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UPCOMING EVENTS:

-GED Graduation
Thursday, May 31 at
7 p.m.

-Izard Co. Relay for
Life
Friday, June 1 at 5
p.m.

-Fulton Co. Golf
Tournament
Saturday, June 9 at
8:30 a.m.

Foundation Spring Gala raises record funds

The Ozarka College Foundation hosted its annual Spring Gala on Thursday, March 29 at the John E. Miller Education Complex on the Melbourne Campus. The theme for the evening was 'Planning for Tomorrow; Empowering Today!'

Almost 200 were in attendance, raising record funds that go directly to the Foundation Scholarship Fund.

Dinner was prepared and served by the Ozarka College Culinary Arts Department and guests heard from student speaker, Amanda VanDyke of Mountain View.

VanDyke is currently in her second semester of the Licensed Practical Nursing program at Ozarka College. She plans to work toward her Registered Nursing degree and then become a diabetic educator. Inspired by her sister's career in nursing, VanDyke made the decision to return to college after losing her children's father to diabetes and being faced with raising two teenage daughters alone. She is currently employed as a pharmacy tech with the goal of becoming a diabetic educator. She hopes to help those suffering from diabetes maintain their health.

Danny Perryman of Perryman & Perryman Auction Company served as the night's auctioneer, along with help from his wife, Barbara. Items were donated for the auction by local businesses and Ozarka College Foundation Board members. Those donors include Accents of Christmas, Bobby Gray Miller, Dahlstedt Pottery, David Blair, Diane Zook, Kelly Powell, Mark Crawford, Dr. Richard and Chris Dawe, Garry Lawrence, Gladin-Eder Insurance, Hoover Gilbert, Joan Stirling, Liz's Place, Loretta Babak, M&M Landscaping, Mountain Man Ironworks, Nancy Orr, North Arkansas Electric Cooperative, and The Grapevine.

Liberty Bank served as the Event Sponsor for the evening. Gold Sponsors included Bancorp South, Bank of Cave City, Freedom Ford, and G.H. Miller and Sons. Silver Sponsors were CenturyLink, First



Community Bank, First National Banking Company, First National Bank of Izard County, Izard County Abstract, Larry and Donna Sullivan, North Arkansas Electric Cooperative, Simmons First Bank, and Stephens, Inc.

Additional sponsors included Home Sweet Home – Melbourne Florist, Mark's Pharmacy Racing Team and Sysco Foods.

The Ozarka College Foundation is a 501(c)(3) organization and all donations are tax deductible on itemized tax forms. For more information about scholar-

ships available or giving opportunities, contact Hannah McWilliams, Development and Alumni Relations Officer, at 870-368-2060 or by email at hmcwilliams@ozarka.edu.

From the President...

Congratulations to our 2012 graduates and to all Ozarka employees who played a role in their success! It is so uplifting to share in their success and to see their excitement for the future. It appears that our graduation numbers will be substantially higher this year which is not only a result of increased enrollment but also an indicator that we are doing an even better job with advising, teaching and providing quality student services.

This has been a very successful year for Ozarka College and our students. Earlier this year you may recall that we were recognized nationally as one of the fastest growing two year colleges in the nation for colleges with enrollment under 2,500 students. This fast growth puts a strain on an institution, particularly when state revenues of the budget have been flat. That said, we have been able to hire many new, and talented, faculty and staff members and they have all worked very hard to get up to speed and integrate quickly. I am very pleased with the talent that has been added to the Ozarka family.

New programs such as Criminal Justice and Corrections are thriving with increasing enrolment, and our long serving programs such as AA transfer, nursing, teaching, culinary, and automotive continue to excel. We have made great advances in our developmental education offerings, which will allow students to take college credit classes much more quickly on average. This is particularly exciting given the 'performance funding' era that we are now accountable for in Arkansas. I believe that performance based funding is not something that we at Ozarka should fear. In fact, I am convinced that it will allow us to continue to be recognized as innovators and additional funding, as available, will follow those colleges doing the best job of educating students and contributing to their success.

