

The Luna Light



*“The People’s College”
Becoming The Premier Rural Community College in America*

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The pursuit of performance excellence through Quality New Mexico

**By Vidal Martinez
Vice President for Instruction**

Recently, Luna Community College submitted the Piñon Application in its pursuit of performance excellence through Quality New Mexico. The intent of the application is to improve outcomes, obtain higher student achievement, and as a starting point for LCC journey toward progress (**Level 3 Roadrunner Recognition**) and *Best-in Class* results (**Level 4 Zia Award for Performance Excellence**). The following is a list of future priorities for LCC’s institutional strategic objectives:

LCC Will Meet the Needs of Students

LCC will work to improve the experiences and success of all students. Through rigorous programs and courses; through assessment; well-informed and consistent advising; and development of clear career pathways, LCC will help all its students to realize their educational, personal and employment goals. LCC will support and advocate for student clubs, student activities and student organizations including Phi Theta Kappa, Trades SkillsUSA, Culinary Arts Club, Student Nursing Association, American Dental Assisting Student Association, Athletics, and Associated Student Government.

LCC Will Meet the Needs of Employees

LCC recognizes that the knowledge, skills and talents of its employees are its most important resource and directly tied to meeting the needs of our students. LCC will ensure fairness; opportunities for advancement and enhancing knowledge, skills and talents; job stability and benefits as budgets permit; engaging all levels of employees in shared governance; encouraging best practices, professionalism and mutual respect, and high morale, and expecting high performance in congruence with the College’s values.

LCC will Focus on Curriculum and Best Practices in Contemporary Education

To achieve a holistic, student-centered and faculty supported curriculum that encourages best practices in contemporary education, LCC commits to:

- Instruction that reinforces established program competencies and student learning outcomes in all classes and in all disciplines.
- Utilizing assessment to improve student learning and commitment to the LCC Assessment Plan and Student Learning Outcomes Assessment (SLOA).

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This photo depicts the beauty of northern New Mexico during the autumn season. This particular photo was taken on Monday, Oct. 22 in El Valle, N.M. which is located about 30 miles south of Luna Community College. The photo displays the transformation of the leaves, the Pecos River and the mountains. KRQE News used it as the photo of the day last week. Northern New Mexico experienced freezing temperatures over the weekend.

Accounting Certificate

Certificate

The Certificate in Accounting is designed to teach students accounting principles and practices. The purpose of the certificate is to provide students entry-level accounting skills for employment opportunities.

Coursework in the Accounting Certificate can be applied toward the Associate of Applied Science Degree in Accounting. Stu-

dents are strongly encouraged to consult with their LCC advisor for proper advisement and course selection.

Institutional Proficiency Requirements

In addition to the courses listed below for this program of study, students must also complete institutional proficiencies of [ENG095](#), [MATH075](#) and [READ095](#) that are outlined on page 77 to meet all graduation requirements.

Certificate Requirements -

Program Requirements

- [ACCT200](#) Accounting Principles I
- [ACCT201](#) Accounting Principles II
- [ACCT210](#) Managerial Accounting
- [ACCT218](#) QuickBooks
- [ACCT221](#) Introduction to Intermediate Accounting
- [BUS120](#) Principles of Finance
- [CSA150](#) Computer Fundamentals

Approved Electives

- [ACCT110](#) Payroll Accounting
- [ACCT202](#) Introduction to Cost Accounting
- [ACCT252](#) Individual Taxation
- [ACCT253](#) Individual Taxation Practicum
- [ACCT263](#) Accounting Internship

Minimum of 32 Credit Hours

(26 hours)

- 4 credits
- 4 credits
- 4 credits
- 4 credits
- 4 credits
- 3 credits
- 3 credits

(6 hours)

- 3 credits
- 4 credits
- 3 credits
- 2 credits
- 3 credits



**“CHANGING LIVES...
BUILDING COMMUNITIES”**

FOR ALL OF US THERE IS
LUNA COMMUNITY COLLEGE

GET A QUALITY
EDUCATION TODAY!



