



THE UNITED STEELWORKERS

# ICD LEARNING CENTER

ALLEGHENY LUDLUM CORPORATION

**PROGRAMS**  
Local Joint Committee

Bagdad

Brackenridge

Vandergrift

**Winter 2010**

Dear USW Member:

Your Local Joint Committee for career development is excited to present to you the Winter 2010 course catalog.

We are again giving employees the opportunity to the Winter/Spring catalog electronically on their home email. If you would like to start receiving the catalog electronically, please email your request to Joe McAninch at [rjmac@consolidated.net](mailto:rjmac@consolidated.net).

In our continued efforts to support the Institute for Career Development and their “Going Green” efforts, the Winter 2010 is the last catalog that will be mailed to each employee’s home. We will be making course catalogs available at the union halls, on the union websites, in the learning centers, and in the designated plant areas, including being shown on the recently installed electronic picture frames.

For those of you who are interested in taking classes at the Pennsylvania Culinary Institute (PCI), please be certain to note the important change implemented by PCI for their classes.

Each employee has up to \$1,800 per year to cover the cost of tuition assistance and books. Employees are to contact Joe McAninch for tuition assistance requests.

Each employee also has up to \$2,000 per year for customized classes. When registering for a customized class, please note any special registration requirements. Employees must register for Penn Foster and Telsim (on-line learning) through Joe McAninch.

Joe McAninch can be reached via his email address [rjmac@consolidated.net](mailto:rjmac@consolidated.net), or via cell phone at 724-713-7433. He can also be reached at Brackenridge union hall on Wednesday afternoons from 1:30 – 4:30 pm at 724-224-9000 or at the Leechburg union hall on Tuesday afternoons from 1:30 – 4:30 pm at 724-845-1479.

**NOTE: A Customized Classes & Tuition Assistance Reimbursement Application must be completed for registration and reimbursement.** A copy of the new form and policy is included in the catalog for your convenience

Thank you for your ideas and for making the career development program a success.

Your Local Joint Committee,

Keith Snyder, Local 1138  
Dean Sturgeon, Local 1138-1  
Joe Palumbo, Local 1196  
Laurie Davis, Local 1196-1  
Michele Noto, Allegheny Ludlum

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# Computer Courses - ICD Learning Center (Brkn)

## Repair Your Computer - Tuesdays, 8 weeks, February 9 - March 30

Learn while repairing your own computer. Last winter we repaired 12 different computers from new hard drives to installing new memory and video cards. We will not cover laptops and students are responsible for the license requirements for their software and operating systems.

## Digital Camera Class - Wednesdays, 8 weeks, February 10 - March 31

Learn how to use many of the available features on your digital camera. If you don't know white balance from your brightness setting, this is your class. Bring YOUR camera and manual. Book included.

## Intro to Computers - Fridays, 8 weeks, February 12 - April 9 (no class March 26)

Don't be afraid to come and have fun while learning with us! This class teaches the basics of using a personal computer. In this class we will work from the inside out, learning all of the internal components (hardware). Student will learn how to properly start, shut down, and operate a modern PC. This is a hands on class where students learn how to use word processing, spreadsheets and graphics. Students will also be introduced to the Internet. This class is designed for those with little or no experience.

## PowerPoint 2007 - Mondays, 6 weeks, February 15 - March 22

Create basic custom slide shows and handouts using Microsoft's very popular program PowerPoint. Learn how to customize slide shows for a professional presentation. A book will be provided.

## Vista - Fridays, 8 weeks, April 16 - June 11 (no class May 28)

Come join us for 8 weeks of fun while we learn the new operating system, Vista. Microsoft has designed the new system to be more secure and easy to use. Even if you've taken a Windows XP class, come join us to see the new options available in Microsoft's latest creation. Even if you have taken a window's class you'll want to take this class. Book included.

## A+ - Wednesdays, 16 weeks, May 19 - September 1

A+ certification is the industry standard for computer support technicians. The Comptia A+ certification is accepted worldwide for all computer support technicians who seek to work in the computer and IT fields. This class runs 16 weeks and upon completion students will be given the opportunity to take the A+ test if desired.

## Ripping, Burning CDs and MP3 Devices - Tuesdays, 4 weeks, July 13 - August 3 (Class not shown on calendar)

Learn how to write (burn) CDs using your computer so that you can play them in a regular CD player in your car or home. We'll discuss MP3s and MP3 players and how you can create a custom CD from MP3 files. We will work with MP3 players like iPods.

## Advanced Vista - Tuesdays, 4 weeks, August 10 - August 31 (Class not shown on calendar)

Join us as we venture further into the heart of Vista with this class. This class takes off where the intro to Vista leaves off. We will learn some of the advanced features built right into Vista such as using a flash drive to expand the RAM on your computer.

