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Ozarka College Connection

VOLUME VIII, ISSUE II

AUGUST 4 - AUGUST 15, 2008

Ozarka Fall Registration & Orientation Schedule

Ozarka College will hold its final registration during the week of August 11 for the upcoming Fall semester. Fall classes will begin the following week on August 18th. The dates, locations, and times for registration are from August 11-14 at each Ozarka College location in Ash Flat, Melbourne, and Mountain View from 9:00AM - 4:30PM.

Anyone planning to enroll as a new student at Ozarka College must take the ACT or Compass Exam. These test scores are required for placement in English, reading, and mathematics. Compass testing will be available during registration beginning at 9AM as follows:

August 11th - Mountain View

August 12th - Ash Flat

August 13th - Melbourne

The test is also given by appointment. To schedule an appointment call (870) 368-2049 in Izard County, 870-269-5600 in Stone County, 870-994-7273 in Sharp County, or toll free 1-800-821-4335. A photo ID is required to take the test.

All new students are encouraged to attend an orientation which will be presented on August 14th in Mountain View at 10AM; August 15th in Ash Flat at 10AM, or August 15th in Melbourne at 2PM in the lecture hall.

Fall course schedules are available online at www.ozarka.edu, or at any Ozarka College location. To request a copy of the schedule please call Admissions at 870-368-7371 or toll free listed above.

Kitchen Now Re-Open

Lunch Served
11AM-12:30 PM
Daily.

**NEW MENU
OPTIONS
in the
Dining Room!!!**

Check my.Ozarka each day for the most accurate menu selections.

**Hamburger,
Chicken Strips,
Hot Dog and/or
Salad may also
be available
each day.
Prices vary.**

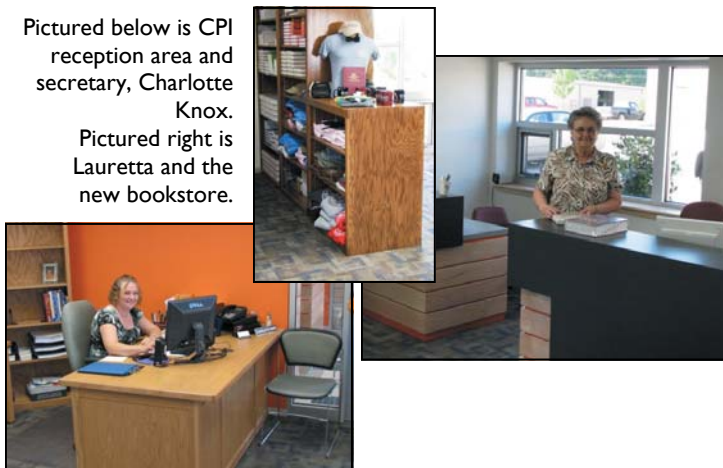
Desserts every

Ozarka Bookstore & Career Pathways Open in New Offices Around Campus

After a major renovation of the original nursing building turned Student Center, the facility is now open with a modern look and conveniences for students. Located directly behind the Walter B. Hall Building, this facility now houses the offices of Career Pathways as well as the Ozarka Bookstore.

Pictured below is CPI reception area and secretary, Charlotte Knox.

Pictured right is Lauretta and the new bookstore.



- ◆ **Summer II Finals** - Aug 7th
- ◆ **Fall Registration & Orientation** (see article on this page for details).
- ◆ **Classes Begin** August 18th
- ◆ **Money Management Fair**
Ash Flat - Aug 25th
Melbourne - Aug 26
Mtn. View - Aug 27 from
11AM-1PM each day.
Lunch will be provided.

