

FALL 2026
COURSE OFFERINGS

Ulster Adult Career Academies

ALL CLASSES HELD AT
300 ENTERPRISE DRIVE
IN KINGSTON, NY
UNLESS OTHERWISE NOTED.

at iPark 87

VISIT
ulsterboces.org/register

ULSTER BOCES

REGISTER TODAY

ONLINE: Visit *ulsterboces.org/register* to browse or search for available courses by title, date, category (Continuing Education or Career Track). Have your course code handy for quick registration from the home page.

BY PHONE: Call (845) 331-5050 with your MasterCard or Visa card number.

REGISTRATION HOURS: Adult Education staff are available for phone or in-person registration at the following times: Monday through Thursday 9 AM to 8 PM and Friday from 9 AM to 3 PM. Please have your course code handy when registering.

Visit *ulsterboces.org/students-of-all-ages/adult-career-education-programs/refunds-cancellations* for information on refunds and cancellations for all Adult Education classes. Please be advised that classes must have a minimum enrollment in order to run. You will be notified in advance if we are unable to run the class.

In case of unanticipated circumstances, classes may extend beyond the indicated end date.

OUR MISSION

Our mission is to provide high-quality shared educational, administrative, and technical services that enable component districts to develop the capacity in their students and adults to achieve higher standards of performance. With an emphasis on economic efficiencies, Ulster BOCES is committed to offering educational programs that enable all students to prepare for employment and/or post-secondary education.

MEET THE ADULT EDUCATION TEAM

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Peter Harris, Assistant Superintendent for Learning & Design - Career Pathways Program and Hudson Valley Pathways Academy
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ADMINISTRATIVE TEAM

Jonah Schenker, Ed.D., District Superintendent

BOARD OF EDUCATION

Susan Gilmore, President
Representing Highland Central School District

Krista Barringer, Vice President
Representing Saugerties Central School District

Barbara Carroll
Representing New Paltz Central School District

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Steve Spicer
Representing Kingston City School District

Valerie Storey
Representing Onteora Central School District

David Thompson
Representing New Paltz Central School District

Lucy Van Sickle
Representing Rondout Valley Central School District

BUILDING OCCUPATIONS



Electrical Apprentice Program

This 900-hour program is designed to be completed over the duration of four school years to build a strong foundation for your electrical career. The program runs from the end of August to June of the following year. Students attend class two nights per week, accruing 225 hours of instruction each year. Instruction is primarily theory based, with limited hands-on training.

This program meets the Related Instruction requirements for students employed by electrical companies and businesses registered with the New York State Department of Labor's Apprentice Program.

Whether you are just starting out or want to enhance your expertise, this program will meet your needs. Please contact Carolyn Detweiler at cdetweil@ulsterboces.org or call (845) 331-5050 to register.

Program entry includes a Basic Adult Education assessment in math and reading skills, which is completed during orientation.

$3,999 for 2026/2027 school year

Electrical Board Licensing Exams

In order to protect the public, the Ulster County Legislature finds that the licensing of electricians is a fair and effective method to ensure that qualified persons practice the electrical trade in Ulster County.

UC Electrical Licensing Board
317 Shamrock Lane
Kingston, NY 12401
(845) 340-3537
ELB@co.ulster.ny.us

To learn more about electrical licensing in Ulster County, please visit the County website (***ulstercountyny.gov/Boards/Electrical-Licensing-Board***) or call (845) 340-3537 for more information.

Introduction to Welding

Launch your welding career with our entry-level welding program. In this class you will gain expert instruction and training in welding health and safety, symbols and interpretations, and stick welding techniques.

REQUIRED equipment to be purchased by student: Welding helmet, Stick Welding Gloves. Recommended items: welding jacket or shirt, closed toe shoe or boot.

If you have any questions, please contact Carolyn Detweiler at (845) 331-5050, ext. 3214 or cdetweil@ulsterboces.org.

WW101-092226iPark	**$899**
September 22–October 27, 2026	5:30-8:30 PM
Tuesdays and Thursdays	L. Litzmann

Automotive Service Technician Basics Series

Are you looking to start your automotive career? These modules will teach you the fundamental skills needed to perform basic automotive repairs safely and with confidence. They will cover safety information, tools and equipment usage and care, and an introduction to other basic shop procedures.These modules are designed to build on each other but can also be taken individually. Contact Carolyn Detweiler at cdetweil@ulsterboces.org for more information. All modules can be registered for separately and do not have to be taken sequentially.

TR110-Mod1092826iPark **$479**

Module I - Shop/Tool Safety, Basic Service, NYS Inspections, Oil Changing Tire Rotations

September 28 - November 18 2026	28 hours/14 Sessions
No class October 12 & November 11	
Mondays and Wednesdays	6:30-8:30 PM
E. Bailey	

TR110-Mod2113026iPark **$479**

Module II - Shop/Tool Safety, Brakes, Steering, Suspension

November 30 - January 27	28 hours/14 sessions
No class December 23, 28, 30 & January 25	
Mondays and Wednesdays	6:30 - 8:30 PM
E.Bailey	

BUILDING OCCUPATIONS

Electrical Licensing Refresher Training (2023 NEC)

In this six hour training, attendees will be introduced to common electrical violations encountered in the field using the 2023 NEC codebook. The 2020 NYS building and fire codes will also be discussed. This training meets the required continuing education credits needed to maintain Ulster County Electrical Licensure.

Preregistration is required. You must register before 10/19/2026 to attend this training. No registrations will be taken after this date. IIf you cannot pay online (or are looking to register multiple people for this training), please contact Carolyn Detweiler at cdetweil@ulsterboces.org.

Please make sure to bring your 2023 NEC Code Book with you. Lunch is NOT included at this training. Please bring lunch and a beverage.

EAP110-102426iPark **$75**

Saturday
October 24, 2026 8:00-3:00 PM

December 5, 2026 Please check the website to register.

Coming Soon! NC3 Certifications

Ulster BOCES is proud to be partnering with the National Coalition of Certification Centers (NC3), so students have the opportunity to earn industry-recognized credentials that validate technical knowledge and hands-on skills in career and technical education fields. Developed in partnership with leading employers and manufacturers, NC3 certifications help prepare students for the workforce by demonstrating their proficiency in industry-relevant technologies, equipment, and practices, enhancing both employment and continuing education opportunities. Industry partners include Snap On, Lincoln Electric, and 3M. **Stay tuned for future opportunities.**



Coming Soon!

