

This Month

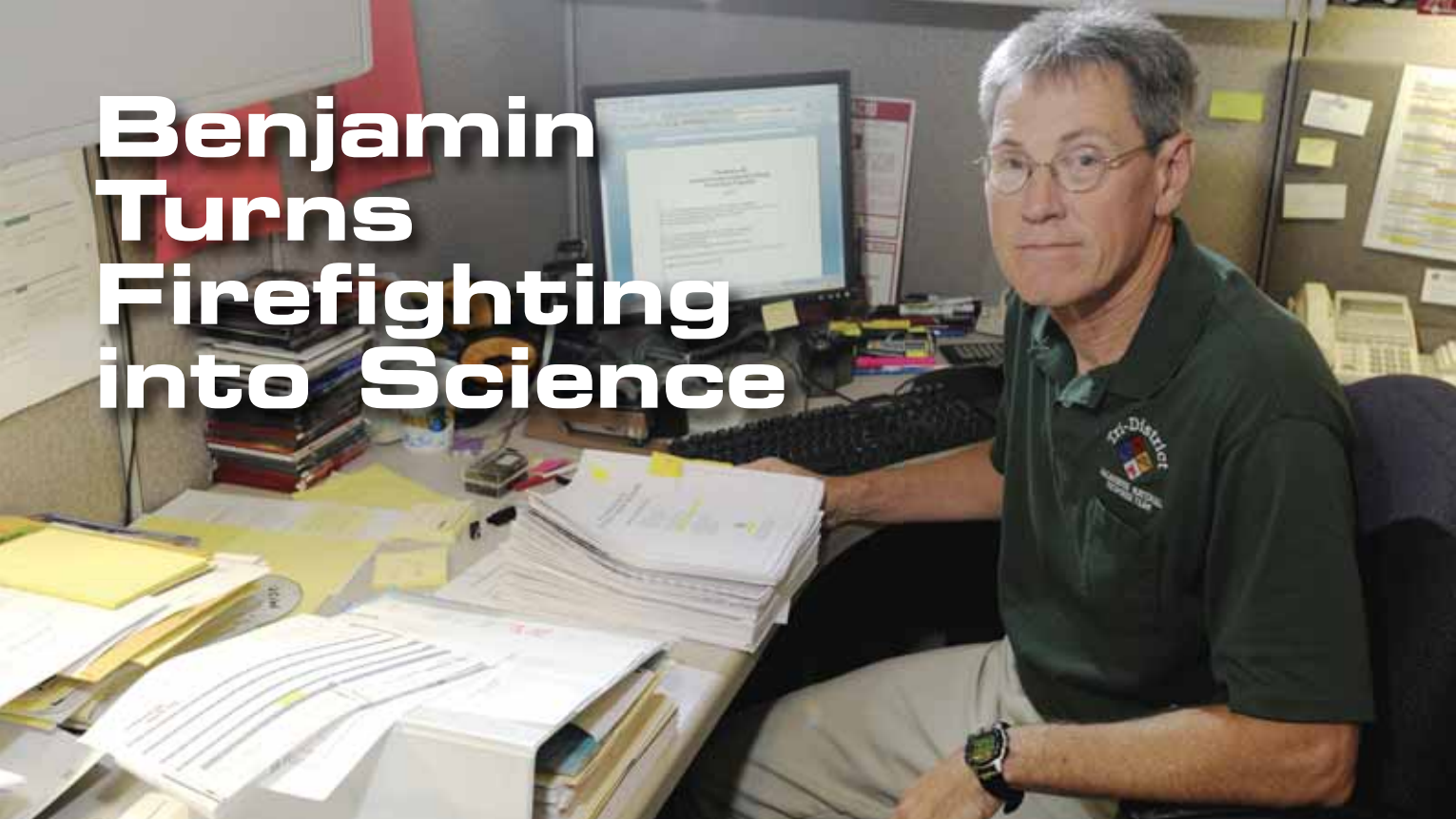
November 2008

Johnson County Community College

Fire
Science



Benjamin Turns Firefighting into Science



Bill Benjamin, who has led the fire science program since 1979, will retire in December.