## To Enroll:

Call Joe McAninch at 724-295-2262. Leave your name, phone number (no work numbers) and the name of course you would like to take. **The computer classes are the *only* classes that do not require you to complete a Customized Classes & Tuition Assistance Reimbursement Application.**

# Pennsylvania Culinary Institute

Please note the following changes beginning in January 2010 per the Pennsylvania Culinary Institute:

- **ALL REGISTRATIONS MUST BE IN ADVANCE**, 3-4 weeks prior to class start. Too many people are showing up without registration and they are not prepared, plus classes are selling out.
- Apron distribution has been eliminated
- The price on some classes has increased to \$79.00 - please note the correct price on your Customized Classes and Tuition Assistance Form

## January

Donuts: Cake Dough vs. Yeast Dough - Saturday, January 16<sup>th</sup> from 9 AM to 12 Noon

Learn the fine art of donut-making! See and taste how the different doughs turn out different products. This sweet class takes multiple types of batters and assembles them into some of the best breakfast pastries. Piping techniques, filling, and glazing will also be covered.

Seafood Ideas for Lent - Saturday, January 23<sup>st</sup>, from 9 AM to 12 Noon (\$79)

Plumb the depths of the ocean! You will prepare different crustaceans, mollusks, cephalopods, round fish, and flat fish. You will learn different cooking techniques from poaching, pan and deep frying, baking, stewing, grilling, and sautéing with each of the varieties of seafood.

Cajun and Creole - Saturday, January 30<sup>th</sup> from 9 AM to 12 Noon (\$79)

Do you want to be able to prepare your own Mardi Gras dinner? Then this is the class for you. You will learn how to prepare étouffée, crawfish, shrimp, and other spicy and aromatic Bourbon Street classics.

## February

Valentines Cookies -Cut-outs and decorating - Saturday, February 6<sup>th</sup> from 9AM to Noon

Looking for some good ideas for variety cookies for Valentine's Day? Learn how to infuse flavors into dough along with a variety of icing and creative decorating techniques.

Valentines Day Dinner - Saturday, February 13<sup>th</sup> from 9 AM to 12 Noon (\$79)

Are you looking to prepare a meal for your special someone or want to learn to cook together? Then this is the class for you! The menu will include ahi tuna with wasabi, a micro-green, herb and walnut salad, smoked wild mushroom ravioli with a tomato coulis, crisp eggplant caponata, charred scallion, and chocolate Napoleon for dessert.

### Quick Breads - Saturday, February 20<sup>th</sup> from 9AM to Noon

Bring the best pastries into the office! This class will explore the bakery techniques to make a variety of breads, muffins and biscuits. Proper mixing, scaling, and dough consistencies will be introduced.

### Regional Italian: Piemonte - Saturday, February 27<sup>st</sup> from 9 AM to 12 Noon (\$79)

The cuisine of this hilly region of Italy bordering France and Switzerland is abundant in earth rich foods. The Piemonte region is tops in the world for its herb products, some of the greatest in flavors and aromatics.

## March

### Chinese Cooking - Saturday, March 6<sup>th</sup> from 9 AM to 12 Noon (\$79)

Discover how to make your own Chinese food in this dynamic class. You will make a variety of chef-choice items and will learn different quick-cooking techniques.

### It's all about the Pie - Saturday, March 13<sup>th</sup> from 9 AM to 12 Noon

Do you want to make a pie the way Grandma used to? Then you will want to take this homemade pie baking class. Learn the variations in dough, coverings and decorations. Discover and duplicate these great recipes.

### Sushi - Saturday, March 20<sup>th</sup> from 9 AM to 12 Noon (\$79)

Do you want to be able to prepare the freshest of sushi just like some of the finest sushi bars around? The class will be trained to prepare Norimaki which is sushi, rice and seafood, rolled in dried seaweed sheets. There are countless varieties of sushi rolls differing in ingredients that the class will prepare

## April

### Fresh Mozzarella - Saturday, April 3<sup>rd</sup> from 9 AM to 12 Noon (\$79)

Mozzarella is a generic term for the several kinds of, originally, Italian fresh cheeses that are made using spinning and then cutting. Learn how to make this cheese from scratch and use the cheese to assemble a salad, entrée, and flatbread pizza.