HVAC

Contact Carolyn Detweiler at cdetweil@ulsterboces.org for more information.

APPEARANCE ENHANCEMENT

Cosmetology for New York State Licensing for 2026/2027

A cosmetologist is more than just a hairstylist. Cosmetology is the broadest and most encompassing of the beauty disciplines, covering hair, nails, makeup, skincare, and waxing—all in one program.

Our Cosmetology program provides instruction in a professional salon setting, where you'll learn and practice the techniques expected of a professional cosmetologist. Under the guidance of our experienced instructors, you'll enjoy hands-on practice on mannequins and fellow classmates, and you'll participate in weekly public clinical sessions.

Our 1,000-hour program prepares you to take the NYS written and practical licensing exam in Cosmetology.

$9,999 plus kit fee
Class begins in October 2026.
Monday-Thursdays 3:30-8:30 PM

To schedule a pre-admission appointment, please contact Michelle Combs at mcombs@ulsterboces.org.

Cosmetology Clinic

The public is welcome! Clinics run on Wednesdays. The first appointment begins at 4 PM, and the last appointment of the day starts at 6 PM. A list of services and prices is available upon request. Please call (845) 331-5050 or email mcombs@ulsterboces.org, for an appointment.

APPEARANCE ENHANCEMENT



Natural/Textured Hair for NYS Licensing

Would you like to learn to braid, lock, weave, and more? This 300-hour class is designed for individuals who are ready to develop the skills needed for a career in natural hair styling—in as little as eight months—with no previous cosmetology background required.

Students will gain specialized knowledge in natural hair styling, salon safety and health standards, hair analysis and treatments, customer service, and business skills. Upon successful completion of the course, students can apply to take the New York State Natural Hairstyling written and practical Licensing Exam.

$3,999 plus kit fee
Class to begin in September 2026, depending on enrollment.
Tuesdays and Thursdays 5:30-8:30 PM

For more information, please contact Michelle Combs at mcombs@ulsterboces.org.

Fall Appearance Academy Featuring Lashes & Brows

Join us for an in-depth exploration of lash and brow enhancement techniques in our comprehensive workshops. These classes are exclusively designed for licensed cosmetologists, aestheticians, and cosmetology/aesthetician students who want to master the art of enhancing eyelashes and eyebrows to perfection. Students will receive a certificate of completion at the end of the class. Please call (845) 331-5050 to register if you are an Ulster BOCES alum.

BE115-CLV101926iPark **$475 ($400 for BOCES alums) + $340 lash kit fee**

Classic + Volume Lashes (15 hours)
Registration closes October 1, 2026.

Mondays and Wednesday 3 sessions
October 19, 21, & 26, 2026 3:30-8:30 PM
A. Tommasi

BE115-LLB110226iPark **$300 ($250 for BOCES alums)**

Lash Lift + Brow Lamination (10 hours)

Monday and Wednesday 2 sessions
November 2 & 4, 2026 3:30-8:30 PM
A. Tommasi

HEALTHCARE OCCUPATIONS

New! Medical Billing & Coding Specialist

Medical billing and coding is one of the fastest-growing careers in the healthcare industry today! The need for professionals who understand how to code healthcare services and procedures for third-party insurance reimbursement is growing substantially. Physician practices, hospitals, pharmacies, long-term care facilities, chiropractic practices, physical therapy practices, and other healthcare providers all depend on medical billing and coding for insurance carrier reimbursement.

This billing and coding program offers the skills needed to perform complex coding and billing procedures. The program covers: CPT (Introduction, Guidelines, Evaluation, and Management), specialty fields (such as surgery, radiology, and laboratory), the ICD-10 for both diagnosis and procedure coding, and basic claims processes for insurance reimbursements. This billing and coding program delivers the skills learners need to solve insurance billing and coding problems. It details proper assignment of codes and the process to file claims for reimbursement.

This course is designed to provide students with the hands-on practical skills to prepare for the National Healthcareer Association Certification (NHA) exam after successful completion of the program. Visit *nhanow.com* for more information on testing. The NHA testing fee is not included in tuition and must be paid directly by the student.

Requirements: High School diploma or GED/high school equivalency required to sit for the NHA Exam.

Please note: Financial aid is not available for this course. Full tuition is due prior to the start date. Those interested in these fields are encouraged to check with their employer or potential employers to see if this program will align with their criteria for employment.

HM126-092926iPark **$2,199 (includes textbook)**
September 29–December 8, 2026 80 hours/20 sessions
Tuesdays and Thursdays 4:30-8:00 PM

Phlebotomy Technician

This program prepares you for an entry-level position to be able to collect blood specimens from clients for the purpose of laboratory analysis. Learners will gain an understanding of all aspects of blood collection and review the skills needed to perform venipunctures safely. Topics in this course include medical terminology, related anatomy and physiology, blood-collection procedures, and procedures for the collection of other types of specimens within the scope of practice of the phlebotomist. All students will be required to practice blood drawing.

The phlebotomy program is designed to provide students with the hands-on practical skills to prepare for the National Healthcareer Association Certification (NHA) exam after successful completion of the program. Visit *nhanow.com* for more information on testing. The NHA testing fee is not included in tuition and must be paid directly by the student.

Requirements: High School diploma or GED/high school equivalency required to sit for the NHA Exam.

Please note: Financial aid is not available for this course. Full tuition is due prior to the start date. New York State does not license EKG or Phlebotomy technicians. Those interested in these fields are encouraged to check with their employer or potential employers to see if this program will align with their criteria for employment.

HM101-093026iPark	**$2,199 (includes textbook)**
September 30–December 16, 2026	90 hours/20 sessions
Mondays and Wednesdays	4:00-8:30 PM



After successful completion of Medical Billing & Coding Specialist or Phlebotomy Technician, students will have access to comprehensive career services including resume writing, employer outreach and individualized support all designed to ensure that candidates have the necessary resources to secure employment. Students will have the option to participate in the Ready To Work placement process and work with a recruiter to apply for local job opportunities or externship experiences related to your field of study. ready-2work.com/candidates

Looking to jumpstart your career as a Nurse Assistant in just 75 hours??

