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This catalog is an official publication of Johnson & Wales University. As such, it and any other publications or policies on JWU’s website are subject to revision at any time. The university reserves the right to add, withdraw or revise any course, program of study, provision or requirement described within the catalog as may be deemed necessary. Occasionally, program requirements will vary by the publication date of the catalog. Requirements stated in the edition published closest to the September enrollment date will take precedence.

Students should read and fully understand the rules, requirements and policies described in this catalog. Additionally, all enrolled students are expected to be familiar with the contents of the North Miami Campus Student Handbook. The North Miami Campus Student Handbook contains important information regarding academic performance and personal conduct of students as well as university grievance procedures. It also outlines the conditions under which students may be placed on probation or suspension from the university. The North Miami Campus Student Handbook (http://catalog.jwu.edu/handbook/miami) is available online. Copies of the North Miami Campus Student Handbook and this catalog are also available at Student Academic & Financial Services.
Located between the fast-paced cities of Miami and Fort Lauderdale, North Miami is bordered by the beaches of Biscayne Bay. The area is a thriving international business and travel destination and a dynamic hub of sports, events, shopping, culture and restaurants that draws an energetic influx of world travelers, celebrities and outdoor enthusiasts.

 Appropriately referred to as the “Gateway to the Americas,” South Florida’s mix of cultures, international influences and urban setting makes the North Miami Campus an ideal place to prepare for your career. In fact, The Wall Street Journal recently named JWU’s North Miami Campus as the #1 college for diversity in the south, and tied for #3 in the nation.

 At Johnson & Wales University, your career preparation begins from the moment you step foot on campus. Whether you choose to pursue a degree through our College of Business, College of Arts & Sciences, College of Hospitality Management, College of Engineering & Design or College of Culinary Arts, you’ll benefit from the depth of knowledge of our faculty members and the industry experience you’ll gain, combined with coursework designed to prepare you to begin your career.

 Our emphasis on developing future leaders extends beyond the classroom. Our students are encouraged to gain a broader understanding of the civic and business needs facing the community through volunteer service projects like Join! Work! Unite! and various events throughout the South Florida community. Their exemplary service contributions have resulted in our campus regularly being named to the President’s Higher Education Community Service Honor Roll.

 As a JWU graduate, I know firsthand how JWU’s focus on experiential education and professional preparation benefit students. I am proud to serve as the president of the North Miami Campus and look forward to welcoming you.

 Sincerely,
Larry A. Rice, EdD, ’90
President, North Miami Campus
### 2017-2018 Academic Calendar: North Miami Campus

This calendar is offered for planning purposes only; dates are subject to change.

#### Important Dates

- **Fall term begins**
- **Make-up classes held for:**
  - Monday only classes
  - Culinary & baking labs
- **Classes held for:**
  - Culinary & baking labs

#### January 2018

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Holidays:
- **January 1, 2018**
- **MLK Jr. Day**

Classes held for:
- Culinary & baking labs

#### January 3, 2018

**Spring payment deadline**

Reading days (no academic classes)

- Monday/Wednesday + Tu/Th day classes
- Academic course withdrawal deadline

#### January 4, 2018

**Session II classes begin**

- Make-up classes held for:
  - Session II classes

#### February 2018

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**Spring term begins**

- Make-up classes held for:
  - Monday only classes
  - Culinary & baking labs

#### April 2018

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**Academic course withdrawal deadline**

- Spring payment deadline
  - Reading day (no academic classes)
  - Tu/Th day classes
- Reading day (no academic classes)
  - M/W day classes
- Monday classes final exam
- Tuesday/Thursday + Tu/Th day classes final exam + Culinary & baking lab classes end
- Commencement Ceremony:
  - May 19 = undergraduate

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**Summer payment deadline**

- Session I classes begin
- Graduate classes begin
- Academic course withdrawal deadline for Session I
- Session I classes final exam

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**Session II classes begin**

- Make-up classes held for:
  - Session II classes

#### July 2018

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**Fall payment deadline**

- (for new students)
- (for returning students)
- Summer internships + online classes end
- Session II + 8-week session classes final exam

**Updated January 12, 2017**
About JWU

Founded in 1914, Johnson & Wales University is a private, nonprofit, accredited institution with more than 15,000 graduate, undergraduate and online students at its four campuses in Providence, Rhode Island; North Miami, Florida; Denver, Colorado; and Charlotte, North Carolina. An innovative educational leader, the university offers degree programs in arts and sciences, business, culinary arts, design and engineering, education, health and wellness, hospitality, nutrition and physician assistant studies. Its unique model integrates arts and sciences and industry-focused education with work experience and leadership opportunities, inspiring students to achieve professional success and lifelong personal and intellectual growth. The university’s impact is global, with alumni from 123 countries pursuing careers worldwide.

Here’s what makes JWU different:

- Degree programs are designed to provide you with the knowledge and skills employers have identified as necessary in your field of choice. And you don’t have to wait to build your career skills, as you’ll have the opportunity to take courses in your major in your first year.
- Students learn by doing. Faculty, many with industry experience, bring professional knowledge and networking opportunities into intimate classroom settings.
- JWU’s programs provide opportunities for real-world experience, which can include internships, classroom projects with actual companies and community service learning. You’ll learn industry best practices and train on career-specific tools and software.
- Dedicated faculty and career advisors help you set professional goals and develop an educational plan designed for you to best attain those goals. In addition, specialized workshops help you build your résumé, highlight your skills and develop a portfolio of work to help set you apart.
- You’ll have the opportunity to network with employers who visit campus each year, including career fairs, on-campus interviews and career events geared to your major.
- Last year, JWU students interned at over 1,800 sites related to their major worldwide.
- At least one-third of credits in each JWU program are in the arts and sciences to help you develop the critical thinking, communication and analytical skills necessary for long-term career progression.
- JWU offers 40 study abroad programs and independent exchanges, all of which include study such as lecture, industry visits and cultural excursions. Study Abroad staff members will help you identify programs that best fit your academic and career goals.
- Participation in competitions as a member of DECA, BPA, FCCLA and other nationally recognized student organizations help build leadership, career skills and your résumé.
- Community service is integral to our educational philosophy. Our ongoing commitment to community service has repeatedly earned JWU a place on the President’s Higher Education Community Service Honor Roll.

To learn more, visit jwu.edu.

History of JWU

Johnson & Wales University (JWU) was founded as a business school in 1914 in Providence, Rhode Island, by Gertrude I. Johnson and Mary T. Wales. From its origins as a school devoted to business education, JWU has grown to a junior college, senior college, and ultimately university status.

JWU was accredited in 1954 by the Accrediting Council for Independent Colleges and Schools (ACICS).

In 1963 the State of Rhode Island granted a charter that authorized the university to operate as a nonprofit, degree-granting institution of higher learning and to award associate degrees in accounting, business administration, court reporting and secretarial sciences.

In 1970 the State of Rhode Island approved a revision in the university’s charter allowing it to award baccalaureate degrees as well as associate degrees.

In 1972 and 1973 the university announced the addition of new associate degree programs in the fields of hospitality and culinary arts. This led to additional 2- and 4-year degree programs in the hospitality and food service fields.

In 1980 the university was granted a legislative charter to replace its previous charter and became authorized to award advanced degrees.

In 1984, a JWU campus was established in Charleston, South Carolina, which offered a variety of 2- and 4-year programs in food service, hospitality and travel-tourism. A JWU campus opened in Norfolk, Virginia, in 1986, offering 1- and 2-year food service programs.

In 1985 graduate degree programs were introduced at the university, and the university officially changed its name to Johnson & Wales University in 1988.

In 1992 JWU opened a campus in North Miami, Florida. That year also marked the university’s formal establishment of the College of Business, The Hospitality College, the College of Culinary Arts and the School of Technology. A new emphasis on general studies was introduced with the development of the School of Arts & Sciences.

The university’s School of Technology offered courses in Warsaw, Massachusetts, from 1992–2002.

JWU received regional accreditation from the Commission on Institutions of Higher Education of the New England Association of Schools and Colleges (NEASC) in 1993. In that same year, JWU opened a campus in Vail, Colorado, which offered an accelerated associate degree program in culinary arts to college graduates. The year also marked the beginning of a 4-year bachelor’s degree offering in culinary arts.

From 1994–2004 JWU offered programs at the Institute of Higher Marketing (IHM) Business School in Göteborg, Sweden. This joint educational agreement allowed business and hospitality students to complete 1 year of study in Sweden and finish their degrees at 1 of the university’s domestic campuses.

The university consolidated its institutional accreditation efforts under NEASC on June 30, 2000.

September 2000 marked the opening of the Denver, Colorado, campus. In 2000, the Vail Campus merged with the Denver Campus.

In 2002, the university made a strategic decision to consolidate its smaller Charleston and Norfolk campuses to build a campus in Charlotte, North Carolina. JWU’s Charlotte Campus opened in fall 2004. The Charleston and Norfolk campuses officially closed in May 2006.

Beginning with the 2006–2007 academic year, JWU’s College of Business and The Hospitality College eliminated associate degrees and began offering only bachelor of science degrees that allowed students to customize their education. This decision did not impact the College of Culinary Arts and the School of Technology.

In 2009–2010 JWU recruited, admitted and enrolled the entering class for 2 online bachelor’s degree programs in food service management.

In fall 2012 the university began offering a degree in counseling psychology, the first bachelor’s degree program offered through the John Hazen White School of Arts & Sciences. This was followed in fall 2013 by the addition of 2 more arts and sciences degree programs.

That same year, the university restructured its 3 colleges and 3 schools: the College of Culinary Arts, College of Management, John Hazen White College of Arts & Sciences, School of Engineering & Design, College of Online Education, and Center for Physician Assistant Studies (to be incorporated into the College of Health & Wellness).

In 2017, JWU again restructured their academic colleges and schools into 7 colleges: the College of Arts & Sciences, College of Business, College of Culinary Arts, College of Engineering & Design, College of Health & Wellness, College of Hospitality Management, and College of Online Education.

Today the university is offering a variety of new degree programs that reflect the growing industries of tomorrow.

Mission and Guiding Principles

Johnson & Wales University … an exceptional education that inspires professional success and lifelong personal and intellectual growth.
In support of our mission and recognizing the importance of preserving our unique student-centered culture we will be guided by the following principles:

- Undertake continuous improvement and planning for a sustainable future.
- Foster a teaching-focused university that encourages appropriate scholarship and offers relevant programs that maximize student potential.
- Enrich our academic programs with experiential and work-integrated learning.
- Be cost-conscious in our endeavor to provide an affordable private university education and be a good steward of our resources.
- Embrace diversity for a richly inclusive community.
- Model ethical behavior and local, national and global citizenship.
- Value our faculty and staff by investing in their quality of life and professional development.
- Provide facilities, technology and other resources to meet the needs of students, faculty and staff.

North Miami Campus

North Miami, Florida

JWU’s North Miami Campus offers undergraduate degree programs in arts and sciences, business, culinary arts and hospitality. This campus is conveniently located close to the tourism-rich areas of Fort Lauderdale and Miami, offering a superb setting for a JWU education.

For more information about JWU’s North Miami Campus (http://www.jwu.edu/northmiami), contact

Admissions
1701 NE 127th Street
North Miami, FL 33181
1-866-JWU-FLORIDA (598-3567)
305-892-7000

Campus Facilities

The UNIVERSITY CENTER at 1701 NE 127th St. is home to offices for Student Academic & Financial Services, the College of Culinary Arts, Accounting, Purchasing and Campus Dining. All offices are located on the first floor. This building is also home to lab and classroom space for the College of Culinary Arts and The Mix, the campus’ dining center. The top 3 floors of the building are home to Flamingo Hall, a residence hall primarily for first-year students.

The ACADEMIC & STUDENT CENTER at 12900 NE 17th Ave. houses classes for the College of Engineering & Design, College of Business, College of Hospitality Management, and College of Arts & Sciences, as well as several administrative and student service offices. The first floor is home to computer labs, Experiential Education & Career Services, the e-lab, and the bookstore. The second floor is home to classrooms, Facilities Management, Health Services, Counseling Services and the offices for the College of Arts & Sciences. The third floor is home to classrooms, the TLS Faculty Center, the Fashion Merchandising & Retailing Lab, the Academic Technology Station and the English Language Institute. The fourth floor includes classrooms and offices for the College of Business, College of Engineering & Design and College of Hospitality Management. The fifth floor includes administrative offices and meeting space for the President’s Office, Student Affairs, Academic Affairs, Communications & Media Relations, administration, Human Resources, Alumni Relations, Admissions, Center for Academic Support and Talent Advancement Program.

The LIBRARY at 1701 NE 127th St. includes a collection of books, journals, magazines, newspapers, full-text databases and other resources to serve the research needs of all Johnson & Wales students.

The WILDCAT CENTER at 1600 NE 126th St. contains a fitness center, gymnasium, and office and meeting space for student organizations. The first floor includes athletic spaces, the gymnasium and an events center. The second floor includes offices for Athletics, New Student Orientation & Campus Events and Residential Life. The third floor contains offices for Student Involvement & Leadership and Student Conduct.

Residential Life

First-year students are primarily housed in either Tropical Pointe or Flamingo Hall. These accommodations contain the following:

- Tropical Pointe
  - 220 residents
  - Reserved for freshmen
  - Swipe card access
  - Cable
  - Private bath
  - Laundry facilities and vending
  - TV lounge
  - Gaming lounge
  - Study lounge with internet access
  - Wireless internet access in the rooms
  - Community kitchen

- Flamingo Hall
  - Conveniently located near classrooms and dining center
  - 265 residents
  - Code and swipe access
  - Cable
  - TV/gaming lounge
  - Study lounge with computer access
  - Community kitchen
  - Showers, laundry and vending facilities on every floor
  - Wireless internet capabilities in rooms

Upper-class students reside in Biscayne Commons, Emerald Lake Hall, Arch Creek Place, Lakeside Towers or Palm Gardens. These accommodations contain the following:

- Biscayne Commons
  - 192 residents
  - First-year and upper-class students
  - Swipe card access
  - Cable
  - Private bath
  - Laundry facilities and vending
  - TV lounge
  - Wireless internet access in the rooms
  - Community kitchen
  - Immediate access to adjacent pool

- Emerald Lake Hall and Arch Creek Place
  - 2 students per apartment
  - Laundry facilities
  - Full kitchen in each apartment
  - Cable
  - Private bathrooms
  - Outside entrances
  - Wireless internet access

- Lakeside Towers
  - Efficiency, 1- and 2-bedroom apartments
  - 165 residents
  - On-site laundry and vending facilities
  - Cable
  - Full kitchen in each apartment
  - Private bathrooms
  - Study lounge with computer access
  - Outdoor TV/gaming lounge
  - Waterfront view in some rooms
  - Wireless internet access

- Palm Gardens
  - 82 residents
  - Apartment-style living
  - Swipe card access
  - Cable
  - All rooms equipped with kitchenettes (small refrigerator, sink and stove top)
  - On-site laundry facility
  - Wireless internet access in the rooms

Accreditations and Approvals

Johnson & Wales University (JWU) is accredited by the New England Association of Schools and Colleges Inc. (NEASC), through its Commission on Institutions of Higher Education. This accreditation encompasses the university’s 4 campuses in Providence, Rhode Island; North Miami, Florida;
Denver, Colorado; and Charlotte, North Carolina, and its online programs. Inquiries regarding JWU’s accreditation status should be directed to:

Office of the Provost
Johnson & Wales University
One Weybosset Hill, Sixth Floor
33 Broad Street
Providence, RI 02903
Phone: 401-598-1410

Individuals may also contact:
Commission on Institutions of Higher Education
New England Association of Schools and Colleges
3 Burlington Woods Drive, Suite 100
New London, MA 01803-4531
Toll-free phone: 888-88-NEASC
Email (cie@neasc.org)

Legal control is vested in the Board of Trustees of Johnson & Wales University. The university is authorized under federal law to enroll nonimmigrant alien students.

JWU is listed in the Education Directory of Colleges & Universities issued by the U.S. Department of Education.

JWU, its faculty and members of the administrative staff hold affiliation with numerous organizations.

Johnson & Wales University will make available for review to any enrolled or prospective student, upon request, a copy of the documents describing the institution’s accreditation, approval or licensing. This information, as well as contact information for accreditors, may be obtained by contacting:

Associate Provost
Office of the Provost
Johnson & Wales University
One Weybosset Hill, Sixth Floor
33 Broad Street
Providence, RI 02903
Phone: 401-598-5156

Providence Campus: The State of Rhode Island has chartered Johnson & Wales University as a nonprofit degree-granting institution of higher learning.

North Miami Campus: JWU is licensed by the Commission for Independent Education, Florida Department of Education. Additional information regarding the institution may be obtained by contacting the Commission at 325 West Gaines Street, Suite 1414, Tallahassee, FL, 32399-0400; toll-free phone: 888-224-6684.

Denver Campus: The Colorado Commission on Higher Education has authorized JWU under the Degree Authorization Act to offer instruction leading to the award of credits and/or degrees in Colorado.

Charlotte Campus: The Board of Governors of the University of North Carolina has licensed JWU under G.S. 116-15(b) to conduct degree activity in North Carolina.

Providence and Denver Campuses — B.S. in Culinary Nutrition Program: The Providence Campus and Denver Campus Culinary Nutrition programs are accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), 120 South Riverside Plaza, Suite 2000, Chicago, IL, 60606-6995; phone: 312-899-0040, ext. 5400. The Providence Campus and Denver Campus Didactic Programs in Dietetics (DPD) meet the standards of education set by ACEND.

Providence Campus — M.S. in Physician Assistant Studies: The Accreditation Review Commission on Education for the Physician Assistant (http://www.arc-pa.org) (ARC-PA), the accrediting agency that defines the standards for PA education within the territorial U.S., has granted Accreditation-Provisional status to the Physician Assistant Studies Program at Johnson & Wales University.

About Provisional Status: Accreditation-Provisional is an accreditation status. The status indicates that the plans and resource allocation for the proposed program appear to demonstrate the program’s ability to meet the ARC-PA Standards, if fully implemented as planned. Accreditation-Provisional does not ensure any subsequent accreditation status. It is limited to no more than 5 years from matriculation of the first class. Successful graduates will receive a Master of Science in Physician Assistant Studies (MSPAS) from JWU and will be qualified to take the Physician Assistant National Certification Exam (PANCE) that is required for licensure as a physician assistant.

Online Campus: Johnson & Wales University offers online bachelor’s and master’s degree programs and is required to publish information about state approvals of these programs.

State Licensure for Online Programs: Johnson & Wales University is approved as a member of the State Authorization Reciprocity Agreements (SARA). The State Authorization Reciprocity Agreement (SARA) is a national initiative to provide more access to online courses while maintaining compliance standards with state regulatory agencies. SARA allows institutions to provide online courses outside of their own state borders by seeking and maintaining state approvals via a streamlined process. To learn more about SARA, please visit their website (http://www.nc-sara.org).

SARA Approval of JWU: On November 9, 2015, the New England Board of Higher Education approved the State of Rhode Island to join SARA. On May 3, 2016, the National Council for State Authorization Reciprocity Agreements (NC-SARA) approved institutional participation for Johnson & Wales University. The State of Rhode Island approved Johnson & Wales University to participate in NC-SARA on April 14, 2016. NC-SARA is a voluntary, regional approach to state oversight of postsecondary distance education. As a SARA member in the State of Rhode Island authorized by the Rhode Island Office of the Postsecondary Commissioner, Johnson & Wales University is authorized to provide distance education to students in all of the other SARA states (listed below).


NC-SARA Complaint information can be found online (http://www.nc-sara.org/content/sara-and-students).

Online Student Complaint Process: Information on Student Complaint Processes for students enrolled in the College of Online Education is available online (https://online.jwu.edu/online-student-consumer-information).

Affiliations
Johnson & Wales University, its faculty and members of the administrative staff hold affiliations with numerous organizations.

A description of written arrangements that the university has with other organizations to provide a portion of any university program of study is available upon request. For more information, please contact Student Academic & Financial Services.

Notice of Nondiscrimination
Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, gender identity or expression, genetic information, disability, status as a protected veteran, pregnancy or marital status, or any other unlawful basis in administration of its educational policies, admission policies, financial aid, employment, or any other university program or activity. It admits qualified students to all the rights, privileges, programs and activities generally accorded or made available to students at the university.

The university undertakes to comply with all federal and state discrimination laws, including, but not limited to Title IX of the Education Amendments of 1972 (Title IX), Section 504 of the Rehabilitation Act of 1973 (504), the Age Discrimination Act of 1975, Title VII of the Civil Rights Act of 1964 and the Americans with Disabilities Act of 1990.

Johnson & Wales University also does not tolerate harassment of any kind. Sexual harassment and sexual misconduct are a form of sex discrimination and prohibited by the university.

The following individual has been designated to handle inquiries concerning the application of Title IX and its implementing regulation in addition to
any inquiries regarding the university's nondiscrimination and harassment policies:

Matthias Rubekel
Title IX Coordinator/Nondiscrimination Coordinator/Section 504 Coordinator
Equity & Compliance Services (https://www1.jwu.edu/about/equity-compliance-services)
111 Dorrance St.
Providence, RI 02903
401-598-2703
Email (Matthias.Rubekel@jwu.edu)

Deputy Title IX Coordinators are available on each regional campus:

North Miami Campus
Amera Xayasane
305-892-5304
Email (Amera.Xayasane@jwu.edu)

Denver Campus
Chris Chavez
303-256-9306
Email (Chris.Chavez@jwu.edu)

Charlotte Campus
Tracy Smith
980-598-1006
Email (Tracy.Smith@jwu.edu)

Additional information, including the university's complete Prohibited Discrimination and Harassment Policy and the Sexual Assault and Relationship Violence Policy is included in the Student Handbook (http://catalog.jwu.edu/handbook/generalinformationandpolicies/discriminationandharassment) for each campus and available by contacting Equity & Compliance Services (Equity&ComplianceServices@jwu.edu).

Inquiries concerning the notice of nondiscrimination may also be referred to the appropriate governmental agencies listed below:

Office for Civil Rights (http://wdcrobcolp01.ed.gov/CFAPPS/OCR/contactus.cfm), U.S. Department of Education, Customer Service Team, 400 Maryland Avenue, SW, Washington, DC, 20202-1100, 800-421-3481. This office may refer the matter to a regional Office for Civil Rights.

Rhode Island:
• Rhode Island State Commission for Human Rights, 180 Westminster St., 3rd Floor, Providence, RI, 02903-3768, 401-222-2661

Massachusetts:
• Massachusetts Commission Against Discrimination, One Ashburton Place, 6th Floor, Room 601, Boston, MA, 02108, 617-994-6000

Florida:
• Equal Employment Opportunity Commission, Miami Tower, 100 SE 2nd St., Suite 1500, Miami, FL, 33131, 800-669-4000
• Florida Commission on Human Relations, 4075 Esplanade Way, Room 110, Tallahassee, FL, 32399, 850-488-7082

Colorado:
• Equal Employment Opportunity Commission, 303 East 17th Ave., Suite 410, Denver, CO, 80203, 800-669-4000
• Colorado Civil Rights Division, 1560 Broadway, Suite 1050, Denver, CO, 80202-5143, 303-894-2997

North Carolina:
• Equal Employment Opportunity Commission, 129 West Trade St., Suite 400, Charlotte, NC, 28202, 800-669-4000
• N.C. Human Relations Commission, 116 W. Jones St., Suite 2109, Raleigh, NC, 27601, 919-807-4420 (Mailing Address: N.C. Human Relations Commission, 1318 Mail Service Center, Raleigh, NC, 27699-1318)

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• Dana H. Gaebe, attorney at law, East Providence, Rhode Island
• Richard J. Gladney, senior vice president and managing partner, Gladney Consulting Group of Wells Fargo, Providence, Rhode Island
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• Emeril J. Lagasse III, chef, restaurateur, television personality and author, Emeril’s Homebase, New Orleans, Louisiana
• Katherine Littlefield P’13, director, Scotts MiracleGro Company, Delray Beach, Florida
• William F. Mc Ardle, senior vice president of finance, Johnson & Wales University
Robert C. Mock Jr., EdD, Charlotte Campus president, Johnson & Wales University
• Michael S. Parmet, managing partner, Parmet, Chapman & Madsen P.C., Houston, Texas
• Raul Amstelveen, EdD, professor (mathematics); BA, Southeastern University
Carol Koris, MFA, professor, college chair
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• Lissa B. Singer ’98 MBA, chief quality officer, First Physician Corporation, Charlton Memorial Hospital ED, Fall River, Massachusetts
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• Richard Wiscott, PhD, Denver Campus president, Johnson & Wales University
Donna J. Yena, retired vice president of employer relations, Johnson & Wales University, East Greenwich, Rhode Island
• John A. Yena, chairman of the board emeritus, Johnson & Wales University, East Greenwich, Rhode Island
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• Mim L. Runey, LPD, Providence Campus president and chief operating officer
• Marie Bernardo-Sousa, LPD, senior vice president of administration
• Emily A. Gilcreast, BS, university secretary and Office of the Chancellor chief of staff

As of November 2016

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• Maureen Dumas, MEd, vice president of experiential education & career services
• Akhil Gupta, MS, chief information officer
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• Robert C. Mock Jr., EdD, president, Charlotte Campus
• Lisa Pelosi, MA, vice president for communications and government relations
• Larry Rice, EdD, ’90, president, North Miami Campus
• Lynn M. Robinson ’90, ’94 MS, vice president of student academic & financial services
• Page C. Sciotto, MBA, vice president of resource development
• Robert Taylor, BS, CPE, vice president of facilities and construction management
• Richard Wiscott, PhD, president, Denver Campus

As of November 2016

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College of Arts & Sciences

Administration
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Faculty
• Raul Amstelveen, EdD, professor (mathematics); BS, Florida International University; MS, Nova Southeastern University; EdD, Capella University
• James Anderson, PhD, professor (English, literature); BA, MA, Rhode Island College; PhD, University of Rhode Island
• Petas Bonaparte, MFA, associate professor and honors coordinator (English, literature); BA, MFA, Hunter College
• Rachel Diaz, JD, professor (English); BA, Barry University; JD, Nova Southeastern University
• Richard Ederr, MBA, instructor (economics, history); BS, University of Baltimore; MBA, University of Phoenix
• Susan Gritz, PhD, professor (sociology, psychology, leadership); BA, University of Maryland; MSW, Barry University; PhD, Florida International University
• Brenda Jack, PhD, professor (English, leadership); LLB, LLM, University of West Indies; PhD, Barry University
• Carol Koris, MFA, professor, college chair (English); BA, Nova Southeastern University; RN, Mountainside Hospital School of Nursing; MFA, Florida International University
• Stephen Mahoney, MS, associate professor (science); BA, University of Hertfordshire; MS, Southern Oregon State University
• Michael Moskwa, MEd, associate professor (leadership); BS, University of Rhode Island; MEd, Northeastern University
• Ira Rosenberg, MS, instructor (criminal justice); BPA, Barry University; MS, Nova Southeastern University
• David Sabot, JD, associate professor; BA, Miami University; LLM, George Washington University; JD, California Western School of Law
• Lisa Smith, PhD, associate professor (psychology, sociology, mathematics); BA, MA, The City College, University of New York; PhD, Walden University
• William Thralls, MBA, assistant professor (economics, leadership); BBA, CPA, College of William and Mary; MBA, Emory University
• Wendy Wallberg, JD, associate professor; BA, University of Miami; LLM, John Marshall Law School; JD, St. Thomas University
• Kelly Wolfe, MFA, assistant professor; BA, University of Tampa; MFA, American University; MFA, George Mason University

College of Business

Administration
• Sherry Andre, PhD, associate professor, college chair

Faculty
• Sharon Ali, MFA, lead faculty for fashion merchandising & retailing, associate professor; AS, Fashion Institute of Technology; BS, Empire State College; MFA, Purchase College, State University of New York
• Sherry Andre, PhD, associate professor, college chair; AA, Seminole Community College; BS, Florida International University; MS, St. Thomas University; PhD, Florida Atlantic University
• Leilani Baumanis, DIBA, professor; AA, University of Maryland in Europe; BS, MBA, Western International University; DIBA, Nova Southeastern University
• Peter DelPiano, DBA, associate professor; BS, LeMoyne College; MBA, State University of New York at Binghamton; DBA, Nova Southeastern University
• Tom E. Dwyer, MBA, assistant professor; BA, Wesleyan University; MBA, Nova Southeastern University
• Martin Felix, MBA, associate professor; AA, Miami Dade Community College; BA, Florida International University; MBA, University of Phoenix

College of Culinary Arts

Administration
• Bruce Ozga, MEd, CHE, CCE, CEC, dean of culinary education
• Christof Wagner, MEd, CMC, director of culinary operations
• Jeremy Houghton, BS, department chair, senior instructor
• Michael Angnardo, BS, CMB, department chair, senior instructor

Faculty
• Michael Angnardo, BS, CMB, department chair, senior instructor; AOS, Culinary Institute of America; BS, Johnson & Wales University
• Adrian Barber, CHE, associate professor; AS, Culinary Institute of America
• Alan Bergman, BS, RD, associate instructor; AS, BS, Johnson & Wales University
• Susan Cote, MS, instructor; BS, Shepard University; MS, Florida International University
• Jim Flader, MEd, assistant professor; AS, Johnson & Wales University; BE, MEd, Vanderbilt University
• Gian Flores, BS, instructor; AS, BS, Johnson & Wales University
• Gilles Hezard, AS, CMB, CEPC, senior instructor; AS, Johnson & Wales University; CAP, College d’Enseignement — Technique, Masculin, France
• Jeremy Houghton, BS, department chair, senior instructor; AS, BS, Johnson & Wales University
• Barbara Kamp, MS, assistant professor; AOS, California Culinary Academy; MS, Florida International University
• Mika Kochi, AS, instructor; AS, Johnson & Wales University
• Genny Komar, MS, RD, instructor; BS, Johnson & Wales University; MS, Clemson University
• Kevin Kopsick, AOS, instructor; AOS, Miami Dade College
• Lawrence R. LaCastra, MCF, associate instructor; MCF, Landsdown College of Culinary Arts
• Alan Lazar, MEd, CCE, associate instructor; BA, Monmouth University; MEd, Strayer University
• Ana Machado, MBA, CEC, associate professor; BS, MBA, Lynn University
• Gershwin Narraido, MBA, instructor; BA, Bournemouth University; MBA, Walden University
• Rene Olmeda-Santana, BA, level 1 instructor; AOS, Culinary Institute of America; BA, University of Puerto Rico
• Yves Payraudeau, BS, CAP, instructor; CAP, Ecole Professionnelle de Boucherie de Paris; BS, Johnson & Wales University
• Colin Roche, PhD, CHE, FMP, CCE, CEC, professor; AS, Southern Maine Technical College; AS, Newbury College; BS, MBA, Lynn University; PhD, Florida Atlantic University
• Roger Ruch, BA, associate instructor; BA, University of Wisconsin — Madison
• Michael Skufca, BA, instructor; BA, Marquette University
• Todd Tonova, PhD, professor; AOS, Culinary Institute of America; BS, MS, Florida International University; PhD, Lynn University

College of Engineering & Design

Faculty
• Maureen Lloyd-James, PhD, professor; BA, Queen’s University; MS, Johnson & Wales University; PhD, Nova Southeastern University

College of Hospitality Management

Administration
• Chance Ates, PhD, associate professor and college chair; BS, West Texas A&M University; MS, Texas Tech University; PhD, Texas Tech University

Faculty
• Chance Ates, PhD, associate professor and college chair; BS, West Texas A&M University; MS, Texas Tech University; PhD, Texas Tech University
• Brian P. Connors, MS, assistant professor; AS, Johnson & Wales University; BS, Cornell University; MS, University of Central Florida
• David Edwards, MS, associate professor; BS, MS, Florida International University
• Samer Hassan, PhD, CHA, CHE, professor; BSc, MSc, PhD, Helwan University, Cairo, Egypt
• Oren Hertz, MBA, assistant professor; BS, Florida International University; MBA, Nova Southeastern University
• Roberta Schwartz, MA, associate professor; BA, Brooklyn College; MA, State University of New York at Stony Brook
• Alan Seidman, DBA, professor; BS, Cornell University; MPS, Lynn University; DBA, Nova Southeastern University
• Craig Skilling, MS, assistant professor; BS Florida State University; MS, St. Thomas University

College of Online Education

Administration
• Cynthia L. Parker, EdD, dean, College of Online Education
• David Cartwright, MS, CPA, director of online academics
• Joshua McCarthy, MBA, director of online marketing & financial operations
• Matthew O’Brien, MBA, director of online student services
• Anice O’Connor, PhD, academic director of online programs, arts & sciences
• Amy Ricci, EdD, director of online education

Faculty
• Roger Achille, JD, professor; BA, Clark University; JD, Suffolk University Law School
• Stephen Andrade, MEd, lecturer; BA, University of Rhode Island; MEd, Northeastern University
• Chance Ates, PhD, associate professor, college chair; BS, West Texas A&M University; MS, PhD, Texas Tech University
• Julie Bilodeau, DBA, professor; AS, BS, MBA, Johnson & Wales University; DBA, Argosy University
• Ronald Blum, MA, associate professor; BA, Mercyhurst College; MA, Johnson & Wales University
• Eldad Boker, EdD, CHE, professor; BS, Maryland University; MA, EdD, George Washington University
• Jane Boyland, MS, associate professor; AAS, Johnson & Wales University; BS, University of New Hampshire; MS, University of Massachusetts — Amherst
• Crystal Green Brown, PhD, lecturer; BLS, Bowling Green State University; MA, The University of Akron; EdD, PhD, Kent State University
• Michael Budziszew, PhD, assistant professor; BS, MS, PhD, University of Rhode Island
• Tom Calabrese, PhD, professor; BS, New York University; MS, Villanova University; PhD, University of Connecticut
• Elizabeth Carey, MBA; associate professor; AB, College of the Holy Cross; MBA, Providence College
• Cynthia Sharp Carr, DVM, associate professor; DVM, The Ohio State University College of Veterinary Medicine
• John S. Chiaro, MS, CEC, CCE, associate professor; BA, Rhode Island College; MS, Johnson & Wales University
• Michael Childers, JD, professor, college chair; BBA, BS, University of North Carolina; JD, Wake Forest University
• Elizabeth Covino, MS, CHE, associate professor; BA, University of Connecticut; MS, Springfield College
• Sean F. Daly, MEd, associate professor; BSc, Keene State College; MEd, Springfield College
• Nadine Dame, MS, professor; BS, Union College; BA, Colorado State University; MS, Colorado School of Mines
• Catherine Davin, MS, associate professor, department chair; BS, MS, Cornell University
• Michaela DeCataldo, PhD, associate professor; AS, Community College of Rhode Island; BA, Rhode Island College; CAGS, PhD, Salve Regina University
• Kevin DeJesus, PhD, assistant professor; BA, Rhode Island College; MES, PhD, York University
• Guenther H. DerManelian, MBA, CPA, CHAE, associate professor; BS, University of Rhode Island; MBA, Bryant University
• Sandra Dugan, MBA, associate professor; AS, Art Institute of Colorado; BS, Colorado State University; MBA, Regis University
• Brenda Kay Eckler, MBA, assistant professor; AAS, SUNY Cobleskill; AAS, Schenectady County Community College; BBA, SUNY Delhi; MBA, SUNY Albany
• Laura Egelin, PhD, professor; AAS, Fashion Institute of Technology; BS, Purdue University; MBA, University of North Carolina; PhD, University of North Carolina
• Lee Eskilsen, MS, CFE, CHE, associate professor; AS, Dean College; BS, Bowling Green State University; MS, Indiana University
• Maureen Farrell, PhD, professor, department chair; BA, MA, University of Rhode Island; PhD, University of Notre Dame
• Andrew Fraser, MEd, associate professor; BS, MEd, Temple University
• Laura Gabiger, PhD, professor; BA, State University of New York — Buffalo; MA, PhD, University of North Carolina at Chapel Hill
• Marian Gagnon, PhD, professor; BA, University of Rhode Island; MAT, Johnson & Wales University; PhD, The Union Institute University
• Tamara Garcia, MA, associate professor; AA, Finger Lakes Community College; BA, Ithaca College; MA, Middlebury College
• James Griffin, EdD, associate professor; AOS, BS, MAT, Johnson & Wales University; EdD, Boston University
• Adam Hartman, PhD, assistant professor; BS, George Washington University; BA, George Washington University; PhD, Brown University
• Samer Hassan, PhD, professor; BS, MS, PhD, Helwan University
• Mark Hengen, MSF, associate professor; BS, Michigan State University; MSF, Yale University
• Oren Hertz, MBA, assistant professor; BS, Florida International University; MBA, Nova Southeastern University
• David Hood, MBA, assistant professor; BS, MBA, Johnson & Wales University
• Debbie C. Howarth, MS, CHME, MHA, CHE, associate professor; BS, University of Vermont; MS, University of Nevada, Las Vegas
• Timothy Howes, MS, associate professor; BA, University of New Hampshire; MS, Boston College
• Alexander Katkov, PhD, professor; BS, Leningrad State University; MA, Leningrad Institute of Economics and Finance; PhD, St. Petersburg University of Economics & Finance
• William Klika, PhD, assistant professor; BA, Lehigh University; MA, Fairleigh Dickinson University; PhD, Concordia University
• John Krupa, DBA, professor; BS, Bryant College; MBA, Providence College; MA, Rhode Island College; DBA, Northcentral University
• Trent Krupa, MBA, ARM, CPA, lecturer; BS, MBA, Bryant University
• Jeri Langford, DBA, professor; BS, Florida Atlantic University; MBA, Pfeiffer University; DBA, Argosy University
• Patrick Leary, EdD, CHE, associate professor; BA, Providence College; MS, Canisius College; EdD, Northeastern University
• Dawn Lopez, MBA, associate professor; BS, Winthrop University
• Robert Lothrop, MBA, professor; AAS, BS, Johnson & Wales University; MBA, University of Phoenix
• Sarah Malik, MBA, associate professor; BS, Manchester Metropolitan University; MBA, Oxford Brookes University
• Peter Martino, MBA, associate professor; BS, University of Rhode Island; MBA, Bryant University
• Eileen Medeiros, PhD, professor; BA, University of Connecticut; MA, PhD, University of Rhode Island
• David T. Morris, MS, CHE, associate professor; BS, Presbyterian College; MS, Georgia State
• Mehdi Moutahir, MBA, associate professor, department chair; AS, BS, MBA, Johnson & Wales University
• Lisa Nademlynsky, MBA, associate professor, department chair; AS, BS, Johnson & Wales University; MBA, Providence College
• David Newman, MA, associate professor, department chair; BA, Rutgers University; MA, University of Chicago; MA, Brown University
• Scott Palmieri, PhD, professor, department chair; BA, Providence College; MA, University of Rhode Island; PhD, Salve Regina University
• Thomas Pandolfini Jr., MA, associate professor; BA, MA, Rhode Island College
• Mark Peres, JD, professor; AB, Rollins College; JD, Florida State University
• Stephen Poplaski, MBA, assistant professor; BS, Johnson & Wales University; MBA, Bentley University
• CharLee Puckett, BS, associate instructor; BS, Eastern New Mexico University
• Louis Pullano, MS, CHE, associate professor, department chair; BS, MS, University of Rhode Island
• Kristen Regine, DBA, professor; BS, Johnson & Wales University; MSM, Lesley College; DBA, Argosy University
• Elizabeth Robson, JD, assistant professor, international business; BA, Boston College; JD, Stetson University
• Colín Roche, PhD, CHE, FMP, CEC, CCE, professor; BS, MBA, Lynn University; PhD, Florida Atlantic University
• TC Rogers, EdD, lecturer; BA, Regis College; MA, Goldsmiths College; EdD, Northeastern University
• Tiffany Rhodes, DMin, assistant professor; BS, Millersville University of Pennsylvania; MA, Multnomah University; MDiv, DMin, Gordon Conwell in South Hamilton
• Michael Sabitoni, MS, CHE, associate professor, department chair, Food & Beverage Management, International Travel/Tourism Studies; AS, BS, MS, Johnson & Wales University
• Matthew Samel, PhD, CHE, FMP, professor; AS, Hagerstown Community College; AS, BS, MBA, Johnson & Wales University; PhD, Capella University
• Cara Sammartino, PhD, assistant professor, department chair; BS, University of Vermont; MSPH, Emory University; PhD, Brown University
• Diane Santurri, MEd, associate professor; BS, Bryant University; MEd, Johnson & Wales University
• Donald Schoffstall, PhD, associate professor; AS, BS, Johnson & Wales University; MS, Robert Morris University; PhD, Iowa State University
• Desiree Schuler, MA, associate professor; BS, MA, Rhode Island College
• Donald Schoffstall, PhD, associate professor; AS, BS, Johnson & Wales University; MS, Robert Morris University; PhD, Iowa State University
• Desiree Schuler, MA, associate professor; BS, MA, Rhode Island College
• Jessica Sherwood, PhD, associate professor; BA, Wesleyan University; MS, PhD, North Carolina State University
• James C. Sheusi, MPA, associate professor, department chair; AAS, Erie Community College, BS, Buffalo State College; MPA, University of Rhode Island
• Dale M. Silva, EdD, CHE, associate professor; AS, BS, MBA, EdD, Johnson & Wales University
• Karen E. Silva, EdD, CHE; professor, department chair; BA, University of Massachusetts — Amherst; MA, Rhode Island College; EdD, Boston University
• Craig Skilling, MS, assistant professor; BS, Florida State University; MS, St. Thomas University
• Scott Smith, PhD, professor, department chair; BS, State College of Denver; MBA, University of Colorado, Boulder; PhD, Colorado State University
• Roland Sparks, DBA, CPM, PE, professor; BS, University of New Hampshire; MBA, MS, DBA, Southern New Hampshire University
• Emily Spitzman, PhD, assistant professor; BA, Brown University; MA, School for International Training; PhD, University of Rhode Island/Rhode Island College
• Gail St. Jacques, MS, associate professor, department chair; BA, Syracuse University; MS, Salve Regina University
• Christine Stamm, EdD, professor; AS, BS, MS, Johnson & Wales University; EdD, Boston University
• Douglas Stuchel, MAT, CHE, associate professor; AS, BS, MAT, Johnson & Wales University
• Piyavan Sukalamala, PhD, professor; BID, MS, PhD, Texas Tech University
• Ryan Tainsh, MS, associate professor; BA, MS, University of Rhode Island
• Elizabeth Van Patten, MS, CHE, associate professor; BS, St. John’s University; MS, University of Illinois
• Geraldine E. M. Wagner, PhD, professor; BA, Brooklyn College; MA, PhD, Brown University
• Robert Wahl, MS, CHE, associate professor; AS, BS, MS, Johnson & Wales University
• Rex Warren, MS, assistant professor; BS, MS, University of Nevada, Las Vegas
• Brian J. Warrener, MBA, CHE, associate professor; BA, Harvard University; MBA, University of Rhode Island
• Christopher Westgate, PhD, associate professor; BS, Cornell University; MA, Columbia University; PhD, Texas A&M
• Carla White, PhD, assistant professor; BA, Wheelock College; MA, University of Rhode Island; PhD, Capella University
• Alistair Williams, PhD, CHE, WSET, professor; BS, Sheffield Hallam University; MSc, University of Huddersfield; PhD, Leeds Beckett University
• Erin Wynn, MA, associate professor; BS, New York University; MA, Hunter College
• Pam Young, EdD, assistant professor; BS, Bowling Green State University; MBA, St. Thomas University; EdD, University of Miami
• Masahiro Zecharia, PhD, professor; BSc, Calcutta University; MA, Jawaharlal Nehru University; PhD, University of California, Irvine

Department Directories *

Academic Affairs
• Michelle Garcia, EdD, dean of academic affairs
• Robert M. Nograd, CMC, dean emeritus
• Bruce Ozga, MEd, dean of culinary education

Administration
• Larry A. Rice, EdD, ’90, president, North Miami Campus

Admissions
• Heather Munns, MBA, director of admissions
• Cristina Torres, MIB, assistant director of admissions

Campus Safety & Security
• John S. Bukata, MA, director of campus safety & security

Center for Academic Support
• Martha Sacks, PhD, director of the center for academic support

Experiential Education & Career Services
• Darlene Cantor, MEd, director of experiential education & career services
• Jim Sturgeon, BS, assistant director of experiential education

Facilities Management
• Paul Zahn, director of facilities management
• Jorge Martinez, assistant director of facilities management

Information Technology
• Shanna Arana, AS, manager of campus IT

Library
• Nicole Covone, MS, director of library services

Student Academic & Financial Services
• Susan D. Jenkins, MPA, director of student academic & financial services

Student Affairs
• Ismare Monreal, MBA, dean of students
• Roberta Adamonis, LPN, director of health services
• Sompa Adhya-Taylor, LCSW, director of counseling services
• Kiona Bolton, MS, director of student involvement & leadership
• David Griffore, MS, director of athletics
• Maggie Jordan, BS, director of student conduct
• Lou Kaminski, MS, director of residential life
• Roxanne Vogel, MEd, director of new student orientation and campus events

* This is only a partial listing.
North Miami Programs of Study

Undergraduate

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  - Baking & Pastry Arts (p. 37)
  - Culinary Arts (p. 38)

- Bachelor of Science (BS) Degree
  - Baking & Pastry Arts and Food Service Management (p. 45)
  - Business Administration (p. 22)
  - Business Studies (p. 23)
  - Criminal Justice (p. 17)
  - Culinary Arts (p. 40)
  - Culinary Arts and Food Service Management (p. 46)
  - Culinary Nutrition (p. 41)
  - Fashion Merchandising & Retailing (p. 25)
  - Food & Beverage Entrepreneurship (p. 26)
  - Hotel & Lodging Management (p. 47)
  - Management (p. 28)
  - Marketing (p. 29)
  - Restaurant, Food & Beverage Management (p. 49)
  - Software Engineering (p. 43)
  - Sports, Entertainment, Event - Management (p. 50)
  - Tourism & Hospitality Management (p. 52)

- Bachelor of Science in Business Administration (BSBA) Degree
  - Entrepreneurship (p. 24)
  - International Business (p. 27)

- Minor
  - Environmental Sustainability (p. 19)
  - Professional Communication (p. 20)
  - Professional Golf Management (p. 48)

- Non-Degree
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Graduate

Master of Business Administration (MBA)

- MBA (p. 30)
- MBA - Finance Concentration (p. 31)
- MBA - Hospitality Concentration (p. 32)
- MBA - Human Resource Management Concentration (p. 33)
- MBA - Non-Profit Management Concentration (p. 34)
- MBA - Operations and Supply Chain Management Concentration (p. 35)
College of Arts & Sciences

- Bachelor of Science (BS) Degree
  - Criminal Justice (p. 17)

- Minor
  - Environmental Sustainability (p. 19)
  - Professional Communication (p. 20)

- Non-Degree
  - English as a Second Language (p. 18)
Criminal Justice - BS

The Criminal Justice bachelor's degree program prepares students for professional careers in the field of criminal justice. Through this course of study, students are expected to acquire the communication, logical, critical thinking, and ethical reasoning skills essential for both the understanding of complex global and domestic criminal justice issues and for effective career performance and progression.

Upon completion of the program, graduates are expected to:

- Explain the historical backgrounds, agencies, professions, purposes, functions and administration of the American criminal justice system.
- Analyze, evaluate and apply social science research methods to complex issues within the criminal justice system.
- Apply criminological theories and causes of crime, and appropriate methods of control and prevention of criminal behavior to situational contexts within the American criminal justice system.
- Explain the complex responsibilities, procedures and policies of law enforcement agencies operating in the American criminal justice system.
- Critically evaluate evidence used to support criminal justice issues and generate appropriate recommendations.
- Explain conflicts that arise in diverse communities in relation to criminal justice administration.

The program's judicious mix of Criminal Justice and Arts & Sciences courses is intended to develop and enhance each student's critical thinking and effective communication skills, as well as their appreciation for diversity, citizenship, leadership and public service. In keeping with the unique curriculum and varied career opportunities available to graduates of the Criminal Justice program, students are encouraged to take advantage of internship, study abroad and elective course opportunities that target their specific interests and goals.

Graduates of the program are prepared for a wide variety of criminal justice employment at the local, national and federal levels including careers in court administration, private investigation, airport security and social services, or as a federal agent, police officer or border patrol agent, among many others.

Criminal Justice

A four-year program leading to the bachelor of science degree

<table>
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<tr>
<th>Major Courses</th>
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<tbody>
<tr>
<td>CJS1002</td>
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<td>CJS1070</td>
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<tr>
<td>LAW3015</td>
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<td>LAW3025</td>
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<th>Major Electives</th>
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<td>CJS2085</td>
</tr>
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<td>CJS3820</td>
</tr>
<tr>
<td>CJS3099</td>
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<td>CJS4060</td>
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<th>Related Professional Studies</th>
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<tbody>
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<td>PSYC2002</td>
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<td>REL2001</td>
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<tr>
<th>A&amp;S Core Experience</th>
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</thead>
<tbody>
<tr>
<td>Communications Foundation Courses</td>
</tr>
<tr>
<td>ENGL1020</td>
</tr>
</tbody>
</table>
English as a Second Language - NONDEG

The English Language Institute provides international students with an opportunity to learn English as a Second Language and to earn academic credit.

The English Language Institute offers intensive English instruction and weekly enhancement activities for students preparing for admission to undergraduate and graduate degree programs. Instruction is also offered to those students who wish solely to improve their English language skills. Students are placed in four different skill area classes: Oral Communications, Reading, Writing, and Grammar.

Course objectives are academically oriented with the aim of preparing students to function at the university level. In addition, students are given opportunities for social and cultural experiences designed to assist their cultural transition.

Dedicated to student success, the English Language Institute places students in the program at their level of English proficiency. Students are expected to take a placement exam when entering the university. Placement test scores determine what level a student is placed into. Students are placed into one of three different proficiency levels: Beginner, Intermediate or Advanced. Every student is scheduled for a class in each of the four skill areas: Oral Communications, Grammar, Reading and Writing.

English as a Second Language

Non-Degree

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ESL1010</td>
<td>Beginner-Level Oral Communication</td>
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<tr>
<td>ESL1011</td>
<td>Beginner-Level Grammar</td>
<td>4.5</td>
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<td>ESL1012</td>
<td>Beginner-Level Reading</td>
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</tr>
<tr>
<td>ESL1013</td>
<td>Beginner-Level Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1020</td>
<td>Intermediate-Level Oral Communication</td>
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<tr>
<td>ESL1021</td>
<td>Intermediate-Level Grammar</td>
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<td>ESL1022</td>
<td>Intermediate-Level Reading</td>
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<tr>
<td>ESL1023</td>
<td>Intermediate-Level Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1030</td>
<td>Advanced-Level Oral Communications</td>
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</tr>
<tr>
<td>ESL1031</td>
<td>Advanced-Level Grammar</td>
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</tr>
<tr>
<td>ESL1032</td>
<td>Advanced-Level Reading</td>
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</tr>
<tr>
<td>ESL1033</td>
<td>Advanced-Level Writing</td>
<td>4.5</td>
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</table>
Environmental Sustainability - MINOR

The College of Arts & Sciences offers minors that enhance and strengthen the qualifications of graduates. They are intended to give students opportunities to develop expertise in an area that complements their major program. Real world applications are embedded in the minors.

This minor prepares students to understand the scientific, public policy and economic challenges of current environmental problems such as global climate change and renewable energy. Faced with balancing social, economic and environmental concerns, industry and community leaders are exploring sustainable business practices. Through coursework and field research, students develop the knowledge and skills needed to address sustainability issues and to navigate the emerging green economy.

**Environmental Sustainability**

<table>
<thead>
<tr>
<th>Minor</th>
<th>Credit</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCI1010 Environmental Science</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3020 Sustainability Policy and Planning*</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3070 Food Sustainability</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3080 The Business of Sustainability</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI4090 Research Seminar in Sustainability*</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Total Credits 22.5

* North Miami students must take these courses on-line.
Professional Communication - MINOR

The College of Arts & Sciences offers minors that enhance and strengthen the qualifications of graduates. They are intended to give students opportunities to develop expertise in an area that complements their major program. Real world applications are embedded in the minors.

Having strong communication skills is essential for success in many fields of business and industry. Whether making decisions, analyzing performance, designing user-friendly systems or managing a project, effective communication of business and technical details is needed. This minor focuses on building written and oral communication, use of new media, collaboration and problem-solving skills as part of career education.

Professional Communication

Minor

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG2010</td>
<td>Technical Writing</td>
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</tr>
<tr>
<td>ENG3010</td>
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<tr>
<td>ENG2010</td>
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<td></td>
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<tr>
<td>ENG2401</td>
<td>Introduction to Creative Writing</td>
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<tr>
<td>ENG3012</td>
<td>Report and Proposal Writing</td>
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<tr>
<td>ENG3014</td>
<td>Instruction and Manual Writing</td>
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</tr>
<tr>
<td>ENG3016</td>
<td>Advanced Business Communication</td>
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<tr>
<td>ENG3030</td>
<td>Introduction to Food Writing</td>
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<tr>
<td>ENG3050</td>
<td>Introduction to Travel Writing</td>
<td></td>
</tr>
<tr>
<td>GDES1000</td>
<td>Foundation Drawing and Digital Tools</td>
<td></td>
</tr>
<tr>
<td>GDES3050</td>
<td>Basics of Print Design</td>
<td></td>
</tr>
<tr>
<td>PRMG2010</td>
<td>Introduction to Project Management</td>
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</tr>
<tr>
<td>or PRMG3010</td>
<td>Advanced Project Management</td>
<td></td>
</tr>
</tbody>
</table>
College of Business

Undergraduate

- **Bachelor of Science (BS) Degree**
  - Business Administration (p. 22)
  - Business Studies (p. 23)
  - Fashion Merchandising & Retailing (p. 25)
  - Food & Beverage Entrepreneurship (p. 26)
  - Management (p. 28)
  - Marketing (p. 29)

- **Bachelor of Science in Business Administration (BSBA) Degree**
  - Entrepreneurship (p. 24)
  - International Business (p. 27)

Graduate

- **Master of Business Administration (MBA)**
  - MBA (p. 30)
  - MBA - Finance Concentration (p. 31)
  - MBA - Hospitality Concentration (p. 32)
  - MBA - Human Resource Management Concentration (p. 33)
  - MBA - Non-Profit Management Concentration (p. 34)
  - MBA - Operations and Supply Chain Management Concentration (p. 35)
Business Administration - BS

The Business Administration bachelor’s degree program provides a balanced combination of required core courses to ensure students can achieve a solid business and general studies education, and electives to inspire students to customize their program to best fit their unique interests.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of business administration.
- Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods within business administration.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Solve business problems by generating alternatives and justifying decisions using qualitative and quantitative methods.
- Propose and defend business positions integrating the effects of current global forces on the business environment.

This program’s business-related core builds a solid foundation by exposing students to relevant areas of accounting, economics, information technology, business law, finance, marketing and management. Arts and sciences courses also provide opportunities for students to acquire the skills important for professional success and lifelong personal and intellectual growth.

Students also tailor their degree by working with a faculty advisor to select 40.5 credits of electives. In doing so, students have the freedom to choose from extensive options to best suit their goals. For example, students can pursue internships, directed experiential education, and/or study abroad credits to prepare for a more specific career.

Business Administration

A four-year program leading to the bachelor of science degree

<table>
<thead>
<tr>
<th>Business Foundations</th>
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</tr>
</thead>
<tbody>
<tr>
<td>ACCT1210</td>
<td>Financial Accounting</td>
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<td>Managerial Accounting</td>
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<td>CAR0010</td>
<td>Career Management</td>
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<td>FISV2000</td>
<td>Finance</td>
</tr>
<tr>
<td>FIT1040</td>
<td>Spreadsheet Design for Business Solutions</td>
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<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
</tr>
<tr>
<td>MGMT11001</td>
<td>Contemporary Business Management I</td>
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<tr>
<td>MGMT2001</td>
<td>Human Resource Management</td>
</tr>
<tr>
<td>MKRT1001</td>
<td>Principles of Marketing</td>
</tr>
<tr>
<td>ECON1002</td>
<td>Microeconomics</td>
</tr>
<tr>
<td>MATH1035</td>
<td>Quantitative Analysis I</td>
</tr>
<tr>
<td>MATH2002</td>
<td>Statistics II</td>
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<td>MGMT11002</td>
<td>Contemporary Business Management II</td>
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<td>MGMT2020</td>
<td>Organizational Behavior</td>
</tr>
<tr>
<td>MGMT2030</td>
<td>Operations and Supply Chain Management I</td>
</tr>
<tr>
<td>MGMT4020</td>
<td>Strategic Management</td>
</tr>
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<td>MGMT4030</td>
<td>Senior Business Capstone</td>
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<tr>
<td>MKRT3050</td>
<td>Techniques in Sales Management</td>
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<td>A&amp;S Core Experience</td>
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<td>Communications Foundation Courses</td>
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<tr>
<td>ENG1020</td>
<td>English Composition</td>
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<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
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<tr>
<td>Integrative Learning</td>
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<tr>
<td>Two ILS courses, one at the 2000 level, one at the 4000 level.</td>
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<tr>
<td>Arts and Humanities</td>
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<tr>
<td>PHL3240</td>
<td>Ethics: A Global Perspective</td>
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<td>One course from ART, HIST, HUM, LIT, or REL</td>
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<td>MATH1020</td>
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<td>MATH2001</td>
<td>Statistics</td>
</tr>
<tr>
<td>Science</td>
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<tr>
<td>One course from BIO, CHM, PHY or SCI</td>
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<tr>
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</tr>
<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
</tr>
<tr>
<td>One course from ANTH, LEAD, PSCL, PSYC or SOC</td>
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</tr>
<tr>
<td>A&amp;S Electives</td>
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</tr>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td></td>
</tr>
</tbody>
</table>

40.5 credits selected from 1000-4999 numbered offerings within the university. 40.5

Total Credits 181.0

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Business Studies - BS

The Business Studies bachelor's degree program offers a general business education to individuals already holding an associate degree or equivalent in any field. Earning the bachelor's degree will generally require two additional years of study.

The program's coursework builds a basic foundation by exposing students to relevant areas of accounting, business law, economics, information technology, marketing and management. Students also tailor their degree by selecting a focus area that best suits their unique goals. Potential focus areas may include operations management, human resources, international business, marketing and entrepreneurship. Students also take courses through the College of Arts & Sciences to help ensure they acquire skills important for professional success and lifelong personal and intellectual growth.

Upon completion of the program, graduates are expected to:

• Apply the major concepts, skills and values of business administration.
• Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods within business administration.
• Use decision-support tools to resolve contemporary business issues using ethical business practices.
• Present alternative solutions to business problems.
• Identify and analyze the effects of global forces within the business environment.

Upon graduation, students may navigate into one of many industries. In addition to gaining the general business competencies and skills desired by employers, students may use their Business Studies focus area and/or associate degree education and training to position themselves for unique careers of interest.

Business Studies

A four-year program leading to the bachelor of science degree for graduates of two-year associate degree programs

First two years: 90-96
Associate degree or equivalent. Students must meet program's prerequisite requirements listed below.

