SUMMER 2021
Community Education

DVC
DIABLO VALLEY COLLEGE
Register Online:
www.dvc.edu/communityed
(925) 969-4600
The Community Education office does its best to review and edit this brochure to ensure accurate information is published. However, we encourage you to visit our online catalog for up-to-date information at the time of registration and on the day of your first class. All details are subject to change.

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COMMUNITY EDUCATION & LIFELONG LEARNING @ DVC
Ages 14+

REGIONAL BARBEQUE TECHNIQUES & STYLES
CHEF DAVID CRAIB

This course discusses and demonstrates regional barbecuing techniques and styles used throughout the United States. This will cover brief history, cooking styles, rubs, marinades and sauces. We will provide group discussions, cooking demonstrations, hands-on participation from the participants in this class. As a class, we will end the session by enjoying the foods we have prepared during the day.

SESSION I-KANSAS CITY: SATURDAY 6/26
SESSION II-CAROLINAS: SATURDAY 7/10
SESSION III-TEXAS: SATURDAY 7/17
SESSION IV-MEMPHIS: SATURDAY 7/24
TIME: 10:30AM-2:30PM COST: $80 EACH SESSION
LOCATION: DVC PLEASANT HILL CULINARY ARTS BUILDING

PROFESSIONAL RAMEN: THE BASICS
CHEF SQUIRE DAVIDSON

Through this Ramen course, you will learn the history of this unique cuisine, from basic Ramen making skills including the different types of broth, ingredients, and flavors, under the guidance of the instructor. Make chashu and gyoza in class then enjoy the fruits of your labor with a hot bowl of noodles. Explore and enjoy the deep world of the Ramen of Japan!

SESSION I: SUNDAY 6/6
SESSION II: SUNDAY 7/11
TIME: 10:00AM-2:00PM COST: $80 EACH SESSION
LOCATION: DVC PLEASANT HILL CULINARY ARTS BUILDING

SPAIN: TRENDY WINES WITH CLASSIC FOODS
CHEF JOHN MATTHESEN

Spanish wines offer an exceptional value and a bold entry into the wines of Europe. Learn about trendy wines from Spain that you may not have tried and how to pair foods with these wines. As a bonus we will cook paella together in this class.

SATURDAY 6/5
TIME: 1:00PM-4:00PM COST: $80
LOCATION: DVC PLEASANT HILL CULINARY ARTS BUILDING
WINE AND OLIVE OIL TASTING

JOHN MATTHESEN & NATE BRADLEY

Learn the similarities in tasting both wine and live oil. In this hands-on lab course, you will learn sensory evaluation techniques as well as incredibly useful information on both wine and olive oil. We will supply both wines and olive oils.

THURSDAY 6/10
7:00PM-9:00PM COST:$50
LOCATION: DVC PLEASANT HILL CULINARY ARTS BUILDING

FRESH SUMMER FRUIT TARTS

CHEF JULIA BURKE

Summer is the perfect time to learn how to make these beautiful sweets! In this class we will explore everything about tarts! This class is guaranteed to teach you the skills to make beautiful treats for your next summer gathering!

SESSION I: WEDNESDAY 6/9
SESSION II: WEDNESDAY 7/28
TIME:5:00PM-8:00PM COST:$60 EACH SESSION
LOCATION: DVC PLEASANT HILL CULINARY ARTS BUILDING

DECORATE CAKES & CUPCAKES LIKE A PRO

PASTRY CHEF JOAN REPATO

Learn to create “Naked Cakes”, “Drip Cakes”, “Painted Cakes”, “Textured Finishes” and Floral Cupcakes. In addition to learning the latest decorating trends, you will receive all the tools you will need for the class (64 pieces: turntable, cake leveler, spatulas, set of pastry tips, couplers and pastry bags). All the cakes will be pre-baked and provided for you so you can focus on learning how to finish and decorate cakes and cupcakes. You will learn how to make Italian Meringue Buttercream, Cream Cheese Frosting and Chocolate Ganache and all ingredients will be provided. Lastly, all the presentation boards and cake boxes will be provided so you can take home your delicious creations.

SESSION I: TUESDAYS 6/8,6/15,6/22,6/29
SESSION II: TUESDAYS 7/6,7/13,7/20,7/27
TIME:5:00-7:00PM
COST:$200 EACH SESSION
LOCATION: DVC PLEASANT HILL CULINARY ARTS BUILDING
FIELD TO TABLE COOKING EXPERIENCE

CHEF JOHN TOWNSEND

Ever dreamed of having your own personal shopper! Chef Townsend will procure the freshest product from local farms that morning in preparation for your visit. Then come join us in discovering, experiencing, and preparing recipes demonstrating all the summer’s bounty that the Bay Area has to offer.

