



KIM'S CORNER

I am happy to announce that BTC has a complete Board of Trustees. Governor Jay Inslee has appointed William (Bill) Mirand and Richard (Rick) Kaiser to serve on the Board of Trustees of Bellingham Technical College (BTC). Mirand's term began in March 2020, and Kaiser's term started in July 2020.

Both Bill Mirand and Rick Kaiser have deep experience in industry of which will be of great value to Bellingham Technical College and the community at large. Bill has over 40 years' experience as a member of International Brotherhood of Electrical Workers (I.B.E.W) serving as a Journeyman Electrician and has held numerous elected and appointed leadership positions with I.B.E.W. 46 and I.B.E.W. 191. Rick Kaiser has over 36 years' experience in computer programming, mechanical engineering, and industrial database management in the oil refining and manufacturing industries, and he is a licensed Professional Engineer in Washington State and Alaska. Their distinguished careers are very relevant to BTC's programs and their input will be invaluable.

Bill and Rick are passionate about education in the trades and recognize the importance and value of Community and Technical Colleges for our local community and beyond. We are incredibly fortunate to have them join BTC as our new trustees, and we welcome their industry experience and dedication to community involvement. Please welcome them both to our campus, albeit remotely.

Kimberly Peuy

BELLINGHAM TECHNICAL COLLEGE | SEPTEMBER 2020
 BELLINGHAM TECHNICAL COLLEGE IS AN EQUAL OPPORTUNITY INSTITUTION

INTERDISCIPLINARY EFFORT TO MANUFACTURE FACE SHIELDS FOR BTC STUDENTS, STAFF, AND FACULTY

Tim Ewing, BTC's Program Lead and Instructor for the Bachelor of Applied Science in Engineering Technology (BAS-ENGT) program, had a great idea of how his program could help out the campus during the COVID-19 pandemic.

During Spring quarter, with supplies approved by vice presidents Chad Stiteler and Walter Hudsick and purchased through special COVID-19 assistance funds, Tim and his students started manufacturing face shields at the Technology Development Center (TDC) for



use on campus. Two types of face shields were produced, with both including a plastic frame with a clear plastic shield. The frames were 3D-printed using the BAS-ENGT program 3D printer and a 3D printer borrowed from Ali Ostadfar, Industrial Maintenance & Mechatronics instructor. The clear plastic shields were custom cut on the BAS-ENGT laser-cutter. At the end of Spring quarter, with the help of Sheila Pfeiffer, Culinary Arts and Pastry Instructional Technician, over 200 face shields were assembled and delivered to Al Jensen, BTC's Manager of Emergency Preparedness and Safety, the Culinary Arts and Pastry program, and the Nursing and Allied Health programs.

BTC's interdisciplinary face shield manufacturing project continued over Summer quarter with the support of Julie Samms, Dean of Nursing and Allied Health, and Heidi Ypma, Dean of General Education and Academic Support. The deans agreed to have the 3D printers moved from the TDC to the H building, which houses the Nursing program. With additional materials purchased through the Nursing and Allied Health programs and an hour of training, Rika Winqvist, Nursing Program Manager, Shelby Traeger, Nursing Instructional Technician, and Caroline Chamblin, Sciences Instructional Technician, all became 3D printer technologists in addition to their normal summer duties. Working in shifts, they manufactured and assembled face shields, maintained the printers, and performed troubleshooting and service when necessary. By the end of Summer quarter they had manufactured over 400 additional face shields for the Nursing and Allied Health, Culinary, and Fisheries & Aquaculture Sciences programs. These programs will use these masks during in-person labs starting in Fall quarter.

PROCESS TECHNOLOGY

This summer, the Process Technology program did its annual Lavender Distillation project, where PTEC students produce lavender oil using the lavender grown in the Patricia McKeown Lavender Circle outside the DMC building. Usually they invite the community into their lab for a demonstration of the lavender oil distillation process and hand out small samples of oil to the participants. Due to COVID-19 restrictions, they couldn't do their normal demonstration, so acting on a suggestion by Dawn Hawley, Executive Director of Library, eLearning & Academic Support, the students made lavender-scented hand sanitizer instead. They used a World Health Organization recipe to produce hand sanitizer containing 70% Iso-propyl Alcohol (Rubbing Alcohol) as the active ingredient. They have a limited quantity of PTEC Hand Sanitizer and lavender oil available to anyone who's interested. Please contact Scott Cory, Process Technology Instructor if you'd like to reserve a bottle: email scory@btc.edu or phone **360.752.8391**.