OR in Baking & Pastry Arts (http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-as)

OR in Culinary Arts (http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts-as)

Third and fourth years:

Business Foundations

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1210</td>
<td>Financial Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT1220</td>
<td>Managerial Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>CARB010</td>
<td>Career Management</td>
<td>1.0</td>
</tr>
<tr>
<td>FISV2000</td>
<td>Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>FIT1040</td>
<td>Spreadsheet Design for Business Solutions</td>
<td>4.5</td>
</tr>
<tr>
<td>LAWS010</td>
<td>The Legal Environment of Business</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT1001</td>
<td>Contemporary Business Management I</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2001</td>
<td>Human Resource Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT1001</td>
<td>Principles of Marketing</td>
<td>4.5</td>
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</table>

Major Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
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<tr>
<td>MGMT1002</td>
<td>Contemporary Business Management II</td>
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<td>Strategic Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4030</td>
<td>Senior Business Capstone</td>
<td>4.5</td>
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</table>

Major Elective

One course at the 3000 level or higher from the following disciplines: ENTR, IBUS, MGMT, RMGT.

A&S Electives

One course with an EASC attribute at the 3000 level or higher.

<table>
<thead>
<tr>
<th>Course</th>
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<th>Credits</th>
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<td>Advanced Composition and Communication</td>
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</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Science

One course from BIO, CHM, PHY or SCI

A&S Elective

One course with an EASC attribute

<table>
<thead>
<tr>
<th>Course</th>
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<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL1007</td>
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<td>ENG1030</td>
<td>Communication Skills</td>
<td>4.5</td>
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<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Students who graduate with a bachelor's degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Entrepreneurship - BSBA

The Entrepreneurship Bachelor of Science in Business Administration (BSBA) degree program allows students the opportunity to study the management of small businesses, start-ups and intrapreneurship. Through the program’s course of study, students are prepared to start their own business as well as work for small businesses and start-up companies. Students also learn about intrapreneurship and how to lead change within organizations.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of business administration.
- Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods within business administration.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Identify the types of capital funding sources for start-up and existing businesses.
- Develop a viable business plan.

Entrepreneurship

A four-year program leading to the bachelor of science in business administration degree

<table>
<thead>
<tr>
<th>Business Foundations</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1210</td>
</tr>
<tr>
<td>ACCT1220</td>
</tr>
<tr>
<td>CAR0010</td>
</tr>
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<td>FISV2000</td>
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<td>FIT1040</td>
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<tr>
<td>LAW2001</td>
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<td>MGMT1001</td>
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<td>MGMT2001</td>
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<td>MRTK1001</td>
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<table>
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<th>Degree Courses</th>
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<td>ECON1002</td>
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<tr>
<td>MGMT1002</td>
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<td>MGMT2020</td>
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<td>MGMT2030</td>
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<td>MGMT4020</td>
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<td>MGMT4030</td>
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<table>
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<th>Major Courses</th>
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<td>ENTR3015</td>
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<td>ENTR3025</td>
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<td>MGMT3030</td>
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<td>PRMG2010</td>
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<tr>
<td>RMGT2001</td>
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A&S Core Experience

<table>
<thead>
<tr>
<th>Communications Foundation Courses</th>
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</thead>
<tbody>
<tr>
<td>ENG1020</td>
</tr>
<tr>
<td>ENG1021</td>
</tr>
<tr>
<td>ENG1030</td>
</tr>
</tbody>
</table>

Integrative Learning

- Two ILS courses, one at the 2000 level, and one at the 4000 level.

Arts and Humanities

| PHIL2240 | Ethics: A Global Perspective | |

Mathematics

| MATH1020 | Fundamentals of Algebra (or higher, based on student’s placement) | |
| MATH2001 | Statistics | |

Science

| One course from BIO, CHM, PHY or SCI | |

Social Sciences

| ECON1001 | Macroeconomics | |

A&S Electives

- Two courses with an EASC attribute, one at 3000 level or higher.

Free Electives

- 18 credits selected from 1000-4999 numbered offerings within the university.

Total Credits 181.0

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Fashion Merchandising & Retailing - BS

The Fashion Merchandising & Retailing bachelor’s degree program prepares students for careers in a variety of marketing, managerial and executive opportunities. Students learn fashion and retail concepts in areas such as merchandise buying, visual merchandising and fashion marketing.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values related to global fashion markets and designer contributions.
- Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods as required in fashion merchandising and retailing.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Apply creative and advanced analytical competencies necessary for careers in fashion merchandising and retail marketing.
- Identify, analyze and forecast future industry trends in the acquisition of products and manufacturing of consumer goods.

Students may apply skills learned in this degree program to opportunities such as directed experiential education, internships, summer work or study abroad programs. These programs are tailored based on the student’s learning, interests and professional goals. Students may also meet with faculty advisers to select a specific career focus.

Upon graduation, students are prepared for fashion and retail entry-level positions including retail sales management and fashion show management, executive store manager-in-training, merchandise buyer, visual merchandiser, fashion marketing, fashion forecaster, fashion blogger, fashion promotion and textiles.

The Fashion Merchandising & Retailing degree program at the Providence and Charlotte campuses offers two specializations: Merchandising Buying and Fashion Marketing and Visual Merchandising.

The Merchandising Buying specialization (22.5 credits) prepares students for careers in the fashion and retail industries and is designed to align with industry standards. This specialization complements the student’s degree by providing expanded career opportunities, and gives students the opportunity to develop expertise in the areas of merchandise allocation, buying, analysis and/or product development.

The Fashion Marketing and Visual Merchandising specialization (22.5 credits) is designed specifically for those students considering visual merchandising as a career. CAD1000 Computer-Aided Drafting 1 and co-requisite CAD1L00 Computer-Aided Drafting 1 Lab may be taken as electives in this specialization at the Providence Campus. These courses are intended to give students the opportunity to develop expertise in areas that complement their major. Courses prepare students for careers within the field and align with industry standards. Real-world applications are embedded in this specialization. The Fashion Marketing and Visual Merchandising specialization is suitable for students who are interested in careers in fashion promotion, visual merchandising, event planning, fashion marketing, advertising, communications and fashion blogging.

Fashion Merchandising & Retailing

A four-year program leading to the bachelor of science degree

### Business Foundations

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ACC1120</td>
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<td>FIT1040</td>
<td>Spreadsheet Design for Business Solutions</td>
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<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
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<tr>
<td>MGMT1001</td>
<td>Contemporary Business Management I</td>
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### Major Courses

<table>
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<tr>
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<tr>
<td>RTL1010</td>
<td>Textiles</td>
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<td>RTL1020</td>
<td>The Business of Fashion</td>
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<td>RTL2063</td>
<td>Retail Industry Seminar</td>
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<td>RTL2095</td>
<td>Fashion and Retail Lab</td>
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<tr>
<td>RTL3020</td>
<td>Merchandise Mathematics</td>
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</tr>
<tr>
<td>RTL3030</td>
<td>Cases in Fashion and Retail</td>
<td>4.5</td>
</tr>
<tr>
<td>RTL4010</td>
<td>Retail Executive Decision Making</td>
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</tbody>
</table>

### A&S Core Experience

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
<td>4.5</td>
</tr>
</tbody>
</table>

### Integrative Learning

- Two ILS courses, one at the 2000 level, and one at the 4000 level.
- Arts and Humanities: 9 credits
- PHIL3200 or PHIL3240: Crisis and Controversy: A Critical Thinking Approach or Ethics: A Global Perspective
- One course from ART, HIST, HUM, LIT, or REL

### Mathematics

- MATH1002: A Survey of College Mathematics (or higher, based on student’s placement)
- MATH2001: Statistics

### Science

- One course from BIO, CHM, PHY or SCI: 4.5 credits

### Social Sciences

- ECON1001: Macroeconomics: 4.5 credits
- One course from ANTH, LEAD, PSCL, PSYC or SOC: 4.5 credits

### A&S Electives

- Two courses with an EASC attribute, at least one at 3000 level or higher: 9 credits
- A&S Core Experience: 15 credits
- A&S Electives: 9 credits
- Mathematics: 9 credits
- Science: 4.5 credits
- A&S Electives: 9 credits
- Total Credits: 181.0

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Food & Beverage Entrepreneurship - BS

The Food & Beverage Entrepreneurship bachelor’s degree program provides Baking & Pastry Arts, Culinary Arts and other associate degree graduates with the business skills necessary to open their own businesses and/or work in a management capacity at an existing food- or beverage-related venture.

Upon completion of the program, graduates are expected to:

- Evaluate human, financial and other resources in the entrepreneurial ecosystem that support or inhibit new ventures.
- Communicate effectively to diverse audiences, regarding different purposes and situations, through a variety of professional methods.
- Apply ethical principles in response to common entrepreneurial decisions and challenges.
- Develop a business plan for an innovative product or service in a food or beverage-related market.
- Analyze the sources of funding available for food and beverage-related ventures and use decision support tools to determine effective structures for early-stage investments.

Graduates receive training from an integrated mix of custom entrepreneurial courses and business classes to build the necessary business knowledge-base to capitalize on their skills and passions. Opportunities also exist for students to study abroad. The university’s faculty advising system helps guide and facilitate student choices.

Graduates are better prepared to both operate their own business and act as a proponent of intrapreneurship within existing organizations. An integrated mix of custom entrepreneurial courses, business classes, and extensive experiential opportunities (inside and outside of classes) prepares students for their careers as business starters and/or corporate intrapreneurs in an extensive variety of industries. Typically students enter in these varied career paths as junior managers-in-training for more responsible management positions.

Food & Beverage Entrepreneurship

A four-year program leading to the bachelor of science degree for graduates of two-year associate degree programs

First two years: 90-96

Associate degree or equivalent. Students must meet program’s prerequisite requirements listed below.

OR

in Baking & Pastry Arts (http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-as)

OR

in Culinary Arts (http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts-as)

Third and fourth years:

Business Foundations

ACCT1210 Financial Accounting 4.5
ACCT1220 Managerial Accounting 4.5
CARB010 Career Management 1
FISV2000 Finance 4.5
FIT1040 Spreadsheet Design for Business Solutions 4.5
LAW2001 The Legal Environment of Business I 4.5

Major Courses

ECON1001 Macroeconomics 4.5
ENTR1001 Introduction to Entrepreneurship 4.5
ENTR2030 Pitching & Planning New Ventures 4.5
ENTR3050 Forming & Launching New Ventures 4.5
ENTR3060 Financing New Ventures 4.5
ENTR4050 Food & Beverage Ventures Capstone 4.5

Major Electives

Choose two of the following: 9

CUL3020 Foundations of Wine
CUL3092 Brewing Arts
CUL393 Coffee, Tea and Non-alcoholic Beverage Specialist
CUL4045 Spirits and Mixology Management
ENTR3010 Small Business Consulting
ENTR3015 Small Business Management
ENTR3025 Growth and Sustainability for Small Business
ENTR3030 Marketing for Entrepreneurs
ENTR3050 Forming & Launching New Ventures
ENTR3060 Financing New Ventures
ENTR4010 Change and Innovation Management

A&S Core Experience

Integrative Learning 9
Two ILS courses, one at the 2000 level, and one at the 4000 level. 9
Arts and Humanities 9
PHIL3240 Ethics: A Global Perspective
One course from ART, HUM, LIT or REL 9
Mathematics 4.5
MATH2001 Statistics 4.5
Social Sciences 9
ECON1002 Microeconomics
One course from ANTH, LEAD, PSCI, PSYC or SOC 4.5
A&S Elective 4.5
One course with an EASC attribute, at 3000 level or higher. 4.5

Total Credits 91.0

Four-Year Credit Total 181.0-187.0

Prerequisites

ENG1020 English Composition 4.5
ENG1021 Advanced Composition and Communication 4.5
ENG1030 Communication Skills 4.5
MATH1002 A Survey of College Mathematics (or higher, based on student’s placement) 4.5
Science One course from BIO, CHM, PHY or SCI 4.5
A&S Elective One course with an EASC attribute 4.5

* Students may choose up to 9 internship credits.

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
International Business - BSBA

The International Business Bachelor of Science in Business Administration (BSBA) degree program allows students to develop a thorough understanding of the multifaceted global business environment.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of business administration.
- Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods within business administration.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Demonstrate the value of cultural awareness, cultural sensitivity and diversity in a global business environment through context appropriate communication and decision-making.
- Synthesize the global dynamics of the social, political, cultural and legal environments to make appropriate strategic recommendations.

Courses provide a distinct emphasis on global aspects as students are challenged to demonstrate business skills desired by employers. Students have the opportunity to participate in internships, study abroad experiences and language immersion programs. Students should plan their electives to create a meaningful, customized career path; these selections are facilitated by the university’s faculty advising system.

International Business graduates are prepared for entry-level management positions with firms in a variety of industries operating in the global environment.

International Business

A four-year program leading to the bachelor of science in business administration degree

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<td>Foreign Area Studies: Eastern Europe</td>
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<td>IBUS2036</td>
<td>Foreign Area Studies: Africa</td>
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<th>A&amp;S Core Experience</th>
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Upon completion of the program, graduates are expected to:

- Synthesize the global dynamics of the social, political, cultural and legal environments.
- Demonstrate the value of cultural awareness, cultural sensitivity and diversity in a global business environment.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods within business administration.
- Apply the major concepts, skills and values of business administration.

Courses provide a distinct emphasis on global aspects as students are challenged to demonstrate business skills desired by employers. Students have the opportunity to participate in internships, study abroad experiences and language immersion programs. Students should plan their electives to create a meaningful, customized career path; these selections are facilitated by the university’s faculty advising system.

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Management - BS

The Management bachelor’s degree program prepares students for careers in a variety of managerial and professional positions at a wide range of firms. Students learn general management concepts and have the opportunity to select a specialty area, as available on their campus.

Upon completion of the program, graduates are expected to:

• Apply the major concepts, skills and values of management.
• Effectively communicate within the contemporary business environment.
• Use decision-support tools to resolve contemporary management issues using ethical business practices.
• Analyze and interpret management issues in an increasingly multicultural and multinational world.
• Select appropriate strategies necessary for managing and leading teams.

As part of the program, students are offered the opportunity to develop expertise in the following concepts: business planning, SWOT analysis and strategic planning, business process analysis, development of human capital, financial literacy, information technology, and operations and supply chain management.

Students may apply these skills in internships and study abroad programs. These programs are tailored based on student learning and professional goals, jointly designed in collaboration with students, faculty advisors and business partners. Students also meet with faculty advisors to determine a specialty area and career focus that best suits their desired professional objectives.

Graduates are prepared for professional management positions in disciplines such as operations, human resources, finance and information technology. Graduates may also pursue entrepreneurial paths or careers in for-profit, nonprofit and government settings.

**Management**

A four-year program leading to the bachelor of science degree

**Business Foundations**

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**Major Electives**

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**A&S Electives**

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<th>Credits</th>
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<tbody>
<tr>
<td>PHIL3240</td>
<td>Ethics: A Global Perspective</td>
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<td></td>
<td>One course from ART, HIST, HUM, LIT, or REL</td>
<td></td>
</tr>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student’s placement)</td>
<td>9</td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td>4.5</td>
</tr>
<tr>
<td></td>
<td>One course from BIO, CHM, PHY or SCI</td>
<td></td>
</tr>
<tr>
<td>Social Sciences</td>
<td></td>
<td>9</td>
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<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
<td>4.5</td>
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<tr>
<td></td>
<td>One course from ANTH, LEAD, PSCI, PSYC or SOC</td>
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<tr>
<td>A&amp;S Electives</td>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
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</tr>
</tbody>
</table>

**Free Electives**

31.5 credits selected from 1000-4999 numbered offerings within the university.

Total Credits: 181.0

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Marketing - BS

The Marketing bachelor’s degree program prepares students for careers in a variety of managerial and professional positions in the marketing industry. Students learn general marketing concepts and various functional specialties in fields such as digital marketing and research, brand strategy, and creative strategy.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of marketing in business situations.
- Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods required in the marketing industry.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Analyze research and use critical thinking to identify and recommend appropriate solutions for client/brand marketing challenges.
- Develop branding and marketing strategies that are ethically sound and align with business objectives for local, national and global brands.

As part of the program, students are offered the opportunity to develop expertise in consumer behavior, marketing analysis, strategic marketing, marketing communications, brand marketing and design, professional selling, international marketing, and marketing technologies such as data-driven marketing, digital media planning and search engine marketing.

Students may apply these skills in programs such as directed experiential education, internships, and summer work or study abroad programs. These programs are tailored based on student learning and interests, and professional goals, designed jointly in collaboration with students, faculty advisors and business partners. Students also meet with faculty advisors to determine a career focus that best suits their desired professional objectives.

The Marketing program in Providence offers three specializations (22.5 credits) that enhance and strengthen the qualifications of graduates interested in Digital Marketing and Research, Creative Advertising and Brand Strategy. These are intended to give students opportunities to develop expertise in a functional area that complements their major. Real-world applications are embedded in all three specializations.

The Digital Marketing and Research specialization affords students who are either Marketing or Advertising & Marketing Communications majors the opportunity to gain additional knowledge and skills in the expanding digital marketing and research analytics industry. Students can pursue careers in digital media planning, digital analytics, database management, research management, search engine marketing and content marketing.

The Creative Advertising specialization is suitable for students who are interested in careers in art direction and copywriting, branded content production, digital display, brand design and development, blogger or content manager.

The Brand Strategy specialization is suitable for students who are interested in careers in product development, project management, global sourcing and buying, brand management, and as marketing analysts.

Marketing

A four-year program leading to the bachelor of science degree

<table>
<thead>
<tr>
<th>Business Foundations</th>
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<tbody>
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<td>ACCT1210</td>
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<td>Managerial Accounting</td>
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<td>FISV2000</td>
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<td>FIT1000</td>
<td>Spreadsheet Design for Business Solutions</td>
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<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
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<td>MGMT10001</td>
<td>Contemporary Business Management I</td>
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<td>MGMT2001</td>
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<td>MRKT1001</td>
<td>Principles of Marketing</td>
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<table>
<thead>
<tr>
<th>Major Courses</th>
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<td>ADVC1010</td>
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<td>MRKT1002</td>
<td>Consumer Behavior</td>
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<td>MRKT2050</td>
<td>Marketing Research</td>
<td>4.5</td>
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<tr>
<td>MRKT3005</td>
<td>Brand Marketing</td>
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<tr>
<td>MRKT3045</td>
<td>Social Media Marketing</td>
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<tr>
<td>or ADVC2001</td>
<td>Creative Concepts and Strategy</td>
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| or GEES1050 | Basics of Print Design | |
| MRKT3050    | Techniques in Sales Management | 4.5 |
| MRKT4030    | International Marketing | 4.5 |
| MRKT4055    | Strategic Marketing     | 4.5 |

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<thead>
<tr>
<th>Major Electives</th>
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<td>ADVC3010</td>
<td>Digital Media Planning</td>
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<td>ADVC4120</td>
<td>Marketing Communications in an International Context</td>
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<td>MRKT3002</td>
<td>Brand Design</td>
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<td>MRKT3011</td>
<td>Data-Driven Marketing</td>
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<td>MRKT3020</td>
<td>Product Development</td>
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<td>MRKT3045</td>
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<td>MRKT3055</td>
<td>Survey Research</td>
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<td>MRKT3085</td>
<td>Marketing Analytics</td>
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<td>MRKT3150</td>
<td>Special Topics in Marketing</td>
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<tr>
<th>A&amp;S Core Experience</th>
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<tr>
<td>Communications Foundation Courses</td>
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<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
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<td>ENG1030</td>
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<td>Integrative Learning</td>
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<tr>
<td>Two ILS courses, one at the 2000 level, and one at the 4000 level.</td>
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<tr>
<td>Arts and Humanities</td>
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<tr>
<td>PHIL3200</td>
<td>Crisis and Controversy: A Critical Thinking Approach</td>
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<td>PHIL3240</td>
<td>Ethics: A Global Perspective</td>
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<tr>
<td>One course from ART, HIST, HUM, LIT, or REL</td>
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<table>
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<th>Mathematics</th>
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</tr>
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<td>MATH2001</td>
<td>Statistics</td>
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<tr>
<td>Science</td>
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<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
<td>4.5</td>
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<tr>
<td>One course from BIO, CHM, PHY or SCI</td>
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<tr>
<td>Social Sciences</td>
<td></td>
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<tr>
<td>One course from ANTH, LEAD, PSCL, PSYC or SOC</td>
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<thead>
<tr>
<th>A&amp;S Electives</th>
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<tbody>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
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<table>
<thead>
<tr>
<th>Free Electives</th>
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<tbody>
<tr>
<td>22.5 credits selected from 1000-4999 numbered offerings within the university.</td>
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<td>Total Credits</td>
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<td>29</td>
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</table>

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DIEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.

Johnson & Wales University  29
The Master of Business Administration degree program developed and updated in collaboration with students and successful industry leaders, enables a diverse student body to advance in their professional careers by attaining business competencies as well as leadership, strategic and creative thinking skills in the ever-changing global business environment.

Upon completion of the program, graduates are expected to:

- Gather, interpret and analyze research to inform decision making at operational and strategic levels of an organization.
- Use advanced communication skills and awareness of cultural differences in global and domestic business interactions.
- Analyze problems from a diverse perspective, propose effective solutions and evaluate the impact of executive decisions.
- Assess and evaluate business entities taking into account cross-functional environments as they affect ethical decision making in domestic and global organizations.

Graduates learn to ethically solve problems that occur in the global business environment in culturally sensitive ways.

**Master of Business Administration - General Program**

Master of Business Administration (MBA)

<table>
<thead>
<tr>
<th>Foundation Courses</th>
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<tbody>
<tr>
<td>ECON5000</td>
<td>Economics in the Global Economy</td>
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<tr>
<td>FISV5000</td>
<td>Corporate Financial Accounting</td>
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<table>
<thead>
<tr>
<th>Core Courses</th>
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</thead>
<tbody>
<tr>
<td>FISV5526</td>
<td>Financial Reporting and Control</td>
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<td>IBUS5511</td>
<td>Global Economic Environments</td>
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<td>MGMT5800</td>
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<tr>
<td>MGMT5900</td>
<td>Ethics, Corporate Social Responsibility and Law</td>
</tr>
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<td>MRKT5500</td>
<td>Strategic Marketing</td>
</tr>
<tr>
<td>RSCH5700</td>
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</tr>
<tr>
<td>Elective Courses</td>
<td>*</td>
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</tbody>
</table>

Choose College of Business courses at the 5000 or higher level to fulfill the 13.5 credit elective requirement. Courses taken as foundation courses do not apply. 13.5

<table>
<thead>
<tr>
<th>Career Capstone Course</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>MGMT6800</td>
<td>Business Policy and Strategy</td>
</tr>
</tbody>
</table>

Total Credits 54.0-63.0

* Students may choose up to 4.5 credits of a 5000-level or higher internship or 9 credits of 5000-level or higher study abroad to satisfy elective courses.
MBA - Finance Concentration

The Master of Business Administration degree program with a concentration in Finance takes the graduate student to the next level of strategy and analysis. The program’s specialized curriculum allows students to focus their advanced degree studies to best position themselves for success in the evolving corporate environment. Developed and updated in collaboration with students and successful industry leaders, the MBA with a concentration in Finance enables our diverse student body to advance in their professional careers by attaining business competencies as well as leadership, strategic and creative thinking skills in the ever-changing global business environment.

Upon completion of the program, graduates are expected to:
• Gather, interpret and analyze research to inform decision making at operational and strategic levels of an organization.
• Use advanced communication skills and awareness of cultural differences in global and domestic business interactions.
• Analyze problems from a diverse perspective, propose effective solutions and evaluate the impact of executive decisions.
• Assess and evaluate business entities taking into account cross-functional environments as they affect ethical decision making in domestic and global organizations.
• Apply knowledge of financial theories and practices to solve organizational and consumer economic challenges.

Master of Business Administration - Finance Concentration

Master of Business Administration (MBA)

Foundation Courses

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<tr>
<th>Course</th>
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Core Courses

<table>
<thead>
<tr>
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<th>Title</th>
<th>Credits</th>
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<tr>
<td>MGMT5900</td>
<td>Ethics, Corporate Social Responsibility and Law</td>
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<td>MRKT5500</td>
<td>Strategic Marketing</td>
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</tr>
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<td>RSCH5700</td>
<td>Research and Inquiry</td>
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Finance Courses

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<tr>
<td>FISV5420</td>
<td>Estate Planning</td>
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<td>FISV5430</td>
<td>Principles of Risk and Insurance</td>
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<td>FISV5440</td>
<td>Retirement Planning</td>
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<td>FISV6056</td>
<td>Fundamentals of Investment and Portfolio Management</td>
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<td>FISV6060</td>
<td>Managing Capital Markets</td>
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<td>FISV6410</td>
<td>Equity Analysis</td>
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<td>FISV6420</td>
<td>Bond Market Analysis</td>
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<td>FISV6430</td>
<td>Applied Behavioral Finance</td>
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<td>FISV6440</td>
<td>Alternative Investments</td>
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<td>FISV6450</td>
<td>Derivatives and Risk Management</td>
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<tr>
<td>FISV6490</td>
<td>Institutional Portfolio Management</td>
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Career Capstone Course

<table>
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<th>Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>MGMT6800</td>
<td>Business Policy and Strategy</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Total Credits 54.0-63.0

* Finance concentration courses will only be offered online.
Johnson & Wales University is the largest educator of hospitality professionals in North America. Economists recognize the global hospitality industry as the largest industry in the world and one of the fastest growing fields for future employment. Through the Master of Business Administration degree program with concentration in Hospitality, students acquire the skills and experiences needed to provide exemplary leadership for hospitality-related organizations throughout the world, including Marriott and Compass Group.

Upon completion of the program, graduates are expected to:

- Gather, interpret and analyze research to inform decision making at operational and strategic levels of an organization.
- Use advanced communication skills and awareness of cultural differences in global and domestic business interactions.
- Analyze problems from a diverse perspective, propose effective solutions and evaluate the impact of executive decisions.
- Assess and evaluate business entities taking into account cross-functional environments as they affect ethical decision making in domestic and global organizations.
- Examine and analyze social, multicultural and environmental issues and their impacts upon managerial practices in the global hospitality industry.

Graduates learn executive business competencies, professional leadership, and strategic and creative thinking skills that help them ethically solve problems occurring in the global business environment in culturally sensitive ways.

Graduates in the MBA with a concentration in Hospitality may seek higher-level positions within global organizations that require MBA core curricular skills, as well as strategic planning and management expertise. In the highly competitive hospitality and tourism industry, professionals within the industry are needed to conduct high-level research, develop effective strategies, enhance revenues from strategic channels, and evaluate marketing outcomes. The MBA with a concentration in Hospitality provides the advanced training and knowledge needed to secure employment positions in these growing areas.

Foundation courses should be completed prior to registering for core and concentration courses.

**Master of Business Administration - Hospitality Concentration**

Master of Business Administration (MBA)

<table>
<thead>
<tr>
<th>Foundation Courses</th>
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<tbody>
<tr>
<td>ECON5000</td>
<td>Economics in the Global Economy</td>
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<tr>
<td>FISV5000</td>
<td>Corporate Financial Accounting</td>
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<th>Core Courses</th>
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<tbody>
<tr>
<td>FISV5526</td>
<td>Financial Reporting and Control</td>
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<td>Financial Management</td>
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<td>MRKT5500</td>
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<tr>
<td>RSCH5700</td>
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<thead>
<tr>
<th>Hospitality Courses*</th>
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<td>HOSP6509</td>
<td>Hospitality and Tourism Global Issues</td>
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Choose three of the following: 13.5

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<tbody>
<tr>
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<td>Event Leadership and Planning</td>
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<tr>
<td>EVNT6020</td>
<td>Event Operations and Risk Management</td>
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<tr>
<td>HOSP6030</td>
<td>Franchising and Licensing</td>
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<tr>
<td>HOSP6526</td>
<td>Information Technology in Hospitality and Tourism</td>
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<tbody>
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<td>MGMT1880</td>
<td>Business Policy and Strategy</td>
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</tbody>
</table>

**Total Credits** 54.0-63.0

* Hospitality concentration courses will only be offered online.
MBA - Human Resource Management Concentration

Master of Business Administration - Human Resource Management Concentration

Master of Business Administration (MBA)

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<tr>
<td>FISV5000</td>
<td>Corporate Financial Accounting</td>
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<tr>
<td>MGMT5900</td>
<td>Ethics, Corporate Social Responsibility and Law</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT5500</td>
<td>Strategic Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>RSCH5700</td>
<td>Research and Inquiry</td>
<td>4.5</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Human Resource Management Courses*</th>
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<th></th>
</tr>
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<tbody>
<tr>
<td>HRM5010</td>
<td>Human Resource Management</td>
<td>4.5</td>
</tr>
<tr>
<td>HRM5020</td>
<td>Labor and Employee Relations</td>
<td>4.5</td>
</tr>
<tr>
<td>HRM5050</td>
<td>Strategic Recruiting, Retention and Succession</td>
<td>4.5</td>
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</table>

Choose one of the following:            |                               | 4.5 |
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>HRM5030</td>
<td>Strategic Compensation and Benefits</td>
<td></td>
</tr>
<tr>
<td>HRM5040</td>
<td>Organizational Training and Development</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Career Capstone Course</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>MGMT6800</td>
<td>Business Policy and Strategy</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Total Credits                           |                               | 54.0-63.0 |

* Human Resource Management concentration courses will only be offered online.
MBA - Nonprofit Management Concentration

The Master of Business Administration with a concentration in Nonprofit Management allows graduate students to strengthen their abilities to develop, innovate and manage solutions to societal issues. The curriculum leverages the knowledge from the traditional business body of knowledge that an MBA candidate is expected to demonstrate and complements the specifics of community and organizational collaboration. Developed and updated in collaboration with students and successful industry leaders, the MBA with a concentration in Nonprofit Management enables our diverse student body to advance in their professional careers by attaining business competencies as well as leadership, strategic and creative-thinking skills in the ever-changing global business environment.

Upon completion of the program, graduates are expected to:

- Gather, interpret and analyze research to inform decision-making at operational and strategic levels of an organization
- Use advanced communication skills and awareness of cultural differences in global and domestic business interactions
- Analyze problems from a diverse perspective, propose effective solutions and evaluate the impact of executive decisions
- Access and evaluate business entities, taking into account cross-functional environments as they affect ethical decision-making in domestic and global organizations
- Apply appropriate decision-making processes and skills to effectively manage nonprofit organizations

Master of Business Administration - Nonprofit Management Concentration

Master of Business Administration (MBA)

Foundation Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECON5000</td>
<td>Economics in the Global Economy</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV5000</td>
<td>Corporate Financial Accounting</td>
<td>4.5</td>
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</table>

Core Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FISV5526</td>
<td>Financial Reporting and Control</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV5600</td>
<td>Financial Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT5575</td>
<td>Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT5800</td>
<td>Effective Leadership</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT5900</td>
<td>Ethics, Corporate Social Responsibility and Law</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT5500</td>
<td>Strategic Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>RSCH5700</td>
<td>Research and Inquiry</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Nonprofit Management Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>NPM5010</td>
<td>Theory and Practice of Nonprofit Management</td>
<td>4.5</td>
</tr>
<tr>
<td>NPM5020</td>
<td>Methodological, Decision-Making and Analytic Techniques</td>
<td>4.5</td>
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Choose two of the following:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>NPM5030</td>
<td>Financial Management and Budgeting in Nonprofit Organizations</td>
<td>4.5</td>
</tr>
<tr>
<td>NPM5040</td>
<td>Program Evaluation</td>
<td></td>
</tr>
<tr>
<td>NPM5050</td>
<td>Resource Development for Nonprofits</td>
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<tr>
<td>NPM5060</td>
<td>Social Entrepreneurship</td>
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</tr>
<tr>
<td>NPM5090</td>
<td>Public, Private and Nonprofit Collaboration</td>
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</tr>
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<td>NPM5090</td>
<td>Personnel Deployment in Nonprofits</td>
<td></td>
</tr>
<tr>
<td>NPM6030</td>
<td>Ethics and Social Change</td>
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Career Capstone Course

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<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>MGMT6800</td>
<td>Business Policy and Strategy</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Total Credits: 54.0-63.0

* Nonprofit Management concentration courses will only be offered online.
MBA - Operations and Supply Chain Management Concentration

The Master of Business Administration degree program with a concentration in Operations and Supply Chain Management allows graduate students to recommend and command business decisions as they relate to continuous process improvement and strategic management. Emphasis is on quality control, process improvement, procurement and profit maximization. The program is developed and updated in collaboration with students and successful industry leaders, enabling our diverse student body to advance in their professional careers by attaining business competencies as well as leadership, strategic and creative thinking skills in the ever-changing global business environment.

The program allows graduate students to delve deeper into the realms of logistics, operations management, strategic sourcing and other aspects of business operations. Companies are looking to improve processes and streamline services in order to remain competitive in the evolving business landscape. The curriculum was informed by the Lean certification body of knowledge and will allow students a pathway to pursue industry-relevant certification.

Upon completion of the program, graduates are expected to:

• Gather, interpret and analyze research to inform decision making at operational and strategic levels of an organization.
• Use advanced communication skills and awareness of cultural differences in global and domestic business interactions.
• Analyze problems from a diverse perspective, propose effective solutions and evaluate the impact of executive decisions.
• Assess and evaluate business entities taking into account cross-functional environments as they affect ethical decision making in domestic and global organizations.
• Analyze business supply chains and make strategic recommendations for maximizing benefits to all stakeholders.

Master of Business Administration – Operations and Supply Chain Management Concentration

Master of Business Administration (MBA)

Foundation Courses

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<tr>
<th>Course Code</th>
<th>Course Title</th>
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</thead>
<tbody>
<tr>
<td>ECON5000</td>
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Core Courses

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</thead>
<tbody>
<tr>
<td>FISV5526</td>
<td>Financial Reporting and Control</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV5600</td>
<td>Financial Management</td>
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<td>MGMT5575</td>
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<td>Research and Inquiry</td>
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Operations & Supply Chain Management Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>MGMT6310</td>
<td>Designing &amp; Managing Supply Chains</td>
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</tr>
<tr>
<td>MGMT6320</td>
<td>Global Strategic Sourcing</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT6330</td>
<td>Global Logistics</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT6340</td>
<td>Lean Production and Quality Control</td>
<td>4.5</td>
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Career Capstone Course

<table>
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<tbody>
<tr>
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<td>Business Policy and Strategy</td>
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</table>

Total Credits 54.0-63.0

* Operations & Supply Chain Management concentration courses will only be offered online.
College of Culinary Arts

- **Associate in Science (AS) Degree**
  - Baking & Pastry Arts (p. 37)
  - Culinary Arts (p. 38)

- **Bachelor of Science (BS) Degree**
  - Culinary Arts (p. 40)
  - Culinary Nutrition (p. 41)
Baking & Pastry Arts - AS

The Baking & Pastry Arts associate degree program provides students with practical education in baking and pastry production, while developing professionalism and excellence in academic achievement. Hands-on training is paired with academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs.

Upon completion of the program, graduates are expected to:
• Utilize multiple classical and contemporary cooking and baking techniques to prepare, produce, and present baked products, pastries, and desserts
• Perform the skills and techniques of professional artisinal bread baking and viennoiserie
• Apply FDA recommended food safety and sanitation principles to food and beverage products, tools and equipment used throughout the flow of the food and beverage operation
• Implement cost control measures to track goods, services and costs through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability
• Communicate professionally and exhibit appropriate decision making skills with respect for individual and team diversity as it applies to the food service industry

First-year Baking & Pastry Arts students rotate through two terms of hands-on laboratory classes. Emphasis is placed on skills development and techniques of combining basic ingredients to produce pastries, breads, cakes, frozen desserts, and chocolates. Second-year laboratories emphasize advanced techniques in the preparation and production of cakes, entremets, artisan breads, plated desserts and sugar work.

The baking and pastry lab experience is complemented by a sound general education core and professional studies which include food and beverage cost control, nutrition, and a food safety course that, upon successful completion, results in a Food Safety Manager certification recognized by the Conference for Food Protection.

Baking & Pastry Internship

Associate degree students will participate in one term of experiential education which allows students to participate in food service operations in preparation for future careers. Possible sites include university owned or operated practicum educational facilities, hotels, restaurants, country clubs, resorts, casinos, spas and contract food service providers. Eligibility requirements for certain sites include a 2.75 cumulative GPA and completion of all prerequisite coursework. International internship opportunities at host company sites throughout the world may also be available for students who have met specific college eligibility requirements, have a minimum of one year work experience in a full-service restaurant, hotel or resort, and who maintain a 3.25 cumulative grade point average.

Baking & Pastry Arts

A two-year program leading to an Associate degree

### Major Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>BPA1010</td>
<td>Fundamental Skills and Techniques</td>
<td>3</td>
</tr>
<tr>
<td>BPA1015</td>
<td>Classic Pastry</td>
<td>3</td>
</tr>
<tr>
<td>BPA1020</td>
<td>Pies and Tarts</td>
<td>3</td>
</tr>
<tr>
<td>BPA1025</td>
<td>Cookies and Petits Fours</td>
<td>3</td>
</tr>
<tr>
<td>BPA1030</td>
<td>Hot and Cold Desserts</td>
<td>3</td>
</tr>
<tr>
<td>BPA1035</td>
<td>Chocolates and Confections</td>
<td>3</td>
</tr>
<tr>
<td>BPA1040</td>
<td>Introduction to Cakes</td>
<td>3</td>
</tr>
<tr>
<td>BPA1045</td>
<td>Principles of Artisan Bread Baking</td>
<td>3</td>
</tr>
<tr>
<td>BPA1050</td>
<td>Viennoiserie</td>
<td>3</td>
</tr>
<tr>
<td>BPA1060</td>
<td>How Baking Works</td>
<td>3</td>
</tr>
<tr>
<td>BPA2010</td>
<td>Specialty Cakes</td>
<td>3</td>
</tr>
<tr>
<td>BPA2015</td>
<td>Entremets and Petits Gâteaux</td>
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</tr>
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<td>BPA2020</td>
<td>Plated Desserts</td>
<td>3</td>
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<tr>
<td>BPA2025</td>
<td>Advanced Artisan Bread Baking</td>
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</tr>
<tr>
<td>BPA2030</td>
<td>Sugar Artistry</td>
<td>3</td>
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### Applied/Experiential Learning

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<tr>
<th>Course</th>
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<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>BPA2626</td>
<td>Baking &amp; Pastry Internship</td>
<td>3.5</td>
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### Related Professional Studies

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>DIET1010</td>
<td>Introduction to Nutrition</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM1065</td>
<td>Food Safety and Sanitation Management</td>
<td>1.5</td>
</tr>
<tr>
<td>FSM2025</td>
<td>Food and Beverage Cost Control</td>
<td>4.5</td>
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### A&S Core Experience

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
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<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student’s placement)</td>
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### Science

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<tr>
<th>Course</th>
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<tbody>
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<td>One course from BIO, CHM, PHY or SCI</td>
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### A&S Electives

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<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>One course with an EASC attribute.</td>
<td>4.5</td>
<td></td>
</tr>
</tbody>
</table>

Total Credits: 96.0

* Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for majors in Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.

### Four-Year Options:

- Baking & Pastry Arts (http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-bs)
- Baking & Pastry Arts and Food Service Management (http://catalog.jwu.edu/programsofstudy/hospitality-management/baking-pastry-arts-food-service-management-bs)
- Business Studies (http://catalog.jwu.edu/programsofstudy/business/business-studies-bs)
- Food & Beverage Entrepreneurship (http://catalog.jwu.edu/programsofstudy/business/food-beverage-entrepreneurship-bs)

Please note the following campus considerations when choosing a Four-Year Option:

- Baking & Pastry Arts bachelor's degree program is only offered at the Providence Campus for day students.
- Baking & Pastry Arts and Food Service Management is not available for Denver CE.
- Business Studies is not available for Denver CE.
- Food & Beverage Entrepreneurship is only offered at the Charlotte, North Miami and Providence campuses for day students.
Culinary Arts - AS

The Culinary Arts associate degree program provides students with practical education in food production, while developing professionalism and excellence in academic achievement. Students progress through a program of study that builds proficiency in food production and cooking, cost control, nutrition, food safety and sanitation. Hands-on training is paired with traditional academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs.

Upon completion of the program, graduates are expected to:

- Execute professional cooking techniques and skills needed to produce, present and serve quality food and beverages utilizing ingredients and flavor profiles of the major world cuisines
- Apply sound nutritional practices related to healthful cooking by incorporating traditional ingredients and adapting classical and contemporary techniques to yield products that meet universal recognized federal and private dietary recommendations
- Apply FDA recommended food safety and sanitation principles to food and beverage products, tools and equipment used throughout the flow of the food and beverage operation
- Implement cost control measures to track goods, services and costs through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability
- Communicate professionally and exhibit appropriate decision making skills with respect for individual and team diversity as it applies to the food and service industry

The focus of the first-year culinary lab classes is the development and practice of cooking skills, baking, dining and beverage service skills, which includes national certification in alcohol intervention procedures. Second-year laboratories include advanced techniques in classical and international cuisines, garde manger, patisserie/dessert and dining room.

The culinary lab experience is complemented by a sound general education core and professional studies which include menu planning and cost control, nutrition and a food safety course that, upon successful completion, results in a Food Safety Manager certification recognized by the Conference for Food Protection.

Culinary Internship

Associate degree students will participate in one term of experiential education which allows students to participate in food service operations in preparation for future careers. Possible sites include university-owned or -operated practicum educational facilities, hotels, restaurants, country clubs, resorts, casinos, spas and contract food service providers. Eligibility requirements for certain sites include a 2.75 cumulative GPA and completion of all prerequisite coursework. International internship opportunities at host company sites throughout the world may also be available for students who have met specific college eligibility requirements, have a minimum of one year work experience in a full-service restaurant, hotel or resort, and who maintain a 3.25 cumulative grade point average.

Additionally each year, a select group of second-year students is chosen to participate in a student Culinary International Exchange program with culinary arts schools in Ireland and the Azores. For one term, JWU students attend classes in either of these countries, as students from these schools attend culinary classes at Johnson & Wales University. Selected students receive full academic credit for an internship term abroad.

Graduates of the Culinary Arts associate degree program are eligible, or may apply, for entrance into the following Bachelor of Science degree programs: Baking & Pastry Arts, Culinary Arts and Food Service Management, Culinary Nutrition, Food Service Entrepreneurship or Business Studies. Certain requirements pertain to each of these bachelor degree programs, which are noted in their respective program descriptions.

Graduates of the program have the opportunity to gain employment in the food service industry, which would include a variety of positions in full-service restaurants, hotels, clubs and resorts catering operations, quantity food production facilities, health spas and cruise lines.

Teaching Assistant and Fellow Scholarship Program

Each year, administrators at the College of Culinary Arts, in conjunction with the administration of university-owned or -operated practicum educational facilities, select teaching assistant candidates from among the top students of the graduating class in the Culinary Arts and Baking & Pastry Arts associate degree programs. Students who are continuing their education at the university as teaching assistants must be enrolled in a day school program. Qualified teaching assistants may advance to fellow during their senior year. These opportunities allow students to help defray the costs of advanced study while developing their supervisory/management skills.

Culinary Arts

A two-year program leading to an Associate degree

Applied/Experiential Learning

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>CUL2626</td>
<td>Culinary Arts Internship</td>
<td>13.5</td>
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Related Professional Studies

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<td>DIET1010</td>
<td>Introduction to Nutrition</td>
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</tr>
<tr>
<td>FSM1005</td>
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</tr>
<tr>
<td>FSM2045</td>
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A&S Core Experience

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</tbody>
</table>

Mathematics

One course from BIO, CHM, PHY or SCI

A&S Electives

One course with an EASC attribute.

Total Credits: 96.0

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.

Four-Year Options:

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- Business Studies (http://catalog.jwu.edu/programsofstudy/business/business-studies-bs)
- Culinary Arts and Food Service Management (http://catalog.jwu.edu/programsofstudy/hospitality-management/culinary-arts-food-service-management-bs)
- Food & Beverage Entrepreneurship (http://catalog.jwu.edu/programsofstudy/business/food-beverage-entrepreneurship-bs)

Please note the following campus considerations when choosing a Four-Year Option:

- Baking & Pastry Arts bachelor’s degree program is only offered at the Providence Campus for day students.
- Business Studies is not available for Denver CE.
• Culinary Arts and Food Service Management is not available for Denver CE.
• Food & Beverage Entrepreneurship is only offered Online and at the Charlotte, North Miami and Providence campuses for day students.
The Culinary Arts bachelor's degree program prepares students for the many careers that evolve from the knowledge of food, food preparation and the need for leadership competency in culinary-focused businesses. The Culinary Arts bachelor's degree provides students with an exceptional program of study that delivers a world-class culinary arts education, opportunities to explore and practice current industry trends, related professional competencies, elective credits within or outside of the major, and a required food-industry experience, complemented by a comprehensive arts and sciences core curriculum.

Upon the completion of the program, graduates are expected to be able to:

- Create, execute and evaluate concepts and menus applying professional craft skills and techniques utilizing conscious sourcing to maximize profits while maintaining food integrity.
- Differentiate communication strategies and leadership styles used to effectively lead a globally diverse workforce within culinary-focused businesses.
- Evaluate food safety hazards and implement corrective actions as necessary following the FDA Model Food Code and Hazard Analysis and Critical Control Point (HACCP) principles.
- Critique financial documents related to food cost, labor cost and culinary operations to safeguard an economically sustainable business.

Culinary laboratory classes offered throughout the four years of study provide students with an opportunity to continuously develop their craft, and to develop confidence and coordination working within a professional kitchen. Credentialed faculty share their professional expertise within state-of-the-art culinary laboratories providing an educational environment that promotes student learning and assists students in achieving their place within the culinary profession.

Professional competencies, presented in the academic classroom and practiced in upper-level laboratory class settings, include financial and human resource management, food safety, self-discipline, effective communication and other attributes necessary to effectively lead teams within food-service organizations.

Elective credits, within or outside of the major, allow students to explore diverse topics within the food industry or to focus their passion in a specialized area of study. The opportunities are vast and include farm-to-table cookery, baking and pastry, beverage service, brewing, sommelier, nutrition, resource management, food safety, self-discipline, effective communication and Critical Control Point (HACCP) principles.

One of the highlights of the Culinary Arts bachelor's degree is the requirement to participate in an advanced industry experience within diverse, domestic or international food-service operations. Students will be advised by faculty members as they work alongside an industry professional in a food-service operation that allows students to continue to develop their craft and practice professional competencies.

### Culinary Arts

A four-year program leading to a bachelor of science degree

#### Culinary Foundations

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL1015</td>
<td>Introduction to Culinary Foundations</td>
<td>3</td>
</tr>
<tr>
<td>CUL1035</td>
<td>Culinary Fundamentals</td>
<td>3</td>
</tr>
<tr>
<td>CUL1055</td>
<td>Cooking in Today’s Restaurant: Breakfast &amp; Lunch</td>
<td>3</td>
</tr>
<tr>
<td>CUL1075</td>
<td>Cooking in Today’s Restaurant: Dinner</td>
<td>3</td>
</tr>
<tr>
<td>CUL1095</td>
<td>Cooking in the Global Marketplace</td>
<td>3</td>
</tr>
<tr>
<td>CUL1115</td>
<td>The Science of Cooking and Sensory Analysis</td>
<td>3</td>
</tr>
<tr>
<td>CUL1135</td>
<td>Purchasing, Product Identification &amp; Protein Fabrication</td>
<td>3</td>
</tr>
<tr>
<td>CUL1325</td>
<td>Essentials of Dining Service</td>
<td>3</td>
</tr>
<tr>
<td>CUL1345</td>
<td>Foundations of Baking &amp; Pastry</td>
<td>3</td>
</tr>
<tr>
<td>CUL1365</td>
<td>Exploring Beverages</td>
<td>3</td>
</tr>
<tr>
<td>CUL2215</td>
<td>The Craft of Gastronomy</td>
<td>3</td>
</tr>
<tr>
<td>CUL2235</td>
<td>Contemporary Service and Restaurant Supervision</td>
<td>3</td>
</tr>
<tr>
<td>CUL2245</td>
<td>International Cuisine and Culinary Cultures</td>
<td>3</td>
</tr>
<tr>
<td>CUL2255</td>
<td>Advanced Pastry</td>
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</tr>
<tr>
<td>CUL2265</td>
<td>Classical Cuisines of France and Italy</td>
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#### Major Courses

<table>
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<th>Course Title</th>
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<tbody>
<tr>
<td>CUL3131</td>
<td>Chef-Driven Contemporary Casual Concepts</td>
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<tr>
<td>CUL3141</td>
<td>Corporate Dining Concepts</td>
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<tr>
<td>CUL3151</td>
<td>Chef-Driven Fine Dining Concepts</td>
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<tr>
<td>CUL4115</td>
<td>Culinary Capstone: The Professional Kitchen</td>
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#### Applied/Experiential Learning

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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>CUL4195</td>
<td>Advanced Culinary Arts Internship</td>
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#### Related Professional Studies

<table>
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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>CAR0010</td>
<td>Career Management</td>
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<tr>
<td>FSM1065</td>
<td>Food Safety and Sanitation Management</td>
<td>1.5</td>
</tr>
<tr>
<td>FSM2045</td>
<td>Introduction to Menu Planning and Cost Controls</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3035</td>
<td>Supervision for Food Service Professionals</td>
<td>4.5</td>
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<td>FSM3040</td>
<td>Food Service Financial Systems</td>
<td>4.5</td>
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<tr>
<td>FSM3215</td>
<td>Culinary Operations and Facility Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3175</td>
<td>Advanced Food Safety, HACCP and Special Processes</td>
<td>4.5</td>
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#### A&S Core Experience

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>FSM3175</td>
<td>Communications Foundation Courses</td>
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<tr>
<td>ENG1020</td>
<td>English Composition</td>
<td>3</td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td>3</td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
<td>3</td>
</tr>
<tr>
<td>FSM3175</td>
<td>Integrative Learning</td>
<td>3</td>
</tr>
<tr>
<td>SOC3020</td>
<td>Culture and Food</td>
<td>3</td>
</tr>
<tr>
<td>FSM3175</td>
<td>Two U.S. courses, one at the 2000 level, and one at the 4000 level</td>
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<tr>
<td>SOC3020</td>
<td>One course from ANTH, ECON, LEAD, PSCI, or PSYC</td>
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<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (for higher, based on student's placement)</td>
<td>3</td>
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<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td>3</td>
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<tr>
<td>SCI1050</td>
<td>Nutrition</td>
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</tr>
<tr>
<td>MATH2001</td>
<td>Science</td>
<td>3</td>
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<tr>
<td>SCI1050</td>
<td>Social Sciences</td>
<td>3</td>
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<tr>
<td>MATH2001</td>
<td>Mathematics</td>
<td>3</td>
</tr>
<tr>
<td>SCI1050</td>
<td>One course from ANTH, ECON, LEAD, PSCI, or PSYC</td>
<td>3</td>
</tr>
<tr>
<td>MATH2001</td>
<td>A&amp;S Electives</td>
<td>3</td>
</tr>
</tbody>
</table>

#### Free Electives

Two courses with an EASC attribute, at least one at 3000 level or higher.

22.5 credits selected from 1000-4999 numbered offerings within the university.

Total Credits: 182.5

*Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DIE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor's degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Culinary Nutrition - BS

The Culinary Nutrition bachelor’s degree program builds on Johnson & Wales’ history of and reputation for high-quality culinary education, and adds both didactic and applied nutrition coursework. The program begins with a focus on the craft of culinary arts and continues to develop students’ culinary skills while introducing the theory of nutrition and culinary science. The program prepares students for careers in restaurants, healthcare and school food service management, athlete dining in collegiate and professional settings, and any field where strong culinary skills and the ability to critically think with nutrition are valued.

Upon completion of the program, graduates are expected to:

- Apply current standard dietary guidelines to menu planning and development.
- Employ evidence-based science and best-practice principles in the creation, modification, management and preparation of specialized diets.
- Ensure food safety and quality standards by managing the flow of food through a food service operation.
- Implement budgetary controls within the food service operation.
- Create appropriate wellness-education programs for a community, work-site or public health environment.

Throughout the Culinary Nutrition program, students learn nutrition theory as applied across the lifespan, while exploring traditional, alternative, and specialized diets. Students develop, analyze, and execute nutritionally sound food that not only tastes good but adheres to current dietary guidelines. Both Registered Dietitians and credentialed chefs share their professional expertise in culinary nutrition classes throughout the four years of study.

In addition, culinary skills and nutrition theory are complemented by course work in both financial and personnel management with sound general studies education. The BS Culinary Nutrition program culminates with a required Advanced Culinary Nutrition Internship where students participate in an industry experience that allows the student to apply academic theory within their chosen specialty.

Culinary Nutrition

A four-year program leading to the bachelor of science degree

Culinary Foundations

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>CULN1015</td>
<td>Introduction to Culinary Foundations</td>
<td>3</td>
</tr>
<tr>
<td>CULN1035</td>
<td>Culinary Fundamentals</td>
<td>3</td>
</tr>
<tr>
<td>CULN1055</td>
<td>Cooking in Today’s Restaurant: Breakfast &amp; Lunch</td>
<td>3</td>
</tr>
<tr>
<td>CULN1075</td>
<td>Cooking in Today’s Restaurant: Dinner</td>
<td>3</td>
</tr>
<tr>
<td>CULN1095</td>
<td>Cooking in the Global Marketplace</td>
<td>3</td>
</tr>
<tr>
<td>CULN1135</td>
<td>Purchasing, Product Identification &amp; Protein Fabrication</td>
<td>3</td>
</tr>
<tr>
<td>CULN1115</td>
<td>The Science of Cooking and Sensory Analysis</td>
<td>3</td>
</tr>
<tr>
<td>CULN1345</td>
<td>Foundations of Baking &amp; Pastry</td>
<td>3</td>
</tr>
<tr>
<td>CULN1325</td>
<td>Essentials of Dining Service</td>
<td>3</td>
</tr>
<tr>
<td>CULN1365</td>
<td>Exploring Beverages</td>
<td>3</td>
</tr>
<tr>
<td>CULN2215</td>
<td>The Craft of Garde Manger</td>
<td>3</td>
</tr>
<tr>
<td>CULN2235</td>
<td>Contemporary Service and Restaurant Supervision</td>
<td>3</td>
</tr>
<tr>
<td>CULN2245</td>
<td>International Cuisine and Culinary Cultures</td>
<td>3</td>
</tr>
<tr>
<td>CULN2255</td>
<td>Advanced Pastry</td>
<td>3</td>
</tr>
<tr>
<td>CULN2265</td>
<td>Classical Cuisines of France and Italy</td>
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</table>

Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>CULN2010</td>
<td>Operational Food Service Delivery</td>
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</tr>
<tr>
<td>CULN2020</td>
<td>Applied Culinary Nutrition</td>
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</tr>
<tr>
<td>CULN3155</td>
<td>Vegetarian Cuisine</td>
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<tr>
<td>CULN3305</td>
<td>Food Science</td>
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<tr>
<td>DIET2050</td>
<td>Community Nutrition</td>
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<tr>
<td>DIET3050</td>
<td>Life Span Nutrition</td>
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Choose two of the following courses: 9

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>CULN4155</td>
<td>Athletic Performance Cuisine</td>
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</tr>
<tr>
<td>CULN4165</td>
<td>Therapeutic Cuisine</td>
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</tr>
<tr>
<td>CULN4175</td>
<td>Spa Cuisine</td>
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Applied/Experiential Learning

<table>
<thead>
<tr>
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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>CULN4198</td>
<td>Advanced Culinary Nutrition Internship</td>
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Related Professional Studies

<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>CAR0100</td>
<td>Career Management</td>
<td>1</td>
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<tr>
<td>CULN1010</td>
<td>An Introduction to the Fields of Food, Food Service and Nutrition</td>
<td>1.5</td>
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<tr>
<td>ENGO2010</td>
<td>Technical Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM1065</td>
<td>Food Safety and Sanitation Management</td>
<td>1.5</td>
</tr>
</tbody>
</table>
College of Engineering & Design

- Bachelor of Science (BS) Degree
  - Software Engineering (p. 43)
The Software Engineering bachelor's degree program prepares graduates for challenges in the diverse, fast-paced and rapidly evolving field of software engineering. This curriculum provides students with the opportunity to significantly develop their technical skills, leadership abilities, project management skills, building skills and problem-solving abilities. Students are well positioned to analyze system requirements, choose appropriate technologies and development techniques, implement solutions, test, validate and secure software products, and document development efforts.

Upon completion of the program, graduates are expected to:

- Apply knowledge of math, science, engineering and contemporary developments in the fields of software programming, networking, system design, computer science and project management.
- Use software engineering concepts and processes to identify and analyze problems, and to formulate, implement and test software-based solutions that meet required specifications.
- Incorporate historical context and emerging developments in the fields of software architecture, programming languages, integrated development environments, network programming paradigms and application domains to create adaptable and efficient software solutions that reflect ethical considerations and global awareness.
- Use the techniques, skills and modern tools necessary for software engineering best practices.
- Integrate knowledge, tools and problem-solving skills to carry out the design, creation, maintenance and testing of state-of-the-art software solutions.

The Software Engineering program allows students to develop a solid philosophy based on sound computer science theory, technology as a tool for business solutions, and state-of-the-art labs and development environments. Graduates of this program are prepared to work in private, public or governmental organizations within various industries, such as retail, hospitality, finance or technology.

The program offers a three-course focus area that students can use to tailor the program to hone their skills in related technology areas. These courses are determined through discussion with the student's faculty advisor and recorded on the student's degree requirements.

Seniors participate in one of these experiential education options: technical project team or internship. Students apply for the technical project teams and are placed according to their qualifications, work availability and the best fit for their program of study. If students choose to select internship, they are able to complete the experience at a university-approved internship site.