**REGISTRATION FOR 2013 SPRING
CLASSES BEGINS ON NOV. 15**

Print and view our schedule of classes online at www.luna.edu
Call for information at 505.454.2500 or 1-800.588.7232

REGISTER EARLY!! THE EARLY BIRD GETS THE CLASSES!

Quality New Mexico...

Continued from page 1

- Promoting faculty professional development and best practices.
- Utilizing faculty evaluation for the purpose of promoting student achievement.
- Attain educational excellence by aligning curriculum to best practices, state and national standards, and obtaining specialized accreditation where appropriate.

LCC will Commit to Accountability, Workforce Development, and the Principles of Continuous Improvement

LCC commits to accountability as measured by student success, partnerships with schools, industry, businesses and organizations; workforce development; global and local trends, service area sustainability, and fiscal accountability as reflected in external audits and ethical business practices. LCC commits to both internal and external accountability in order to assure federal, state, and accrediting bodies that LCC provides the highest quality programs and services in accordance with established standards.

For additional information on the Piñon Application please visit https://luna.edu/media/page_files/Pinon_Application_2012_Final_Draft.pdf

Thank you Title V

On behalf of the Mora Site, I would like to take this opportunity to not only offer our sincerest congratulations to Lorraine and the rest of the Title V staff for their success, but to thank them for all they have done for us! Their accomplishment is evident in the enhancement of student services that are being provided to the community of Mora. Because of the grant and our beautiful computer lab, we are able to provide so much more than ever before to our students.

The staff not only achieved their goal with this project, but most importantly, they upheld their Mission Statement, "Developing a comprehensive online learning network for rural, time and place-bound students." Because of the implementation of this grant, student outreach possibilities are virtually endless and Luna Community College has gone to the next level of educational success.

Thank you Lorraine, Tiffany, Larry, Rick and John!!

Wanda Martinez
Director Mora Site

LUNA COMMUNITY COLLEGE

Community Education - Fall 2012

Contemporary Wood Carving

OCT 30 - DEC 11 Mon/Tue 6-9pm
Location: LCC Wood Shop, Main Campus
Instructor: Robert Montoya Cost: \$45

Here's a great opportunity to learn the basic techniques to develop A lifetime hobby - Wood Carving! This fun course will cover carving projects from beginning to end, including instruction on wood finishing - stains and paints - their uses and applications. Safety will be covered. Bring carving tools if you own some.



to register, call LCC at 454-5311, or extension 1204.

LUNA COMMUNITY COLLEGE IS ACCEPTING APPLICATIONS FOR THE FOLLOWING VACANT JOB POSITIONS:

- Adjunct Faculty/Per Course Instructor
Math (Santa Rosa)
- SMET Adjunct Faculty
Drafting Technology
Electronics Engineering Technology

- Temporary Part-time Substitute Teacher/Caretaker (until filled)
- Family Nursing Instructor

FOR JOB DESCRIPTION(S) AND/OR CLOSING DATES, CONTACT THE HUMAN RESOURCES DEPARTMENT AT (505) 454-2503 OR VISIT OUR WEBSITE AT WWW.LUNA.EDU

Highlands Homecoming Parade



Photos by NMHU's
Sean Weaver



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College”





Luna Community College: "The People's College"



LCC cosmetology students supported breast cancer awareness last week by wearing pink shirts. Pictured front row (l-r): Nicole Rains, Jorgette Zamora, Victoria Alderette, Sabrina Sena, Danielle Carpenter, Tabatha Martinez and Michael Hurtado. Center (l-r) Jessica Encinias, Christian Griego, DeziRae Benavidez, Lucy Tafoya, Andrew Garcia, Alexandria Chavez, Frances Martinez, Cynthia Montaño, Marcus Montaño, Melecia Vigil and Angel Torres. Back row (l-r) Cheyanne Cunico, Ginger Crespín, AmerRae Gold, Amanda Martinez, Kimberly Gonzales, Francine Vigil, Krystal Marquez, Amanda Silva, Brittany Stewart, Kimberly Vigil and instructors Germaine Sandoval and Clarice Bonney.

