Now Accepting International Students

Saint Paul College is now approved through the Student Exchange Visitor Program (SEVP) to accept international students. The first international students will start in Fall 2019. We have over 50 different associate degree and numerous transfer options to four-year institutions.

An international student is not a U.S. citizen and not an immigrant. A non-immigrant F-1 student visa will be needed to attend college. Saint Paul College can also accept applications from an international student with an F-1 visa already in the U.S. studying at a different institution.

Saint Paul College will admit F-1 international students for the fall and spring semester starts. Carol Myint is the new F-1 international student advisor and is available to answer any questions about the international student services. She can be reached at international@saintpaul.edu or 651.403.4177.
At Saint Paul College, our first priority is to provide students with an extraordinary education. We provide opportunities for multiple pathways, and the students themselves mold these opportunities into their personal successes. But education is not an end. It is a means to an end, culminating in economic opportunity so graduates, at any level of postsecondary education, can provide for themselves and their families.

I have long been an advocate for community and technical colleges - I started my college education at a two-year college, and that experience made an incredible impact on my life. As so many of you know, I will be retiring as the President/CEO of Saint Paul College at the end of June 2019, so my journey with higher education has now come full circle. It has been an honor and privilege to serve our faculty, staff, students, and community as the President/CEO of Saint Paul College since 2011.

I sincerely thank all who have chosen Saint Paul College to be a part of their lives, whether as students, employees or providing support to and for the College and our students. When our students and community do well, we all prosper. We, at Saint Paul College, are committed to constructing bridges of hope, opportunity, and success for our students and community.

-Rassoul Dastmozd, Ph.D., President/CEO
For a Saint Paul College Culinary Arts student, there’s no telling what a day might hold. Preparing and serving breakfast to hundreds of students, demonstrating healthy cooking for local physicians, learning how to carve an ice sculpture, touring a local organic farm, tasting wine and cheese from around the world, and creating elaborate catered dinner events for the College are just the beginning of the opportunities available. With such hands-on, well-rounded culinary training, it’s no surprise that Saint Paul College Culinary Arts graduates are tailoring careers to fit their desires and passions.

“Our students come to us with a variety of goals – some want the traditional restaurant career, some want to own a restaurant, and others want to be teachers or have a job in public health or social justice,” says Nathan Sartain, culinary arts instructor and program director. “In our service-oriented program they gain the skills and experience they need to achieve those goals.”

"Saint Paul College Culinary Arts students are in front of live diners from their first semester until graduation. They gain industry experience, and they participate in service projects that allow them to learn while networking and gaining volunteer experience."

-Nathan Sartain, Culinary Arts Instructor

the Storytelling Chef

Growing up, Peter Vang learned the art of his traditional Hmong culture cooking from his parents, and decided to turn that knowledge into a career after working a series of “dead end” jobs.

“I choose Saint Paul College because it was an affordable way to the culinary education I wanted,” says Vang. “After starting the program, every day felt like a new beginning – I would never get tired of going into the kitchen to cook something up and learn from the amazing chefs.”

After graduating in 2016, Vang began his catering business, Paj Ntaub Cuisine. “Paj Ntaub means Hmong flower cloth and represents the stories my people tell through their food and cuisine,” says Vang. “Now I am able to tell my story through food and impact others as well.”
the Sustainable Food Advocate

A marketing and business job with a packaged gourmet foods company started Rebecca Jackson’s culinary career. “Through my company’s philanthropic efforts, I was connected with a non-profit organization where I began volunteering to run youth and family cooking classes,” she says. “This fed my desire to get closer to working with food directly.”

“I chose Saint Paul College because its Culinary Arts program aligned with my interests and values in scratch cooking, well-grown food, and sustainable food systems.”

After graduating, Jackson began working at Wise Acre Eatery, a farm-owned scratch kitchen, where she further honed her passion for scratch cooking, working with in-season product, and the importance of healthy growing practices. “From there I cooked in a few other kitchens, then merged my two backgrounds and took a job directing the Shared Ground Farmers’ Cooperative,” says Jackson. “We work with small immigrant and minority farmers to develop a more just and diversified food system, and I can combine my business skills, values, and beliefs with the knowledge I gained from working in the culinary world to help bring fresh, local, and sustainably grown produce from a diverse group of growers to market.”

the Corporate Culinologist

Kitchen work always had a magnetic pull for Erik Jones; though he tried attending a four-year college after high school, he ended up looking forward to his part-time restaurant shifts more than his classes and eventually quit school to cook full-time at restaurants and hotels around the world. “When I was in my mid-twenties I decided to get my Culinary Arts degree, and found Saint Paul College to be the right fit for me,” says Jones.

“The value and reputation was excellent, and the night classes allowed me to continue working full-time while in school.”

Throughout the program Jones’ interest in food science grew, and he began to explore other careers outside of the traditional hospitality path. He discovered the Culinology program at Southwest Minnesota State University, and Saint Paul College’s transfer program enabled him to complete his bachelor’s degree with only two additional years of education. “Today I have my dream job as the Corporate Sous Chef and Culinologist at Land O’ Lakes,” says Jones. “My Saint Paul College education rooted my food passion and experience with a formal education, giving me the skills and knowledge necessary to advance my career and achieve my goals.”
the Community Educator

For Julia Cohen, food is a way of life. “I’ve worked in food service jobs since I was 15, and all my favorite memories are connected to the meals I’ve had and the people I shared them with.” Cohen enrolled in the Culinary Arts program in 2012 and never looked back.