Software Engineering - BS

A four year program leading to a bachelor of science degree

Major Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>CSIS1000</td>
<td>Problem Solving and Programming Concepts</td>
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</tr>
<tr>
<td>CSIS1101</td>
<td>Computer Science I</td>
<td>4.5</td>
</tr>
<tr>
<td>CSIS1112</td>
<td>Computer Science II</td>
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<tr>
<td>CSIS2018</td>
<td>Advanced Data Structures</td>
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<td>CSIS2023</td>
<td>Survey of Programming Languages</td>
<td>4.5</td>
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<tr>
<td>CSIS2030</td>
<td>Database Concepts</td>
<td>4.5</td>
</tr>
<tr>
<td>CSIS2045</td>
<td>Introduction to Operating Systems</td>
<td>4.5</td>
</tr>
<tr>
<td>CSIS2050</td>
<td>Advanced Programming Concepts</td>
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<tr>
<td>CSIS3106</td>
<td>Software Verification, Validation, Testing and Security</td>
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<tr>
<td>CSIS3126</td>
<td>Design Project I</td>
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<tr>
<td>CSIS4010</td>
<td>Software Engineering</td>
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<td>ENGN2014</td>
<td>Computer Architecture I</td>
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<td>ENGN2085</td>
<td>Introduction to Embedded Systems</td>
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<td>ITEC2081</td>
<td>Network Protocols I</td>
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<td>ITEC2085</td>
<td>Distributed Systems with TCP/IP</td>
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<td>ITEC3040</td>
<td>Systems Analysis</td>
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<tr>
<td>ITEC3050</td>
<td>Information Security</td>
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Major Focus

Choose one of the areas below for a Major Focus: 13.5

Mobile Applications

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
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<tbody>
<tr>
<td>CSIS2075</td>
<td>Interface Design for Mobile Devices</td>
</tr>
<tr>
<td>CSIS3070</td>
<td>Exploring Mobile Application Development with the iPhone</td>
</tr>
<tr>
<td>CSIS3075</td>
<td>Mobile Application Development with Android</td>
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Web Development

<table>
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<tr>
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<th>Title</th>
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<tbody>
<tr>
<td>CSIS3030</td>
<td>Server Side Programming I</td>
</tr>
<tr>
<td>CSIS3040</td>
<td>Server Side Programming II</td>
</tr>
<tr>
<td>ITEC3010</td>
<td>Server Configuration and Implementation</td>
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Related Professional Studies

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<th>Course</th>
<th>Title</th>
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<tbody>
<tr>
<td>CAR0010</td>
<td>Career Management</td>
</tr>
<tr>
<td>ENG2010</td>
<td>Technical Writing</td>
</tr>
<tr>
<td>MATH1040</td>
<td>Calculus I</td>
</tr>
<tr>
<td>MATH2020</td>
<td>Discrete Mathematics</td>
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<td>PRMG2010</td>
<td>Introduction to Project Management</td>
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Applied/Experiential Learning

Choose 9 credits from the following: * 9

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<th>Course</th>
<th>Title</th>
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<tbody>
<tr>
<td>DEE3999</td>
<td>Directed Experiential Education **</td>
</tr>
<tr>
<td>TECK4045</td>
<td>Technical Solutions Team I</td>
</tr>
<tr>
<td>TECK4046</td>
<td>Technical Solutions Team II</td>
</tr>
<tr>
<td>TECK4099</td>
<td>Technology Internship</td>
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</table>

A&S Core Experience

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<thead>
<tr>
<th>Course</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
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</table>

Integrative Learning

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<tbody>
<tr>
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<tr>
<td>Arts and Humanities</td>
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</tr>
<tr>
<td>One course from ART, HIST, HUM, LIT, or REL</td>
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</table>

Mathematics

<table>
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<th>Course</th>
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</thead>
<tbody>
<tr>
<td>MATH1030</td>
<td>Precalculus (or higher, based on student's placement)</td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
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</table>

Science

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHY1011</td>
<td>General Physics I</td>
</tr>
<tr>
<td>PHY1015</td>
<td>General Physics Laboratory</td>
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</tbody>
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Social Sciences

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
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</thead>
<tbody>
<tr>
<td>Two courses from different disciplines: ANTH, ECON, LEAD, PSCI, PSYC or SOC</td>
<td></td>
</tr>
<tr>
<td>A&amp;S Electives</td>
<td>9</td>
</tr>
</tbody>
</table>

Two courses with an EASC attribute, at least one at 3000 level or higher.

Total Credits 182.5

* Students not meeting the requirements for experiential education may take other course options with Dept. Chair and Dean approval.
** Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (E&S&CS).
*** Students that do not place in MATH1030 Precalculus will need to take an extra course, MATH1020 Fundamentals of Algebra, as prerequisite. If needed this will count as an A&S elective.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor's degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.

Johnson & Wales University 43
College of Hospitality Management

- **Bachelor of Science (BS) Degree**
  - Baking & Pastry Arts and Food Service Management (p. 45)
  - Culinary Arts and Food Service Management (p. 46)
  - Hotel & Lodging Management (p. 47)
  - Restaurant, Food & Beverage Management (p. 49)
  - Sports, Entertainment, Event - Management (p. 50)
  - Tourism & Hospitality Management (p. 52)

- **Minor**
  - Professional Golf Management (p. 48)
Baking & Pastry Arts and Food Service Management - BS

The Baking & Pastry Arts and Food Service Management bachelor’s degree program combines the strengths of baking and pastry arts and management to prepare students for a management career in front- or back-of-the-house. Graduates of the Baking & Pastry Arts and Food Service Management program with sufficient experience may obtain positions in a variety of areas that include, but are not limited to, restaurant manager, kitchen manager, pastry chef, executive chef, food and beverage director, catering manager, room service manager, sous chef, beverage manager and dining room manager.

Upon completion of the program, graduates are expected to:

• Apply the major concepts, skills and values of the food service management profession to address industry problems both locally and globally.
• Communicate effectively to diverse audiences, purposes and situations in food service operations.
• Use decision-support tools and technology to solve problems and facilitate organizational processes within the food service operation.
• Comprehend and apply industry specific operational standards.
• Analyze and interpret pertinent information when making decisions within food service operations.

The curriculum provides ample opportunity for students to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Baking & Pastry Arts and Food Service Management degree program develops a culinary foundation and management philosophy in its graduates.

The program allows students to receive a world-class baking and pastry and hospitality education. Students receive several senior-level capstone experiences in culinary arts, hospitality operations and strategic management.

Baking & Pastry Arts and Food Service Management

A four-year program leading to the bachelor of science degree for two-year Baking & Pastry Arts program graduates

First two years: 96 credits

in Baking & Pastry Arts (http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-as)

Third and fourth years:

<table>
<thead>
<tr>
<th>Business Foundations</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1210</td>
<td>Financial Accounting</td>
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</tr>
<tr>
<td>CAR0010</td>
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<td>FISV2000</td>
<td>Finance</td>
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<td>FIT1040</td>
<td>Spreadsheet Design for Business Solutions</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
<td>4.5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Major Courses</th>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>FSM2005</td>
<td>Technology in the Food and Beverage Industry</td>
<td>2.25</td>
</tr>
<tr>
<td>FSM3001</td>
<td>Food Service Management Systems and Human Resource Applications</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3075</td>
<td>Food Service and Hospitality Strategic Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4061</td>
<td>Advanced Food Service Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4160</td>
<td>Food and Beverage Strategies and Logistics</td>
<td>4.5</td>
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</table>

<table>
<thead>
<tr>
<th>A&amp;S Core Experience</th>
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<tbody>
<tr>
<td>Integrative Learning</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>Two ILS courses, one at the 2000 level, one at the 4000 level</td>
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<table>
<thead>
<tr>
<th>Arts and Humanities</th>
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</thead>
<tbody>
<tr>
<td>PHIL2240</td>
<td>Ethics: A Global Perspective</td>
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<td>One course from ART, HIST, HUM, LIT or REL</td>
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<table>
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<tr>
<th>Mathematics</th>
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<td>Statistics</td>
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<table>
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<tr>
<th>Social Sciences</th>
<th></th>
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<tbody>
<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
<td></td>
</tr>
<tr>
<td>or ECON1002</td>
<td>Microeconomics</td>
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<tr>
<td>One course from ANTH, LEAD, PSCI, PSYC or SOC</td>
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<table>
<thead>
<tr>
<th>A&amp;S Electives</th>
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</thead>
<tbody>
<tr>
<td>One course with an EASC attribute, at 3000 level or higher.</td>
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</tbody>
</table>

Free Electives *

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Culinary Arts and Food Service Management - BS

The Culinary Arts and Food Service Management bachelor's degree program combines the strengths of culinary arts and management to prepare students for a management career in front- or back-of-the-house. Graduates of the Culinary Arts and Food Service Management program with sufficient experience may obtain positions in a variety of areas that include, but are not limited to restaurant manager, kitchen manager, executive chef, food and beverage director, catering manager, room service manager, sous chef, beverage manager and dining room manager.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the food service management profession to address industry problems both locally and globally.
- Communicate effectively to diverse audiences, purposes and situations in food service operations.
- Use decision-support tools and technology to solve problems and facilitate organizational processes within the food service operation.
- Comprehend and apply industry specific operational standards.
- Analyze and interpret pertinent information when making decisions within food service operations.

The curriculum provides opportunities for students to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Culinary Arts and Food Service Management degree develops a culinary foundation and management philosophy in its graduates.

The program allows students to receive a world-class culinary arts and hospitality education. The program's strength is that students receive several senior-level capstone experiences in culinary arts, hospitality operations and strategic management.

### Culinary Arts and Food Service Management

A four-year program leading to the bachelor of science degree for two-year Culinary Arts program graduates

<table>
<thead>
<tr>
<th>First two years: 96 credits</th>
<th>Total Credits 88.75</th>
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<tbody>
<tr>
<td>Business Foundations</td>
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<td>ACCT1210  Financial Accounting 4.5</td>
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<td>CAR0010  Career Management 1</td>
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<tr>
<td>FISV2000  Finance 4.5</td>
<td></td>
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<tr>
<td>FIT1040  Spreadsheet Design for Business Solutions 4.5</td>
<td></td>
</tr>
<tr>
<td>LAWS2001 The Legal Environment of Business I 4.5</td>
<td></td>
</tr>
<tr>
<td>Major Courses</td>
<td></td>
</tr>
<tr>
<td>FSM2005  Technology in the Food and Beverage Industry 2.25</td>
<td></td>
</tr>
<tr>
<td>FSM3001  Food Service Management Systems and Human Resource Applications 4.5</td>
<td></td>
</tr>
<tr>
<td>FSM3075  Food Service and Hospitality Strategic Marketing 4.5</td>
<td></td>
</tr>
<tr>
<td>FSM4061  Advanced Food Service Operations Management 4.5</td>
<td></td>
</tr>
<tr>
<td>FSM4160  Food and Beverage Strategies and Logistics 4.5</td>
<td></td>
</tr>
<tr>
<td>A&amp;S Core Experience</td>
<td></td>
</tr>
<tr>
<td>Integrative Learning 9</td>
<td></td>
</tr>
<tr>
<td>Two ILS courses, one at the 2000 level, one at the 4000 level</td>
<td></td>
</tr>
<tr>
<td>Arts and Humanities 9.0</td>
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<tr>
<td>PHIL3240 Ethics: A Global Perspective</td>
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<td>One course from ART, HIST, HUM, LIT or REL</td>
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<tr>
<td>Mathematics 4.5</td>
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<tr>
<td>MATH2001 Statistics</td>
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</tr>
<tr>
<td>Social Sciences 9.0</td>
<td></td>
</tr>
<tr>
<td>ECON1001 Macroeconomics</td>
<td></td>
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<tr>
<td>or ECON1002 Microeconomics</td>
<td></td>
</tr>
<tr>
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<tr>
<td>A&amp;S Electives 4.5</td>
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</tr>
<tr>
<td>One course with an EASC attribute, at 3000 level or higher.</td>
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</tr>
<tr>
<td>Free Electives #</td>
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</table>

**Four-Year Credit Total** 184.75

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

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Hotel & Lodging Management - BS

In a data driven, innovative and personalized-service-oriented world, the Hotel & Lodging Management bachelor’s degree program focuses on a strong hotel business core that prepares students for a variety of management careers at the forefront of the hotel industry.

Students in the program learn current global operations initiatives and strategic management business practices. Students then apply their knowledge during their required internship experience to gain important practical knowledge.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the hotel and lodging industry to address industry problems both locally and globally.
- Communicate professionally in all aspects of the hotel and lodging industry.
- Use decision-support tools to solve problems and facilitate organizational processes within the hotel and lodging industry environment.
- Maximize resources to promote sustainable operations through ethically responsible decision-making.
- Perform effectively as a global manager in the multinational hospitality industry.
- Apply financial reasoning and performance analysis to evaluate issues in the hotel environment.

Hotel & Lodging Management degree program graduates have pursued careers in property management, including resort and spa management, hotel operations, sales and marketing, revenue management, finance and accounting, asset management, food and beverage management, sustainability management, and human resources; regional and corporate leadership and in related fields managing online reservation/distribution channels; and meeting and event planning.

Hotel & Lodging Management

A four-year program leading to the bachelor of science degree

Business Foundations

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ACCT2110</td>
<td>Financial Accounting</td>
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<tr>
<td>CAR1010</td>
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<tr>
<td>FIS2000</td>
<td>Finance</td>
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<td>FIT1040</td>
<td>Spreadsheet Design for Business Solutions</td>
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<tr>
<td>LAW2150</td>
<td>The Legal Environment of Business</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT1001</td>
<td>Principles of Marketing</td>
<td>4.5</td>
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</table>

Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>FSM2065</td>
<td>Food and Beverage in the Hospitality Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM2080</td>
<td>Food Service Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>or FSM2180</td>
<td>Hotel Food and Beverage Operations Control</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP1001</td>
<td>Orientation to the Hospitality Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP1015</td>
<td>Managing the Hotel Guest Experience</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2111</td>
<td>Hospitality Sales and Meeting Management</td>
<td>4.5</td>
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<tr>
<td>HOSP3005</td>
<td>Leading Service Excellence in the Hospitality Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3012</td>
<td>Sustainable Hotel Support Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3075</td>
<td>Hotel Strategic Marketing and Brand Management</td>
<td>4.5</td>
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<tr>
<td>HOSP3077</td>
<td>Revenue Management</td>
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<tr>
<td>HOSP3085</td>
<td>International Hotel Operations, Development and Management</td>
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<tr>
<td>HOSP3099</td>
<td>Hotel Internship</td>
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<tr>
<td>HOSP4040</td>
<td>Hotel Asset Management</td>
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<tr>
<td>HOSP4060</td>
<td>Hospitality Strategy Design and Execution Seminar</td>
<td>4.5</td>
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<tr>
<td>MGMT2001</td>
<td>Human Resource Management</td>
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A&S Core Experience

Communications Foundation Courses

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<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ENGL1020</td>
<td>English Composition</td>
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<td>ENGL2021</td>
<td>Advanced Composition and Communication</td>
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</tr>
<tr>
<td>ENGL3030</td>
<td>Communication Skills</td>
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Integrative Learning

Two ILS courses, one at the 2000 level, and one at the 4000 level

Arts and Humanities

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>PHIL2240</td>
<td>Ethics: A Global Perspective</td>
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<tr>
<td>One course from ART, HIST, HUM, LIT or REL</td>
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<td></td>
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Mathematics

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
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</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td>4.5</td>
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Science

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
<td>9</td>
</tr>
<tr>
<td>One course from ANTH, LEAD, PSCL, PSYC or SOC</td>
<td>9</td>
<td></td>
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</tbody>
</table>

Free Electives

22.5 credits selected from 1000-4999 numbered offerings within the university.

Free Electives

22.5

Total Credits

181.0

# In addition to classes, free elective credit can be applied to a number of placement scores to enroll in required math course(s).

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The College of Hospitality Management offers a minor in Professional Golf Management (22.5 credits) that prepares students to take on leadership roles in golf management and golf related industries. By combining classes in golf skills and golf management with traditional management classes, students will have a solid foundation with which to succeed in this growing industry. Moreover, students will have opportunities to deepen their knowledge in the specific areas which are the most appealing to them including, but not limited to, knowing how to teach golf, manage a golf facility, private club management, or sponsorship, and marketing. Students can choose classes in the minor which they feel will be most beneficial to advancing their career in the golf industry.

### Professional Golf Management

**Minor**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEE2025</td>
<td>Rules of Golf</td>
<td>1.5</td>
</tr>
<tr>
<td>SEE2055</td>
<td>Intro to Teaching Golf</td>
<td>3</td>
</tr>
<tr>
<td>SEE3080</td>
<td>Golf Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td><strong>Choose three of the following</strong></td>
<td></td>
<td>13.5</td>
</tr>
<tr>
<td>HOSP3060</td>
<td>Private Club Management</td>
<td></td>
</tr>
<tr>
<td>MRKT3005</td>
<td>Brand Marketing</td>
<td></td>
</tr>
<tr>
<td>SEE3075</td>
<td>Golf Club Design &amp; Repair</td>
<td></td>
</tr>
<tr>
<td>SEE3085</td>
<td>Turfgrass Management</td>
<td></td>
</tr>
<tr>
<td>SEE3095</td>
<td>Tournament Management</td>
<td></td>
</tr>
<tr>
<td>SEE3160</td>
<td>Sponsorship, Sales and Relationship Management</td>
<td></td>
</tr>
</tbody>
</table>

**Total Credits** 22.5
Restaurant, Food & Beverage Management - BS

The Restaurant, Food & Beverage Management bachelor’s degree program provides a unique combination of culinary skills and hospitality management. The focus is on current restaurant and food service management industry topics. The program also develops proficiency in the area of beverage management. Other areas of study include critical thinking, financial analysis, industry technology, social media, leadership and customer awareness to prepare students for a management career in the food service industry. According to the National Restaurant Association, the food and beverage industry is the largest U.S. employer besides the government.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the restaurant, food and beverage profession to address industry problems both locally and globally.
- Communicate effectively to diverse audiences, purposes and situations in the restaurant and food and beverage operations.
- Use decision-support tools to solve problems and facilitate organizational processes within the food and beverage environment.
- Integrate current industry technologies in all aspects of food and beverage management.
- Attain relevant industry-recognized certifications.
- Integrate industry-specific knowledge and skills in managing food and beverage operations.

As part of this program, all students complete a mandatory, term-long internship.

Value-added certifications within the degree include an industry-recognized responsible alcohol service certification, the national sanitation certification (a graduation requirement) recognized by the Conference for Food Protection, and the International School of Mixology Bartending Certificate.

Restaurant, Food & Beverage Management

A four-year program leading to the bachelor of science degree

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### Business Foundations

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ACCT1210</td>
<td>Financial Accounting</td>
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<tr>
<td>CAR0010</td>
<td>Career Management</td>
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<tr>
<td>FISV2000</td>
<td>Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>FIT1040</td>
<td>Spreadsheet Design for Business Solutions</td>
<td>4.5</td>
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<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
<td>4.5</td>
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<tr>
<td>MRTK1001</td>
<td>Principles of Marketing</td>
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### Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL1015</td>
<td>Introduction to Culinary Foundations</td>
<td>3</td>
</tr>
<tr>
<td>CUL1035</td>
<td>Culinary Fundamentals</td>
<td>3</td>
</tr>
<tr>
<td>CUL1135</td>
<td>Purchasing, Product Identification &amp; Protein Fabrication</td>
<td>3</td>
</tr>
<tr>
<td>CUL1325</td>
<td>Essentials of Dining Service</td>
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<tr>
<td>CUL4045</td>
<td>Spirits and Mixology Management</td>
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<tr>
<td>FSM1001</td>
<td>Introduction to the Food Service Field</td>
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</tr>
<tr>
<td>FSM1065</td>
<td>Food Safety and Sanitation Management *</td>
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<tr>
<td>FSM2005</td>
<td>Technology in the Food and Beverage Industry</td>
<td>2.25</td>
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<tr>
<td>FSM2055</td>
<td>Beverage Appreciation</td>
<td>4.5</td>
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<tr>
<td>FSM2080</td>
<td>Food Service Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>or FSM2180</td>
<td>Hotel Food and Beverage Operations Control</td>
<td></td>
</tr>
<tr>
<td>FSM3001</td>
<td>Food Service Management Systems and Human Resource Applications</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3060</td>
<td>Front of the House Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3099</td>
<td>Food Service Management Internship</td>
<td>13.5</td>
</tr>
<tr>
<td>FSM4061</td>
<td>Advanced Food Service Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4160</td>
<td>Food and Beverage Strategies and Logistics</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4880</td>
<td>Beverage Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MRTK7005</td>
<td>Social Media Marketing</td>
<td>4.5</td>
</tr>
</tbody>
</table>

### A&S Core Experience

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENS1020</td>
<td>English Composition</td>
<td></td>
</tr>
<tr>
<td>ENS1021</td>
<td>Advanced Composition and Communication</td>
<td></td>
</tr>
<tr>
<td>ENS1030</td>
<td>Communication Skills</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Integrative Learning</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td>Two ILS courses, one at the 2000 level, one at the 4000 level</td>
<td></td>
</tr>
<tr>
<td>NESS1001</td>
<td>Arts and Humanities</td>
<td>9</td>
</tr>
<tr>
<td>PHIL3240</td>
<td>Ethics: A Global Perspective</td>
<td></td>
</tr>
</tbody>
</table>

### Mathematics

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student’s placement)</td>
<td>9</td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td>4.5</td>
</tr>
<tr>
<td></td>
<td>One course from BIO, CHEM, PHY or SCI</td>
<td></td>
</tr>
<tr>
<td>Social Sciences</td>
<td>Macroeconomics or Microeconomics</td>
<td>4.5</td>
</tr>
</tbody>
</table>

### Free Electives

- Two courses with an EASC attribute, at least one at 3000 level or higher.

### Total Credits

183.25

* Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Sports, Entertainment, Event - Management - BS

The Sports, Entertainment, Event — Management (SEEM) bachelor's degree program prepares students to enter the multi-billion-dollar sports, entertainment and event management industry with the skills and knowledge to excel in their career. A managerial foundation provides a solid core of industry-relevant courses and a theoretical background. Coursework is coupled with professional preparation, active-learning classrooms and access to industry professionals. During the first year of this four-year program, students begin taking foundational courses in sports, entertainment and event management. As they progress into more advanced coursework, students have the option of moving into specializations to begin tailoring their degree to best meet their future goals. Specializations such as Sports Management, Event Management, Live Entertainment Management or General Studies are available to all incoming freshmen. Courses within the program include professional sports management, athletics coaching and administration, weddings and ceremonies, sports and entertainment marketing, concert and event production, media literacy, ticketing methods and data analysis, international venue management, contract negotiations and agreements, and ancillary services/revenue management.

With 22.5 free electives available, students also have the option to participate in one or two term-long, off-site internships under the direction of an industry professional. This experience allows students to actively participate in the real-world setting of sales and marketing, sports management, venue management, event production, and golf course/private club operations. Students can also choose to participate in a study abroad program, select a minor or take additional courses outside of their discipline to enhance their learning experience.

Upon completion of the program, graduates are expected to:

• Apply the major concepts, skills and values of the sports, entertainment and event management industry by integrating the concepts of marketing, finance, operations and ancillary services in the management of a range of events.
• Communicate effectively to diverse audiences, purposes and situations in a variety of contexts within the sports, entertainment and event management industry.
• Use decision-support tools to solve problems and facilitate organizational processes by applying critical thinking and ethical problem solving to management decisions within the sports, entertainment and event management industry.
• Apply the principles of management to current issues in the sports, entertainment and event management industry.
• Demonstrate leadership skills and adapt them to a diverse global market in the sports, entertainment and event management industry.

Graduates of the Sports, Entertainment, Event — Management degree program are prepared for a variety of careers within amateur and professional sports teams, entertainment venues, conferences and trade shows, event management and production companies. Options exist both nationally and internationally for graduates of this program.

Sports, Entertainment, Event — Management
A four-year program leading to the bachelor of science degree

Business Foundations
ACCT1210 Financial Accounting 4.5
CAR0010 Career Management 1
FISV2000 Finance 4.5
FIT1040 Spreadsheet Design for Business Solutions 4.5
LAW2001 The Legal Environment of Business I 4.5
MRKT1001 Principles of Marketing 4.5

Major Courses
MGMT2001 Human Resource Management 4.5
SEE1001 Introduction to the Sports, Entertainment and Event Management Industry 4.5
SEE1010 Sports, Entertainment, Event — Management First Year 2.25
Student Seminar
SEE2020 The Business of Event Management 4.5
SEE3099 Sports/Entertainment/Event Management Internship 13.5
SEE3850 Negotiations and Agreements in Hospitality, Sports, Entertainment and Event Management 4.5
SEE4000 Sports/Entertainment/Event Management Seminar 4.5

Major Courses/_specialization
Choose Additional Major Courses or a Specialization listed below* 36
SEE2005 The Business of Sports
SEE2030 The Business of the Entertainment Industry
SEE3008 Ancillary Services and Revenue Management in the Sports, Entertainment and Event Industry
SEE3010 Ticketing Methods and Data Analysis in Sports, Entertainment and Event Management
SEE3045 New Media Literacy in Sports, Entertainment and Event Management
SEE3065 Fundamentals of Fundraising and Philanthropy
SEE3160 Sponsorship, Sales and Relationship Management
SEE4050 International Sports, Entertainment, Event and Venue Management

A&S Core Experience 13.5
Communications Foundations Courses
ENG1020 English Composition 4.5
ENG1021 Advanced Composition and Communication 4.5
ENG1030 Communication Skills

Integrative Learning 9
Two ILS courses, one at the 2000 level, one at the 4000 level

Arts and Humanities 9
PHIL3240 Ethics: A Global Perspective
One course from ART, HIST, HUM, LIT or REL

Mathematics 9
MATH1002 A Survey of College Mathematics (or higher, based on student’s placement)
MATH2001 Statistics

Science 4.5
One course from BIO, CHM, PHY or SCI

Social Sciences 9
ECON1001 Macroeconomics
One course from ANTH, LEAD, PSCI, PSYC or SOC

A&S Electives 9
Two courses with an EASC attribute, at least one at 3000 level or higher.

Free Electives 22.5 credits selected from 1000-4999 numbered offerings within the university.

Total Credits 183.25

* In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

1Specialization in Event Management 36
SEE2150 Safety, Security and Risk Management in the SEEM Industry
SEE3041 Special Event Protocol
SEE3042 Weddings & Ceremonies
SEE3060 Concert and Event Production
SEE3065 Fundamentals of Fundraising and Philanthropy
SEE3160 Sponsorship, Sales and Relationship Management
SEE3170 International Exhibitions & Events
SEE4110 Advanced Special Event Management

1Specialization in Live Entertainment Management 36
FSM2110 Food and Beverage Operations in the Sports, Entertainment and Event Management Industry
SEE2030 The Business of the Entertainment Industry
SEE2150 Safety, Security and Risk Management in the SEEM Industry
SEE3010 Ticketing Methods and Data Analysis in Sports, Entertainment and Event Management
SEE3060 Concert and Event Production
SEE3150 Television and Movie Production Management
SEE3160 Sponsorship, Sales and Relationship Management
SEE4050 International Sports, Entertainment, Event and Venue Management

1Specialization in Sports Management 36
SEE2005 The Business of Sports
SEE3008 Ancillary Services and Revenue Management in the Sports, Entertainment and Event Industry
SEE3010 Ticketing Methods and Data Analysis in Sports, Entertainment and Event Management
SEE 3020  Professional Sports Management
SEE 3030  Athletic Coaching and Administration
SEE 3045  New Media Literacy in Sports, Entertainment and Event Management
SEE 3160  Sponsorship, Sales and Relationship Management
SEE 4020  Sports and Entertainment Marketing

NOTE: Students must pass MATH 0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG 1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Tourism & Hospitality Management - BS

The Tourism & Hospitality Management bachelor’s degree program provides a broad-based option for students, incorporating the hotel, travel-tourism and food segments of the hospitality industry with special focus given to travel-tourism.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the tourism and hospitality industry.
- Communicate effectively to diverse audiences, purposes and situations in the travel and hospitality industry.
- Use decision–support tools to solve problems and facilitate organizational processes in the travel and hospitality industry.
- Identify, analyze and apply critical thinking using industry trends to enhance the guest experience.
- Produce travel and tourism plans that have the potential to maximize the positive effect of tourism on a destination.

This program places an emphasis on tourism as the glue that holds the industry together, especially in course offerings and the term-long experiential learning program. The highlight of the degree is the Familiarization (FAM) Tour, a class project that includes planning a trip to a domestic or international destination. Students are required to research, budget, plan, promote and implement the tasks of a tour escort and tour guide.

Graduates may be employed in all industry segments due to the program’s more generalized curriculum, but the emphasis on travel-tourism provides specific career options in destination marketing organizations such as CVBs and tourism offices, resorts, tour operators, travel industry suppliers such as airlines, cruise lines or ground transportation, and various international operators.

Tourism & Hospitality Management

A four-year program leading to the bachelor of science degree

**Business Foundations**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT2110</td>
<td>Financial Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>CAR0010</td>
<td>Career Management</td>
<td>1</td>
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<tr>
<td>FSI2000</td>
<td>Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>FIT1040</td>
<td>Spreadsheet Design for Business Solutions</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT1001</td>
<td>Principles of Marketing</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**Major Courses**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSM2005</td>
<td>Food and Beverage in the Hospitality Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP1001</td>
<td>Orientation to the Hospitality Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP1080</td>
<td>Technology in the Tourism/Hospitality Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2011</td>
<td>Hospitality Sales and Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2001</td>
<td>Human Resource Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT3045</td>
<td>Social Media Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE3850</td>
<td>Negotiations and Agreements in Hospitality, Sports, Entertainment and Event Management</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL2801</td>
<td>World Geography for Tourism and Hospitality</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL3010</td>
<td>Dynamics of Tourism and Sustainability</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL3030</td>
<td>International Policies of Tourism</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL3035</td>
<td>Tour Management Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL3099</td>
<td>Tourism &amp; Hospitality Internship</td>
<td>13.5</td>
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<tr>
<td>TRVL4011</td>
<td>Destination Management Organization</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL4160</td>
<td>Travel and Tourism Strategic Management Seminar</td>
<td>4.5</td>
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</table>

**A&S Core Experience**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
<td></td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td></td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
<td></td>
</tr>
</tbody>
</table>

**Integrative Learning**

- 9 credits

Two ILS courses, one at the 2000 level, one at the 4000 level.

**Arts and Humanities**

- 9 credits

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHIL3240</td>
<td>Ethics: A Global Perspective</td>
<td>9</td>
</tr>
</tbody>
</table>

**Mathematics**

- 9 credits

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
<td>9</td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**Science**

- 4.5 credits

**Social Sciences**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
<td></td>
</tr>
<tr>
<td>or ECON1002</td>
<td>Microeconomics</td>
<td></td>
</tr>
</tbody>
</table>

**Free Electives**

- 22.5 credits selected from 1000-4999 numbered offerings within the university. 22.5 credits

**Total Credits**

| Total       | 181.0 |

**NOTE:** Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Course Descriptions

Academic Int'l Programs (ABRD) Courses

ABRD4080 Study Abroad - Exchange Program
This course is a variable-credit placeholder course used to maintain JWU student status while participating in a JWU exchange program. Students apply for the exchange program through JWU Study Abroad, which identifies the approved exchange university institutions. Students are enrolled in exchange university courses overseas. The international host university courses are not from the JWU catalog, so students schedule for this course (4.5-22.5 credits) to maintain registration at Johnson & Wales.
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
1.25-22.5 Quarter Credit Hours

ABRD4180 Study Abroad - Affiliate Program
This course is a variable-credit placeholder course used to maintain JWU student status while participating in a JWU affiliate program. Students apply for the affiliate program through JWU Study Abroad, which identifies the approved affiliate organizations and specific approved programs. Students are enrolled in an affiliate's partner university courses overseas. The international host institution or university courses are not from the JWU catalog, so students schedule for ABRD4180 (4.5-22.5 credits) to maintain registration at Johnson & Wales.
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
1.5-22.5 Quarter Credit Hours

Accounting (ACCT) Courses

ACCT1210 Financial Accounting
This introductory course acquaints students with the basic principles, practices and theories of financial accounting. Topics include the identification, measurement and recording of the financial effects of economic events on enterprises. Emphasis is placed on the understanding and use of financial statements for the corporation and interpretation and use of financial statement information in business decisions, and a study of the system that produces this information. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT1220 Managerial Accounting
This course is the second of two required accounting courses to be completed by students pursuing degrees in business and hospitality. Students learn the nature, application and behavior of costs in both the goods-producing sector and service-producing sector. Various approaches to preparing budgets are also discussed. Decision making utilizing the topics discussed is emphasized.
Prerequisite(s): ACCT1210 or (ACCT1002 or ACCT1007 or ACCT1012 or ACCT1022 or ACCT2002 or ACCT2004). (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

Advertising Comm (ADVC) Courses

ADVC1010 Marketing Communications
This course focuses on the role of integrated marketing communications in the overall marketing process. Emphasis is on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective relationships, communication theory and the creative process in achieving marketing objectives for brands. Students learn how advertising messages are created using consumer insights and how messages are placed in a variety of media channels. Students also learn how each of the promotional mix elements can be used for specific purposes.
Prerequisite(s): (DME1020 or GDES1020) or (MCST1010 or COMM1010) or (MRKT1001 or HOSP3050). (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC1011 Media Strategy
This course focuses on the role of integrated marketing communications in the overall marketing process. Emphasis is on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective relationships, communication theory and the creative process in achieving marketing objectives for brands. Students learn how advertising messages are created using consumer insights and how messages are placed in a variety of media channels. Students also learn how each of the promotional mix elements can be used for specific purposes.
Prerequisite(s): ADVC1010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC2001 Creative Concepts and Strategy
This course prepares students to develop creative concepts based on research and sound selling positioning strategies. Emphasis is on teaching students to think both strategically and creatively for the wide range of media and communication tools used by today's advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards, brochures, catalogs and infomercials in traditional and new media. Particular emphasis is on developing strategies and writing creative strategy statements from which concepts are developed and executed.
Prerequisite(s): ADVC1010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC3010 Digital Media Planning
This course provides students with the skills and knowledge required to be successful in today's digital advertising industry, including paid, owned and earned media. Students focus on the options available to reach online audiences (including the Web, mobile devices and social media), calculate the costs to do so, and assess the results using analytical tools provided by syndicated databases and media organization.
Prerequisite(s): ADVC1010, junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

ADVC4120 Marketing Communications in an International Context
This course is designed to place students in an international context in which they can gain firsthand knowledge of how organizations use positioning and communications strategies to achieve specific marketing objectives. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge and skills to develop integrated marketing communications plans, including advertising, public relations and media strategies. This course is taught for variable (4.5-13.5) credits only as part of a short-term summer study abroad program.
Prerequisite(s): ADVC1010, MRKT1001, acceptance into Study Abroad program.
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5-13.5 Quarter Credit Hours

Art (ART) Courses

ART2010 Introduction to Film
This course is designed to give students an in-depth introduction to the motion picture medium. Students gain an understanding of the technical aspects of filmmaking and the ways in which movies express meaning through cinematography, production design, actor performance, editing, sound design, and narrative. The ideology of film and film theory are also explored.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
ART3020 Art History
This course provides an introduction to the understanding and appreciation of art. Emphasis will be placed on the visual arts of painting, sculpture, and architecture. The course covers the basic principles of design, form, and techniques as well as a general chronological history of art from ancient to contemporary works. Students will be encouraged to respond actively to works of art through class discussions, museum visits, and class projects.
Prerequisite(s): ENG1021 or ENG1027. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
3 Quarter Credit Hours

ART3110 World Cinemas
This course is designed to give students an in-depth introduction to the rich and diverse history of film across the world. Through a series of case studies, students engage deeply with a broad range of international filmmakers, movements and styles, focusing on places such as France, Italy, Japan, China, Brazil, Mexico and more. Students explore the ways in which specific film styles and traditions develop in relation to 1) their own social/cultural contexts, 2) the global dominance of Hollywood Cinema and 3) the “transnational” context of an increasingly globalized film marketplace. In the process, students are not only exposed to a wealth of international films and filmmakers — they move beyond the classic pleasure of simply watching movies and develop the tools necessary to analyze films aesthetically, thematically and technically and to reflect critically upon the social meaning and importance of our global film culture.
Prerequisite(s): ENG1021 or ENG1027. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

Baking and Pastry Arts (BPA) Courses

BPA1010 Fundamental Skills and Techniques
This course provides students with fundamental cooking and baking techniques, knife skills, piping skills and mixing methods. Emphasis is placed on proper receiving, handling and identification of fruits and other ingredients used in the pastry kitchen.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1015 Classic Pastry
This course is designed to give the student fundamental working knowledge of the traditional methods of producing puff pastry, pâtes à choux, creams and custards. This course also includes practical techniques of platter design and presentations. Students plan, organize and set up pastry buffets.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1020 Pies and Tarts
This course is designed to provide students with the knowledge of traditional methods of producing pies and tarts. Emphasis is on the production of basic pie dough, short dough, pâte sablée, and a variety of pie and tart fillings.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1025 Cookies and Petits Fours
This course provides students with a fundamental working knowledge of the traditional methods of producing cookies and petits fours. Fundamentals of production, finishing techniques and platter presentations are introduced.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1030 Hot and Cold Desserts
This course is designed to provide students with skills in the production of churned and still-frozen desserts, composed frozen desserts and the production of hot desserts enhanced by a frozen component.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1035 Chocolates and Confections
This course provides students with the skills and knowledge of chocolate tempering methods. Hand dipped and molded pralines and truffles (candies) are produced utilizing different chocolates, fillings and decorating techniques. Emphasis is placed on the history and manufacturing techniques of the different qualities in chocolate.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1040 Introduction to Cakes
This course provides students with the skills and knowledge of producing cakes, butter creams and icings. Each student is taught proper mixing methods and assembling, icing and finishing techniques of a variety of cakes.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1045 Principles of Artisan Bread Baking
This course provides an introduction to the skills and techniques of artisan bread production. Products covered include commercially yeasted breads, rolls and savory quick breads. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, and baking methodology.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1050 Viennnoiserie
This course provides students with the knowledge and application of the principles and techniques of viennnoiserie production. Yeasted and enriched breads, laminated doughs and quick breads are introduced in this class. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are introduced. Emphasis is placed on mixing techniques, controlled fermentation, hand shaping skills and baking methodology.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1060 How Baking Works
This course introduces how baking works through an understanding of the ingredients used in baking and pastry. Students run experiments in order to learn about ingredients and understand how ingredients change during production and interaction with other ingredients.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2010 Specialty Cakes
Students build on their fundamental skills of icing cakes in creating special occasion cakes. Emphasis is placed on developing skills in making various flowers out of modeling chocolate, marzipan and gum paste. Students are introduced to covering and glazing special occasion cakes with rolled fondant and build their piping skills through intricate patterns and techniques.
Prerequisite(s): BPA1040.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2015 Entremets and Petits Gâteaux
This course provides students with advanced methods of creating entremets and petits gateaux that are contemporary and relevant to industry. Different components and modern finishing techniques are applied in creating molded entremets and petits gateaux.
Prerequisite(s): BPA1010, BPA1030, BPA1035, BPA1040, sophomore status or approval of dean or department chair.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1021 Principles of Artisan Bread Production
This course provides students with a fundamental working knowledge of the traditional methods of producing artisan breads, such as baguettes and focaccia. Students learn the proper mixing methods, fermentation techniques, and baking methodology to produce high-quality breads.

BPA1022 Advanced Pies and Tarts
This course is designed to provide students with advanced techniques in making various pies and tarts, including deep dish pies, tarts, and flips. Emphasis will be placed on developing skills in making various fillings and crusts.

BPA1023 Advanced Cookies and Petits Fours
This course provides students with advanced skills in making cookies and petits fours, including techniques for shaping and decorating. Emphasis will be placed on developing skills in using a variety of chocolate and confectionery techniques.

BPA1024 Advanced Hot and Cold Desserts
This course is designed to provide students with advanced skills in making a variety of hot and cold desserts, including ice cream, sorbets, and mousse. Emphasis will be placed on developing skills in using a variety of fresh fruit and nut ingredients.

BPA1025 Advanced Chocolates and Confections
This course provides students with advanced skills in making a variety of chocolate and confectionery products, including truffles, pralines, and caramels. Emphasis will be placed on developing skills in using a variety of chocolate and caramel techniques.

BPA1026 Advanced Pastry Production
This course is designed to provide students with advanced skills in making a variety of breads, pastries, and cakes. Emphasis will be placed on developing skills in using a variety of yeast and dough techniques.
BPA2020 Plated Desserts
This course covers preparation and presentation of individual hot and cold plated desserts, using a variety of traditional and modern plating techniques. Plate design, station organization, a la minute service, flavor, textural components, and portion control are emphasized.
Prerequisite(s): BPA1015, BPA1030.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2025 Advanced Artisan Bread Baking
This course introduces students to the advanced skills and techniques of artisan bread production that includes commercially and naturally leavened breads; decorative breads, crackers and flat breads. Properties and characteristics of grains other than wheat and sustainability are covered. The baker’s percentage system, scaling ingredients, mixing techniques, controlled fermentation, hand shaping skills, and baking methodology are reviewed.
Prerequisite(s): BPA1045.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2030 Sugar Artistry
Students are introduced to various sugar artistry techniques, including pastillage, poured, pulled and blown sugar. Emphasis is on the planning and production of individual showpieces using various shaping and molding methods.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2626 Baking & Pastry Internship
This intermediate level work-experience course is designed to provide students with a hands-on learning experience in the food service industry. Students apply theoretical knowledge of baking and pastry arts, demonstrate practical skills of production, and practice professionalism in a university-approved industry setting. Upon completion of this term-long course, students have a broader understanding of the demands and expectations of the food service industry while improving their skills in baking and pastry arts.
Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA. A minimum 2.75 cumulative GPA may be required for certain site selections.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
6.75-13.5 Quarter Credit Hours

BPA3340 Wedding Cake Design
This course focuses on the preparation and presentation of wedding cakes using modern production and decorating techniques. Emphasis is on developing skills in the area of piping and construction using rolled fondant, gum paste, royal icing and various buttercreams.
Prerequisite(s): Associate degree in Baking Pastry Arts.
Offered at North Miami, Providence
3 Quarter Credit Hours

BPA3350 Artisan Breads
This course covers breakfast pastries and doughs with long fermentation using sour dough starters. Students are asked to create some small decorative amenities using different decorative doughs to enhance buffet and window displays. Emphasis is placed on proper dough fermentation techniques and proper product management.
Prerequisite(s): Associate degree in Baking Pastry Arts.
Offered at North Miami, Providence
3 Quarter Credit Hours

BPA3360 Chocolate Artistry
In this class students build on the foundation laid in their sophomore chocolate and sugar artistry course. Emphasis is on the preparation of chocolates and confections using new and more efficient techniques as well as advanced decorating techniques. In addition, students plan, design and prepare a chocolate showpiece and smaller amenities.
Prerequisite(s): Associate degree in Baking Pastry Arts.
Offered at North Miami, Providence
3 Quarter Credit Hours

Career Management (CAR) Courses
CAR0010 Career Management
This career management course focuses on preparing and empowering students to make effective career choices, demonstrate professionalism, identify and pursue internships, and begin to navigate their career direction. Students learn ways to enhance and customize their job search materials and to market themselves effectively to employers. Various job search, networking and interview techniques are reinforced. Other topics include personal financial management and graduate school.
Prerequisite(s): Junior status. (OL)
Offered at Charlotte, Denver, North Miami, Providence
1 Quarter Credit Hour

Computer Science (CSIS) Courses
CSIS1000 Problem Solving and Programming Concepts
This introductory course teaches students the fundamentals of problem solving in computer programming. Students learn to use both textual and graphic algorithms as problem-solving tools. In hands-on learning exercises, students work from a problem statement, conduct a task analysis to solve the problem, decide what data is needed to solve the problem, create a visual representation of their solution, and then convert the visual representation to a textual step-by-step statement of their solution. Students use a range of tools currently used in industry, including functional decomposition diagrams, flowcharts, use cases, metadata charts, data flow documents and pseudocode.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CSIS1101 Computer Science I
This course teaches students to think algorithmically and solve problems efficiently. This course is designed to present an introduction to computer science doctrine; an understanding of core algorithmic concepts (e.g., control structures, assignment, decision structures, mathematical/Boolean operations, etc.); an introduction to structured computer programming languages, problem classification, program development and specification; software development planning techniques; debugging techniques; an introduction to the power of development environments; and documentation of software projects. Students design algorithms to solve problems and learn how to translate these algorithms into working computer programs. Experience is acquired through programming projects in a high-level programming language.
Prerequisite(s): CSIS1000.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

CSIS1112 Computer Science II
This course further enhances the student’s understanding of computer science theory and methods, and provides an introduction to the study of important algorithms. Main themes include designing with appropriate data structures (Advanced Data Types — ADTs) and classic algorithms, and analyzing the efficiency of the algorithms developed. Classic algorithms studied include those used for recursion, sorting, searching, graph algorithms and maintaining dynamic data structures. ADTs are presented from a generic/usage-oriented perspective. This course also serves as an introduction to object oriented programming.
Prerequisite(s): CSIS1101.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

CSIS2018 Advanced Data Structures
This is an essential course in the adaptation of ADTs for use in solving complex or computationally expensive problems efficiently. This course provides students with the implementation level details of various ADTs as they are applied to solving a wide array of problems. The course provides advanced programming techniques for implementing ADTs, such as recursion. Students also gain an appreciation of the trade-offs between competing ADT solutions as they pertain to problem solving.
Prerequisite(s): CSIS1112.
Offered at North Miami, Providence
4.5 Quarter Credit Hours
CSIS2023 Survey of Programming Languages
This course examines the evolution of programming languages and the nature of various types of computer languages, concentrating on their suitability, efficiency and effectiveness as they pertain to particular problem domains. General concepts common to all programming languages are discussed so as to facilitate learning new languages. Language paradigms (e.g., logic, functional, procedural, object-oriented) are compared and implementation strategies are discussed. Prerequisite(s): CSIS2018, ENGN2014. Offered at North Miami, Providence 4.5 Quarter Credit Hours

CSIS2030 Database Concepts
This course introduces students to the function of a database environment. The importance of databases to modern systems development provides the motivation for examining data structures and models as they relate to user needs. Relational data models are emphasized along with query languages and user-friendly packages. The various data structures and file storage techniques used with hierarchical, network and relational data management issues are developed. Out-of-class assignments are completed by all students. Prerequisite(s): CSIS1000 or CSIS1101 or FIT1014 or FIT1040. Offered at North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

CSIS2045 Introduction to Operating Systems
This course includes a survey of the functional characteristics of complex operating systems and an introduction to the basic techniques of operating systems design. The course discusses the topics of hardware configuration, channel operation, interrupts, register functions, multiprogramming, multiprocessing, timesharing and JCL. Prerequisite(s): CSIS1020 or CSIS1040 or CSIS1101. Offered at North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

CSIS2050 Advanced Programming Concepts
This course is designed to provide the student with an advanced understanding of the relationship between hardware and software through the use of higher level language (C programming language) facilities. Students learn how to create programs that interface with computer peripherals. Program design, coding, debugging, testing, execution and documentation are reinforced. Prerequisite(s): CSIS1020 or CSIS1101. Offered at North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

CSIS2075 Interface Design for Mobile Devices
This course addresses the unique features and limitations of small, mobile computing devices such as smartphones and tablets. These devices are different from the traditional computing platforms in that they typically do not have mechanical keyboards or pointing devices, but use touch screens as the primary interface. The use of the screen as both the input and output device, the small size of the device, and the added features such as telephony, global positioning, accelerometer and camera provide both challenges and opportunities for the application developer. This course prepares students for application development for mobile computing devices. Prerequisite(s): Sophomore status. Offered at North Miami, Providence 4.5 Quarter Credit Hours

CSIS3030 Server Side Programming I
This course introduces contemporary scripting language to teach fundamental concepts and techniques for programming in a browser-based environment. Data representation, manipulation and how interactive data feeds information on a web page are explored. Current scripting languages are used. Prerequisite(s): CSIS1101 or CSIS2025. Offered at North Miami, Providence 4.5 Quarter Credit Hours

CSIS3040 Server Side Programming II
This advanced programming course focuses on data interaction and transaction processing in a client server environment. Students utilize current client and server side compiled programming languages to architect and implement web applications. This course emphasizes current industry best practices using compiled code in current programming environments. Prerequisite(s): CSIS3030. Offered at North Miami, Providence 4.5 Quarter Credit Hours

CSIS3070 Exploring Mobile Application Development with the iPhone
This course familiarizes students with the fundamentals of mobile platform development. The basics of Objective-C, Cocoa Touch and the iPhone SDK are taught in order to explore the limitations and concerns associated with handheld device user interfaces as well as features such as acceleration detection, location-awareness, multi-touch input and real-time notification. Prerequisite(s): CSIS1020 or CSIS1101 or CSIS2065. Offered at North Miami, Providence 4.5 Quarter Credit Hours

CSIS3075 Mobile Application Development with Android
This course extends students' programming interests and talents into the mobile platform. Students are taught to install and configure the Android development toolkit on a personal computer, and to design and code mobile applications that include the use of services that the Android operating system provides on the mobile platform. Prerequisite(s): CSIS101 or CSIS2060 or CSIS2065 (HY) Offered at North Miami, Providence 4.5 Quarter Credit Hours

CSIS3106 Software Verification, Validation, Testing and Security
This course covers methods for evaluating software for correctness and reliability, including code inspections, program proofs and testing methodologies. Students learn formal and informal proofs of correctness, code inspections and their role in software verification, unit tests and system testing techniques, testing tools and limitations of testing. Statistical testing and reliability models address the testing of large scale systems. Students learn techniques for developing secure code, including: software data flow analysis, secure access, using cryptography, eliminating data residue and the need for content checking. Prerequisite(s): CSIS2045, ITEC2085. Offered at North Miami, Providence 4.5 Quarter Credit Hours

CSIS3126 Design Project I
This course is designed to allow for mid-program evaluation of the software development skills and abilities of students. Under the direction of faculty, students develop a solution to a complex problem (agreed upon with faculty) to be completed strictly within one term (11 weeks). Students must utilize all of the skills learned thus far in the program to complete the task required. Prerequisite(s): CSIS2018, ENGN2014. Offered at North Miami, Providence 4.5 Quarter Credit Hours

CSIS4010 Software Engineering
This course covers development life cycle choices, software code management, software project cost analysis, tools for developing software, productizing software, documenting software products, development effort estimating, software development team dynamics, and emerging trends in the software engineering field. Prerequisite(s): CSIS3106, PRMG2010. Offered at North Miami, Providence 4.5 Quarter Credit Hours

Criminal Justice (CJS) Courses

CJS1002 Introduction to Criminal Justice
This course presents an overview and analysis of the American criminal justice system. The concept of crime and the roles of police, courts, defense attorneys, prosecuting attorneys and corrections are considered. In addition, an overview of the causes of crime, the problems associated with the measurement of crime, and the concept of "justice" in the American criminal system is examined. Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours
CJS1070 Criminal Courts
This course is an examination of the problems, policies and practices of the criminal court system with emphasis placed on the structure and organization of the court system. The role of the courts, from arrest to conviction and appeal, is explored.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS1090 Law Enforcement
This course is a survey of law enforcement agencies, their role, history and development within the field of criminal justice. Emphasis is placed on police administration, organization, management culture, relations within the community and technology.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS2040 Corrections
This course is an introduction to corrections. It presents an historical look at punishment through the ages. Justification for punishment is explored including: retribution, deterrence, incapacitation, and rehabilitation. Various dispositions of prisoners are presented from capital punishment, transportation, galley slavery, and the eventual development of the prison. The evolution of prisons and acceptable conditions are discussed along with the advent of the prisoner rights movement.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS2050 Criminology
This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS2085 Juvenile Justice
This course presents an analysis of the historical development of the juvenile justice system in the United States. The student is introduced to the changing view of juveniles from early America, when children were treated as little adults, through the nineteenth and twentieth centuries where they came to be considered as children and adolescents that had to be protected from abusive families and their environment. Socializing agents such as the family, schools and peers are studied as to their influence on the development of delinquency. Youth are studied as victims of crime, as perpetrators of crime, and their likelihood to become involved with gangs. Additionally, law enforcement, the courts and corrections are studied to show their impact on delinquency.
Prerequisite(s): Sophomore status.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS2150 Criminal Justice Ethics
At the core of every aspect of the field of criminal justice is an ethical dilemma involving human behavior and individual decision-making. As such, this course will provide an in-depth examination of the three major schools of ethical thought (virtue, formalism, and utilitarianism) in order to illustrate how individual ethics directly influences decision-making, and to help students develop comprehensive ethical reasoning skills. Through the examination of hypothetical case studies, actual criminal justice events, and extensive debate, this course will explore the three major areas of criminal justice to include law enforcement, courts, and corrections, in order to provide students with the opportunity to observe and evaluate the direct connection between ethics and specific aspects of the criminal justice system.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS3075 Criminal Investigation
In this course, the student is exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence related to specific crimes (i.e., homicide, arson, burglary, etc.). Since criminal investigation must be conducted within the framework of our constitutional system of government, opinions of the United States Supreme Court that affect the collection of evidence are emphasized.
Prerequisite(s): CJS1090.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS3099 Criminal Justice Internship
Selected Criminal Justice students serve a one-term internship in an approved criminal justice facility such as police department, correctional facility, juvenile correction facility, probation and parole department or private security facility. The internship is designed to give students the opportunity to apply their formal education to actual work situations. The student intern works under the supervision of a criminal justice professional. The student intern shall maintain a written log throughout the term of the internship.
Prerequisite(s): To be eligible for this internship, students must: 1) maintain a 2.75 cumulative GPA during the entire pre-program application process, 2) have completed 90 hours of course work, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty advisor.
Offered at Denver, North Miami, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

CJS3450 Comparative Criminal Justice
This course comparatively examines major criminal justice institutions within the United States and around the world, and also provides an in-depth examination of existing international criminal justice systems and the shared critical issues existing both domestically and internationally. The course offers a comprehensive examination of a variety of transnational crime-related issues, and explains the systems currently in place globally for addressing issues involving crime prevention, law enforcement, adjudication and corrections. Students identify and analyze the common and differing procedural aspects involved in investigating, prosecuting, defending and adjudicating criminal cases in international jurisdictions, as well as the differing global definitions of appropriate punishment including concepts of financial, corporal and capital punishment.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS3820 Cyber Crimes
In this course, students explore the rise and evolution of crimes involving computers and the Internet that are fast becoming the most prolific area of criminal activity in the 21st century. This course distinguishes between crimes in cyberspace and cyber-terrorism as a form of warfare upon the global community. It defines cyber crimes (including type, nature, and origin) and the expanding criminalization of computer and Internet conduct involving concepts of privacy violation, information protection and unauthorized access of digital data. An analysis of existing and new domestic and international law enforcement innovations that prohibit digital crimes is also covered.
Prerequisite(s): LAW3025. (OL)
Offered at Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

CJS3850 Homeland Security
This course provides an in-depth foundation for understanding the wide range of agencies and activities involved in the field of homeland security, and the varying roles that individual terrorists, terrorist groups and state sponsors of terrorism play in the formulation of the domestic and international homeland security policy of the United States. Students are provided with a comprehensive overview of the legal aspects of homeland security, and the role that intelligence and counterintelligence play in the formulation of the domestic and international homeland security policy. Additional topics include the proliferation of weapons of mass destruction, border security and immigration, and the financing of terrorist activity via a wide range of highly organized criminal activities occurring both domestically and internationally. (OL)
Offered at Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4030 Criminal Justice Research Methods
This course provides students with an understanding of the purposes behind criminal justice research, the concepts and logic of research designs, and experimental research designs. This course includes an in-depth presentation of sampling in social science research. The goal is to familiarize students with research methods in order to lay the groundwork for designing research projects, as well as to interpret research designs in depth.
Prerequisite(s): Senior status. (HY)
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
CJS4033 Terrorism
This course is a study of terrorism from its earliest history into the post-9/11 21st century. It examines religious and political motivations for terrorism as well as the rationalization for such activity. It looks at the networking of nations, states and organizations in the acquisition of goods and finances to fund their organization. The course also looks at weapons of mass destruction, security measures and counterterrorism.
Prerequisite(s): Junior status.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4040 Criminalistics
This course provides the student with a broad outline of key topic areas that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process.
Prerequisite(s): CJS3075.
Offered at Denver, North Miami
4.5 Quarter Credit Hours

CJS4045 Criminalistics with Lab
This course is designed to provide the student with a broad outline of key topic areas that encompass the study of forensic science. Focus is on the application of forensic sciences and their role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process.
Prerequisite(s): CJS4040 or CJS4045.
Offered at Denver, North Miami
4.5 Quarter Credit Hours

CJS4060 Advanced Topics in Criminalistics
This advanced course presents specific topics in the advanced study of forensic science over two terms. Students are presented with the application of advanced and specialized areas of forensic science encountered during criminal investigations. Topics include advanced topics of forensic pathology, pattern and impression evidence, questioned documents, cyber technology, forensic applications of the social science, and legal and ethical issues in forensic science.
Prerequisite(s): CJS4040 or CJS4045.
Offered at Denver, North Miami
4.5 Quarter Credit Hours

CJS4065 Advanced Topics in Criminalistics with Lab
This is an advanced course in criminalistics designed to provide the student with specific topics in the advanced study of forensic science as part of a two-term format. Emphasis is on the application of advanced and specialized areas of forensic science encountered during criminal investigations. Topics include advanced topics of forensic pathology, pattern and impression evidence, questioned documents, cyber technology, and forensic applications of the social science and legal/ethical issues in forensic science.
Prerequisite(s): CJS4040 or CJS4045.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4080 Criminal Justice Senior Seminar
This course presents an overview and analysis of the American criminal justice system in a capstone seminar format. The course examines criminal and constitutional law, criminalistics, law enforcement and investigation, courts, corrections and juvenile justice through the use of critical thinking, research, writing and discussion.
Prerequisite(s): CJS4030.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Culinary Arts (CUL) Courses

CUL1015 Introduction to Culinary Foundations
Students learn techniques practiced in the professional kitchen: the craft, tools, food safety and sanitation, basic knife skills and mise en place. Students are introduced to moist cooking techniques of boiling, simmering, poaching, steaming, blanching/shocking and sweating while the basic preparations of stocks, soups and classic sauces are introduced. Culinary science, sensory analysis and sustainability are explored.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1035 Culinary Fundamentals
Students investigate and practice the cooking techniques of grilling, sautéing, baking, braising, stewing, broiling, roasting and frying while producing and tasting complimenting contemporary sauces. Vegetable and starch cuts and cookery are demonstrated and practiced. Students practice reading and writing standardized recipes, as well as recipe scaling and costing.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1055 Cooking in Today's Restaurant: Breakfast & Lunch
Students practice the cooking techniques introduced in Foundations and Fundamentals using breakfast, brunch and lunch cookery. Product preparations include eggs, sandwiches, quick breads, soups, and vegetable cookery. Standard plate presentation, recipe costing and discussion of nutritional needs are explored.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1075 Cooking in Today's Restaurant: Dinner
Students continue to develop the ability to competently execute the production skills required for a successful culinary career. Emphasis is on braising, stewing and roasting and the preparation of accompanying sauces.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1095 Cooking in the Global Marketplace
Basic nutrition and healthy eating concepts are investigated as students explore traditional ethnic ingredients from cuisines around the world to produce meat-minimalist menus and recipes highlighting vegetables, legumes and grains. Sourcing food locally, seasonal menus, and sustainability in the foodservice industry are discussed.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1115 The Science of Cooking and Sensory Analysis
This course introduces students to the basic functions of ingredients and cooking processes. Students conduct experiments and think critically to compare, contrast and evaluate how ingredients change through the use of various cooking techniques. This course will explore recipe modification, ingredient substitution, and problem solving in the kitchen. Emphasis is placed on the sensory evaluation of food, the development and use of sensory terminology, and real-world restaurant applications.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1135 Purchasing, Product Identification & Protein Fabrication
Students study the flow of goods and food safety concepts within the purchasing, receiving, storing and distribution functions. Comprehensive purchasing is discussed. Through demonstrations and experience-based production, students engage in identifying, handling and fabricating proteins, dry-goods and staples. Students review and discuss quality standards, yields, costing, packaging and labeling.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours
CUL2255 Foundations of Baking & Pastry
Prerequisite(s): Completion of all freshman culinary labs (or concurrent with dean approval).
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1345 Foundations of Baking & Pastry
Prerequisite(s): CUL1345.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2255 Advanced Pastry
This course covers the preparation of individual plated desserts, using a variety of traditional and modern plating techniques incorporating design, flavor, and textural components. Station organization, portion control and cost determination are emphasized.
Prerequisite(s): CUL1345.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2265 Classical Cuisines of France and Italy
Students explore the classical cuisines of France and Italy. Students learn to identify the shared and defining ingredients and flavor profiles of the cuisines while practicing traditional and modern techniques to produce contemporary restaurant quality à la minute plates.
Prerequisite(s): Completion of all freshman culinary labs (or concurrent with dean approval).
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2386 Culinary Arts International Exchange
The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland’s most prestigious hotels. Other learning takes place in regional education centers. The Azores Exchange program takes place at Escola De Formacao Turistica E. Hoteleira. The academic curriculum develops a student’s practical and cognitive skills through the planning and preparation of entire meals. Culinary cultural experiences enhance the program through various field trips, seminars and demonstrations.
Prerequisite(s): Completion of all freshman-level course work.
Offered at Charlotte, Denver, North Miami, Providence CE
13.5 Quarter Credit Hours