New for Fall 2026 • CNA Training Program

Ulster BOCES Adult Career Academies is pleased to partner with Elemental Management Group to offer a unique 75 hour program that combines online learning with hands-on clinical experience. This short and convenient program will give you the confidence to begin a rewarding career as a New York State Certified Nurse Assistant.

Admission is rolling and tuition is $2,300 + $115 exam.
Call 845-331-5050 or email Michelle Combs at mcombs@ulsterboces.org for more information and to get started today!



CHEF DU JOUR CLASSES

All participants are required to wear a hair covering and bring an apron. Please be advised that class start dates are based on sufficient enrollment, and the menu for classes is subject to change due to ordering and availability issues. You will be notified in advance if we are unable to run a class. Due to food-planning requirements, there will be NO REFUNDS or CREDITS within five business days of a Chef Du Jour class. For multi-session classes, no portion of the tuition can be refunded if a person cannot attend a class. Must be 18 years of age or older to register for these classes, unless the class is specifically labeled differently.



In Praise of Hudson Valley Apples – Sweet & Savory Delights

Indulge in the bounty of the Hudson Valley's most iconic fruit as we celebrate the apple in all its glory. In this immersive cooking class, we'll pay homage to this beloved local treasure by exploring its rich culinary heritage and discovering new ways to incorporate it into our cooking. From traditional sweet dishes to innovative savory dishes, you'll learn how to harness the unique flavors and textures of Hudson Valley apples to create unforgettable meals that showcase the region's agricultural abundance.

CU331-092226iPark **$45 + $25 supply fee**
Tuesday, September 22, 2026 5:30-8:30 PM
A. Monteverde

Noodling Around with Ramen

Dive into the comforting world of ramen in this hands-on cooking class centered around fresh, vibrant ingredients. You'll learn how to prepare rich, flavorful broth, work with fresh ramen noodles, and build a perfectly balanced bowl from start to finish. Along the way, we'll highlight seasonal greens by preparing bok choy with simple techniques that bring out its natural sweetness, followed by a guided tasting to explore its flavor and texture. Ideal for all skill levels, this class is a delicious introduction to crafting restaurant-quality ramen at home.

CU282-092426iPark **$45 + $25 supply fee**
Thursday, September 24, 2026 5:30-8:30 PM
C. Madden

From Bubbe's Kitchen: A Taste of Tradition

Discover the rich flavors, history, and traditions of Jewish home cooking in this hands-on, two-part class series. Together with Chef Ann, you"ll explore beloved recipes that have been passed down through generations, celebrating the comforting foods that have graced family tables for centuries.

Learn the techniques behind some of the most iconic Jewish dishes, including:

- **Chicken Matzo Ball Soup** – the ultimate comfort food, featuring a flavorful broth and light, tender matzo balls
- **Stuffed Cabbage** – savory beef and rice-filled cabbage rolls simmered in a sweet-and-sour tomato sauce
- **Potato Latkes** – crispy, golden potato pancakes served with traditional accompaniments

CU455-CCF092926iPark **$45 + $25 supply fee**
Tuesday September 29, 2026 5:30-8:30 PM
A. Nickinson



CHEF DU JOUR CLASSES



Beloved Jewish Baking & Specialty Dishes

Continue your culinary journey with traditional baked goods and delicatessen favorites:

- Noodle Kugel – a sweet and creamy baked noodle casserole with a crisp, caramelized top
- Knishes – flaky pastries filled with seasoned potatoes and onions
- Rugelach – buttery, crescent-shaped pastries filled with cinnamon, nuts, fruit preserves, or chocolate
- Mandel Bread – twice-baked Jewish biscotti, perfect for pairing with coffee or tea

CU455-BJB100626iPark **$45 + $25 supply fee**
Tuesday, October 6, 2026 5:30-8:30 PM
A. Nickinson

New! Saturday Fun with Hands-On Italian Cooking for Young Chefs – 9-12 years old

Get young cooks excited in the kitchen with this fun, hands-on Junior Chef class! Chef Cynthia will teach them how to make pillowy fresh ricotta gnocchi from scratch, blend a bright and flavorful pesto, and prepare farm-fresh vegetables alongside juicy, herb-seasoned chicken breasts. Along the way, they'll build confidence by practicing essential cooking skills like mixing, shaping, chopping, and seasoning. This class is all about creativity, teamwork, and enjoying a delicious meal the students will make themselves. Students will work independently and must be able to handle kitchen tools. Please call (845) 331-5050 to register.

$30 fee + $20 supply fee
Saturday, September 26, 2026 9:00 AM-12:00 PM
C. Madden

A Hole Lotta Fun: Donuts & Espresso

Learn the art of making homemade donuts in this fun and delicious hands-on class! We'll explore both classic cake donuts and light, airy yeasted donuts, covering the techniques that make each style unique. From mixing and shaping to frying and finishing, you'll gain the confidence to create bakery-quality donuts in your own kitchen. As a special bonus, the class includes a side of espresso!

CU317-100126iPark **$45 + $25 supply fee**
Thursday, October 1, 2026 5:30-8:30 PM
C. Madden

Biergarten Favorites – A Taste of Germany

Bring the flavors of a traditional German biergarten or Oktoberfest into your own kitchen after taking this fun, hands-on cooking class. You'll learn how to prepare some of Germany's most beloved pub-style foods and desserts while exploring the techniques and traditions behind these crowd-pleasing favorites.

Our menu includes:

- Homemade Soft Pretzels – learn the secrets to creating chewy, golden-brown pretzels with their signature crust.
- Traditional Cheese Dip – a rich, creamy dip that pairs perfectly with warm pretzels.
- Bratwurst with Caramelized Onions – juicy, flavorful sausages served with sweet, deeply caramelized onions.
- Black Forest Dessert Cups – an easy and elegant twist on the classic Black Forest cake, featuring layers of chocolate, cherries, and cream.

CU557-101526iPark **$45 + $25 supply fee**
Thursday, October 15, 2026 5:30-8:30 PM
C. Madden

CHEF DU JOUR CLASSES

"Baking Bad" with Sourdough Series

Take the mystery out of producing sourdough bread baking at home with Chef Rich. Yes, you can do this in your home kitchen and match the quality of most any bakery by attending just these three classes!