“After beginning culinary school at Saint Paul College, I felt a new wave of confidence I hadn’t experienced before as I honed my newly learned skills,” says Cohen. “The program equips students with a variety of skill sets – from short-order cooking to pastry cake decorating and wine appreciation.”

“I remember saving the top tier of the wedding cake I made in advanced pastry class for five years in the freezer because I didn’t want to devour all my hard work!” After graduating, Cohen made the bold decision to move to New York City, where she worked in a series of increasingly prestigious and high-pressure kitchen positions. After several years, she was ready to move back to Minnesota and began working at The Bachelor Farmer restaurant.

“After a year there, I was ready to transition to a different opportunity in the world of food, and my contacts at Saint Paul College put me in touch with The Good Acre, a nonprofit food hub in the Twin Cities,” says Cohen. “As Kitchen Programs Coordinator, I lead trainings for nutrition staff at K-12 schools, manage our public cooking classes, and oversee our active volunteer base. I’m extremely proud of the work we’re doing and happy to be an innovator within the local food system.”

the Indigenous Food Ambassador

Brian Yazzie is a Diné chef from Dennehotso, Arizona, in the northeast part of the Navajo Nation. When he moved to Saint Paul in 2013, he enrolled in Saint Paul College’s Culinary Arts program and began working at The Sioux Chef in Minneapolis. After graduation, he started his own company focused on using hyper-local and seasonal indigenous ingredients to help revitalize the original indigenous cuisine of North America.

“I believe the education I received through Saint Paul College’s Culinary Arts program helped prepare me to succeed in the industry and operate my own business,” says Yazzie.

“Now I travel internationally, bringing awareness to the original cuisine of North America by providing demos, workshops, pop-ups, consultations, and presentations on food sovereignty and culinary cultural appropriation.”

An Open Door

These chefs have realized that a Saint Paul College Culinary Arts education doesn’t limit you to one type of career – it opens doors to the type of work you envision. “Be open to all culinary-related things, whether it is catering or community work,” says Vang. The secret to success, these graduates agree, is being ready to learn, work hard, and be creative.

“That’s what this field is all about, whether you are cooking in a kitchen, developing recipes in a lab, or working elsewhere in the food system,” says Jackson. “Keep your mind open to all the options, ask questions, be inquisitive, and learn!”
Why did you choose Saint Paul College?

I would say that it is more that Saint Paul College chose me. My sister was attending the College at the time, and she encouraged me to apply. She helped me get started and introduced me to friends, faculty, and staff. I read through every program that the College offered, and the Business Management program just seemed to call to me. So, I jumped in with both feet.

How has Saint Paul College impacted your life?

When I started here, I was scared. I honestly wasn’t sure what I was capable of. I wasn’t sure that I was smart enough to be successful in college courses. My time at Saint Paul College has given me the opportunity to hone my critical thinking skills, and has given me a confidence that I have never known before.

I have been inspired to see beauty in my differences and in the differences of others. I am more than ever able to assess things clearly and logically and make informed and rational decisions.

I have a new appreciation for who I am and what I have to offer, as well as a deep appreciation for all the people around me who have seen something in me, have helped and encouraged me to discover myself, and pushed me to get to the place I am today.

What are your higher education and career goals?

I have been accepted and plan to transfer to Augsburg University. I will be working toward attaining my bachelor’s degree in Business Administration – Management, with a Minor in Computer Science.

This summer I will be completing an internship as a Travelers EDGE scholar at Travelers in Saint Paul to gain more experience in the business world, and to help me find more focus and direction when it comes to my career.

What would you say to someone considering enrolling at the College?

It is never too late to start the rest of your life! Jump in, make sure to utilize all the amazing resources that Saint Paul College makes available to you, and go after your dreams! The school motto is “start here. go anywhere.” I have personally found that to be so very true.
**World Class Instruction**

Saint Paul College’s Culinary Arts instructors are top tier, award-winning chefs from a diverse set of experiences and backgrounds.

**Lachelle Cunningham** is a classically trained executive chef and known for her work with Breaking Bread Cafe, a program of Appetite for Change (AFC), which is a non-profit food justice organization where Cunningham received many accolades for her food creativity and social justice work. She’s also known for cooking globally inspired comfort food that thwarts unhealthy stereotypes and fuses global flavors.

“**My mission is to normalize healthy eating and reclaim the narrative around health through the exploration, innovation, and economic development of food culture centered on food history, nutritional healing and social justice.**”

**Nathan Sartain**, Culinary Arts program director and instructor, shares his passion for personal nutrition, public health, and regional organic, sustainable fare with Saint Paul College students. He was the opening executive chef for Montana Ale Works, Executive Sous Chef at the award-winning Savory Olive, and Executive Chef at Aix in Denver, Colorado. For Sartain, the most rewarding part of being a chef is mentoring and teaching students.