Weekly Activities

Monday, October 29, 2012

6:00 p.m. – 9:00 p.m. *Celebrity Chef Mark Anthony Free Dinner & Message (IPC Cafeteria)*

8:00 a.m. – 11:00 a.m. *Weight Training (Vo-Ag Bldg.)*

Tuesday, October 30, 2012

8:00 a.m. – 11:00 a.m. *Line Dancing (Wellness Center)*

8:00 a.m. – 5:00 p.m. *Water Symposium (Allied Health Lecture Hall)*

Wednesday, October 31, 2012

12:00 p.m. – 1:00 p.m. *Halloween Costume Contest (IPC Cafeteria)*

Thursday, November 1, 2012

8:00 a.m. – 11:00 a.m. *Line Dancing (Wellness Center)*

Friday, November 2, 2012

8:00 a.m. – 11:00 a.m. *Weight Training (Vo-Ag Bldg.)*

Saturday, November 3, 2012

7:00 a.m. – 4:00 p.m. *C.N.A. Testing (AlliedHealth/NrsgLab#3, CompLab#7, MO-11)*



Luna Community College Auto Collision student Joseph Esquibel (left) and LCC Building Technology Instructor Joseph Montoya put finishing touches on an LCC-sponsored haunted house on Friday. Students, faculty and staff are invited to participate in a Halloween Costume Contest from noon to 1 p.m. on Wednesday at the Rough Rider Grill.

Springer's Creative Clever Chef's Corner

Appetizer

Bacon wrapped water chestnuts

**Recipe from Vanessa Rollings
(Pictured in the center)**

Ingredients:

2 (8 ounce) cans of water chestnuts (halved or sliced just use 3 to 4 slices)

1 lb sliced bacon, cut in half

BBQ sauce

Directions:

Preheat oven to 350 degrees. Wrap each water chestnut with a piece of bacon and put a tooth pick through it. Place on a cookie sheet. Bake for 30 minutes, or until bacon is crisp and cooked through. Take them off the cookie sheet and put them on a plate with a paper towel to soak up some of the grease. Then drain off the grease from the cookie sheet. Dip them in BBQ sauce and put back on the cookie sheet and put in the oven for another 30 minutes.

Side Dish

**Recipe from Carissa Duran
(Pictured bottom left hand side)**

1 lb lean ground beef

2 medium zucchini

1 bag of frozen corn

2 tsp minced garlic

1 cup of chopped chili

1/2 cup shredded cheese

Brown the ground beef and garlic. Drain any grease. Add chili, corn, zucchini and oil. Cook until done. Add salt and pepper to taste. Top with shredded cheese (optional)

Bread

Reggie's Foolproof Tortillas

**Recipe by Daniel Montoya
(Picture in the front row)**

4 cups all-purpose flour

7 tsp. baking powder

1 1/2 tsp. salt

1/4 cup shortening

1 1/2 cup of warm water

First mix the dry ingredients together, and add the shortening. Mix them together until they become crumbly. Add the water a little bit at a time, making sure not to make the dough sticky. Knead the dough well. And let stand for 15-20 minutes.

Form medium sized balls of dough; roll



them out, cook on a hot griddle for 1 minute per side of each tortilla.

