

Dean's Message

2020. Shortly after the ball dropped in Times Square, it seems our world was turned upside down and things would never be the same. COVID-19 would take over 200,000 lives, hurricanes would batter the South Coast of the United States, the country would be divided in ways we haven't seen for nearly 150 years, and now as we band together and start a new school year, wildfires and smoke are added to the equation. Through all this, we still plug along, making the best of every situation. It amazes me every day to watch faculty teaching through Zoom, culinary students conversing with customers from behind a mask, Auto Technology students, each with their own sanitation spray bottles tucked away in their shop coats, and the pile of forms being signed and processed without ever touching a human hand. It's not easy, but we keep making the best of a bad situation and do what it takes to ensure our students thrive.

During my first year of teaching, I had a high school student named Travis. Travis would hang around the shop after school, working on projects, helping out or just sitting around talking. One day as I was turning out the lights and locking up, I asked him, "Don't you have anything better to do than hang around here?" Travis responded, "This is the only place I can go where things are normal." I always remember Travis' words and remind myself that you can never underestimate the value of providing students with a few hours of "normal" during these crazy times.

I have only been at Columbia for a few months and I would like to thank each of you for making me feel welcome. I would also like to thank everyone for their commitment and hard work — often having to think outside the box to support our students. I look forward to the day when everyone, staff and students, are back on campus, conversing face-to-face and shaking hands. Until then, we carry on.

Steve Amador

Important Dates in CTE

- October 15: Virtual Job Fair (see attached)
- October 26: Spring priority registration begins
- November 26 & 27: College closed for Thanksgiving
- December 7—11: Fall 2020 Finals Week
- December 12: End of Fall 2020 semester



Student Feature: Reid Hawkins

Reid Hawkins is the Crew Leader for the Fall 2020 Columbia College Fire Academy. Born and raised in Waterford, CA, he sampled a variety of careers and educational pursuits including farming, retail, hospitality, and event coordinating alongside a Bachelor's degree in Spanish with a minor in Marketing from the University of Arizona in Tuscon. At the recommendation of a friend, he decided to try firefighting and hasn't looked back! He describes the job of a firefighter as being a perfect fit for someone who is task-oriented and who enjoys the finality of a job well-done.

He is employed at the Clements Fire District in San Joaquin County and decided to attend the Columbia College Fire Academy through the recommendation of the same friend. He says, "The Academy has granted me opportunity to gain a more advanced education than just a Firefighter 1 certificate. Every day brings new challenges, and whether it is new material to learn or concerns from students, as Crew Leader I'm able to provide my knowledge and people skills directly to the class and help them get what they need to succeed."

After graduating the Columbia College Fire Academy, Reid plans to continue to work at Clements and pursue certificates for Rescue 1, High Angle Rope Rescue, and Rope Technician 1.



CCFA students practice rolling out hoses. A well-rolled hose can save seconds or even minutes when responding to an incident, so it is a skill that is repeatedly drilled for maximum efficiency.



Student Feature: Maria Casar Garcia

Maria Casar Garcia is a Child Development student, an embedded tutor, and will soon become another student teacher at the Columbia College Child Care Center. Born and raised in Guadalajara, Mexico, Maria started in the education field as an English teacher for adults and children with her English Teachers Training Certificate. She went on to become an English Transitional-Kindergarten teacher and received her BA in Preschool Education through a combination of work experience and very extensive and difficult competency tests.

After moving to Sonora in 2017 and learning that her Bachelor's degree did not transfer from Mexico, she came to Columbia College to get her California teaching credentials. However, she says that this has been a "blessing in disguise, because Columbia's Child Development Program has taught me so many things I didn't know before, I've come to meet amazing instructors and classmates who have made this whole experience an unforgettable one."

After completing her Associate's Degree at Columbia, she plans to pursue her Bachelor's in Child Development and possibly a Master's degree. She says, "the one thing I am certain about is that I want to continue working with children"!



Cellar Bistro Update

The Cellar Bistro is the student-run lab restaurant for the front-of-house and back-of-house courses in the Hospitality program. This fall, they are open on Tuesday and Thursdays from 11am—1pm for to-go orders (see the attached menu for a sample and ordering instructions). They are also offering take-home dinner kits!

This is a fantastic learning opportunity for students in the Commercial Food Preparation class to practice preparing five different meals, while the Dining Room Management students are able to practice their table-serving skills and navigating the point of sale system.



CTE in Action



Second-year Natural Resources and Water Management student Natasha Mayo checks the oil on the new KX080-4 Excavator before taking it out to a fuels reduction project on the backside of campus.