“**At Saint Paul College, we have designed and implemented a culinary arts program that suits the dissimilar needs of today’s student while providing service to an ever-changing industry,**” says Sartain. “**Our students are our number-one constituents.**”

**Sean Jones**’s food philosophy centers on using local and artisan foods. His career highlights include working with James Beard award winning chefs Paul Bartolotta and Adam Siegel, and serving as Chef de Cuisine at the Marsh in Minnetonka. He enjoys teaching the foundation of skills needed to grow in the industry. “**Our holistic approach to culinary education sets us apart,**” says Jones.

“**We teach the foundations, but we focus on practical experience and emphasize helping our graduates find the areas within culinary that best fit their professional and personal growth needs.**”

**Jason Ross** grew up and completed his culinary training in New York City, then built a successful career at high-profile restaurants including Bouley, Aquavit, and Solera, where he served as executive chef. He has been an instructor at Saint Paul College since 2006, where the best part of the job is getting the opportunity to work with former students in the field.

“**One thing we do really well is create students who are workforce ready,**” says Ross. “**They are scrappy, hardworking, and have a goal and idea of what they want.**”

**EXEMPLARY STATUS.** Saint Paul College’s Culinary Arts AAS degree and Culinary Arts Diploma programs are the only exemplary culinary programs in public education in Minnesota. Exemplary Programs symbolize the highest educational standards recognized by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). The award is presented to programs that have proven full compliance with all ACFEFAC accreditation requirements in the last visiting team report along with excellent management of the program.

Learn more about our programs at [saintpaul.edu/CulinaryArts](http://saintpaul.edu/CulinaryArts)
Pierre Rabbia was born into cooking; his family has owned a pastry shop in southern France for two generations. He attended two French culinary schools and worked at several restaurants in France before moving to the United States in 1999 to become a culinary instructor. Rabbia specializes in restaurant management and organization, menu planning, beverage programs, baking, pastry, and wine.

“Our students can follow their dreams,” says Rabbia. “They are not limited to any specific occupation or industry area – they are able to map careers according to their goals and life, and our program provides an excellent platform to achieve them.”

Sara Johannes started as a theater major at the University of Minnesota, until a redirection ultimately led her to Saint Paul College for culinary school. After graduating she served as executive chef for Wolfgang Puck’s Five Sixty restaurant in Dallas and WP24 at the Ritz-Carlton Los Angeles, and even appeared on season 11 of Bravo’s Top Chef before returning to teach at Saint Paul College.

“Our Culinary Arts program offers invaluable experience you could never gain from a job alone,” says Johannes. “A job will teach you one way, on one station, with one style on their schedule. Culinary school expands to many techniques, with many chefs to work under, who offer myriad styles, types of cuisines, and backgrounds.”

Southwest Minnesota State University is providing a pathway for graduates to earn a bachelor’s degree in the field of Culinology®.

**BENEFITS:** Dual enrollment with Saint Paul College and Southwest Minnesota State University, faculty expertise, classes offered at Saint Paul College or online, and graduate from the two largest Culinary Arts programs in the region!
The Power of YOU is a program that makes college available tuition-free. It covers the cost of tuition and fees for two years at Saint Paul College through state and federal grants and private scholarships. The Power of YOU supports as many students as possible based on student need and available funds.

Graduate from one of these Eligible High Schools:
All Saint Paul or Minneapolis public schools or public charter schools, Brooklyn Center Secondary, Columbia Heights, Henry Sibley, Richfield, Robbinsdale Cooper, Roseville Area, Simley, South St. Paul Secondary, and Woodbury.

learn more at saintpaul.edu/PowerOfYOU

"My older sister graduated from Saint Paul College and she always talked about how much she loved the school and how it helped her make decisions for what she wanted to study. My high school counselor told me about the Power of YOU program, I did some research and I liked what I found. I talked to a lot of teachers and different professional people I had worked with in my internships, and students who went to four-year universities. They all recommended that starting at a two-year college is better when you’re a beginner than at a four-year university."

What has been your experience with the Power of YOU?
It has been amazing. I like how you can go to their office anytime if you have any questions about your classes, financial aid awards, and when you need advice.

How has Saint Paul College impacted your life?
Saint Paul College has a big impact because it is where I started my education and career. I’m in the Honors Program, where I’m learning how to study more effectively, and as a result have better grades in my class. The Power of YOU program has helped me with my tuition, and I had a peer mentor who helped me build my leadership skills.

Why should high school seniors choose this program and college?
This program will help them be a part of the College and have better access to what they need whether it’s tuition, study sessions, or advice. The school is so diverse, which means you will see people who look like you or dress like you. You can get help from any office you go to, they will try their best to help you and answer all your questions. The school is beautiful, and the location is very convenient for students because the bus stop is right in front of it.

What is your program major? What are your career/educational plans?
My major interests are political science and economics and my plan is to finish my first two years with an Associate of Arts degree at Saint Paul College, and then transfer for my BA. My goal is to work with the United Nations.

Cardinal Complete
Designed for students who have completed an associate’s degree to transfer to Saint Mary’s University of Minnesota to finish a bachelor’s degree.
saintpaul.edu/CardinalComplete

Transfer Your Credits
students can transfer up to 86 credits from community college level courses

Convenient Locations
and Online Options

Earn College Credit
for Past Learning and Work Experience
THE PSEO PROGRAM

For high school students seeking a more rigorous academic experience, Postsecondary Enrollment Options provides the unique experience of attending college while still in high school. PSEO students can attend either part-time or full-time during the fall and spring academic school year, with tuition, fees, and textbooks provided at no cost. eligibility info at saintpaul.edu/PSEO

PSEO students graduated from high school and Saint Paul College, many graduated with honors.