Main Dish

Mexican Lasagna

**Recipe by Sherry Goodyear
(Pictured on the bottom right hand corner)**

1 1/2 lbs ground beef

1 1/2 t. ground cumin

3 t. chili powder

1/4 t garlic powder

1/4 t red pepper

1 t salt or to taste

1 t black. pepper or to taste

1 can (16oz) diced tomatoes

12 corn tortillas

2 C. small curd cottage cheese, drained

1 C. grated Monterey Jack cheese with peppers

1 egg, beaten

1/2 C grated cheddar cheese

2 C. shredded lettuce

1/2 C. chopped fresh tomatoes

3 green onions, chopped

1/4 C sliced black olives

Brown beef; drain thoroughly. Add cumin, chili powder, garlic powder, red pepper, salt, pepper, and diced tomatoes. Heat through. Cover bottom of a greased 13x9x2 in. baking dish with tortillas. Pour beef mixture over tortillas; place a layer of tortillas over meat mixture and set aside. Combine cottage cheese,

Monterey jack cheese and egg; pour over tortillas. Bake at 350° for 30 min, remove from oven, let cool a bit; sprinkle lettuce, tomatoes, green cheddar cheese, and olives over casserole.

Yield 6-8 servings

Dessert

Frost on the Pumpkin

**Recipe by Louise Portillos
(Pictured on the top right hand corner)**

1 1/4 c Graham cracker crumbs

1 tsp Nutmeg

1 tsp Cinnamon

1/2 c Butter

Mix and pour into a pie dish

Or use a graham cracker pie crust

Bake at 350° for 6 mins and let it cool completely

Mix

2 pkg (3.4 oz. each) JELL-O Cheesecake

Instant Pudding

4 oz Cool Whip (1/2 tub)

1 c Pure Pumpkin

1/2 c Milk

1 1/2 tsp Pumpkin pie spice

Mix and pour into the graham cracker crust. Top with 4 oz cool whip (1/2 tub) and sprinkle with graham cracker crumbs.

Refrigerate



The Luna Community College Softball Team has been promoting and supporting breast cancer awareness all month by wearing pink shirts, bows, and shoestrings. Pictured bottom (l-r) are: Shannon Taraddei, Yadira Carrasco, Celeste Paez, Denise Otero, Jasmine Hernandez, Ashton Borunda, Marissa Valencia, Ariel Archuleta, Brooke Rivera, Keri Mays and Nicole Rivera. Top (l-r): Adrienne Chavez, Alexis Murillo, Amber Harding, Renee Roybal, Kaitlyn Gross, Mercediz Bileen, Gabriella Negreiros, Kayla Roberts, Stephanie Rose, Veronica Holloman, Krynisha Betoni, Savannah Miller, Montanna Martinez and Mary Medina.

Silk screening at Springer Satellite



Luna Community College's Springer Satellite is offering a silk screening class this semester. Students have been able to make items like shirts, bags, aprons among other items. The first picture above shows student Lisa DeHerrera and Luna Community College Instructor Debra Arellano adjusting the screen. The second picture shows Kaye Goodyear in the process of applying the ink to a t-shirt. The last picture is Sherry Goodyear showing off a bag she made in class and Vanessa Rollings wearing a Luna Community College shirt she made. Many of the students are now making Christmas gifts. The class, usually only offered in the fall semester, will be taught in the 2013 spring semester.

The LCC Halloween Monster Mash



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LCC Halloween Costume Contest guaranteed to be lots of fun

Luna Community College's Halloween Costume Contest on Wednesday, Oct. 31 should be a lot of fun for everyone. The costume party is scheduled from noon to 1 p.m. at the Rough Rider Grill.

"Last year's costume contest was awesome, but this year will even be better," said LCC SkillsUSA Auto Technology President Chris Castellano. "Even if you don't dress in a costume, come on by and have fun. This is a brand new start for students to have fun at Luna Community College; and expect to have more fun throughout the year."



SPONSORS

SPOOKTACULAR
HALLOWEEN
COSTUME CONTEST

Oct. 31, 2012
12 PM - 1 PM

AT THE ROUGH RIDER GRILL

Prizes to be awarded.
Free entry for all faculty, staff & students!

For more information call Anthony Baca at (505) 429-0425

APPROVED