



Professional Development at VSU

Continuing Education Newsletter

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Digital Photo Tips & Tricks



Learn to shoot creative, fun and eye catching photos. No need for fancy lighting or expensive lenses. With your digital camera of 4 or more mega pixels, learn basic elements of finding interesting subjects, using available light, view-finder cropping, and photographing people naturally and casually. In the first two sessions, you'll work on shooting. During the final session, get hands on experience with digital cropping and exploring filters to make your photos "Pop!" (Note: Digital cameras have very little built in photo storage capacity. Please bring a memory card or stick.)

Date: 3 Thursdays, April 30 - May 14
Instructor: Dawn Miller

Time: 6 - 7:30 PM
Fee: \$59; after April 27 - \$69

Web 2.0! Applications

This session puts the tools of Web 2.0 in your hands. You have probably heard of FaceBook, MySpace, Flickr or YouTube. We will explore lesser known, more useful web-based applications for communicating, collaborating and sharing. These low-cost and no-cost tools and services run in a browser collaborating and sharing. These low-cost tools and services run in a browser such as Firefox or Internet Explorer, giving you and your computer new capabilities.

In this hands-on session, learn how to communicate and collaborate across town or around the world and use the web for storing and sharing files. Discover how to track bargains and save money. Find out how to get online information you want delivered to you automatically.

Date: Monday, April 6
Instructor: Andy Brovey

Time: 6 - 9 PM
Fee: \$39; after April 1 - \$49

Serving Safe Food

Do you know how to reduce critical risk factors for food-borne illness in your food service establishment? You owe it to your customers to be able to answer 'Yes'! With ServSafe training you can bring back to work the tools that will enable you and your employees to serve safe food to your most valuable assets-your customers!

ServSafe is the industry standard for food safety education and provides the most up-to-date and comprehensive training available. The ServSafe Essentials 5th Edition is based on the 2007 Supplement to the 2005 FDA Food Code and the new job task analysis. The information you'll learn reflects the most current science, knowledge, skills, and abilities managers must know to serve safe food and prevent foodborne illness.

Key concepts that will be covered are origins of food contamination, the flow of food, cleanliness and sanitation, pest management, and ongoing employee training. The class will conclude with the administration of the certification exam.

The most effective training is action-oriented! Take action now by learning how to transfer good food safety practices to all your employees! (.55 CEU)



Date: Tuesday, April 28
Instructor: Sue Bailey

Time: 8 AM - 5:30 PM
Fee: \$179 (textbook and exam included); after April 8 - \$199

Please Note: Registrations must be received by April 8 to guarantee materials will be available in time for the class. Registrations received after April 15 will be subject to additional express delivery charges. Call Sue Bailey for more information: 229-245-6484.

ServSafe Essentials 5th Edition course books and exams available in English, Spanish and Chinese. ServSafe Essentials 4th Edition course books and exams available in Korean.

Professional Development ONLINE

Customer Service Fundamentals

Develop new skills in identifying and satisfying customer needs, and become an indispensable asset to any organization. In this six-week online course, an experienced instructor will help you discover and master the essentials of customer service. You'll become proficient with key customer service concepts, including target marketing, voice of the customer, market segmentation, the marketing mix, and quality function deployment. You'll learn the best ways to measure customer service, apply the principles of consumer behavior to your business, and differentiate between industrial and consumer marketing.

Requirements: Internet access, E-mail, and the Microsoft Internet Explorer or Mozilla Firefox Web browser.

Dates: New sessions starting April 15 & May 20

Time: At your convenience! Online access 24/7.

Location: Online

Fee: \$85

Certificate in Pain Assessment and Management

Pain assessment and management is a crucial part of compassionate and effective patient care. Scientific advancements in the understanding of the mechanisms of pain, multidisciplinary methods of assessment and management, and the improvement of medications to treat pain have contributed to the wealth of knowledge in this area. If you work with patients who are in pain, this certificate program will help you increase the accuracy of your pain assessment skills and become more effective in your pain management strategies. (24 contact hours)

Accreditation: ALLEGRA Learning Solutions, LLC is accredited as a provider of continuing education in nursing by the American Nurses Credentialing Center's Commission on Accreditation. *Accreditation refers to recognition of continuing nursing education only and does not imply Commission on Accreditation approval or endorsement of any commercial product.*

Requirements: Internet access, E-mail, and the Microsoft Internet Explorer or Mozilla Firefox Web browser.

Dates: New sessions starting April 15 & May 20

Time: At your convenience! Online access 24/7.

Location: Online

Fee: \$149

A to Z Grantwriting

A to Z Grantwriting is an invigorating and informative seminar specially created for executive directors, organizers, board members, community volunteers, development officers, and individuals who want to learn a 'bird's eye' view of the grantwriting process and learn how to: Research and develop mutually beneficial relationships with potential funding sources. Organize a grantwriting campaign and keep track of all funding sources, requests and donations, and prepare complete proposal packages. (2.4 CEUs)

Requirements: Internet access, E-mail, and the Microsoft Internet Explorer or Mozilla Firefox Web browser.

Dates: New sessions starting April 15 & May 20

Time: At your convenience! Online access 24/7.

Location: Online

Fee: \$85



**Teacher
Recertification**

Talented & Gifted: Working with High Achievers

Talented and Gifted, an interactive computer-based instruction (CBI) course, is designed to help you achieve a better understanding of the talented and gifted student, methods used in identification, and strategies for instruction of these students in an inclusive classroom. Talented and Gifted provides information on the history of the exceptional in relation to education, current law, and accepted methods for referral, assessment, and identification of these students. The course also covers major program models and methods of differentiating instruction to meet the rate and level of learning of those students identified. The course gives you an understanding of ways to meet the affective needs of the gifted and talented student in the regular classroom. This course also lists resources for teachers and parents who would like more information about the talented and gifted. (3 PLUs)

Dates: Open Entry: Specify preferred starting date on your registration form under "section"

Time: At your convenience

Location: Home/Personal Computer - CD-ROM Based Instruction

Instructor: Margie Arnzen

Fee: \$159

Visit our website www.valdosta.edu/conted/recertification.shtml for more Teacher Recertification Programs.