- Certificates: 67
- AA Degrees: 18
- Diplomas: 2

2019 PSEO Graduation Highlights

87 PSEO students graduated from high school and Saint Paul College, many graduated with honors.

getting ahead:

PSEO students graduate from high school and college

With their new Associate of Arts degrees earned at Saint Paul College, these two PSEO students are starting bachelor’s degrees in the fall 2019. A Twin Cities Academy PSEO student, Colin Chase (left), is heading to the College of Science and Engineering University of Minnesota. Harding High PSEO and honors student, Say Gay Htoo (right) will be starting at Metropolitan State University.

“"The thing that stands out about Saint Paul College is how open the campus is. Open to freedom of thought, to new ideas and to people of all walks of life." -Colin Chase

For those PSEO students graduating from both high school and Saint Paul College at the same time, continuing their education through transferring on to a four-year college or university is a usual next step. They know that at Saint Paul College, you can start here and go anywhere.

* The high schools include AGAPE, ALC Gateway to College, Central High School, Como Park, Cyber Village Academy, Harding, Highland Park, Home School, Humboldt, Johnson, Math and Science Academy, Minnesota Connections Academy, South Saint Paul, Step Academy, Twin Cities Academy, Washington Technology Magnet School and Woodbury.

“The teachers are outstanding here. They love their jobs and care about how successful the students are. They help students whenever they are in need.” -Say Gay Htoo
Celebrating Student Success

Here's to the Class of 2019! More than 1,400 students graduated from Saint Paul College during the 2018-2019 academic year.

This year's commencement ceremony was held on May 16, 2019, at Roy Wilkins Auditorium. Over 450 students attended the ceremony to share their accomplishments with friends and family, as well as with Saint Paul College faculty and staff. The commencement ceremony is a celebratory and joyous occasion for our entire college as we join together to honor our wonderfully diverse community.

Graduates earned their degrees, diplomas and certificates in 99 different programs from the Liberal and Fine Arts, Business, Career & Technical, Health Science, Service and STEM divisions. After the Presentation of Colors by JROTC Color Guard from General Colin L.

Besides singing the national anthem at the 2019 commencement ceremony, Voua Thao also graduated with distinction, and is the first graduate of the College's Associate of Fine Arts - Music program. He'll be pursuing a bachelor's degree in the fall. "Voua is a gifted musician," says Michael Olsen, music instructor. "He's a composer, pianist, bassist and singer, and I'm excited to see him continue to develop all facets of his art." (See more info about the AFA - Music program page 16)

Maya Tackaberry provided remarks as the student representative at the 2019 commencement ceremony, and is a President's Scholarship recipient. She graduated with distinction earning an Associate of Arts degree and also an Associate of Science degree in Engineering Broad Field. She will be attending the College of Science and Engineering at the University of Minnesota. She was president of the College’s chapter of the Phi Theta Kappa International Honor Society, an Honors Scholar, and member of numerous campus organizations.

Powell Leadership Academy, student soloist Mr. Voua Thao, sang a marvelous acapella rendition of the national anthem. Dr. Kristen Raney, vice president of Academic Affairs, began the ceremony with a warm welcome. Speakers included Trustee April Nishimura of the Minnesota State Board of Trustees, faculty representative Dr. Jason Swartwood, and student representative Ms. Maya Tackaberry. Dr. John Schlueter, English faculty, and Ms. Viki Viertel, surgical technology and sterile processing faculty, read each graduate’s name as they crossed the stage to receive their scroll from President Dastmozd. A small reception was held at the College after the ceremony, with musical entertainment provided by Reception Jazz. The reception was sponsored by the Student Senate and Office of Student Life and Diversity.

SAINT PAUL COLLEGE

our credits transfer*

Each year, Saint Paul College alumni transfer to more than 650 four-year colleges and universities around the state and beyond.

start here. go anywhere.
saintpaul.edu/Transfer

*Course requirements may vary depending upon the major or transfer college so it is important to talk to a transfer specialist.
Saint Paul College students excel at SkillsUSA Competition

On April 12-14, 2019, a total of 29 Saint Paul College students competed in the Annual Minnesota SkillsUSA State Conference in numerous competition categories, accompanied by three advisors from Cabinetmaking, Carpentry, Sheet Metal, Electrical Technology, and Truck Technician. Faculty Tom Hillstead and Keith Setley are the SkillsUSA club advisors for Saint Paul College.

Students put on the perfect display of skills and professionalism throughout the weekend. Students belonging to the SkillsUSA organization are considered to be highly skilled leaders, possessing outstanding technical, academic and employability skills. Sheet Metal, Esthetics, and Cabinetmaking contests were held at Saint Paul College on Friday, April 12. All leadership and other skills contests were held at various locations across the Twin Cities on Friday and Saturday. Nine of our first place finishers will compete at the SkillsUSA National Conference in Louisville, KY, June 24-28, and we wish them well!