CUL2626 Culinary Arts Internship
This intermediate level work-experience course is designed to provide students with a hands-on learning experience in the food service industry. Students apply theoretical knowledge of culinary arts, demonstrate practical skills of production, and practice professionalism in a university-approved industry setting. Upon completion of this term-long course, students gain a broader understanding of the demands and expectations of the food service industry while improving their skills in the craft of culinary arts.
Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA. A minimum GPA of 2.75 may be required for certain site selections.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
6.75-13.5 Quarter Credit Hours

CUL3010 Introduction to Culinary Instruction
This course is a study of methods, tools, and techniques employed in facilitating the teaching and training of culinary arts. The knowledge and skills which are necessary for the professional role of an instructional specialist, such as a facilitator, trainer, or teacher, is emphasized throughout this course. Concentration is placed on the preparation and the process of delivering effective teaching and training activities in short term programs such as workshops, seminars, presentations and demonstrations. Students will have the opportunity to conduct classroom observations and implement and apply selected instructional strategies discussed in class.
Offered at North Miami
4.5 Quarter Credit Hours

CUL3020 Foundations of Wine
This course introduces the student to a systematic sensory approach to wines and develops the student’s ability to describe them in a marketable way. The course teaches a fundamental understanding of the relationship between location, climate, terrain, soils, viticulture and vinification and grape varieties and the differentiation between quality levels of wine. Wine tastings incorporate structured analysis leading students to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Representative wines are tasted.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
**CUL3092 Brewing Arts**
This course helps students develop an understanding of traditional and modern styles of beer and brewed alcoholic beverages by examining production methods and ingredients, and through sensory analysis. Students explore historical context, as well as modern industry structures and trends. Student teams learn how to brew an all-grain beer recipe and to identify common beer faults and their causes. Upon completion of this course, students are prepared to sit for the Certified Beer Server exam from the Cicerone Certification program. 
Prerequisite(s): Junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

**CUL3093 Coffee, Tea and Non-alcoholic Beverage Specialist**
The role of non-alcoholic beverages in profitable beverage programs is a focus of this course. It combines advanced knowledge and application of coffee, tea, water, ready-to-drink and other non-alcoholic beverages with structured systematic tastings, analysis, production and service. Students analyze the application of these non-alcoholic beverage to the on-premise market.
Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

**CUL3095 Designing Contemporary Plated Desserts**
This course covers the preparation and presentation of contemporary plated desserts using sensory analysis applications to achieve well-rounded flavor and plate profiles. Emphasis is placed on development of a flavor palette using both sweet and savory spices, herbs and cooking techniques of various regions and countries of the world.
Prerequisite(s): Junior status.
Offered at North Miami, Providence 3 Quarter Credit Hours

**CUL3131 Chef-Driven Contemporary Casual Concepts**
This course provides students the opportunity to explore the unique challenges of operating a contemporary, chef-driven, casual dining concept, developing strategies to maximize profits while maintaining food integrity. Cooking skills are refined and advanced culinary techniques are applied to innovative, student-driven menus utilizing a global pantry and sustainably sourced foods that align with current industry practice.
Prerequisite(s): Completion of all sophomore culinary labs.
Offered at North Miami, Providence 3 Quarter Credit Hours

**CUL3141 Corporate Dining Concepts**
This course provides students the opportunity to explore the unique challenges of operating a contemporary, chef-driven, corporate restaurant dining concept, developing strategies to maximize profits while maintaining food integrity. Cooking skills are refined and advanced culinary techniques are applied to innovative, student-driven menus utilizing a global pantry and sustainably sourced foods that adhere to specific consumer expectations.
Prerequisite(s): Completion of all sophomore culinary labs.
Offered at North Miami, Providence 3 Quarter Credit Hours

**CUL3144 Farm to Table Desserts**
This course focuses on the creation of plated desserts around seasonal produce and artisan products from a modern perspective. Emphasis is on incorporating fresh fruits and vegetables, whole grains, and artisan products. Students explore extending the seasonality of desserts through food preservation. Fundamental and innovative pastry techniques are covered in lecture and daily production. Students apply their knowledge by creating and executing a contemporary multi-course dessert tasting menu.
Prerequisite(s): CUL3250 (or concurrent), Associate degree in Culinary Arts or Associate degree in Baking Pastry Arts.
Offered at Charlotte, North Miami, Providence 3 Quarter Credit Hours

**CUL3151 Chef-Driven Fine Dining Concepts**
This course provides students the opportunity to explore the unique challenges of operating a chef-driven, fine dining concept, developing strategies to maximize profits while maintaining food integrity. Cooking skills are refined and advanced culinary techniques are applied to innovative, student-driven menus utilizing a global pantry and sustainably sourced foods that align with current industry practice.
Prerequisite(s): Completion of all sophomore culinary labs.
Offered at North Miami, Providence 3 Quarter Credit Hours

**CUL3165 Light and Healthy Desserts**
This course uses guidelines for healthier desserts as a framework for daily production. Students produce original desserts that are healthier than traditional desserts and modify formulas to create desserts that are gluten-free, reduced fat, reduced sugar and vegan. Advanced pastry techniques are introduced as a means of producing desserts in line with current industry trends. Students create and execute a multi-course dessert tasting menu that aligns with the guidelines for healthier desserts.
Prerequisite(s): NUTR2001, junior status.
Offered at Charlotte, Denver, North Miami, Providence 3 Quarter Credit Hours

**CUL3200 Plant-Based Cuisine**
Daily production will focus on the types, preparation and nutritional aspects of plant-based foods, diets and cuisine ranging from vegetarian to meat-minimalistic. Students will investigate the reasons why people choose plant-based diets and how to market plant-based menu items. Topics will include: cultural and global perspectives, economics, health, growing conditions, farm-to-table cuisine, sustainability, and current industry trends.
Prerequisite(s): CUL3250 (or concurrent), Associate degree in Culinary Arts.
Offered at Charlotte, North Miami, Providence 3 Quarter Credit Hours

**CUL3223 A Peruvian Culinary Experience**
This course seeks to demonstrate the richness of Peruvian cuisine by recognizing the basic characteristics that are part of Peruvian food and culture. The course provides the demonstration of techniques, classroom practice, and real-world experiences in the wide range of food and beverages, culture and nuances of ancient Peruvian and South American cuisine, traditional, contemporary and avant-garde.
Prerequisite(s): FSM1065, completion of all sophomore baking pastry or culinary labs.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 3 Quarter Credit Hours

**CUL3224 Exploring the Culture, Cuisine and Traditional Food Ways of Crete**
This course introduces students to traditional Cretan culture and cuisine through activity-related experiences. Guided by local specialists, students explore archaeological and historical sites; nature reserves, organic farms, vineyards and farmers’ markets; village ports, taverns, bakeries and artisan food production facilities; and participate in cooking/baking classes taught by local chefs. Through activities and exploration students engage with the local community to learn how they are preserving traditions that have shaped the renowned healthy cuisine of Crete, while moving forward into the future both gastronomically and economically by way of sustainable community-based practices.
Prerequisite(s): Junior status or approval of the dean.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 9 Quarter Credit Hours

**CUL3250 Sustainability in the Culinary Kitchen**
This course defines, explores and explains sustainable foods as they relate to the roles and responsibilities of future chefs and food service managers. Students explore the national and global economic, agricultural, political and ethical issues regarding the use of sustainable foods in the food service industry.
Prerequisite(s): Associate degree in Culinary Arts or Associate degree in Baking Pastry Arts.
Offered at Charlotte, North Miami, Providence 4.5 Quarter Credit Hours
CUL3270 Volcanic Island Wines: The Azores and Madeira
This nine-day intensive overview course is designed to provide students with an appreciation of the culture of Madeira and the Azores, and their history of grape-growing and wine-making that reflect a sense of place. Students discover the role of wine tourism, marketing and the commercial position these wines hold in the global marketplace. Students are exposed to the culture and cuisine of the region (islands), and explore how and why their wines pair best with cuisines.
Prerequisite(s): Junior status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

CUL3300 Conscious Cuisine
Advanced techniques of seasonal, local and sustainable food preparation, recipe and menu development will be practiced. Students will research, adapt, create and produce full flavored, seasonal recipes and articulate the connection these dishes have to local farms, locally raised animals and the surrounding waters. Emphasis will be given to the utilization of in house produced artisan products and characterise.
Prerequisite(s): CUL3250 (or concurrent), Associate degree in Culinary Arts.
Offered at Charlotte, North Miami, Providence
3 Quarter Credit Hours

CUL4045 Spirits and Mixology Management
This course offers the student an advanced understanding of spirits, liqueurs, cocktails and mixology to design and supervise a successful bar operation. Spirits, liqueurs, cocktails and mixology principles are discussed within a cultural, historical and business context. Advanced sensory analysis, cocktail recipe creation and production methods, inventory, cost analysis and merchandising are major components of this course. Alcoholic liability and server training are reviewed. Students take the practical exam for the International School of Mixology Bartending Certification.
Prerequisite(s): Junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CUL4080 Beer Sommelier
This course explores modern beer sales and service methods through case studies and real-world application of beer service principles. Students employ critical thinking to troubleshoot and critique issues concerning production, storage, service and sales. Students evaluate the management of retail beer operations through analysis of facilities and menu design, beer and food pairing strategies, accurate sales descriptions, and responsible alcohol service. Upon successful completion of this course, students may be prepared to sit for the Certified Cicerone examination.
Prerequisite(s): CUL3092, junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CUL4115 Culinary Capstone: The Professional Kitchen
This capstone course integrates the critical competencies needed to lead chef-driven restaurant concepts, which include excellence in menu development, food production, service and management strategies. Students develop a menu that demonstrates consciousness in sourcing and procurement while leading a team through production and service. Students' ability to plan, budget, manage, report finances and demonstrate leadership principles to safeguard an economically sustainable operation are assessed. This capstone course integrates the critical competencies needed to lead chef-driven restaurant concepts, which include excellence in menu development, food production, service and management strategies. Students develop a menu that demonstrates consciousness in sourcing and procurement while leading a team through production and service. Students' ability to plan, budget, manage, report finances and demonstrate leadership principles to safeguard an economically sustainable operation are assessed.
Prerequisite(s): CUL3131, CUL3141, CUL3151.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

CUL4195 Advanced Culinary Arts Internship
This required senior-level, advanced culinary arts internship experience provides students with the opportunity to apply their craft, develop their leadership style and practice effective communication techniques within an approved culinary-focused operation. Students achieve academic credit working under the supervision of a qualified industry professional and guided by a faculty advisor who complements the industry experience. This internship experience provides students with a deeper understanding of the demands and expectations of a chef within the food industry.
Prerequisite(s): CUL3131, CUL3141, CUL3151, and have completed 130 hours of course work.
Offered at North Miami, Providence
13.5 Quarter Credit Hours

CUL4416 British Practical Brewing
This rigorous, experience-based course is ideal for students who want to work in or develop their own microbrewery or brewpub. The course enables students to enhance their knowledge of brewing theory and develop their skills in practical brewing, recipe formulation, sensory analysis, marketing and brewery design. Students work alongside professional brewers, chemists and industry professionals in both laboratory and field settings to earn practical professional brewing experience. Students gain an in-depth knowledge of traditional and modern ale-brewing technology both on-site and at local craft breweries. Students attend evening and weekend excursions to regional maltsters, hop yards and breweries, and other historic and cultural sites. There is a comprehensive written exam at the completion of the course. Successful candidates earn the Brewlab Practical Brewing Certificate.
Prerequisite(s): CUL3092.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
9 Quarter Credit Hours

CUL4963 Sommelier Training — Germany
This academically challenging course gives students the opportunity to study European wines at an internationally recognized wine school based in Koblenz, Germany. Participants have three weeks of lectures including classroom presentations by experts as well as practical sommeller skills training. Evening excursions to neighboring wineries on the Mosel and Rhine rivers are included. Classes are augmented with one week of traveling throughout neighboring wine-producing regions of Germany and France. There is a comprehensive exam at the completion of the course and a wine certificate is awarded.
Prerequisite(s): CUL2235 or FSM2055 or department chair approval.
Offered at Charlotte, Denver, North Miami, Providence
9 Quarter Credit Hours

CUL4966 Pan Asian Cuisine
This course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Pan Asian cooking. The course concentrates on the cuisine and culture of Singapore, China, India, Malaysia, Indonesia, Thailand and Indochina.
Prerequisite(s): FSM1065, completion of all sophomore culinary labs.
Offered at Charlotte, Denver, North Miami, Providence
13.5 Quarter Credit Hours

Culinary Nutrition (CULN) Courses

CULN1010 An Introduction to the Fields of Food, Food Service and Nutrition
This survey course is intended to introduce students to an array of post-baccalaureate professional opportunities. Students are exposed to university alumni who have chosen both traditional and unique career paths after leaving Johnson & Wales University. Alumni provide examples of their experiences and offer insight for students interested in pursuing similar or adjacent professions. The ways in which students might better prepare for occupational, academic and credentialing opportunities, which they might be eligible for, after graduation are explored. Students are familiarized with different university departments, resources and systems, which might improve the student’s acclimation to the Johnson & Wales community. (HY)
Offered at Denver, North Miami, Providence
1.5 Quarter Credit Hours

CULN2010 Operational Food Service Delivery
This culinary lab course introduces students to the unique way in which food is prepared and delivered at various institutional facilities, such as schools and healthcare operations. The course challenges students to develop their skills in menu preparation for each of these food service systems while adhering to the rules and regulations which govern them. Students are also exposed to the principles of ethical leadership practices and fiscal management.
Prerequisite(s): CUL1015, CUL1035, CUL1055, CUL1075, CUL1095, CUL1115, CUL1345, and DIET1010 or NUTR2001 or SCI1050.
Offered at Denver, North Miami, Providence
3 Quarter Credit Hours
CULN2020 Applied Culinary Nutrition
This course builds upon the student's foundational culinary skills and knowledge, while introducing the principles of applied culinary nutrition. Students are introduced to the practice of translating current nutritional recommendations into meals that excite the palate, while adhering to evidence-based nutritional parameters. Focus is on the essentials of ingredient selection and preparation, food portioning and recipe modification.
Prerequisite(s): CUL1015, CUL1035, CUL1055, CUL1075, CUL1095, CUL1115, CUL1345, CULN1010 (or concurrent), and DIET1010 or NUTR2001 or SCI1050. Offered at Denver, North Miami, Providence
3 Quarter Credit Hours

CULN3155 Vegetarian Cuisine
Daily production focuses on the types and preparation of nutritionally balanced vegetarian diets. Students explore the importance of understanding why people choose vegetarian diets, including cultural and global perspectives, economics and health. Daily production focuses on the preparation of vegetarian dishes and meals that fit into three classifications: vegan, lacto and lacto-ovo vegetarian diets.
Prerequisite(s): CULN2010 or CUL2215, CULN2020 or CUL2245. Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

CULN4155 Athletic Performance Cuisine
This course emphasizes the importance of how food can enhance athletic performance. Focus is on creating menus specifically geared for the training tables of various sports. Students utilize and apply their knowledge of nutrition, biochemistry, anatomy and physiology to develop individual assessments and menus for specific disciplines.
Prerequisite(s): CULN3155 or CUL3155, FSM2210 or FSM3040 or NUTR3030 and SC1040 or CHM3040. Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

CULN4165 Therapeutic Cuisine
This course requires students to apply their proficiency in culinary nutrition, critical-thinking skills and management theories to address the challenges faced by contemporary healthcare food service facilities. Focus is on the patient's dining experience while adhering to specific dietary requirements. Students create and execute therapeutic menus in addition to rotating through management positions found in today's institutional food service facilities.
Prerequisite(s): CUL3155 or CULN3155, FSM2210 or FSM3040. Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

CULN4175 Spa Cuisine
Advanced techniques of nutritionally sound food preparation and menu development, as reflected in current research, are discussed. Students explore the unique flavor systems of the world as they impact ethnic cuisine. Emphasis is on redesigning recipes which maintain the integrity of unique cultural flavors while adapting current nutritional research to health and well-being. Applications focus on recipe and menu development as it applies to current spa cuisine models.
Prerequisite(s): CULN3155 or CUL3155, CUL3175 or FSM2210 or FSM3040. Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

CULN4198 Advanced Culinary Nutrition Internship
This capstone course provides students with experiential learning in diverse domestic and international industry work settings. Students apply their theoretical and practical nutrition knowledge under the supervision of qualified industry professionals.
Prerequisite(s): CUL4175 or CULN4175 (for spa cuisine) or CUL4155 or CULN4155 (for sports nutrition) or CULN4165 Therapeutic Cuisine (for healthcare), senior status.
Offered at Denver, North Miami, Providence
13.5 Quarter Credit Hours

Culinary Science (CULS) Courses

CULS3035 Food Science
This course emphasizes the scientific method and the chemical and physical changes that occur during the preparation, processing and storage of food products. The course conducted in a non-production laboratory and includes the assessment of food quality.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

Directed Experiential Ed (DEE) Courses

DEE3999 Directed Experiential Education
Directed Experiential Education (DEE) offers students an intensive, term-long, project-based experiential learning opportunity conducted under the supervision of a faculty member. Experiences are driven by a specific industry-based or functional-area-based project completed for a nonprofit or for-profit DEE partner. Through weekly group seminar meetings, extensive field work (independent and/or group-based) and purposeful reflection, students apply acquired discipline-specific skills and knowledge, develop leadership and collaborative abilities, and refine critical thinking, problem-solving and active citizenship skills. The course culminates in a formal presentation to the DEE partner. This course is recognized as an Experiential Education (EE) course, indicating that experiential learning is used as a primary method of achieving the course objectives. Students can take up to three terms of this course at 4.5 credits per term.
Prerequisite(s): Faculty recommendation and approval by the department chair. (OL)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Economics (ECON) Courses

ECON1001 Macroeconomics
This course is designated as the first of two courses serving as an introduction to economics. It is a survey course covering the foundations of economics and focusing on macroeconomic concepts and issues such as the features and goals of capitalism, the market system, national income, business cycles, macroeconomic theories, and monetary and fiscal policy.
Prerequisite(s): MATH1002 or math placement. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ECON1002 Microeconomics
This course consists of microeconomic principles and issues. Course content examines and analyzes both the product and resource markets with emphasis on demand, supply and elasticities. In addition, the costs of production and the basic market models of firms’ short run and long run operations are discussed. Other topics covered include various current domestic microeconomic problems, as well as international economic issues such as international trade and foreign exchange.
Prerequisite(s): MATH1002 or math placement. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ECON3030 Managerial Economics
This course introduces business students to the application of economic principles at the decision-making level in a business organization. This course demonstrates how economic concepts can be applied to decisions involving business strategy and the attainment of organizational objectives.
Prerequisite(s): ECON1002, MGMT1001. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ECON5000 Economics in the Global Economy
This course consists of micro and macroeconomic issues and principles as they apply to the development of a viable and sustainable economy. Course content includes product and resource markets with an emphasis on demand, supply, price elasticity and consumer behavior. The course includes the features and goals of capitalism, the market system, national income, business cycles, and monetary and fiscal policies as they relate to economic viability and sustainability, with a view at causal effects in the global economy. (HY) (OL)
Offered at Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours
Engineering (ENGN) Courses

ENGN2014 Computer Architecture I
This course is a study of the evolution of computer architecture and the factors influencing the design of hardware and software elements of computer systems. Topics include instruction set design; processor micro-architecture and pipe-lining; cache and virtual memory organizations; scheduling, standard hardware performance metrics (e.g., processor speed, number of bits per processor, address capacity, number of interrupt vectors, etc.), protection and sharing; I/O and interrupts; VLIW machines; multi-threaded architectures; symmetric multiprocessors; and parallel computers. Prerequisite(s): CSIS1112.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

ENGN2085 Introduction to Embedded Systems
This is an introductory course in embedded systems, which is a project-oriented design course. Topics include embedded system architectures, memory systems and management, integrations, power management, software development tools and platforms, and real-time operating systems.
Prerequisite(s): CSIS1020, ENGN2075 or CSIS2023, ENGN2014.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

English (ENG) Courses

ENG0001 Writing Workshop
This course affords an opportunity to students to complete the Graduation Writing Requirement at Johnson & Wales University. Students will review sentence structure, paragraph development and essay organization with the goal of applying these skills to the classroom and the workplace.
Prerequisite(s): Writing proficiency assessed as unsatisfactory in ENG1021. (HY) (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
0 Quarter Credit Hours

ENG1020 English Composition
This course provides students with basic writing skills in a variety of genres and contexts. Instruction begins with a review of the fundamentals of writing through the use of personal narratives. The focus widens to forms of public writing, including informative and research-based writing. Research techniques and MLA documentation are covered. Class work includes lecture, writing workshops, and peer critique. Course requirements include five or six different writing projects as well as a final exam. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG1021 Advanced Composition and Communication
This course is a continuation of ENG1020 English Composition. Building on the research and audience skills from ENG1020, students develop more complex and rhetorically advanced papers. All work – written and oral – is aimed at persuading an audience. Instruction begins with the essential components of a logically constructed and articulated argument. Critical thinking skills are reinforced throughout the course as students develop, peer critique, and present projects to the class. Research and MLA skills are expected of students, and all projects require research from a variety of sources.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG1024 Honors Composition: Writing in the Academy
This Honors composition course introduces students to academic writing by exposing them to various discipline-specific ways of knowing, all of which stress critical thinking, research skills and the writing process. Students gain access to multiple perspectives on issues that cut across the curriculum, allowing them to analyze, synthesize, and evaluate these issues in ways that promote academic rigor, readiness for success throughout their academic program, and the skills critical to writing an engaging Honors Thesis. Students will write summaries and analyses of individual readings, expositions of interdisciplinary approaches, and a proposal for a project that comprises an academic research paper and oral presentation.
Prerequisite(s): Honors status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

ENG1027 Honors Advanced Composition and Communications: Civic Discourse
This advanced course in composition and communications builds on the skills developed in Honors Composition: Writing in the Academy (ENG1024) by introducing the element of civic discourse into academic writing in the disciplines. Having studied the conventions of academic writing in multiple disciplines, students now consider issues from the perspective of citizen-scholars. They examine controversial issues in the public sphere by studying rhetorical strategies of persuasion, and determining how classical rhetorical theories inform current socio/political debates. Students are required to participate in these debates as writers, researchers, and public speakers who can make effective persuasive arguments. The culminating assignment is a research/persuasive project comprised of an academic paper and a multimedia campaign.
Prerequisite(s): ENG1024 or English placement, honors status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

ENG1030 Communication Skills
This introductory course focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (SL) (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG2010 Technical Writing
This course focuses on a practical approach to technical exposition, such as proposals, project reports, feasibility studies, abstracts, and technical correspondence delivered in both hard copy and electronic formats.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG2401 Introduction to Creative Writing
This course offers students the opportunity to practice various forms of expressive writing. Students study models and learn techniques for writing effective poetry and prose. Instructors may also incorporate drama into the course work. Most of the daily class periods consist of discussion, lecture, in-class writing and workshops of student writing.
Prerequisite(s): ENG1021 or ENG1027. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

ENG3010 Technical Editing
This course prepares students for the responsibilities of an editor of common technical documents such as manuals/instructions, websites, reports or proposals delivered in print or online. Topics include copyediting, substantive (comprehensive) editing, and document design for final production. The principle of contextual editing for a range of purposes and audiences is emphasized, as well as the role of the editor as a team member in organizational settings. The student’s command of grammar, sentence construction, and style is advanced and refined.
Prerequisite(s): ENG1021 or ENG1027, ENG2010 or ENG2030. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours
ENG3012 Report and Proposal Writing
This course prepares students to write effective reports and proposals in a variety of workplace environments including business and industry, government, academic and nonprofit. Students learn to analyze the needs of various audiences including clients, supervisors, and investors or funding agencies, and apply the appropriate rhetorical conventions to create a range of informative and/or persuasive documents. Communication tasks include written reports, proposals and related correspondence, as well as oral presentation.
Prerequisite(s): ENG1021 or ENG1027, ENG2010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG3014 Instruction and Manual Writing
This course prepares students to plan, construct, test and revise documents that enable users to perform tasks effectively. Students apply principles of iterative development including audience/user analysis, usability testing, and test-based revision to produce instructional materials such as training manuals, operating instructions, or online product documentation for specific users in a variety of workplace environments.
Prerequisite(s): ENG1021 or ENG1027, ENG2010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

ENG3016 Advanced Business Communication
This course prepares students to perform high-stakes written and oral communication tasks in organizational or entrepreneurial settings in a 21st-century global economy. Building on skills introduced in earlier composition and communication courses, students plan, compose and deliver documents and presentations for diverse range of external and internal audiences. The course requires the highest level of professionalism not only in producing quality documents but also in interacting with external and in-house contacts.
Prerequisite(s): ENG1021 or ENG1027, ENG1030. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

ENG3030 Introduction to Food Writing
This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and websites. Students are introduced to the protocol for getting published while learning how to develop and compose food stories and restaurant reviews. Subjects taught include interview techniques, query letters and tailoring food articles to various publications.
Prerequisite(s): ENG1021 or ENG1027.
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

ENG3050 Introduction to Travel Writing
Students focus on the history of travel writing, article writing as a specific commercial genre, research skills, descriptive personal narrative, and integrating works with various forms of mixed media including: photography, computer graphics, and maps. This course explores the reasons and mediums for travel writing.
Prerequisite(s): ENG1021 or ENG1027, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

ENG3210 Food Media Presentation Skills
This course provides students the opportunity to develop media performance skills, specifically related to the culinary field, to effectively disseminate information and educate food and beverage consumers in the 21st century. Students are introduced to various forms of digital food media communication by analyzing and critiquing existing audio-visual media. Students also learn and practice food styling, writing and audio-visual performance techniques and are instructed in the creative and technical aspects of food media. This course affords students the opportunity to practice a variety of communication skills, including written communication (encompassing grammatical and organizational skills), oral communication (including content delivery, vocal dynamics and body language) and technical skills (including creating blogs and performing podcasts and video segments).
Prerequisite(s): ENG1021 or ENG1027, ENG1030.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

English as a Second Lang (ESL) Courses

ESL1010 Beginner-Level Oral Communication
This course provides students with the opportunity to build aural/oral confidence at the beginner to advanced-beginner level. Students use text and audio materials to develop vocabulary and speech patterns and to practice basic dialogues. Discrete listening is reinforced through dictation exercise.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

ESL1011 Beginner-Level Grammar
This course introduces and/or reviews present, past and future forms of verbs, including the verb "be". Other grammatical components including nouns and pronouns, time expressions and sentence structure are also examined.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

ESL1012 Beginner-Level Reading
This course teaches students to improve their reading skills by deriving meaning from context. It also develops students’ skimming and scanning skills and increases vocabulary and comprehension.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

ESL1013 Beginner-Level Writing
This course provides students with the skills necessary to compose, revise and edit paragraphs using a process-writing approach. Emphasis is placed on narration and description, as well as on sentence construction, syntax and punctuation. Students are introduced to critiquing paragraphs using model rubrics. Constructive feedback through teacher conferencing is provided throughout the course.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

ESL1020 Intermediate-Level Oral Communication
In ESL 1020, students develop language, vocabulary, and listening and note-taking skills. They create presentations with a focus on topic choice and idea development. Through classroom discussions, they also begin to apply critical thinking skills to formulate and express their own opinions and to explore their own and other points of view on a variety of relevant topics.
Prerequisite(s): Successful completion of ESL1010 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

ESL1021 Intermediate-Level Grammar
This course introduces and/or reviews verb tenses and other grammatical components. Through pair work, group work, and exercise completion, students work on perfecting their oral and written grammatical abilities in order to become more fluent in the English language.
Prerequisite(s): Successful completion of ESL1011 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

ESL1022 Intermediate-Level Reading
This course allows students to practice intermediate reading skills so they are able to read more accurately and rapidly. The class also leads students to read from a critical perspective. In addition, students focus on understanding new vocabulary in context and on vocabulary building. The basic elements of fiction are introduced.
Prerequisite(s): Successful completion of ESL1012 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

ESL1023 Intermediate-Level Writing
This course provides students with the skills necessary to compose, revise and edit paragraphs and one essay using a process-writing approach. Emphasis is placed on narrative, descriptive, comparison and contrast, and/or cause and effect rhetorical strategies. Constructive feedback through peer and teacher conferencing is provided throughout the course.
Prerequisite(s): Successful completion of ESL1013 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours
ESL1030 Advanced-Level Oral Communications
This course focuses on communication skills essential to academic success. Emphasis is placed on developing listening skills critical to understanding classroom lectures as well as developing the ability to present information clearly in academic presentations and classroom communication. Concepts from thematic units are critically integrated into discussions. Prerequisite(s): Successful completion of ESL1020 or appropriate placement exam. Offered at North Miami, Providence 4.5 Quarter Credit Hours

ESL1031 Advanced-Level Grammar
This course develops students’ grammar skills through contextualized exercises. The content emphasis is on developing grammatical structures used in students’ academic studies. Prerequisite(s): Successful completion of ESL1021 or appropriate placement exam. Offered at North Miami, Providence 4.5 Quarter Credit Hours

ESL1032 Advanced-Level Reading
This course prepares students for college-level reading. Using a variety of readings, students practice before-, during- and post-reading comprehension skills and gain advanced critical understanding of fiction and nonfiction texts. Prerequisite(s): Successful completion of ESL1022 or appropriate placement exam. Offered at North Miami, Providence 4.5 Quarter Credit Hours

ESL1033 Advanced-Level Writing
This course provides students with the skills necessary to compose, revise and edit essays using a process-writing approach. Emphasis is placed on various academic rhetorical strategies, including narrative, comparison and contrast, cause and effect, argumentative, and/or problem and solution. Research techniques and MLA documentation are introduced. Constructive feedback through peer and teacher conferencing is provided throughout the course. Prerequisite(s): Successful completion of ESL1023 or appropriate placement exam. Offered at North Miami, Providence 4.5 Quarter Credit Hours

Entrepreneurship (ENTR) Courses

ENTR1001 Introduction to Entrepreneurship
This is an introductory course in entrepreneurship, demonstrating how entrepreneurs recognize business opportunities, develop ideas and identify markets. Students learn about different entrepreneurial business models, business planning, the components of a vibrant entrepreneurial ecosystem, and the crucial role of entrepreneurs to business and society. This course also introduces students to the university’s business pitch contest as well as other resources available on and off campus. Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

ENTR2030 Pitching & Planning New Ventures
This course teaches students how to develop and present a business plan for ventures they may launch. Students will learn about the contents of a business plan, the importance of concise executive summaries and presentations, and how entrepreneurial ventures must adjust their business plans as they receive feedback from the real-world. Prerequisite(s): ENTR1001. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

ENTR3010 Small Business Consulting
This course is conducted as an independent study. Participants in the program formulate an agreed-upon plan with their sponsor and educator to counsel small businesses on problems dealing with marketing/sales, management, finance/accounting, and other relevant tactical/strategic issues. Prerequisite(s): ENTR2040 or ENTR3060. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

ENTR3015 Small Business Management
This course compares small, medium and large business organizations to ascertain the different approaches to resource acquisition, both capital and human; internal and external communication; structural design and efficacy; community involvement; research and development of products and services; governance; and strategic planning and initiatives. The course provides participants with the opportunity to see first-hand the workings of a small, medium and large business. Guest speakers are invited to explain and discuss their experiences working and leading these organizations. Prerequisite(s): MGMT2001, sophomore status. (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

ENTR3025 Growth and Sustainability for Small Business
This course covers the different methods emerging companies use to expand nationally and internationally. Emphasis is on the use of each strategy to accomplish growth and sustainability objectives and initiatives. Topics include methods for growing an emerging company, evaluating franchising systems, expansion tactics for small and large corporations, careers in emerging companies, and financing the expansion of a company. This course is relevant for any student interested in working as a change agent in an established company or starting and/or expanding his or her own company. Prerequisite(s): ENTR2030 or ENTR3015. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

ENTR3030 Marketing for Entrepreneurs
This course prepares students to effectively conduct market research and engage in marketing for small businesses and start-ups. Focus is on providing students with tools to evaluate business opportunities and make better decisions based on appropriate research methods. Topics include the importance of positioning and verbal branding as a necessity skill for entrepreneurs as they begin their ventures and discuss their new ideas with others. Prerequisite(s): ENTR2030 or ENTR3015. Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

ENTR3050 Forming & Launching New Ventures
This course allows students the opportunity to study the business, legal and tactical issues surrounding the formation and launch of new business ventures. Topics include identifying and protecting intellectual property, selecting and forming business entities, recruiting and motivating teams, exploring and complying with the regulatory environment, and spotting and mitigating risks. This course can be used to help bring life to a business plan developed in the Pitching & Planning New Ventures course. Prerequisite(s): ENTR2030. (OL) Offered at Charlotte, North Miami, Online, Providence 4.5 Quarter Credit Hours

ENTR3060 Financing New Ventures
This course covers the business, legal and tactical issues surrounding the financing of new business ventures. Topics include determining how much capital new ventures need, identifying potential sources of that capital and evaluating different financing structures. In addition to studying the economics behind early-stage financings, students engage in mock negotiations and consider early-stage investments being made in the real world. Prerequisite(s): ENTR2030. (OL) Offered at Charlotte, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours
EVNT4010 Change and Innovation Management
This course explores the process of change and innovation as it relates to the development and implementation of knowledge to improve organizational competencies and enhance business performance. Change, both incremental and disruptive, is related to innovation through the analysis of its effect on the organization’s ecosystem to include its customers, employees, suppliers, etc. Topics include knowledge as a meaningful resource and competitive advantage; the innovation gate process; the difference between a knowledge creation organization and an information processing one; change as an instrument of innovation; and the various concepts and strategies of change to include Lewin’s Three Step Theory, Lippett’s Phases of Change Theory and the Disruptive Innovation Theory. Prerequisite(s): ENTR2030 or ENTR3015. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

EVNT4050 Food & Beverage Ventures Capstone
This course allows students to apply the knowledge gained in their previous coursework while covering case studies that focus on food- and beverage-related ventures and issues, and engaging in entrepreneurship simulations. Students also consider major problems and opportunities in the food- and beverage-related industries as well as how entrepreneurs might solve those problems and capitalize on those opportunities. Prerequisite(s): ENTR2040 or ENTR3050 or ENTR3060. (OL) Offered at Charlotte, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

EVNT4055 Entrepreneurship Seminar
This is the Entrepreneurship capstone course that requires students to synthesize knowledge gained from previous coursework to create a viable business plan. Students integrate financing, marketing, operations, business strategy and other key areas to produce a business plan that can be presented to various audiences. Prerequisite(s): ENTR3015, HOSP4060 or MGMT4020. (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

EVNT4099 Entrepreneurship Internship
This course offers students an experiential learning opportunity in business environments. Students study firsthand the challenges, nuances and everyday expectations associated with a variety of entrepreneurship functions within a business. They are expected to apply previous course work and research to onsite tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to start, work in and manage a local, national or global business. Students gain academic credit for work experience in entrepreneurship. Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.75 during the entire pre-program application process, 2) have completed 90 hours of course work, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty advisor. (OL) Offered at Charlotte, North Miami, Online, Providence 4.5-13.5 Quarter Credit Hours

Event (EVNT) Courses

EVNT6000 Event Leadership and Planning
This advanced course enables students to gain competence in the specific techniques used by professional event leaders to lead events through the phases of research, design, planning, coordination and evaluation. Students assess the marketing opportunities: legal, ethical and risk management issues, and technological advances within the profession. Prerequisite(s): FISV5600, completion of required foundation courses. (HY) (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

EVNT6020 Event Operations and Risk Management
This advanced course enables students to gain competence in the specific risk management, risk operations, risk assessment, planning and evaluative techniques used by professional event leaders to mitigate risk proactively. Students gain knowledge in risk management, risk operations, risk assessment, avoidance, planning and control of risk associated with events, and explore methods for eliminating, reducing and transferring these risks to improve the successful outcomes of their events. Students gain proficiency in assessing risk operations, understanding the liabilities of conducting an event, contract law, contractual responsibilities in planning and implementing an event, either for one’s own organization, or acting as an agent on a fee-for-service basis. Prerequisite(s): Completion of required foundation courses. (HY) (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

Finance (FISV) Courses

FISV2000 Finance
This course is an introduction to the fundamental principles of finance, with a focus on financial statement analysis and decision making. The course encourages active learning through cases, concept questions and problem solving. Students are exposed to traditional financial statements as well as managerial financial reports for use in learning essential decision making processes. Major topics include financial statement analysis, fundamentals of risk and return, time value of money, various budgeting models, and alternative forms of financing. The use of spreadsheets in applications such as Excel is an emphasis in this course. Prerequisite(s): ACCT1210, FIT1040. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

FISV3001 Investments
This course introduces students to investing and financial planning. Topics include the nature of capital markets and the roles that investment companies play between the investor and the corporation. Different asset classes, including equities and bonds, are covered. The role of the financial planning process, taxes and regulations are also considered. Prerequisite(s): FISV2000 or FISV2010. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

FISV5000 Corporate Financial Accounting
This course is designed for graduate students who do not have an undergraduate degree in business. It provides instruction in financial and managerial accounting principles; business entities; the accounting equation; preparation of financial statements using the adjusted trial balance; horizontal, vertical and common-sized financial statements analysis; financial ratios analysis; cash budgeting; the examination of cost behavior, and break-even analysis. The primary objective of the course is to prepare the graduate student for advanced coverage of topics in the financial management course. (HY) (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

FISV5410 Personal Financial Planning
This course introduces students to comprehensive personal financial planning, which is the process of designing, implementing and monitoring financial decisions that help an individual or family accomplish their financial objectives. (OL) Offered at North Miami, Online, Providence 4.5 Quarter Credit Hours
FISV5420 Estate Planning
This course focuses on the efficient conservation and transfer of wealth, consistent with the client’s goals. It is a study of the legal, tax, financial and non-financial aspects of this process, covering topics such as trusts, wills, probate, advanced directives, charitable giving, wealth transfers and related taxes. The course explores the taxation of gifts, estates and generation skipping transfers, and includes the calculation of the gift tax, estate tax and generation skipping transfer tax in consideration of applicable exclusions and deductions. Students are exposed to estate planning techniques such as lifetime transfers and gifting, charitable gifting, the utilization of trusts and partnerships, and postmortem planning. The course emphasizes solving a client’s estate planning problems by providing students with the tools to develop practical strategies that focus on a client’s goals and objectives and apply current tax law to develop an effective estate plan.
Prerequisite(s): FISV5410. (OL)
Offered at North Miami, Online, Providence
4.5 Quarter Credit Hours

FISV5430 Principles of Risk and Insurance
This course explores the financial risks that individuals and businesses face and how they can manage these risks, including the utilization of insurance solutions. Students are exposed to the purpose, structure and coverage options of the following types of insurance: health, disability, long-term care, life, property and casualty, and more. This course also reviews the taxation of insurance benefits and how taxation should affect a financial planner’s decision to recommend insurance solutions under certain circumstances. After completing the course, students are able to determine a client’s risk exposure and develop a comprehensive insurance and risk management plan for the client based on the client’s goals and objectives.
Prerequisite(s): FISV5410. (OL)
Offered at North Miami, Online, Providence
4.5 Quarter Credit Hours

FISV5440 Retirement Planning
This course explores the nature and function of retirement plans and surveys the more common employee benefits presently offered by companies. The course outlines the various retirement plans available, including government and private plans, pension plans, individual retirement accounts, and other qualified and non-qualified retirement plans. Students learn to determine a client’s eligibility to participate in a retirement plan, calculate a client’s tax deductible contribution limits, and calculate the taxation of retirement plan benefits upon distribution. The course includes a complete needs analysis to determine a client’s expected monetary needs and the associated cash flow required in a client’s retirement years. Students recommend an appropriate plan of action including retirement plan options that achieve the client’s goals and objectives and complement the client’s comprehensive financial plan.
Prerequisite(s): FISV5410. (OL)
Offered at North Miami, Online, Providence
4.5 Quarter Credit Hours

FISV5526 Financial Reporting and Control
This course offers students a practical approach to understanding financial reporting. Students learn the requirements of generally accepted accounting principles in financial statement preparations by researching and analyzing publicly traded companies. Emphasis is placed on how the financial statements translate into stock prices and how they can be used as a barometer of a company’s financial position. Students explore how companies in trouble can benefit from implanted controls, via the financial reporting process, to ensure earlier and better insight in making difficult decisions.
Prerequisite(s): FISV5600. (HY) (OL)
Offered at Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

FISV5600 Financial Management
This course provides the student with sufficient analytical skills to interpret and act upon financial data and information that lead to sound financial decisions for business organizations. Topics include the time value of money, capital budgeting methods, financial statement analysis, breakeven analysis, short and long term financing methods, and topics in international financial management. Contemporary financial management techniques are discussed throughout the course.
Prerequisite(s): FISV5000. (HY) (OL)
Offered at Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

FISV6050 Strategic Financial Planning
This course offers students a practical approach to understanding the budgeting process. Students are exposed to the complete cycle of budgeting, from understanding the strategic plan that initiates the budget process to auditing the results. Students see the interrelating components of the operational budget to the capital budget and how these build to the cash flow budget. Students are able to translate the cash flow necessary to support the strategic plan to financing requirements that need to be met by banking or other sources. Students apply research techniques in coordinating a comprehensive strategic plan with a particular industry.
Prerequisite(s): FISV5526. (HY) (OL)
Offered at North Miami, Online, Providence
4.5 Quarter Credit Hours

FISV6056 Fundamentals of Investment and Portfolio Management
This course introduces student to the fundamentals of investment and portfolio management. It focuses the student’s attention on the impact that asset diversification has on expected portfolio outcomes. Students should complete the course with a thorough understanding of most investment vehicles and how they can be used in varying weights to influence the short and long-term returns of an investment portfolio. Students apply the basic tenets of FISV5600 by applying ratio analysis in the course of investment decision-making. Upon completion of the course, students are better prepared to make prudent investment decisions in both their professional careers as well as their own personal financial planning.
Prerequisite(s): FISV5600. (OL)
Offered at North Miami, Online, Providence
4.5 Quarter Credit Hours

FISV6060 Managing Capital Markets
This course offers students a practical approach to understanding the best way to finance a firm for the needs outlined by management. Students learn how to manage a banking relationship and research various methods to finance a company’s strategic plan. Discussions center on companies that expand and those that downsize their businesses.
Prerequisite(s): FISV5600. (OL)
Offered at North Miami, Online, Providence
4.5 Quarter Credit Hours

FISV6410 Equity Analysis
This course covers several valuation techniques used in equity investment analysis. Equity (i.e., stocks) typically comprises the largest asset class in a majority of individual and institutional portfolios. Topics include the various types of analytical tools used to value equity securities, along with their respective strengths and weaknesses. In addition, students gain perspective on when to choose the best technique as well as private company valuation methodologies. This course is appropriate for students interested in becoming a portfolio manager or investment analyst on the institutional or consumer side of the financial services industry.
Prerequisite(s): FISV6056. (OL)
Offered at North Miami, Online, Providence
4.5 Quarter Credit Hours
Food Service Management (FSM) Courses

FSM1001 Introduction to the Food Service Field
This introductory course examines career opportunities, organizational structures, history, and front- and back-of-the-house operations in the food service industry. Specific segments are also examined in commercial, industrial and institutional areas of food service. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM1065 Food Safety and Sanitation Management
Students explore the fundamentals of food safety and environmental sanitation. Students will identify the origins of food contamination and recognize proper food safety practices used to keep food safe during the flow of food from vendor to consumer. Students must pass a national food safety manager certification exam that is recognized by the Conference for Food Protection (CFP) to fulfill the graduation requirement. (HY)
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
1.5 Quarter Credit Hours

FSM2005 Technology in the Food and Beverage Industry
This course prepares students for the current trends in food service technologies. Emphasis is placed on emerging technologies used in the industry from both a manageral and strategic perspective.
Prerequisite(s): FIT1003 or FIT1040 (or concurrent). (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
2.25 Quarter Credit Hours

FSM2025 Food and Beverage Cost Control
Food and Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting.
Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status. (HY) (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM2045 Introduction to Menu Planning and Cost Controls
This course allows the student to learn and apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food and beverage costs and analyze sales. This course introduces various food service concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success.
Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status. (HY) (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM2055 Beverage Appreciation
This intermediate course refines the student’s knowledge of beverages served in a variety of hospitality operations. Emphasis is on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM2065 Food and Beverage in the Hospitality Industry
This course introduces students to the significance of food and beverage as it relates to the hospitality industry. Students build a fundamental knowledge to effectively communicate with travel/tourism/hospitality planners and food service staff. Emphasis is on linking food, wine and tourism, and the impact related to destination development internationally. This course also examines international service styles, cultural etiquette, food terminology, and basic food and wine pairings. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM2080 Food Service Operations
This intermediate course is designed to complete the student’s foundation in purchasing as well as food and beverage operational controls. Emphasis is on mastering the purchasing cycle functions and back-of-the-house menu management systems and operations. Students also develop income statements using current technology and utilize spreadsheet applications to analyze food and beverage operations.
Prerequisite(s): ACC1210 or ACC1204 (or concurrent).
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
FSM2110 Food and Beverage Operations in the Sports, Entertainment and Event Management Industry
This course introduces students to the management of different areas of food and beverage operations within the sports, entertainment and event industry. Emphasis is on food production and preparation techniques, beverage types, and food and beverage delivery systems, costing and pricing strategies, and food and beverage pairings as they apply to the different divisions of the industry. Students obtain approved Food Safety Handler and Food Allergy certifications.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

FSM2180 Hotel Food and Beverage Operations Control
This course introduces students to the roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification and guest service styles and standards used in various lodging operations. Additionally, methods used by hotel managers to increase food and beverage operational profits through maximizing revenues and controlling costs are explored. Students utilize spreadsheet applications in developing and analyzing operational income statements.
Prerequisite(s): ACCT1210. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

FSM3001 Food Service Management Systems and Human Resource Applications
This course prepares students to apply sound human resource management principles to situations encountered within the hospitality industry. Students examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the operation of food service establishments.
Prerequisite(s): BPA2626 or CUL2626 or CUL2386 or FSM1001. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

FSM3035 Supervision for Food Service Professionals
This course is designed to allow the student to learn and to explore human resource management theory and procedures as it applies to the food service industry. Students learn proper procedures to hire, train, motivate and discipline employees, as well as to perform employee appraisals. Current human resource management issues and current labor legislation law are discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry.
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

FSM3040 Food Service Financial Systems
This course allows students the opportunity to learn and experience an in-depth analysis of financial information within the food service industry. Emphasis is placed on exploration of accounting, sales, purchasing, inventory and budgetary systems. The course offers an overall view of financial management and its related areas through manual applications and the use of computers in the food service industry. Students recognize business problems, provide viable solutions and evaluate the effect of those solutions.
Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

FSM3060 Front of the House Operations Management
This intermediate course focuses on the comprehensive study of dining service management within the food and beverage industry. Emphasis is placed on service theory and delivery, current technology and its application, customer feedback and process improvement, human resource development and training, staffing, physical space and layout, marketing, and fiscal accountability.
Prerequisite(s): ACCT1210. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

FSM3075 Food Service and Hospitality Strategic Marketing
This upper-level course provides students with a broad scope of foodservice and hospitality marketing. Emphasis is on the analysis, structure and strategy of food service and hospitality marketing; departmental budgeting; allocation of resources; market research; media selection; and effectiveness of the marketing plan. Case studies and assigned readings examine current marketing issues. A directed work project may be incorporated into this course.
Prerequisite(s): FSM3001 or HOSP2011, junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

FSM3080 Food & Beverage Marketing and Distribution
This course introduces students to the many facets of food marketing in commercial applications. Students will explore the various segments of the food and beverage marketing industry, including marketing for food and beverage manufacturing and distribution companies. Special emphasis will be placed on the integration of food service and marketing competencies.
Prerequisite(s): MRKT1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 13.5 Quarter Credit Hours

FSM3099 Food Service Management Internship
This internship provides the opportunity for the application of acquired skills and knowledge in the food and beverage industry setting.
Prerequisite(s): FSM1065 or approved sanitation certificate, to be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 during the entire pre-program application process, and 2) have completed 90 hours of course work. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 13.5 Quarter Credit Hours

FSM3175 Advanced Food Safety, HACCP and Special Processes
This course provides students with advanced training in food safety concepts and special processes while simultaneously developing workplace skills that are highly valued by employers. Students explore the framework and imperative steps of Hazard Analysis Critical Control Point (HACCP) as a control for safe food production. Students also explore safe food processing and recognize proper food safety practices utilized to keep food safe through the flow of food. Common special processes and template HACCP plans are analyzed to ensure safe production of these special processes, thus keeping the consumer from risk. At the completion of this course, students are prepared to sit for a nationally recognized HACCP certification exam.
Prerequisite(s): FSM1065.
Offered at North Miami, Providence 4.5 Quarter Credit Hours

FSM3215 Culinary Operations and Facility Management
This course is designed to enhance the student’s understanding of how a foodservice operation’s concept and menu influences back-of-the-house functions and costs. A task analysis is performed to design a workflow and identify the equipment and smallwares needed to receive and store product, and to produce and serve the menu. Overhead costs including direct operating expenses, furniture, fixtures and equipment (FFE), repairs and maintenance, and facilities layout and design are explored and evaluated to determine costs and the effect on profitability.
Prerequisite(s): FSM2045, completion of all sophomore culinary labs.
Offered at North Miami, Providence 4.5 Quarter Credit Hours

FSM4060 Hospitality Operations Management
This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation.
Prerequisite(s): FSM1065 or approved sanitation certificate (or concurrent), FSM2080, senior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 9 Quarter Credit Hours
FSM4061 Advanced Food Service Operations Management
This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service, and fiscal accountability. Students manage the food and beverage service operations. Prerequisite(s): FSM1065 or approved sanitation certificate (or concurrent), FSM2080 or FSM3099 or FSM3001, senior status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

FSM4160 Food and Beverage Strategies and Logistics
This senior-level capstone course is designed to give students insight into strategic management and decision making in the food and beverage industry. The course is designed to develop the critical thinking and decision-making skills of the student by employing a variety of methods to examine the strategies of a number of food and beverage organizations. Special emphasis is on the impact of internal and external factors on strategy, current market conditions in the food and beverage industry, and the unique importance of the supply chain as it relates to food and beverage organizations. Prerequisite(s): FISV2000, FSM3075 or MRKT1001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

FSM4880 Beverage Operations Management
This upper-level course examines the creation and management of a beverage operation. Planning topics include concept, identification of target market and bar business creation. The creation of a business plan is discussed. Management topics include bar layout and operations, trend identification and product selection, basic production methods, costing and pricing, inventory methods and human resources management. The creation of wine lists, beer lists and cocktail menus is also discussed. Responsible Beverage Service is stressed. Prerequisite(s): CUL4045 or FSM4070. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

Foundations in Tech (FIT) Courses

FIT1000 Information Technology for Business Professionals
This course provides basic understanding of computer software, policies and procedures necessary for business professionals. Students gain practical knowledge of operations and terminology as well as hands-on use of personal information management systems, word processing, and digital presentations. Students are also introduced to using databases as a decision-making tool. Computer-based assessment software may be used as both a learning and skills measurement tool. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

FIT1003 Introduction to Excel
This course is designed as an introduction to the basic skills and tools used when working with spreadsheets. Topics include creating and editing worksheets, charting data, basic formulas and functions, and working with tables. Computer-based assessment software is used as both a learning and skills measurement tool. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 2.25 Quarter Credit Hours

FIT1040 Spreadsheet Design for Business Solutions
Students gain a working knowledge of spreadsheet skills and apply those skills to problem-solving cases. Computer-based assessment software may be used as both a learning and skills measurement tool. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

FIT2020 Integrated Computer Business Applications
This course presents intermediate and advanced microcomputer applications skills chosen on the basis of demand in local markets. A major part of the course involves "hands-on" laboratory use of software for managing graphic, numerical or text-based data in "what if" business simulations with emphasis placed in spreadsheet and word-processing software. Other business software may also be explored. Computer-based assessment software may be used as both a learning and skills measurement tool. Prerequisite(s): FIT1000, FIT1040 or FIT1014
Offered at North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

FIT2030 Access Database Design for Business Solutions
Students gain a working knowledge of database concepts and design and apply skills to problem-solving cases. Computer-based assessment software may be used as both a learning and skills measurement tool.
Offered at North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

FIT2040 Emerging Technologies in the Workplace
This course introduces students to how social media has evolved and how it can be used as an effective tool to enhance and develop business marketing and sales. Social media has established itself as the pre-eminent focal point for social interaction using web-based technologies, with people generating their own content, social commentary and opinions reaching a wide audience through friends, recommendations and same interest groups. Businesses from small to large are using social media to engage with their customers on an entirely new level, helping promote their products and services and keep in touch with them on a personal level. Social media is displacing the established leaders as major traffic drivers for new business.
Offered at North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

French (FREN) Courses

FREN1001 Conversational French I
This course is an introduction to the French language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication. Students who have previously studied this language are required to take the foreign language placement exam.
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

FREN2020 French Language Immersion
This course, delivered overseas by international post-secondary schools, is designed to develop both fluency in the target language and an in-depth understanding of the historical cultural contexts in which the language is spoken. Students acquire vocabulary through classroom lectures, discussions, required excursions and activities. Students also partner with native speakers of the target language to improve comprehension and communication skills.
Offered at Charlotte, Denver, North Miami, Providence 9 Quarter Credit Hours

German (GER) Courses

GER2020 German Language Immersion
This course, delivered overseas by international post-secondary schools, is designed to develop both fluency in the target language and an in-depth understanding of the historical cultural contexts in which the language is spoken. Students acquire vocabulary through classroom lectures, discussions, required excursions and activities. Students also partner with native speakers of the target language to improve comprehension and communication skills.
Offered at Charlotte, Denver, North Miami, Providence 9 Quarter Credit Hours
Graduate Studies (GRAD) Courses

**GRAD6800 Graduate Internship**
In this capstone experience for graduate students, experiential learning takes place in diverse industry settings commensurate with the student's prior experience and area of interest. Upon completion of a selective application and acceptance process, students perform in the workplace while simultaneously preparing a graduate-level report. Academic credit is awarded for this professionally focused paid or unpaid experience, which can take place domestically or internationally.
Prerequisite(s): Completion of a minimum of 45 credits by the commencement of the internship, 3.3 cumulative GPA.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

**Graphic Design (GDES) Courses**

**GDES1000 Foundation Drawing and Digital Tools**
As a prerequisite to all design thinking, drawing skills offer an effective means of prototyping visual solutions before committing them to software. Students practice the essential visual elements of design including shape, line, value and perspective. Based on graphics industry models, students actively experience compositional and thematic principles as a means of developing flexible approaches to design strategy. Students create initial sketches on paper then learn techniques to digitize files into common software applications. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

**GDES1020 Design Perspectives**
This course provides students with an overview of design industries, historical art movements and styles, current design trends and industry professionals to know, as well as critical brainstorming and thinking techniques. Students participate in a number of project-oriented experiences to explore, learn and develop basic skills and practices to be successful in the program and industry. Through experience-based projects in a collaborative learning space, students are exposed to all the critical components of success in a university-level design program. Work includes art analysis, public speaking experience, creative research, hands-on problem solving and team building exercises. Students are coached and encouraged to provide solutions for design problems ranging from 2D to 3D. This course prepares students for success in a challenging Graphic Design curriculum, university academics and industry career paths.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

**GDES1050 Imaging for Digital Media**
This course presents an in-depth investigation into the acquisition, creation, manipulation and distribution of raster-based images. Students learn techniques in digital photography and scanning and best practices in preparing images for distribution in print and digital media formats. Emphasis is placed on creative projects investigating photomontage/layering techniques and the development of essential frameworks for designing prototypes for websites, mobile applications and motion graphics.
Prerequisite(s): ADVC2001 or DME1000 or GDES1000 or MCST1030.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

**GDES3050 Basics of Print Design**
This course introduces the student to the fundamental principles of print design. Using current industry standard software, students learn the essential design concepts and work flow practice used in print design. In-class demonstrations and lectures involve the introduction of design theory and practical applications of print design peripherals. Students are required to produce various types of documents using course software. Assignments are completed in class, and projects are required outside of classwork.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

History (HIST) Courses

**HIST2001 World History to 1500**
This survey of people and their cultures focuses on the two major historical traditions (Western and East Asian) from pre-history to 1500. The varying political events, institutions, technologies and cultures of the East and West are highlighted.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**HIST2002 World History Since 1500**
Major developments in world history from the 16th century and on are considered, with an emphasis on the impact of ideas and influences from Asia and the New World upon European culture and society and the European impact upon Asia, Africa and the Americas. The various periods and kinds of revolution -- industrial, democratic, political, technological, military and cultural -- are surveyed.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**HIST2100 U.S. History from Colonial Times to 1876**
This course is a survey and analysis of United States history and those institutions that contributed to the evolution of the American nation from colonial times through the period of the Civil War and Reconstruction. Particular attention is given to the Puritan influence upon American character, the American Revolution, the creation of the federal Constitution, western settlement, the nature of slavery and the breakdown of the American political system resulting in civil war.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**HIST2200 U.S. History Since 1877 (to the Present)**
This course is a survey and analysis of United States history and those institutions that contributed to the evolution of the American nation since Reconstruction. Emphasis is on the rise of industrialization, urbanization and immigration; the coming of imperialism; the development of American foreign policy; the rise of big business; the growth of reform movements as seen in Populism, Progressivism and the New Deal; the Women's Movement; the Civil Rights Movement; and recent developments.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**HIST2300 History of Globalization**
This course explores the history of the process of globalization from its beginnings in the ancient world to the 21st century. It examines the spread of economic, political, intellectual and religious developments that brought together diverse societies across the world and bound them together in the economic, political, diplomatic and cultural institutions and networks (both formal and informal) that exist today. Topics include colonialism, imperialism, and the exploitation of both free and unfree labor in Latin America, Africa and Asia by industrialized nations. Particular attention is paid to seminal moments in history when peaceful contacts, violent clashes and/or ideological conflict led to new connections or altered existing ones among various regions of the globe.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**HIST3020 A Multicultural History of America**
In this class students survey the broad currents of American history through the lens of immigration, race and ethnicity. Beginning with the colonization of North America, students study the experiences of Native Americans and immigrants from diverse points of origin across four centuries. Students use firsthand narratives, period fiction, contemporary journalism, and historical scholarship to interrogate the shifting nature of American identity from colonial "contact" through the present day.
Prerequisite(s): ENG1021 or ENG1027. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
HIST3150 Honors Seminar: History of American Popular Culture
Public culture both influences and is influenced by economic trends, social movements, political discourse, and international relations. This Honors Seminar examines the history of American popular culture from the mid-19th century to the 1980s. The class focuses on the ways in which historical movements and events have both influenced and been influenced by various forms of popular culture. Special emphasis will be placed on the ways in which depictions of gender, ethnicity, and sexual orientation in popular culture have changed over time. As befits an Honors Seminar, classes will focus on student-led analysis and in-depth discussion of primary sources. Students will be expected to complete extensive writing assignments including a final project based on original research using primary sources. Prerequisite(s): ENG1027, honors status. Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

HIST3200 American Government
This course involves an examination of the political and governmental system of the United States, the principles upon which it is founded, and the institutions and systems which comprise it. Topics to be discussed are constitutional foundations, federalism, political parties, public opinion, interest group activities, civil liberties and decision-making in institutions of American national government, such as Congress, the presidency and the Supreme Court. Prerequisite(s): ENG1021 or ENG1027. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