Cover: Bill Benjamin watches cadets direct a water stream on a living room burn scenario.



At the end of the interview in September, Benjamin went to the chalkboard in the front of his class and updated the number of U.S. firefighter fatalities for 2008. He erased 84 and silently penned in 88.

On the first day of *Essentials of Firefighting*, Bill Benjamin, professor/career program facilitator, fire science, gives students a reality check.

“You see everything from the best of life to the worst of life. We deliver babies and deal with death – victims who never make it to the hospital but go straight to the morgue,” Benjamin said. “This profession is not for the weak of mind nor for the weak of heart. It takes a unique individual.”

Benjamin has been that unique individual at JCCC. Since 1979, he has been the one and only career program facilitator of the fire science program, an associate’s degree program that takes a select class of 24 students each fall. And, except for brief periods, he has been the program’s only faculty member.

While Benjamin has seen teaching techniques and the scope of the profession change in the last 30 years, principles of firefighting have remained constant.

“By and large, we teach the same basics of fire behavior, hoses and nozzles, ropes and knots, and rescue techniques as when I attended school in 1968,” Benjamin said.

Benjamin earned a bachelor’s degree in fire science and a master’s degree in industrial safety, both from the University of Central Missouri, Warrensburg, and worked at the Lee’s Summit

fire department before being hired full time at JCCC.

What has changed is an emphasis on safety with better personal protective equipment. Buildings and their contents have changed from natural materials like wood to man-made materials like plastics that are highly flammable as liquids. The job description has greatly expanded. Benjamin summarizes the job this way, “We fix problems.”

“I am highly prejudiced about my career, but I’d say firefighters have the greatest range of diversity as far as helping people,” he said. “We answer calls about a dropped thermometer containing mercury, a window washer stuck on the side of a building, a wedding ring cutting off circulation to a finger, flooded basements, a frozen horse fallen through a pond, an arm caught in a trash truck, a baby locked in a vehicle in 100-degree heat, an elevator stuck between floors, a head wedged between metal bars, construction workers trapped in trenches, toes jammed in faucets and cats in trees. No two calls are the same; no two fires are the same.

“When the fire science program began, I taught how to fight fires and how to extract people from vehicles. Now the public calls on firefighters for everything.”

Student makeup has done a complete 360-turn since 1979, when virtually 100 percent of students were firefighters seeking a post-secondary degree. Now, one has to have a firefighter certification before applying at a Johnson County fire department.


JCCC offers course work that prepares student to take the Kansas firefighter I and II certification class. JCCC isn't a monopoly in the metro area. Kansas City Kansas Community College and Metropolitan Community College-Blue River also have programs, but JCCC has a good reputation, in part, because of its location at the Overland Park Fire Training Center, 12401 Hemlock, with state-of-the-art educational technology and realistic burn facilities where students obtain practical skills in extinguishing fires. JCCC started leasing the burn facilities when the training center opened 13 years ago, traveling from the main campus two days a week. In 1997, all fire science classes, which meet nights and weekends, moved to the training center, facilitating the use of professional resources and the center's newly instituted firefighting computer simulation. Benjamin's office moved to the center in 2002.

"There are only a handful of training centers of this quality in the country," Benjamin said.

During his years as fire science faculty, Benjamin has continued to volunteer with various fire departments, including Shawnee and Central Jackson County Fire Protection District in Blue Springs. Currently, he is a member of Overland Park, in keeping with the tradition of firefighting, which started with volunteers. Eighty percent of U.S. fire protection is still provided by volunteers.