Saint Paul College had twenty-three medalists for this year’s competitions: 12 gold, 9 silver, and 2 Bronze. Congratulations to the following Saint Paul College students who received first, second, or third place medals at the Minnesota State SkillsUSA 2019 competition:

1st Place (GOLD)
- Esthetics • Sota Minni Koy, model Gianna Collelo
- Chapter Display • Joe Warec, Peter Strobel, Adam Thompson
- Job Skills Demonstration • Peter Ganzlin
- Quiz Bowl • Alex Ellis, Thomas Foley, Peter Ganzlin, Adam Thompson, Luke Spring
- Safety • Thomas Foley
- Sheet Metal • Sam Meyer

2nd Place (SILVER)
- Esthetics • Maria Schwartz, model Kari Kauffman
- Extemporaneous Speaking • Adam Thompson
- Quiz Bowl Team • Riley Adelsheim-Marshall, Steve Loe, Nick Pate, Holly Soldner, Joe Warec
- Sheet Metal • Matthew Bell
- Industrial Motor Control • Cameron Nelson

3rd Place (BRONZE)
- Cabinetmaking • Holly Soldner
- Sheet Metal • Nick Meyers

SkillsUSA is a vital solution to the growing U.S. skills gap. This nonprofit partnership of students, instructors and industry ensures America has the skilled workforce it needs to stay competitive.

“I am grateful to our SkillsUSA faculty advisors and other faculty members who coached, mentored, encouraged, and accompanied Saint Paul College students. Special congratulations to Tom Hillstead for receiving the Minnesota SkillsUSA Advisor of the Year award.”

-Rassoul Dastmozd, Saint Paul College President

Students from Saint Paul College participated in the Annual Minnesota SkillsUSA Conference Championships in numerous categories.
Outstanding Educator

Every year the Minnesota State Colleges and Universities Board of Trustees recognize instructors as Outstanding Educators for their exemplary performance, professional commitment and their positive impact on our students.

In April, three of our faculty members were honored by the Minnesota State Board of Trustees as Outstanding Educators at the annual Awards for Excellence celebration, for their exemplary performance, professional commitment and their positive impact on our students:

Travis Mills, Chemistry Instructor

Kirstin Purcell, Biology Instructor

Amy Tarrell-Florey, English for Academic Purposes Instructor

This recognition reflects and manifests the exceptional commitment that they have demonstrated in teaching at the College.

St. Kate’s Complete at Saint Paul College

Complete your associate degree at Saint Paul College, and be ready to transition seamlessly to a St. Catherine University bachelor’s degree.

Why St. Kate’s?
• Finish in as little as 24 months, financial aid available
• Tutoring and academic support + career counseling
• Transferring is fast and hassle-free (free transfer evaluation)

learn more at saintpaul.edu/StKates

FREE Tuition for Adult Learners NEW to College

For first-time adult learners 24+ seeking a certificate, diploma or associate degree. Make it Count covers the cost of tuition and fees for up to 60 credits, for a maximum of three years.

eligibility at saintpaul.edu/MakeItCount
Mary Vang
Leadership Saint Paul Class of 2019

Congratulations to Mary Vang, director of TRiO Student Support Services, who has been named as one of 55 members of the Saint Paul Chamber of Commerce Leadership Saint Paul (LSP) Class of 2019. LSP is the premier program in the Twin Cities for emerging and current leaders from private, public, and nonprofit sectors of the community that prepares, challenges and engages them to strengthen the Saint Paul/East Metro region.

“Leadership Saint Paul has been a rewarding experience for me,” says Vang. “I’ve met some amazing classmates who are passionate about addressing the challenges in Saint Paul and eliminating barriers to success. Through this program, I’ve developed a newfound passion for my work and for the City of Saint Paul. I’m proud to be a part of Leadership Saint Paul’s class of 2019, best class ever.”

The ten-month program began in January 2019. Inspired by Mayor Carter’s speech to the class, Vang says “I’ve learned that I am Saint Paul, that we all need to work together to build the City of Saint Paul and that my effort, though small, can make a big difference.”

Mary Vang, TRiO Student Support Services Director

Como Park Academy of Finance Receives Career Technical Education (CTE) Advance Award

Como Park Senior High School’s Academy of Finance program received Advance CTE’s annual Excellence in Action award in the Business Management & Administration Career Cluster recognizing the best Career Technical Education (CTE) programs across the nation. It was one of eight programs selected for the Excellence in Action award.

The award honors programs based on its track record of providing clear pathways into college and careers, rigorous academic and technical coursework, strong partnerships with education and industry leaders, and meaningful work-based learning experiences. The Academy of Finance at Como Park was launched in 2014. A strong partnership with Saint Paul College has been a key contributor to the design and implementation of the program. Learners can obtain up to 16 college credits and graduate high school with a business certification from Saint Paul, helping them make a seamless transition to both postsecondary education and careers.

Como Park Academy of Finance

Minnesota State Transfer Pathways

Through Transfer Pathways, students enrolled at a Minnesota State college will be able to select from up to 28 fields that will prepare them to major in related four-year bachelor’s programs at the Minnesota State universities. Saint Paul College currently offers specific associate degree Transfer Pathways: Communication Studies AA, History AA, Biology AS, Chemistry AS, Business AS, and Computer Science AS.

