

STUDENT NEWSLETTER



BlueRidge

COMMUNITY AND
TECHNICAL COLLEGE

APRIL 2020



MISSION, VISION, AND CORE VALUES

Mission Statement

Blue Ridge Community and Technical College provides our diverse student population with life-changing education, training, and services that drive economic development within the communities we serve.

Our Vision

Blue Ridge Community and Technical College is the first choice for higher education that drives career growth and economic development in our region and surrounding communities.



*Just like every piece is
important to make a puzzle
complete, every person
is important to the mission!*

Core Values

Stewardship:

- Put student access, learning, and success first
- Support a safe, collaborating, and engaging environment for employees and students
- Provide an optimum learning environment for students
- Use College resources responsibly
- Demonstrate care for facilities

Civility:

- Communicate with respect, trust, and care
- Respect differences
- Listen actively
- Be aware of your impact on others
- Discuss differences and resolve conflicts

Integrity:

- Engage and actively contribute to the overall success of the College
- Think creatively and develop solutions
- Act honestly and ethically
- Provide accurate and thorough information
- Be courageous to be even better

Entrepreneurship:

- Embrace our business partners
- Think proactively and innovatively
- Be adaptable and flexible for shifting priorities
- Identify areas for continuous improvement
- OWN enrollment
- Take calculated risks wisely

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. For important information about the educational debt, earnings, and completion rates of students enrolled in Certificate Programs at Blue Ridge CTC, visit: www.blueridgectc.edu/GEinfo

On the Cover:

Spring 2020 Play Rehearsal

Spring 2020 Transfer Expo

Board of Governors Meeting

High School Night

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





Congratulations to E-Learning's Latest Technology Giveaway Winner, Dena Cole!

The E-Learning Department would like to congratulate Dena Cole for winning the spring semester technology drawing. During this semester's Welcome Back Week activities, students participated in a drawing for a chance to win a Dell Inspiron laptop. The laptop can be used to access electronic textbooks, and complete tasks for class in Blackboard. The E-Learning Department's technology drawing entries are collected in the café area the first week of every semester. Congratulations Dena and good luck to all future participants

Contact eLearning at Blue Ridge CTC for more information:

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

FEBRUARY AND MARCH STUDENT EVENTS

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PG. 5

Lunch and Learns

On February 6, 2020 students, faculty and staff gathered to listen to BRCTC English professor, Dr. Lisa Wood, talk about Historically Black Colleges and Universities. She gave a brief history lesson on the local HBCU in Hapers Ferry, Storer College. Dr. Wood attended a HBCU and she shared her experiences about the campus culture and why HBCU's are important. Thank you, Dr. Lisa Wood, for giving your time to enlighten those in attendance about this topic.



On March 12, 2020 students faculty and staff attended a Lunch and Learn on Campus Safety. BRCTC Campus Security Officer, Vickie Wiles gave the presentation. Vickie has roughly 20 years of experience as a security officer, previously working at the Maryland Division Correctional facility, to WVU security and now here. Safety is no stranger to her. Vickie, went over the importance of wearing ID's, what the blue poles in the parking lots do, the importance of parking permits and she allowed time for those in attendance to give input. Thank you Vickie for giving your time to discuss safety on our campus!

An Empty Campus

As we are all aware COVID-19 is the reason many events have been canceled or postponed here and around the world. Events from now through April 30, 2020 have been cancelled. Please know that canceling these events was a hard decision. We want everyone to stay safe and healthy during this uncertain time. If you have any questions, please feel free to email Sara Gordon at sgordon@blueridgectc.edu.





Blue Ridge CTC Drone Operations II Students Collaborating with Shocke Companies

This semester, Blue Ridge Community and Technical College Students in UAS 103 (Drone Operations II) are collaborating with Shocke Companies to document construction progress of the new facility adjacent to the Technology Center at 5550 Winchester Avenue, Martinsburg, WV.

These photos were taken by the students in UAS 103 for Shocke Companies. The student class project captured several hundred photos and high definition video clips. After editing and analysis, students delivered their findings to Shocke Companies for review. The UAS 103 Class and other Applied Drone Courses emphasize real life work related experiences for the student.



Over 75 Employers Registered for Spring 2020 Career Fair.



The Office of Career Services was excited to host the 2020 Career Fair during the spring semester. Scheduled for Friday March 13th, 2020, this year's Career Fair was the largest fair to date, with a total of 75 organizations registered from different business sectors.

Due to the ever changing circumstances surrounding the nationwide COVID 19 situation, the difficult decision was made to cancel the event. The Office of Career Services hopes to reschedule this event later this year. A reschedule date will be shared with students once available.

Students actively seeking employment opportunities are encouraged to review the employment opportunities posted on the Blue Ridge CTC Job Board available on our website.

Contact Siona Escoto, Outreach & Placement Specialist in the Office of Career Services, to receive direct employer connections. Email Siona Escoto at Sescoto@blueridgectc.edu to schedule a time to connect.

Where Have All the Grads Gone?

Have you ever wondered what the Office of Career Services does with the employment survey data collected from graduates?

[Click here to check out the Graduate Report Online!](#)

The Graduate Report showcases academic and employment information collected from students after graduating. Students can expect to be contacted by the Office of Career Services after earning a degree or certificate. The Graduate Employment Survey is used to collect data from graduates who have transferred to another institution, continued their education at BRCTC or entered the workforce. This information assists the College in understanding where graduates land after graduation.



Students are encouraged to view the first edition of the Graduate Report, which is available on the BRCTC Website under Current Students>Career Services for Students. For questions, or to request services, contact

The Office of Career Services

Siona Escoto:

Phone: 304.260.4380 ext. 3335 or Text: 304.470.4756

Ingredients

1/2 lb asparagus, tips and stalks
cut in half and into 1/2 inch pieces & reserved

1/2 teaspoon olive oil

1/2 teaspoon unsalted butter

1/4 cup olive oil

1 medium-sized shallots, minced

1 garlic clove, minced

3/4 cup Arborio rice

1/2 cup dry white wine

3 cups chicken stock

1 Tablespoon Basil Pesto

1 teaspoon unsalted butter

1/4 cup Parmesan cheese, freshly grated

Freshly ground pepper and salt, to taste

Directions

Cook the asparagus tips and stalks in a sauté pan with oil and butter, add a pinch of salt, and let it cook for 2-3 minutes or until they turn tender. Transfer to a plate or bowl for later use.

In another saucepan, let the chicken stock simmer over low heat. Meanwhile, in a large saucepan, heat the olive oil and sauté the shallots over low heat until they turn soft. Add the garlic to the pan and sauté for about 2-3 minutes, followed by the rice; leave it to cook on medium heat. Now, pour the wine into the pan and stir until it evaporates.

Pour 1 cup of the hot stock into the pan, and stir continuously until it is almost absorbed. Continue pouring the stock, 1 cup at a time, until it is absorbed, completely. When the rice is almost tender, add the pesto and let it cook for about 4-5 minutes. Then, add the asparagus tips and wait for it to cook for another minute or so. Remove the rice from the heat; mix it with the butter, Parmesan, and salt and pepper. Allow it to stand for 2-3 minutes before serving.