In closing, I want to personally congratulate everyone for such an outstanding year and wish you an enjoyable and safe summer!



Ozarka College President
Dr. Richard Dawe

Best always,

Richard Dawe

Culinary accepting apps

The Ozarka College Culinary Arts Program is currently accepting applications. Students accepted into the program will complete an application for admission, an interview with program advisors and the required general education courses.

To enroll, students should register with Ozarka College either online at www.ozarka.edu or by completing a paper application available at any of the four campuses. Culinary Arts should be marked as the desired degree plan. Applicants will be sent an official letter that will include an application for admission into the program.

The Culinary Arts Program is located on the Ozarka College – Melbourne campus and is an Associate of Applied Science degree program that provides foundation and specialized study in the culinary field through academic, laboratory and field experiences. The degree focus is designed to meet current and future needs for training food service managers to assume leadership roles in the industry.

For more information, please contact instructors Mimi Newsome or Eric Smith at (870) 368-2062.

Mammoth Spring golf tourney scheduled for June

The Ozarka College Foundation Board of Directors has scheduled its Mammoth Spring benefit golf tournament for June 9 at the Cherokee Village South Golf Course. The 4-person scramble will have an 8:30 a.m. shotgun start.

The cost to enter is \$200 per 4-person team and all proceeds will benefit the Ozarka College – Mammoth Spring building fund.

Event sponsors include First National Banking Company and Gladin-Eder Insurance. Liberty Bank will sponsor the lunch.

For more information or to register, contact Ozarka College – Mammoth Spring Site Coordinator Anthem Eder at 870-625-0211 or by email at aleder@ozarka.edu.

The Ozarka College Foundation is an approved 501(c)3 non-profit organization. Donations made to the Foundation and the golf tournament are tax-deductible as allowed by IRS regulations.

Henderson State offers scholarship for OZC student

Henderson State University in Arkadelphia is offering a "President's Scholarship" for one Ozarka College student. The scholarship is worth \$5,000 per year up to two years. A selection committee will consist of the Administrative Council, who will make recommendations to Ozarka College President Dr. Richard Dawe for final approval.

To be eligible, the student must be currently enrolled and completing a transferable degree from Ozarka College by the end of the Spring 2012 semester.

The recipient of this scholarship must enroll in and complete 30

hours by the end of the first academic year at Henderson State University for renewal the second year. He or she must maintain a 3.0 cumulative grade point average, as well.

The deadline to apply is Friday, June 15.

For more information, contact Ron Helm, Vice President of Student Services, at 870-368-2027 or by email at rhelm@ozarka.edu. Application packets are available in Student Services on the Melbourne campus and in the main offices at Ash Flat, Mountain View and Mammoth Spring.

Spring Carnival 2012



Career Pathways' Director Kim Lovelace helped direct participants through the drunk goggle simulation station. She explained the dangers of drinking and driving and the effects alcohol has on one's reflexes and decision making process.

toss.

The free event was organized by Mickey Freeze from the Student Success Center and several members of the Ozarka College family donated time, energy and resources to help make the event go off without a hitch.

The Spring Carnival is possible in part by a grant received from the Arkansas Collegiate Drug Education Committee and in cooperation with the Izard County Hometown Health Coalition. Pictures and facts were on display for guests in order to raise awareness about the dangers of drinking and driving.

Donations for food were provided by Monty McCurley - State Farm Insurance and Phillip Steed - Farm Bureau Insurance.

Ozarka College hosted its annual Spring Carnival on Thursday, April 5 outside the John E. Miller Education Complex at the Melbourne campus. More than 450 students, faculty, staff, and members of the community joined the College in food, games and fun.

Activities for the afternoon included a horseshoe toss, stick-on tattoos, drunk google demonstration, drunk goggle cart, pick-up ducks, a beanbag toss, and a photo booth. The National Guard was also in attendance with a basketball and football



Kids Academy graduates nine

On Thursday, May 10, nine Ozarka Kids Academy students graduated the Pre-K program, which has prepared them to begin kindergarten in the fall.