A FREE ACADEMIC support program for students ages 25 or older.

apply at saintpaul.edu/TRIO
**Fall 2019**

**Major Programs**

For information on our programs, visit saintpaul.edu/Programs

**Minnesota Transfer Curriculum**

The STEM & Liberal Arts divisions offer general education courses across the Minnesota Transfer Curriculum (MnTC) Goal Areas to fulfill associate degree requirements. Students enrolled in the Associate of Arts degree complete the first two years of a four-year degree including 40 general education and 20 pre-major credits. For a complete list of MnTC courses offered at Saint Paul College, go to saintpaul.edu/MnTC.

**Fall Semester STARTS AUGUST 26**

saintpaul.edu/Apply

**LIBERAL & FINE ARTS**

Associate of Arts Degree
- Emphasis in Criminology
- Emphasis in Social Science/ Public Affairs
- Associate of Fine Arts – Music
- American Sign Language Studies Certificate

**Communication Studies Transfer Pathway AA NEW!**

**History Transfer Pathway AA NEW!**

**STEM: SCIENCE, TECHNOLOGY, ENGINEERING & MATH**

- Biology Transfer Pathway AS
- Chemistry Transfer Pathway AS
- Computer Animation Certificate
- Computer Graphics & Visualization AS
- Computer Network Engineering AAS
- Computer Programming/ Coding AAS
- Computer Science Transfer Pathway AS
- CyberSecurity AAS
- CyberSecurity Certificate

**Data Science AS NEW!**

- Engineering Broad Field AS

**Geographic Information Science AAS NEW!**

- Java Programming Certificate

**ASSOCIATE OF ARTS (AA) DEGREE**

The Associate of Arts (AA) Degree is awarded for successful completion of 60 semester credits in liberal arts and sciences designed to constitute the first two years of a bachelor’s degree. The AA Degree is intended primarily for students who plan to transfer to another college or university to complete a four-year degree. Transfer of courses may vary depending on the major and/or receiving college.

**ASSOCIATE OF SCIENCE (AS) DEGREE**

The Associate of Science (AS) Degree is awarded for successful completion of a program of 60 semester credits in a designated field or area which transfers to a four-year major in a related scientific or technical field. The AS Degree includes a minimum of 30 semester credits from Minnesota Transfer Curriculum (MnTC) courses. The AS Degree may also be designed to prepare students for employment.

**BUSINESS**

- Accounting AAS
- Accounting Technician Diploma
- Business Certificate
- Business Transfer Pathway AS
- Customer Service Office Support Certificate
- Entrepreneurship Certificate
- Event and Meeting Management Certificate
- Finance AS
- Global Trade Professional Certificate
- Global Trade Specialist AAS
- Hospitality Management AAS
- Human Resources AAS
- Human Resources Certificate
- Marketing AAS
- Nonprofit Certificate
- Office Management Professional AAS
- Project Management AAS
- Project Management Certificate

**ASSOCIATE OF APPLIED SCIENCE (AAS) DEGREE**

The Associate of Applied Science (AAS) Degree is awarded for successful completion of a program of 60–72 semester credits and is intended for students who desire immediate employment upon graduation. The degree includes a minimum of 16 semester credits of liberal arts and sciences courses from the Minnesota Transfer Curriculum (MnTC) distribution requirements for the AAS degree.
BACHELOR’S (BA OR BS) DEGREE
A baccalaureate degree or bachelor’s degree (Bachelor of Arts or Bachelor of Science—depending on the major field of study) is a four-year college or university degree required in some career fields. The bachelor’s degree is typically a program of courses consisting of 120–128 semester credits in the liberal arts and sciences and a specialized field of study.

DIPLOMA
Diplomas are awarded for successful completion of 30–72 semester college-level credits and are intended for students who desire entry-level employment skills or career advancement. Students in diploma programs are required to complete technical courses as well as general education courses. One third of the credits required for a diploma must be earned at the College.

CERTIFICATE
Certificate programs are intended to provide students with entry-level employment skills or to enhance a student’s technical skills. Certificates are awarded for successful completion of 9–30 semester college-level credits. One third of the credits required for a certificate must be earned at the College.

Social Media Marketing Certificate
Supply Chain Logistics AAS
Supply Chain Logistics Certificate

HEALTH SCIENCE
Clinical Sports Massage AAS
Clinical Sports Massage Certificate
Esthetician Diploma
Esthetician Certificate
Esthetics for
Cosmetologist Certificate
Esthetician Advanced Practice AAS
Esthetics Advanced
Practice Certificate
Esthetician Spa AAS
CIDESCO Readiness Certificate
Healthcare Documentation
Specialist Certificate
Healthcare Informatics AAS
Health Information Technology AAS
Health Sciences Broad Field AS
Massage Therapy Certificate
Medical Coding Diploma
Medical Laboratory Technician AAS
Medical Office Certificate
Medical Office Professional AAS
Nursing Assistant/
Home Health Aide Certificate

Patient Care Technician AAS NEW!
Pharmacy Technician AAS
Pharmacy Technician Diploma
Phlebotomy Technician Certificate
Practical Nursing Diploma

Public Health AS NEW!
Registered Yoga Teacher Certificate
Respiratory Therapist AAS
Sport & Exercise Sciences AAS
Sport & Exercise Sciences Diploma
Sport & Exercise Sciences Certificate

Sterile Processing
Certificate NEW!

Surgical Technology AAS NEW!