DENTAL HYGIENE

BTC's Dental Hygiene students completed their program this summer, even after COVID-19 restrictions resulted in the closure of BTC's Dental Clinic in March. Congratulations to the graduates, who are doing well getting through their six board exams, which were also delayed due to the pandemic. Kudos to Dental Hygiene Program Coordinator Alisa Wollens for her logistical coordination and dedication to setting up the many meetings required to create the opportunity for students to complete their clinic experiences off-campus. Students will hold a private pinning ceremony later this month.



LIBRARY

Sallie Davis, eLearning Instructional Technician, presented a workshop at the **2020 Staff Training for Technical & Community Colleges (STTACC) Virtual Conference**. The workshop covered basics of Universal Design (designing with usability of all users in mind-including those who use adaptive technology) with participants getting hands on practice in creating accessible documents in Word.

CONTINUING EDUCATION

Kathryn Mathews, Director of Corporate and Continuing Education, is pleased to announce BTC's new lineup of 100% online self-directed CE classes! All of these classes are available to BTC employees, students, and the public. Check them out here: www.btc.edu/cce

TRANSITIONAL STUDIES

This summer, BTC's Transitional Studies department had 10 HS+ graduates (receiving their high school diplomas) and IMPACT!, BTC's youth reengagement program, has had 12 GED completions since our Assessment Center reopened in August.

STUDENT LIFE

Student Life and ASBTC would like to introduce their new 2020-2021 ASBTC Executive Team: Luke Olson, ASBTC President; Kristina Daeley, ASBTC Vice President; Max Millet, ASBTC Director of Finance; and Amy Redfern, ASBTC Director of Administrative Affairs. The ASBTC Executive Team is excited about leading our students through the upcoming year and can be reached by emailing asbtc@btc.edu

Student Life will be offering Student and Employee IDs during the first week of Fall quarter only for those students and employees who will be on-campus during Fall quarter. They will be contacting faculty who are providing on-campus instruction and arranging times for them to bring their student cohorts to Settlemyer Hall for IDs.

2020-2021 ASBTC Executive Team



Luke Olson,
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INSTRUCTION

What is Guided Pathways Implementation?

Did you know that 34% of BTC students change programs prior to receiving their degree? And graduating students at BTC who change their program at least once take a median of 7 additional quarters to complete their degree. By creating meta-majors with exploratory sequences, students will be able to engage in career-relevant coursework, make progress on multiple programs early on, explore career possibilities, and ensure that their program is a good fit. Bottom line: Guided Pathways at BTC will save students time and money.

The newly hired Instructional Designer for Guided Pathways is BTC instructor Lauren Hatch! Lauren will collaborate closely with faculty and deans to create and implement BTC meta-majors, with the ultimate goal of improving retention and graduation rates for historically underrepresented students in higher education- at BTC, that's a majority of the students we serve. Lauren's first area of focus will be programs within our Advanced Manufacturing program area. BTC faculty members, Mike Massey and Dan Beeson, will provide support and guidance in the coming year as we engage in this work. Andi Zamora, the Guided Pathways Faculty Lead for BTC's Teaching and Learning Academy, has also hit the ground running by implementing an onboarding program that provides training in pedagogy and college systems for new faculty. BTC is also delighted to welcome back Tracy Reilly, who will be serving as the new Activity Director for Guided Pathways and BTC's Title III grant. Tracy brings a wealth of knowledge, leadership and experience from her prior work for the Opportunity Council as well as her experience in grant work at BTC.

Guided Pathways is a comprehensive and campus-wide project. It will be important for project leads to hear perspectives from faculty, staff and students throughout the process. Thank you to those who have participated so far! The project will be even more meaningful and effective with campus-wide engagement. BTC's Guided Pathways staff and committee members recognize the challenges of remote work and a global pandemic, and will aim to support BTC's strength and resiliency as a community by keeping project expectations realistic and aligned with the current needs of our college and its students.

CULINARY ARTS

BTC Culinary Arts Program First Year Cohort Class: CUL 144: American Regional á la carte Cookery.

First off, this course was moved from spring to summer and under normal circumstances these gourmet dishes would be sold out of the Café Culinaire 'On the Go' window in Lindbergh Avenue and Deli, and the course was condensed to 5 weeks instead of 10. Our students rose to the challenge and prepared soups, salads, sandwiches, main course plates, desserts and handmade breads focusing on recipes from various regions of the United States. They produced a wide range of dishes from New England, the Mid-Atlantic region, the Chesapeake Bay region, the Southern US, the Midwest, the Rocky Mountains and Great Plains, California, Hawai'i and Southwestern US-Mexico border states.

