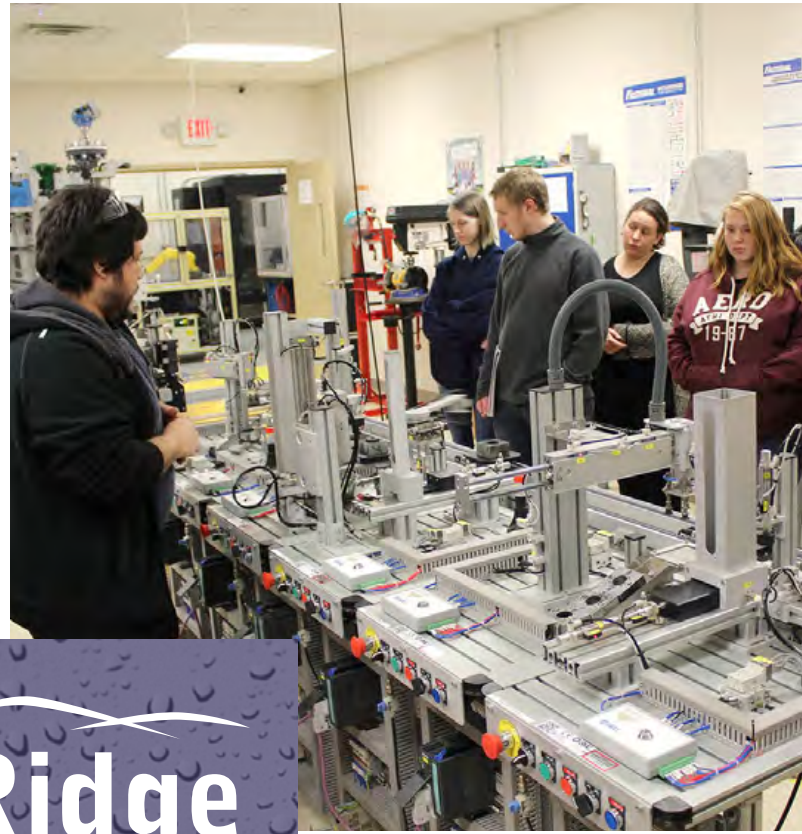


STUDENT NEWSLETTER



BlueRidge
COMMUNITY AND
TECHNICAL COLLEGE
APRIL 2019



Mission Statement

Blue Ridge Community and Technical College is dedicated to providing a diverse student population with collaborative programs and support services to improve the quality of life and promote economic development in its service area. Its quality academic programs are learner-centered and focus on career entry, university transfer, developmental education, and workforce development.

Nondiscrimination Statement

Blue Ridge Community and Technical College provides opportunity to all prospective and current members of the student body, faculty, and staff on the basis of individual qualifications and merit without regard to race, color, sex, sexual preference, religion, age, national origin, sexual orientation, marital or parental status, familial status, veteran status, or disability. This advertisement is for informational purposes only. Printed and/or electronic documents produced by the College do not constitute a contract, expressed or implied, between an applicant or student.

Locations

Main Campus

13650 Apple Harvest Dr.
Martinsburg, WV 25403

Technology Center

5550 Winchester Ave.
Martinsburg, WV 25405

Morgan County Center

Located at the Pines Opportunity Center
109 War Memorial Dr.
Berkeley Springs, WV 25411

Contact Information

www.BlueRidgeCTC.edu
304.260.4380

Cover Photos:

Student Awards Ceremony, 2018

High School Night, March 2019

Todd Cimino-Johnson's Business classroom

Culinary Academy students with Chef Steve





Congratulations to E-Learning's Latest Technology Giveaway Winner, Emily Crawford!

The E-Learning Department is happy to announce Emily Crawford as the winner.

Emily won a new Dell Inspiron laptop. Congratulations Emily!

This semester, the E-Learning team hosted their seventh technology drawing giveaway in the lobby of the main campus. Technology giveaways are hosted at the start of each semester to celebrate the start of school. The spring semester giveaway attracted a large number of entrants for the drawing. Be sure to visit our table at the start of the fall semester to participate in our next E-Learning giveaway opportunity.

Contact eLearning at Blue Ridge CTC for more information:

Phone: 304.260.4380 ext. 2326 or Email: ellearn@blueridgectc.edu

FEBRUARY LUNCH AND LEARN: KEN SPEDDEN

On February 7, 2019 a Cyber Security Lunch and Learn was held in the President's Board Room.