Hospitality Management (HOSP) Courses

HOSP1001 Orientation to the Hospitality Industry
This course is an introduction to the various segments within the hospitality industry (lodging, food service, travel and tourism, and sports, entertainment and event management). Students are prepared to apply sound management principles to the challenges encountered within the industry. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP1015 Managing the Hotel Guest Experience
This course familiarizes students with the foundations of managing the guest experience within a hotel rooms division. Students focus on the critical management components and operational procedures of the front-of-the-house including: management of guest expectations, selling guest rooms and services, rooms forecasting, basic revenue management, teamwork, and interdepartmental relationships. Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP1080 Technology in the Tourism/Hospitality Industry
This introductory course provides students with comprehensive knowledge of the various information systems in the hospitality industry. Students gain a basic understanding in the use of property management systems, global distribution systems, point of service systems, internet distribution systems, mobile apps, and any other current technology available to the travel, tourism and hospitality industry. In addition, students learn about future technological trends in the industry. Prerequisite(s): TRVL1010 or TRVL1011 or TRVL2801. (OL) Offered at North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP2011 Hospitality Sales and Meeting Management
This course familiarizes students with the scope of sales, meeting and convention management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or MRKT1001 or SEE1001, sophomore status. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP2050 International Tour and Hotel Operations
This course is taught only on a campus outside of the United States during a term abroad program. The course focuses on cultural, political, legal and economic forces and their impact on tourism and how hospitality management practices differ among countries. Students plan and participate in a variety of tours and professional site visits in order to gain first-hand knowledge of the international travel experience. Prerequisite(s): Must be accepted in Study Abroad program. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 9-13.5 Quarter Credit Hours

HOSP3005 Leading Service Excellence in the Hospitality Industry
This upper-level guest service management course is designed to familiarize the student with principles of leading change, process improvement methodologies and how they affect organizations, and employees within hospitality organizations. Focusing exclusively on the unique challenges of the intangible service delivery requirements of the hospitality industry, this course incorporates Six Sigma and Lean methodologies. Emphasis is on root cause identification, problem-solving techniques, process effectiveness measurements in the service environment, and decision-making skills using relevant analytical tools. Prerequisite(s): Junior status. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3012 Sustainable Hotel Support Operations
This course gives students a working knowledge of hotel support services, including facilities operations within a lodging context. Essential elements of engineering, housekeeping, and safety and security are discussed from a sustainability perspective. Students focus on managerial, financial and legal issues related to these departments. Current issues of sustainable operations with regard to environmental, social and ecological aspects affecting the hospitality industry are addressed. Prerequisite(s): HOSP1015. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3060 Private Club Management
This upper-level course examines the private club industry and its specific challenges. Emphasis is placed upon the manager’s role with the governing board, membership, staff and management of the clubhouse and recreation activities. Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001. (HY) Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3075 Hotel Strategic Marketing and Brand Management
This is an upper-level course focusing on hotel strategic planning, brand management and the use of integrated marketing communications to build relationships. Topics include strategic planning, consumer/organizational buying, market segmentation/targeting/positioning, brand strategies and digital marketing. Prerequisite(s): HOSP1015, MRKT1001. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3077 Revenue Management
This course examines and illustrates the strategies, principles and techniques of revenue management as they relate to lodging, travel/tourism, food service and facilities management. The relationship between accurate forecasting, overbooking, reservation systems, marketing issues, pricing and e-commerce as they relate to financial decision making is investigated. Students are required to analyze revenue management scenarios. Prerequisite(s): ECON1001 or ECON1002, HOSP1010 or HOSP1015. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours
HOSP3085 International Hotel Operations, Development and Management
This course focuses on the development and management of multinational hotel properties. Students will participate in a week-long study abroad experience. Students learn the skills and abilities necessary to become a global hospitality manager, including managing a diverse, multi-cultural staff; developing strategies to satisfy international guests; and working as an expatriate manager. Trends in the global hotel industry are also examined. Prerequisite(s): MGMT2001, junior status. Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3099 Hotel Internship
This internship course allows students to gain academic credit for an invaluable work experience within their chosen profession. Students acquire insight into the practical aspects of an organization’s operation by observing and participating in day-to-day activities. Upon completion of this term-long course, students have a better understanding of the demands and expectations of business and industry. Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 during the entire pre-program application process, and 2) have completed 90 hours of course work. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 13.5 Quarter Credit Hours

HOSP3420 Introduction to Residential Property Operations Management
This course familiarizes students with the foundational skills and competencies necessary to direct and supervise property-related duties involving such residential properties as condominiums, apartments and long-term care facilities. Students learn to manage operations and resolve issues and problems encountered in day-to-day management situations in any type of residential organization. Prerequisite(s): (MGMT1001 or MGH1000), MGMT2001. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3440 Resort Management
This course examines the concepts and issues regarding resort management in such areas as ski, beach and golf resorts. The principles and concepts of the marketing and management of vacation ownership properties and spas are covered. Prerequisite(s): Junior status. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP4012 Developing and Managing a Small Hospitality Lodging Property
This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered. Prerequisite(s): (ACCT3020 or ACCT3025 or FISV2000 or FISV2010 or FISV3001), (FSM3075 or HOSP3050 or HOSP3075 or MRKT3045 or TRVL4011 or (SEE3101 and SEE3160)). Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP4040 Hotel Asset Management
This course focuses on the issues related to the maximization of hotel asset value. The course covers the processes of feasibility analysis and benchmarking. Capital investment decision tools, value proposition of franchising and marketing affiliations, and the role of the asset management professional in the hotel environment are also discussed. Prerequisite(s): FSM3075 or HOSP3050 or HOSP3075 or MRKT3045 or SEE3160 or SEE4020 or TRVL4011, senior status. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP4060 Hospitality Strategy Design and Execution Seminar
This senior-level capstone course is designed to give students insight into hospitality strategy. Using a variety of teaching methods including the case study approach, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of students both individually and within the framework of a team. Prerequisite(s): ACCT3020 or ACCT3025 or FISV2000 or FISV2010, FSM3075 or HOSP3050 or HOSP3075 or MRKT1001, senior status. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP5009 Hospitality Internship
Eligible students may apply for a selective Hospitality Internship assignment. These internship assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Students will acquire insight into the practical aspects of an organization’s operation by observing and participating in day-to-day activities. Upon completion of this term-long course, students have a more global understanding of the demands and expectations of business and industry. Prerequisite(s): To be eligible for this internship, students must: 1) maintain a 2.0 cumulative GPA during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty advisor. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5-13.5 Quarter Credit Hours

HOSP5030 Franchising and Licensing
This advanced course focuses on growing a business through cooperative strategies, especially franchising and licensing. Economic concepts underlying franchising are reviewed. Students learn to determine when franchising or licensing are appropriate growth strategies for a company. This course covers key management, operations and legal issues involved with these growth strategies. Implementation of a franchising strategy is covered in detail, including policy development, penetration of new markets, fostering franchisor-franchisee relationships through channel communications and creating a sustainable competitive advantage. Prerequisite(s): HOSP5020 or MRKT5500. (HY) (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

HOSP5050 Hospitality and Tourism Global Issues
This course presents an advanced study of the evolution, growth, mission and roles of the different types of senior property managers and corporate officers of various hospitality and tourism organizations. The course explores major emerging issues and problems that impact the domestic and global lodging industry, as well as current issues and trends confronting the fast development of tourism activity at both national and international levels. Students acquire the knowledge, skills and attitudes necessary to undertake leadership roles in the increasingly interdependent and complex hospitality industry. Group and individual research examine trends, as well as industry-wide problems and concerns of current interest. Prerequisite(s): HOSP5010 or MGMT5500 or RSCH5500 or RSCH5700. (HY) (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

HOSP5052 Information Technology in Hospitality and Tourism
The course explores the information technology needs of domestic and international tourism businesses, as well as the use of the Internet and other information technologies as tools that influence the hospitality industry. The course emphasizes Internet website hosting for tourism managers, including a detailed examination of the issues pertaining to the operation and management in the industry by employing creative problem-solving solutions utilizing today’s information technologies. Prerequisite(s): HOSP5010 or MGMT5500 or RSCH5500 or RSCH5700. (OL) Offered at North Miami, Online, Providence 4.5 Quarter Credit Hours

HOSP5060 Hospitality and Tourism Global Issues
This course examines the concepts and issues regarding resort management in such areas as ski, beach and golf resorts. The principles and concepts of the marketing and management of vacation ownership properties and spas are covered.
Human Resource Mgmt (HRM) Courses

HRM5010 Human Resource Management
This course provides students with an overall study of human resource management. Students learn about the different personnel management systems and how each is interdependent in supporting organizational strategy. Case studies and exercises are used to provide analogous scenarios for students to apply course knowledge. (HY) (OL)
Offered at Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

HRM5020 Labor and Employee Relations
This course presents various labor and employment law issues that employers and employees confront in today’s union and non-union corporate environments. The course surveys the effects of union organization and representation, collective bargaining negotiations, the grievance and arbitration processes, and the laws, agencies and issues impacting labor-management relations in the public and private sector. Also discussed are various other legal issues including privacy, wages and salaries, and employee misconduct. (HY) (OL)
Offered at Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

HRM5030 Strategic Compensation and Benefits
This course reviews the fundamentals of wage and salary programs, including developing job descriptions, performing job evaluations, conducting salary surveys, adjusting pay structures, considering differentials and relating pay to performance. Benefit programs and related employee incentive and service programs are also covered. Ways to link performance to both monetary and non-monetary rewards are reviewed, including profit sharing, bonus plans, stock options, awards and special rewards for managerial personnel. Legislative restraints and tax treatments are discussed and behavioral theories are highlighted as they apply in this area.
Prerequisite(s): HRM5010, HRM5020. (HY) (OL)
Offered at North Miami, Online, Providence
4.5 Quarter Credit Hours

HRM5040 Organizational Training and Development
This course examines the role of human resource development in organizations as a tool for enhancing employee performance and assisting organizations with managing change. Strategies for assessing, designing, implementing and evaluating training and organizational development initiatives that advance employee and organizational performance are analyzed. This course also explores the role of human resources in impacting executive leadership, line management and staff development. Other topics discussed include succession planning, on-boarding, orientation, performance appraisals and coaching.
Prerequisite(s): HRM5010, HRM5020. (HY) (OL)
Offered at North Miami, Online, Providence
4.5 Quarter Credit Hours

HRM5050 Strategic Recruiting, Retention and Succession
This course addresses the legal, ethical and economic factors that affect recruitment, selection, placement and appraisal. Students will distinguish among effective recruiting methods using internal and external selection processes. This course also discusses the requirements for a comprehensive job analysis and the development of job descriptions. Other topics discussed include organizational exit, retention, succession planning and employee records management.
Prerequisite(s): HRM5010, HRM5020. (HY) (OL)
Offered at Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

Information Technology (ITEC) Courses

ITEC2081 Network Protocols I
This course develops students' knowledge of computer networks, network appliances and network protocols. Students are introduced to methods of developing protocols, including interpretation of standards, finite state machines and state-full transition. Students gain a conceptual framework useful in the adaptation of network protocols to network appliances and internetworking design. Through the use of network protocol analyzers, students conduct in-depth examinations of the 802.3, ARP, IP (versions 4 and 6), ICMP and RIP protocols. Comparison of protocols are made by type. Students develop a basic understanding of the software paradigms used to construct protocols. In homework and lab assignments, students develop skill competencies needed to troubleshoot protocol issues. Students connect, configure and program a range of network devices; work with network protocol analyzers; examine the software internals of protocol implementations; and map the path of a data packet on a network.
Prerequisite(s): ITEC2081, MATH2001.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ITEC2085 Distributed Systems with TCP/IP
In this course, students learn how client/server systems evolved and how those systems continue to adapt to business needs. Students develop an understanding of distributed programming techniques and of how distributed applications (databases, transactions, processors, ERP systems, etc.) work within networks. The course also covers the three main types of systems (Two Tier, Three Tier and N Tier) and how they relate to one another. In homework and lab assignments, students develop skill competencies needed to solve day-to-day business problems in maintaining and customizing databases and other applications. Students configure and implement their own client/server network, which gives them an opportunity to develop a professionally focused understanding of how such a network is designed and built. This course focuses on the upper layers of the OSI model (especially the application layer).
Prerequisite(s): ITEC2081, MATH2001.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

ITEC3010 Server Configuration and Implementation
This course allows students to apply skills learned in the network degree program and other information-technology-related courses to the construction and commission of a server on a network. Students are responsible for configuring a server to deliver applications and files necessary to support many types of user-bases.
Prerequisite(s): CSIS1102 or CSIS1301, CSIS2045, ITEC1020 or ITEC2081.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

ITEC3040 Systems Analysis
This course presents a systematic approach to the development of business systems. By following this approach, students learn to design business systems that efficiently meet the goals and objectives of management. A major element of this course is a team project, where students utilize the systems approach in analyzing and designing a business system. This class is required for majors in this program and highly recommended for non-computer majors.
Prerequisite(s): CSIS1112 or FIT1014 or FIT1040.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ITEC3050 Information Security
This course presents all aspects of computer and information security including data encryption, zero-knowledge based proofs, public key coding and security procedures. This course makes students aware of the various threats to computers and data and identifies methods and techniques for providing counter-measures to those threats. (OL)
Offered at North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
# Integrative Learning (ILS) Courses

### ILS2003 The American Dream
This course will address the broad theme and question of “What is the American Dream” and also ask “Have we achieved it?” “Has it changed” and, “what is the cost of pursuing it?” We will explore this topic through various themes, including “Manifest Destiny”, “The Immigrant Experience”, “Civil Rights”, “Gender Rights”, “The Pursuit of Happiness”, “Work and Business”, and “Class and Culture.” While this course will primarily be a literature course, it will use a multidisciplinary approach to explore this topic from various perspectives, including history, economics, ethics, culture, psychology, and political science.

Prerequisite(s): ENG1024 or ENG1024 or English placement, sophomore status.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### ILS2010 Modern Identities: 20th Century Literature and Beyond
This integrative learning course explores the relationship between modern world literature and its historical, social and/or political contexts through the study of the 20th century literary works. Fiction, poetry, drama and/or the essay are used as vehicles for exploring major movements, trends and events of the 20th century. Themes of racial, ethnic and gender identity, political oppression and/or war are explored. Emphases vary.

Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

### ILS2015 Honors Seminar: Postcolonial Literature
Colonization of Africa and Asia and ensuing post-colonial reconstruction, two world wars, the spread and fall of communism, human rights movements and immigration profoundly changed the face of the world. This discussion- and-writing-intensive Integrative Learning Honors Seminar focuses on literary responses to and representations of select movements and events of the 20th century (emphasis will vary). By reading texts through the lenses of postcolonial literary theory, history, philosophy, and ethics, students will examine the variety of human responses to the moral questions posed by colonialism, imperialism and the social and political movements that arose in their wake.

Prerequisite(s): ENG1024 or English placement, honors status, sophomore status.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

### ILS2030 Groups, Organizations and Identity: Intercultural Communication in Black Greek Letter Organizations
This course emphasizes intercultural communication and leadership through exploration of the principles and practices of Black Greek Letter Organizations. Through examination of individual and group identity within the social and historical context of BGLOs, students gain an understanding of various aspects of effective interpersonal and intercultural communication. Focus is on the integration of communication and leadership as a means to bridge a gap between diverse cultures and unite people for common causes. Students explore the history of BGLOs, revealing not only what is transparent but what lies behind the observed community service, academic excellence, philanthropy and leadership endeavors.

Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.

Offered at Charlotte, North Miami

4.5 Quarter Credit Hours

### ILS2140 History of Science
This course explores human thought about the natural world from the earliest civilizations to the present. Students investigate a central question: From where did our ideas about the scientific process arise? At the heart of this course is the idea that science and technology are not isolated from the rest of society. Rather, they are shaped by historical and societal forces even as they influence civilization. In this course, students discuss the evolution of great scientific ideas of the past and the effects of religious, political, economic and social contexts on the development of scientific principles. Through close reading, analysis, discussion and integration of primary and secondary source materials, students make connections among the disciplines of history, theology, philosophy and science.

Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status. (OL)

Offered at North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

### ILS2150 Introduction to American Studies
This course introduces students to the major themes in American culture, both past and emerging. Students are given a sense of the tensions running through the identity and image of Americans here and around the world. As an integrative learning seminar, this course also serves as an introduction to the idea and practice of interdisciplinary scholarship. This course gives students a wide range of tools to make sense of what America is, has been and can be. Topics include traditional disciplines that help illuminate American culture. Focus is on art, music, literature, history and anthropology.

Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### ILS2213 The Earth in Peril: A Literary and Scientific Analysis
This course examines environmental issues created by unrealistic views about the earth’s capabilities. Relationships among people, environments and natural resources are analyzed through literature and scientific writings. Students examine why and how world views affect the natural world’s destruction and preservation.

Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### ILS2215 Honors Seminar: The Earth in Peril: A Literary and Scientific Analysis
This course examines environmental issues created by conflicting views about the earth’s capabilities. Relationships among people, environments and natural resources are analyzed through literature and scientific writings. Students examine why and how world views affect the natural world’s destruction and discuss possible theories of preservation. Students contribute to inquiry surrounding the issue of sustainability through research and analysis.

Prerequisite(s): ENG1024 or English placement, honors status, sophomore status.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### ILS2280 Science and Civilization
This course explores the social, political and historic contexts and implications of several scientific and technological developments through a variety of genres, including textbooks, newspapers and magazine articles, film, music, art, literature and the Internet. The goal of this course is to raise student awareness of the global impacts, positive and negative, associated with specific scientific and technological developments, with emphasis on discerning the interconnectedness of those impacts. Through inquiry, research and debate, students develop a better understanding of the unique historical, social, political and cultural contexts in which these scientific and technological developments evolved and the influence these contexts had upon the form of these developments. In addition, students gain a deeper appreciation of the implications of these developments on the present and future.

Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence

4.5 Quarter Credit Hours
ILS2320 Economics of Law and Order
This course examines legal institutions through the lens of economics. Emphasis will be placed on how changing laws influence outcomes at a societal level. In each lesson, students will focus on the relevant economic background and institutional structure and then deduce how this in turn informed choices made by participants in the economy. The economic order that is generated by the interaction of countless individuals and firms is mediated through the legal system. If one wishes to understand this extended order, one must understand the legal institutions in which it operates.
Prerequisite(s): ECON1001 or ECON1002, ENG1020 or ENG1024 or English placement, LAW2001, sophomore status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ILS2325 Economics of Sin
This course integrates economic, sociological and psychological principles to examine price gouging, cheating, illegal drugs, sex and gambling. Emphasis is on examining these "sinful" behaviors in the context of moral development and theories of motivation. Students also examine how government seeks to change and penalize such behavior and the consequences of these interventions.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ILS2370 Obesity
This course considers the now global problem of obesity from the biological, psychological and sociological perspectives. Since the 1970s there has been a rapid increase in the incidence of overweight and obesity in the United States with 65% of adults now overweight. Childhood obesity rates have trioped in the last 20 years producing the first generation of Americans who are predicted to have a shorter life span than their parents. The obesity epidemic is widely acknowledged in the United States, but in the past two decades, this problem has also spread to developing countries as they accelerate their nutrition transition to more mass produced and processed foods. The roles of government and business will be explored, in influencing access to foods and in defining obesity vs. health. The study of this now global problem is relevant from a personal health perspective as well as a political and economic perspective. Individuals empowered with knowledge can modify their own food environments and that of their children. A well-educated populace may wish to support initiatives to make progress on this societal problem to avoid the economic losses in productivity and health care costs that will compromise America's competitiveness.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS2385 Visual Literacy and the Sociology of Perception
This course studies human perception of the social world from both a communications and sociological perspective. Elements of picture-based media as a means of molding cultural perceptions, social biases and personal views of reality are studied. Through a series of exercises, students critically examine images in art, still photographs, television, advertising, film and documentaries to determine their sociological messages. Using the language of visual literacy and an understanding of perception, students test assumptions about their world.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ILS2390 The XX Factor
The XX Factor takes an integrative learning approach to gender role development that foregrounds psychology and literature. This approach provides multiple lenses through which to examine current and historical concepts of women's psychological and social development. It prioritizes close textual analysis of gender identity and sexuality as figured in literature across a broad spectrum. The course considers both conformity and resistance to societal biases, stereotyping, and the imposition of gender and sexual norms. In doing so, it promotes critical thinking about the diverse possibilities for women's identities.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS2435 Leonardo da Vinci: Culture, Art and Math
This course covers a portion of the movement in Europe known as the Renaissance. The works of Leonardo da Vinci are explored. Students discover how da Vinci's insatiable hunger for understanding impacted the culture of Florence and Milan, Italy, as well as the entire world. Students learn about da Vinci himself and his place in society. Some of da Vinci's works of art, writings on architectural design and war machines are examined culturally, historically and mathematically.
Prerequisite(s): ENG1020 or ENG1024 or English placement, MATH1002 or MATH1020 or math placement, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ILS2440 Logic, Reasoning and Nonsense: How to Tell the Difference
This course introduces students to logic, a discipline that straddles public policy, philosophy, law and mathematics. Students are empowered to use logic in their personal and professional lives to make informed decisions, identify invalid arguments and debate current topics. Topics include formal structures of thought as they can be readily applied to the organization of thought in written and spoken language. Students identify the logical errors or fallacies that are most frequently made in written and oral discourse.
Prerequisite(s): ENG1020 or ENG1024 or English placement, MATH1002 or math placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS4020 Keywords in Social Media
This course asks students to identify and analyze the roots of several keywords from historical, sociological and technological perspectives; to demonstrate knowledge of how to do things with keywords (i.e., how sharing information can lead to apprehending a criminal); and to evaluate the relevance of keywords to life in a democratic society. Abstract theories are applied to concrete case studies of social networks.
Prerequisite(s): ENG1021 or ENG1027, senior status.
Offered at Charlotte, North Miami, Providence
4.5 Quarter Credit Hours

ILS4070 Nostalgia, Memory and Hybrid Identity
As individuals, we need not be immigrants to understand, and even identify with, the search for home and belonging. As global citizens, most of whose families have at some point been immigrants, whether by choice or displacement, we recognize the powerful and complicated impact of migration on all aspects of identity. Nostalgia, Memory and Hybrid Identity examines diasporic literature in the context of cultural theory, history, psychology, philosophy and popular culture (such as music, film and art) to better understand these cultural negotiations. Students explore the ways diasporic literature of the last century has significantly transformed the literary, theoretical and cultural landscape of the U.S, and has raised a range of complex issues relating to identity, language, border crossings (geographical, linguistic and gender, etc.) hybridity, and acculturation and resistance. Readings will range across such genres as memoir, fiction, essay, drama, and poetry to consider how issues of identity and tradition are represented and contested by immigrant writers in the context of displacement and diaspora.
Prerequisite(s): ENG1021 or ENG1027, senior status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours
ILS4115 Contemporary Approaches to Classical and World Mythology
This course introduces students to classical and world mythology in order to understand the eternal, timeless nature of universal archetypes and themes while also exploring how they acquire new, contemporary meanings. Students learn to interpret myth using elements of literature as well as through the theories of myth interpretation. From Homer to Harry Potter, emphasis is placed upon analysis of primary readings as well as their interpretations within the context of a variety of disciplines. Class discussions and student writing encourage critical thinking, synthesis and application of the terminology of the study of mythology.
Prerequisite(s): ENG1021 or ENG1027, senior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ILS4140 The Legal Imagination
This course introduces students to the textual nature of the law. Through intensive study of literary, persuasive and legal texts, students explore the commonalities between what we call “literature” and what we call “law.” Students begin to see the “constitutive rhetoric” of those texts, through which an author creates a social and political community with words.
Prerequisite(s): ENG1021 or ENG1027, one LAW-designated course, one LIT-designated course or MCST2030, senior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS4170 Passion, Power and Principle: Lessons at Play in Shakespeare
This course employs the still-relevant insights of the Shakespearean canon as a means of understanding and resolving contemporary ethical dilemmas, social tensions and the conflicting demands of citizenship in today’s world. Focus is on the resolution of moral dilemmas involving divisions of power, the use of authority, familial obligations and conflicting loyalties. This course takes an integrative learning approach that draws on literature, philosophy (ethics) and history to promote analysis and meaningfull comparisons between the problems confronted in the world of Shakespeare’s plays (and the society they reflect) and those faced by us today.
Prerequisite(s): ENG1021 or ENG1027, senior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS4176 Sports in Film and Literature
This interdisciplinary course focuses on the significant inspiration of athletic endeavors upon the literary and cinematic imagination. Writers of fiction and nonfiction, prose writers and poets have discovered in the athletic experience a useful metaphor to express the purpose and meaning of life. Modern film explores both the realism and romanticism of sports in popular culture. This course is designed to acquaint the student with the essence of games as myth and metaphor and develop an appreciation of the historical context in which the stories are constructed and heard. The interdisciplinary considerations of history and culture allow for a richer understanding and appreciation of sports and sports literature.
Prerequisite(s): ENG1021 or ENG1027, senior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ILS4178 Studies in Nostalgia, or the Way Things Never Were
This course allows students to explore the tendency to look back with fondness on some distant, wonderful past. Is nostalgia a basic human condition? Students explore this question across cultures and through the lenses offered by biology, psychology, literature, history and other academic disciplines. Nostalgia as a type of fiction writing is discussed, along with the consequences of those “stories”. The work of nostalgia as it engages discourses of political ideology, race, gender, sexuality, class, etc is discussed. Students study a few particular examples of American nostalgia before turning their attention to the work nostalgia is doing now and the consequences of that work.
Prerequisite(s): ENG1021 or ENG1027, senior status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

ILS4210 Colors
This course explores the role and importance of colors in the natural world, astronomy, geology, human society, culture, psychology, art and many other disciplines. Topics include the physics of color and its perception by animals and the color of the ocean, rocks, minerals, stars and galaxies. In addition, the various uses of color by plants is examined, including the utilization of colored pigments by plants for light absorption in photosynthesis. The various ways that animals use color are also explored, including how colors are used by both predators and prey and how they are used to attract mates. Additional topics include the affect of colors on humans, including mood, language, musical expression, and as a symbol of national or group identity in politics and religion. Colors have a profound influence in artistic expression and in the food and fashion industries. The importance of colors in all of these different disciplines are examined. With the knowledge and skills learned in this course, students are able to explore the use and application of colors in their own chosen field of interest.
Prerequisite(s): ENG1021 or ENG1027, any BIO, CHM, PHY or SCI-designated course, senior status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

ILS4302 Abuse of Power: Corruption in Contemporary Society
This course examines how (in the hands of certain individuals and groups and under “favorable” social, political, historical and economic conditions) the abuse of power and corruption impacts lives in all social strata. Students analyze this question and propose research-based recommendations for transforming dysfunctional systems into sustainable and productive models.
Prerequisite(s): ENG1021 or ENG1027, senior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ILS4320 (De)Constructing Race and Color
This course addresses the racialization processes involved in the social construction of the color of race — White, Yellow, Brown, Red and Black — through interdisciplinary studies including the arts, humanities, social sciences, biology, law and education. The course identifies the key parameters of the racialization process (historical subjugation through involuntary immigration and migration, voluntary immigration, prejudice, stereotypes, scientific racism, cultural racism, and systemic) of institutional racism and how various groups in the United States were raced into a color. Students are tasked with thinking about why race matters within educational, economic, political and social institutions. The course involves intentional discourse on the complexity of the color of race through scientific interrogations, analysis and interpretation of the course materials to understand the social construction of the color of race and how race can be deconstructed in the 21st century.
Prerequisite(s): ENG1021 or ENG1027, senior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS4330 Economic Explorations in American History
This course seeks to explain American history through the lens of economics. Emphasis is placed on how changing economic modes of production influenced outcomes at the societal level. In each episode, students focus on the relevant economic background and institutional structure and then deduce how this in turn informed historical change in activities ranging from agriculture, household production, industrialization, social movements, political response and the new information economy.
Prerequisite(s): ECON1001 or ECON1002, ENG1021 or ENG1027, senior status.
Offered at Charlotte, North Miami
4.5 Quarter Credit Hours
ILS4340 Global Food Security and Leading Change Locally
This interdisciplinary course critically assesses the global challenges of food security and how leadership in a local community organization addresses food access. Food is explored from a cultural, nutritional, ecological and ethical context while analyzing issues of food production, causes of insufficient supply, nutritional and health implications, and effects on quality of life. Evaluation of political, environmental, technological and economic factors that contribute to the perpetual issue of food insecurity and the social consequences also occurs. The critical issue of the course examines whether access to food is a basic human right and whose responsibility it is to provide societal members with the nourishment needed to be productive. These perspectives are explored theoretically, on the global scale, and experientially, in the local community. Additionally the student utilizes his/her leadership skills to engage 40 hours of community service in an organization of his/her choosing, preferably nonprofit or with professor approval a for-profit socially responsible organization. The student completes a substantial agency-based project, in conjunction with his/her site supervisor that serves as a tangible contribution to the overall organization and its ability to address food security locally.
Prerequisite(s): ENGL1021 or ENGL1027, senior status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

International Business (IBUS) Courses

IBUS2002 International Business
This course is designed to provide structured approaches for analyzing the rapidly evolving field of international business. Topics include the nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace. Theoretical foundations of international business and real-world scenarios help prepare students to operate more effectively in the changing global business environment.
Prerequisite(s): MGMT1001, sophomore status. (HY) (OL)
Offered at Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2030 Foreign Area Studies
This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic areas include China (IBUS2031), Pacific Rim (IBUS2032), Latin America (IBUS2033), Russia (IBUS2034), Eastern Europe (IBUS2035) or Africa (IBUS2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority.
Prerequisite(s): ECON1001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2031 Foreign Area Studies: China
This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes China. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2032 Foreign Area Studies: Pacific Rim
This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes Pacific Rim. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2033 Foreign Area Studies: Latin America
This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes Latin America. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2034 Foreign Area Studies: Russia
This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes Russia. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2035 Foreign Area Studies: Eastern Europe
This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes Eastern Europe. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2036 Foreign Area Studies: Africa
This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes Africa. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2040 International Culture and Protocol
This course focuses on cultural diversity. Students gain knowledge of international cultures and protocol, which are the critical building blocks of success in conducting business internationally. The ability to build bridges between people from different countries and with different ethnic backgrounds is emphasized in this course.
Prerequisite(s): IBUS2002 or ECON1002, junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS3055 International Resource Management
Slow economic growth and sovereign debt mark an era of economic and managerial reorientation and renewal. Students will explore the opportunities of efficient resource use and innovation as a creative response to changed international economic and trade conditions. The course will analyze environmental realities on 5 continents and use methods of environmental economics and business management to explore the effects of trade patterns and their impact on the quality of life internationally. Alternative approaches to energy production, trash management, and other resource relevant issues will be discussed. Students completing this course will have a better understanding of the new, post-material economy and its demands on individual and managerial change.
Prerequisite(s): IBUS2002 or ECON1002, junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS4020 Operations Management & Process Improvement Seminar - Class Component
This course focuses on environmental analysis, objective setting, positioning, examination and implementation of quality and tactical approaches used to manage quality improvement efforts in organizations abroad. This is the preparatory course for the IBUS4082 Study Abroad program.
Prerequisite(s): MGMT2030. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS4023 International Marketing Communications Seminar
This course allows students to prepare an integrated marketing communications case for a multinational organization and make a presentation of their recommendations to that host organization and/or their advertising agency abroad. The plan includes recommendations based on primary and secondary research findings, as well as a fully integrated marketing communications plan. Upon completing the initial stage of the case, students travel to the international partner site where they continue to work on the implementation of this plan. Faculty from both Johnson & Wales and the partner work with students on the case.
Prerequisite(s): ADVC2001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
IBUS4082 Operations Management and Process Improvement Abroad
In this course, students actively participate in an operations continuous improvement project with an international corporation abroad. Hosted by an international partner, students spend a week in classes and lectures, preparing for an intensive project week. Students focus on a continuous improvement and cost management project, working directly with the corporation’s executives and staff. Along the way students have a chance to tour the host country and visit key cultural sites. This experience provides a professionally focused work experience in their future field and opportunities to learn to navigate cultural barriers when working with an international management team.
Prerequisite(s): MGMT3030, MGMT3040, 3.0 cumulative GPA.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 9 Quarter Credit Hours

IBUS4083 International Marketing Communications Abroad
Students work on an international marketing campaign and make a presentation of their recommendations to the host organization and/or their advertising agency abroad. The plan includes recommendations based on primary and secondary research findings, as well as a fully integrated marketing communications plan. Students continue to work on the implementation of this plan at the international partner site. Faculty from both Johnson & Wales and the partner work with students on the case.
Prerequisite(s): ADVC2001, IBUS4023.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 9 Quarter Credit Hours

IBUS4099 International Business Internship
The International Business Internship offers students an experiential learning opportunity within an authentic global business. Students examine how global business is managed and conducted. Students apply previous coursework and research to a variety of onsite business tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with direct knowledge of and experience in the particular demands and expectations of a global company. Students earn academic credit for work experience in the global business.
Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty advisor.
Offered at Denver, North Miami, Providence, Providence CE 4.5-13.5 Quarter Credit Hours

IBUS4105 Intercultural Management
This faculty-led course places students in an international context to study how culture impacts management practices while developing their own intercultural management competencies through the study of intercultural management theories and practice. Differences between the United States and the host country’s practices will be analyzed. Industry visits, cultural excursions and experiential projects are utilized in the course to provide students with a comprehensive and immersive learning experience, while challenging the students to apply and reflect upon the topics studied. Host country (or countries) are dependent on the lead faculty and the desired geographic area of study. The course is open to all students who meet the criteria.
Prerequisite(s): MGMT1001.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5-13.5 Quarter Credit Hours

IBUS5511 Global Economic Environments
This course presents various theories and practices of globalization, international trade, importing, exporting, finance and international risk assessment. Topics examined include the theory of openness, absolute and comparative advantage, tariffs, non-tariff barriers to trade, importing into the United States, regional trade agreements, trade policies for developing nations, and the effect of public policy on international trade. In addition, students gain insight into the ethical, international and multicultural dimensions of organizational behavior. The effective use of the Internet and its various international trade sources is an integral part of this course.
Prerequisite(s): Completion of required foundation courses. (HY) (OL)
Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

Law (LAW) Courses

LAW2001 The Legal Environment of Business I
This course provides an overview of the legal, regulatory and ethical environment in which business decisions must be made. Students are exposed to a variety of legal topics; basic concepts, such as court procedures, contracts and torts, are followed by a selection of more advanced related fields which may include sales, intellectual property, real property law, constitutional law and alternate dispute resolution. Attention is paid to both the letter of the law and its practical effect on business decision-making and managerial policy. This course relies on, and develops, the student’s ability to read and reason critically.
Prerequisite(s): Sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

LAW3002 The Legal Environment of Business II
This course is a continuation of LAW2001, The Legal Environment of Business I. Students are exposed to the laws governing the internal organization and relationships within a business, the laws governing relationships between a business entity and its clientele, and the laws governing relationships between a business and its employers. Attention is paid to both the letter of the law and its practical effect on business decision-making and managerial policy. This course relies on, and develops, the student’s ability to read and reason critically.
Prerequisite(s): LAW2001 or LAW2010, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

LAW3015 Criminal Procedure
This course presents an overview, analysis and critique of American criminal procedure in the context of the U.S. Constitution, with special emphasis on the Fourth Amendment with respect to search and seizure, stop and frisk, arrest, evidence, interrogations, confessions, identification, and remedies such as the exclusionary rule. Other constitutional issues relevant to the foregoing, including the Fifth and Fourteenth Amendments’ due process and equal protection doctrines, shall be examined.
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours
Leadership Studies (LEAD) Courses

LEAD0001 Resident Assistant Leadership
This course is required of all RAs to prepare them for the challenging responsibilities of residential life. The course focuses on developing those leadership skills required of the position - including conflict resolution, dealing with negativity, team building skills, diversity and communication.
Offered at Denver, North Miami, Providence 1.5 Quarter Credit Hours

LEAD1010 Foundations of Leadership Studies
This course draws upon a variety of research-based theories and applications germane to the study of leadership. Theoretical paradigms of motivation are discussed and applied to communication styles, decision making, risk taking, team building, conflict resolution, negotiation, diversity and inclusion. Leadership traits, leadership styles and roles are examined in the context of ethics, power and social responsibility. (SL) (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

LEAD2010 Special Topics in Leadership
The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Areas of specialized leadership interest include, but are not limited to: Global Issues, Women in History (LEAD2011), Entrepreneurial, Sub-Saharan Leadership or Business and Religion.
Prerequisite(s): LEAD1010.
Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

LEAD2011 Leadership and Women in History
The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Area of specialized leadership interest include, but are not limited to Women in History.
Prerequisite(s): LEAD1010.
Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

LEAD2012 Power and Leadership
This course provides an overview of the nature and types of power and their connections to leadership. Relationships between concepts and practices of power, and their role and influence across a number of spheres, settings, roles and relationships are explored. Since issues of power present unique challenges in today’s complex, networked and digitized world, special attention is given to the topics of supportive communication, relationship building, organizational politics and the effective management of power relations.
Prerequisite(s): LEAD1010 or SOC1001 or SOC2005. (OL)
Offered at Denver, Denver CE, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

LEAD2030 Leadership Through Film and Literature
This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation.
Prerequisite(s): LEAD1010 or SEE2015. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

LEAD3020 Creative Leadership
The objective of this course is to develop and enhance one’s own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities allow each student to experience personal growth and influence the growth of others.
Prerequisite(s): LEAD1010 or SEE2015. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

Literature (LIT) Courses

LIT1020 Introduction to Literary Genres
This survey course prepares students to read, analyze and write about the major literary genres: poetry, fiction and drama. Students are exposed to a variety of forms and styles in each genre from a wide range of historical periods. Literary selections represent a diverse group of classic and contemporary writers, poets and playwrights. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

LIT2030 African-American Literature
This course examines African-American literature in a variety of genres from its conception in the days of slavery to contemporary times. Emphasis is on the historical and social significance of major works of African-American literature as well as the unique artistic contributions of African-American authors to the American literature canon. Literary movements are examined in their historical, political, intellectual and social contexts through a number of contemporary theoretical perspectives.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (SL)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LIT2070 Studies In The Short Story
This course prepares the student to read, analyze, and write about the short story from different critical perspectives. Students study representative authors and are exposed to a variety of forms and styles of the short story from a wide range of historical periods.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours
LIT2090 Multi-Ethnic Literature
This course introduces students to fiction, autobiography, poetry, drama and many other forms of literature by writers from many racial and ethnic backgrounds including African American, Asian American, Latino, Chicano, American Indian and more. Emphasis is placed on the historical context in which the writings have evolved as well as the problems encountered by these various cultural groups as they intersect with American culture. Through reading the literature of many cultures and countries, students search for the common themes that unite humanity across the globe.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

LIT3001 Studies in Drama
This is an introductory course in the history of drama. Critical analyses of literary elements are conducted in the context of genres from the ancient Greeks to contemporary drama. Both written works and performances are examined and analyzed.
Prerequisite(s): ENG1021 or ENG1027.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

LIT3015 Food In Film And Literature
This course is designed to acquaint the student with the art forms of film and literature with a focus on food as its primary subject. The course focuses on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students develop the critical skills necessary to increase their understanding of the experience of film and literature.
Prerequisite(s): ENG1021 or ENG1027. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

LIT3018 Honors Seminar: Food in Film and Literature
This reading and writing-intensive Honors seminar will trace the use of food as both subject and metaphor in literature and film throughout the ages. The first half of the course examines the relationships between food and philosophy, food and politics and food and history as portrayed through a wide variety of literary and film genres. The second half of the course focuses on analytical comparisons of food-centered texts and their film adaptations. Through discussion of course readings & screenings students develop an analytical perspective on the study of food in film & literature that they apply to a research project of their own design.
Prerequisite(s): ENG1027, honors status, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

LIT4010 Science Fiction
This course analyzes the evolution of science fiction from its early origins to the present. Fantastic and futuristic elements of plot are examined as social commentary. A variety of styles in several genres include traditional science fiction, fantasy, horror and cyberpunk.
Prerequisite(s): ENG1021 or ENG1027.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Management (MGMT) Courses

MGMT1001 Contemporary Business Management I
This course provides students with the fundamental understanding of business, management and the different disciplines within business. The history of management and the evolution of organizations are examined. The course addresses the different functions of business and management while identifying the impact of business strategy and ethics on stakeholders. Integral to this course is career exploration and development of professional interest. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT1002 Contemporary Business Management II
This course provides students with the opportunity to apply business knowledge within the context of simulations, business projects and/or business cases while developing personal and professional planning skills, as well as written and oral communication skills. The appropriate use of decision-making frameworks and best practices to stimulate creativity and innovation are reviewed. Students are introduced to the concepts and skills associated with management, group facilitation, team development and leadership as applied to contemporary business issues.
Prerequisite(s): MGMT1001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT2001 Human Resource Management
This foundation course provides students with knowledge, skills and understanding of human resource management and workforce development. Students learn about major human resource functions and how each impacts the performance of the organization. Organizational psychology and management research informs students' understanding of how best to manage human resource functions.
Prerequisite(s): FSM1001 or HOSP1001 or MGMT1001 or SEE1001. (SL) (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT2020 Organizational Behavior
This course surveys current concepts regarding organizational and behavioral theory. Focus is on the roles of individuals and teams and their impact on the contemporary business environment. Students explore how leaders and employees act and react to various challenges. A particular emphasis is placed on employee development in an ever-changing, global work environment. Topics include learning, motivation, leadership, communications, interpersonal relationships, personality and culture, and their impact on job performance, organizational commitment and organizational performance.
Prerequisite(s): Sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT2030 Operations and Supply Chain Management I
This course acquaints students with the fundamentals of operations and supply chain management in both the manufacturing and service sectors. The course recognizes the changing face of operations from an internally focused supportive function to a strategic part of the enterprise value chain. Topics include the supply chain model, product and process design, project management, process analysis, total quality management, and sustainability.
Prerequisite(s): MGMT1001, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT2040 Purchasing and Supply Chain Management
This course examines the dynamic field of production and the management of the entire supply chain. Major areas of study include purchasing's role in the organization, global sourcing, new models for supplier involvement and management, and new product development. The role of purchasing and total quality management is a pervasive theme throughout the course. Students are exposed to the theoretical and practical issues to prepare them for the National Association of Purchasing Managers (NAPM) certification exam.
Prerequisite(s): ENTR1001 or MGMT1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT3030 Managerial Technology
This course surveys the relationship of technology with the managerial process, strategic competitiveness, operational effectiveness and the business enterprise. The course explores technologies typically available to business managers, and how those technologies can be leveraged to increase organizational and professional success. Students are also exposed to approaches and managerial practices through demonstrations, case studies, simulations and experience-based exercises.
Prerequisite(s): FIT1003 or FIT1040, MGMT2030. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
MGMT3040 Process and Quality Management
This course thoroughly examines the concept of quality management as well as tools and approaches used to manage quality improvement efforts in organizations. Students are exposed to the theoretical and practical issues to prepare them to initiate quality and process improvements in their business careers, suitable for operations management and other functional professionals.
Prerequisite(s): MGMT2030, MATH2001. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT3050 Compensation, Benefits and Total Rewards
This course explores the dynamic profession of compensation, benefits and total rewards management. Topics are explored through the perspective of the human resources professional, which provides a view of the ever-changing world of employee reward development, government and regulatory changes, and expectations of both the employer and employee in a competitive business arena.
Prerequisite(s): MGMT2001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT3060 Training and Development
This course explores training and development in a competitive global business environment. The course reviews research findings that support training and development as an essential component of effective business performance. Students explore the relationship between business strategy and strategic training and development, as well as the relationship between learning theory and effective training and development. Students design and deliver training in the classroom setting.
Prerequisite(s): MGMT2001. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT3070 Special Topics in Human Resource Management
This course is a forum for special issues and emerging areas within the field of human resource management. Students examine current research and commentary on the selected special topics. Practical skill exercises (such as in-class exercises), case studies, site visits and visiting experts in the field enhance learning. Students apply theory and concepts from earlier coursework, and benefit from the opportunity to think critically and assess current human resource issues.
Prerequisite(s): Two of the following: MGMT3005, MGMT3035, MGMT3050, MGMT3060. (HY) (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4001 Process Planning and Control
This course offers a quantitative approach to operations and supply chain management problems. Key areas of focus include the management of waiting lives, forecasting, inventory, location/scheduling and project management. Particular emphasis is placed on the application of tools and techniques to solve problems such as linear programming and other methodologies widely used in business settings.
Prerequisite(s): MGMT2030 or MGMT3035, MGMT3040. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4020 Strategic Management
This course provides students with the fundamentals of business strategy. The first part of the course addresses environmental analyses and the tools used to assess these environments. The second part of the course addresses the different strategies a firm may choose at both the firm- and business unit-level, and how the chosen strategic position is strengthened through internal alignment. The third part addresses the theories behind developing sustainable competitive advantage. Leadership and corporate ethics are also discussed.
Prerequisite(s): Senior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4030 Senior Business Capstone
This capstone course requires students to synthesize knowledge gained from previous coursework in business strategy, operations, finance, production, marketing, information technology, human resource management and corporate social responsibility to make decisions in a simulated business environment.
Prerequisite(s): MGMT4020, senior status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4050 Contemporary Issues in Operations and Supply Chain Management Strategy
This course examines the operations and supply chain function as an organization’s source for developing a sustainable, competitive advantage. The concept of operations is viewed from the perspective of the firm’s entire value chain. The impacts of technology, globalization and contemporary issues are examined in depth. Through the use of business cases and/or simulations, students apply operations management techniques and tools to determine strategies and make operational and supply chain decisions.
Prerequisite(s): MGMT4020, senior status. (HY) (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4070 Strategic Human Resource Management
This capstone course focuses on the strategic deployment of human capital to support organizational strategy. Students engage in case study and team exercises to develop human resource strategies and arguments to advocate for their implementation. Students are asked to assess the competitive environment and align human resource systems behind these strategies while building a high-performance work system. Students are also asked to identify the appropriate changes within the human resource systems to support day-to-day operations.
Prerequisite(s): MGMT4020, senior status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4099 Management Internship
The Management Internship offers students an experiential learning opportunity to experience the management of an authentic business. Students study firsthand the challenges, nuances and everyday expectations associated with a variety of management functions within a business. They are expected to apply previous management course work and research to onsite tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with knowledge of the particular demands and expectations specific to managing a business. Students gain academic credit for work experience in management.
Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.75 during the entire pre-program application process, 2) have completed 90 hours of course work, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty advisor.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

MGMT5575 Operations Management
Operations Management (OM) is an area of study that impacts the manufacturing and service industries. This course provides students with a broad introduction to the field of operations management in a realistic and practical manner. The course blends accounting, industrial engineering, management science, and statistics to assist in solving real-world operations management problems. The course integrates case studies in many of the operations management areas of study, such as product design, quality, globalization and inventory control.
Prerequisite(s): MGMT5800. (HY) (OL)
Offered at Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours
MGMT5800 Effective Leadership
This course reviews how mid- to upper-level managers can become effective leaders by drawing on knowledge of the major concepts, theories and skills used in the field of organizational behavior. A major focus of this course is on developing leadership diagnostic and problem-solving skills through numerous analyses of situations that mid- to upper-level executives are likely to encounter and require their attention. Throughout this course, particular emphasis is placed on the ethical, international and multicultural dimensions of organizational leadership. Students conduct research on selected topics in the fields of leadership and organizational behavior. Students also participate in a wide variety of self-assessment exercises that will help them better understand what they need to do next to become more effective leaders. Prerequisite(s): MGMT5500 or RSCH5500 or RSCH5700. (HY) (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

MGMT5900 Ethics, Corporate Social Responsibility and Law
The focus of this course is to challenge students in making difficult and necessary ethical choices on the basis of limited information and frequent conflicting values. In their future roles as professionals in a chosen field, students face moral temptation and ethical dilemmas that resist easy answers or simple formulas for action. A major goal of this course is to develop an analysis of the important role of all stakeholders in a corporation. The firm’s interaction with its environment, navigation through national and international laws reconciling various legal obligations, and impact as it discharges its responsibility to the world and local community is extensively shared through case studies and community service projects. Prerequisite(s): Completion of required foundation courses. (HY) (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

MGMT6030 Entrepreneurship
This advanced management course enables students to gain competence in the specific techniques used by successful entrepreneurs. This course examines entrepreneurial myths and realities, as well as the concept of corporate entrepreneurship. Prerequisite(s): MGMT5500 or RSCH5500 or RSCH5700, MGMT5800. (HY) (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

MGMT6123 Contemporary Human Resource Issues and Strategies
This course reviews how mid- to upper-level managers working collaboratively with human resource specialists in both domestic and international organizations can address traditional human resource concerns (employee recruitment, selection, training, motivation, compensation and performance appraisal) within the context of strategic planning. A major focus of this course is on developing diagnostic and problem-solving skills through participating in numerous analyses of the kinds of human resource issues that mid to upper level executives are likely to encounter. Students conduct and present in-depth research on selected topics in the field of human resources. Prerequisite(s): MGMT5800. (HY) (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

MGMT6310 Designing & Managing Supply Chains
This course examines the logistics management and components, design and operations, and administration and risk of supply chains, including technology. Areas covered include supply chain theory and practice, logistics and planning, procurement and buying, information management, inventory management, transportation infrastructure, network and operations design, and performance and risk measure. Upon completion of the course, students have an overall understanding of how to build and operate an efficient supply chain and understand the individual components of the chain. Prerequisite(s): MGMT5575. (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

MGMT6320 Global Strategic Sourcing
In this course, students learn to design, build, evaluate and manage a global sourcing network for a business. Focus includes theories of how strategic global sourcing benefits the firm including make/buy analysis, supplier evaluation and other key aspects. The majority of the course examines the components of global sourcing networks and how to build and combine these components into a full strategic sourcing supply model. Prerequisite(s): MGMT5575. (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

MGMT6330 Global Logistics
This course examines the practice of global logistics. Students learn the aspects of current logistical practices, how logistics incorporates information technologies, the impact of logistics on financial measures of the firm, and how logistics are used in inventory management, facility location, warehouse operations and transportation management. Focus is on logistics in the global market; special attention is given to the application and understanding of international issues in the field. Prerequisite(s): MGMT5575. (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

MGMT6340 Lean Production and Quality Control
This course examines various quality control techniques and methods with a concentration on achieving lean efficiency in all areas of operations. Areas covered include lean thinking, value-stream mapping, Gemba Kaizen, continuous process improvement methods, Kaikaku methods, work flow analysis, and error proofing operations and supply chains. Upon completion of the course, students are prepared to take the Lean Bronze Certification Exam. Prerequisite(s): MGMT5575. (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

MGMT6800 Business Policy and Strategy
This interdisciplinary capstone core course focuses on how to create, identify and manage competitive advantage within an organization. Students are encouraged to use skills and insights developed during prior coursework as they strategically analyze contemporary business issues and cases. Throughout the course, particular emphasis is placed upon developing both a strategic perspective and a global viewpoint. Students formulate strategies and tactics that are appropriate for the different organizations under consideration. Readings, exercises and class discussions focus on real-world examples of strategic issues that students are likely to encounter as managers of organizational units. Tools and techniques for performing strategies analyses and stimulating innovative problem solving in a highly competitive global environment are covered in detail. Students complete a major comprehensive project that is graded collaboratively. Prerequisite(s): Completion of required core courses. (HY) (OL) Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

Marketing (MRKT) Courses

MRKT1001 Principles of Marketing
This is an introductory course in the study of marketing with an emphasis on marketing theory and basic marketing principles and practices. Topics include introduction of the marketing mix: price, product, promotion and place; knowing your customer; services marketing; socially responsible marketing; and ethics, plus the importance of marketing in the domestic and global economies in both profit and nonprofit organizations. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT1002 Consumer Behavior
The purpose of this course is to introduce the student to the various facets of consumer behavior, including the decision making process, problems, needs and goals, the consumer’s search for information, and the evaluation of the purchase decision. Prerequisite(s): MRKT1001. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours
MRKT1011 Principles of Professional Selling
This course is a hybrid of theory and training. Students learn about buying processes and personalities, and how to target, prospect, approach and interview customers in order to determine unmet needs and potential opportunities. Consultative selling replaces the outdated transactional approach to selling. Students learn through role-plays and skills-based training to build relationships with customers and other business partners in a relationship-oriented world. 
Offered at Charlotte, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT2050 Marketing Research
This course provides a broad overview of marketing research methods and the marketing research industry. Covering both qualitative and quantitative research techniques, the course familiarizes students with the appropriate uses and limitations of marketing research. This course increases student understanding of various marketing research techniques, gaining insights into data-driven decision making. 
Prerequisite(s): MRKT1002, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3002 Brand Design
This is an advanced course with an emphasis on corporate brand identity development. The course sequence focuses on the development of research, strategy and design, in particular the areas of organization, culture and identity. Students study how complex organizations are defined by their public identities, and how those identities can be strategized and designed with the goal of applying the concepts to a client-based project. Topics include a five-step brand identity process and a showcase of best practices. Project-based activity includes brand research, logo development, product packaging, marketing and advertising collateral, web branding, and broadcast advertising development as applicable to client need. 
Prerequisite(s): ADVC1010 or MRKT2050 or MRKT3005, junior status. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3005 Brand Marketing
This course examines the role of a brand as an asset to an organization and the advantages of creating strong brands. Emphasis is placed on the creation, measurement and strategic applications of brand equity. Topics covered include choosing brand elements, designing supporting marketing programs, leveraging secondary associations, building brand portfolios, and adjusting brand strategy over time and geographic boundaries. Particular emphasis is placed on the role of promotional mix elements in the communication of brand equity. 
Prerequisite(s): MRKT1001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3011 Data-Driven Marketing
This course is designed to give students an understanding of the elements of data-driven marketing as an integrated part of a total marketing program. Upon completion of this course, students should have an understanding of databases, data-driven marketing, email marketing, social media advertising, direct mail, catalog marketing and other forms of electronic media as they are used in data-driven marketing programs. 
Prerequisite(s): MRKT 1001, sophomore status. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3020 Product Development
This course examines the role of product development as a function of an integrated marketing system. Students explore the synergy of design and technology to create consumer value. Topics include innovation, concept generation, global sourcing and manufacturing processes. 
Prerequisite(s): MRKT1001, MRKT1002. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3025 Business-to-Business Marketing
This course is a study of the development and maintenance of relationships in the business-to-business marketing channel. Special emphasis is on understanding various forms and appropriate uses of power in the channel. Topics also include the marketing of services as well as tangible goods in the business-to-business channel. 
Prerequisite(s): MRKT1001 or HOSP3050, junior status. 
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3045 Social Media Marketing
This course focuses on the strategic use of current and future social media platforms. Students develop a social media marketing plan using the major social media platforms and user-generated content tools for business. Students explore the use of social media for creating personal and professional branding goals with measured results. Students are expected to have a basic understanding of various online and offline marketing strategies. 
Prerequisite(s): MRKT1001, sophomore status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3050 Techniques in Sales Management
This course introduces students to the selling profession and process from the perspective of the sales manager, a role that relates to marketing communication and marketing strategy. Students explore the client needs assessment, consultative problem solving, and win-win negotiation strategies that enhance internal and external customer relationships. In addition to selling knowledge and skills, students gain an understanding of the roles and responsibilities of the sales manager. Important responsibilities such as territory management, account management, leadership, influence, motivation, recruiting, selection, training, compensation, forecasting and budgeting are addressed. 
Prerequisite(s): ENG1030, (MGMT1001 or MGHI1000 or MRKT1001), junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3055 Survey Research
This course provides an overview of contemporary topics in quantitative research such as competitive intelligence, survey design and scale measurement. Students utilize current technology and software tools to create, distribute, analyze and interpret quantitative data. Students gain an understanding of modern market research techniques used to make sound business decisions. 
Prerequisite(s): MRKT2050, MATH2001, junior status. 
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3085 Marketing Analytics
This course is designed to teach students how to read and analyze marketing dashboards, which provide key insights about consumers that align with organizational objectives. Students compare and contrast different types of marketing metrics categories. Students learn how to understand brand loyalty from the customer’s data profile. Students gain experience with dashboard systems, which better prepares them for positions in the world of big data and the marketing analytics field. 
Prerequisite(s): MRKT1001, junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3150 Special Topics in Marketing
This course is a study of selected current topics in the field of marketing. The course helps students understand how marketing impacts and is part of consumers, business and society. Emphasis is on exploring current literature, advanced problems and research tools applicable to the chosen topic. Focus is on a different area, issue or theme each year, depending on student interest. The topic area may not be usually found in the conventional classroom course. The description for each topic is noted in each of the specific course outlines. 
Prerequisite(s): ADVC1010, junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
MRKT3210 Sustainable Entrepreneurship in Africa
This course is the preliminary classroom portion of a study abroad program. Students collaborate with marine-based micro-enterprises from Tanzania and the Zanzibar Archipelago to come up to engage strategies to protect the ecological and environmental resources, create self-reliance, and develop international markets for nature-based products to improve the well-being of coastal communities. The course is designed to develop global marketing skills and to address the changing needs of local businesses and communities in the global economy and culture. The course explores marketing strategy using a combination of texts, websites, case studies, and student projects. Through the use of real-world examples and case studies, students are expected to develop the skills necessary to be successful in the global business environment.
Prerequisite(s): 2.75 cumulative GPA, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

MRKT3220 Marketing in an International Context
This course is part of a short-term summer study abroad program. Students are placed in an international context in which they can gain firsthand knowledge of how small businesses, government entities, and nongovernmental organizations (NGOs) collaborate to promote sustainable entrepreneurship in Africa. The course includes industry tours, cultural excursions, and student collaboration with small business clients to develop international markets and online presence for nature-based products and for ecotourism opportunities. Students begin with classroom project work, conduct a field study tour in Tanzania and Zanzibar, and present recommendations to project stakeholders abroad. The trip culminates with a safari experience. Students are required to produce a written international marketing plan, social and digital media, and a professional presentation, as well as maintain a portfolio of individual work.
Prerequisite(s): Sophomore status, acceptance into Study Abroad Program.
Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

MRKT4030 International Marketing
This course deals with various differences in cultural, economic, and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements.
Prerequisite(s): MRKT1001, junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT4055 Strategic Marketing
This capstone course aids students in developing the skills essential to anticipating and responding to the changing needs of customers and markets in the global economy and culture. The course explores marketing strategy using a combination of texts, readings, visiting speakers, websites, cases, a marketing simulation and field assignments. It is recommended that students complete all related professional studies courses before attempting this capstone course.
Prerequisite(s): MRKT1002, MRKT2050, MRKT3005 or ADVC2001, senior status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT4099 Marketing Internship
This course provides students the opportunity to gain academic credit for completing internships with marketing firms, corporations or governmental entities. Upon completion of this term-long course, students have an understanding of the demands and expectations of the industry, as well as the role played by the agency, client and media organizations.
Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.75 during the entire pre-program process, 2) have completed 90 hours of course work, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty advisor. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5-13.5 Quarter Credit Hours

MRKT5500 Strategic Marketing
This course is designed for students who can apply skills and knowledge gained through previous courses or experience. The course emphasizes issues of setting a viable marketing strategy through segmentation, targeting and positioning in today’s competitive global marketplace. Through case studies, student readings, lecture and student presentation opportunities, students address a wide range of marketing problems, many of which involve strategy. Additionally, through the cases and readings, students are exposed to a broad spectrum of marketing environments such as products and services or consumer markets versus business markets. The role of Brand Management in today’s competitive environment is presented.
Prerequisite(s): MGMT5500 or RSHS5700. (HY) (OL)
Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

