STUDENT NEWSLETTER



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

GENERAL BRCTC INFORMATION



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:

High School Night Spring 2020 Play Rehearsal Nursing Graduation Ceremony 2020 Heavy Equipment Technician Program

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



MESSAGE FROM THE PRESIDENT



From the Desk of Dr. C. (at home)

I was 24 years old when I returned from the Vietnam War. After having spent the best part of a year there, I was really happy to return to the States and hug the ground. I was one of the lucky ones who survived that ordeal, unlike some of my friends and service buddies. It was what I consider a maturing experience and I was not the same person ever again.

The reason I write to you in a very compressed fashion about my experience is that we are facing in our country right now a very insidious and deadly virus. Like my experience in a war zone, it will likely change for some time the way we interrelate and conduct our daily business. What I have seen so far in our current ordeal is that our student body is resilient, flexible, and will persevere and prevail. We can get through this disease together.



It is simply not possible. I know there are some deferred courses, mostly those that require in person, hands on learning. It is simply not possible to conduct those types of courses in our current state of sheltering at home. As soon as we are certain of a date when in person activities can be resumed those deferred courses can be completed. Until then, our goal is keep you as safe and healthy as possible. Please follow the CDC guidelines for combating the transmission of the virus. Things like hand washing, using hand sanitizer when washing is not possible, staying away from sick people, getting enough rest and good nutrition to keep your immune system strong are many of the things you should be doing.

"...our student body is resilient, flexible, and will persevere and prevail. We can get through this disease together."

When we are given some good indication that it is reasonable to resume some in person activity, we will strategically and carefully plan for the reopening of the college. Know that we care about your health and wellness and keep reading updates on our website with regard to the latest Covid19 information. It may come to pass just as it happened to me when returning from a war that we will not be the same again. But knowing that you are safe and sound and can learn from this pandemic are two positives that can emerge from the storm. Please stay safe and we hope to see you soon.



VOTE ONLINE

April 27 - May 15, 2020 www.blueridgectc.edu/vote

Join us for the Virtual SGA Presidential Event!

The 2020 Spring SGA Presidential Race has been converted to a virtual campaign.

Voting is NOW OPEN!

View candidate videos and vote online today! www.blueridgectc.edu/vote

For More Information, contact Siona Escoto, SGA Faculty Advisor: sescoto@blueridgectc.edu or 304-260-4380 ext. 3335 Main Campus: 13650 Apple Harvest Dr., Martinsburg, WV 25403

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AGRIBUSINESS



What's Growing in the Greenhouse?

The Greenhouse at Blue Ridge is starting to green up. Recently, tomatoes, peppers, zucchini, lettuce, spinach, kale and cauliflower have been planted in the raised beds. All of the vegetables that are harvested will be given to the Culinary Department at the College. The Culinary Department graciously places signs out when they have used the produce raised in the greenhouse.

Students in the Agribusiness program assist with the preparation of the beds, planting of the vegetables, raising the produce and harvesting the final product. The students are able to gain practical experience in the greenhouse that will benefit them as they move into their careers.

"...tomatoes, peppers, zucchini, lettuce, spinach, kale and cauliflower have been planted in the raised beds."

The greenhouse also has tables that currently have planters of zinnias, daisies and other spring and summer flowers. The culinary department grows herbs that are also used in the cafe. For the first time, strawberry seeds have been planted and will be transplanted to strawberry towers that will be set around campus.

There are lots of cool things happening in the greenhouse. If you would like to visit the greenhouse and learn more about what the students are doing, contact Tiffany Hine, Program Manager Agribusiness. We love to share what we are doing and growing!







NEW ADMISSIONS COUNSELOR



Adding Hope During Quarantine

Hope Spriggs was recently hired on as an Admissions Counselor for BRCTC. She graduated from West Virginia University in December of 2019.

Previously, during her undergraduate career, Hope spent time working in the Office of Admissions at WVU along with managing an Hawaiian themed restaurant in the Morgantown area. She has a cattle dog mix named Bailey whom she lives with in their Martinsburg home.