Guest Speaker, Ken Spedden, currently works with Fortune 100/500 leaders as well as national security leaders in the area on ways to keep information safe. Ken spoke to a room of thirty individuals including faculty and staff about his experience in the industry as well as hot topics such as the dark web and emerging trends in the cyber world.



“Ken spoke about his experience in the industry as well as hot topics such as the dark web and emerging trends in the cyber world.”



Ken Spedden, guest speaker



LUNCH *and* LEARN



#METOO

with Katlyn Thomas

APRIL 30, 2019 • 11:30AM-12:30PM

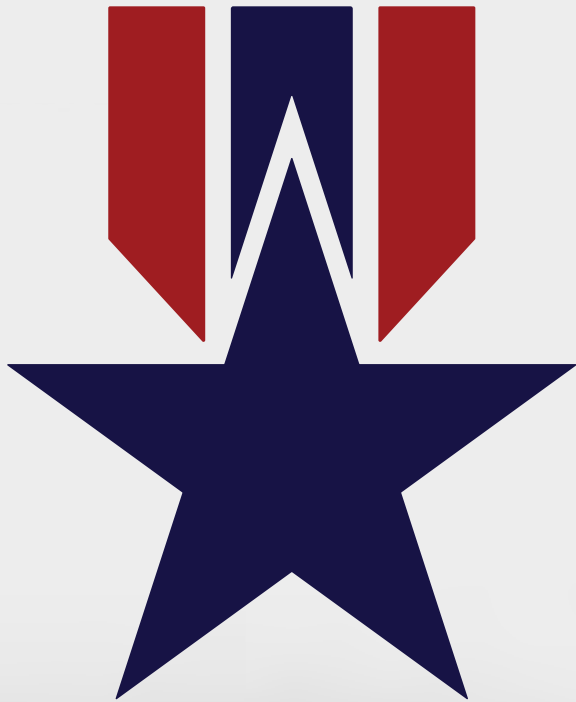
Main Campus, Room 2107

#MeToo is a movement against sexual harassment and assault.

This movement spread rapidly in the fall of 2017. BRCTC will partner with the Shenandoah Women's Center to discuss the power of #MeToo and help participants understand the importance of speaking about sexual harassment and sexual assault.

REGISTER TODAY!
www.blueridgectc.edu/lunchandlearn

BRCTC VETERAN ASSOCIATION



Student Veteran Association

The Blue Ridge CTC Student Veteran Association (SVA) is a nationally recognized chapter of Student Veterans of America. The SVA is open to all students and alumni who are interested in supporting military and Veteran students and causes. Its mission is to provide veterans, military service members, and their families with resources, support, and advocacy needed to succeed in higher education and following beyond.

JOIN THE SVA TODAY!
Contact Britney Norris:
bnorris@blueridgectc.edu



Thursday, May 9th • 3–6pm The Diversity and Inclusion Committee, a group of faculty and staff committed to ensuring equitable opportunity for students, will host the first Resource Fair offered by Blue Ridge CTC.

This fair will put students, faculty, and the community alike in touch with local resources, such as organizations assisting with food security, legal aid, health, and welfare.



“So many times we have students who come in who are having issues in being successful here,” said Alexis Dixon, committee member and Disability Services Coordinator, “and, if we’re covering all those bases for students without them having to ask for help, maybe that additional support will help them be more successful.”

With that idea in mind, Dixon and Student Success Counselor Sara Gordon have worked with the committee to “hand-pick the top fifty organizations and members”

best suited for that goal. So far, they expect to have representatives from Big Brother/Big Sister, Telamon, Career Stop One, and Breast Cancer Awareness. They have also formed positive relationships with veteran-specific resources at previous workshops and the Eastern Panhandle Empowerment Center with Lunch and Learns offered by Blue Ridge. The committee hopes to build on this relationship with this event to further benefit the attendees.

Dixon emphasized that this is not only available to students, but to the general public. A food drive has been ongoing and will continue to be in place until the day of the event. As such, attendees will have the opportunity to receive non-perishables until supplies last. “Also while here, attendees may be able to get their blood pressure checked,” said Sara Gordon. “I am working with the Nursing Department to see if that is something they are willing to do.”