MRKT6543 Social Media & Internet Marketing
This course provides students with a broad view of the evolution of social media and internet marketing. Social media and internet marketing integration into communication strategy are presented for both for-profit and nonprofit organizations. Students are challenged to execute social media and internet advertising and measure the results. Analyses of research include qualitative and quantitative examination. Students are expected to have a solid understanding of the traditional marketing mix and a working understanding of social media and internet advertising.
Prerequisite(s): MRKT5500. (HY) (OL)
Offered at Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

Mathematics (MATH) Courses

MATH0010 Basic Mathematics
Students are assigned to this course based on placement tests given prior to taking MATH1020 or MATH1002. The course is designed to teach students the basic mathematical concepts and methods that will prepare them for studying college-level mathematics. Topics include a review of basic arithmetic, an introduction to algebra, and problem-solving techniques. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE 2.25 Quarter Credit Hours

MATH1002 A Survey of College Mathematics
This course is designed to teach students the basic mathematical concepts and methods that will assist them in using mathematics in both their personal and professional lives. Topics include problem solving, sets, probability, statistics, consumer mathematics, and the rudiments of college algebra.
Prerequisite(s): MATH0010 or math placement. (HY) (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MATH1020 Fundamentals of Algebra
This course provides students with a working knowledge of the basic elements of algebra. Topics covered include equations and inequalities, graphing, systems of equations, exponents and logarithms, factoring, rational expressions, and radicals.
Prerequisite(s): MATH0010 or math placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MATH1030 Prealgebra
This course provides the concepts and techniques essential for the study of basic algebra. Topics include properties of real numbers, algebraic manipulation of polynomials and expressions, and solutions of linear equations and inequalities.
Prerequisite(s): MATH1020 or math placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MATH1035 Quantitative Analysis I
A continuation of Algebra, this course begins with the study of linear equations and their applications to business and economics. Matrices are covered in detail. Linear programming, quadratic models and a brief introduction to differential calculus are also presented.
Prerequisite(s): MATH1020 or math placement. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours
MATH1040 Calculus I
This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, relative extrema, and an introduction to integration.
Prerequisite(s): MATH1030 or math placement.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MATH2001 Statistics
This course is designed to provide students with the basic statistical concepts and techniques that will assist them in both their personal and professional lives. Topics include measures of central tendency and dispersion, probability distributions of both discrete and continuous random variables, sampling distributions, estimation theory, and an introduction to hypothesis testing.
Prerequisite(s): MATH1002 or higher (minimum grade of C in MATH1002 or MATH1020 required for hybrid sections of MATH2001). (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MATH2002 Statistics II
This course is a continuation of Statistics I. It is designed to provide students with the statistical concepts and techniques of inferential statistics. Topics include hypothesis testing; testing the difference between two means, two proportions and two variances; correlation and regression; Chi-square tests; analysis of variance and sampling techniques.
Prerequisite(s): MATH2001 or MATH2010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MATH2010 Introduction to Biostatistics
This course is an introductory statistics course with a focus on applications to biomedical and related fields such as nutrition, pharmacology, ecology, genetics, health and physiology. Topics include descriptive statistics, correlation and regression, statistical studies, elementary probability theory, probability and sampling distributions, estimation theory, and hypothesis testing.
Prerequisite(s): MATH1002 or MATH1020 or math placement. (OL)
Offered at Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MATH2020 Discrete Mathematics
This course is designed to give students the basic mathematical concepts and methods that are prevalent in information science. Topics include logic, sets, relations, functions, algorithms, recurrence relations, elementary graph theory and trees.
Prerequisite(s): MATH1020 or math placement.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MATH4800 Special Topics in Mathematics
This course presents a specialized area of mathematics in great detail. Each academic year, a specialized topic is chosen which is of interest to both students and faculty. Typical specialized topics which may be chosen include, but are not limited to, number theory, numerical analysis, matrix theory, mathematical logic, abstract algebra and geometry.
Prerequisite(s): MATH1002 or math placement. May vary depending on topic.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Media & Communication Studies (MCST) Courses

MCST3300 Hip-Hop Culture
Hip-Hop culture, over the course of its recognized existence, has given rise to much controversy, admiration and study. Now recognized as a global phenomenon that appeals to youth cultures, the Hip-Hop movement can be identified in nearly every aspect of human existence. Hip-Hop is also the subject of transnational dialogues about race, gender, sexual orientation, class, tradition and change. In the spirit of such dialogues, this course facilitates discussion and research about the creation, circulation and consumption of Hip-Hop culture. Course readings cover Hip-Hop's history from the African diaspora to contemporary influences around the world.
Prerequisite(s): ENG1021 or ENG1027, sophomore status.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

Nonprofit Management (NPM) Courses

NPM5010 Theory and Practice of Nonprofit Management
This course introduces students to the critical aspects of managing and leading in a nonprofit organization. An overview of components of a nonprofit company’s operations (including human resources, resource development, marketing and communications) is presented. Students are expected to gain a foundational understanding of how nonprofit organizations function as social and organizational entities, and build upon this understanding in future courses in the program. (HY) (OL)
Offered at Denver, North Miami, Online
4.5 Quarter Credit Hours

NPM5020 Methodological, Decision-Making and Analytic Techniques
This course is designed to introduce students to techniques in problem articulation, assessing alternatives, gathering data, analyzing data and making decisions in the nonprofit sector. Students are introduced to how the decision-making process is accomplished in both the practice and study of nonprofit administration. The course presents an overview of how to select the appropriate method for a particular problem area, analyze the problem and arrive at an appropriate decision. (HY) (OL)
Offered at Denver, North Miami, Online
4.5 Quarter Credit Hours

NPM5030 Financial Management and Budgeting in Nonprofit Organizations
This course is an overview of the practice of budgeting and financial management in nonprofit organizations. It covers various budgetary processes, including how budgets are developed, implemented and enacted. The course also covers how budgeting and financial management fits with the structure of nonprofit function and the impacts of budgeting on the overall organization. Students are expected to learn how to navigate the practical aspects of budgeting and finance through case studies and actual reports from nonprofits.
Prerequisite(s): FISV5000. (OL)
Offered at North Miami, Online
4.5 Quarter Credit Hours

NPM5040 Program Evaluation
This course in program evaluation is designed to introduce students to practical methods of evaluating nonprofit programs. The course emphasizes currently used methods of program evaluation, using case studies to illustrate how theoretical methods are practically applied. Students are expected to gain an understanding of theoretical frameworks as well as practical qualitative and quantitative tools used to evaluate programs against standards of efficiency, equity and other goals.
Prerequisite(s): NPM5020. (OL)
Offered at North Miami, Online
4.5 Quarter Credit Hours

NPM5050 Resource Development for Nonprofits
This course is designed to provide students with a working knowledge of resource development and management, including fundraising, donor management and volunteer management. Students are expected to gain an understanding of practical methods currently used to develop resources to be used in the capacity of nonprofit organizations. (OL)
Offered at North Miami, Online, Providence
4.5 Quarter Credit Hours

NPM5060 Social Entrepreneurship
This course provides students with a practical overview of developing a social entrepreneurship initiative within the nonprofit context. Students are expected to gain an understanding of different components and considerations in social entrepreneurship, including developing a business plan, articulating financial considerations and considering feasibility of the initiative. (HY) (OL)
Offered at Denver, North Miami, Online
4.5 Quarter Credit Hours
**NPM6010 Public, Private and Nonprofit Collaboration**
The course introduces students to the main concepts, ideas and theories of nonprofit collaboration with public and private organizations. Through the use of practical worksheets and cases, students are expected to gain insight into the structure, benefits and potential pitfalls of collaborative alliances. Further, students are expected to gain a working knowledge of how to plan for, manage and maintain collaborations with public agencies and private businesses. (HY) (OL)
Offered at Denver, North Miami, Online
4.5 Quarter Credit Hours

**NPM6020 Personnel Deployment in Nonprofits**
This course presents an overview of personnel deployment and management concepts and practices within the nonprofit sector. Students are expected to gain a practical and working understanding of the process supporting the management of human resources, including paid employees and volunteers. The course will also cover the role of collective bargaining within the nonprofit sector. (OL)
Offered at North Miami, Online
4.5 Quarter Credit Hours

**NPM6030 Ethics and Social Change**
This course is an overview of the role of ethics in every aspect of the nonprofit organization. Students are expected to learn how to identify, analyze and solve common ethical issues and problems. The course covers how to identify, codify and implement ethical guidelines in a nonprofit context, as well as the role of the nonprofit manager as an ethical role model and agent of social change. (OL)
Offered at North Miami, Online
4.5 Quarter Credit Hours

**Nutrition & Dietetics (DIET) Courses**

**DIET1010 Introduction to Nutrition**
This course emphasizes the principles of nutrition and the six basic nutrients and related health concepts. Various eating behaviors, recommended dietary intakes, and tools for diet planning are explored. Students create an in-depth computerized personalized nutrient profile, which is self-analyzed for nutritional adequacy.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**DIET2050 Community Nutrition**
This course examines the role of nutrition in promoting, maintaining and improving the health of individuals and groups in the community. The course provides students with a foundational understanding of the professionals, organizations and policies that influence community nutrition. Students are introduced to epidemiological research methodology, educational theories and other strategies in order to maximize their effectiveness while working with diverse and potentially vulnerable populations.
Prerequisite(s): DIET1010 or NUTR2001 or SCI1050.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

**DIET3050 Life Span Nutrition**
This course is designed to study the significance of nutrition at specific times of growth, development and aging. Focus is on understanding the role food plays from pregnancy to the elderly population. The relationship between nutrition and health is traced throughout the human life span. Students apply course content to situations relevant to both community and clinical settings.
Prerequisite(s): DIET1010 or NUTR2001 or SCI1050, junior status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

**Physics (PHY) Courses**

**PHY1011 General Physics I**
This course is the first in a two-part introductory physics course sequence using algebra-based approaches to analyze physics phenomena. Students are introduced to vector algebra and the basic principles of classical mechanics, applying the concepts of work, energy, linear momentum and angular momentum to physical phenomena. This course must be taken concurrently with General Physics I Laboratory.
Prerequisite(s): MATH1020 (or concurrent) or math placement. Corequisite: PHY1015.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**PHY1015 General Physics I Laboratory**
This is an introductory algebra- and inquiry-based physics laboratory course coordinated with PHY1011 General Physics I. Small teams of students work together to solve practical Newtonian physics problems by conducting a sequence of observations and tests. Students are responsible for developing their own experiments and task assignments as they work within collaborative team structures, using the collected data to construct original models of physical phenomena. Students practice skills employed by professional engineers and scientists. The laboratory exercises reinforce theories discussed in class, including error analysis, vector algebra, kinematics, conservation of energy, momentum and rotational motion.
Prerequisite(s): MATH1020 (or concurrent) or math placement. Corequisite: PHY1011.
Offered at Denver, North Miami, Providence, Providence CE
1.5 Quarter Credit Hours
Political Science (PSCI) Courses

**PSCI1001 Introduction to Political Science**
Political Science is the study of how human beings create governments, leaders, laws and policies. This foundational course explores how and why politics involves all aspects of our everyday lives. The dynamics of politics center on acquiring, distributing, and/or restricting access to power held by citizens and states. From local politics to international relations, the study of politics enables understandings of who ultimately gets what, when, where, why and how - or not. This course therefore explores the major ideas that drive the ways in which leaders govern, the systems in which they operate, motivations and barriers for citizens to participate in political life, how institutions of government work, and the role of money and media in the making of politics, from Main Street to Wall Street. This course also considers the modes by which citizens drive change in their governments, from Facebook and the ballot box to mass-scale protests driving political revolutions of the 21st century.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**PSCI2001 International Relations and World Politics**
This course provides a comprehensive introduction to the study of international relations, core concepts and key theories of world politics. Presented in this course are foundational ideas for understanding major historical and contemporary events in world politics, the behavior of states, and their relationship to the global order. This course prepares students to interpret world politics through analysis of particular trends, patterns, crises and global change. The chronic nature of war and ceaseless search for peace are considered, exploring how twentieth century historical events contribute to the twenty-first century nature of international relations. Politics and economics are also considered, focusing on economic relations among advanced post-industrial economies and issues of development of non-western nations, emphasizing the Global South. The role of post-colonial legacies and the failure of states is an important theme of the course. Additional topics include critical and emerging analyses that imagine possible future systems of international relations; imperialism; cold war politics and its legacies; national security theory including deterrence and the role of international political and monetary organizations in world politics.
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

Project Management (PRMG) Courses

**PRMG2010 Introduction to Project Management**
This course gives students an understanding of project management practices, concepts, and tools using projects in the real world. Students focus on successfully organizing a single project using the knowledge areas associated with the project life cycle. Learning to identify potential projects based on strategic business planning, they produce portions of a basic project plan, scope statement, work breakdown structure, and Gantt charts. Other course topics to be discussed in a broader context include: forming and leading a project team, project manager competencies, project organization, time and resource management, cost management, quality management, human resource management, communications management, and risk management. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**PRMG3010 Advanced Project Management**
This course teaches students to initiate, plan, execute, monitor, control and close a project in the real world. Using a real-world project plan, students become competent in the following areas of project management: project integration, project scope, project time, project cost, project quality, project human resources, project communications and project risk management. Students practice these skills individually and in teams by applying them to a real-world project. Students also gain understanding of the application of project management processes.
Prerequisite(s): PRMG2010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

Psychology (PSYC) Courses

**PSYC1001 Introductory Psychology**
Introductory Psychology is the scientific study of behavior and mental processes. Ethical application of the scientific method is used to examine nervous system structures and functions, learning, memory, intelligence and states of consciousness. (SL) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**PSYC2002 Abnormal Psychology**
This course examines the major theoretical approaches to psychological and other behavior disorders. Included are definitional criteria, causes, prevalence, related conditions and current treatment programs for both children and adults. Emphasis is placed on the sociocultural context of psychological disorders as well as on correcting common stereotypes about mental and emotional illness.
Prerequisite(s): PSYC1001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**PSYC2040 Psychological Issues of Addiction and Compulsive Behavior**
This course examines the various types of addictions and accompanying compulsive behaviors and symptomology related to these disorders. It focuses on problems related to the addictive process. Topics include but are not limited to: compulsive gambling, alcohol and substance abuse addiction, sexual additions, eating disorders and other compulsive behaviors. Relevant topics such as the addictive process and personality are addressed along with the familial effects and psychosocial impact of addiction on business and industry. Various treatment approaches and methods of recovery are discussed. Methods of awareness, identification and distinction between various compulsive disorders and addiction along with the biopsychosocial model of addiction are delineated.
Prerequisite(s): PSYC1001. (OL)
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

**PSYC3001 Social Psychology**
This course features a study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior.
Prerequisite(s): ENG1021 or ENG1027, PSYC1001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**PSYC3010 Personality**
This course is a study of various personality theories in the context of psycho-philosophical differences in personality. Personality development, assessment methods, theoretical application, integration and critical evaluation of each theory are analyzed. Application of theory to actual and hypothetical cases is expected throughout the course.
Prerequisite(s): PSYC1001. (OL)
Offered at Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

Religion (REL) Courses

**REL2001 Comparative Study of World Religions**
This course introduces students to the world’s great religions: Hinduism, Buddhism, Judaism, Christianity and Islam. Focus of the course is interdisciplinary and includes history, sociology, philosophy, psychology and textual/cultural analysis of each religion’s literature in relation to these religions. The course highlights the diversity and commonalities of religious experience and expression as religions face 21st-century challenges. Students examine both the specific contexts and conditions in which a variety of religious traditions exist in the global era.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours
REL3100 Food, Philosophy and Religion
This course examines the role of food, alcohol, eating and cooking in the world's major philosophies and religions and the belief systems of antiquity and of many indigenous cultures in the Americas, the Arctic, Africa and Oceania, past and present. The course begins with a study of the religions and philosophies of animistic, pantheistic and polytheistic cultures in the ancient world and in contemporary indigenous communities. The course ends with an investigation of how food's role in religious practice has changed over time to accommodate such forces as urbanization, industrialization and immigration. Among the topics to be covered are sacred and taboo foods, food as an object of sacrifice, fasting, the role of food and dining in the formation of religious identities and communities, monastic cuisines and dining practices, and food as a representation of the cosmos. Throughout this course, comparisons among religious traditions and between traditional practices and contemporary practices are drawn. Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

Research (RSCH) Courses

RSCH3020 Honors Research Seminar
This course prepares honors students to conduct the necessary research to successfully complete the honors thesis requirements for graduation from the Honors Program. Students evaluate a variety of research methods, engage in exercises in working with primary and secondary sources, and review appropriate documentation forms. The professor guides students in their choice of feasible research projects and serves as the major advisor during the development of an honors thesis prospectus. Students complete the honors thesis in RSCH4020 Honors Directed Academic Experience. Prerequisite(s): ENG1024 or English placement, sophomore status, honors status. Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

RSCH4020 Honors Directed Academic Experience
The Honors Directed Academic Experience offers Honors students the opportunity to develop and complete a capstone project begun in the Honors Research Seminar (RSCH3020). This project will be completed under the direct supervision of an individual Faculty Mentor appropriate to the specialized field of research or other work undertaken by the student. Though students will submit portions of the project to the Faculty Mentor at regular intervals, it is expected that students will devote a substantial amount of time to research, writing, and other appropriate forms of independent engagement with their chosen subject. Prerequisite(s): RSCH3020, honors status. Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

RSCH5700 Research and Inquiry
This course enables graduate students to develop problem-solving, critical thinking and quality decision-making skills that are important for business managers and leaders. Students examine processes for problem solving and develop techniques in critical thinking to improve their understanding and evaluation of business information. The course examines the research process from preliminary data-gathering techniques to problem identification and hypothesis development. Students review pertinent literature as secondary sources, critique published materials and focus on the nature of primary, empirical research and the elements of research design. Particular attention is given to the student's perspective of the applicability of research to his/her career endeavors. (HY) (OL) Offered at Denver, North Miami, Online Providence 4.5 Quarter Credit Hours

Retail (RTL) Courses

RTL1005 Retailing
This course is designed to introduce the student to the field of retailing. Emphasis is placed on basic principles of the retail environment, retail operations and retail administration. Career paths and leadership styles are incorporated into this course. Current conditions and newer concepts and practices in the field are highlighted, with special attention focused on industry terminology. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

RTL1010 Textiles
This course is an overview of the production and utilization of fibers, yarns and fabrics. Emphasis is placed on the performance of textiles for specific end uses. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

RTL1020 The Business of Fashion
This introductory course is designed to increase students' powers of observation, research and analysis of fashion. Students learn the vocabulary of the field, the structure of the industry, domestic and foreign designers, and historical as well as contemporary influences on fashion. The motivations of dress, theories of fashion adoption and the fashion lifecycle are explored as sources of information to establish fashion statements and forecast fashion trends. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

RTL1050 Visual Merchandising
This course is an overview of the field of visual merchandising. Emphasis is placed on the importance of store image, color and composition, types of displays, and fixtures. Other topics include the use of mannequins, mannequin alternatives, signage and graphics, and floor plans. Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

RTL2010 Apparel Quality Analysis
This course provides students with a method for evaluating the quality of ready-to-wear apparel. Using an industry approach, the course integrates the study of traditional clothing construction with that of apparel production. Focus is on making informed business decisions in fashion merchandising and marketing using an understanding of how apparel is produced and an appreciation of the features that affect cost and quality. Prerequisite(s): RTL1010. Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

RTL2063 Retail Industry Seminar
This course is offered in three components. One component is devoted to the mathematics of merchandising with its ramifications and effects on profitability and terms of sale. The second component is presented in seminar and case study format where students explore the importance of decision making and its effects at all levels of the retail industry. The third component is the industry field trips. Students are encouraged to examine personal and professional goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and begin planned career opportunities for the future. Prerequisite(s): RTL1005, RTL1020. (OL) Offered at Charlotte, Denver, North Miami, Online Providence 4.5 Quarter Credit Hours

RTL2095 Fashion and Retail Lab
This course gives students laboratory experience in merchandising functions. Students participate in a simulated work environment under the supervision of faculty with expertise in the industry. Market analysis and trend research are included with "back-of-the-house" simulations in buying, vendor communications, catalog operations and merchandise promotion modules. Prerequisite(s): RTL1005, RTL1010, sophomore status. (OL) Offered at Charlotte, Denver, North Miami, Online Providence 4.5 Quarter Credit Hours

RTL3010 Merchandise Buying
This course provides the student with the principles that govern the movement of merchandise. Students are expected to know the environmental factors that influence the behavior of consumers and the techniques for determining and predicting merchandise cycles. This course outlines the merchandising activities and marketing trends of those industries involved with producing and providing goods in the marketplace. The options of the buyer in making merchandise budgets, plans and decisions are presented. This background provides the basis for examining the merchandising activities and decisions expected of a buyer at the retail level. Buying activities are compared for a variety of retail settings. Prerequisite(s): RTL1005. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours
RTL3020 Merchandise Mathematics
This course is designed to examine the philosophies, theories and techniques underlying the allocation of merchandise investments, control of sales and control of inventory (including planning and pricing) in retail stores. The course approaches retail management from the standpoint of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising.
Prerequisite(s): RTL1005. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

RTL3030 Cases in Fashion and Retail
This course analyzes and compares fashion and retail merchandise and management techniques used in specialty store, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandise and management decisions in a variety of cases involving issues, types of operations and levels of management.
Prerequisite(s): RTL2063, junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

RTL3055 History of Fashion
This advanced course focuses on the elements affecting dress from antiquity through the 20th century. Using an interdisciplinary approach, students explore the complex relationship between dress and textiles as a reflection of material culture and phenomena, such as social structure, technology, aesthetics, geography, politics and religion. The constants and changes in human ecology are analyzed using primary sources including archeological discoveries, artworks, written documents, period photographs and extant objects. Critical thinking skills and scholarship are emphasized as students apply a historical framework to real-world issues in today's global marketplace.
Prerequisite(s): RTL1010, RTL1020. (HY)
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

RTL3060 Fashion Forecasting
This course introduces the student to the field of fashion forecasting. Emphasis is on the framework of fashion forecasting, fashion and market dynamics of fashion forecasting and utilizing these dynamics in the global retail workplace. Current conditions, concepts, practices and research in the retail field are focused on throughout the course with special attention placed on industry terminology; case studies utilizing market research and competitive analysis are incorporated into this course.
Prerequisite(s): RTL1005, RTL1020. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

RTL3150 Special Topics in Fashion, Retailing and Marketing
This course is a study of how fashion, retailing and marketing trends today impact consumers, business and society. Emphasis is on current literature, advanced problems and research tools applicable to the chosen topic. This course focuses on a different area, issue or theme each year, depending on student interest. The topic area may not be usually found in the conventional classroom course.
Prerequisite(s): MRKT1001, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

RTL4010 Retail Executive Decision Making
This is a senior-level capstone course designed to give students insight into retail strategy. Using a variety of teaching methods, this course is intended to develop critical thinking skills and abilities needed to enter executive-level positions in the retail industry. Focus is also given to making merchandising and buying decisions.
Prerequisite(s): RTL3030, senior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

RTL4099 Retail Internship
This course provides students the opportunity to gain academic credit for successfully completing internships in retailing operations and any retail-related industries. Upon completion of this course, student have an understanding of the demands and expectations for retail industries as well as the roles played by other necessary and related industries that all make for a successful store operation.
Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.75 during the entire pre-program process, 2) have completed 90 hours of course work, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty advisor.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

RTL4120 Fashion Merchandising & Retailing in an International Context
This course is taught as a variable 4.5-13.5 credits class only as part of a short-term summer study abroad program. Students are placed in an international context in which they can gain firsthand knowledge of how multinational fashion/retail organizations use trend analysis and forecasting in designing collections to promote both products and brands globally. The course includes industry visits, cultural excursions and experience-based projects.
Prerequisite(s): RTL1005, RTL1010, MRKT1001, acceptance into Study Abroad program.
Offered at Charlotte, Denver, North Miami, Providence
4.5-13.5 Quarter Credit Hours

Risk Management (RMGT) Courses

RMGT2001 Enterprise Risk Management
This course focuses on the aspects of enterprise risk management (ERM) in business, including the methods and processes used by organizations to manage risks and seize opportunities related to the achievement of their objectives. The course provides a framework for the identification, assessment, monitoring and mitigation of risk as it relates to the business enterprise including identification and mitigation of health and safety risks.
Prerequisite(s): MGMT1001, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

Science (SCI) Courses

SCI1010 Environmental Science
This course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme is the impact of human population and economic growth on the biodiversity and ecosystems of our planet, considering how sustainable use of the world’s resources may be achieved for both developing and developed nations. Topics such as energy, air, water or resource use, land use and agriculture will be discussed. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SCI1015 Introduction to Life Science
This course describes key biological and chemical principles that apply to all living things. Evolution and natural selection are studied as an explanation for the history of life on Earth. Students examine cells and cell functions, genetics, as well as structure and function of human body systems. Application of scientific methodology is included. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SCI1030 Marine Biology
This course is an introduction to both the biological and physical aspects of the marine environment, including a survey of the organisms that inhabit the world’s oceans, their ecology, species evolution and distribution, and the human impact of commercial marine-related industries. Of particular interest are seafood, shellfish and marine plants as marine food sources, as well as shipping and maritime industries. (HY)
Offered at Denver, Denver CE, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
SCI1050 Nutrition
This course in basic human nutrition examines metabolic energy derived from carbohydrates, proteins and lipids. Pathways for the utilization of this energy to build new biomolecules, including nucleic acids, are discussed, as are the consequences of nutrient deficiencies. Ways to achieve and maintain nutrient balance are a central part of the course. The significance of vitamins and minerals and possible toxicity due to overabundance is also discussed. Utilization of computers for the analysis of diet is a key component of this course. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

SCI2030 Introduction to Ecology
This course combines biology and other sciences to study how living things interact with each other and with their nonliving environment. Topics such as competition and predation, the one-way flow of energy and the cycling of nutrients through ecological communities are examined. Other topics such as biodiversity, major terrestrial and aquatic biomes, succession, and the methods and goals of environmental conservation are discussed. (OL)
Offered at North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

SCI3020 Sustainability Policy and Planning
In this course students are introduced to the application of scientifically sound sustainability policies and their effects. Through the study of relevant case studies, this course demonstrates how corporate leaders can gain a strategic advantage by fostering sustainable development principles within their organizations. Businesses have typically been viewed as major contributors to environmental problems but they have also been extremely important participants in solutions. Students investigate policy efforts that promote responsible management of social, economic, and environmental resources and examine the roles of governments, markets, and nonprofit organizations in the implementation of sustainable development laws and policies.
Prerequisite(s): ENG1021 or ENG1027, SCI1010. (OL)
Offered at Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

SCI3070 Food Sustainability
This course introduces students to the natural science aspects of sustainability in food production, agriculture, aquaculture, food distribution, and environmental considerations. Topics include such emerging areas as: organic food industry, slow food movement, local food production, and sustainable food production practices. The class integrates theoretical principles of agricultural and aquaculture sustainability with hands-on learning exercises and evaluates the environmental, social, and economic aspects of sustainable food production issues.
Prerequisite(s): ENG1021 or ENG1027, SCI1010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

SCI3080 The Business of Sustainability
This course reveals the business advantages of integrating the scientific principles of environmental sustainability in commerce. The application of sustainability principles to business management is investigated. How environmental issues can drive markets and be used to manage risks and costs is examined. The economic necessity of sustainable business practices is analyzed. Business practices are evaluated to determine their true environmental impact.
Prerequisite(s): ENG1021 or ENG1027, SCI1010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

SCI4090 Research Seminar in Sustainability
This course is a capstone of the student’s undergraduate work in the sustainability minor and an introduction to the professional practice of sustainability. The Research Seminar in Sustainability is designed to provide students with opportunities to experience the methods used in business, nonprofit, and government sustainable development initiatives and programs by approaching a single issue from a variety of perspectives. Student groups select topics related to the main issue. Topics are clustered within the categories of policies and sociology, economics, or health and environment. Each group analyzes its topic, discovers relationships to the main issue and other group’s topics, and presents their findings to the entire class. This multi-disciplinary seminar serves as an integrative course employing the strategies that will build a sustainable future.
Prerequisite(s): SCI1010, SCI3020, SCI3070, SCI3080. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

Sociology (SOC) Courses

SOC1001 Sociology I
This course provides an introduction to sociology with the focus of study on how humans interact within a society, both as individuals and in groups. Emphasis is placed on sociological methods and perspectives/paradigms. (SL) (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

SOC2002 Macrosociology
This course explores the large scale patterns, processes and structures of social life. It does so through the examination of those institutions or social systems that comprise the central structure of society and which are essential to the survival of both individuals and groups. This course examines both how such institutions influence people’s everyday life in a variety of societies, and also how the institutions are shaped by cultural, economic, historical and political forces that are increasingly intersecting and global in nature.
Prerequisite(s): SOC1001 or SOC2005. (SL)
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

SOC2005 Honors Seminar: Social Inequalities
Gender, race, class: Have you ever wondered about the extent of those inequalities today? How are inequalities accomplished and maintained? This Honors Seminar serves as an introduction to sociology with a focus on the inequalities of race, gender, and especially class. The operations of these inequalities are studied at both the micro, person-to-person level and the macro, institutional level. Students will make use of both qualitative and quantitative research methods to explore how the micro and macro levels of analysis connect, and also how race, class, and gender intersect.
Prerequisite(s): ENG1024 or English placement, honors status.
Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

SOC2010 Sociology of Digital Environments
This course provides an introduction to the digital world as both a setting of social interaction and as a social and historical phenomena. Attention is given to the ways that virtuality has both transformed and been influenced by other institutional domains such as family, media, art and work. This focus on the digital world advances students’ sociological understanding of the human experience.
Offered at Charlotte, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

SOC2035 Sociology of Aging
Aging is a lifelong process that affects individuals, families, and cultures across the globe. It encompasses a multitude of dimensions - physiological, emotional, cognitive, economic, and interpersonal - that influence a person’s physical and social well-being. This course examines aging from multiple perspectives and addresses the roles that individuals, families, service industries, and government play in attempting to meet the needs of this growing population.
Prerequisite(s): SOC1001 or SOC2005.
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours
SOC2040 Community Leadership: An Applied Sociology
This interdisciplinary course [sociology, leadership and service learning] is designed to provide students with the opportunity to combine theoretical learning with actual volunteer work at a nonprofit organization. Through student-initiated placement at one of many pre-designated sites, students are exposed to various aspects of the not-for-profit industry including administrative, fundraising and community outreach responsibilities, as well as having personal contact with the organization's clientele. Additionally, students are expected to utilize their leadership skills by initiating a substantial agency-based project, in conjunction with their on-site supervisor, which serves as a tangible contribution to the overall organization. (SL)
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SOC2055 Honors Seminar: Peoples and Cultures of Africa
This course provides honors students with an in-depth exploration of the human experience of living Africa, through an exploration of the peoples of the continent and the contexts in which their lives are lived. Africa is an immensely diverse, complex, historically rich, economically significant and geo-strategically important part of the globalized world. From the great African empires of pre-history to colonization, decolonization and a post-modern, independent Africa, this course explores key geopolitical, historical, social, cultural and political-economic dynamics that continue to challenge the people of the continent, through a region-by-region approach.
Prerequisite(s): SOC1001 or SOC2005. (OL)
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

SOC2070 Social Issues in Contemporary America
This course is designed to provide the student with a realistic understanding of contemporary social issues. The course focuses on the origins, nature and interrelationships between the various topics. Students are encouraged to consider people and conditions in society that pose problems, and to attempt to develop solutions to those problems.
Prerequisite(s): SOC1001 or SOC2005. (SL) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SOC3020 Culture and Food
This course is on the sociology of food. Students think and rethink the place of food in the human experience and consider topics such as how food and gender intersect, symbolic group boundaries affect how people eat and drink, and cultures share and adapt each other's foods. Students explore how the discipline of sociology examines food as a cultural and social artifact and the role that it plays in societies today.
Prerequisite(s): ENG1020 or English placement, honors status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SOC3060 Deviant Behavior
The purpose of this course is to provide students with a clear understanding of the nature and meaning of deviance. Students learn what is considered the norm in society, what is outside the norm, and how each is relative in nature. Theoretical explanations, cross-cultural references and in depth analyses of deviant behavior are studied from the three dominant sociological paradigms. Who defines deviance, what is deviant, why deviance persists, the effect of labels, and the personal and social effects of deviance are discussed.
Prerequisite(s): SOC1001 or SOC2005. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

Spanish (SPAN) Courses

SPAN1001 Conversational Spanish I
This course is an introduction to the Spanish language with emphasis on vocabulary acquisition, basic grammar construction and oral communications. Students who have studied more than one year of this language are required to take the foreign language placement exam. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SPAN2020 Spanish Language Immersion
This course, delivered overseas by international language institutes, is designed to develop both fluency in the target language and an in-depth understanding of the historical cultural contexts in which the language is spoken. Students will acquire vocabulary through classroom lectures, discussions, required excursions and activities. Students also partner with native speakers of the target language to improve comprehension and communication skills.
Offered at Charlotte, Denver, North Miami, Providence
9 Quarter Credit Hours

Sport/Ent/Event Mgmt (SEE) Courses

SEE1001 Introduction to the Sports, Entertainment and Event Management Industry
This course introduces students to the sports, entertainment and event management field. Emphasis is on the historical development, organizational structure, use of technology and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers and stadiums are also discussed. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

SEE1010 Sports, Entertainment, Event — Management First Year Student Seminar
This course is designed to provide first year and transfer students in the Sports, Entertainment, Event — Management program educational experiences and information about university resources and academic tools available to them that support academic success at JWU. The seminar explores career opportunities as well as topics that focus on university departments and systems, academic resources, and tools and programs that support a successful transition to college life.
Prerequisite(s): Corequisite: SEE1001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
2.25 Quarter Credit Hours

SEE2005 The Business of Sports
This course explores the business of sports. Focus is on acquiring knowledge pertaining to sports events, legal and ethical aspects of sport, sport venues, and sport economics. Course content focuses on the comprehensive nature of professional and amateur sports.
Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or MGH1000 or MGMT1001 or SEE1001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours
SEE2015 Leadership in Recreation/Leisure Settings  
This course explores leadership qualities, styles and group dynamics. Students examine a selection of program activities and guidelines for presenting and developing them effectively. Focus is on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing are discussed. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

SEE2020 The Business of Event Management  
This course introduces students to the methods utilized in researching, planning, organizing and delivering sustainable major events. The roles of global events in sub-fields such as sports, tourism, entertainment, celebrations, civic and hallmark events are also explored. Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or MGH11000 or MGMT1001 or SEE1001. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

SEE2025 Rules of Golf  
The course reviews the rules of golf in detail. Students develop a clear understanding of how to navigate the rule book by studying The Rules of Golf and the Decisions on the Rules of Golf. Emphasis is placed on practical hands-on application of the rules and the decisions on the golf course. Proper course set up and marking a golf course for an official USGA event is also discussed. This course prepares students to take the USGA Rules exam. Offered at North Miami 1.5 Quarter Credit Hours

SEE2030 The Business of the Entertainment Industry  
This course is designed to provide students with core knowledge of the diverse and dynamic entertainment industry. Topics include the historical development of the entertainment industry, current trends and industry regulations, theater and the arts, music, cinema, sports entertainment, television, and alternative entertainment. Issues related to industry best practices, effective artist/performer management and entertainment event production are also discussed. Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or MCST1010 or MGH11000 or MGMT1001 or SEE1001. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

SEE2040 Outdoor Recreation Planning  
This course provides an introduction to the concept of outdoor recreation, outdoor recreation planning and the specific use of our environment for recreation by individuals, private agencies and government agencies. The study of federal programs including the National Park Service is an integral part of this course. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

SEE2055 Intro to Teaching Golf  
The purpose of this course is to introduce the student to the art of teaching the game of golf from the basic terminology used in the industry to the biophysics used in the motion of the golf swing. Club selection, shot types and course management is also discussed. Offered at North Miami 3 Quarter Credit Hours

SEE2070 The Gaming Industry  
This introductory course is designed to familiarize students with the many facets of the entire gaming industry. Topics to be covered include: the history of gambling, common forms of gambling, major gaming destinations, career paths, gaming industry leaders, regulation and licensing and basic organization of a casino resort. Current trends and issues in the industry are also discussed. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

SEE2120 Introduction to the Music Industry  
In this survey style course, students explore the sectors of the music industry including artist management, concert production, recorded music, copyright, performing rights organizations, songwriting, music publishing, merchandise, audio production and radio. Whilst interpreting the historical underpinnings of the music industry, students evaluate the current industry landscape. Course activities include the analysis, interpretation and creation of legal documents, financial statements and marketing materials with a focus on the practice of industry-standard communication and exploration of career opportunities. Prerequisite(s): Sophomore status. Offered at North Miami, Providence 4.5 Quarter Credit Hours

SEE2150 Safety, Security and Risk Management in the SEEM Industry  
This course provides the opportunity for students to gain an understanding regarding specific risk management, risk operation, risk assessment, planning and evaluative techniques used by professionals within the sports, entertainment, event and venue management field. Students acquire knowledge on how to manage, reduce and transfer risks to provide a safe and secure environment in venues for events. Students also gain fundamental knowledge of assessing risk operations and understanding liabilities of conducting an event in a venue. Students have the optional opportunity to take part in the Trained Crowd Manager Certification through the International Association of Venue Managers (IAVM) for an additional cost. Prerequisite(s): MGMT1001 or SEE1001. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

SEE3008 Ancillary Services and Revenue Management in the Sports, Entertainment and Event Industry  
This course explores the business dynamics of ancillary services and revenue management in the sports, entertainment and event industry. Emphasis is on the current procedures and standards for managing concessions, catering, retail operations, effective techniques for responsible alcoholic beverage service, and cost control procedures. Students focus on the manager's role in delivering multiple levels of service in an effective manner. Students obtain a certification in effective alcohol management. Prerequisite(s): (FISV2000 or FISV2010, FSM2110 or SEE2020) or (SEE2010, SEE2020, SEE2030). (OL) Offered at Charlotte, Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

SEE3010 Ticketing Methods and Data Analysis in Sports, Entertainment and Event Management  
This course explores the many facets of ticketing and access management within the sports, entertainment and event industry. Content includes ticketing operations, configurations, coding, pricing and analytics. Emphasis is on utilizing the ticketing process to gather information about consumers before, during and after the event. Students also explore the management, marketing and promotional efforts behind the sale of tickets, along with technology used to administer ticketing and box office inventory control systems. Prerequisite(s): SEE3008. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

SEE3020 Professional Sports Management  
This course focuses on the management and issues related to professional sports enterprises. Emphasis is placed on the theoretical foundations of professional sports and the application of management principles in the industry. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours

SEE3030 Athletic Coaching and Administration  
This course focuses on understanding basic coaching/administrative principles and philosophies for sports and athletics. It emphasizes the interscholastic and intercollegiate experiences. Students explore a wide range of topics related to the current issues and trends in athletic coaching and administration. Prerequisite(s): LEAD1010. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence 4.5 Quarter Credit Hours
SEE3041 Special Event Protocol
Students in this course examine the specifics of social and professional business etiquette and the event protocol. Official protocol and the order of precedence for governmental, military and social organizations are investigated as well. The unique challenges presented by official ceremonial events such as state dinners, flag ceremonies, inaugurations, dedications, graduations, parades, state and military funerals, and memorial services, etc. are discussed, and students formulate effective strategies for managing such events.
Prerequisite(s): SEE2020 or HOSP2011 or FSM3001. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SEE3042 Weddings & Ceremonies
This course examines the unique aspects of planning and executing various ceremonial events such as weddings (traditional and nontraditional), bar/bat mitzvahs, quinceanera parties, debutante balls, anniversaries and civilian funerals. Special emphasis is on adapting the traditional event cycle to the challenges presented by these social life-cycle events and the numerous ethnic and religious traditions associated with them. Industry best practices for custom event design including decor, entertainment, catering and budgeting are explored. In addition, strategies for attracting, managing and retaining clients are discussed.
Prerequisite(s): SEE2020 or HOSP2011 or FSM3001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SEE3045 New Media Literacy in Sports, Entertainment and Event Management
This course develops the skills necessary to proactively interact with mass communication within the sports, entertainment and event industry. Emphasis is on the ethical responsibilities of a spokesperson and the experience needed to communicate to the media in a variety of situations, including the development and creation of a press conference and communicating the brand and image to the consumer base.
Prerequisite(s): ENG1021 or ENG1027, ENG1030. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SEE3055 International Special Event Management
This upper-level course, taught only on a campus outside of the United States during a term abroad program, focuses on the development, planning and management of international special events. Emphasis is on research and development, site selection, social and cultural issues, marketing and sponsorship, and human resource management. In addition, the challenges presented by producing an event in a non-domestic venue are explored in detail.
Prerequisite(s): SEE2020, must be accepted in Study Abroad program.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
9 Quarter Credit Hours

SEE3060 Concert and Event Production
This course focuses on event and concert tour production. Emphasis is on managing a show on stage, back stage and on the road. In addition, tools for set building, lighting, sculpting sound with microphones and mixers, reviewing basic electrical formula, performance contracts, technical riders and a production checklist are explored.
Prerequisite(s): MCST2010 or SEE2030.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE3065 Fundamentals of Fundraising and Philanthropy
This course is designed to explore the role fundraising and philanthropy can play in the success of the nonprofit and voluntary sectors of industry. Focus is on acquiring a sound knowledge base pertaining to sponsorship opportunities, grants, campaigns (capital and annual), planned giving and corporate partnerships. In particular, the course addresses the most effective strategies for leveraging such affiliations so that organizations achieve their funding goals.
Prerequisite(s): ENTR2030 or HOSP2011 or SEE2020. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

SEE3075 Golf Club Design & Repair
The purpose of this course is to introduce the student to the art of golf club design and repair. Focus is on the technology and techniques involved, the correct processes by which clubs are properly designed and repaired, and the equipment currently available to custom design and repair in today’s industry. Custom design and repair lab setup as well as the establishment of a successful design and repair business are also discussed.
Offered at North Miami
4.5 Quarter Credit Hours

SEE3080 Golf Operations Management
This course introduces students to the role of management in golf facilities operations. The focus is on the administration of course procedures, tee times and retail space. Pro shop operations and the impact on customer and player relations is analyzed. Player performance analysis and instructional methodology is also discussed.
Prerequisite(s): Junior status.
Offered at North Miami
4.5 Quarter Credit Hours

SEE3085 Turfgrass Management
The purpose of this course is to introduce the student to the management of golf course turfgrass and landscaping. The focus is on the ecology of turf, maintenance operations, irrigation and the equipment necessary for course care. Pest and weed control management, chemical handling and the environmental impact of golf is also discussed.
Prerequisite(s): Junior status.
Offered at North Miami
4.5 Quarter Credit Hours

SEE3095 Tournament Management
The course provides an overview of tournament management. Students establish, facilitate, design and operate a tournament. Emphasis is placed on the student’s ability to operate a successful tournament for a variety of events. Tournament types, tournament marketing and sponsorship, and risk management are also discussed.
Prerequisite(s): Sophomore status.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE3099 Sports/Entertainment/Event Management Internship
This junior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting.
Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 during the entire pre-program application process, and 2) have completed 90 hours of course work. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5-13.5 Quarter Credit Hours

SEE3150 Television and Movie Production Management
Students examine the creative, organizational and managerial processes involved in the development, creation and promotion of film, television and other forms of visual media. Emphasis is on legal issues and agreements, scheduling, budgeting and all aspects of production management.
Prerequisite(s): SEE2030.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE3160 Sponsorship, Sales and Relationship Management
This course explores the procedures and tactics necessary to define, target, attract, secure and retain corporate sponsors within the global sports, entertainment and event industry, including festivals, conventions, expositions, sporting events, concerts and not-for-profit (charitable) events. Students demonstrate effective sales strategies within the sports, entertainment and event industry and analyze the impact of relationship management. An experiential learning project is incorporated into this course.
Prerequisite(s): Junior status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours
SEE3170 International Exhibitions & Events
This course is designed to give students practical experience in developing a trade show or exhibition with special emphasis on pre-planning, budget preparation, advertising and/or public relations and exhibit setup, including exhibit registration, booth accommodations and assignments, draping, audiovisual, programming and wrap-up. This course also has an experiential learning component.
Prerequisite(s): Junior status. (HY)
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE3850 Negotiations and Agreements in Hospitality, Sports, Entertainment and Event Management
This course explores the theory and practice of negotiations within the sports, entertainment, event, hotel, tourism and food service industries. Topics include discussion and presentation of the skills necessary to be a successful negotiator of agreements and contracts within the hospitality industry domestically and internationally. This course also explores labor relations and articulates the union/management negotiation process, including collective bargaining.
Prerequisite(s): LAW2001 or LAW2010. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SEE4020 Sports and Entertainment Marketing
This course exposes students to marketing concepts relating to the sports and entertainment industries. It addresses various products, consumer markets, strategic market analysis and valuation within the sports/entertainment industries. Major topics include the negotiation process, promotions, public relations, market research and sponsorships.
Prerequisite(s): MRKT1001. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE4050 International Sports, Entertainment, Event and Venue Management
This course is designed to encapsulate the student's sports, entertainment and event management academic experience. Students apply critical thinking and problem solving skills to current and potential sports, entertainment, event and venue industry issues. Emphasis is on applying managerial principles, professional communication and ethical practices within national and international venues and events.
Prerequisite(s): Junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

SEE4060 Sports/Entertainment/Event Management Seminar
This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student.
Prerequisite(s): (FISV2000 or FISV2010, SEE4050) or (ACCT3020 or ACCT3025, HOSP3050 or MKRT1001), senior status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

SEE4110 Advanced Special Event Management
This advanced event course is designed to explore the complex area of event management. This class analyzes large scale events and the impact on a global media audience and their social and cultural impact. The course provides students with a basis for using research as a tool to organize and plan a special events project. This class works toward the understanding of practicing and executing the elements of successful project management and logistics. This is a project based course and requires the execution of an event.
Prerequisite(s): SEE1001, SEE2020, junior status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

Talent Advancement Prgm (TAP) Courses

TAP0015 Talent Advancement Program
The Talent Advancement Program course is designed to help students create greater success in college and in life. Students learn many proven strategies for creating greater academic, professional and personal success. They become empowered with confidence to develop their natural inner strengths, which help them make wise choices. The accumulation of these wise choices creates the outcomes and experiences needed to be successful in college and in life. Through active participation in TAP, students explore questions, issues and practical techniques regarding responsibility, motivation, self-management, interdependence, self-awareness, lifelong learning, emotional intelligence and self-esteem.
Offered at North Miami
0 Quarter Credit Hours

Technology Experiential Education (TECX) Courses

TECX4045 Technical Solutions Team I
In this course, students act as part of a working technology project team. During the term prior to the beginning of this course (TSTI), each student applies for a position on a particular team working on a specific project; only students accepted for such positions are admitted into the course. Students begin TSTI with a series of lectures and workshops that familiarize them with the project methods and protocols used by TSTI. They then work under the supervision of a faculty project manager and subject matter advisors. Teams submit their work for regular phase reviews; set and conform to explicit schedules for project work; monitor and assure project quality; assess and mitigate project risks; draft, update and maintain all project documentation; and are ultimately responsible for the outcome of the project. This course is one of several options in the School of Engineering & Design for students to fulfill their experiential education requirements.
Prerequisite(s): PRMG2010.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

TECX4046 Technical Solutions Team II
This course is an optional continuation of TECX4045 Technical Solutions Team I, working on new or previously started projects. Students work in cross-functional teams under the supervision of faculty project managers and subject matter advisors. Teams submit their work for regular phase reviews; set and conform to explicit schedules for project work; monitor and assure project quality; assess and mitigate project risks; draft, update and maintain all project documentation; and are ultimately responsible for the outcome of the project. This course is one of several options in the School of Engineering & Design for students to fulfill their experiential education requirements.
Prerequisite(s): TECX4045.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

TECX4099 Technology Internship
In this course, experiential learning takes place in diverse business work settings in the United States. Selected students perform work assignments related to their chosen career focus in industry while earning academic credit and a wage. The Technology Internship program is an individualized program, centered on the student who is committed to personal and professional growth and uses productive work as the means of achievement. The internship's partnership between employers and educators assists student growth and development. Upon completion of this course, students have a more global understanding of the demands and expectations of employers in industry. This is a variable credit course; students can extend or add additional experiences across multiple terms.
Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty adviser.
Offered at North Miami, Providence
4.5-13.5 Quarter Credit Hours
Travel Tourism (TRVL) Courses

TRVL2801 World Geography for Tourism and Hospitality
This course is designed to provide the student with the knowledge and skills necessary to work and travel in a global environment. Students explore both current and emerging destinations from around the world. The course discusses the cultural, recreational and social significance to the traveler and the economy. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL3010 Dynamics of Tourism and Sustainability
This is a management-oriented course covering the economic, cultural and social fundamentals in the planning and development of the tourism industry. Emphasis is on organizational concepts. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL3020 Ecotourism
This upper-level course explores an emerging dimension of tourism: ecotourism. Students investigate the impact of specific environmental issues on tourism, including water pollution, air pollution, habitat destruction, etc., and focus on the impact of tourism on the physical, biological and cultural environment. The role of the tourism industry as it relates to the provision of ecotourism experiences is also discussed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL3030 International Policies of Tourism
This intermediate-level course is designed to provide the student with an increased understanding in the area of international tourism development. Emphasis is placed on the definitive study of the essential components for a successful national tourism program.
Prerequisite(s): TRVL3010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL3035 Tour Management Operations
This course is designed for students planning careers in tour guiding or tour operations. Topics include tour operations, components of a tour, tour management positions, characteristics of professional tour guides, the psychology of tour management and internal communications. The culmination of this course is a tour to a selected international destination, where each student researches, negotiates and develops a highly anticipated journey.
Prerequisite(s): TRVL2801, junior status. (OL)
Offered at North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL3040 Adventure, Sport and Nature-Based Tourism
This course provides the student with a solid foundation of knowledge related to adventure, sport and nature-based tourism and focuses on key considerations necessary for its implementation. The course offers an opportunity for a field project.
Prerequisite(s): Junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL3080 Dynamics of the Cruise Industry
This course acquaints students with the modern cruise industry. Students identify the role of cruise lines in the travel and tourism industry, develop a detailed foundation and knowledge of the various cruise line products and destinations, understand the various career opportunities available, as well as recognize how to sell a cruise. Ship inspections are offered during the course.
Offered at North Miami, Providence 4.5 Quarter Credit Hours

TRVL3081 Cruise Operations
This course presents a survey of both onboard and shoreside cruise operations. Examination of onboard activities includes embarkation/debarkation, hotel staff, entertainment, shore excursions, security, etc. Shoreside operations include reservations, air/sea, finance, purchasing, itinerary development, legal, human resources, etc. The process of how cruise lines negotiate with various outside vendors and agents is also examined.
Prerequisite(s): TRVL3080.
Offered at North Miami 4.5 Quarter Credit Hours

TRVL3082 Cruise Marketing and Sales
This course deals with the broad scope of marketing a cruise line product. Emphasis is placed on the analysis, structure and the strategies of the cruise marketing department. Various promotional activities are examined including TV, radio and print advertising as well as direct mail, the Internet and the retail travel agency distribution system. Students have an opportunity to visit and meet with cruise line marketing and sales departments.
Prerequisite(s): TRVL3080.
Offered at North Miami 4.5 Quarter Credit Hours

TRVL3099 Tourism & Hospitality Internship
This internship is designed to give students practical experience in the tourism and hospitality industry. Students acquire insight into the practical aspects of an organization’s operation by observing and participating in day-to-day activities.
Prerequisite(s): HOSP1080, to be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 during the entire pre-program application process, and 2) have completed 90 hours of course work. (OL)
Offered at North Miami, Online, Providence, Providence CE 6.75-13.5 Quarter Credit Hours

TRVL3801 Special Topics in Adventure Resort Management
This course provides the student with a solid foundation of knowledge related to the Adventure Resort and focuses on all aspects of operation and program development. The course will also offer opportunities for a field project. Students are required to participate in all off-campus activities with the designated industry partners.
Prerequisite(s): Sophomore status.
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL4011 Destination Management Organization
This course integrates the administrative functions of a destination management or marketing organization (DMO). The interrelationships of operations, marketing and finance are analyzed and evaluated. A Directed Experiential Education (DEE) opportunity may be an integral part of this course. DEE opportunities are based on project availability with community partners and student eligibility.
Prerequisite(s): MRKT1001. (OL)
Offered at Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL4160 Travel and Tourism Strategic Management Seminar
This capstone course culminates the theoretical training for the advanced student of hospitality and tourism studies. The course is designed to provide insight into the policy formulation and strategic management of travel and tourism entities. Essential elements of the course include a variety of teaching methods; analysis of current issues and situations in the travel and tourism field; keeping up to date and current by utilizing different web sites; and research projects and case analyses that improve the understanding of the strategic planning process, critical thinking and decision-making capabilities of the student.
Prerequisite(s): FISV2000, MRKT1001. (OL)
Offered at North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours
Academic Information

This section of the catalog contains important information about the academic requirements and policies of Johnson & Wales University, as well as additional educational components including experiential education and study abroad opportunities, and available honors programs and academic societies.

Class Schedules

The course schedule (https://uconnect.jwu.edu/prod/bwckschd.p_disp_dym_sched) is published before registration begins each term. The course schedule includes course meeting days and times, seat capacity, course prerequisites and additional information for courses meeting the search criteria.

Occasionally, make-up classes are scheduled due to holidays or other missed days to meet minimum classroom-hour requirements. It is possible that at times a course may not be rescheduled and the student will be responsible for all work as outlined in the syllabus.

Please note that students enrolled in courses at the university may be required to participate in online discussion forums, student-to-student collaborations and student presentations with other students as part of course requirements.

Academic Policies

This section of the catalog contains important information about academic policies, grading systems and other academic requirements.

Additional policies and procedures: Not all university policies and procedures affecting students are described in this catalog. For further information, please refer to the Student Handbook (http://catalog.jwu.edu/handbook).

Academic Standing

A student’s academic standing is based on grade point average (GPA) in conjunction with total attempted credits (including transfer credits) and is evaluated after the completion of each term of enrollment. Academic standing standards differ by program of study. Please refer to the following academic standing standards charts. Students not in good academic standing are required to meet with their assigned academic counselor. During this meeting an academic agreement will be developed outlining the grades needed to return to good academic standing. Students are urged to make an appointment with their assigned academic counselor at the beginning of their probation term.

Students who meet the following criteria are considered to be in good academic standing:

- Undergraduate students need a minimum GPA of 2.0.
- Graduate students need a minimum GPA of 3.0.
- Doctoral students need a minimum GPA of 3.25.
- 4+1 BS/MBA/MS program students need a minimum GPA of 3.0 in graduate-level coursework.

According to the following academic standing standards, students who do not satisfy good academic standing requirements will be placed on academic probation or dismissed.

Academic Standing Standards: Undergraduate Day and Online Programs

First-Term Students:

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>0–1.99</td>
<td>Probation 1st Term</td>
</tr>
</tbody>
</table>

Returning Students:

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Term</th>
<th>Probation 1st Term</th>
<th>Probation 2nd Term</th>
<th>Probation 3rd Term</th>
<th>Academic Warning</th>
<th>Academic Dismissal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>0–99</td>
<td>0–21</td>
<td>0–higher</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>1.5–1.99</td>
<td>42.1–higher</td>
<td>42.1–higher</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>0–1.49</td>
<td>42.1–higher</td>
<td>42.1–higher</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>0–higher</td>
<td>0–higher</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Probation 2nd Term</td>
<td>0–21</td>
<td>1.0–1.99</td>
<td>0–21</td>
<td>0–21</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Probation 3rd Term</td>
<td>0–99</td>
<td>2.0–4.0</td>
<td>0–99</td>
<td>2.0–4.0</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>42.1–higher</td>
<td>1.5–1.99</td>
<td>42.1–higher</td>
<td>42.1–higher</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>42.1–higher</td>
<td>0–1.49</td>
<td>42.1–higher</td>
<td>42.1–higher</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>0–higher</td>
<td>0–higher</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–higher</td>
<td>0–1.99</td>
<td>0–higher</td>
<td>0–1.99</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–21</td>
<td>1.26–1.99</td>
<td>0–21</td>
<td>1.26–1.99</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–21</td>
<td>0–1.25</td>
<td>0–21</td>
<td>0–1.25</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>42.1–63</td>
<td>1.5–1.99</td>
<td>42.1–63</td>
<td>42.1–63</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>42.1–63</td>
<td>0–1.49</td>
<td>42.1–63</td>
<td>42.1–63</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>63.1–84</td>
<td>1.75–1.99</td>
<td>63.1–84</td>
<td>63.1–84</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>63.1–84</td>
<td>0–1.74</td>
<td>63.1–84</td>
<td>63.1–84</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>84.1–higher</td>
<td>0–1.99</td>
<td>84.1–higher</td>
<td>84.1–higher</td>
<td>Academic Dismissal</td>
</tr>
</tbody>
</table>
Academic Standing Standards: Continuing Education

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>0–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>1.25–1.99</td>
<td>Probation 2nd Term</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>1.0–1.24</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Probation 2nd Term</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Probation 2nd Term</td>
<td>0–higher</td>
<td>1.50–1.99</td>
<td>Probation 3rd Term</td>
</tr>
<tr>
<td>Probation 2nd Term</td>
<td>0–higher</td>
<td>0–1.49</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Probation 3rd Term</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Probation 3rd Term</td>
<td>0–higher</td>
<td>0–1.99</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–27</td>
<td>1.25–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–27</td>
<td>0–1.24</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>27.1–40.99</td>
<td>1.5–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>27.1–40.99</td>
<td>0–1.49</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>41–54.99</td>
<td>1.75–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>41–54.99</td>
<td>0–1.74</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>55–higher</td>
<td>0–1.99</td>
<td>Academic Dismissal</td>
</tr>
</tbody>
</table>

Academic Standing Standards: Graduate Programs
(4+1 BS/MBA/MS program students must meet these standards for the graduate-level coursework for which they are enrolled.)

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>3.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>2.0–2.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>0–1.99</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>3.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>0–2.99</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–higher</td>
<td>3.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–higher</td>
<td>0–2.99</td>
<td>Academic Dismissal</td>
</tr>
</tbody>
</table>

Academic Standing Standards: Doctoral Program

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>3.25–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>0–3.24</td>
<td>Academic Dismissal</td>
</tr>
</tbody>
</table>

Note: Doctoral students will be dismissed if their GPA is less than 3.25, or when they earn a grade of F or WF in any course. No classes may be repeated.

Academic Probation

Probation may affect a student’s ability to register and/or graduate. Graduate program students and 4+1 BS/MBA/MS program students are allowed 1 term only on probation.

First-term undergraduate students earning a cumulative GPA less than 1.0 are strongly encouraged to attend study skills strategy seminars and tutoring in identified content areas.

Academic Dismissal

Dismissed students may no longer matriculate at the university for at least 1 term and are expected to work on academic deficiencies. To return to the university, students may petition the Academic Appeals Committee, providing a letter of intent and documentation of academic improvement. The committee will consider appeals that document mitigating circumstances. Students may only appeal their dismissal once and the decision of the committee is final.

Academic Warning

Students who are reinstated into the university will be placed on Academic Warning. These students risk permanent dismissal from the university if they are unable to meet academic standing guidelines. The warning designation is sometimes used to override academic standing decisions at the end of the term due to mitigating circumstances.