**ONLINE CAMPUS CALENDAR
AT WWW.OZARKA.EDU
UNDER NEWS & EVENTS**

Beginning July 1, 2008

**All Ozarka
campuses will
be tobacco
free**



Ozarka Culinary Competes at National SkillsUSA



Left to Right: Kim Brown, Kathryn Tebbetts, and Joey Stender

Ozarka College had three culinary arts students competing at the national level SkillsUSA Conference in Kansas City June 23-27. One of its culinary arts students brought home a bronze medal from the competition. Kathryn Tebbetts of Bryant won

third place in the post-secondary Food and Beverage Service competition against 17 other students from across the United States.

After winning Gold medals in their divisions at the Arkansas Association of SkillsUSA Leadership and Skills Conference, which was held in Hot Springs in April, three Ozarka College culinary arts students competed at the 44th Annual National SkillsUSA Championships in Kansas City from June 23-27. This was Kathryn's first time to compete in SkillsUSA.

William "Joey" Stender of Ash Flat also competed for

the first time in the post-secondary culinary arts competition and finished in the top twenty. Kim Brown of Glenwood competed in the Commercial Baking category and finished in the top twenty. This was Brown's second year to compete in SkillsUSA.

Ozarka College's Culinary Arts instructors, Linda Taylor and Mimi Newsome, accompanied the students to the competition in Kansas City. Taylor expresses her enthusiasm for the students' accomplishments. "Just making it to the national competition is a success in itself. We had our first gold medal back in 2005 at that level, which was exciting for that second year student. Now with a first year student winning the bronze at nationals, reflects on the quality of our students and the hard work and effort they put into their training and education."

The SkillsUSA Champion-

ships is the showcase for the best career and technical students in the nation. Contests begin locally and continue through the state and national levels. The philosophy of the Championships is to reward students for excellence, to involve industry in directly evaluating student performance and to keep training relevant to employers' needs

This year, there were over 4,600 contestants in 80 separate events during the competitions, with more than 13,000 people drawn to the competition. Categories include health occupations; leadership development; occupationally-related; official demonstration; and trade, industrial and technical which includes the culinary arts contests.

For further information of Ozarka's Culinary Arts Program, the first of its kind in the State of Arkansas, contact Ozarka at 870-368-7371, toll free 1-800-821-4335, or visit the website at www.ozarka.edu.



Champs: Brad Taylor and Tommy Taylor (far left & far right) pictured with the Wyatts.

Ozarka Holds Golf Scramble

The Ozarka College Foundation Board held a golf tournament on Sunday, June 22 at the Pine Hills Golf Course in Mountain View. Proceeds of approximately \$6000 from this event were earmarked to fund the Joe and Maxine Wyatt Endowment at Ozarka College.

First place Championship Flight winners were Brad Taylor and Tommy Taylor and Second place were Chris Deitrick and Tommy Hargis. First Place in the first flight were Rusty Fraser and Ryan Webb with Second Place honors going to Bryan Sullivan and Shawn Downs.

The Ozarka College Foundation is a 501c3 non-profit organization. Contributions to the Foundation are tax-deductible as allowed by IRS regulations. Once an endowment fund reaches the \$10,000 level, one \$500 scholarship is awarded annually to an Ozarka College student.

Persons wishing to contribute to the Joe and Maxine Wyatt Endowment Fund may contact Suellen Davidson at 870-368-7371.

Johnson Speaks to Spring River Chamber



Left to Right: SRACC Vice President & Ozarka Foundation Board member, Beth McEntire-Bess; Ruby Johnson; and SRACC President, Charlotte Goodwin.

At its regular monthly meeting held at Afterword's in Hardy on July 15, the Spring River Area Chamber of Commerce had Ozarka College Allied Health Division Chair, Ruby Johnson as guest speaker. Johnson discussed her educational history with chamber members and guests including the hardships

she suffered as a result of dropping out of school at the age of 15, eventually obtaining a GED and working hard to get to her current position. Johnson has been involved with Ozarka College since 1990 when she began LPN school. She was hired as a nursing instructor in 2000 and advanced to the Division Chair position in 2001. Johnson became an RN and worked through her BSN. She is cur-

rently working towards a Master's Degree in Nursing. She has many accomplishments during her tenure at the college, including taking the nursing program from 36 students to 120 students including the Ash Flat and Mountain View classes; and helping to get Ozarka in the Arkansas Rural Nursing Education Consortium for LPN graduates to continue into an RN degree.