SERVICE
Child Development Careers AS
Child Development Careers AAS
Child Development Careers ASL AS
Child Development Careers Diploma
Child Development
Careers Certificate
Cosmetology AAS
Cosmetology Diploma
Culinary Arts AAS
Culinary Arts Diploma
Culinary Foundations Certificate
Nail Care Technician Certificate
Pastry and Baking Certificate
Sign Language Interpreter/
Transliterator AAS
Wine Professional Certificate

CAREER AND TECHNICAL
Automotive Service Technician AAS
Automotive Service
Technician Diploma
Cabinetmaking Diploma

Carpentry Diploma
CNC Toolmaking Diploma
Electrical Technology Diploma
Electromechanical Systems Diploma
Electromechanical
Systems Certificate
Machine Operator Certificate
(Right Skills Now)
Plumbing Diploma
Robotic Welding Certificate
Sheet Metal/HVAC Ducts &
Fittings AAS
Sheet Metal/HVAC Ducts &
Fittings Diploma
Truck Technician Diploma
Welding Technology Diploma
Welding Technology Certificate

MetroConnect
MetroConnect is a dual admissions program that allows students to be dually admitted at the time of application to both Saint Paul College and Metropolitan State University for designated pathway programs.

saintpaul.edu/MetroConnect
"I chose Saint Paul College because it was the closest technical college that offered a diesel program, with a good reputation and is well priced."

I always liked working with my hands, and I did a lot of research on trade and technical careers. Diesel truck technician stood out to me because it offers a very good wage, and the diesel industry has a large shortage of technicians, so job opportunities would be abundant. I currently work full time at 45-55 hours per week, while going to school full time. I’m learning as much as possible and advancing my career and knowledge along the way. The highlight of my time at Saint Paul College was when I was named the Truck Technician Outstanding Student. I am in my fourth and final semester at Saint Paul College. I will graduate in May 2019, and I plan on continuing working full time at a well-known truck company as I have been for the last year and a half.

"This is a noble profession that I know will give me a job and self-satisfaction."

I am a pharmacy technician student at Saint Paul College, born in Cameroon and am 22 years old. I had always loved business studies but seeing how many people suffer or die because they didn’t know about the drugs they take or how bad an over dose is, I decided to be one of the few people in the world who will educate and help others understand what they take in as drugs. This college is one of hard work, with dedicated staff who will go to any length to see to it that all their students succeed. It has well equipped class rooms, laboratories, computer labs and library to help facilitate studies for everyone. I had to be hardworking, very organized and participate in all lessons to be successful and get to where I am. I plan on graduating by May 2020. After graduation, I plan on working and coming back to take some courses to transfer to a university to study and become a pharmacist.

"I chose Saint Paul College because a friend, who had gone through the exact same process I had, had recommended it as the best school for CNC."

I am a PSEO student, and will be graduating from high school and Saint Paul College at the same time. I plan to eventually become an engineer. CNC toolmakers often work in close proximity with engineers. I currently am a toolmaker and a gun driller in training. I put molds together and I take them apart. I also drill long pipe lines in the molds so that they don’t over heat. The best part of my classes at Saint Paul College has been the people I have met. I worked with guys who were old enough to be my dad, but because they were my classmates, I learned about good work ethic and how to advance in a job without feeling like I was being parented. I learned about the trade I was involved in, but because of my classmates, I also learned a lot about life and how to not mess it up.

Todd Baker
Truck Technician

Tatianna Malot
Pharmacy Technician

Pedro Reed
CNC Toolmaking

learn more about our programs at saintpaul.edu/Programs
I graduated from the Massage Therapy Certificate program last year. I have been working as a massage therapist at a well-known studio for pro and elite athletes of all levels, and anyone who is wanting to progress in their fitness and health goals. I am completing my AAS degree in Clinical Sports Massage, graduating in May 2019. I wanted the time I spent perfecting my technique to be worth my time as my dream is to work with high end athletes along with helping my clients recover from injuries. Thanks to the support of this community, I have been able to meet and exceed every goal I set for myself. I am grateful for each of my instructors and for the great times I’ve had learning with other students! Education is important to me; I will keep working while pursuing opportunities to further my education.

“I wanted an exceptional experience, so I asked professionals who I trust if they could recommend the massage program at Saint Paul College. My experience at the College has been fantastic!”

I wanted to start a career in music production, but I felt that I did not have enough musical knowledge to jump right into it, so I looked around for colleges in the Twin Cities that would help me learn more about music, and Saint Paul College caught my eye. The tuition price, along with the location, was ideal for me to be able to work and go to school at the same time, so I took the leap of faith and well, here I am. I could always go to my instructors with any questions I may have about my assignments and they would gladly answer them. They were not only instructors to me, I felt that they were genuine friends and role-models and I honestly could not have done this without them. I will be pursuing a bachelor’s degree in the Fall. After, I want to pursue a masters and perhaps I see a doctorate in my future.

“I will say that the instructors I have studied under are some of the best I have ever been around. They have been nothing but helpful.”

Voua Thao is the first graduate of the Associate of Fine Arts – Music program at Saint Paul College. He is graduating with distinction (3.5-3.74 GPA) and also was the soloist at the 2019 Commencement Ceremony (page 12).

I chose cosmetology because I love enhancing people’s beauty even if they don’t notice it themselves.