These undergraduate students will be allowed to register for a maximum of 13.5 credits in academic classes or 15 credits in laboratory classes. In addition, these students will be required to attend mandatory study skills strategy seminars and tutoring in identified content areas. Failure to complete these requirements will result in immediate dismissal.

Attendance

The purpose of the university’s attendance policy is to help students develop a self-directed, professional attitude toward their studies and to maximize their educational opportunities. Regular class attendance provides fundamental educational value and offers the most effective means to gain command of the course concepts and materials.

Students are expected to attend all classes, arrive on time and remain for the entire class period, and report to class fully prepared with all required materials. To meet these expectations, students must arrange course schedules that minimize conflicts with other commitments, including personal commitments, work or participation in athletics or other university-sanctioned events. When students encounter difficulty meeting these requirements, they must actively engage their faculty member to discuss the concern.

Individual faculty define the specific role that class attendance plays in the calculation of final grades for each course. Additionally, excessive absences in certain courses may result in withdrawal from the course at the instructor’s discretion. Students should consult the course syllabus and course instructor for specific faculty policies on attendance and make-up work within a course.

Students are expected to familiarize themselves with attendance requirements outlined in the Student Handbook (http://catalog.jwu.edu/handbook).

Credits and Grades

Unit of Credit

The university measures undergraduate and graduate academic progress using the quarter credit hour system with the exception of the doctoral and physician assistant studies programs, which operate under a semester credit hour system. Courses are offered in 3 formats — lecture, laboratory and experiential. Courses may combine 2 or more of these formats.

Generally, 1 quarter credit represents 10 hours of instruction, which includes class lecture and additional activities; 1 quarter credit hour equals 2 laboratory hours or 3 experiential hours. Furthermore, all courses require additional hours of study and preparation outside of the classroom or learning environment.

Undergraduate

Undergraduate Grading System

The grading system is as follows:
Grade Pending (GP)  
This is a temporary mark given when the completion of course requirements is still underway. A GP is not calculated into the term and cumulative grade point averages and is generally used under extreme, extenuating circumstances. If a grade is not submitted to replace the GP within 1 year, it will automatically become an F.

Incomplete (I)  
A grade of I is issued to students if they are unable to complete course requirements because of authorized absences due to service commitment or illness. Outstanding work must be completed within 2 weeks of the final exam class day or the grade will automatically become an F and be included in the term and cumulative grade point averages. For classes graded S/U (Satisfactory/Unsatisfactory), an Incomplete (I) will change to a U.

No Credit (NC)  
This is a non-punitive designation issued to a student who has been authorized to withdraw from class, or the university, due to extenuating circumstances. This grade is not calculated into the term and cumulative grade point averages.

No Grade (NG)  
A grade of NG is issued temporarily when there is no grade provided by the faculty member. This grade is not factored into the student’s GPA. Once a grade is submitted, the cumulative average and transcript will reflect only the new grade. If a grade is not submitted to replace the NG within 1 year, it will automatically become an F and the grade will be included in the term and cumulative grade point averages.

Prior Learning (PL)  
Students may earn credit for the knowledge or skills they have mastered outside the classroom through volunteer work, employment, travel, professional training and seminars, or other comparable sources. This grade is not calculated into the term and cumulative grade point averages.

Proficiency (P)  
A grade of P is granted for achievement of multiple levels of skills in progression where the self-paced approach is in effect. This grade is not calculated into the cumulative grade point average.

Satisfactory/Unsatisfactory (S/U)  
A grade of S/U is used for designated courses throughout the university. These grades are not calculated into the term and cumulative grade point averages.

These grades will be counted as attempted but not earned credits for the purposes of determining satisfactory academic progress.

Graduate  
Graduate Grading System

The grading system is as follows:

<table>
<thead>
<tr>
<th>Grade Range</th>
<th>Letter Grade</th>
<th>Quality Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>97–100</td>
<td>A+</td>
<td>4.00</td>
</tr>
<tr>
<td>93–96</td>
<td>A</td>
<td>4.00</td>
</tr>
<tr>
<td>90–92</td>
<td>A–</td>
<td>3.70</td>
</tr>
<tr>
<td>87–89</td>
<td>B+</td>
<td>3.30</td>
</tr>
<tr>
<td>83–86</td>
<td>B</td>
<td>3.00</td>
</tr>
<tr>
<td>80–82</td>
<td>B–</td>
<td>2.70</td>
</tr>
<tr>
<td>77–79</td>
<td>C+</td>
<td>2.30</td>
</tr>
<tr>
<td>73–76</td>
<td>C</td>
<td>2.00</td>
</tr>
<tr>
<td>70–72</td>
<td>C–</td>
<td>1.70</td>
</tr>
<tr>
<td>0–69</td>
<td>F</td>
<td>0.00</td>
</tr>
</tbody>
</table>

Withdrawal  

Audit  

Incomplete  

Note: Not all grades are used by all colleges.

Honors Option (H)  
If a course was taken as an Honors Program requirement, the grade received will be followed by H (e.g., AH, BH).

Failure (F)  
A grade of F is issued if a student fails to achieve adequate scholastic progress. The grade is recorded permanently on the student’s academic record. Upon successful completion of the course at a later date, the term and cumulative grade point averages are adjusted to reflect only the passing grade. However, both grades will appear on the academic transcript.

Withdrawal (W)  
To record attempted credits, a grade of W is recorded when a student withdraws from a registered course after its add/drop period has ended or is withdrawn from a culinary/baking & pastry laboratory course or a course with an experiential education component due to excessive absences. This grade is not entered into the term and cumulative grade point averages.

Audit (AU)  
An audit occurs when no academic credit is granted. This grade is not calculated into the term and cumulative grade point averages.

Challenge Exam (CX)  
A grade of CX is granted for specifically designated courses upon successful completion of department challenge exams. This grade is not calculated into the term and cumulative grade point averages.

Note: Not all grades are used by all colleges.

Any courses taken at the undergraduate level to satisfy foundation requirements follow the undergraduate grading system and will not be counted in the graduate-level grade point average (GPA).

Failure (F)  
A grade of F is issued if a student fails to achieve adequate scholastic progress. The grade is recorded permanently on the student’s academic record. Upon successful completion of the course at a later date, the term and cumulative grade point averages are adjusted to reflect only the passing grade. However, both grades will appear on the academic transcript.

Withdrawal (W)  
In order to record attempted credits, a grade of W is recorded when a student withdraws from a registered course after its add/drop period has ended or is withdrawn from a culinary/baking & pastry laboratory course or a course with an experiential education component due to excessive absences. This grade is not entered into the term and cumulative grade point averages.
Audit (AU) *

An audit occurs when no academic credit is granted. This grade is not calculated into the term and cumulative grade point averages.

Grade Pending (GP) *

This is a temporary mark given when the completion of course requirements is still underway. A GP is not calculated into the term and cumulative grade point averages and is generally used under extreme, extenuating circumstances. If a grade is not submitted to replace the GP within 1 year, it will automatically become an F.

Incomplete (I) *

A grade of I is issued to students if they are unable to complete course requirements because of authorized absences due to service commitment or illness. Outstanding work must be completed within 2 weeks of the final exam class day or the grade will automatically become an F and will be included in the term and cumulative grade point averages. For classes graded S/U (Satisfactory/Unsatisfactory), an I will change to a U.

No Credit (NC) *

This is a non-punitive designation issued to a student who has been authorized to withdraw from class, or the university, due to extenuating circumstances. This grade is not calculated into the term and cumulative grade point averages.

No Grade (NG) *

A grade of NG is issued temporarily when there is no grade provided by the faculty member. This grade is not factored into the student’s GPA. Once a grade is submitted, the cumulative average and transcript will reflect only the new grade. If a grade is not submitted to replace the NG within 1 year, it will automatically become an F and the grade will be included in the term and cumulative grade point average.

Satisfactory/Unsatisfactory (S/U) *

A grade of S/U is used for designated courses throughout the university. These grades are not calculated into the term and cumulative grade point averages.

* These grades will be counted as attempted but not earned credits for the purposes of determining satisfactory academic progress.

Full-time Status

Certification of full-, half- or less-than-half-time enrollment status is based on the number of credits registered in a term. Listed below are the requirements that constitute full-time student status for official enrollment certification purposes and financial assistance.

Students should realize that to receive maximum financial aid they must maintain full-time status.

If a student who is receiving veteran’s benefits or participating in athletics receives a grade of W or NC in a course, that course will not count toward full-time status.

<table>
<thead>
<tr>
<th>Status</th>
<th>Undergraduate</th>
<th>Graduate</th>
<th>Post Graduate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full time</td>
<td>12 or more</td>
<td>9 or more</td>
<td>12 or more</td>
</tr>
<tr>
<td>Less-than-half time</td>
<td>0–5.99</td>
<td>0–4.49</td>
<td>0–5.99</td>
</tr>
</tbody>
</table>

Readmittance

If a student has previously attended the university, a Readmittance Request is only required if the student’s absence from the university will be more than 4 consecutive terms (including summer).

Readmittance to undergraduate and graduate programs must be requested at least 6 weeks prior to the desired term start date, and no earlier than

- summer term: March 1
- fall term: April 1
- winter term: September 1
- spring term: December 1

Students approved for readmittance will be assessed the current tuition rate and are responsible for any changes to their program of study that may have occurred during their period of absence. If the break in enrollment exceeds 1 year or more, the student’s program of study may follow the requirements listed in the current year catalog. A review of previously awarded transfer credit will also be conducted and may be adjusted.

Students are responsible for reviewing additional readmittance criteria (http://catalog.jwu.edu/handbook/academicpolicies/readmittancepolicy/additionalreadmittancetria).

Readmission of Service Members

The university complies with Readmission Requirements for Service Members as outlined in the Higher Education Opportunity Act (HEOA). The HEOA provides that an institution may not deny readmission to a service member of the uniformed services for reasons relating to that service. In addition, a student who is readmitted under this section must be readmitted with the same academic status the student had when they last attended the institution. Academic status is defined by a student’s grade level and whether or not the student was in a degree/certificate or non-degree/certificate program at the time of separation.

This policy applies to service in the uniformed services, whether voluntary or involuntary, on active duty in the Armed Forces, including service as a member of the National Guard or Reserve, for a period of more than 30 days under a call or order to active duty of more than 30 days. The university will readmit such a student as long as the following conditions are met:

- The student gives advance notice (written or verbal) of the call to active duty or, upon seeking readmission, submits a written verification that such service was performed, requiring their absence:
  - The absence from school for active duty does not exceed 5 years.
  - The student submits a notification of intent to re-enroll within 3 years after the completion of service or within 2 years after recovery from an illness or injury incurred during the service.
  - The separation from service was not dishonorable.

Tuition and Fees

A returning student must be charged the same tuition and fees in effect during the last academic year the student attended, unless veterans’ education benefits or other service member education benefits will pay the amount in excess. For subsequent academic years, the returning student may not be charged tuition and fees in excess of what other students in the program are charged.

Readmission Requirements

A returning student will be permitted to re-enroll in the next class(es) scheduled in the same academic program, unless the student requests a later date of re-enrollment or agrees to a different program. A returning student will be readmitted into the same academic program the student was enrolled in prior to the military service obligation. If the exact program no longer exists, the student must be admitted to the program that is most similar, unless the student requests or agrees to admission to a different program. Returning students will be re-enrolled with the same enrollment status, number of completed credit hours and academic standing as the last academic year of attendance.

If the university determines that a returning student is not prepared to resume the program or is unable to complete the program, the university must make reasonable efforts to enable the student to resume or complete the program at no additional cost to the student. If such efforts are unsuccessful or place an undue hardship on the university, the university is not required to readmit the student.

In accordance with federal regulations, returning students who receive a dishonorable or bad conduct discharge from the Armed Forces (including the National Guard and Reserves) are not eligible for readmission under this policy. However, service members who receive dishonorable or bad conduct discharge may remain eligible for readmission even though they will not be entitled to the benefits outlined in this policy.

The returning student may be required to provide supporting documentation.

Repeat of Courses

When the appropriate course is available, the course, when a grade other than W has been assigned, may be repeated to earn a better grade. Upon successful completion of the course at a later date, the cumulative average is adjusted to reflect the highest grade earned. However, each grade earned will appear on the academic transcript and count toward attempted credits.
Students are required to pay any applicable tuition charges for all repeated coursework. Students are eligible for financial aid for only 1 repetition of a previously passed course.

* When a student has repeated a course previously applied to an awarded degree, each grade earned will be included in the cumulative point average.

Course Deficiency
A course deficiency occurs when a student fails to complete a course with a satisfactory grade, either by failing the course or by receiving a grade that does not meet the minimum required by the student’s program. Academic warning, probation and dismissal are not determined from 1 course, but by the cumulative GPA.

Students who fail a course after a second attempt will be assigned a course deficiency hold and will be required to meet with their assigned academic counselor/advisor in Student Academic & Financial Services. Academic counselors/advisors will review the following options with the student:

• Consider a change of program.
• Repeat the same course, which will result in only the highest grade earned being calculated in the cumulative average.
• Student may be advised to take a pre-approved course at another institution outside of Johnson & Wales University. The original grade will remain on the student’s transcript but will be excluded from the cumulative average.

Students opting to repeat the course will be required to attend content tutoring. The course deficiency hold will be removed once the student has satisfied the course requirement.

Arts & Sciences Core Experience
Johnson & Wales University is committed to providing its students with the learning necessary for professional and personal success. A Johnson & Wales University education prepares students to become engaged citizens, equipped with the intellectual and practical skills needed to address complex issues in a diverse and dynamic world.

In addition to development of lifelong learning skills, the university’s A&S general education core curriculum provides breadth of learning by introducing students to multiple ways of understanding the world through explorations in the natural sciences, social sciences and humanities.

Sequential Learning
Foundational skills are introduced early on and reinforced throughout the curriculum: oral and written communication, quantitative literacy, critical thinking, ethical reasoning, and integrative learning.

Students build on these foundational skills in many disciplines in the arts and humanities, social sciences and natural sciences as well as in their major courses. All students must fulfill a university graduation requirement for college-level writing proficiency.

Building Integrative Habits of Mind
An essential component of the A&S Core Experience is the development of integrative learning that requires thinking across boundaries, applying knowledge and skills in new situations, and synthesizing information from various perspectives to explore complex issues or problems. All Johnson & Wales University undergraduates are required to complete two Integrative Learning courses, one at the sophomore level and another in the senior year. These courses approach a big idea or question from the perspective of multiple disciplines. Developing the habit of connected inquiry throughout the four years of their undergraduate experience allows Johnson & Wales University graduates to apply the sort of adaptive, innovative thinking needed for professional success and lifelong learning.

Through the A&S Core Experience, Johnson & Wales University students are expected to:

• Effectively apply oral and written communication strategies appropriate for a particular situation and/or audience.
• Solve mathematical problems and to apply mathematical reasoning to problems in other fields of study.
• Apply appropriate disciplinary criteria to examine complex issues, make decisions, analyze arguments, conduct credible research, solve problems and create original ideas and/or approaches.
• Apply ethical standards and reasoning to complex issues in personal, academic and professional decisions.
• Demonstrate knowledge of the complexities of human behavior and society. Interpret human behavior from various social science perspectives.
• Analyze and interpret human history, philosophy, literature and the arts.
• Demonstrate knowledge and application of the scientific principles that govern the natural world.
• Synthesize and apply knowledge from multiple perspectives to complex issues and real world problems.

Regardless of their majors, all undergraduates are required to complete at least 63 credit hours of general education. Some of these courses may be determined by specific program requirements. The A&S core curriculum requirements are summarized below.

THE A&S CORE EXPERIENCE

| Communications Foundation Courses | 13.5 |
| ENG1020 | English Composition |
| ENG1021 | Advanced Composition and Communication |
| ENG1030 | Communication Skills |

Integrative Learning | 9 |
Two ILS courses, one at the 2000 level, one at the 4000 level |

Arts and Humanities – Two courses from ART, HIST, HUM, LIT, PHIL or REL | 9 |
One course required by program |
Additional AH course in a different discipline |

Math – Two courses | 9 |
MATH One course at level of placement, 1002 or higher, minimum set by program |
MATH2001 | Statistics (or other required by program) |
Science – At least one course from BIO, CHM, PHY, SCI (may be a program requirement) | 4.5 |
Social Sciences – Two courses from ANTH, ECON, LEAD, PSCI, PSYC, SOC | 9 |
One course required by program |
Additional SS course in a different discipline |

A&S Electives | 9 |
Two courses with an EASC attribute, at least one at 3000 level or higher. |

Total Credits | 63.0 |

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor’s degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.

Academic Events
Attendance at orientation is mandatory for all new students. Summer Orientation is offered to all incoming full-time undergraduate day students entering Johnson & Wales University in the fall term. At Summer Orientation, students meet with academic representatives in their chosen school or college. Students learn about campus resources, network with upper-class student leaders, familiarize themselves with the campus and make new friends. An abbreviated orientation program is offered for all new incoming full-time undergraduate day students each term prior to the start of classes.

Commencement is held at the end of each academic year in May. At these exercises, degree candidates are recognized. Participation in commencement exercises does not imply that graduation requirements are met.

Experiential Education & Career Services
Experiential Education & Career Services (EE&CS) supports the university’s mission to integrate general education, professional skills and career-focused education by providing students with customized services and support for experiential education and career planning. Experiential Education & Career Services achieves this purpose through a team of qualified career professionals by providing expert advising, an array of career services.
and strategic partnerships with employers, faculty and staff. The goal is to empower students to make effective career choices and identify and pursue internships, secure employment and navigate lifelong career direction.

Experiential Education & Career Services offers a variety of internship programs and career services including a career capstone course, résumé critiques, mock interviews, career fairs, exposure to industry professionals, on-campus interviews and more. These services assist students in building skills to obtain employment and independently manage their careers.

EE&CS components include
- internship opportunities available in the College of Business, College of Hospitality Management, College of Culinary Arts, College of Arts & Sciences and College of Engineering & Design. Internship is designed to provide eligible students with practical work experience in their chosen field of study while they earn academic credit for the experience.
- 1-on-1 advising from career professionals who assist with résumé development, mock interviews and job search strategies.
- a career capstone course for juniors and seniors that prepares them to navigate the job search process.
- career workshops that allow students to select specific skill-building topics such as building a résumé, networking and interviewing.
- networking opportunities with industry professionals through on-campus interviewing and recruiting events.
- career advising resources on a variety of topics including résumé examples vetted by industry and approved by faculty.
- online job postings by employers who are looking to hire students for part- and full-time jobs (on and off campus) as well as internships.
- employers representing a broad range of fields, who visit campus each year to participate in recruiting events and serve as guest lecturers and classroom speakers. These activities provide students with a real-world view of industry as well as opportunities to connect with industry professionals and career options.

Students are encouraged to contact the office of Experiential Education & Career Services for more details. For locations, hours and contact information, please consult the JWU Directory (https://resource.jwu.edu/mobile/building-directory/pvd-).

Global Learning Distinction

The Global Learning Distinction program offers JWU students an enhanced transcript designation that highlights their globally-focused experiences. Students can document participation and achievements to which designated points are assigned. The Global Learning Distinction is earned upon completion of established benchmarks, and noted on a student’s final transcript.

Global learning opportunities are available to students through a variety of academic and co-curricular pathways, including the following:
- Global/Intercultural Academic and Professional Experiences (i.e., Study Abroad, international internships, coursework).
- Community Engagement Experiences (i.e., experiences sponsored by the BRIDGE, Student Involvement & Leadership).
- Cultural Events (i.e., events hosted by JWU Global and the BRIDGE).
- Leadership Development Experiences (i.e., opportunities with Student Involvement & Leadership, the Gender Equity Center, University Involvement Board, Student Government Association).

The Global Learning Distinction is available to students on all 4 campuses and in all majors. For more information, please contact Loren Intolubbe-Chmil (Loren.IntolubbeChmil@jwu.edu), director of international and intercultural engagement.

Graduation Requirements

Please see the appropriate section for information regarding graduation requirements.

Undergraduate

Undergraduate Degree Candidates

Graduation requires successful completion of a prescribed sequence of study and a minimum 2.00 grade point average. Students with a cumulative GPA below 2.00 will not be in compliance with the criteria for good academic standing and may be subject to academic dismissal. Furthermore, as required by their program, all students must successfully complete any and all requirements as indicated on their degree audit.

All associate-level degrees require the completion of a minimum of 90 quarter credits. All bachelor’s-level degrees require the completion of a minimum of 180 quarter credits. While most major programs have variations that require slightly more quarter credits for completion, no program requires fewer than the 90/180 quarter credit minimum.

Additional information regarding graduation requirements can be found in the Student Handbook (http://catalog.jwu.edu/handbook/academicpolicies/graduationrequirements).

Graduate

Graduation requires successful completion of a prescribed sequence of study and a minimum grade point average of 3.00 (3.25 for doctoral program students). Students with a cumulative GPA below 3.00 will not be in compliance with the criteria for good academic standing and may be subject to academic dismissal. In addition, doctoral program students must not receive a grade of F in a course.

Students are reviewed for graduation when they have completed all requirements in their program of study. Graduation is not recorded until after the term has ended, grades have been received and the degree audit of each expected graduate has been reviewed. Confirmation of graduation will occur approximately 30 days after final term grades have been submitted.

Additional information regarding graduation requirements can be found in the Student Handbook (http://catalog.jwu.edu/handbook/academicpolicies/graduationrequirements).

Honors

Johnson & Wales University offers many opportunities for high-level scholastic achievement. This section of the catalog contains information for students interested in an academically advanced curriculum (Honors Program), an expedited academic program (SHARP), and academic recognition for high-performing students (Dean’s List and Latin Honors).

Dean’s List

In recognition of scholastic achievement, full-time undergraduate students (carrying a minimum of 12 credit hours) who have achieved a term GPA of 3.40 or above receive dean’s list commendation. Upon processing of approved grade changes, student records will be evaluated for dean’s list eligibility. Dean’s list notation will appear on the student’s academic transcript.

Honors Program

The Honors Program offers academically talented day program students seeking bachelor’s degrees the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken a college prep curriculum, maintained an average of B or better, placed in the top 25% of their high school graduating class, and submitted SAT or ACT scores.

Honors students enroll in honors sections of several courses in the Arts & Sciences Core Experience, including smaller, student-centered honors seminars in their sophomore and junior years. All honors students complete a 2-term research course sequence, culminating in an honors thesis or other honors capstone project. Through these experiences, they have the opportunity to work closely with some of the university’s most dedicated and accomplished faculty, join a community of academically motivated students, and pursue original and individually directed study.

Students who complete the Honors Program requirements will graduate with the University Honors Scholar designation.

To complete the Honors Program requirements, honors students must complete a total of 8 honors courses and submit an accepted honors thesis to earn the University Honors Scholar designation. These courses include ENG1024 Honors Composition: Writing in the Academy; ENG1027 Honors Advanced Composition and Communications: Civic Discourse; 4 honors seminars; RSCH3020 Honors Research Seminar; and RSCH4020 Honors Directed Academic Experience, culminating in an honors thesis.

Transfer Students

Transfer students may enter the Honors Program if they can provide documentation of Honors Program enrollment at their former institution,
provided their GPA is 3.40 or higher at the time of their acceptance to Johnson & Wales University.

Non-honors students at Johnson & Wales may apply to the program, provided they carry a 3.40 GPA or higher, first-year or sophomore status, and have completed at least a term of study at JWU. Students must provide a faculty recommendation.

Students who transfer into the Honors Program may be eligible to waive some honors course requirements.

Contact the Honors Program director for application details.

Latin Honors

Eligible undergraduate degree candidates receive cum laude, magna cum laude and summa cum laude recognition according to their academic program average. Students with the designated graduating GPA are eligible to receive honors as follows: cum laude, 3.40–3.60; magna cum laude, 3.61–3.80; and summa cum laude, 3.81–4.00.

Residency Requirement

Residency requirement refers to the number of credits students must take at JWU to be eligible for a degree or certificate, whether they are transfer students or JWU students acquiring an additional degree. Please see the appropriate section for information regarding residency requirements.

Undergraduate

The residency requirement for all students pursuing an associate degree is a minimum of 31.5 quarter credit hours, half of which must be within the major field.

For students pursuing a bachelor’s degree, the minimum is 45.0 quarter credit hours, half of which must be within the major field.

Students pursuing a certificate program will be allowed to transfer a maximum of 9.0 quarter credits (including JWU courses) toward certificate program requirements.

Upon review, certain related professional studies courses and program electives may be considered when determining residency. Standardized testing credits are not considered when determining residency requirements.

Additional Degrees

Students may pursue 1 additional associate degree in a program that has a minimum of 31.5 credits which are not in their primary major (there must be a 31.5-credit difference between the 2 associate degrees). Half of the credits must be within the major field of the additional associate degree. Classes in the additional associate degree may not be used as electives in the primary major if residency requirements have not been met.

Students may pursue 1 additional bachelor's degree in a program that has a minimum of 45 credits which are not in their primary major (there must be a 45-credit difference between the 2 bachelor’s degrees). Half of the credits must be within the major field of the additional bachelor's degree. Classes in the additional bachelor’s degree may not be used as electives in the primary major if residency requirements have not been met.

Note: Students pursuing additional degrees may also incur additional tuition and fees.

Graduate

A maximum of 20% of the program’s credits can be awarded as transfer credit in accordance with the university’s Graduate Transfer Credit Policy (p. 107).

Additional Degrees

Due to the overlap in core curriculum, students who complete an MBA at Johnson & Wales University are not eligible to complete a second MBA at Johnson & Wales University. However, any student who received a master’s degree from Johnson & Wales University may apply for admittance to another MS, MAT or MEd program at the university through Graduate Admissions.

A maximum of 20% of coursework may be shared between the graduate programs. Students must meet the entrance requirements for the prospective program to gain admittance.

Only one doctoral degree is allowed.

Note: Students pursuing additional degrees may also incur additional tuition and fees.

Study Abroad

JWU Study Abroad offers students of all majors the opportunity to earn academic credit while taking classes and studying internationally. Study abroad promotes global citizenship and interconnectedness through international study on exchange, faculty-led, short-term and term programs. Study Abroad options are available that allow students to delve into many different areas of interest all over the world (i.e., explore farm-to-table cuisine and learn from elite chefs in Paris; practice leadership and nature tour guiding skills in South Africa; study fashion and design in Italy; learn regional Asian culinary skills in Singapore; discover volcanic wines and tourism in the Azores; or expand the freshman experience with general studies in Berlin).

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.

Academic Transcripts

A transcript is a representation of a student’s entire academic record while at Johnson & Wales University. In accordance with the Family Educational Rights and Privacy Act (FERPA), a transcript may be released only upon written request of the student. Students must submit transcript requests through jwuLink (https://link.jwu.edu/cp/home/displaylogin). Students intending to pick up transcripts in person must visit Student Academic & Financial Services or complete a Transcript Request Form (http://www.jwu.edu/content.aspx?id=35578/#fbid=nWBE9lGV-P_). Official transcripts will not be released if a student is not current on all financial obligations to the university. Within 3 business days of receipt of an authorized request, official transcripts will be processed. However, a longer period of time may be required for processing at the end of a term or during peak enrollment periods. Records prior to 2000 may be located on microfilm; if applicable, please allow 5–15 business days for processing.

A maximum of 20 official transcripts may be requested per year. Official transcripts are not produced while grade processing and posting is in progress at the end of each term.

Unofficial transcripts may be obtained in jwuLink.
Admissions

Johnson & Wales University’s admissions process goes beyond simply looking for academically accomplished students. The university seeks to attract and retain highly motivated and demonstrably capable students. Students’ motivation and interest in succeeding in their chosen careers are given consideration along with their academic achievements.

Applying for Admission

Please see the appropriate undergraduate or graduate section for information regarding applying.

Undergraduate

How to Apply

Students are encouraged to apply online (https://apply.jwu.edu) for quicker processing. Paper applications are also accepted. For either method, no application fee is required.

To submit your application on paper, you may request an application be mailed to you by contacting the Johnson & Wales Admissions office noted below.

Completed paper applications should be mailed to the following campus addresses:

**Providence Campus**
Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903

**North Miami Campus**
Admissions
Johnson & Wales University
1701 NE 127th Street
North Miami, FL 33181

**Denver Campus**
Admissions
Johnson & Wales University
7150 Montview Boulevard
Denver, CO 80220

**Charlotte Campus**
Admissions
Johnson & Wales University
801 W. Trade Street
Charlotte, NC 28202

Be sure to complete your application in full, as an incomplete application could affect eligibility for Johnson & Wales scholarship programs. Additional information submitted after the initial application has been received will not be considered for additional scholarships. For U.S. students, eligibility for university need-based and federal aid is determined through the Free Application for Federal Student Aid (FAFSA).

In completing the application form, students must indicate the term in which they wish to enroll. Applications are accepted for terms beginning in the fall, winter and spring.

There is no deadline for submitting applications, but students are advised to apply as early as possible before their intended date of enrollment for full consideration, as some programs may become full.

Certain bachelor’s degree programs are selective and require submission of an application at the end of the associate degree program before acceptance into a program. Students should check program descriptions if they are interested in applying for both an associate and a bachelor’s degree program.

After completing the application form, students are responsible for requesting that their high school guidance office forward to the university an official copy of the secondary school record for admissions consideration. When possible, Johnson & Wales University would prefer to receive the applicant’s high school transcripts at the same time as the application for admission. Transfer students must also submit official transcripts from all high schools and colleges attended. For the first year of any new program, acceptance of transfer credit is contingent upon course scheduling.

Students applying for admission to a continuing education program at JWU's Providence (http://catalog.jwu.edu/admissions/applying/providence-ce) or Denver (http://catalog.jwu.edu/admissions/applying/denver-ce) campuses should refer to those catalogs for admissions information.

In accordance with the applicable federal and state law, for students entering JWU who will need to participate in a food service internship, the student must be 18 years old to participate in the internship, unless the student obtains an acknowledgement from the proposed internship site acknowledging that the student is not yet 18 years of age and stating that the student will not engage in any “particularly hazardous occupation.”

Graduate

How to Apply

Students are encouraged to apply online (http://admissions.jwu.edu/apply) for quicker processing. Paper applications are also accepted. For either method, no application fee is required.

To submit your application on paper, you may request an application to be emailed or mailed to you by contacting the Johnson & Wales Admissions office noted below.

Completed paper applications should be mailed to the following campus addresses:

**Providence Campus**
Graduate Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903

**North Miami Campus**
Graduate Admissions
Johnson & Wales University
1701 NE 127th Street
North Miami, FL 33181

**Denver Campus**
Graduate Admissions
Johnson & Wales University
7150 Montview Boulevard
Denver, CO 80220

Graduate programs are available at the Providence, Denver and North Miami campuses only.

Be sure to complete your application in full. For U.S. students, eligibility for federal aid is determined through the Free Application for Federal Student Aid (FAFSA).

Applicants for the Physician Assistant program must apply through the Central Application Service for Physician Assistants (CASPA) application. By submitting a CASPA application, the applicant certifies to Johnson & Wales University that all information in their application and supporting documentation is true, correct and complete. Please note that Johnson & Wales University does not retain all application material submitted by the applicant through CASPA. All CASPA applications and supporting documentation on file will be destroyed upon matriculation of the current class.

Admissions Decisions

Please see the appropriate section for information regarding undergraduate and graduate admissions decisions.

Undergraduate

The rolling admissions policy of the university makes it possible to notify students of the admissions decision, their acceptance or any additional conditions necessary for admission soon after all of their academic records have been received and reviewed.

The $300 reservation fee is payable upon acceptance to the university. The university observes the May 1 reservation fee deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2017 will be accepted on the basis of space availability. Reservation fees received prior to May 1, 2017 are refundable. The student’s account must be cleared by Student Financial Services by the
July deadline to receive a room assignment. To best ensure consideration for on-campus housing, it is important to meet all deadlines throughout the enrollment process.

Requests for refunds of the reservation fee will be granted upon written request to university admissions prior to May 1, 2017. After May 1, 2017, the reservation fee of $300 (or $150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

The university may revoke any student’s acceptance or enrollment if any information or documentation provided by the student is false or incomplete, or if the university learns of any past or present misconduct by the student that would affect the student’s ability to represent and uphold the high standards of the university.

Graduate
The rolling admissions policy of the university makes it possible to notify students of the admissions decision, their acceptance or any additional conditions necessary for admission soon after all of their academic records have been received and reviewed.

The $100 reservation fee is payable upon acceptance to the university. This fee is credited to students’ initial billings.

Deposits are transferable with a change in enrollment date. The university may revoke any student’s acceptance or enrollment if any information or documentation provided by the student is false or incomplete or not acceptable, or if the university learns of any past or present misconduct by the student that would affect the student’s ability to represent and uphold the high standards of the university.

Admissions Requirements
Please see the appropriate section for information regarding admissions requirements.

Undergraduate
For students entering as first-year students, a high school transcript is required for admission review.

For students entering as transfer students, high school and college transcripts are required for admission review.

Test Scores
JWU test optional but students are strongly encouraged to submit SAT or ACT scores. The SAT or ACT is required for home-schooled students (p. 107).

Candidates for the university’s Honors program must submit SAT or ACT scores for acceptance consideration. Admission standards for honors students may vary for international (p. 109) and transfer students (p. 107).

Minimum Grade Requirements
There are certain majors that may have grade point average, course, academic or other requirements. For further information, please contact the Admissions office.

Program Requirements
Certain programs of study include technical standards as part of academic requirements essential to the program. Students with disabilities should contact the Center for Academic Support for information regarding the feasibility of reasonable accommodations and the technical standards. See Technical Standards (p. 114) for descriptions of the applicable technical standards. Copies of the technical standards applicable to various programs are also available from the Center for Academic Support.

For additional admissions requirements please review the other topics listed in the Applying (p. 104) section of this catalog.

Graduate
To be considered for admission into a JWU graduate program, the following documents must be submitted:

1. A completed application (http://admissions.jwu.edu/apply) for admission
2. Graduate Studies applicants must submit official or certified transcripts/mark sheets from all institutions attended, including bachelor’s degree conferral. When a graduate program application is submitted prior to completing requirements for the bachelor’s degree, Graduate Admissions will consider the application and, if admissible, will offer an acceptance pending submission of final transcript verifying bachelor degree conferral. Without such verification, students will not be allowed to register for the current term or continue enrollment and will be in jeopardy of losing their academic status with the university.
3. 2 letters of recommendation from individuals qualified to acknowledge the applicant’s potential for successful completion of the graduate program. These letters may be emailed (miagrad@admissions.jwu.edu) or faxed to 305-892-7020.
4. Statement of purpose
5. Current résumé or CV

Note: The minimum grade point average (GPA) and additional requirements for each program are noted below.

Students who do not meet the minimum GPA requirements of any graduate business program (excluding 4+1) as indicated below will be given consideration for admittance to the program desired if acceptable GMAT/GRE scores are also submitted.

Conditional acceptance to certain graduate business programs may be extended to domestic students who are at least 24 years of age, have a 2.41–2.84 cumulative undergraduate grade point average and demonstrate significant evidence of professional success. Students granted conditional acceptance may take a maximum of 2 JWU graduate courses. If a grade of B or better is earned in each course, the student will be granted full admission to that program. Students who do not earn a B or better grade in each course will be dismissed from the program and unable to apply to any JWU graduate program.

<table>
<thead>
<tr>
<th>Program Selection</th>
<th>Min GPA</th>
<th>Required Degree</th>
<th>Additional Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>MBA PROGRAMS</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>General MBA</td>
<td>2.85</td>
<td>Bachelor's degree in any major</td>
<td>Statement of Purpose is required. The statement should not exceed 500 words and must be submitted in printed form.</td>
</tr>
<tr>
<td>MBA with Finance concentration</td>
<td>2.85</td>
<td>Bachelor's degree in any major</td>
<td>Statement of Purpose is required. The statement should not exceed 500 words and must be submitted in printed form.</td>
</tr>
<tr>
<td>MBA with Hospitality concentration</td>
<td>2.85</td>
<td>Bachelor's degree in any major</td>
<td>Statement of Purpose is required. The statement should not exceed 500 words and must be submitted in printed form.</td>
</tr>
<tr>
<td>MBA with Human Resource Management concentration</td>
<td>2.85</td>
<td>Bachelor's degree in any major</td>
<td>Statement of Purpose is required. The statement should not exceed 500 words and must be submitted in printed form.</td>
</tr>
<tr>
<td>MBA with Nonprofit Management concentration</td>
<td>2.85</td>
<td>Bachelor's degree in any major</td>
<td>Statement of Purpose is required. The statement should not exceed 500 words and must be submitted in printed form.</td>
</tr>
</tbody>
</table>
Board in the search box. Exam titles are listed alphabetically preceded by the

Evaluation System (TES) (https://tes.collegesource.com/view/tes_view01.asp?
course equivalencies and the respective required scores, go to the Transfer
credit, students must submit official AP Grade Reports from the College
JWU course or courses, based on the score levels attained. In order to obtain
test scores of 3 or greater will be granted transfer credit for the equivalent
Students entering Johnson & Wales University with Advanced Placement
Advanced Placement Credit
are not considered original documents and therefore may be emailed
Letters of recommendation, current résumé/CV and Statement of Purpose
transcripts from the school are acceptable.
Transcripts and test scores must be originals, official, or certified true copies.
Official transcripts must be from an accredited institution and submitted in
a sealed envelope with the appropriate seal or signature. Certified copies of
transcripts from the school are acceptable.
Letters of recommendation, current résumé/CV and Statement of Purpose
are not considered original documents and therefore may be emailed
(miagrad@admissions.jwu.edu) or faxed to 305-892-7020.

MBA Programs
To be considered for acceptance into the program, applicants must possess a bachelor's degree along with the minimum GPA and additional requirements.

Advanced Placement Credit
Students entering Johnson & Wales University with Advanced Placement
test scores of 3 or greater will be granted transfer credit for the equivalent
JWU course or courses, based on the score levels attained. In order to obtain
credit, students must submit official AP Grade Reports from the College
Board Advanced Placement Program. To view the currently approved AP
course equivalencies and the respective required scores, go to the Transfer
Evaluation System (TES) (https://tes.collegesource.com/view/tes_view01.asp?
rid=%7B145040A7-7365-4840-8A90-B20C0B6FFB26%7D&aid= %7B5C721B0F-0E7E-4E91-9399-06A81322B340%7D) and type College
Board in the search box. Exam titles are listed alphabetically preceded by the
designation of AP. For more information about AP credit, contact University Transfer and Testing.
JWU’s Physician Assistant program does not accept CLEP, DSST or Advanced Placement (AP) credits to fulfill prerequisite courses. Admissions will consider AP credits for one of the English course prerequisites on a case-by-case basis.
Policies regarding the treatment of AP, CLEP or DSST transfer credit vary among graduate, professional and medical schools.

Deferred Enrollment
Johnson & Wales offers a 2-year deferred enrollment to students who have applied and been accepted to the university but, for various reasons, wish to postpone their enrollment. Johnson & Wales University retains student application material and will honor the admissions decision for up to 2 years; after that time frame, the applicant will need to submit a new application and transcript for review. Reservation fees will remain effective during the deferment period. Merit scholarships awarded through the application process will be honored for up to 2 years from the time of initial acceptance. Federal student aid is awarded annually; a student must reapply for federal funds through the Free Application for Federal Student Aid (https://fafsa.ed.gov) (AFSFA).

Early Enrollment
The Early Enrollment Program gives high school seniors an opportunity to enroll full time in college courses at JWU during their senior year of high school. Students should apply for admission to the Early Enrollment Program during their junior year of high school.

The Early Enrollment Program was designed to help students investigate the variety of college and career options available to them. Early Enrollment Program students earn college credits while completing high school graduation requirements.

In accordance with the applicable federal and state law, for students entering JWU who will need to participate in a food service internship, the student must be 18 years old to participate in the internship, unless the student obtains an acknowledgement from the proposed internship site acknowledging that the student is not yet 18 years of age and stating that the student will not engage in any "particularly hazardous occupation."

International students on an F-1 visa are not eligible for the Early Enrollment Program.

High School/College Verification
Graduation from high school or equivalent education as certified by state departments of education is required for undergraduate admission. Graduation verification documents must be submitted to Admissions. Official verification documents include at least 1 of the following:
• Correspondence from an authorized high school administrator
• Official high school diploma/transcript recognized by the student’s state department of education
• Official high school equivalency exam

Additional methods of verification of high school completion exist for home-schooled students (p. 107). It is the student’s responsibility to provide verification of high school completion.

Students do not need to provide high school verification if at least 1 of the following situations pertains to them:
• Successful completion of an associate degree program
• Successful completion of at least 60 semester or trimester credit hours or 72 quarter credit hours that did not result in the awarding of an associate degree, but that is acceptable for full credit toward a bachelor's degree at any institution
• Enrollment in a bachelor's degree program where at least 60 semester or trimester credit hours or 72 quarter credit hours have been successfully completed, including credit hours transferred into the bachelor's degree program. The student must provide an official college transcript for verification of completed college earned hours.

Without such verification, the student may not be allowed to register for the current term or continue enrollment and will be in jeopardy of revocation of admission to the university as well as losing all financial aid.
International students should refer to the International (p. 109) section for admissions information.

Home-Schooled Students

Home-schooled students will be required to provide a high school transcript and a copy of their ACT or SAT test scores. Both the grades on the transcript and the ACT/SAT test scores are reviewed to determine admissions and scholarship eligibility. Combined SAT scores of 1000 (reading and math, 500 each) or ACT equivalent are required for admittance.

Home-schooled students must be able to document that they have completed high school. Verification documents for home-schooled students include at least 1 of the following:

- a high school diploma recognized by their state department of education
- high school equivalency exam

or, with respect to home-schooled students who are above the compulsory age of school attendance,

- a secondary school completion credential for home school (other than a high school diploma or high school equivalency exam) provided for under state law;

or

- if state law does not require a home-schooled student to obtain the credential described in the preceding bullet, a certification from a party acceptable to the university that the student has completed a secondary-school education in a home-school setting that qualifies as an exemption from compulsory attendance requirements under state law

It is the student’s responsibility to provide verification of high school completion. Without such verification, the student may not be allowed to register for the current term or continue enrollment and will be in jeopardy of revocation of admission to the university as well as losing all financial aid.

Talent Advancement Program

The Talent Advancement Program is designed to help students create greater success in college and in life. Students selected for the program as part of their admission to JWU learn strategies for creating greater academic, professional and personal success. In taking TAP001S Talent Advancement Program, TAP students have access to enhanced services from faculty and staff from their first term through graduation. Students become empowered with confidence to develop their natural inner strengths that will help them make wise choices. TAP is structured to help students stay focused, make new friends and acquire essential skills. Through active participation in the TAP course and a robust series of programs, students explore questions, issues, and practical techniques regarding Responsibility, Motivation, Self-Management, Interdependence, Self-Awareness, Life-Long Learning, Emotional Intelligence and Self-Esteem.

Transfer Credit

Both graduate and undergraduate coursework completed at institutions recognized by a U.S. Department of Education accrediting agency or at foreign institutions chartered and authorized by their national governments (usually through a ministry of education) are eligible for transfer credit; however, transfer credit is not guaranteed. Transfer credit evaluations are based on previous college work as it relates to the student’s intended program of study. It is the university’s policy to accept credits, but not grades. Only grades earned at Johnson & Wales University are calculated into the cumulative grade point average. Students must meet the university’s residency requirements (p. 103).

Graduate program applicants with prior graduate-level coursework taken at approved colleges and universities may be eligible for transfer credit. A maximum of 20% of the program’s credits can be awarded as transfer credit for courses completed with a grade of B or better (3.00 GPA). In some cases, an official course outline or syllabus will be required in order to determine if the course(s) is similar in level, content and duration to courses in the student’s intended program of study at JWU. Graduate transfer credit will be approved by the dean of the respective college.

Applicants with transfer credit should submit official college transcripts from any colleges and universities previously attended prior to enrolling at the university. It is the responsibility of those candidates who are currently attending other colleges to have their updated official transcripts sent to Johnson & Wales University as soon as final grades become available and no later than the first term of enrollment.

All non-English documents must be accompanied by certified word-for-word English translations. In addition, course descriptions or syllabus (subject details or content outline) are required for transfer credit evaluations of all courses taken at foreign universities.

In order to be eligible for transfer credit, courses must be similar in level, content and duration to JWU courses in the student’s intended program of study. Additionally, only courses with earned grades of C or higher (2.00 GPA) will be accepted. Courses that carry grades of “Pass” (P) are also acceptable for transfer provided credit was awarded, and the grade of P carries a numeric GPA value of 2.00 or greater. Credits earned in developmental and remedial, English as a Second Language courses, or CEUs (continuing education units) are not transferable.

Upon completion of the transfer credit evaluation, accepted students will receive a copy of their degree audit (international students receive a transfer credit allowance) showing the credit accepted toward their program of study. Students with domestic transfer credit wishing to review such credits must contact a transfer advisor in Student Academic & Financial Services. Those with transcripts from foreign institutions must contact International Admissions.

JWU has a number of articulation agreements (https://www.jwu.edu/content.aspx?id=53299) and transfer credit equivalencies in place that facilitate student transfers to Johnson & Wales University. The university works closely with all colleges who wish to articulate with JWU and continuously works to develop new partnerships. The Transfer Evaluation System (https://tes.collegesource.com/view/tes_view01.asp?rid=%7B145040A7-7365-4840-8A90-B2OC86FF82%7BD8aid=%7B872180F-0E7E-4E91-9339-06AB1322B430%7D) provides students with information on courses (domestic institutions only) that have previously been evaluated and accepted by Johnson & Wales University.

The university reserves the right to substitute courses at the discretion of the department chairs, directors or deans.

The transfer of credit is not guaranteed.
For possible exemption from prerequisite and/or foundation courses, candidates must ensure that all official college and university transcripts are submitted prior to enrollment at JWU. In some cases, the official course outline or syllabus will be required in order to complete the evaluation. Only courses similar in level, content and duration to JWU’s prerequisite courses, and for which the student has earned a grade of C or higher (2.00 GPA), may be used to exempt the student from the respective prerequisite. Specific graduate degree program prerequisite and foundation requirements are listed in the catalog (http://catalog.jwu.edu/programs/grad) under each program of study.

Upon transcript review, domestic students may view their degree audit online in jwuLink (https://link.jwu.edu) > Academics > Grad Planning System (GPS), and will be sent a copy of their degree audit reflecting any prerequisites and/or foundation courses met as well as the remaining requirements of their program of study. International students who enroll in a JWU program can also access their degree audit online in jwuLink.

Students with domestic transcripts wishing to review transfer credit, prerequisite or foundation course credits must contact a transfer advisor in Student Academic & Financial Services. International students should contact a graduate student academic counselor in Student Academic & Financial Services upon enrollment into the graduate school major. Those with transcripts from foreign institutions may be referred to the director of international credential evaluations.

Transfer and Career Prerequisites

Students who intend to transfer to other colleges or enroll in graduate schools after attending Johnson & Wales University must determine the requirements of those institutions and plan their programs of study accordingly. Johnson & Wales University makes no claim or guarantee for transfer credit to other academic institutions. Similarly, students who intend to take state, foreign business, trade or professional licensing examinations should determine the prerequisites of those jurisdictions prior to selecting their programs of study.

Students who are interested in transferring to JWU should review transfer admissions (p. 108) for information.

Vaccination Policy

Prior to the first term of enrollment, the university requires all new, full-time undergraduate students — residents and commuters alike — to submit proof of a complete physical exam conducted within the past year, including documented proof of 2 doses of the MMR (measles, mumps and rubella) vaccine (or titers if applicable), 3 doses of hepatitis B vaccine (or titer if applicable), 3 doses of tetanus-diphtheria vaccine (including at least 1 Tdap dose within the past 10 years), 2 doses of the chicken pox vaccine (or titers if applicable) or proof of physician-diagnosed disease, and 1 dose of meningitis vaccine. If you received your first meningitis vaccine prior to age 16, a booster is required. A waiver of the meningitis vaccine requirement is available for students 22 years of age and older (please contact Health Services for further information). Also, students should check with their primary care provider as to whether the new meningitis Type B vaccine is appropriate for them. In addition, a negative tuberculosis test or chest x-ray within the last year is required for entering students who are from highly endemic countries and have been residents of the United States for less than 5 years. A list of countries where tuberculosis is highly endemic is available upon request from Health Services.

The hepatitis A vaccine is strongly recommended but not required. Any student who is under the age of 18 upon enrollment must also submit proof of the polio vaccine series (Charlotte Campus only).

Failure to satisfy this requirement will result in the placement of a Health Services Hold on the students’ account and will prohibit students from entering class or changing their schedule.

Accelerated Programs

Johnson & Wales University offers the following accelerated programs. For more information, contact Admissions at the campus of your choice.

3+3 BS/JD Law Program

The 3+3 BS/JD Law Program allows JWU Criminal Justice, Liberal Studies and Political Science students who meet specified admissions criteria to earn a bachelor’s degree from Johnson & Wales University and a juris doctor degree from Roger Williams University in 6 years. Qualified, accepted students may enroll in graduate-level law classes at Roger Williams University (Rhode Island) during their senior year at JWU, while fulfilling bachelor’s degree requirements simultaneously. Students may complete remaining graduate degree requirements in 2 additional years. Visit Articulation Agreements (https://www.jwu.edu/content.aspx?id=53299) and select Roger Williams University School of Law to view the agreement.

Any interested student must contact the College of Arts & Sciences dean’s office to declare intent to pursue the 3+3 Law Program. Denver students would require a transfer to the Providence Campus to participate. Pre-law advising is required. A formal application to Roger Williams University’s law school must be submitted before December 1 of the student’s junior year at JWU.

For more information about program requirements, please contact the College of Arts & Sciences dean’s office at the Providence Campus.

4+1 Bachelor’s/MBA/MS Programs

The 5-year BS or BA and MBA or MS programs allow JWU full-time day seniors to earn a bachelor’s degree in their major plus an MBA or an MS. Depending on when students enter the program, they may complete their master’s-level study in 12–15 months. Qualified students may enroll in a graduate course each term of their senior year and complete up to 2 or 3 graduate courses, depending on program (at no additional charge), at Johnson & Wales while completing their bachelor’s degree.

4+1 degree programs are offered at the Providence, North Miami and Denver campuses. Please see the Admissions Requirements (http://catalog.jwu.edu/admissions/applying/admissionsrequirements/#graduatetext) section of the catalog for more information.

FAST and College Credit

Johnson & Wales University offers students an opportunity to earn credit toward a JWU degree prior to commencing their studies at the university. Eligible students may earn credit by participating in the Freshman Advanced Study Track (FAST) Program sponsored by the College of Culinary Arts. In order to qualify for credit, students must meet the following requirements:

• Be enrolled in an approved FAST school program.
• Complete a minimum of 2 years in an approved commercial foods secondary school program.
• Earn a minimum of a B (3.0) grade point average in the commercial foods program.
• Meet all of the requirements for acceptance to Johnson & Wales University.
• Successfully pass a 3-hour practical exam. (Exam fee: $300)

Note: FAST applies only to culinary majors. It is not applicable to baking & pastry majors.

Upon successful completion of the above requirements, qualified applicants may receive up to 9 quarter credits toward their JWU degree.

Students enrolling in other JWU programs may be eligible to earn transfer credits through the Prior Learning Assessment Program. Undergraduate students may earn course credit for previous academic and/or other learning experiences by successfully completing Challenge, CLEP, DSST or Portfolio Assessment.

For more information about the FAST program (practical exam or FAST approval) or Prior Learning Assessment programs, contact Admissions.

SHARP

Special Honors and Rewards Program (SHARP) is an honors program designed for qualified full-time undergraduate students in a day program who wish to accelerate their program to complete degree requirements in less than the normally required time. This is accomplished by increasing the student’s course load each term as scheduling permits. SHARP results in savings of time and expenses for eligible students.

Day program students accepted into SHARP may register for up to 25.0 credits each term with no additional fees. Interested students must submit a SHARP application to Student Academic & Financial Services. The following students are eligible for SHARP:
1. incoming freshmen who are honors graduates of approved secondary schools, have been elected to their state or national honor society, or have maintained a minimum GPA of 3.0
2. new transfer students who maintained full-time enrollment at a previous institution and each term earned a cumulative GPA equivalent to dean’s list status for that institution
3. students who have maintained full-time enrollment at JWU and a cumulative GPA of 3.40 at the end of each term

Note: The only exception to this policy is the first term of enrollment at JWU, during which the cumulative GPA may be less than 3.40.

If a student does not exercise this option, SHARP eligibility may continue provided that the student maintains continuous full-time matriculation while maintaining a cumulative 3.40 GPA after all terms. The benefits provided by SHARP are not applicable during full-time internships or for an additional culinary/pastry laboratory class. Preferred scheduling and graduation acceleration are not guaranteed.

Failure to maintain a cumulative GPA of 3.40 or better after each term will cause the student to become permanently ineligible for the benefits provided by SHARP. Student Academic & Financial Services will only notify a student of their withdrawal from SHARP via their JWU email account, and it is the student’s responsibility to drop extra credits, if registered, to avoid incurring additional charges.

International Admissions Requirements

Johnson & Wales University’s admissions process goes beyond simply looking for academically accomplished students. The university seeks to attract and retain highly motivated and demonstrably capable students. Students’ motivation and interest in succeeding in their chosen careers are given consideration along with their academic achievements.

All assessment of international qualifications is completed at and by Johnson & Wales University. This includes assessment for entry to all programs, as well as transfer credit assessments. While a third party evaluation of credentials is not required, it may be accepted.

While not required for all programs of study, graduate students are encouraged to submit employment information, résumé/CV and letters of recommendation for admissions consideration.

Undergraduate

Applicants who are not United States citizens or permanent residents (holding a “green card” or permanent resident card) of the United States must meet the same admissions requirements as all other applicants, including some additional documentation. Photocopies, fax copies, US notary copies, scanned or emailed documents are valid for application purposes. However, official or certified documents will be required before final enrollment, presented either by mail or in-person.

International applicants must submit the following:

1. An accurate, complete and legible international application form that has been signed and dated by the applicant. All schools attended must be listed with dates of attendance. Not listing all schools of attendance could lead to cancellation of application.
2. Official secondary school transcript showing subjects and marks received with graduation date. Diplomas and any external examination results must be submitted, if applicable. Students who have not yet graduated from secondary school must submit a transcript showing all completed work, and expected results and graduation date may be submitted for review.
3. Applicants who have attended any college or university must submit transcripts, marks sheets, diplomas or certificates from all post-secondary institutions attended, along with course descriptions and credit values for transfer review.
4. Copy of biographical section of applicant’s current passport
5. Certified word-for-word translations of all non-English credentials
6. Certified bank statement or government sponsorship letter verifying financial support for 1 academic year. Bank statements cannot be older than 3 months from the time of issue
7. Completed financial declaration (http://admissions.jwu.edu/uploadedFiles/Content/Documents/JWUIntlUgradDeclarationFinancialSupportUNIV.pdf) signed by both the applicant and sponsor
8. English Language Proficiency test results (if applicable or available, please see the English Proficiency Requirements (p. 110))

All documents and information should be clear and legible; if important information cannot be read by the International Admissions staff, the admissions process is delayed and, as a result, so is the acceptance/Form I-20 process.

All documents can be emailed (jwuintl@admissions.jwu.edu) to International Admissions. Official or certified documents should be sent to the campus where the student intends to enroll.

Graduate

Graduate programs are available to international students at our Providence and North Miami campuses only. Applicants who are not U.S. citizens or permanent residents (holding a “green card” or permanent resident card) of the United States must meet the same admissions requirements as all other applicants, including some additional documentation. International Graduate Studies students must submit official or certified transcripts/mark sheets from all institutions attended and diploma showing bachelor’s degree (and master’s degree, if applicable) conferred. Photocopies, fax copies, U.S. Notary copies, scanned or emailed documents are valid for application purposes. However, official or certified documents will be required before final enrollment, presented either by mail or in-person. Without such verification, students will not be allowed to register for the current term or continue enrollment and will be in jeopardy of losing their academic status with the university as well as their immigration status. For international students, a loss of immigration status will require their immediate departure from the U.S.

English language examination results must be submitted on an official test transcript that is no more than 2 years old. Please see English Proficiency Requirements (p. 110) for scores required for admission.

International applicants must submit the following:

1. An accurate, complete and legible international application form that has been signed and dated by the applicant. All schools attended must be listed, with dates of attendance. Not listing all schools of attendance could lead to cancellation of application.
2. All post-secondary (college or university) transcripts, marks sheets, diplomas or certificates. Post-secondary qualifications include associate degree, diploma, certificate, bachelor’s degree, post-graduate diploma and master's degree. Certified word-for-word translations of all non-English credentials must be submitted.
3. Copy of biographical section of applicant’s current passport
4. 2 letters of recommendation
5. A statement of purpose
6. A résumé or CV
7. Certified bank statement or government sponsorship letter verifying financial support for 1 academic year. Bank statements cannot be older than 3 months from the time of issue.
8. Completed financial declaration form signed by both the applicant and the sponsor
9. English Language Proficiency test results (if applicable or available, please see English Proficiency Requirements (p. 110))

All documents and information should be clear and legible; if important information cannot be read by the International Admissions staff, the admissions process is delayed and, as a result, so is the acceptance/Form I-20 process.

All documents must be sent to the Providence Campus or North Miami Campus directly:

**Providence Campus**
Johnson & Wales University
International Admissions
8 Abbott Park Place
Providence, RI 02903 USA
Telephone: +1-401-598-1074 or 1-800-342-5598
Email: pvdgrad@admissions.jwu.edu

**North Miami Campus**
Johnson & Wales University
International Admissions
1701 NE 127th Street
North Miami, FL 33181 USA
Telephone: +1-305-892-7000
Email: miagrad@admissions.jwu.edu

**Form I-20/Visa**

**Initial Form I-20**
Responsibility for obtaining the approved visa classification rests entirely with students. Students entering the United States to study will need an F-1 international student visa. In order to obtain the necessary visa, students must submit the valid Form I-20 for an F-1 visa to the United States Embassy or Consulate in the country of residence. In addition to these forms, students will have to present a passport and evidence of financial support.

Johnson & Wales University will send the Form I-20 after students have been accepted and have submitted evidence of financial support. International students must register for the term for which admission is offered and must maintain full-time status during the academic year.

Students are admitted to the United States to attend the school that issued their I-20 form. Using an initial attendance I-20 from one school to gain admission to the United States to attend another school is a violation of U.S. immigration law. Students must attend the institution that they are authorized to attend. Violators will be reported to Homeland Security.

**International Transfer Students**
International students currently studying in the U.S. who seek enrollment in a JWU program are required to submit a Transfer Release Form (completed by the foreign student advisor at the institution last attended) prior to receiving a Form I-20.

**English Language Proficiency**
Applicants whose primary language is not English must provide proof of English proficiency. English language proficiency is required for admission to all programs of study at Johnson & Wales University, regardless of country of citizenship or residency. Students who do not provide proof of English proficiency will be enrolled in the English as a Second Language (ESL) program and registered for ESL classes prior to beginning regular degree studies.

Johnson & Wales University’s English as a Second Language (ESL) program allows students to focus on the areas where they need the most improvement.

**English Proficiency Requirements**
Johnson & Wales University recognizes a number of examinations as proof of English proficiency (p. 110). Acceptable proof of English proficiency may include 1 of the following comparable English proficiency examinations or qualifications. English proficiency examinations cannot be older than 2 years.