Anyone interested in learning more about the Allied Health programs offered at Ozarka College can contact the Admissions Office at 870-368-7371.

Johnson has been involved with Ozarka College since 1990 when she began LPN school. Now she leads the Allied Health Program as Division Chair for the division.

August Testing Schedule for GED

The GED Test will be given at Ozarka College in Melbourne, Arkansas on August 6 & 19 at 8:30 a.m. in Room 516 of the Wyth Duke Adult Education Building.

The test will also be given at the following locations in August:

Mammoth Spring	Simmons First National Bank	9:00 a.m.	August 4 & 11
Ash Flat	Sharp County Courthouse	9:00 a.m.	August 5 & 14
Mountain View	Ozarka College - MV	9:00 a.m.	August 7 & 12
Salem	Fulton County Courthouse	9:00 a.m.	August 18 & 28

You must present an Arkansas photo ID, a Social Security Card, and proof of passing Practice Test scores dated within the last year. There is no cost to take the GED Test. However, if you plan on taking the test at any of these locations, you **MUST** register by calling Ozarka College at 368-7371 or 1-800-821-4335 before the day of the test. Because of increased demographic information needed, it will be necessary to allow two days for the testing.

Orr Appointed to Ozarka Foundation Board

The Ozarka College Foundation Board of Directors appointed a new member at its quarterly meeting held in June. Nancy Orr of Ash Flat was unanimously appointed to serve a five year term on the Foundation Board.

Orr owns Ozark Title Company in Ash Flat and is involved in many community activities. She is active in the Spring River Area Chamber of Commerce, the Sharp County and North Central Arkansas District Fair Boards, White River Medical Center's North Complex Board of Directors, and the Sharp County Economic Development Committee. She is also a 4H leader for the Sharp County Ruff Riders 4H Club. Her husband, Dan is a local attorney and they have mentored many children in the area over the last 30 years.



Nancy Orr

Ozarka College

P.O. Box 10
218 College Drive
Melbourne, AR 72556

*Our Mission is to
Provide Life Changing
Experiences Through
Education.*



Ozarka to Offer Healthy Eating Course for 60+

Ozarka College will offer a new course in conjunction with a Health Aging grant funded by the National Council on Aging entitled:

Healthy Eating Everyday. This course will be offered during the Fall Semester at Ozarka's main campus in Melbourne.

Healthy Eating Every Day uses a unique approach to help people improve their eating habits. According to Holly Ayers, Fitness Center Director and instructor for the course, "We knew we needed to go beyond telling people what to eat. People generally know what they should eat, but that knowledge often doesn't translate into actually eating the way they should."

This personalized, habit-changing program tackles the underlying causes of unhealthy eating and introduces the tools to help people counter them. "We are excited to offer this course, because it empowers people to change their eating habits permanently and it fits our task in the fitness center of helping people improve their health in effective, realistic ways," states Ayers.

Students will learn new skills they can carry into their daily lives to make changes gradually for long-term results. These skills include the following:

- Identifying and learning to overcome triggers to unhealthy eating
- Learning to make healthy food choices at work, at home, when traveling, when shopping for food, and while dining out
- Discovering how to eat well, even when life is hectic

Discerning the truth about nutrition information in the media

Healthy Eating Every Day also provides a personalized and sensible approach to eating well that people enjoy and can live with. People choose to work on any of five different goal areas, based on their needs, lifestyles and personal preferences. The program doesn't place restrictions on any foods; rather people learn to eat a balanced diet while still enjoying foods they like.

For more information or to enroll in this course or for information on other opportunities through the Paul Miller Fitness Center, contact Holly Ayers at 870-368-2090 or hayers@ozarka.edu.