Session 1:
The first class focuses on the basics of sustaining a sourdough starter and baking bread using the sourdough starter. Each student will receive a live starter to take home. In addition, students will enjoy a demonstration of the production and baking of a simple focaccia and taste testing!

Session 2:
The second class focuses on making a classic levain (sourdough bread) boule using different baking and dough-handling techniques. As a bonus, you will learn how to make a whole wheat levain boule, and will be treated to a taste-testing!

Session 3:
The third class explores specialty sourdough baked items, from a sourdough pizza to a golden raisin fennel semolina loaf.

CU332-102126iPark **$89 + $20 supply fee**
Wednesdays 5:30-8:30 PM
October 21, 28, & November 4, 2026
R. Vergili

A Culinary Tour of Northern Italy

Join Chef Adam for a delicious exploration of Northern Italy's rich culinary traditions in this hands-on cooking class. Influenced by the region's diverse geography, neighboring countries, and centuries of cultural exchange, Northern Italian cuisine offers a unique blend of rustic comfort foods and refined culinary techniques. Whether you're an experienced cook or simply passionate about Italian food, this class offers an engaging and flavorful journey through one of Italy's most celebrated culinary regions. Come ready to cook, learn, and enjoy the surprising tastes of Northern Italy.

CU558-102026iPark **$45 + $25 supply fee**
Tuesday, October 20, 2026 5:30-8:30 PM
A. Monteverde



Easy & Elegant Thanksgiving Appetizers

Elevate your holiday entertaining with this festive, hands-on Thanksgiving appetizer class designed to impress. Working alongside Chef Cynthia, you'll learn how to create a beautifully balanced assortment of appetizers that combine sweet, savory, creamy, and crunchy elements—all while building skills in flavor pairing, presentation, and make-ahead entertaining techniques.

On the menu:

- Cranberry Brie Bites – buttery pastry filled with melted brie and tart cranberry for the perfect holiday bite.
- Sweet Potato Crostini with Goat Cheese & Candied Pecans – a seasonal combination of creamy, crunchy, and sweet flavors on crisp toasted bread.
- Caramelized Onion & Gruyère Tartlets – rich, savory tartlets featuring deeply caramelized onions and nutty melted cheese.
- Bacon-Wrapped Dates with Goat Cheese – a crowd-pleasing sweet-and-salty bite.

CU411-111226iPark **$45 + $25 supply fee**
Thursday, November 12, 2026 5:30-8:30 PM
C. Madden

Cooking with Lemon: Bright Flavors for Every Kitchen

Discover the vibrant world of cooking with lemons. In this hands-on culinary class, Chef Adam will highlight one of the most versatile ingredients in modern cuisine. Often thought of as simply a garnish or finishing touch, lemon is actually a powerhouse ingredient that brings balance and depth to both savory and sweet dishes, especially during the winter months—when fresh, bright flavors are most welcome. Perfect for home cooks of all skill levels, this class will leave you inspired to reach for lemons in new and creative ways.

CU275-111726iPark **$45 + $25 supply fee**
Tuesday, November 17, 2026 5:30-8:30 PM
A. Monteverde

CHEF DU JOUR CLASSES



Gobble 'Til You Wobble: Desserts Edition

End your holiday meal on a sweet note in this hands-on holiday dessert class focused on classic and crowd-pleasing treats. In this workshop, Chef Ann will teach you how to create a variety of seasonal desserts including pies, bars, and cookies that highlight warm spices, autumn fruits, and rich, comforting flavors. From flaky crusts to chewy centers and perfectly baked edges, this class will help you build confidence in essential baking techniques while producing desserts that are both beautiful and delicious.

CU412-112326iPark **$45 + $25 supply fee**
Monday, November 23, 2026 5:30-8:30 PM
A. Nickinson

Sicilian Fusion: A Culinary Journey Through Time

Join Chef Adam to explore one of the world's most fascinating culinary crossroads in this cooking class focused on Sicilian cuisine, often considered the original fusion food. You'll gain insight into key ingredients and essential techniques, as well as the historical context that makes Sicilian cuisine so unique within the broader Italian culinary landscape. Enjoy the journey!

CU276-120126iPark **$45 + $25 supply fee**
Tuesday, December 1, 2026 5:30-8:30 PM
A. Monteverde

Mastering the Empanada

Embark on a delicious culinary journey as you discover the secrets behind one of the world's most beloved handheld foods. In this hands-on class, you'll learn how to create perfectly tender empanada dough from scratch. Along the way, you will explore a variety of flavorful fillings, ranging from traditional savory favorites to creative sweet treats, including plant-forward options that showcase seasonal ingredients and bold flavors.

CU336-120326iPark **$45 + $25 supply fee**
Thursday, December 3, 2026 5:30-8:30 PM
C. Madden

New! A Sushi Adventure! Hands-On Cooking for Young Chefs-- 9-12 Years Old

Get ready to roll! In this fun and interactive hands-on workshop. Young chefs will work with Chef Cynthia to discover how sushi is made, practice rolling with bamboo mats, and explore creative combinations of flavors and textures. Using cooked proteins, fresh vegetables, and colorful ingredients, participants will create their own delicious sushi rolls while learning simple food preparation and rolling techniques. To finish on a sweet note, we'll make a fun dessert sushi roll featuring sweet fillings and colorful toppings, proving that sushi can be both savory and sweet!

Students will work independently and must be able to handle kitchen tools. Please call (845) 331-5050 to register.

$45 + $25 supply fee
Saturday, December 5, 2026 9:00 AM-12:00 PM
C. Madden

The Art of Holiday Entertaining; Watch, Learn & Taste-A Demonstration Style Class

Hosting for the holidays doesn't have to be complicated! Chef Ann will show you how to make delicious hors d'oeuvres, festive small bites, and simple holiday desserts, along with seasonal treats that are perfect for entertaining. You'll also learn the art of building a stunning cheese and charcuterie board, arranging food for maximum visual appeal, and styling your table to impress guests without spending hours in the kitchen. As a special feature, we'll create a beautifully decorated holiday focaccia and show you how to transform homemade bread into an edible centerpiece.