Second-year Forestry and Natural Resources student Joe Gorgulho practices using the masticator head to remove overgrown brush from alongside a fire access road.



Natasha and Joe are both students in the new FNR 150: Excavator Mulcher Operation class, taught by Tom Hofstra.



Cellar Bistro Lunch Menu

The Cellar Bistro is a laboratory learning site for Columbia College's Hospitality Management students. Most of our students first experience with being a server is in their first semester in college here in the Bistro. We do appreciate constructive feedback, but please keep in mind maintaining a safe learning environment for our students.

This will be the most unique semester ever in the Cellar Bistro history. We will be operating in a heavily modified manner this semester. We will have two dining options:

Orders to go *or* Outdoor seating available for **individual diners only**

We will not put anyone at risk by making exceptions. Please do not put our students in an uncomfortable position by asking.

Hours of Operation

Open Tuesday & Thursday from 11:00 am to 1:00 pm

Online pre-ordering (and payment) available at <https://www.clover.com/online-ordering/yosemite-community-college-sonora> or by scanning the QSR code at the top of the menu. **Bistro Phone: 209-588-5300**

Cornflake Crusted Chicken Sandwich: \$5

Deep fried chicken breast with Pesto Aioli and Provolone served on a house-made Ciabatta Bun

New York Steak Sandwich: \$5

Grilled to order. Served on a Sub Roll W/ Mayo/Dijon spread.

Roasted Veggie Sandwich: \$5

Portobello Mushroom, mixed Bell Peppers, Caramelized Onions, Provolone Cheese on House-Made Focaccia w/ Pesto Aioli

Hero Sandwich: \$5

Genoa Salami, Spicy Capicola, Turkey, Ham, Provolone Cheese on a Sub Roll w/ Mayo & Mustard

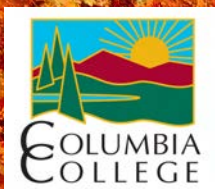
* All sandwiches have lettuce, tomato, and red onion on them. They are served with shoestring fries and a garlic dill pickle spear. *

Salad of the week: \$5

Each week our student will be challenged with creating a new entrée salad related to their course material. Your server will describe our offering.

Take-Home – Grab and Go of the week: \$6

Our Hospitality students will be designing a cook & chill dinner entrée (similar to grocery stores) each week based on the proteins they are studying currently. It will be prepackaged and intended to take home to warm up. Your server will describe our offering.



CAREER SERVICES FALL VIRTUAL EVENTS

ALL EVENTS WILL BE CONDUCTED REMOTELY VIA ZOOM

- | | |
|---------------|---|
| 10/6, 11AM | Interviewing and Follow-Up Tips |
| 10/6, 2PM | Federal Job Applications through USAJOBS |
| 10/7, 10:30AM | Careers in Child Development and Education |
| 10/8, 10AM | State Job Applications |
| 10/13, 2PM | Careers in Fire |
| 10/14, 3PM | Working While Receiving State Benefits |
| 10/15, 5PM | Job Fair |
| 10/20, 3PM | Effective Cover Letters |
| 10/27, 1PM | Informational Interviewing |
| 10/28, 11AM | Mental Health and Job Searching |
| 10/29, 2PM | Careers in Hospitality |
| 11/12, 10AM | Career Resources for Multicultural Students |
| 11/17, 5PM | Job Fair |
| 11/18, 12PM | Requesting Reasonable Accommodations |

FOR EVENT INFO AND TO REGISTER, VISIT GOCOLUMBIA.EDU/EMPLOYMENT
WATTSM@YOSEMITE.EDU | 209-588-5273

Please join us for a series of virtual events tailored to students in
Child Development and Education.

Columbia College Career Services, in collaboration with the
Child Development Instructional Program, Child Development Center, and
Child Development/Future Educators' Club brings you:



A MAJOR EVENT

AN OCTOBER VIRTUAL SERIES

Wednesday, October 7th, 2020 @ 10:30 am - 11:30 am

CAREERS IN CHILD DEVELOPMENT/EDUCATION

A Virtual Panel Event: ZOOM LINK: <https://tinyurl.com/y4v6a7pl> • Password: 984208

Hosted by Career Services, features ATCAA, The Resource Connection, and the Calaveras Office of Education with a focus on tools and tips for successfully gaining employment.

Thursday, October 15th, 2020 @ 5 pm - 7 pm

Columbia College Virtual Job Fair

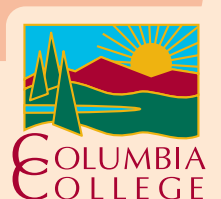
Hosted by Career Services: Are you looking for employment?
Meet with community employers who are ready to hire now.