### Get the Grill Ready - Saturday, April 10<sup>th</sup> from 9 AM to 12 Noon (\$79)

In this hands-on course, you will learn the techniques, tips, and tricks for preparing nearly any food on the grill. Learn proper methods of cooking steaks, chicken, seafood, and a variety of chef-choice items using direct, indirect, and multi-level grilling techniques, along with time and temperature doneness

### Plated Dessert Design - Saturday April 17<sup>th</sup> from 9 AM to 12 Noon

In this new dynamic class you will learn the fine art of dessert plating and design. You will be taught how to properly plate a dessert, finely design a sauce on the plate, and assemble a crisp along with a garnish.

Cinco De Mayo Latino Cooking - Saturday, April 24th from 9AM to 12 Noon

If you're a cuisine enthusiast who wants to ramp up your Mexican cooking expertise, then this is the class for you. Discover how to make fresh salsa, burritos, enchiladas, fresh guacamole, chili, tamales, queso, and many others. Authentic desserts will also be made.

To Enroll:

1. Complete the Customized Classes & Tuition Assistance Reimbursement Application and submit to Lori Welsh-Nury in Brackenridge.
2. Call Terry Moran at 877-729-5771 ext. 4519 or email him at [tmoran@paculinary.com](mailto:tmoran@paculinary.com).

# Solar Power Your Home

Do you want to harvest sunlight or wind to power your home? This class gives you the how, when, what, and why of solar living. Learn how to build a solar panel, a solar system, and a wind turbine system. You will learn about inverters, charge controllers, and rechargeable batteries. This class will help you save money and energy in times when we need it most.

Class dates: Tuesdays and Wednesdays, May 4 through May 26, 9:00 am and 4:30 pm

Cost: \$495 per person, plus \$35 for book

Minimum - 16 students between both classes

Maximum - 14 students per class

## ***Course Outline***

- Session 1: Orientation  
What is Solar Power?  
Why would you want to use Solar Power?  
Planning and Designing
- Session 2: Sunshine to Electricity  
What are Photovoltaic Cells?  
Photovoltaic Products  
Begin to Assemble a Solar Panel
- Session 3: Continue to Assemble a Solar Panel  
How to use Solar Power  
How Big of a System will I need?  
Learn about the Components of a Solar System
- Session 4: Inverters and Related Products  
System Meters and Monitors  
Large Storage Batteries  
Wire, Adapters, and Outlets  
Begin to Assemble a Solar System
- Session 5: Continue to Assemble a Solar System  
Maintaining your Solar System  
Steps to Practical Emergency Power  
Emergency Preparedness Products
- Session 6: What is Wind Power?  
Begin to Assemble a Wind Turbine
- Session 7: Continue to Assemble a Wind Turbine  
Test the Wind Turbine System
- Session 8: Other Energy Conservation Products  
How to Green Retrofit your Home  
Review and Answer Questions

## Upholstery Class

Students will learn how to reupholster, cut fabric, tie springs and do frame repair. You will also learn how to hand sew, machine sew and do antique restoration, as well as, reupholster dining room and living room chairs, love seats, ottomans or a custom project.

Each Student is responsible for purchasing all fabric and supplies necessary for their project. All supplies can be purchased through the instructor.

\*Student will be responsible for transporting their piece of furniture weekly. NO SOFAS.

### Fall classes

Brackenridge at the ICD learning center, Tuesdays, February 2- March 30, 6:00 - 9:00 pm.

Enrollment is on a first come, first serve basis.

### To Enroll:

1. Complete the Customized Classes & Tuition Assistance Reimbursement Application and submit to Lori Welsh-Nury in Brackenridge.
2. Call Joe McAninch at 724-295-2262. Leave your name, phone number (no work numbers) and the name of course you would like to take.

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## Real Estate Classes

Sell Real Estate - Get your Pennsylvania Real Estate License!

Classes offered by Alan Keels Real Estate.

### To Enroll:

1. Complete the Customized Classes & Tuition Assistance Reimbursement Application and submit to Lori Welsh-Nury in Brackenridge.
2. Call 800-656-7356 and tell them you work for Allegheny Ludlum.

## On-line Learning

Over 1,700 courses are offered on the on-line learning program. Choose from packages that include:

- Business Skills Development
- Desktop Computing
- Home & Small Business
- General IT  
Microsoft Certifications
- Web Development

Complete the entire course package or pick and choose the courses you want to complete.

Special interest packages include:

- Advancing Your Career
- Cisco
- Improving Your Job Seeking Skills
- Advanced Web Page Programming
- Web Page Design
- Macromedia Training
- Microsoft Training (a variety of options are available)
- Novel Training
- Oracle Training
- Running a Small Business

View the entire course catalog at <http://www.classroomdoor.com/>. Do not register on line. Registration must go through Joe McAninch.