CU413-120826iPark **$50**
Tuesday, December 8, 2026 5:30-8:30 PM
A. Nickinson

CHEF DU JOUR CLASSES

Holiday Cookie Jar

Step into the sweetest season of the year with Chef Macur in this festive baking class that brings the joy of the holidays straight to your kitchen! During this hands-on experience, you'll learn how to bake and decorate an irresistible assortment of holiday cookies. Whether you're a seasoned baker or just starting out, this class is designed for all skill levels. You'll take home a box full of treats to share, gift, or enjoy yourself!

CU314-121526iPark **$45 fee + $25 supply fee**
Tuesday, December 15, 2026 5:30–8:30 PM
E. Macur

The Ancient Table

Step back in time with Chef Adam and explore the foods and flavors of the ancient world. In this hands-on class, you'll recreate dishes inspired by ingredients and culinary traditions found in sacred cultures. Discover the wholesome grains, legumes, fruits, herbs, and spices that formed the foundation of some of history's earliest diets while learning about the history and foodways of the ancient Mediterranean and Near East.

CU277-01262027iPark **$45 + $25 supply fee**
Tuesday, January 26, 2027 5:30-8:30 PM
A. Monteverde

COMMUNITY EDUCATION

Please be advised that class start dates are based on sufficient enrollment. You will be notified in advance if we are unable to run the class. Must be 18 years of age or older to register for these classes, unless the class is specifically labeled as an Adult/Child class.

New! Felt an Autumn Scene – Wet Felting

In this two-session class, students use wool roving to "paint" on a felt backdrop and make an autumn scene. Wet-felting techniques are used the first night to create the background, and needle-felting techniques are used the second night to add details to the scene that students will take home that evening.

AR103-091526iPark **$35 + $15 supply fee**
Tuesday, September 15 &
Thursday, September 17, 2026 6:00-8:00 PM
J. Burke





Sign Language For Beginners

Open the door to a new language and a deeper understanding of communication through this engaging introduction to American Sign Language (ASL). In addition to language instruction, participants will explore aspects of Deaf culture, history, and community, gaining a greater appreciation for the rich traditions and experiences that shape the Deaf world. By the end of the course, you'll have the confidence to engage in simple conversations, introduce yourself, ask and answer basic questions, and continue your ASL learning journey.

Designed for adults with little or no prior experience, this course provides a welcoming environment to learn the fundamentals of ASL while building practical skills you can use in everyday life.

LA104-092226iPark **$89**
Tuesdays 5 sessions
September 22-October 20, 2026 6:00-8:00 PM
N. Gavner

From Print to Part: An Introduction to CNC Manufacturing

Take an idea from paper to a finished part in this hands-on introduction to the CNC machining process. In this class, you'll follow the complete manufacturing workflow, from interpreting a technical drawing to machining a finished component. Participants will learn how to: read and interpret a blueprint, create a 3D model using Fusion 360, generate CNC toolpaths and programming in Fusion 360 CAM, set up and prepare a Haas CNC machine for machining and safely machine, and inspect a completed part.

MF203-092826iPark **$579**
Mondays and Wednesdays 10 sessions
September 28–November 2, 2026 6:00-9:00 PM
Myles Harris

Sunset Stretch

Join us on Tuesday evenings for a gentle, low-impact workout focused on improving flexibility, mobility, and relaxation. Learn a simple way to relieve tension, prevent injury, and support overall physical well-being. Class is suitable for all fitness levels. Bring a yoga mat.

PG119-F1092226iPark **$30 series fee**
Session I: Tuesdays 10 sessions
September 22 & 29, October 6 & 13, 2026
7:00-8:00 PM
R. Vogel

PG119-F2102026iPark **$30 series fee**
Session II: Tuesdays 10 sessions
October 20 & 27, November 3 & 10, 2026
7:00-8:00 PM
R. Vogel

3D Printing for Manufacturing

Discover how 3D printing is transforming manufacturing. This class provides a practical introduction to Fused Deposition Modeling (FDM). Learn how to use slicer software to prepare models, understand how print settings affect part strength and finish, and explore methods for improving print quality. The course also covers routine printer maintenance and troubleshooting to help keep your equipment running smoothly.

MF204-110926iPark **$159**
Mondays 5 sessions
November 9–December 7, 2026 6:00-8:00 PM
Myles Harris

Decoding Your Dreams

Dreams speak to us. Do you know what they are saying? In "Decoding Your Dreams," join Rebecca Golgoski, owner of Golden Motivation, to explore some fun dream facts, stages of sleep, why we dream, types of dreams (including lucid dreaming, nightmares, and recurring dreams), as well as dream themes and topics (such as animals, colors, weather, transportation, being late, stairs, and rooms). This powerful workshop also includes tips and tools for better sleep and dream recall (including which crystals to use and how to use them); the importance of dream journals in dream recall and interpretation: and easy steps to help you decode your own symbolic dreams!

PG109-100726iPark **$23**
Wednesday, October 7, 2026 6:30-8:00 PM
R. Golgoski



Digital Painting

This course offers an accessible introduction to combining traditional art practices with contemporary digital tools. Designed for adult learners of all experience levels, it supports both beginners and practicing artists in expanding their skills into digital media. Students will review core principles of drawing and painting, such as composition, value, and color using traditional media like paper, ink, paint, and canvas. Through guided, project-based instruction, participants will learn to digitize artwork, work with layers and digital brushes, and use editing tools to edit and enhance their work. Emphasis is placed on building confidence with technology while maintaining each student's individual artistic voice. By the end of the course, students will develop a small portfolio demonstrating both traditional and digital techniques, along with a practical understanding of modern creative workflow.

AR214-101226iPark **$89**
Mondays, October 12, 26,
& November 2, 2026 5:30-8:30 PM
M. Oppenheimer



Beginner Mahjong

Curious about mahjong but not sure where to start? This beginner-friendly class is the perfect introduction to one of the world's most engaging and social tile games. Whether you've never played before or need a refresher, you'll learn the fundamentals in a relaxed, supportive environment. By the end of this series, you'll have the confidence to sit down and play a complete game with friends or join a local mahjong group.

