**Continuing Education Courses that Address Sustainability**

**2015-2017**

**Nature: the First and Essential Prepared Environment**

Date 9/26/15

Participants will be guided by experienced educator and naturalist, Geoffrey Bishop, in their exploration of the natural world through art, creative writing, scientific and mathematical explorations, all using available natural space, whether urban or suburban. Educators will leave with a revitalized understanding of the importance of nature in fostering their students’ ability to concentrate and be creative while enhancing their physical, social and emotional well-being.

**Are We Supersizing Our Children**

April 21, 2017 at the River Falls Public Library, from 8:30 a.m. to 4 p.m.

The workshop, **“**Are We Supersizing Our Children,” examines the ways educators can combat the rising rates of child obesity by including movement and nutrition in the classroom and cultivate life-long health in the children they teach and serve. Presenters will be Susie Shelton Dodge, Academic Director at Hope Montessori Educational Institute in St. Louis, MO and Dr. Kelsey S. Echols, an emergency medicine physician in the Twin Cities and former Montessori child.

**Life: The Roots of Character and Culture**

Date:  November 10, 2017 9 a.m. – 4 p.m. with a noon break for lunch on your own

Where:  UWRF Campus – RDI Building

Join Crystal Dahlmeier to explore the vital importance of practical life activities such as cutting pickles, washing tables, and using a wrench and screwdriver and community service that are part of a Montessori curriculum and how they contribute to character development and culture.  Parents and educators of all kinds will gain theoretical and practical aspects to incorporate into home and classroom activities.

 **Nutrition, Movement and Practical Life in Early Childhood**

**April 21, 2017**8:30 a.m. Networking, 9 a.m. - 2:30 p.m. Program
River Falls Public Library, River Falls, WI

Habits around eating and movement gain their foothold in children when they are very young. The environments we create in our homes, childcare programs, preschools and schools for young children can do to a lot to launch them on a track to lifelong healthy habits. Join physician, Dr. Kelsey Echols, as she shares her insights into nutrition and movement for toddlers and preschoolers.  Susie Shelton-Dodge, preschool teacher and Montessori program director, will then guide us in exploring how we can set up infant/toddler and preschool environments – be they at home or in a care/school setting, that invite children to make activity choices that lead to lifelong healthy habits. The workshop is for early childhood educators and parents who wish to instill healthy lessons that include movement and nutrition in their classroom or home. Maria Montessori valued movement, saying “Movement, or physical activity, is thus an essential factor in intellectual growth.” Movement and healthy eating habits go hand-in-hand.  Come learn several practical and easy things you can do that will launch young children on this healthy journey.

**Thriving in Today’s Multigenerational Workplace**

June 23, 2017 11:30-1:15

Woodbury Area Chamber of Commerce

Today’s workplace is comprised of a challenging mix of generations, each arriving with their own set of assumptions, biases, and experiences. Yet they all must work together to accomplish results despite this generational tension. In this interactive and practical session, explore the keys to successfully navigating these differences.

June 23, 2017

11:30 AM - 01:15 PM CDT

**How to Talk to Anyone About Anything (Handling Difficult Conversations)**

May 4, 2017 River Falls City Hall Training Room, 11:30am – 1pm.

Your ability to get good results, whether personally or professionally, is dependent on your ability to hold successful conversations. Learn and practice skills that will equip you to get unstuck, even in difficult situations. Skills covered are based on the book, “Crucial Conversations: Tips for Talking When the Stakes are High,” by Kerry Patterson, et. al.

Learning Objectives:

1. Identify when and how to best start a difficult conversation.

2. Discuss specific steps to take to keep a conversation constructive.

3. Practice behaviors that improve effective listening.

**PREPaRE Workshop 1**

Crisis Prevention and Preparedness: Comprehensive School Safety Planning

Monday, August 7, 2017 UWRF Hudson Center

8 a.m. - 4 p.m.

This one-day workshop provides school-based mental health professionals, administrators, security professionals, and other educators the knowledge and resources to help them establish and sustain comprehensive school safety and crisis prevention and preparedness efforts.

With updated research and strategies, this workshop makes a clear connection between ongoing school safety and crisis preparedness

**PREPaRE Workshop 2**

Crisis Intervention and Recovery: The Roles of School-Based Mental Health Professionals

Tuesday and Wednesday, August 8-9, 2017 UWRF Hudson Center

8:00 a.m. - 4:00 p.m.

This two-day workshop provides school-based mental health professionals and other school crisis intervention team members with the knowledge necessary to meet the mental health needs of students and staff following a school-associated crisis event.

**Basic Cheesemakers license**

**When:** November 7-11, 2016 (please note the date change from September to November!)
**Where:** Food Science Addition, Room 144
This five-day course is designed for the beginning cheesemaker. The course will include an introduction to milk composition, microbiology, dairy cultures and the steps in cheesemaking. The course includes opportunities for making cheese and learning through hands-on experiences. Completion of this course will give the student six months credit toward their apprenticeship requirement for the State Cheesemaker’s license.

**Pasteurization for Trained Operators**

**When**: March 14-15, 2016
**Where**: Room 144, UWRF Food Science Addition, River Falls, WI
This two-day course will provide an in depth review and training session for pasteurizer operators. Successful completion of the course will meet ATCP 80.40 Wisconsin Administrative Code for trained pasteurizer operator personnel.

Topics will include: raw milk microbiology, pathogenic organisms, thermalizing, CIP requirements, VAT and HTST pasteurization, recording information, placement of seals, broken seal event and more.