Friday, October 23rd, 2020 @ 1 pm - 2 pm

Child Development Program Meet and Greet

ZOOM LINK: <https://tinyurl.com/yx9b6h4p> • Password: 722922

Hosted by the Child Development/Future Educators' Club:
The faculty, staff, counselors, and club leaders
look forward to meeting you!





SOUP RECIPES FOR FALL



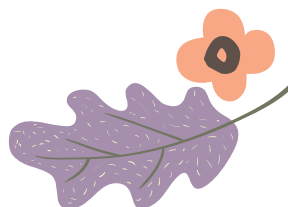
KELLY THOMAS: HAM AND LENTIL

Ingredients:

- 1 (32 ounce) carton low-sodium chicken broth
- 2 cups water
- 2 carrot, (7-1 1/2")s carrots, chopped
- 2 stalks celery, chopped
- 1 large onion, chopped
- 1 cup dried lentils
- 2 cloves garlic, minced
- 2 tablespoons red wine vinegar
- 1 1/2 cups cubed fully cooked ham
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper.

Directions:

Stir chicken broth, water, carrots, celery, onion, lentils, garlic, and red wine vinegar together in a large stockpot; bring to a boil, reduce heat to low, and cook at a simmer until the carrots are tender, about 10 minutes. Stir ham, mustard, salt, and pepper into the soup; continue cooking until the lentils are tender, 20 to 30 minutes more.



ADRIENNE SEEGER'S: CREAMY VEGAN CARROT SOUP WITH COCONUT

From: <https://www.thespruceeats.com/vegetarian-vegan-4162338>

Ingredients:

- 2-3 large carrots, chopped small
- 1 onion, chopped small
- 1 tsp fresh ginger, minced
- 1 1/2 tsp curry powder
- 1 3/4 cup vegetable broth
- 1 14 oz. can coconut milk
- Sea salt, to taste

Preparation:

Simmer the carrots, onions, ginger and curry powder in vegetable broth for 20-25 minutes, until carrots are soft. Allow to cool slightly, and then puree in blender, working in batches if needed. Return to heat and stir in coconut milk until well combined. Season generously with sea salt, to taste.

Serve hot or chilled (may need additional liquid if served chilled)



PAM GUERRA-SCHMIDT AND HER MOM, BETTY: SOUTHWEST CHICKEN CORN CHOWDER

Ingredients:

- 4 tablespoons butter
- 4 stalks celery, diced
- 2 medium onions, diced
- 1 green pepper, diced
- 1 red pepper, diced
- 1 tablespoon chili powder
- 1/2 tsp. Cayenne pepper
- 1 tsp. cumin
- 1 tsp. salt
- 1 tsp. white pepper
- 1 tsp. garlic powder
- 1 bay leaf
- 1/4 - 1/2 cup flour
- 1 can old fashioned creamed style corn
- 3 cups chicken stock
- 1 1/2 pounds cooked diced potatoes
- 2 pounds cooked chicken meat
- 2 cups light cream

Directions:

Sauté all ingredients until tender. Add flour to make roux, cook about 5 minutes. Add liquid and stir until somewhat thickened. Let cook for about 15 minutes. Add potatoes and chicken meat. Stir enough to mix, trying not to break up potatoes. If soup is too thick, cut back with light cream. Tip: Cook potatoes and chicken in stock to add flavor to them. Give ingredients a time to cook in order to obtain maximum flavor.

Good eating!



STACY LINDSAY AND HER MOM, JULIE: POTATO SOUP, Y' ALL!

Ingredients:

- 1 medium leek, white and light green parts only, roughly chopped
- 8 russet potatoes, peeled and roughly chopped into 1/2-inch pieces
- 1 cup cubed ham (bonus points for ham bone)
- 4 cups low sodium chicken or vegetable broth (just enough to cook the potatoes)
- 1 teaspoon dried thyme
- Lots of salt
- Pepper to taste
- 2 cups heavy cream (or milk)
- Optional: Chives, finely chopped, for serving, and/or shredded cheddar, for serving

Instructions:

Cook the leek and half the potatoes in the broth until soft, lightly mash. Add the rest of the potatoes, ham, thyme, salt and pepper to pot and bring to a boil. Cover and turn the heat down to low. Simmer for 10 minutes, or until the potatoes are soft. Add Cream. Simmer longer if thin, or add more liquid if too thick. Salt and pepper to taste. Enjoy!