Each child recited a line for the crowd of family and friends, as well as sang educational songs they learned during their time at the Kids Academy.

A special slideshow was shown at the end of the ceremony with pictures of the students when they were younger, as students at the Kids Academy and in their cap and gown. Each graduate received a diploma and a backpack.

The Ozarka Kids Academy is licensed by the Department of Human Services, Division of Child Care and Early Childhood Education. The daycare was established in 1997 and serves children 6 weeks to 5 years of age. Hours of operation are Monday through Friday, 7 a.m. to 5:15 p.m.

OZC LPN students give back

Each semester, Licensed Practical Nursing students at the Ozarka College campuses in Melbourne, Ash Flat and Mountain View are required to complete at least six hours of community service as part of the degree program.

Many students choose to volunteer for different charities in their communities, but many of them are coming together to provide personal care and emergency boxes for local agencies to distribute. Students receive three community service hours for each box they fill and donate. They are required to provide all new items for the boxes.

In Mountain View, students have gathered

and donated 20 plus boxes for the Stone County Community Resource Council. In Ash Flat 32 boxes were presented to the Mission of Hope and in Melbourne, students have donated at least 20 boxes thus far to the Manna House.

Items included in the personal care boxes were razors, shaving cream, toothpaste, toothbrushes, hairbrushes and combs, deodorant, shampoo, and soap. The 24-hour emergency boxes, which provide individuals and families with enough food for at least 24-hours after a tragic event, include items like canned tuna, peanut butter and jelly, crackers, rice, soup, Pop Tarts, Ramen Noodles, and macaroni and cheese.



Once the boxes are collected at the campuses, the class presidents check each box to make sure they are complete. The boxes are then delivered to each agency to be distributed to those in need.



Back row, left to right: Michael Worch, Brian Smidt, Adam Askew, and Ozarka College Culinary Arts Instructor Eric Smith

Front row, left to right: Ozarka College Culinary Arts Instructor Mimi Newsome, Austin Horne, Krista Hughes, Trisha Coughlin, and Hannah Hunter

Culinary students take top honors at competition

Students from the Ozarka College Culinary Arts Program recently completed the SkillsUSA competition in Hot Springs, where they were able to put their culinary knowledge to work and bring home eight out of the nine medals available.

The Culinary students who brought home medals are now eligible to compete in the SkillsUSA National Competition at Kansas City in June.

SkillsUSA is a national partnership of students, teachers and industry partners working toward the future success of America's workforce. There are more than 300,000 members nationwide and roughly 1,600 of those members competed in Hot Springs this year.

Ozarka College medalists include:

Gold medals: Michael Worch in the Culinary Division; Hanna Hunter in Baking; Krista Hughes in Food and Beverage.

Silver medals: Trisha Coughlin in the Culinary Division; Brian Smidt in Baking; Adam Askew in Food and Beverage.

Bronze medals: Austin Horne in Baking; Sami Jo Price in Food and Beverage.

For more information about the Ozarka College Culinary Arts program, contact Kathryn Langston at 870-368-2083 or by email at klangston@ozarka.edu.

Adult Education to offer summer classes

The Adult Education Department of Ozarka College is offering GED classes for three weeks in Ash Flat, Mammoth Spring, and Melbourne beginning June 4. Class times are as follows:

Mondays	8 a.m. – 12 p.m.
at Ozarka College - Ash Flat, Room 109	
Tuesdays	8 a.m. – 12 p.m.
at Ozarka College - Mammoth Spring, Room 105	
Wednesdays and Thursdays	8 a.m. – 12 p.m.
at Ozarka College - Melbourne, Room AH515	

Programs are available in math, writing skills, reading comprehension, etc. An instructor is available for one-on-one assistance. For more information, please contact the Adult Education Department at 368-7371, ext. 2051.

Technology in the classroom



Arkansas Rural Nursing Education Consortium (ARNEC) students at Ozarka College now have laptops to use for note-taking and testing thanks to PACE grant funding.