PG214-101326iPark
Tuesdays and Thursdays
October 13, 15, 20, & 22, 2026
P. Gordon

$79
4 Sessions
5:00-7:00 PM



Needle-Felt a Monster

Make a needle-felted monster. We'll do a couple types of needle felting for this project, both sculptural and flat to make a little friend suitable for a haunted house (or dungeon). Students will take home their completed monster.

AR215-101326iPark
Tuesday, October 13, 2026
J. Burke

$23 + $15 supply fee
6:00-8:30 PM

Nature & Landscape Photography at the Ellenville Learning Center

Capture the beauty of the natural world while developing the skills and techniques used by professional photographers. Topics include landscape composition, exposure techniques, working with natural light, selecting the appropriate camera settings for changing conditions, and choosing the right lens to bring your creative vision to life. You'll also learn how to identify strong photographic subjects, create depth and visual interest, and capture the mood and character of a scene.

Participants should bring a digital camera (DSLR, mirrorless, or advanced point-and-shoot; smartphones are not suitable for this class) and have a basic familiarity with its operation. Photographers of all experience levels are welcome.

AR183-101926ELC
Mondays and Wednesdays
October 19, 21, 26, & 28, 2026
November 2 & 4, 2026
C. Christiana

$99
6 Sessions
4:00-5:30 PM

Tree of Life Necklace

Create a beautiful handmade Tree of Life necklace in this fun and relaxing jewelry-making workshop. Learn basic wire-wrapping techniques as you shape, weave, and embellish your own unique pendant with beads and decorative accents. Perfect for beginners, this class offers a creative opportunity to craft a meaningful piece of jewelry that symbolizes growth, strength, and connection. You'll leave with a finished necklace ready to wear or give as a special gift.

AR188-102426iPark
Saturday, October 24, 2026
D. Farrugia

$25 + $20 supply fee
9:00 AM-12:00 PM

Brushes & Bubbles: Paint Your Glass and Mocktail Bash

Unwind and get creative at this fun evening of art and flavor! Participants will paint and personalize their own wine glass using guided techniques and creative inspiration. While your masterpiece dries, learn how to mix and garnish delicious mocktails that are perfect for entertaining or enjoying at home. No artistic experience is necessary—just bring your creativity and enjoy a relaxing evening of painting, sipping, and socializing. Each participant will leave with a custom-painted wine glass, mocktail recipes, and a memorable experience.

AR217-102426iPark — **$25 + $20 supply fee**
Saturday, October 24, 2026 — 4:00-7:00 PM
D. Farrugia



Tarot for Newbies: Cards, Clues & Cosmic Hints

Understand your cards to enhance your practice. That's the goal of this course, which is perfect for those who have recently begun their journeys with tarot as well as those who are looking to refresh their skills. In this course, you will identify your personal practice goals, learn to interview your deck, and practice giving and receiving readings. Participants should bring their own tarot deck (any system or approach will do) and any items that help them feel grounded.

PG114-102726iPark — **$35**
Tuesday, October 27, 2026 — 5:30-8:30 PM
K. Cahill



Digital Photography Beyond the Fundamentals at the Ellenville Learning Center

Take control of your camera and start creating photographs with purpose, creativity, and confidence. Through hands-on instruction and guided practice, you'll explore the key elements of photography, including aperture, shutter speed, ISO, white balance, composition, lighting, and exposure. Learn how these settings work together to influence the look and feel of your photographs, and discover techniques for capturing sharper images, richer colors, and more compelling subjects. No prior photography experience is required. Participants must bring a digital camera (DSLR, mirrorless, or advanced point-and-shoot; smartphones are not suitable for this class) and should be familiar with the basic operation of their camera.

AR194-110926ELC — **$110**
Mondays and Wednesdays — 4:00-5:30 PM
November 9, 16, 18, 23, & 30, 2026
December 2, 7, 9, 14, & 16, 2026 — 10 sessions
C. Christiana

New! Felted Bookmarks – Featuring Wet Felting

In this two-session class, students use wet-felting techniques on the first night and simple finishing techniques on the second night to make a set of three to four bookmarks suitable for holiday gifting.

AR216-111726iPark — **$35 + $15 supply fee**
Tuesday and Wednesday — 6:00-8:30 PM
November 17 & 18, 2026
J. Burke

Cookies, Cocoa & Canvas: A Holiday Paint Party for the Family

Celebrate the season with an afternoon of creativity, sweet treats, and family fun! In this festive paint party, adults and children will create side-by-side masterpieces while enjoying cookies, cocoa, and plenty of holiday cheer.

This beginner-friendly workshop is designed for all skill levels and features easy-to-follow, step-by-step instruction in acrylic painting. Whether you're picking up a paintbrush for the first time or simply looking for a fun holiday activity, you'll enjoy creating a seasonal work of art in a relaxed and welcoming atmosphere.

No experience needed—just come ready to have fun! All materials provided.

Perfect for: Parents, grandparents, and children (ages 10 and up accompanied by parent/guardian)

DU102-100526iPark **$30 a pair + $15 supply fee**
Saturday, December 5, 2026 9:00 AM-12:00 PM
D. Farrugia



Winter Kinusaiga: The Japanese Art of No-Sew Fabric Mosaics

Create a beautiful winter-themed art piece with no sewing required! In this relaxing, beginner-friendly class, you'll learn the Japanese technique of Kinusaiga by tucking colorful fabrics into a design to make a stunning finished piece.

AR195-120526iPark **$20 + $10 supply fee**
Saturday, December 5, 2026 1:00-4:00 PM
D. Farrugia



Needle-Felt a Holiday Ornament

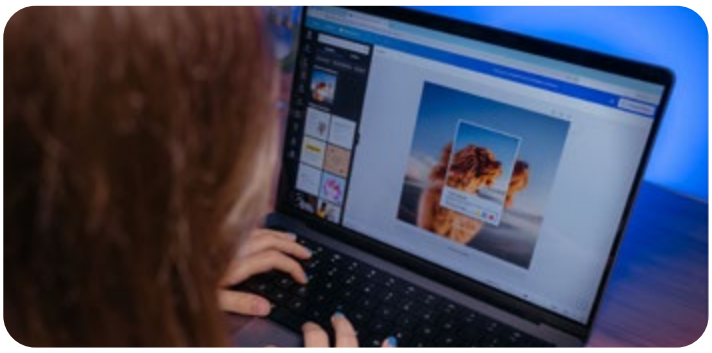
Try out the craft of needle felting by making two needle-felted ornaments using wool dryer balls as bases. We'll explore both sculptural and flat felting techniques to give you a taste of this fast and fun craft. Students will take home their completed ornaments.