"As a volunteer firefighter for Overland Park, Bill exhibits his spirit of volunteerism and his craft," said Bryan Dehner, fire chief, Overland Park. "And through the program at JCCC, he has improved the professionalism of the fire service. Bill has been a champion of fire science education. A fire science associate's degree is now a requirement to be an Overland Park fire captain, which shows you the importance we place on that degree."

Benjamin plans to retire from JCCC on Dec. 17. He says he has enjoyed his teaching career. He speaks with reverence about his fallen comrades.

"Firefighters are the nation's true first responders. Firefighters were the first to respond to the Murrah Federal Building in Oklahoma City, and on Sept. 11, 2001, 343 firefighters were killed in the World Trade Center," Benjamin said. "I've been to way too many firefighters' funerals, even one for a former student." 



Benjamin teaches JCCC fire science classes at the Overland Park Fire Training Center.

Cline Publishes

L Lydia Cline, professor, drafting, saw the need for a textbook specific to drafting for interior design students. So she wrote her own –

Architectural Drafting for Interior Designers. The book was published in 2008 by Cengage Delmar (formerly Thomson Delmar Learning) and has been adopted at JCCC and other colleges and universities.

“Most drafting books are written for architecture and engineering students,” Cline said. “The basic concepts of drafting are the same no matter what the discipline, but the text we were using, which was the most relevant I could find, was only about 30 percent applicable to my interior design students.”

Cline, who has a degree in architecture from Iowa State University and has taught drafting 18 years at JCCC, wanted a book that was 100 percent relevant to her students. It took two and a

half years to research, write and illustrate it, and another half year for the production process.


“I begged and borrowed illustrations from companies and practicing professionals,” Cline said.

The result is an attractive 500-page book filled with drawings and color photos donated by companies such as Pella, Carrier, Kohler and Bosch; various furniture companies; and architecture firms. Chapters are slanted to the needs of beginning interior design drafting students. The content was written to comply with industry standards, and has a prestigious list of reviewers, including retired JCCC interior design instructor Jack Harris; professor emeritus, drafting, Budd Langley; as well as faculty from five other colleges or universities.

“The interior design faculty are pleased that Lydia took time to develop a book that works in concert with our JCCC curriculum,” said Jan Cummings, professor, interior design. “Our interior design advisory board feels that manual drafting skills are still an important component for our industry as evidenced by the manual drafting component of the NCIDQ national certification examination.”

Book sales are good, and, if they continue, *Architectural Drafting for Interior Designers* will be up for revision in four years. Meanwhile, Cline is working on a second textbook, *Presentation Drafting for Interior Designers*, due to be published in 2010 by Pearson Prentice Hall. That book will emphasize color drawings used for client presentations.

“The research involved in writing a book is another way of keeping up in one’s field,” Cline said. “Cold-calling people for donations of photographs and drawings was uncomfortable for me, but the result is I have great, new material for my lectures.”

Cline is no stranger to publishing. Her book, *Today’s Military Wife: Meeting the Challenges of Service Life*, was first published in 1990 with a sixth edition due out in January 2010. A reference for the civilian spouse, the book covers subjects such as protocol, accessing health care, living overseas and dealing with deployments. While Cline’s husband is now retired from the military, she plans to continue writing new editions as long as the publisher, Stackpole Books, requests. 





Food for Thought

Dr. Andrea Broomfield, associate professor, English, reads a lot into food – nationality, class, morals, gender and power. Her

enthusiasm and knowledge about food and cooking in Victorian England are as enticing as a slice of her almond tea cake. Broomfield will be the second JCCC College Scholar for the 2008-2009 school year, giving two lectures that are free and open to the public.