Allied Health Division Chair Ruby Johnson said it was an "innovative and spectacular site to see, when coming from old school lecture-monotone-paper/pencil testing – what an inspiring site."

All Ozarka College campuses will observe summer hours until Monday, Aug. 6:

**Monday - Thursday 7 a.m. to 5:30 p.m.
Friday - Closed**

OZC caps and pins 56 LPN students

On Tuesday, May 8, 56 Licensed Practical Nursing students were capped and pinned during the traditional ceremony held in the John E. Miller Education Complex Auditorium.

The students were welcomed by Ozarka College President Dr. Richard Dawe and then addressed by Cheryl Ekenes, LPN instructor for the Ash Flat campus. Ekenes is also an Ozarka College alumna.

Ekenes spoke about the impact her degree has had on her life and encouraged the students to continue their education and to follow their dreams.

The students were also recognized at a formal luncheon on Monday, May 7 on the Melbourne campus where they were applauded by their instructors and Ozarka College Administration for their accomplishment.

There were 15 graduates from the Ash Flat campus, 13 from the Mel-



The capping and pinning ceremony is a symbolic welcoming of graduated nurses into the profession. After the ceremony, the nurses recite the Nightingale Pledge, a traditional pledge named after Florence Nightingale, who established nursing as a profession in 1860.

bourne campus, 7 from the Melbourne night and weekend class, and 21 from the Mountain View campus. The majority of graduates plan to continue working toward their Registered Nursing degree through the ARNEC program at Ozarka College.



Greg Simpson has completed his degree at Ozarka College and will begin working as a private chef.

Graduating Culinary student earns certification

Greg Simpson, an Ozarka College Culinary Arts student from Jonesboro, recently became a certified culinarian by the American Culinary Federation – Central Arkansas Division.

Simpson completed the two-part test consisting of a practical and written portion at the Pulaski Tech South Campus on March 27.

The practical portion of the test focused on knife cuts, including those for vegetables and meats, as well as cooking techniques.

The written portion covered basic culinary knowledge, baking, sanitation, and leadership abilities.

The American Culinary Federation offers several levels of certification for chefs, including Certified Sous Chef, Certified Chef de Cuisine, Certified Executive Chef, and Certified Master Chef.

There is also a personal chef track, along with baking and pastry professional track and culinary administrators and education track.

Simpson will begin working as a private chef after graduation next month.

The Ozarka College Culinary Arts program offers a two-year degree, as well as a technical certificate. Students must complete general education coursework before delving fully into the Culinary program, which takes two years to complete.

Applications are currently being accepted for the program.

Space is limited and students are accepted only after completing an interview process. Eric Smith and Mimi Newsome teach the Culinary courses on the Melbourne campus.



**Ash Flat LPN
2012 graduation class**



**Melbourne LPN
2012 graduation class**



**Mountain View LPN
2012 graduation class**

**Melbourne Nights/Weekends
LPN
2012 graduation class**



Ozarka College
P.O. Box 10
218 College Dr.
Melbourne, AR 72556

Business Department offering CP in banking and finance

The Ozarka College Business Technology Department is now offering a certificate of proficiency in banking and finance.

This certificate consists of six courses, which include: Law and Banking, Principles of Banking, Financial Planning, Microcomputer Applications, Electronic Spreadsheets and Computer Ethics and Security.

To enroll in this program, students must complete an application for admission either online at www.ozarka.edu or at any

of the four campuses at Melbourne, Ash Flat, Mountain View, or Mammoth Spring.

For more information, please contact Kathryn Langston at 870-368-2083 or by email at klangston@ozarka.edu.

June GED Testing Schedule

The GED® Test will be given at Ozarka College in Melbourne on June 6 and 20 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 June:

•Ash Flat	Ozarka College	9 a.m.	June 4 and 18
•Mammoth Spring	Ozarka College	9 a.m.	June 5 and 19
•Mountain View	Ozarka College	9 a.m.	June 7 and 21
•Calico Rock	City Hall	9 a.m.	June 12
•Salem	Courthouse	9 a.m.	June 13

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 may be necessary to allow two days for the testing.