AR203-121526iPark **$23 + $15 supply fee**
Tuesday, December 15, 2026 6:00-8:30 PM
J. Burke

Introduction to Canva

Canva makes it easy for anyone to design stunning and creative content—no experience required! Whether you're creating social media posts, videos, GIFs, posters, websites, booklets, or multimedia presentations, Canva is a powerful tool that can elevate your design game. In this beginner-friendly workshop, you'll explore Canva's features, watch a live demonstration, create a free account, and start your very first design. You'll be amazed at how quickly and effortlessly you can bring your ideas to life with this versatile platform!

IT610-120726iPark **$25**
Monday, December 7, 2026 6:00-8:00 PM
H. Long



Simple Steps for Starting a Business

– *Presented by* SCORE Mid-Hudson Valley

Simple Steps for Starting a Business is a three-part pre-business workshop series designed to help students decide whether they are ready to take the next step toward entrepreneurship.

Participants receive a practical overview of the key areas involved in starting and planning a business, including startup basics, business concept development, marketing, financial matters, and funding options.

This series helps aspiring entrepreneurs better understand what it takes to launch a business before committing significant time, money, and energy.

SESSION 1: Simple Steps for Starting Your Business – Startup Basics and Business Concept

BU100-SBBC091526iPark Tuesday, September 15, 2026 6:30-8:30 PM

This introductory workshop focuses on the basics of testing your business idea and identifying the key factors that influence start-up success. Startup Basics provides you with an overview of the skills and tools you need when deciding to start a business. This will include focusing on your business concept and step-by-step guidance in researching your idea, your market, and your competition. At the end of the Business Concept workshop, you will be able to: identify your target markets, describe your products and services, and collect key competitive information to support your feasibility plan. You'll also be able to identify the most profitable form for your business, and will learn the fundamentals of formation, organization, marketing, cash flow, and funding sources.

SESSION 2: Simple Steps for Starting Your Business – Marketing Plan

BU100-MP091726iPark Thursday, September 17, 2026 6:30-8:30 PM

The second workshop provides you with an introduction to marketing communication methods and tools to maximize your customer reach. The discussion in the Marketing Plan workshop covers pricing strategies, positioning, the difference between features and benefits, and different marketing strategies. At the end of this session, you will know how to: outline your marketing strategy, test your marketing message, choose the right sales channel, and exercise your marketing strategy.

SESSION 3: Simple Steps for Starting Your Business – Financial Matters

BU100-FM092336iPark Thursday, September 23, 2026 6:30-8:30 PM

The third workshop uses exercises to help you better understand financial concepts. This session reviews sales and prices, financial risks and rewards, true start-up costs, ongoing operating expenses, setting benchmarks for tracking progress, and the organization of all your financial information. It also includes how to fund your small business. In this session, discussions will include sources of funds, the "Six C's of Credit," banking relations, the borrowing process, setting the right expectations, and making financial preparations. You will get an inside view of how a banker assesses the merits of business plans and loan applications.

Using a hands-on approach, you will learn how to use our financial model to forecast sales revenue and build solid pro-forma financial forecasts

At the end of the series, you will have all of the tools necessary to decide whether or not to launch your small business.

Sessions are free, but pre-registration is required. Classes can be attended individually, but as the classes build on each other, attendance at all is recommended.

SCORE®

FOR THE LIFE OF YOUR BUSINESS

HIGH SCHOOL EQUIVALENCY

Prepare to obtain a High School Equivalency Diploma through classroom instruction in social studies, math, science, literacy, language arts, and writing skills. People 18 years of age or older are eligible for these ongoing classes at no charge. Call the Adult Literacy Office at (845) 331-5050, ext. 2243, or email hlong@ulsterboces.org to ask questions, or to receive the most up-to-date class information.

LOCATIONS:

Ellenville

Ellenville Adult Learning Center
104 Center Street, Ellenville, NY 12428
Tuesdays and Thursdays • 1:00-4:00 PM

Kingston

Big Bubble Community Hub
718 Broadway, Kingston, NY 12401
Tuesdays and Thursdays • 5:30-8:30 PM
Saturdays • 9 AM-11:30 AM

Career Academies at iPark87
300 Enterprise Drive, Kingston, NY 12401
Tuesdays and Thursdays • 5:30-8:30 PM

New Paltz

New Paltz Middle School
196 Main Street, New Paltz, NY 12561
Tuesdays and Thursdays • 5:30-8:30 PM
***Start date TBD**

Saugerties

Saugerties Senior High School
310 Washington Avenue, Saugerties, NY 12477
Mondays and Wednesdays • 5:30-8:30 PM
***Start date TBD**

We are always adding more class locations and class days/times. Please contact us to ask if we are offering something closer to you!

Fast Track Math Classes

Ulster BOCES is offering free, intensive instructional opportunities for students who would like to focus on specific topics of the GED® exam. These sessions will reinforce the math skills that are most needed to successfully pass the GED® exam. Pre-registration for Fast Track classes is required. Call (845) 331-5050, or email hlong@ulsterboces.org to ask for more information or to reserve your seat in one of our upcoming sessions.

LOCATIONS:

Kingston

Career Academies at iPark87
300 Enterprise Drive, Kingston, NY 12401
Call (845) 331-5050 to inquire about dates.

Ellenville

Ellenville Adult Learning Center
104 Center Street, Ellenville, NY 12428
Call (845) 331-5050 to inquire about dates.

Distance Education

Distance Education is available for eligible students 21 years of age or older. This program is an at-home, self-paced program suitable for a self-motivated individual. Please email hlong@ulsterboces.org, or call (845) 331-5050 for more information. An in-person registration and an orientation test are required to determine eligibility for enrollment in this program.

High School Equivalency Diploma Exam

Ulster BOCES is the Ulster County testing site for the GED® (General Educational Development) Exam. All people interested in testing are required to create a *ged.com* account and follow the directions on how to register for exams.