An area native, she finds comfort in the familiar surroundings. In her free time, she enjoys backpacking, snuggling her doggo, and tasting flights with friends at microbreweries. She is excited to begin helping students start their unique journeys at BRCTC.









Fall 2020 Scholarship Applications Due by May 22, 2020!

For more information and to apply online: https://brctcfoundation.com/apply/

Main Campus: 13650 Apple Harvest Drive | Martinsburg, WV 25403

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Contact the Foundation for more information!

foundation@blueridgectc.edu 304.260.4380 ext. 2423



Staying Connected While Social Distancing

In these unprecedented times, it has become important to limit how often we are around other people. As social creatures, this proves difficult, to say the least. Here are some fun ways to stay connected to friends and family while we weather this storm:

Play games together... virtually

Games like Charades, Pictionary, and Hangman lend themselves to the new normal that we are experiencing now, even over the Internet. Open a video meeting, find a word generator (try The Game Gal) and challenge friends and family to a virtual game!



Dance competitions

This one is simple, but it doesn't work if you take yourself too seriously! Pick your favorite group, preferably one that has a lot of choreography in their music videos. Challenge someone to a dance competition. Take some time to learn the moves – the more effort you put into this the better. Then you can either record your performance or perform it live during a video meeting. The neat thing about video conferencing tools is that you can share your screen, so the people on the call can watch your video with you real time if you choose to record it ahead of time. The harder the choreography, the more fun this is. Stumped? Try BTS' "Dope".

Virtual Karaoke

This one can't get any easier! Just go to YouTube, pick the song lyrics for a song you want to sing (enter the song title, artist, and the word 'lyrics' to find these), share your screen so everybody can see the lyrics and each other, and sing your heart out! The microphone on your device will suffice, but nothing is stopping you from using a pen, paper towel core, or a carrot as your microphone! Try belting out "You and I" by Lady Gaga.



Have a Tangle off

Invite family and friends to a video meeting and set the ground rules. Choose a tangle (Doodle, Zentangle, or any drawing) and share your screen to show the instructions for how to create it, set a time limit to complete, and go! Whoever completes the tangle as closely to the original wins!

Flip Coin

Try using <u>flip a coin</u> to kick off your game!

There are many ways to enjoy these activities: Zoom, Google Hangouts, and Cisco Webex among them, many of which offer free options. Some of these tools allow you to save the video as well. The Internet is a many-splendored thing: Social distance together!

Elevate Your CAREER CAREER CONNECTIONS





Attention Students and Graduates, the Office of Career Services is closely monitoring the recent changes within the job market due to COVID-19. We are actively connecting with students and employers daily.

The Office of Career Services is connecting with regional employers to better understand changes to hiring processes. This information ensures both students and graduates are able to continue to connect with employers in the job market.

Click to review a comprehensive list of employers actively hiring!

CONNECT WITH CAREER SERVICES NOW TO TAKE ADVANTAGE OF THE VIRTUAL SERVICES:

- Resume Writing Support & Review
- Resume Referral Service/Job Placement
- Cover Letter Writing Support & Review
- Mock Interviewing Practice
- Career Assessments
- Review Actively Hiring Employers



COMMUNITY AND TECHNICAL COLLEGE

Main Campus: 13650 Apple Harvest Drive Martinsburg, WV 25403

CONTACT CAREER SERVICES TODAY!

Contact Siona Escoto to learn more: 304.260.4380 ext. 3335 or 304.470.4756 (text) sescoto@blueridgectc.edu

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Review Actively Hiring Employers: https://www.blueridgectc.edu/current-students/career-services-for-students/employers-actively-hiring/