FRIDAY 7/16
4:00PM-8:00PM COST:$80
LOCATION: DVC PLEASANT HILL CULINARY ARTS BUILDING

MEET THE EXPERTS

Chef John Townsend

Chef Townsend is an esteemed graduate of the Culinary Institute of America with over 30 years industry experience. Prior to teaching he was the Executive Chef of the Orinda Country Club Lafayette Park Hotel.

Chef David Craib

Chef Craib is currently a member of the DVC Culinary instructional team at the Pleasant Hill campus. He has passion for sharing my knowledge and love of all things culinary.

Chef Squire Davidson

For the past thirty years, Chef Squire has been cooking and preparing delicious dishes thorough out the North West. Born in the Bay Area, Squire grew up dining out at the variety of Asian-influenced eating establishments where his love of the cuisine would flourish. Later in life he was the head cook at a Buddhist monastery and apprenticed under famous sushi Chef Andy Matusda. For the last decade, Chef Squire has been sharing the skills he has developed with anyone with a passion for food.

Chef Joan Repato

Pastry Chef Instructor Joan Repato has over 30 years’ experience in the food industry. She is currently one of the pastry chefs “Sweet Team” members for ifiGOURMET and Dreidoppel where she creates recipes and assists customers with technical advice and recipe development. Prior to Covid-19, she used to travel around the country and Germany demonstrating new desserts and pastries to pastry chef customers and clients.

Chef Julia Burke

Chef Burke is an esteemed graduate of the DVC Baking and Pastry Program with over 10 years industry experience. Julia loves sharing her love of desserts and sweets with anyone whose interested.

Chef John Matthesen

Taught by Chef Instructor John Matthesen, Certified Specialist of Wine. Serial entrepreneur, restaurateur, technologist, professor, farmer who has worked and lived all over the world uses his experience to open the doors to the wonderful world of wine, cuisine and culture.

Nate Bradley

Nate is owner of Amphora Nueva, a family business for over 40 years. He travels the world to buy olives and create oils that always score above 90 on the UC Davis 100-point scale.
This class provides an organized group exercise program. Throughout the week the class will focus on flexibility, stretching, cardiovascular, strength and endurance training. We incorporate a mix of exercise routines in a modern, clean and efficient gym facility. Our weekly routine includes floor exercises, abdominal work, stretching, balance, spinner cycles, elliptical machines, treadmills, weight lifting and a super circuit. All fitness levels are welcome. Our class accommodates those just beginning an exercise routine, seeking better health as well as those looking to expand their existing routine.

Mondays, Wednesdays & Fridays 6/21-8/6 Time: 7-8AM Cost: $65
Location: DVC Pleasant Hill Campus

DVC Community Ed is offering a lap swimming class. Participants must be competent lap swimmers over the age of 18. Due to Covid, there are no restrooms or changing facilities available. Swimmers provide their own equipment (kickboards, pull buoys, etc.).

Dates: TBD Cost: $100
Location: DVC Pleasant Hill Campus Swimming Pool

College for Kids
Summer 2021
Pleasant Hill & San Ramon Campus
Session I: June 15th-July 1st
Session II: July 6th-July 22nd
Tuesdays, Wednesdays, Thursdays

For more information, visit us online.
Refunds & Cancellation Policies – Students who wish to drop a class, must do so no less than 7 days prior to the start date of class or they will not receive a refund. Credit card refunds are processed through the online registration system within 7-10 business days. Refunds via check are processed by the District Office and take approximately 2-3 weeks until mailed. If a class is canceled by DVC Community Education at any time, students will receive a full refund for course fees paid, minus 2.5% convenience fee for credit card payments.

Fees – Community Education is a self-supporting, fee-based program and is not funded by taxpayer dollars.

Age Requirements – All Community Education classes are open to ages 14 years of age or older, specific grade level ages, or unless stated otherwise.

Parking – No permit is required on Saturdays and Sundays at DVC Pleasant Hill Campus. For current info please visit www.dvc.edu/parking

Disability Accommodations – Diablo Valley College is ADA compliant. If you have special needs, please contact the Community Education Office at (925) 969-4600 or communityed@dvc.edu.

CAMPUS SOCIAL DISTANCING GUIDELINES - FACE COVERING PROTOCOL

STUDENTS, VISITORS, AND EMPLOYEES OF DIABLO VALLEY COLLEGE MUST WEAR APPROPRIATE FACE COVERINGS AT ALL TIMES WHEN ON CAMPUS.