Instead this summer these high-end meals produced by our culinary arts program students was given out to BTC students who were on campus for in-person Summer quarter classes. The programs fortunate to enjoy these meals included HVAC, Welding, Electrical, and PTEC and the facilities crew (including the night crew), groundskeepers and mailroom staff as well as the 2nd Year Culinary Arts cohort. All told, they put out between 95 and 140 meals per day, three days per week for 5 weeks (1400-2100 meals total)! Students were in class 4 days/week and had to contend with new protocols for working during COVID-19. Luckily, many of them already work in industry and had no problem adapting.

We got lots of great feedback on the food and I couldn't be prouder of them!--Maria deCorpo, Chef Instructor

TRIO STUDENT SUPPORT SERVICES

BTC's TRIO Student Support Services program is looking for new students!

BTC successfully applied to the U.S. Department of Education to continue its TRIO Student Support Services program, which has been renewed for an additional 5 years. This program serves 140 students per year who are low-income, first in their family to go to college or have a disability, and provides services such as coaching, extra tutoring, student success workshops, peer mentorship, and leadership/employment opportunities. The new award will help us enhance our existing program. The TRIO SSS program will now offer 1:1 (individualized) Math and Writing tutoring, and include new components in its structured onboarding process for new students, including an hour-long coaching session about financial wellness and a Canvas course with interactive college success curriculum. TRIO has space for about 40 new students this Fall, so please refer students our way: you can direct them to us or email us their name at trio@btc.edu and we will reach out. The TRIO Student Support Services program is 100% federally funded by the U.S. Department of Education. The new TRIO SSS grant period is September 1, 2020 – August 31, 2025.

The BTC Foundation recently received a \$10,000 grant from the Building Changes Foundation to assist BTC students with emergency expenses related to COVID-19. This funding will increase the Foundation's COVID-19 Response Fund. "We are extremely grateful for these funds which will assist BTC students with those unexpected financial hardships created by the pandemic", said BTC Foundation President Mike Burke. The funds will be distributed to students through the Financial Aid Department.

MARKETING & COMMUNICATION

BTC's College Services Building has been completely rebranded downstairs with new department and directional signage now in line with college's overall new branding. Sebastian Schoelss, Graphic Designer has many years experience in environmental signage design. Last spring he designed and produced a graphically appealing, clear directional signage package for college services of which was installed this August and September. Marketing and Communications and Sebastian worked closely with facilities of whom did a bang-up job of prepping the building for the install, and CISS and SS departments to make this project successful. Check out his work when you are next time on campus, with your mask on, of course!



FACILITIES

Where and who is Wendy Reidy? She is BTC's Facilities Coordinator, working remotely Monday through Friday, and is ready and willing to help you! She can answer questions and coordinate responses to facilities issues, and can be reached at **WRiedy@btc.edu**

PRECISION MACHINING

BTC's Machining program is in the midst of a major shop upgrade, with instructors Jacen Johnson, Jeff Halfacre and Damon Donner overseeing the changes. The concrete slab for the Machining lab is being resurfaced and painted, the electrical system is being upgraded to an overhead buss system, allowing for equipment expansion, lighting is being upgraded to a newer LED system, the Metrology Lab is receiving a new door, and the entry way will be updated with new fixtures.

In the interim, the Machining program will be taught in the TDC.

Machining faculty expect to return to the renovated B building in Spring quarter 2021.



EMPLOYEE SPOTLIGHT

This month, our employee spotlight features the fantastic **Maria deCorpo**, Chef Instructor Culinary Arts Department!

Q: What do you like to do for fun outside the office? Any hobbies?

A: Garden – we just bought a house after renting in BHam for the two years since I moved here from California. First thing I did, before moving furniture in, was build two 4 x 12 veggie beds so I could get a winter garden in. I also have BIG plans for more veggie beds, an orchard and berries.

Sewing and crochet - I'm crocheting my husband a sweater and it's looking pretty good. It's based on The Dude's sweater from the movie "The Big Lebowski"

Reading of almost any kind except dense, existential philosophy and science. I'm especially interested in reading on the topic of Gastronomy (the intersection of food, history, sociology, anthropology & culture)

Canning/Fermenting/Preserving food from my garden

Q: Any fun or funny facts that folks might not know about you?

A: I'm a huge cinephile and studied film history in college. Someday I'd like to teach a Food on Film class

Q: Any pets or pet plans?

A: One crabby old lady cat named Lily and plans to get a kitten once Lily settles into the new house.

Q: If you could bring one food, book, and movie to a desert island, what would you choose?

A: Food: Poppy seed bagel with cream cheese, sliced red onion, capers and lox
Book: "Pride and Prejudice" I read it at least once a year
Movie: "The Princess Bride"

Q: Feel free to add any other short but sweet items that I didn't ask!

A: I speak "kitchen" in four different languages, English, Spanish, French and Italian!