APPLIED LABORATORY TECHNICIAN INTERNSHIPS

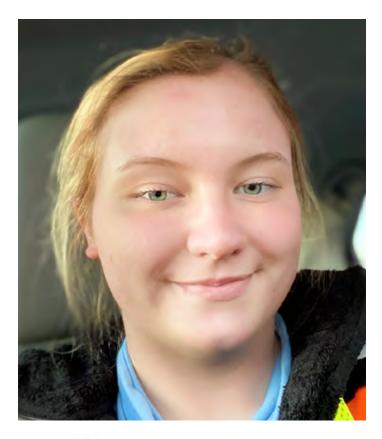


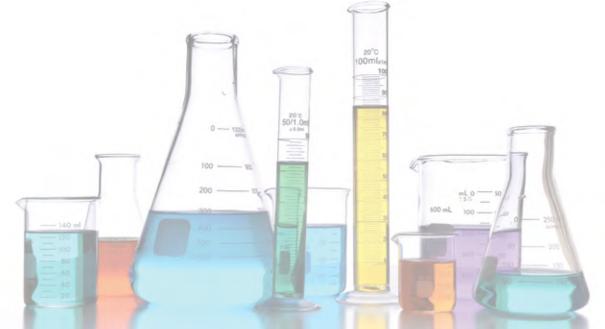
Emily Moreland

Emily Moreland is already earning money on the job even before her graduation in May with an Applied Laboratory Technician A.A.S. degree. The secret? An internship with Logoplaste. As a quality technician, Moreland tests the quality of bottles manufactured by Logoplaste. Additionally, she prepares certificate of analysis (COA) documents that verify the quality of bottles sold to P&G.

Moreland heard about the Applied Laboratory Technician program while she was a Jumpstart student in Health Professions. After she graduated from Musselman High School, she enrolled in the Applied Laboratory Technician program. She said, "the entire program" prepared her for her internship, and the OSHA regulations and GMP (good manufacturing practices) "helped me adapt to the environment and what I should expect." Moreland went on to say, "They were impressed with what I've already learned."

Moreland earned a gift card for her work as part of Logoplaste's Above and Beyond Program. She has been working full time as an intern this semester and will continue as a regular full-time employee after graduation. If you want to learn more about the Applied Laboratory Technician program, contact Elizabeth Spring at **espring@blueridgectc.edu.**







Upcoming Graduate Survey

Hey soon-to-be grads! The Office of Career Services would like to congratulate you in advance on your upcoming academic achievement! As a Blue Ridge CTC graduate, you can expect to receive a brief, three to five minute survey, asking where you are headed after graduation. We care about our graduates and want to know if you are employed, continuing your education, or actively seeking employment.

The Office of Career Services would like to remind you that we have your back! The job market may have changed, but we are actively working with employers and ready to assist in your job search. Schedule an appointment today to receive assistance with Resume and Cover Letter Writing, Interviewing Skills, Job Placement and more. Contact us today:

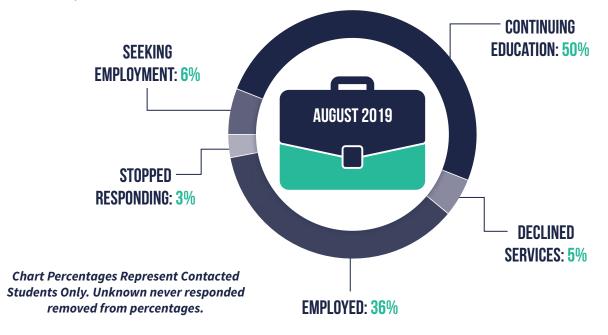
www.BlueRidgeCTC.edu/CareerServices Careerservices@blueridgectc.edu

Graduate Survey Data

The chart below provides a summary how our graduates continue after graduation. <u>View the full report online.</u>





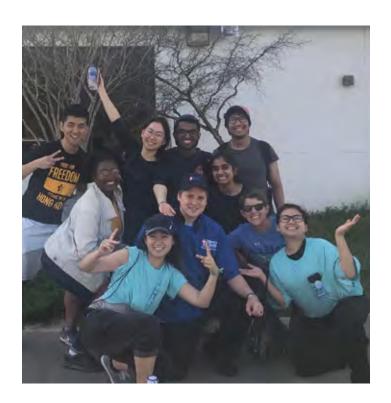


A Force to Recon With

Enough wonderful things cannot be said about 2014 Culinary Arts graduate, Dustin Force. He tirelessly gives his all to feed large amounts of people that have gone through a desperate or traumatic time. Force is a chef that gets deployed with the help of a non-profit called "Mercy Chefs" This group arrives in areas of the country that have gone through all sorts of devastation from floods to tornadoes and hurricanes. Force cooks and bakes for hundreds and thousands of people in need of a hot meal and this usually lasts days. Here are a few quotes from Chef Force's Facebook page:



