



St. Vincent and the Grenadines Community College
Division of Technical & Vocational Education
Enrichment Courses (One Semester Courses) 2017-2018

Course Title	Brief Course Description	Duration	Certification	Target Group	Cost
Events and Conference Management CTO Level 2	This course introduces participants to the methods and techniques used in planning, organising and delivering major events from live shows, weddings, parties, seminars, conferences. These skills are increasingly being requested by persons in private sector companies, retail and whole sale agents and in the hospitality industry. These skills are increasing in demand in the cruise ship industry.	Sixty (60) hours September – December (Evenings)	SVGCC Certificate	New and perspective employees and those hoping to add to their range of employable skills. Persons who are aspiring event planners.	\$550.00
Bar Service and Mixology CTO Level 2	Professional bartenders are always in demand worldwide in restaurants, bars, hotels, resorts, night clubs, and cruise ships. This course will teach you everything you need to know to be a professional bartender, including drink recipes, cream drinks, garnish & mixers, two liquor drinks, martinis, exotic drinks, wine drinks, hot drinks, shooters, and more!	Seventy-five (75) hours September – December (Evenings)	SVGCC Certificate NVQ	New and perspective employees and those hoping to add to their range of employable skills to become professional bartenders to operate in restaurants, bars, hotels, resorts, night clubs, and on cruise ships.	\$650.00
Basic Refrigeration & Air Conditioning Maintenance Domestic	The Refrigeration and AC maintenance program is designed to train students for an entry-level position in the air conditioning / refrigeration industry. The program will teach skills in basic design, maintenance, and repair of residential and commercial refrigeration, air condition, and heating equipment along with office fundamentals.	Seventy-five (75) hours September – December (Evenings)	SVGCC Certificate NVQ	New and perspective employees hoping to gain entry level skills to become a domestic or automotive technician to refrigeration technician.	\$650.00
Electrical Installation	This course introduces students to the fundamental principles of electrical wiring installation. Emphasis is placed on practical exercises which provide manipulative skills needed to perform the tasks associated with the control and distribution of electricity. At the end of the course, participants should be able to perform basic electrical installation work in keeping with local and regional occupational standards.	Seventy-five (75) hours September – December (Evenings)	SVGCC Certificate NVQ	This entry level course is intended for persons with little or no knowledge in the field of electrical installation. Persons who wish to pursue a career in domestic wiring or other basic electrical services support for the building construction industry will benefit significantly from this course.	\$650.00
Culinary Arts CTO Level 2	This intensive short course in modern pastry and confections is designed to give students a firm foundation and advanced techniques for aspiring pastry chefs. Small class sizes allow our experienced professor-chefs to give students lots of one-on-one attention and individual feedback. Students spend 80% of class time getting practical hands-on experience in the kitchen. The course covers bakery and confectionary products, sweet and savory pastries, as well as basic Italian and French pastries. In addition, students are introduced to wine pairing and business management, and they can choose to do an internship in an elite restaurant, hotel, or pastry shop.	Seventy-five (75) hours September – December (Evenings)	SVGCC Certificate NVQ	This highly practical short course is intended for aspiring entry level persons with the strong interest in the field. Persons who are desirous of working in or owning their own pastry shop or catering business will find this course very useful.	\$650.00