THIS INCLUDES:

- ALL CLASSROOMS,
- ALL COMMONLY SHARED WORK SPACES,
- ALL CAMPUS SERVICE AREAS,
- ANY AND ALL PUBLIC CAMPUS SPACES INSIDE OR OUTSIDE.

IN ADDITION:

- DO NOT ENGAGE IN ANY UNNECESSARY PHYSICAL CONTACT SUCH AS SHAKING HANDS.
- MAINTAIN A DISTANCE OF 6FT WHENEVER POSSIBLE
- ALL IN PERSON (FACE TO FACE) CLASSES WILL BE LIMITED IN CAPACITY ACCORDING TO COUNTY HEALTH GUIDELINES
- PROPER SANITATION WIPES WILL BE PLACED IN CLASSROOMS
- JANITORIAL SERVICES WILL DEEP CLEAN CLASSROOMS EVERY DAY IN USED

For more information please visit;
www.cdc.gov/coronavirus
Face Covering Do’s and Don’ts:

**DO:**
- Make sure you can breathe through it
- Wear it whenever going out in public
- Make sure it covers your nose and mouth
- Wash after using

**DON’T:**
- Use if you are under two years old
- Use surgical masks or other PPE intended for healthcare workers

How to Protect Yourself and Others

**Know how it spreads**
- There is currently no vaccine to prevent coronavirus disease 2019 (COVID-19).
- The best way to prevent illness is to avoid being exposed to this virus.
- The virus is thought to spread mainly from person to person.
  - Between people who are in close contact with one another (within about 6 feet).
  - Through respiratory droplets produced when an infected person coughs, sneezes or talks.
  - These droplets can land in the mouths or noses of people who are nearby or possibly be inhaled into the lungs.
  - COVID-19 may be spread by people who are not showing symptoms.

**Everyone should**

**Clean your hands often**
- Wash your hands often with soap and water for at least 20 seconds especially after you have been in a public place, or after blowing your nose, coughing, or sneezing.
- If soap and water are not readily available, use a hand sanitizer that contains at least 60% alcohol.
- Cover all surfaces of your hands and rub them together until they feel dry.
- Avoid touching your eyes, nose, and mouth with unwashed hands.

**Avoid close contact**
- Limit contact with others as much as possible.
- Avoid close contact with people who are sick.
- Put distance between yourself and other people.
  - Remember that some people without symptoms may be able to spread virus.
  - This is especially important for people who are at higher risk of getting very sick. www.cdc.gov/coronavirus/2019-ncov/high-risk/extra-precautions/people-at-higher-risk.html

**Cover your mouth and nose with a mask when around others**
- You could spread COVID-19 to others even if you do not feel sick.
- Everyone should wear a mask in public settings and when around people not living in their household, especially when social distancing is difficult to maintain.
  - Masks should not be placed on young children under age 2, anyone who has trouble breathing, or is unconscious, incapacitated or otherwise unable to remove the mask without assistance.
  - The mask is meant to protect other people in case you are infected.
  - Do NOT use a facemask meant for a healthcare worker.
  - Continue to keep about 6 feet between yourself and others. The mask is not a substitute for social distancing.

**Cover coughs and sneezes**
- Always cover your mouth and nose with a tissue when you cough or sneeze or use the inside of your elbow.
- Throw used tissues in the trash.
- Immediately wash your hands with soap and water for at least 20 seconds. If soap and water are not readily available, clean your hands with a hand sanitizer that contains at least 60% alcohol.

**Clean and disinfect**
- Clean AND Disinfect frequently touched surfaces daily. This includes tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets, and sinks. www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/disinfecting-your-home.html
- If surfaces are dirty, clean them. Use detergent and soap or water prior to disinfection.
  - Then, use a household disinfectant. You can see a list of EPA-registered household disinfectants here.
REGISTER FOR COMMUNITY EDUCATION CLASSES

- Register at our secure website with a credit card at: www.dvc.edu/communityed
- Sign up by phone and charge your credit card. Call (925) 969-4600
  - Office hours are subject to change due to Covid-19. Please email us at communityed@dvc.edu.
- Visit us at 321 Golf Club Rd. Pleasant Hill CA 94523
  - Office hours are subject to change due to Covid-19. Please email us at communityed@dvc.edu prior to visiting.
- Mail Form and payment to: Community Education, 321 Golf Club Rd. Pleasant Hill, 94523
  - Registration form also available on website www.dvc.edu/communityed

Please Note: Register and pay for your classes prior to attending class.
DIABLO VALLEY COLLEGE PLEASANT HILL CAMPUS
321 GOLF CLUB RD, PLEASANT HILL DAILY PARKING $3
VISIT WWW.DVC.EDU/PARKING FOR ADDITIONAL INFORMATION

Thank you!
for your continued support