■ *The Night the Good Ship Went Down: Three Fateful Dinners Aboard the Titanic, and What They Tell Us About Class, Nationality and Power on the Eve of World War I* at 6:30 p.m. Wednesday, Nov. 19, in the M.R. and Evelyn Hudson Auditorium, Nerman Museum of Contemporary Art

■ *Gingerbread Fairings and Gooseberry Fools: What Food Can Tell Us About Character and Plot in Victorian Novels* at 10:30 a.m., Thursday, Nov. 20, Craig Community Auditorium, General Education Building

In her evening lecture, Broomfield focuses on the three dinners served in first-, second- and third-class dining saloons the night before the Titanic sank, and what the meals suggest about the intersections of class and nationality on April 15, 1912, the eve of World War I. She raises questions: What did food suggest about the aspirations and expectations of the immigrants on board the ship? Broomfield's examination of food aboard the maiden voyage of the luxury steamer will tell the audience much about a passenger's status or lack thereof.

The daytime lecture will discuss meals in reference to characters and scenes in select Victorian novels, elaborating on what food tells the reader about characters in regards to their gender, (presumed) morals, class and region and how an understanding of food enhances appreciation of Victorian fiction in general.

Broomfield completed a PhD at Temple University in Victorian literature with a focus on feminist and cultural studies. Her background in Victorian women's issues, particularly those related to suffrage, employment and education, led to her current work in culinary history, primarily Victorian English food.

Her archival research, conducted at libraries in the United States and United Kingdom, combined with her practical experience cooking on period equipment at the Living History Farms, Urbandale, Iowa, culminated in the publication of *Food and Cooking in Victorian England: A History* (Praeger-Greenwood P, 2006).

She is co-editor of *Prose by Victorian Women: An Anthology*, and has written numerous articles and book chapters on Victorian literature and culinary history.

For more information, about the JCCC College Scholars program, contact Patti Ward, interim honors program facilitator, 913-469-8500, ext. 2512. 🍷

Faculty

Dr. Andrea Broomfield, associate professor, English, will talk about the three dinners served in first-, second- and third-class dining saloons the night before the Titanic sank.



Archery Instructor Makes His Mark

Faculty

Eric McIntosh takes aim at the target as Charlie Carter (left) looks on.

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As JCCC's adjunct archery professor, Charlie Carter is a perfect 10. A true toxophilite, a person who is fond of or an expert

in archery, Carter can talk enthusiastically about the language, history and teaching of archery, although he remains modest about his shooting ability.

"I'm no Robin Hood, but I enjoy teaching and enjoy shooting," Carter said. "I can shoot well if it's not too far."

Carter has taught archery at JCCC for 21 years, seeing his class size grow from six to seven students in the beginning years to a current size of more than 20 for the one-hour credit class. He explains how archery has historically been used for hunting and combat, but now has the potential for a lifetime sport. Target archery was an event in the recent Beijing 2008 Olympic Games.

"Archery is 90 percent mental and 10 percent physical," Carter said. "It's a sport where concentration, motor skills and visual acuity all come together."

While bows and arrows have evolved with technology, Carter says archery competition still hinges on focus and accuracy. The only physical constraint to archery is the ability to draw the bow.

"Strength is not the only component. Sometimes women can out shoot men."

Carter's full-time profession is that of program specialist for homeless veterans at the Veterans Administration, Kansas City, Mo.


"Teaching archery is a nice change from my

work in the mental health field. The teaching is very cathartic," Carter said.

His students range from those who have never shot with a bow before to one who was semi-professional. He's had students still in high school and retirees. JCCC archery classes provide the use of tackle, including three types of bows – entry-level compound bows along with traditional long and recurve bows.

Carter, who has a bachelor's degree in health, physical education and recreation from Oral Roberts University, Tulsa, Okla., and a master's degree in recreation with an emphasis in therapeutic recreation from the University of Memphis, Tenn., enjoys all aspects of archery instruction – from the shooting to the evolution of the bow and arrow (beginning with an 11,000-year-old bow found in an Egyptian tomb) to its language ("to play fast and loose" was a medieval reference to an archer who didn't 'hold fast,' one who was dangerous or deceitful) to its use in combat. The class also emphasizes safety and city/county regulations.