"We are deploying in response to the deadly tornadoes that ripped through Nashville early this morning. Our hearts are broken for the families and friends who have lost loved ones and for the city as it begins this recovery process. We have deployed our chef teams, equipment, and additional staff members to the area and hope to be serving meals to victims and first responders tomorrow by dinner."



"After 15.5 hours of driving straight from our deployment site In Florida today, and serving thousands of meals in the past three weeks, I'm finally home! I've never ever seen the airport lot so empty."

As you can see, this is not easy work, but for people in the food service industry it's a passion. You have to love food, people, and being in the service of others whether they be fortunate or less fortunate. Being a Chef is so much more than knowing how to cook or bake, it's a lifestyle and some like Chef Force take it to heights that we all can be proud of.



Blue Ridge CTC's E-Learning Team is Here to Support You!

A message from Amanda Burnell, E-Learning Support Specialist: "Representatives at the E-Learning Help Desk want to send well wishes to the entire campus community at this time. As an institutional support service, we are dedicated to supporting you in your academic journey."



The E-Learning team met early, in advance of the College closure, to develop a plan to prepare students and faculty for the transition to remote instruction. Training materials are available on the BRCTC <u>website's COVID-19</u> page. E-Learning representatives can offer the following services to support you:

- <u>Virtual appointments for students</u> who need assistance completing online coursework
- Virtual appointments for faculty who need a assistance planning or course building
- Tech tool recommendations for faculty who need screen-sharing, audio, or video components as part of their online instruction
- On-demand phone assistance by calling (304) 260-4380 ext. 2349
- Enhanced <u>e-mail</u> responses with personalized video tutorials, when necessary
- A guaranteed 48-hour response time to students and faculty who have requested assistance

Additional Resources for Students

- Transitioning to Remote Learning: A Student's Guide
- Virtual tutoring is available 24/7 with <u>Brainfuse</u>
- Free Access to Office products with Office 365
- Online research databases
- Blue Ridge CTC E-Learning <u>YouTube channel</u>
- Blackboard Student Orientation

COVID-19 Internet Access Options for Students

Option 1: Comcast has made all Xfinity WiFi Hotspots available to the public for free. Follow instructions at xfinity.com/wifi to find and join a hotspot at home or while out and about.

Option 2: Access free Wi-Fi provided by your local public library, which will be available from their grounds and parking lots.



"Representatives at the E-Learning Help Desk... are dedicated to supporting you in your academic journey."

PASTA ARRABIATA (MEANS "ANGRY")



Ingredients

2 teaspoons minced garlic (about 2-3 cloves)

1/4 cup olive oil

14-ounce petite diced tomatoes, undrained

15-ounce tomato puree

1 teaspoon crushed red pepper flakes (or to taste)

1/2 teaspoon sugar

1/4 teaspoon dried oregano

1/4 teaspoon salt

6-8 ounces penne pasta uncooked

1/4 cup freshly shredded Parmigiano-Reggiano *

1/8 cup thinly sliced fresh basil

Garnishes:

Parmigiano-Reggiano cheese, fresh basil sprigs

*1/4 cup freshly grated Parmesan cheese may be substituted.

Directions

Prepare pasta according to package directions. Drain, reserving 1/4 cup cooking liquid. Toss pasta with some oil to keep from sticking.

Sauté garlic in hot oil in a saucepan over medium heat 1 minute. Add tomatoes and tomato puree. Bring to a boil; reduce heat to low.

Stir in red pepper flakes and next 4 ingredients; cook, stirring occasionally, about 20 minutes.

Stir basil into tomato sauce and pour $1\ 1/2 - 2$ cups sauce over pasta and add shredded Parmigian. Toss to coat. Serve with remaining sauce. Garnish, if desired.