In addition to the food drive, the Diversity and Inclusion Committee has partnered with Eastern Panhandle Transportation Association to provide fifty free bus tickets round trip, for this event only. If you are interested in one of these free tickets, reach out to **Sara Gordon at sgordon@blueridgectc.edu for more details.**

“Hopefully this is going to be a re-occurring event that we can build upon for years to come,” Gordon said. Students will have the opportunity to provide feedback about the event, thus, helping shape it’s future and ensure that the Diversity and Inclusion Committee reaches as many students as possible. **Anyone interested will be able to register by a surveymonkey link through their student email, Blue Ridge CTC’s website, or social media.**



OPEN HOUSE

Tuesday, April 16, 2019 • 3pm-6pm

Advisor Meet and Greet

Campus Tours

FAFSA Assistance

JOIN US AT THE

**MAIN
CAMPUS**

**13650 Apple Harvest Dr.
Martinsburg, WV 25403**

Join us anytime **between 3pm-6pm
to learn more about our **60 degree
and certificate programs.****

- | | |
|------------------------|-------------------|
| Business | Liberal Arts |
| Criminal Justice | Mechatronics |
| Culinary | Medical Assisting |
| Education | Nursing |
| Electric Distribution | Paralegal |
| EMS | Physical Therapy |
| Information Technology | Assisting |

And More!

Register Online :

www.blueridgectc.edu/OpenHouse



BlueRidge

COMMUNITY AND
TECHNICAL COLLEGE

BRCTC RECOVERY SUPPORT GROUP

Wednesday, April 10
Wednesday May 8

All are welcome to join any of the above support group sessions from 4:30pm – 6:00pm, located in room 2101

FOR MORE INFORMATION:

Lisha Burks: lburks@blueridgectc.edu

Sara Gordon: sgordon@blueridgectc.edu

Alexis Dixon: adixon@blueridgectc.edu

COMMUNITY RESOURCE FAIR

MAY 9, 2019
3PM-6PM



JOIN US AT BLUE RIDGE CTC TO LEARN
ABOUT **OVER 20 COMPANIES** PROVIDING
COMMUNITY RESOURCES IN OUR AREA!



FREE TRANSPORTATION AND FOOD DONATION!

EPTA will be providing FREE transportation to the event for Blue Ridge CTC students and community attendees. Attendees will also be offered a FREE bag of donated food to take home from the BRCTC Spring Food Drive.

FOR MORE INFORMATION, CONTACT SARA GORDON:
SGORDON@BLUERIDGECTC.EDU

Main Campus Location
13650 Apple Harvest Drive
Martinsburg, WV 25403

www.BlueRidgeCTC.edu | 304.260.4380

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NEED \$ FOR COLLEGE? SCHOLARSHIPS AVAILABLE!



Fall 2019 Scholarship Applications Due: April 2, 2019
Spring 2020 Scholarship Applications Due: October 1, 2019

**Receive a Scholarship Application online: www.blueridgectc.edu/scholarships
or at the Main Campus location, Suite 2400.**

Main Campus
13650 Apple Harvest Drive | Martinsburg, WV 25403

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Contact the Foundation for more information:
Email: foundation@blueridgectc.edu
Phone: 304.260.4380 ext. 2423

Ingredients

1oz. sliced pancetta, chopped (or bacon)
1 small red onion, chopped
1 celery rib, chopped
½ medium carrot, chopped
1oz. extra-virgin olive oil
1/4 bunch broccoli rabe
2 garlic cloves, finely chopped
1 tablespoon tomato paste
7 oz canned whole tomatoes in juice
3 cups Chicken Stock
1 1/4 cups coarsely chopped cored red cabbage
1 1/4 cups coarsely chopped escarole
5 oz canned cannellini beans, rinsed and drained
1/4 box ditalini pasta
About 3 by 1 1/2 inches rind of Parmigiano Reggiano
*** Note:** *this can be omitted and an 1/8 cup of grated parmesan can be added to each serving at the end.*
Accompaniments: extra-virgin olive oil for drizzling;
grated Parmigiano-Reggiano

Directions

Cook pancetta, onions, celery, and carrots in oil in a wide 7-to 9-quart heavy pot over medium heat, stirring occasionally.

Push vegetables to one side of pot. Add tomato paste to cleared area and cook, stirring constantly, until it starts to caramelize, about 2 minutes. Stir paste into vegetables and cook, stirring, 2 minutes. (Paste may stick to pot, but don't let it burn.)

Stir in tomatoes with their juice, breaking them up with a spoon, then add stock, scraping up any brown bits from bottom of pot.

Bring to a simmer. Stir in cabbage, escarole and any remaining vegetables along with parm rind. (*parmesan rind, see note in ingredients list.) Simmer, covered, until greens are tender, about 25 minutes.

Add beans and simmer, partially covered, 10 minutes. Discard rind if used. Season soup with salt and pepper. If using ditalini pasta stir in just before serving.