Carter wryly claims he can teach students the execution of a "perfect shot." He says it requires only two things: 1. learning to hit the bull's eye and 2. repeating it time after time. The catch is it takes hundreds of practice shots to complete those skills.

"I really like to shoot, but what I enjoy more is watching other people learn and be attracted to the sport," he said. 



Center for Entrepreneurship Cross Markets Program

Whether you own a bed and breakfast establishment or dream of running an automotive service business, a one-stop resource

awaits you at the Center for Entrepreneurship in 240 Regnier Center, its location since August of 2007.

Aspiring entrepreneurs can find credit courses in entrepreneurial studies, and existing entrepreneurs can tap into free and confidential consulting services and attend for a nominal fee workshops offered by the Kansas Small Business Development Center.

Credit classes and noncredit resources in the entrepreneurship program merged in 2003 with the help of a grant from the Ewing Marion Kauffman Foundation, and the permanent location maximizes offerings for both programs.

“We know people want to be entrepreneurs,” said Donna Duffey, chair, Entrepreneurship. “If you train that spirit and train that student through ongoing activities, that business is more likely to grow and be sustainable. Your yield is economic vitality.”

Four full-time SBDC business consultants, a director and administrative assistant staff the noncredit activities at the Center. Two full-time professors and nine adjunct faculty members provide credit classes. The center also houses an office for the Collegiate Entrepreneurs Organization, a resource center and conference room.

“The lifetime of the service by this partnership is ongoing,” Duffey said. “It’s unique.”

Duffey said the entrepreneurship program can better serve the community by offering credit courses to both credit-seeking students and non-credit-seeking clients, allowing for cross marketing. Duffey added that the community better understands the entrepreneurship program under one umbrella.

“It demonstrates the commitment of the college,” Duffey said.

Malinda Bryan-Smith, director of the SBDC, helps clients move their business plans to the next level whether they are starting a business as a young entrepreneur, a retiree or an existing business owner who wants to grow, buy or sell a company.

She pointed to several advantages of combined forces.

“You have the synergies of both operations,” Bryan-Smith said. “It gives us a full menu of options.”

Kay Smith, a speech therapist, came to Bryan-Smith a year ago with a dream of creating and selling infant and toddler collegiate costumes.

“I wouldn’t have a business without this department,” Smith said. “You need someone who knows your company and with whom you can be in contact. This program provides that for you.” 🌸

Center for Entrepreneurship

Malinda Bryan-Smith, director of SBDC, and Donna Duffey, professor and career program facilitator, Entrepreneurship, provide leadership and resources for aspiring and existing entrepreneurs.

by Linda Friedel



Veterans Day Observed at 11th Hour



Lest They Be Forgotten, a presentation by documentary filmmaker Larry Cappetto, is scheduled at 11 a.m. Nov. 11 in Polsky Theatre. Sponsored by Student Activities, the event is free and open to the public as a way to observe the 90th anniversary of Armistice Day (called Veterans Day in the United States after World War II) at the eleventh hour of the eleventh day of the eleventh month.

Cappetto, Grand Junction, Colo., has interviewed more than 600 veterans, including many from Johnson County and the Kansas City metropolitan area, for a *Lest They Be Forgotten* series of eight documentaries.

"My purpose for doing this is to honor our veterans," Cappetto said. "Our society tends to forget that freedom is not free. We should never lose sight of that."

His film, *Korea - the Forgotten War* debuted at the Truman Library, Independence, Mo., in June, and a series of his films aired on KCPT, Kansas City's local public television station, this summer.

At his JCCC presentation, Cappetto will speak and then show a 35-minute video. He has invited 20-30 veterans to attend the event and asked two to three to speak. For more information, call 913-469-3807.

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When planning your estate, remember Johnson County Community College. For more information, call Emily Fowler, JCCC Foundation, 913-469-3835.