TEST SITE LOCATIONS:

Kingston

Career Academies at iPark87
300 Enterprise Drive, Kingston, NY 12401

Ellenville

Ellenville Adult Learning Center
104 Center Street, Ellenville, NY 12428

For more detailed information about the GED exam, or to ask any questions, please call (845) 331-5050, or email hlong@ulsterboces.org.

ENGLISH AS A SECOND LANGUAGE

Learn to converse in and understand English through classroom instruction in speaking, reading, and writing English (also includes citizenship education). People 18 years of age or older are eligible for these classes at no charge. Call the Adult Literacy Office at (845) 331-5050 to ask questions, or to receive the most up-to-date class information.

Aprenda a conversar y comprender inglés a través de la instrucción en el aula para hablar, leer y escribir en inglés (también incluye educación cívica). Las personas mayores de 18 años son elegibles para estas clases sin costo alguno. Llame a la Oficina de Alfabetización de Adultos al (845) 331-5050, para hacer preguntas o recibir la información más actualizada sobre las clases

LOCATIONS:

Ellenville
Ellenville Adult Learning Center
104 Center Street, Ellenville, NY 12428
Mondays and Wednesdays • 5:30-8:30 PM

Kingston
Career Academies at iPark87
300 Enterprise Drive, Kingston, NY 12401
Mondays, Tuesdays and Wednesdays
5:30-8:30 PM

Clinton Avenue United Methodist Church
122 Clinton Avenue, Kingston, NY 12401
Mondays and Wednesdays • 4:30-7:30 PM

New Paltz
New Paltz Middle School
196 Main Street, New Paltz, NY 12561
Tuesdays and Thursdays • 5:30-8:30 PM
***Start date TBD**

Saugerties
Saugerties Senior High School
310 Washington Avenue,
Saugerties, NY 12477
Mondays and Wednesdays
5:30-8:30 PM
***Start date TBD**

Marlboro
Marlboro High School
50 Cross Road, Marlboro, NY 12542
Mondays and Wednesdays
5:30-8:30 PM
***Starting Monday, September 14 and ending Wednesday, December 16, 2026**

We are always adding more class locations and class days/times. Please contact us to ask if we are offering something closer to you!

Constantemente añadimos nuevas ubicaciones y horarios para nuestros cursos. ¡Contáctanos para saber si ofrecemos alguna opción más cercana a ti!

DO YOU HAVE A SKILL AND WANT TO TEACH?

To put in a course proposal form, please follow the QR code below or visit ***ulsterboces.org/teachadults***

Reach out to us today!
For more information or if you have questions, please contact the Adult Education Department at (845) 331-5050 or visit ***ulsterboces.org/teachadults***

THE ADULT EDUCATION PROGRAM at our new location, iPark87, is seeking individuals who have a skill they would like to teach others. We are looking for people who want to share their passion and expertise with the community! Teach your community how to enjoy your favorite distraction. Share your expertise in your favorite game, sport, craft, book, art form, language, pastime, hobby or trade. Some examples include drawing or painting, business skills, fitness or dance, foreign language, etc.

Classes are generally taught, between 4:00pm and 9:00pm, weeknights, with the potential for Saturdays. All positions are hourly and flexibility is required.

Salaries range from $28-$30 an hour, and positions are Teachers' Retirement System (TRS) eligible. These are non-benefited positions.





Online Self-Paced Programs

OVER 100 CAREER PROGRAMS

Some of our most popular titles include:

HEALTHCARE

- Assisted Living Technician
- Clinical Medical Assistant Master
- Dental Assistant
- Dialysis Technician
- Home Health Aide
- Medical Administrative Assistant
- Medical Billing & Coding
- Pharmacy Technician
- Physical Therapy Aide
- Registered Behavior Technician
- Sterile Processing Technician
- Veterinary Assistant

SKILLED TRADES & TECHNOLOGY

- Intro to Building Trades
- Diesel Technician
- HVAC Technician
- Plumbing Technician
- Welding Technician

IT & WEB DEVELOPMENT

- Computer Support Specialist
- CompTIA Network Technician
- CompTIA Security Technician
- Front End Web Developer
- Full Stack Web Developer + MEAN Stack
- Full Stack Web Developer + Ruby on Rails

Enroll Today:

www.ulsterboces.edu2.com

Ready to Work (RTW) Job and Externship Placement Services

Your program, at no additional cost to you, i**ncludes a job and/or externship placement** opportunity. Whether you are looking to begin a new career or advance, the **Ready to Work (RTW) Job and Externship Placement** process assists you in pursuing employment or externship opportunities with local employers.

Ready to Work (RTW) provides comprehensive career support services, including resume building, employer outreach, and individualized placement guidance. Our goal is to ensure you have the tools, resources, and support needed to successfully secure employment or externship placement in your new field. Once you have successfully completed your course, and paid your tuition in full, you may choose to begin the placement process.

For a brief introduction to the RTW Job and Externship Placement services, please view our one-minute Ready to Work overview: Ready to Work Process Overview

ULSTER BOCES
Board of Cooperative Educational Services

PHONE: 888-574-6218

EMAIL: support@edu2.com

WEB: www.ulsterboces.edu2.com

GENERAL INFORMATION

Please visit the Adult Education website for policy and refund information.

Ulster BOCES does not discriminate. Please find our non-discrimination statement at *ulsterboces.org/nondiscrimination* or call the Ulster BOCES Compliance Officer, Amanda Stokes, Assistant Superintendent of Administration, at (845) 255-3020 for a written copy

Students are responsible for reviewing the following policies: acceptable use policy for student use of electronic communications and telecommunications agreement, alcohol, tobacco, drug and other substances, code of conduct on BOCES property, FERPA (Federal Education Rights & Privacy Act), non-discrimination and anti-harassment in Ulster BOCES, smoking/tobacco use, Title IX Policy & Formal Complaint Form, and weapons in school and the Gun-Free Schools Act. These policies can be viewed at: *ulsterboces.org/about-us/policies/boepolicies*

Shared Vision
Shared Commitment
Shared Success

ULSTER BOCES
Board of Cooperative Educational Services

ulsterboces.org

Ulster BOCES
Adult Career Academies at iPark
300 Enterprise Drive
Kingston, NY 12401



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