### To Enroll:

1. Complete the Customized Classes & Tuition Assistance Reimbursement Application and submit to Lori Welsh-Nury in Brackenridge.
2. Email Joe McAninch at [rjmac@consolidated.net](mailto:rjmac@consolidated.net), provide him with your name, phone number (no work numbers) and the name of the course you would like to take.

# Lenape Adult Education

Sample courses being offered:

- Welding Basics
- Tig Welding
- Mig Welding
- Refrigerant Recovery Certification Exam and Review
- Heating & Air Conditioning

For details on courses offered, contact Lenape Adult Education at 724-763-7116 ext. 316 or visit their website at [www.Lenape.K12.pa.us](http://www.Lenape.K12.pa.us) (under Adult Education).

Classes are held at the Lenape Adult Education center at 2215 Chaplin Avenue, Ford City, Pa 16226

## To Enroll:

1. Complete the Customized Classes & Tuition Assistance Reimbursement Application and submit to Lori Welsh-Nury in Brackenridge.
2. Call Lenape Adult Education at 724-763-7116 ext. 316

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# Northern Westmoreland Career & Technology Center

Choose from classes in computers, business, automotive or industry.

For information on courses offered, please contact Jill Awes, Northern Westmoreland Career & Technology Center at 724-335-9389 ext. 214

Classes are held at the Northern Westmoreland Career & Technology Center at 705 Stevenson Boulevard, New Kensington, Pa 15068

## To Enroll:

1. Complete the Customized Classes & Tuition Assistance Reimbursement Application and submit to Lori Welsh-Nury in Brackenridge.
2. Call Jill Awes, at 724-335-9389 ext. 214.

## Heavy Equipment Operator Training

Classes conducted by Tack Operator Training, LLC, located in Butler County, PA. Four on-site heavy equipment construction programs are offered.

Heavy Construction Program - Backhoe, Dozer and Excavator

Municipal and Residential Program - Backhoe only

Utility Line Program - Backhoe and Excavator

Heavy, Residential and Utility Program - Backhoe, Dozer & Excavator

Students receive one-on-one instruction with full time spent on the heavy equipment. Programs range from a 48 hour, 4 week program to a 160 hour, 10 week program.

For additional details on programs, visit [www.tackoperatortraining.com](http://www.tackoperatortraining.com) or call 724-285-7232.

### To Enroll:

1. Complete the Customized Classes & Tuition Assistance Reimbursement Application and submit to Lori Welsh-Nury in Brackenridge.
2. Call Joe McAninch at 724-295-2262. Leave your name, phone number (no work numbers) and the name of course you would like to take.

# Penn Foster Career School

Experience the convenience of learning at home, at your own pace. You can study online, in print or in combination. Expert instructors and helpful support staff are just a phone call or e-mail away. The accredited Penn Foster Career School offers the affordable and complete educational experience that can prepare you for a better future! Below is a sample of the programs offered.

## School of Trade

### Career Diploma

Appliance Repair  
Carpenter  
Dog Obedience Trainer  
Electrician  
Furniture/Cabinet Maker  
Home Inspector  
Home Remodeling/Repair  
HVAC Technician  
Jewelry Repair Technician  
Landscaper  
Pet Groomer  
Photographer  
Plumber  
Small Engine Repair  
Travel/Tourism Specialist  
TV/VCR Repair Technician  
Wildlife/Forestry Conservation

## School of Technology

### Associate in Specialized Business Degree

Applied Computer Science  
E-Commerce Administration  
Electronics Technology  
PC Maintenance Technology  
Multimedia and Design

### Career Diploma

Basic Electrician  
Electronics Technician  
JAVA Programmer  
PC Fundamentals  
PC Repair  
PC Specialist  
Programming Basic  
Telecommunications Technician  
Visual Basic.NET Programmer  
Visual C#.NET Programmer  
Web Programming

## School of Business

### Associate in Specialized Business Degree

Accounting  
Business Management  
Finance  
Hospitality Management  
Human Resources Management  
Marketing

### Career Diploma

Bookkeeping  
Hotel & Restaurant Management  
Secretary  
Small Business Owner

## School of Automotive

Auto Body Repair  
Auto Detailer  
Auto Mechanic  
Diesel Mechanics  
Motorcycle Repair Tech  
Small Engine Repair

See course details at [http://www.pennfoster.edu/programs\\_alpha.html](http://www.pennfoster.edu/programs_alpha.html). Do not register online. Follow the enrollment process below - these registrations must go through Joe McAninch.

### To Enroll:

1. Call Joe McAninch at 724-295-2262. Leave your name, phone number (no work numbers) and the name of course you would like to take.
2. Complete the Customized Classes & Tuition Assistance Reimbursement Application and submit to Lori Welsh-Nury in Brackenridge