Iris Rohrer
Clinical Sports Massage

Voua Thao
Associate of Fine Arts – Music

Tonshionna Tillman
Cosmetology
MISSION: Advance the mission of Saint Paul College by inspiring philanthropic giving to promote student success.

VISION: Transform lives by making college accessible for all students.

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SAINT PAUL COLLEGE

Student Emergency Funds

Flat tires, empty kitchen cupboards, surprise bills, childcare costs, these are examples of life’s unexpected challenges that can derail a student’s academic progress. Thanks to kind and thoughtful individual donors and grants from foundations, Saint Paul College can help get a student back on track. Since 2007, individual students have received up to $500 per semester in emergency funds and in 2019 the process improved with an online application.

During the 2018-2019 school year, over 120 students received help totaling around $66,000. One student said that her emergency assistance “was a tremendous help.”

Students in need first reach out to a faculty or staff member who recommends they apply. Others then move fast to release the funds to meet the emergency; funds are typically received within three days from the application date. Students have the option to follow up with their campus Pathway Advisor on the situation.

Please help students through emergency funds by contacting David Kline at 651.846.1469 or david.kline@saintpaul.edu.
Adam Heu

Adam Heu may seem like a familiar face. That’s because last spring his big smile was on several Saint Paul College billboards! Adam is starting his third semester in Liberal Arts with the goal of transferring to the University of Minnesota to study earth sciences.

As part of the first generation in his family to attend college, Adam’s road to Saint Paul College was rocky. He is the third of eleven children to Hmong immigrant parents who have both passed away. Adam left high school and worked in restaurants and as a fork lift driver. Almost two years ago, he decided to get more education by earning his GED and enrolling at Saint Paul College.

Immediately, he joined the campus’ TRiO program where extra guidance navigating college life helped him flourish. As an older student, he felt very much at home on campus because of the rich diversity of students’ ages and ethnicities. Because of his first semester classroom experiences with helpful instructors and the TRiO staff, Adam excitedly became an official Student Ambassador! With new confidence and his bi-lingual abilities, Adam helps prospective students learn about Saint Paul College.

Inspired to do more, he ran for Student Senate and is excited to serve as vice president this school year. Last spring, he also applied for and received a scholarship for the summer term!

Adam’s love of the outdoors and science is driving him to build a strong academic foundation during his time at the College. Will he reach his goal to become a geologist? Could geology in outer space as a NASA employee become the apex of his dreams? Thanks to his hard work, ambition and help from the Saint Paul College community, Adam is truly reaching for the stars!

“As a Student Ambassador, being a good listener, good communicator, and having a positive attitude are most important when I’m helping prospective students learn about the College.”

- Adam Heu, Associate of Arts
Larry and Jane Brandenburger were very pleased at the excitement their son Johnny showed during his time as a Culinary Arts student ten years ago. Jane said, “Johnny loved his small class size and the quality, personalized training at Saint Paul College.”

Johnny’s student experience inspired Larry and Jane to do something in his memory for other Culinary Arts students after his passing in 2011. They offered to spearhead a dinner to raise money for scholarships. The first dinner, held in December 2011, raised $9,300…a good start. Seven years later in December 2018, the dinner (now the gala), raised more than $350,000! Larry and Jane have been actively engaged in its fast growth.

Larry and Jane established the John Erik Brandenburger endowed scholarship for Culinary Arts students in 2014. In its first six years, their fund has helped over a dozen Saint Paul College students. The Brandenburger’s support of Saint Paul College students goes beyond dollars. Now a retired Valspar executive and scientist (he holds 32 patents), Larry has served two three-year terms as a volunteer board director for the nonprofit organization Friends of Saint Paul College Foundation. Larry contributed countless hours assisting the foundation raise scholarship, program and emergency funds for students in all Saint Paul College programs.

At the 2018 gala, Larry was bestowed the honor as an emeritus board director. He still attends board meetings in this new role, lending his advice and support. Johnny’s two brothers, Mike and Mark, have also joined in with their parents to grow the scholarship in honor of their brother. The Brandenburger family believes Saint Paul College is a fantastic place for students to learn a career skill set that can ultimately improve the student’s life and their family’s prosperity. Saint Paul College is grateful for Jane and Larry’s generosity and kind service on behalf of the hard working students in all programs.

“Jane and I have been thrilled to see the College grow and the scholarships available match the needs of the students.”
-Larry Brandenburger, Friends of Saint Paul College Foundation Emeritus Director
Congratulations to Maya Tackaberry, Regel Warneke and Kia Vang, recipients of the 2019 President’s Scholarship, one of Saint Paul College’s highest academic honors.

Maya will be attending the College of Science and Engineering at the University of Minnesota to pursue a Bachelor of Science degree in Mechanical or Civil Engineering. Kia will be attending Bethel University to pursue a Bachelor of Science degree in Business Management. Regel will continue her studies at Augsburg University to pursue a Bachelor of Arts degree in Business Management.

learn more at saintpaul.edu/Scholarships
Saint Paul College offers more than 100 certificates, diplomas and degrees in Liberal and Fine Arts, Business, Transportation, Construction, Manufacturing, Health Sciences, Wellness and Service, and STEM: Science, Technology, Engineering and Math.

fall semester starts **August 26**

Make sure you’re ready! [saintpaul.edu/StartHere](http://saintpaul.edu/StartHere)