewater treatment facility. We will visit a local wastewater treatment plant and meet individuals within the wastewater industry.

Textbook Requirement: Operation of Wastewater Treatment Plants

Time: Tuesdays, 6 – 8:30 pm, February 27 – May 8 (no class April 17)

Cost: \$375 for 10 classes

WELDING

The metal fabrication industry is short of skilled workers, so, if you have ever considered welding as a second job or you would like to learn more about this skill, join our group. This hands-on course will teach you basic oxy-acetylene welding and shielded metal arc welding skills. Using state of the art equipment, class work will include joint design, melting points, types of filler metal and electrodes. All students are required to bring welding hood with #10 shade, #5 gas welding goggles, safety glasses, welding gloves, and leather work shoes. Class limited to 6 students.

Session 1: Wednesdays, 6 – 8:30 pm, February 7 – March 21, 6 weeks

Session 2: Wednesdays, 6 – 8:30 pm, April 4 – May 16, 6 weeks

Cost: \$450 for 6 classes (includes materials)

BEEKEEPING



HONEYBEE BIOLOGY

The first session of this two-part series will provide an overview of the anatomy, physiology, and social structure of honeybees and their hives. You will learn honeybee needs and go through the tasks and activities of a beekeeper's year. Participants will leave this workshop with a deeper understanding of honeybees, the annual cycle of healthy hive, and a vision of what it would look like to integrate honeybees into their lives.

HONEYBEE HIVE MANAGEMENT

The second session of this two-part series will cover the types and components of honeybee hives and the various management styles. You will learn the appropriate equipment for different styles of hives, and be provided with guidance on non-toxic approaches to mite prevention and treatment. Participants will create an apiary design and action plan for their scale and circumstance and leave this workshop with a plan in place to integrate beekeeping into their gardens, homesteads or farms.

Time: Saturdays, 9 am – 1 pm, March 24 and March 31

Cost: \$95 for 2 classes

DANCE



SOCIAL DANCE

Want to explore the world of social dance? We start with a beginner-friendly series that will give you the basics of some of the most popular dances. We will spend 2 classes on each style, learning a simple pattern, lead/follow techniques, and how to tell which dance style(s) you can do to different songs. Next, we will focus on a perennial favorite, East Coast Swing. This fun and versatile dance can be done to music from many eras. No previous experience is required and you don't need to bring a partner (leaders and followers will switch partners during class). You will leave class with a list of local dance venues where you can practice your new skills and learn more moves.

Series 1: Night Club 2 Step, Foxtrot, West Coast Swing

Time: Tuesdays, 6:30 – 7:30 pm, February 27 – April 3

Cost: \$75 for 6 classes

Series 2: East Coast Swing

Time: Tuesdays, 6:30 – 7:30 pm, April 24 – May 29

Cost: \$75 for 6 classes

GENEALOGY

THE ABCS OF FAMILY RESEARCH

We all know something about our families. It's what we don't know that's intriguing. The research can be simple, or it can be a real challenge. "ABC's" will guide you along the right path with tips on research on- and off-line. Web sites, archives, attics...wherever the records might be. It has been estimated that only 10% or less of the available material can be accessed on line. We'll learn about more than just birth and death certificates, census records, and ships' manifests. The trick is finding all these records. There's a lot to learn so let's get started!

Time: Mondays, 6 – 8:30 pm, March 5 – March 26

Cost: \$125 for 4 classes

PHOTOGRAPHY



DIGITAL PHOTOGRAPHY 1

Do you have a digital camera and still shoot in the automatic mode? Here is an opportunity to learn about the creative possibilities that unfold when you learn the basics of photography, camera modes and basic composition. If you are a beginner, this class is for you. Bring your camera and manual and learn to make you images your own.

Time: Wednesdays, 6 – 8 pm, February 28 – April 4 (no class March 28)

Cost: \$150 for 5 classes

DIGITAL PHOTOGRAPHY 2

You are comfortable with your camera and want to take it to the next level. This class explores different ways of seeing and capturing your subject and photographic techniques to enhance your images. Review images you have made, look at photographers who may inspire you and bring your photography to the next level. You will learn ways to showcase your images and take home a portfolio of work that will inspire you to do more!

Time: Wednesdays, 6 – 8 pm, April 11 – May 12 (no class April 18)

Cost: \$150 for 5 classes

ONLINE CLASSES AND CAREER TRAINING

Smith Vocational has partnered with Ed2Go to offer instructor-led 6 week and self-paced online classes to be taken from the comfort of your home.

ONLINE CLASSES

6 Week and Self-Paced

[ED2GO.COM/SMITHACE](https://ed2go.com/smithace)

ONLINE CAREER TRAINING

[CAREERTRAINING.ED2GO.COM/SMITHACE](https://careertraining.ed2go.com/smithace)

**SMITH VOCATIONAL AND AGRICULTURAL HIGH SCHOOL
ADULT COMMUNITY EDUCATION REGISTRATION**

Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Telephone: _____ Email: _____

Course Name	Tuition
Total	\$

INJURY DISCLAIMER

Participation in the above program(s) may involve some risk of personal injury. I hereby waive and release the City of Northampton, Smith Vocational and Agricultural High School staff, its sponsors and/or designees from responsibility of injury(s) relating to this program.

Signature: _____ Date: _____

EMERGENCY INFORMATION

In case of an emergency, the school should contact:

Name: _____

Telephone: _____

Please make checks payable to: S.V.A.H.S. and mail with this form to:

Smith Vocational and Agricultural High School
Attn: Adult Community Education
80 Locust Street
Northampton, MA 01060

We reserve the right to cancel any class as a result of insufficient enrollment.

For Office Use Only

Amount: _____ Date received: _____ Check #: _____

HOW TO SIGN UP:

Online: www.SmithACE.org

Mail: Complete the registration form on the previous page of this booklet and mail it with your payment to Smith Vocational and Agricultural High School, 80 Locust Street, Northampton, MA 01060.

Phone: (413) 587-1414 x3530

REFUND POLICY: A full refund is made if a workshop is cancelled. Withdrawal 7 calendar days prior to the first class results in a refund minus a \$10 non-refundable registration fee. There will be no refunds for withdrawal after the seven calendar day deadline. Please allow 4 weeks for processing your refund.

CLASS MATERIALS FEE: As noted in the course description and payable to the instructor the first night of class.

RETURNED CHECKS: There is a \$25 fee added to all returned checks.

PAYMENT POLICY: All courses must be paid in full before the class begins. Sign up early; registration is on a first-come, first-served basis.

LOCATION: 80 Locust Street, Northampton, MA (next to Cooley Dickinson Hospital).

SCHEDULED DAYS OFF: Smith Vocational Adult Community Education will not hold classes on the following dates: March 28 (GAC dinner and meetings), April 16-20 (April break), and May 28 (Memorial Day).

CANCELLATIONS: Occasionally due to unforeseen circumstances Smith Vocational Adult Community Education must cancel a class. Cancelled classes are made up (same day of week and time) by extending the finish date of the course, unless other arrangements are made between the instructor and the class and approved by the director

When day school is cancelled due to snow conditions or other weather or emergency events, evening classes are also cancelled. Look for the Smith Vocational and Agricultural High School cancellation notices on: [WWLP-TV Springfield Channel 22](#) and [WGGB-TV Springfield Channel 40](#). In the event day classes are not cancelled and the weather worsens, if a decision to cancel evening classes is made, it will be relayed to the same stations by 4 pm. (If evening classes are going to be held as usual, there will be no notice).

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