<table>
<thead>
<tr>
<th>Examination</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>PTE Academic (Pearson Test of English)</td>
<td>53*</td>
</tr>
<tr>
<td>IELTS</td>
<td>6.5**</td>
</tr>
<tr>
<td>TOEFL iBT</td>
<td>80***</td>
</tr>
<tr>
<td>TOEFL PPT</td>
<td>550****</td>
</tr>
<tr>
<td>ELS Level 112</td>
<td>Transcript</td>
</tr>
<tr>
<td>City &amp; Guilds</td>
<td>Higher</td>
</tr>
<tr>
<td>Pitman ESOL Examinations</td>
<td>Intermediate or Expert Level</td>
</tr>
<tr>
<td>CAE (Certificate in Advanced English, Edexcel)</td>
<td>C1 or C2 Level</td>
</tr>
<tr>
<td>LTE (The London Tests of English)</td>
<td>Level 4 (Advanced)</td>
</tr>
<tr>
<td>MELAB (Michigan English Language Battery)</td>
<td>77</td>
</tr>
<tr>
<td>SAT Evidence-Based Reading and Writing</td>
<td>500</td>
</tr>
<tr>
<td>ACT English Language Arts</td>
<td>19 (average of English scores)</td>
</tr>
<tr>
<td>ACT English and Reading</td>
<td>Section scores of 19 in each</td>
</tr>
<tr>
<td>S.T.E.P. Eiken (Society for Testing English Proficiency)</td>
<td>Grade 1</td>
</tr>
</tbody>
</table>

**For Undergraduate Programs Only**

<table>
<thead>
<tr>
<th>Country</th>
<th>Secondary Education Certificate (CSEC)</th>
<th>English Language</th>
</tr>
</thead>
<tbody>
<tr>
<td>Singapore, CIE IGCSE O Levels</td>
<td>Grade C or higher in English</td>
<td></td>
</tr>
<tr>
<td>International Baccalaureate</td>
<td>Grade of 4 or higher in English</td>
<td>SL/HL (Syllabus A)</td>
</tr>
<tr>
<td>Malaysia SPM</td>
<td>Grade of C6 or higher in 1119 English</td>
<td></td>
</tr>
<tr>
<td>Caribbean</td>
<td>Grades I–III in English Language</td>
<td></td>
</tr>
<tr>
<td>Secondary Certificate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweden</td>
<td>Grade of C or higher in English A and B</td>
<td></td>
</tr>
<tr>
<td>Norway</td>
<td>Grade of 3 or higher in English</td>
<td></td>
</tr>
<tr>
<td>West African</td>
<td>Grade of B4 or higher in English</td>
<td></td>
</tr>
</tbody>
</table>

**Responsibility for obtaining the approved visa classification rests entirely with students. Students entering the United States to study will need an F-1 international student visa. In order to obtain the necessary visa, students must submit the valid Form I-20 for an F-1 visa to the United States Embassy or Consulate in the country of residence. In addition to these forms, students will have to present a passport and evidence of financial support. Johnson & Wales University will send the Form I-20 after students have been accepted and have submitted evidence of financial support. International students must register for the term for which admission is offered and must maintain full-time status during the academic year. Students are admitted to the United States to attend the school that issued their I-20 form. Using an initial attendance I-20 from one school to gain admission to the United States to attend another school is a violation of U.S. immigration law. Students must attend the institution that they are authorized to attend. Violators will be reported to Homeland Security. International students currently studying in the U.S. who seek enrollment in a JWU program are required to submit a Transfer Release Form (completed by the foreign student advisor at the institution last attended) prior to receiving a Form I-20.**
High School/College Verification

All students who have been accepted for admission to Johnson & Wales University must provide verification of high school completion. International students need to submit an official, final transcript and diploma or official examination results.

Other English language examination results will also be considered, and experience studying in the English language, as documented through school transcripts, will be taken into consideration.

Students may be exempted from individual ESL classes based on their individual test section scores. Individual section scores and total scores must also meet minimum score requirements; Johnson & Wales University also reserves the right to require a student to take ESL classes to increase proficiency in a particular area, regardless of total test scores.

Examinations

International Baccalaureate

Johnson & Wales University recognizes the International Baccalaureate Diploma and Certificate Examination. JWU will award 4.5–9.0 quarter credits for standard and higher-level exams with a score of 4 or better as applicable for the intended JWU major. Students must submit an official IBO examination transcript from the International Baccalaureate Organization.

General Certificate of Education Advanced Level (A-level)

Johnson & Wales University will award up to 12 quarter credits per subject for GCE Advanced Level Examinations (excluding General Paper) passed with grade equivalents of C or better. Up to 6 quarter credits may be awarded for GCE AS (Advanced Subsidiary) examinations. Students must submit an official or verified certificate or statement of results issued by the UK examinations board.

Caribbean Advanced Proficiency Examinations (CAPE)

Johnson & Wales University will award up to 13.5 quarter credits per subject for 2-year CAPE examinations passed with a grade of IV or better. Up to 4.5 quarter credits may be awarded for single-unit CAPE examinations. Students must submit an official or verified certificate or statement of results issued by the Caribbean Examinations Council (CXC).

Articulation Agreements

Johnson & Wales University is proud to maintain a variety of international relationships through articulation agreements (https://www.jwu.edu/content.aspx?id=53299) and transfer equivalencies with institutions and programs that facilitate student transfer to JWU for bachelor’s degree completion. The university is continuously working to develop partnerships with institutions around the world for the purpose of offering diverse educational opportunities for transfer students. Please note that not all majors are offered at every campus, which may affect articulation agreement eligibility. Contact Admissions at the specific campus for more information.

International Transfer Credit

Coursework completed at foreign institutions chartered and authorized by their national governments, usually through a ministry of education, is eligible for transfer credit; however, transfer credit is not guaranteed.

Graduate programs are offered at the Providence, North Miami and Denver campuses.

Undergraduate

Applicants with transfer credit should submit official college transcripts from any colleges and universities previously attended prior to enrolling at the university. It is the responsibility of those candidates who are currently attending other colleges to have their updated official transcripts sent to Johnson & Wales University as soon as final grades become available and no

Students do not need to provide high school verification if at least 1 of the following situations pertains to them:

- Successful completion of an associate degree program
- Successful completion of at least 60 semester or trimester credit hours or 72 quarter credit hours that does not result in the awarding of an associate degree, but that is acceptable for full credit toward a bachelor’s degree at any institution
- Enrollment in a bachelor’s degree program where at least 60 semester or trimester credit hours or 72 quarter credit hours have been successfully completed, including credit hours transferred into the bachelor’s degree program. The student must provide a college transcript for verification of completed college earned hours.

Transfer students must submit official transcripts from previous colleges/universities attended. Graduate students must submit official transcripts/mark sheets from all institutions attended and diploma showing bachelor’s degree conferral.

Without such verification, students will not be allowed to register for the current term or continue enrollment and will be in jeopardy of losing their academic status with the university as well as their immigration status. For international students, a loss of immigration status will require their immediate departure from the US.

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All non-English documents must be accompanied by certified word-for-word English translations. In addition, course descriptions or syllabus (subject details or content outline) are required for transfer credit evaluations of all courses taken at foreign universities.

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Upon completion of the transfer credit evaluation, accepted students will be notified that Johnson & Wales University has awarded transfer credit allowing them to enroll in courses. Transfer students may be exempt from mathematics and English placement testing only if Johnson & Wales University has awarded transfer credit reflecting any prerequisites and/or foundation courses met as well as the remaining requirements of their program of study. International students who enroll in a JWU program can also access their degree audit online in jwulink.

Students with domestic transcripts wishing to review transfer credit, prerequisite or foundation course credits must contact a transfer advisor in Student Academic & Financial Services. International students should contact a graduate student academic counselor in Student Academic & Financial Services upon enrollment into the graduate school major. Those with transcripts from foreign institutions may be referred to the director of international credential evaluations.

Military and Veterans

Johnson & Wales University is approved for the training of veterans by the state approving agency.

Johnson & Wales University (JWU) is honored to support our nation’s military members and veterans as they pursue their education. JWU is proud to be a Yellow Ribbon Program-participating institution and a participant of the Principles of Excellence. JWU is dedicated to help ensure that our students are maximizing the full potential of their VA education and military benefits. This includes students who are veterans, active duty and military dependents.

JWU works with students who qualify for the Montgomery GI Bill (Chapter 30), MGIB Selected Reserve (Chapter 1606), Reserve Educational Assistance Program (Chapter 1607), Dependents Education Assistance (Chapter 35), Post-9/11 GI Bill (Chapter 33), Yellow Ribbon Program, Vocational Rehabilitation (Chapter 31), Tuition Assistance and other programs/benefits.

JWU thanks you for your commitment and service! For more information please visit our Military and Veterans webpage (https://www1.jwu.edu/future-students/military-and-veterans). To determine eligibility please contact the U.S. Department of Veterans Affairs (http://www.benefits.va.gov/gibill).

Placement Testing

Placement testing is used to place students into appropriate course levels and determine students’ course schedules.

Although it is critical that students do their best, placement test results do not affect the student’s admission to the university. See the appropriate section to review specific placement testing requirements.

Academic Support and Disability Accommodations

Students with a documented disability requiring special accommodations must forward the appropriate documentation to the Center for Academic Support (p. 126) on their campus at least 2 weeks prior to scheduling a placement test in order to ensure that accommodations can be provided. No accommodations will be allowed unless the required documentation is submitted prior to testing. Students who have already participated in placement testing and submit appropriate documentation will have the opportunity to retest with the accommodations in place.

Mathematics and English

Mathematics and English placement tests are required for all new undergraduate students, including transfer students, prior to orientation or attending classes. Transfer students may be exempt from mathematics and English placement testing only if Johnson & Wales University has awarded
them transfer credit for both degree-specific, first-level mathematics and English courses.

The university administers ACCUPLACER mathematics and English placement tests to assess students' skills in these areas. The mathematics test is designed to evaluate skills in relation to those required for college math courses. English placement testing includes a sentence skills test which evaluates writing skills. The ACCUPLACER exams are computer based tests (CBT) developed by College Board.

All of these tests will result in placement into a course rather than in grades of Pass or Fail.

After acceptance, students will be emailed instructions for completing the required mathematics and English placement testing online with a virtual proctor. Virtual proctoring allows students to take placement tests online in a quiet and distraction-free location, such as home. Online testing appointments are available 7 days a week, 24 hours a day, and require no software installs. All that is needed is a simple webcam, access to the internet and a voucher code that will be provided by the university. There is no charge for virtual proctoring or for the ACCUPLACER assessment. Students will receive a score report immediately following ACCUPLACER administration, and will also be contacted by an academic counselor from Student Academic & Financial Services 1–2 weeks after they have completed placement testing to discuss their placement and course registration.

Students requesting to retake their placement exam may do so by contacting Student Academic & Financial Services. Students will be allowed 1 retake 30 days after their initial test at no charge.

Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) for additional information.

Modern Languages

All undergraduate students who studied a language for more than 1 year in high school are required to take a placement exam prior to registering for a course in the respective language. Modern language placement exams are required for Spanish, French and German.

Modern language placement exams are scheduled at the beginning of each term. Students whose placement score indicates they have met a particular level of language proficiency will not be allowed to enroll in that level of the language. Students placing out of a required level of a language will be given the option to apply for the Departmental Challenge Examination to earn the language credits (fees apply), or to have the language credits replaced with an arts and sciences elective course.

For additional information, visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_Services).

English as a Second Language (ESL)

Students admitted into the ESL Program are required to complete the Levels of English Proficiency (LOEP) Test to assess their English-language proficiency. This test includes 3 sections: reading, language usage and sentence meaning. LOEP tests are scheduled at the beginning of each term and administered via the ACCUPLACER computer-based placement testing system.

Results of the LOEP placement test will determine whether students are placed into the beginner, intermediate or advanced levels of ESL courses. Students with a score of 315 or higher on the LOEP test are eligible to take the Institutional TOEFL Test (ITT). Students who score a 550 or higher in the ITT can exit the ESL program and enroll directly in their degree program courses. Students with a test score under 550 on the ITT will have their individual section scores reviewed in the areas of listening, grammar and reading. Section scores with a minimum of 550 on the ITT will exempt the student from the corresponding ESL class. Students who do not complete the required LOEP test will automatically be placed into beginner-level ESL courses.

Prior Learning Assessment

By successfully completing one of the Prior Learning Assessment options (Portfolio Assessment, College Level Examination Program (CLEP)/DANTES Subject Standardized Tests (DSST) or Departmental Challenge Examinations), students may earn undergraduate course credit for previous academic and/or prior learning experiences.

Policies for Prior Learning Assessment

1. Students must consult with an academic counselor prior to applying for Challenge Examinations or Portfolio Development.
2. Course prerequisite requirements must be completed before permission to take Challenge Examinations or Portfolio Development is granted.
3. Prior Learning Assessments are for academic credit and carry nonrefundable fee(s).
4. CLEP exam credit will only be awarded for passing scores of 50 or higher, and when the JWU course equivalent to the exam title is degree applicable.
5. DSST exam credit will only be awarded for scores which meet the minimum ACE recommended score, and when the JWU course equivalent to the exam title is degree applicable.
6. Official College Board transcripts are required for CLEP exam credit to be awarded.
7. Official Prometric transcripts are required for DSST exam credit to be awarded.
8. CLEP and DSST exams, if failed, can be repeated three months after the initial testing date.
10. The university recognizes up to a maximum of 45 undergraduate credits for bachelor's degrees and 22.5 for associate degrees earned through Prior Learning Assessment.
12. Students may not take Challenge/CLEP/DSST exams for a lower level course after completing higher level courses in the same discipline.
13. Students may not request to take a Challenge Exam or Portfolio Development for a course that is a prerequisite to a course for which they have already received credit or in which they are currently enrolled.
14. Students must present a valid picture ID when testing.

Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) for additional policies, course options, deadlines, examination dates and fees.

In all cases, the academic department determines policy as it relates to the testing options for each course in the department. Several options may be available to students, and it is recommended that students seek the advice of an academic counselor.

CLEP/DSST Examination

Both CLEP and DSST are forms of Prior Learning Assessment that allow students with knowledge obtained outside the classroom to earn college credit by examination.

College Level Examination Program (CLEP)

The College-Level Examination Program (CLEP) is a standardized, college-credit-granting exam program maintained by the College Board. CLEP offers 33 exams in 5 subject areas: composition and literature, science and mathematics, world languages, history and social sciences, and business.

While the university accepts the American Council on Education (ACE) recommended passing score of 50, subject equivalencies for each CLEP examination are determined by the respective academic department at the university. To view the currently approved CLEP/JWU course equivalencies, go to the Transfer Evaluation System (TES) (https://tes.collegesource.com/view/tes_view01.asp?rid%3D%7B145040A7-7365-4840-8A90-820C0B6F826%7D&aid%3D%7B5C721B0F-0E7E-4E91-9399-06A81322B340%7D) and type "College Board" in the search box. Exam titles are listed alphabetically preceded by the designation of CLEP.

U.S. Military personnel and U.S. Veterans may be eligible to receive funding or reimbursement for CLEP exams. For more information on CLEP, visit CLEP for Military (http://clep.collegeboard.org/military/veterans). JWU waives the CLEP administration fee for its U.S. Military and U.S. Veteran students.

Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) for additional policies, course options, deadlines, examination dates and fees.
DANTES Subject Standardized Test (DSST)

DANTES Subject Standardized Tests (DSST) are standardized college-credit-granting exams maintained by Prometric. There are 38 DSSTs available in 6 subject areas (business, humanities, math, physical science, social sciences and technology), covering material taught in both lower- and upper-level college courses.

While the university accepts ACE recommended scores, subject equivalencies for each DSST examination are determined by the respective academic department at the university. To view the currently approved DSST/JWU course equivalencies, go to the Transfer Evaluation System (TES) (https://tes.jwuscoursecource.com/view/tes_view01.asp?rid=%7B145040A7-7365-4840-8A90-B20C0B6FFB26%7D&aid=%7B5C721B0F-0E7E-4E91-9399-06A8132B34067D) and type "DSST Program Exams" in the search box.

U.S. Military personnel and U.S. Veterans may be eligible to receive funding or reimbursement for DSST exams. For more information on DSST, please visit Get College Credit (http://getcollegecredit.com/test_takers).

Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) for additional policies, course options, deadlines, examination dates and fees.

Departmental Challenge Examination

Departmental Challenge exams are exams created by the Johnson & Wales University department in which the course is taught and are designed based on its content. Exams may be taken for specifically designated undergraduate courses within a department. All matriculating students with previous academic and/or work experience may request such an exam when they feel they possess the knowledge required to meet the course’s objectives as listed in the outline for the respective course.

Students may be required to meet additional prerequisites to take certain challenge exams. Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) for complete policies, course options, deadlines, examination dates and fees.

Portfolio Assessment

Undergraduate students may earn credits for the knowledge or skills they have mastered outside the classroom through volunteer work, employment, travel, programs, organizations or other comparable sources. Students are required to meet with an academic counselor to discuss these options.

Prior to applying for the Portfolio Assessment option, students are required to successfully complete ENG1020 English Composition, or a higher-level writing course.

Students must complete the mandatory online Portfolio Development Seminar before submitting a finalized portfolio for review. While there are no regularly scheduled meetings, students are expected to participate in the seminar activities that lead toward the completion of the portfolio. The individual components of the portfolio are covered in self-paced segments.

Portfolios must be submitted within six months of the application date. Completed portfolios are submitted electronically to the appropriate department designee for review. Students are notified of the outcome once the assessment is completed. If credit is denied for a portfolio, the student has 10 days upon notification to file a written appeal for review.

Once the seminar is completed, eligible students, in consultation with an academic counselor, may submit additional portfolios.

Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) to review additional policies, course options, deadlines, examination dates and fees.

Technical Standards

College of Culinary Arts

To participate in any program in the College of Culinary Arts, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate appropriately with fellow students, faculty and guests in relevant industry and educational settings and within the university community
- participate in industry-relevant activity for up to 6 continuous hours, often standing and moving in laboratory classes
- lift and transport a minimum weight of 25 pounds
- maneuver in commercial kitchens, dining rooms and industry-related facilities
- lift and transport trays of food and beverages, and serve and clear guest tables
- use knives and commercial cooking utensils, and operate commercial food service equipment
- produce and evaluate the quality of all food and beverage products
- handle and utilize commercial cleaning and sanitizing equipment and materials
- complete physical tasks in a timely manner
- perform multiple-step procedures to produce recipes/formulas and perform industry-relevant tasks within a designated time frame

The foregoing technical standards are essential to all programs of instruction in the College of Culinary Arts and also reflect industry requirements and standards.

College of Hospitality Management

Sports, Entertainment, Event — Management

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- input data into and retrieve data from a computer
- complete job responsibilities on both day and night shifts

Tourism & Hospitality Management

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines, to international destinations, which may not meet US ADA specifications
- carry out tour guide responsibilities (e.g., leading groups to access museums and outdoor tourism destinations, hotels and restaurants) at international destinations, which may not meet US ADA specifications
- complete job responsibilities on both day and night shifts

Hotel & Lodging Management

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines, to international destinations, which may not meet US ADA specifications
- participate in tours of restaurants and hotels, and tourism at international destinations, which may not meet US ADA specifications
- complete job responsibilities on both day and night shifts

Restaurant, Food & Beverage Management

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- input data into and retrieve data from a computer
- complete job responsibilities on both day and night shifts
- participate in industry-relevant activity for up to 6 continuous hours, often standing and moving in laboratory classes
- lift and transport a minimum weight of 25 pounds

The University department in which the course is taught and are designed based on its content. Exams may be taken for specifically designated undergraduate courses within a department. All matriculating students with previous academic and/or work experience may request such an exam when they feel they possess the knowledge required to meet the course’s objectives as listed in the outline for the respective course.

The University department in which the course is taught and are designed based on its content. Exams may be taken for specifically designated undergraduate courses within a department. All matriculating students with previous academic and/or work experience may request such an exam when they feel they possess the knowledge required to meet the course’s objectives as listed in the outline for the respective course.

The University department in which the course is taught and are designed based on its content. Exams may be taken for specifically designated undergraduate courses within a department. All matriculating students with previous academic and/or work experience may request such an exam when they feel they possess the knowledge required to meet the course’s objectives as listed in the outline for the respective course.

The University department in which the course is taught and are designed based on its content. Exams may be taken for specifically designated undergraduate courses within a department. All matriculating students with previous academic and/or work experience may request such an exam when they feel they possess the knowledge required to meet the course’s objectives as listed in the outline for the respective course.

The University department in which the course is taught and are designed based on its content. Exams may be taken for specifically designated undergraduate courses within a department. All matriculating students with previous academic and/or work experience may request such an exam when they feel they possess the knowledge required to meet the course’s objectives as listed in the outline for the respective course.
• safely and quickly maneuver in commercial kitchens, dining rooms and industry-related facilities
• lift and transport trays of food and beverages, and serve and clear guest tables
• use knives and commercial cooking utensils, and operate commercial food service equipment
• produce and evaluate the quality of all food and beverage products
• handle and utilize commercial cleaning and sanitizing equipment and materials
• complete physical tasks in a timely manner
• perform multiple-step procedures to produce recipes/formulas and perform industry-relevant tasks within a designated time frame

The foregoing technical standards are essential to the programs of instruction in the College of Hospitality Management and also reflect industry requirements and standards.

**College of Arts & Sciences**

**Equine Business Management/Riding**

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

• wear footwear designed specifically for riding in English tack (the footwear must completely enclose the foot and have at least a ¾-inch heel)
• wear helmets that are ASTM/SEI certified (helmets must have verification that they hold such certification)
• be able to receive, understand and readily respond to audio cues while on horseback
• be able to receive and understand instruction without having to make visual contact with the instructor or take their eyes off the course
• be able to accurately judge the distance between themselves, horses and people in the ring, and obstacles and jumps
• be able to easily mount a horse either with the proper use of an approved mounting block or from the ground without assistance
• be able to properly handle standard grooming equipment, including, but not limited to, curry combs, hard and soft brushes, sweat scrapers, mane combs and braiding equipment
• be able to bend over and lift a horse’s hoof and hold it long enough to allow proper examination or cleaning of the hoof
• be able to put a halter and bridle on a horse without assistance and lead
• be able to competently ride at walk, trot and canter
• be able to ride at the posting trot for 2 complete revolutions of a 20x60 meter arena
• have the ability to operate horse management equipment such as tractors, trucks and wheelbarrows
• be able to lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses up to 50 pounds for a distance of 50 feet
• be able to move their entire body a distance of no less than 3 meters within 3 seconds of a signal to do so
• be able to have sustained contact with horses and work in an environment where dust, hay and grasses are prevalent
• be able to perform all tasks mentioned above either in the saddle or on the ground without losing balance, falling, or becoming dizzy, light-headed or faint

The foregoing technical standards are essential to the programs of instruction in Equine Business Management/Riding and also reflect industry requirements and standards.

**College of Health & Wellness**

For a complete list of the technical standards for the Physician Assistant Studies program, please contact the director of the Physician Assistant Studies program.
Financing Your Degree

This section of the catalog contains information on tuition and fees, financial policies and obligations, financial aid and payment options. There is also information on loans, grants, scholarships and work programs for eligible students depending on campus and degree program.

Academic Progress

Satisfactory Academic Progress

To be eligible for financial aid, all students must satisfy Satisfactory Academic Progress (SAP), which is required by federal law. SAP measures a student’s completion of coursework toward a degree. JWU evaluates SAP at the end of each term, including summer, for each student. Students who do not meet all SAP criteria may lose their eligibility to receive all types of financial aid (e.g., federal, state, private, institutional and other aid). Students will be notified of the decision both verbally and in writing.

Maximum Time Frame Criteria

Completion of undergraduate or graduate programs cannot exceed 150% of the published length of the program measured in credit hours attempted as determined by the student’s program requirements.

Pace Measure of Academic Progress Criteria

- Students must complete a specified percentage of all credit hours attempted (see below).
- This percentage includes all credit hours attempted regardless of whether or not financial aid was received.
- This pace measurement is calculated by dividing the cumulative number of hours that the student has successfully completed by the cumulative number of hours that the student has attempted.
- Credits attempted are defined as all classes for which a student receives a grade (D or better), or an F. W, WP, WF, NC, GP, S, U, PL, CX, NG, AU, etc.
- All transfer credit hours accepted from another institution toward the student’s educational program at JWU will be counted as both attempted and completed hours.
- The student’s GPA and pace of completion are negatively impacted by course incompletes, withdrawals, failures or repetitions (incompletes, failures and withdrawals count in attempted credits, but not completed).

Grade Point Average Criteria

- All undergraduate and graduate students must maintain a minimum Grade Point Average (GPA).
- The student’s cumulative GPA for financial aid eligibility must be calculated on all grades received.
- All students, regardless of their enrollment status (e.g., full or part time), must meet the following minimum academic standards to remain eligible for financial aid.

### Program

<table>
<thead>
<tr>
<th>Program</th>
<th>Total Credit Hours Attempted</th>
<th>Minimum Cumulative Pace</th>
<th>Minimum Cumulative GPA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Undergraduate</td>
<td>0–21</td>
<td>45%</td>
<td>1.00</td>
</tr>
<tr>
<td>Undergraduate</td>
<td>21.1–42</td>
<td>50%</td>
<td>1.26</td>
</tr>
<tr>
<td>Undergraduate</td>
<td>42.1–106.9</td>
<td>60%</td>
<td>1.50</td>
</tr>
<tr>
<td>Undergraduate</td>
<td>107 or higher</td>
<td>67%</td>
<td>2.00</td>
</tr>
<tr>
<td>Graduate</td>
<td>0 or higher</td>
<td>67%</td>
<td>2.00</td>
</tr>
<tr>
<td>Doctoral</td>
<td>0 or higher</td>
<td>67%</td>
<td>3.25</td>
</tr>
</tbody>
</table>

Warning Period

Students who fail to meet SAP criteria will be placed on financial aid warning for one academic term and a hold will be placed on the student’s record, which will prevent them from course registration for all future terms. Students remain eligible for financial aid during the warning term. If SAP criteria are not satisfied at the end of the warning term, the student will be ineligible for financial aid. Students on warning must meet with an academic counselor to clear the hold prior to course registration, and/or to pursue an appeal. Students on warning must submit their appeal and supporting documentation before the eighth week of the warning term.

Ineligible for Financial Aid Period

Students who fail to meet SAP criteria after the warning period are ineligible for financial aid. If the student does not have an approved appeal, the student is no longer eligible for financial aid. Students may continue to take courses without financial aid to re-establish SAP standards; however, a payment plan must be established for the tuition and applicable fees associated with the course(s). Once a student is meeting JWU’s minimum SAP standards, the student may regain financial aid eligibility. Students who are interested in reestablishing aid eligibility should meet with an academic counselor to determine what they would need to do to meet JWU’s minimum SAP standards.

Appeal Process/Probationary Period

If extenuating circumstances impacted successful adherence to SAP criteria, the student may pursue an appeal. The appeal will require the student to indicate why they did not make SAP and what has changed in the student’s situation that will allow the student to demonstrate SAP by the next term. Circumstances and required documentation are illustrated below. The appeal process begins with the student’s academic counselor in Student Academic Services. If an academic plan can be created that allows the student to meet SAP criteria within 2 terms, the counselor will present it to the appeals committee. Appeals must include complete documentation and are reviewed during the warning period; incomplete appeals will be denied. Appeal decisions are final. Students will be notified of the decision both verbally and in writing. This notification will take place after final grades are reviewed for the warning period.

If an appeal is approved, the student will be placed on a Financial Aid Probation Period, which is a status assigned by JWU to a student who fails to make SAP and who has successfully appealed and has had eligibility for financial aid reinstated. To continue receiving financial aid, the student will need to satisfy both the academic plan as outlined in their appeal and the SAP criteria.

### Circumstance

<table>
<thead>
<tr>
<th>Required Documentation</th>
</tr>
</thead>
<tbody>
<tr>
<td>The student’s own mental or physical illness or injury or condition</td>
</tr>
<tr>
<td>Death of a family member or significant person in the student’s life</td>
</tr>
<tr>
<td>Illness, accident or injury of a significant person in the student’s life</td>
</tr>
<tr>
<td>The student’s own divorce or separation of the divorce or separation of the student’s parent(s)</td>
</tr>
<tr>
<td>Personal problems other than the student’s own mental or physical illness or injury or condition with the student’s spouse, family, roommate or other significant person in the student’s life</td>
</tr>
<tr>
<td>Natural disaster</td>
</tr>
<tr>
<td>Military deployment</td>
</tr>
</tbody>
</table>

Financial Aid

For those who qualify, federal financial aid programs are available to U.S. citizens or eligible non-citizens. To assist students in meeting their educational expenses, the federal government offers grants, low-interest loans and work-study. Financial aid is awarded on an annual basis and is disbursed in 3 equal installments (fall, winter and spring). Students interested in financial aid for summer enrollment should contact Student Financial Services on their campus.

Students who register for a course that is not required in their program of study may experience an adjustment/reduction in financial aid. The university cannot award financial aid for classes that do not count toward a student’s

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Undergraduate Financial Aid Programs

Grants, loans and work-study are available to students who qualify based on completion and submission of the Free Application for Federal Student Aid (https://fafsa.ed.gov) (FAFSA) as described in the How to Apply (p. 117) section. Since awards are not automatically renewable, students must reapply each year. All financial aid awards are determined based on an academic year (fall, winter and spring terms). Financial aid awards and federal loan programs are disbursed based on this term system, which typically equates to 3 disbursements. All annual awards are posted in 3 equal amounts, or in some cases fewer, based on the student’s entrance date.

Graduate Financial Aid Programs

Limited grants, loans and work-study are available to students who qualify based on completion and submission of the Free Application for Federal Student Aid (https://fafsa.ed.gov) (FAFSA) as described in the How to Apply (p. 117) section. Since awards are not automatically renewable, students must reapply each year. All financial aid awards are determined based on an academic year (fall, winter and spring terms). Financial aid awards and federal loan programs are disbursed based on this term system, which typically equates to 3 disbursements. All annual awards are posted in 3 equal amounts, or in some cases fewer, based on the student’s entrance date.

For more information, please contact Student Financial Services (https://resource.jwu.edu/mobile/building-directory/pvd-) on your respective campus.

How to Apply

Please see the appropriate section for information regarding how to apply for financial aid.

Undergraduate

To be considered for financial assistance, complete the steps listed below.

1. Federal Student Aid ID (FSA ID)
   Students and their parents can apply online (https://studentaid.ed.gov/sa/fafsa/filling-out/fsaid/#pin-replacement) for a FSA ID. The FSA ID allows students and parents to sign the FAFSA electronically and to correct previously processed FAFSA information online. Both the student and at least 1 parent must apply for a FSA ID.

2. Free Application for Federal Student Aid (FAFSA)
   The Free Application for Federal Student Aid is available online (http://www.fafsa.ed.gov). This form must be completed as soon as possible after October 1.

   The information for financial assistance is then processed by the federal processor and sent to Student Academic & Financial Services at the university. The FAFSA code for JWU is 003404.

3. Independent Students
   To be considered independent for financial aid purposes, students must answer “yes” to 1 of the following questions:
   1. Were you born before January 1, 1994?
   2. As of today, are you married? (Answer yes if you are separated, but not divorced.)
   3. At the beginning of the 2017–18 school year, will you be working on a master’s or doctorate program (such as an MA, MBA, MD, JD, PhD, EdD or graduate certificate, etc.)?
   4. Are you currently serving on active duty in the US Armed Forces for purposes other than training?
   5. Are you a veteran of the US Armed Forces?
   6. Do you have or will you have children who will receive more than half of their support from you between July 1, 2017 and June 30, 2018?
   7. Do you have dependents (other than your children or spouse) who live with you and who receive more than half of their support from you, now and through June 30, 2018?
   8. At any time since you turned age 13, were both your parents deceased, were you in foster care or were you a dependent or ward of the court?
   9. As determined by a court in your state of legal residence, are you or were you an emancipated minor?
   10. Does someone other than your parent or stepparent have legal guardianship of you, as determined by a court in your state of legal residence?
   11. At any time on or after July 1, 2016, did your high school or school district homeless liaison determine that you were an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless?
   12. At any time on or after July 1, 2016, did the director of an emergency shelter or transitional housing program funded by the US Department of Housing and Urban Development determine that you were an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless?
   13. At any time on or after July 1, 2016, did the direct of a runaway or homeless youth basic center or traditional living program determine that you were an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless?

   If you do not have a determination that you are homeless, but you believe you are an unaccompanied youth who is homeless or self-supporting and at risk of being homeless, answer “no” to the FAFSA questions concerning being homeless. Then contact your financial aid office to explain your situation.

   Students who cannot answer “yes” to 1 of the above questions are considered dependent and must complete their FAFSA as a dependent student by providing both parent and student information. Please feel free to contact Student Academic & Financial Services with any questions.

4. Verification and Other Documentation

   Student Academic & Financial Services may request additional documentation to verify information provided on the FAFSA (i.e., verification worksheet and untaxed income worksheet). Students and their parents may be required to submit signed and dated copies of their tax return Transcript. The transcript can be obtained online (http://www.irs.gov/Individuals/Get-Transcript) or by calling your local IRS office. The student’s financial aid package will not be complete until all requested documentation has been received and reviewed by Financial Aid. In addition, all student loan borrowers must attend an entrance and exit counseling session during which students will be advised on their loan obligations.

Student Eligibility Requirements

To be eligible for financial aid, the student must meet the following criteria:

1. Be a US citizen or eligible non-citizen.
2. Maintain satisfactory academic progress. (Financial aid will be suspended until satisfactory academic progress is again achieved.)
3. Be enrolled in a degree program.
4. Not owe a refund on a Federal Pell Grant, or be in default on a Federal Student Loan or Parent Loan for Undergraduate Students (PLUS).
5. Sign a Statement of Educational Purpose, a Statement on Overpayments and Defaults.
6. For most programs, must demonstrate financial need.

   Students are eligible to receive financial aid as long as they maintain academic standing standards (p. 97) as defined in this catalog. Students who fail to maintain satisfactory academic progress will be notified by Student Academic & Financial Services.

Financial need is the difference between the cost of the student’s education (tuition and fees, room and board, books and supplies, transportation and personal expenses) and the total contribution expected from the student and his/her family. The student’s total family contribution is based on an analysis of the information which the student and/or parent supplied on the FAFSA. Some of the items considered are total family income, assets, the number of people in the household, the number of siblings in college, and the student’s own resources, such as earnings, savings and untaxed income which the student may receive. Johnson & Wales University also considers these items when determining eligibility for university funds.

Graduate

To be considered for financial assistance, complete the steps listed below.

1. Federal Student Aid ID (FSA ID)
   Students can apply online (https://studentaid.ed.gov/sa/fafsa/filling-out/fsaid/#pin-replacement) for a FSA ID. The FSA ID allows students to sign the FAFSA electronically and to correct previously processed FAFSA information online.
Federal Grants and Loans

The information for financial assistance is then processed by the federal processor and sent to Student Academic & Financial Services at the university. The FAFSA code for JWU is 003404.

Student Eligibility Requirements

To be eligible for federal aid programs, the student must meet the following criteria:

1. Be a US citizen or eligible non-citizen.
2. Maintain satisfactory academic progress. (Financial aid will be suspended until satisfactory academic progress is again achieved.)
3. Be enrolled in a degree program.
4. Not owe a refund on a Federal Pell Grant, or be in default on a Federal Student Loan or Parent Loan for Undergraduate Students (PLUS).
5. Sign a Statement of Educational Purpose, a Statement of Registration Status, and a Statement on Overpayments and Defaults.
6. For most programs, must demonstrate financial need.

Students are eligible to receive financial aid as long as they maintain academic standing standards (p. 97) as defined in this catalog. Students who fail to maintain satisfactory academic progress will be notified by Student Academic & Financial Services.

Federal Grants and Loans

Please see the appropriate section for information regarding federal aid.

Undergraduate

Students who register for a course that is not required for their program of study may experience an adjustment/reduction in financial aid. The university cannot award financial aid for classes that do not count toward a student’s degree requirements; therefore, a student’s net tuition expense could be higher.

Federal Pell Grant

The Federal Pell Grant is a federally funded entitlement program to assist qualified undergraduate students with exceptional financial need. Eligibility for these grants is determined by the U.S. Department of Education based on the information provided on the FAFSA. Pell recipients can attend at less-than-half-time status and remain eligible for a portion of their Pell Grant. Students with a previous bachelor’s degree are not eligible for a Federal Pell Grant.

The maximum, full-time Pell Grant award for the 2017–18 award year (July 1, 2017 to June 30, 2018) is $5,920. The maximum Pell Grant award can change year by year and depends on program funding. Further information may be obtained from the U.S. Department of Education (http://www.ed.gov).

The amount of Federal Pell Grant funds a student may receive over their lifetime is limited by law to be the equivalent of 6 years of Pell Grant funding. Since the maximum amount of Pell Grant funding the student can receive each year is equal to 100%, the 6-year equivalent is 600%.

Campus-based financial aid programs, including the Federal Supplemental Educational Opportunity Grant (SEOG), Federal Perkins Loan and Federal Work-Study programs, are administered by Johnson & Wales University. Students must annually apply for these programs through the filing of the FAFSA.

Federal Supplemental Educational Opportunity Grant (SEOG)

This federally funded program provides financial assistance to qualified undergraduate students who demonstrate exceptional financial need. The amount Johnson & Wales University awards ranges from $100 up to a maximum of approximately $250 per academic year and is based on financial need and the availability of funds. Students with a previous bachelor’s degree are not eligible for a Federal Supplemental Educational Opportunity Grant.

Federal Perkins Loan

This 5% interest-bearing loan is funded by the federal government and administered directly by the university. Master Promissory Notes for this loan are available (https://catalog.jwu.edu/financingyourdegree/financialaid/grantsandloans/?id20https://www.jwu.edu/uploadedFiles/Documents/Forms/Financial_Services/JWUFinServPerkinsMPN.pdf). Perkins loans are awarded to qualified students with exceptional financial need. The amount a student will receive depends on financial need and the availability of funds. Students must begin to repay this loan 9 months after they leave the university or drop below half-time status. The repayment of principal and interest may be extended over a 10-year period. The amount of each payment depends upon the amount of the student’s debt and the length of the student’s repayment period.

Federal Work-Study Program

Federal Work-Study is a federally funded program that provides part-time employment to undergraduate students with financial need. Positions are available throughout the university and with selected off-campus community service agencies.

Work-study gives students the opportunity to earn money to help pay for educational expenses. Students are paid an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award.

Work-study funds are paid biweekly directly to the student; therefore, funds will not be applied to the student’s account unless arrangements are made with Student Academic & Financial Services.

William D. Ford Federal Direct Subsidized Loan

This loan program provides loans to undergraduate students who demonstrate financial need. First-time borrowers are required to complete a Master Promissory Note and an entrance interview. Both of these requirements (https://studentloans.gov) can be completed online.

Students may borrow up to a maximum of $3,500 per academic year as freshmen for the first year of undergraduate study, $4,500 for the second year as sophomores, and $5,500 per year for the third and fourth years as juniors and seniors. The student must begin repayment 6 months after he/she leaves the university or drops below half-time status. The amount of the student’s monthly payment will be determined based upon the amount of student debt and the length of the repayment period. Please contact the Direct Lending Student Loan Support Center at 1-800-557-7394 for more information on repayment options.

For students who are first-time borrowers on or after July 1st, 2013, there is a limit on the maximum period of time (measured in academic years) during which they can receive Direct Subsidized loans. Students may not receive Direct Subsidized loans for more than 150% of the published length of their program, known as their ”maximum eligibility period.” For example, if a student is enrolled in a 4-year bachelor’s degree program, the maximum period for which the student can receive Direct Subsidized loan is 6 years, or 150% of the program length. For more information, please contact the Financial Planning office.

William D. Ford Federal Direct Unsubsidized Loan

Like the Direct Subsidized Loan program, this Direct Unsubsidized Loan program also offers loans to students. While most of the loan terms are the same as the subsidized loan program, there are some major differences:

1. Students do not have to demonstrate financial need to receive a Direct Unsubsidized Loan.
2. The federal government does not pay interest on the borrower's behalf while the borrower is enrolled in school.

During that time, the student borrower can choose between making quarterly interest payments or “capitalizing” interest. “Capitalizing” interest means that the lender will add interest accrued to the principal balance. This will eliminate the need for interest payments while in school, but will result in a larger principal amount owed upon repayment.

William D. Ford Federal Direct Parent Loan Program for Undergraduate Students (PLUS)

The Direct PLUS Program provides loans to parents of dependent students to attend college. PLUS borrowers do not have to demonstrate need, but must not have an adverse credit history. All students must complete the Free Application for Federal Student Aid (FAFSA) if their parents plan to borrow a PLUS loan. The parent must also complete the Direct PLUS Master Promissory Note (MPN); an MPN can be completed online (https://studentloans.gov).

In addition, the parent must indicate how much they want to borrow. Repayment of this loan will begin within 30 days of the time the loan is fully disbursed annually, or the borrower can contact the Department of Education.
to request a deferment. The borrowing limit is the total cost of attendance, minus any financial aid being received.

**Increased Direct Unsubsidized Loan Limits for Independent Students and Dependent Students Whose Parents Don’t Qualify for a PLUS**

There are higher additional unsubsidized annual loan limits for independent undergraduate students. These higher additional unsubsidized loan limits also apply to dependent undergraduate students whose parents are unable to borrow PLUS loans due to adverse credit or other documented exceptional circumstances.

- $3,500 combined subsidized and/or unsubsidized plus $6,000 additional unsubsidized for independent first-year undergraduates
- $4,500 combined subsidized and/or unsubsidized plus $6,000 additional unsubsidized for independent second-year undergraduates
- $5,500 combined subsidized and/or unsubsidized plus $7,000 additional unsubsidized for independent third-, fourth-, or fifth-year undergraduates

**Subsidized and Unsubsidized Total**

**Dependent Undergraduates (Excluding Dependent Students Whose Parents Don’t Qualify for a PLUS)**

<table>
<thead>
<tr>
<th>Year</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Year; freshman</td>
<td>$3,500–5,500</td>
</tr>
<tr>
<td>Second Year; sophomore</td>
<td>$4,500–6,500</td>
</tr>
<tr>
<td>Third Year and Beyond; junior, senior</td>
<td>$5,500–7,500</td>
</tr>
</tbody>
</table>

**Independent Undergraduates and Dependent Students Whose Parents Don’t Qualify for a PLUS**

<table>
<thead>
<tr>
<th>Year</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Year; freshman</td>
<td>$3,500–9,500</td>
</tr>
<tr>
<td>Second Year; sophomore</td>
<td>$4,500–10,500</td>
</tr>
<tr>
<td>Third Year and Beyond; junior, senior</td>
<td>$5,500–12,500</td>
</tr>
</tbody>
</table>

**Note:** All undergraduate annual loan amounts are subject to proration.

Please note that students/borrowers remain responsible for the repayment of educational loans that they borrow, even if they are not successful in completing the educational program and/or obtaining employment. No student is required to apply for, or accept, any particular type of financial aid.

Johnson & Wales University participates in the William D. Ford Federal Direct Loan Program. All Direct Loans and parent PLUS Loans will be borrowed from the U.S. Department of Education.

Please note that the loan information described in this catalog is based upon the available information as of the date of the production of this catalog. Updated information regarding federal grants and loans may be obtained by visiting the U.S. Department of Education website (http://studentaid.ed.gov).

Applications for these loans are available on the Direct Lending website (https://studentloans.gov).

Aid from these programs is awarded on the basis of financial need. In order to receive maximum consideration for financial assistance, it is recommended that the student apply as soon as possible after January 1. The award process for first-year students begins in March of each academic year. Renewal of financial aid is not automatic. Recipients are required to reapply each year by the announced deadline.

To be eligible for these programs, students must meet the following criteria:

For most programs, students must

1. Demonstrate financial need;
2. Maintain satisfactory academic progress (financial aid will be suspended until satisfactory academic progress is again achieved);
3. Be enrolled in an eligible degree or certificate program;
4. Be enrolled on at least a half-time (at least 6.0 quarter credit hours) basis (students enrolled on a less-than-full-time basis may have their financial aid reduced; some students enrolled on a less-than-half-time basis may qualify for a Federal Pell Grant);
5. Be a U.S. citizen or eligible non-citizen;
6. Not owe a refund on a Federal Student Aid Grant (e.g., Federal Pell Grant, etc.), be in default on a Federal Student Aid loan (e.g., Federal Perkins, etc.); and
7. Sign a Statement of Educational Purpose, a Statement of Registration Status and a Statement on Overpayments and Defaults

Students are eligible to receive financial aid as long as they maintain Satisfactory Academic Progress (SAP) as defined in the SAP (p. 116) section of the catalog and Student Handbook (http://catalog.jwu.edu/handbook). Students who fail to maintain SAP will be notified by Student Academic & Financial Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

**Return of Title IV Funds (Federal Aid)**

When a student withdraws (or becomes withdrawn) during a payment period or period of enrollment, the amount of student financial aid program assistance earned is determined by a specific formula. If the student receives (or the university receives on the student’s behalf) less assistance than the amount earned, the student may be able to receive those additional funds. Students who received more assistance than what they earned must return the excess funds.

The amount of federal assistance earned is determined on a pro-rata basis. That is, if a student completes 30% of the payment period or period of enrollment, the student earns 30% of the federal assistance the student was originally scheduled to receive. Once the student completes more than 60% of the payment period or period of enrollment, the student earns all scheduled federal assistance.

The student’s loan monies (subsidized, unsubsidized and PLUS) must be on record with the Department of Education before the student’s last day of attendance in order for the money to be considered within the formula. If the student is eligible for a post-withdrawal disbursement, a written notice will be mailed requesting the consent of the borrower to post the funds to the student’s account. The amount of institutional assistance earned is based on the week that the student withdraws from the university and follows the percentage the university credits the student’s charges.

If a student receives excess funds that must be returned, Johnson & Wales University must return a portion of the excess, equal to the lesser of

- the student’s institutional charges multiplied by the unearned percentage of the student’s funds
- the entire amount of the excess funds

If the university is not required to return all excess funds, the student must return the remaining amount. Any loan funds that the student must return must be repaid by the student (or the student’s parents for a PLUS Loan) in accordance with the terms of the promissory note.

If a student is responsible for returning grant funds, the student does not have to return the full amount. Students are not required to return 50% of the grant assistance received that is the student’s responsibility to pay. Any amount not returned is a grant overpayment and the student must make arrangements with the university or Department of Education to return the funds.

Federal regulations establish the following allocation for students who receive Title IV, HEA program funds:

A refund owed to a student who received funds under any Title IV, HEA program will be returned to the Title IV, HEA programs from which the student received aid in the following order until the amounts received by the student from these programs is eliminated: the Unsubsidized/Subsidized Direct Loan, Perkins Loan, Parent PLUS Loan, Pell Grant, FSEOG program, all other sources of aid, and the student.

**Graduate**

Students who register for a course that is not required in their program of study may experience an adjustment/reduction in financial aid. The university cannot award financial aid for classes that do not count toward a student’s degree requirements; therefore, a student’s net tuition expense could be higher.

**William D. Ford Federal Direct Unsubsidized Loan**

This loan program offers low-interest loans to students who demonstrate little or no financial need. The federal government does not pay the interest on the borrower’s behalf while the borrower is enrolled in school. During that time, the student borrower can choose to make quarterly interest payments, or to “capitalize” interest. “Capitalizing” means the lender will add interest accrued to the principal balance. This will eliminate the need for interest payments while in school. A Master Promissory Note for these loans is located...
online (http://www.studentloans.gov). Loans made under federal loan programs are applied to the student's account with the university in equal disbursements per term based on the loan period and the student's entrance date.

Students should check with their financial planner to determine their maximum annual loan amount. Students must begin repayment 6 months after they leave college or drop below half-time status. The interest on the loan is not subsidized during the student's 6-month grace period. The amount of the student’s monthly payment will be determined based upon the amount of the student’s debt and the length of the student’s repayment.

Campus-based financial aid programs, including the Federal Perkins Loan and Federal Work-Study programs, are administered by Johnson & Wales University. Students must annually apply for these programs through the filing of the FAFSA.

Federal Work-Study Program

Federal Work-Study is a federally funded program that provides part-time employment to undergraduate students with financial need. Positions are available throughout the university and with selected off-campus community service agencies.

Work-study gives students the opportunity to earn money to help pay for educational expenses. Students are paid an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award. Work-study funds are paid biweekly directly to the student; therefore, funds will not be applied to the student’s account unless arrangements are made with Student Academic & Financial Services.

Return of Title IV Funds

Federal regulations establish the following allocation for students who receive Title IV, HEA program funds:

A refund owed to a student who received funds under any Title IV, HEA program will be returned to the Title IV, HEA programs from which the student received aid in the following order until the amounts received by the student from these programs are eliminated: the Federal Direct Unsubsidized Loan program, all other sources of aid, and the student.

State Grants

Access to Better Learning and Education Grant

The Florida Department of Education provides JWU grant resources to distribute to Florida residents. Eligible students may receive up to $1,500 annually (per-term awards may vary, not available for the summer term). Students must be enrolled in a 4-year bachelor's degree program. Eligible students are required to file a Free Application for Federal Student Aid (FAFSA). Funding is limited and not every student who meets the requirements will receive a grant. Priority is given based upon financial need and the FAFSA filing date, so it is strongly recommended that students apply as soon as possible. Students must maintain satisfactory academic progress according to JWU guidelines. Students with a previous bachelor’s degree or seeking a second associate degree are not eligible for this grant. To renew the grant, students must continue to meet the above criteria, earn an average of at least 12 credits for each term they are enrolled and maintain a 2.0 grade point average (GPA).

Florida Student Assistance Grant

The Florida Department of Education provides JWU grant resources to distribute to Florida residents. Eligible students may receive up to $1,000 annually (approximately $333 per term, not available for the summer term). Eligible students are required to file a Free Application for Federal Student Aid (FAFSA). Funding is limited and not every student who meets the requirements will receive a grant. Priority is given based upon financial need and the FAFSA filing date, so it is strongly recommended that students apply as soon as possible. Students must maintain satisfactory academic progress according to JWU guidelines. Students with a previous bachelor's degree or seeking a second associate degree are not eligible for this grant. To renew the grant, students must continue to meet the above criteria, earn an average of at least 12 credits for each term they are enrolled and maintain a 2.0 grade point average (GPA).

Important Note: There is a cap on the total dollar amount of scholarships, grants, awards, prizes and other aid that the university will award to a single student during a given academic year. The maximum amount is determined prior to each year's financial aid awarding process and includes both university-funded and -administered monies. Please contact Student Academic & Financial Services for further information regarding this cap.

Business Professionals of America Scholarship (BPA)
The university offers a number of BPA scholarships to any accepted incoming student ranging from $1,000 up to full tuition. Awards are based on BPA activities and academic record, and are renewable based on continued involvement in and support of BPA. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is January 1, prior to enrollment.

Careers through Culinary Arts Program (C-CAP) Scholarship

The university awards renewable scholarships of up to full tuition to accepted incoming students who participate in C-CAP’s competition events. Applications are available through C-CAP. All documentation must be submitted to C-CAP and all finalists are selected by C-CAP.

Culinary Essentials Scholarship

The university awards a number of $1,000 renewable scholarships to accepted incoming students who have participated in the Culinary Essentials curriculum. Apply for admission online (http://www.jwu.edu/apply) and indicate your participation. Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.

DECA Scholarship

The university awards a number of DECA scholarships to accepted incoming students ranging from $1,000 up to full tuition. Awards are based on DECA activities and academic record, and are renewable based on continued
involvement in and support of DECA. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is January 1, prior to enrollment.

**Distinguished Visiting Professor/Chef Scholarship**
Currently enrolled students are eligible to receive this up-to-$2,000 renewable scholarship based upon academic standing and faculty recommendations.

**Employee Tuition Scholarship**
These scholarships are based on institutional policy, with qualifying criteria stated in the Johnson & Wales University staff handbook and faculty manual. Applications are available in Human Resources & Payroll or via the “Documents & Forms” page of HPulse (http://hpulse.jwu.edu).

**Family, Career and Community Leaders of America (FCCLA) Scholarship**
The university awards a number of FCCLA (formerly FHA-HERO) scholarships to accepted incoming students ranging from $1,000 up to full tuition. Awards are based on FCCLA activities and academic record, and are renewable based on continued involvement in and support of FCCLA activities. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is January 1, prior to enrollment.

**Family Scholarship**
If 2 or more members of your family are simultaneously enrolled in full-time undergraduate day school degree programs at Johnson & Wales University, each enrolled student is granted as much as a $2,000 university scholarship per academic year (September–May). Whether this scholarship is renewable is contingent upon continued enrollment of both siblings in an eligible program. For more information, contact Student Academic & Financial Services.

**Future Business Leaders of America (FBLA) Scholarship**
The university awards a number of FBLA scholarships to accepted incoming students ranging from $1,000 up to full tuition. Awards are based on FBLA activities and academic record, and are renewable based on continued involvement in and support of FBLA. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is January 1, prior to enrollment.

**Junior Achievement (JA) Scholarship**
The university offers a number of JA scholarships to accepted incoming students ranging from $1,000 up to full tuition. Awards are based on JA activities and academic record, and are renewable based on continued involvement in and support of JA activities. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is January 1, prior to enrollment.

**Logding Management Scholarship**
JWU offers a number of $1,000 renewable scholarships to accepted incoming students who have participated in the Lodging Management curriculum. Apply for admission online (http://www.jwu.edu/apply) and indicate your participation. Amount of scholarships awarded for participation in specific high school curricula is limited to 1 per student.

**National Academy Foundation (NAF) Scholarship**
The university awards a number of $1,000 renewable scholarships to accepted incoming students who have participated in a National Academy Foundation program. Apply for admission online (http://www.jwu.edu/apply) and indicate your participation. Amount of scholarships awarded for participation in specific high school curricula is limited to 1 per student.

**National FFA Scholarship**
Johnson & Wales University awards a number of FFA scholarships to accepted incoming students ranging from $1,000 up to full tuition. Awards are based on FFA activities and academic record, and are renewable based on continued involvement in and support of FFA. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is January 1, prior to enrollment.

**Presidential Academic Scholarships**
JWU awards academic scholarships to accepted incoming students who are in the top third of their class, have a 3.0 high school GPA and demonstrate academic excellence. Awards range from $2,000 to $15,000 and are renewable up to 4 years of continuous full-time day school enrollment.

**ProStart® Scholarship**
JWU offers a number of $1,000 renewable scholarships for accepted incoming students who have participated in the ProStart curriculum. Apply for admission online (http://www.jwu.edu/apply). Amount of scholarships awarded for participation in specific high school curricula is limited to 1 per student.

**SkillsUSA Scholarship**
The university awards a number of SkillsUSA scholarships to accepted incoming students ranging from $1,000 up to full tuition. Awards are based on SkillsUSA activities and academic record, and are renewable based on continued involvement in and support of SkillsUSA. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is January 1, prior to enrollment.

**Technology Student Association (TSA) Scholarship**
The university awards a number of TSA scholarships to accepted incoming students ranging from $1,000 up to full tuition. Awards are based on TSA activities and academic record, and are renewable based on continued involvement in and support of TSA. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is January 1, prior to enrollment.

**Transfer Scholarship**
An unlimited number of transfer scholarships up to $10,000 are awarded to accepted incoming students who plan to continue their education at Johnson & Wales in an associate or bachelor’s degree program. Students must have completed 45 quarter credit hours/30 semester hours at another institution and maintained a minimum 2.5 cumulative average. The scholarship application is the application for admission to the university.

**Tuition Exchange Scholarship**
Johnson & Wales University extends to children of eligible employees at participating Tuition Exchange (TE) institutions the opportunity to apply for a TE scholarship. TE is a reciprocal scholarship program for qualified children of faculty and staff employed at more than 600 participating colleges and universities. A student accepted as a Tuition Exchange scholarship recipient may be awarded up to full tuition at JWU. Applications are available at the participating institution. A complete list of colleges and universities that are part of the program is available online (http://www.tuitionexchange.org/vnvens/display.v/SEC/Families/Member%20Schools).

**Funded/Donated Scholarships**
Johnson & Wales University administers donated scholarships which are funded by businesses, individuals and professional organizations. In many cases, students must have completed at least 1 term of enrollment at Johnson & Wales to be considered. These funds are awarded to eligible candidates based on established criteria.

View the complete list of JWU scholarships, get more information and download applications online (http://www.jwu.edu/scholarships).

**Graduate**

**The MBA/MS Scholarship**
Each year, Graduate Admissions awards a limited number of nonrenewable scholarships to MBA/MS applicants who are accepted as full-time students and reflect an ability to excel in their chosen program. The total amount of each scholarship is $1,000 and the scholarship will be credited to the student’s account in equal installments over 3 consecutive terms. The student must maintain full-time status while in receipt of the scholarship. Applicants will be considered for the scholarship at the time of acceptance and notified of the scholarship award at that time. There is no separate scholarship application.

**Pre-Masters Scholarship**
Students who successfully complete the Pre-Masters program with the required minimum 3.0 GPA needed to enter the MBA or MS program will receive a nonrenewable $2,000 Pre-Masters scholarship awarded over the length of the program.

**Outside Scholarships**
There are many other potential scholarship sources that students should consider to help finance their education. Students should contact the higher education assistance agency in their home state for information about the possibility of state grants or scholarships. It is recommended that students
Scholarship aid is often available from high school and community organizations with which students or their parent(s) may be affiliated. Local libraries are an excellent resource for finding information on scholarships from organizations throughout the United States. There are also a number of websites available to assist students in their scholarship search. View a guide to free scholarship searches online (https://www1.jwu.edu/admissions/paying-for-college/scholarships-and-grants/#outside), and visit jwuLink (https://link.jwu.edu) to view the Scholarship Center.

Many companies provide scholarship aid for children of their employees, while others provide aid directly to students who work for them part time while in school.

View the complete list of JWU scholarships (http://www.jwu.edu/scholarships), get more information and download applications.

American Hotel & Lodging Educational Foundation
Scholarship aid is allocated each year by the American Hotel & Lodging Educational Foundation (https://www.ahief.org) to the College of Hospitality Management. Awards are made on the basis of student intent to work in the hotel industry, cumulative average and need. Sophomores who are continuing their education should contact their faculty advisor for further information. The foundation also offers numerous scholarships for culinary arts majors.

Broward County BRACE Scholarship
These scholarships are available to students who will (or did) graduate from a Broward County public high school. The individual must attend Johnson & Wales University’s North Miami Campus and meet the eligibility requirements as determined by the Broward Advisors for Continuing Education (BRACE). The university matches up to 50% of the BRACE award, not to exceed the recipient’s unmet need.

College Assistance Program (CAP) of Dade County
These grants are available to students who will (or did) graduate from a Dade County public high school. The individual must attend Johnson & Wales University’s North Miami Campus and meet the eligibility requirements as determined by the College Assistance Program.

Johnson & Wales will also grant students who are eligible to receive CAP grants an additional award of up to half the amount granted by CAP. However, the university grant will not exceed the recipient’s unmet need.

Applications are available in April from the CAP Office at 1500 Biscayne Blvd., Room 341, Miami, FL, 33132; high school guidance counselors’ offices; or Johnson & Wales Admissions. All applications must be returned to the CAP Office and must be postmarked no later than June 28.

Dollars for Scholars
Johnson & Wales University will match up to $2,500 in scholarship awards made to entering students by affiliated Dollars for Scholars chapters of Scholarship America.

National Restaurant Association Educational Foundation
The National Restaurant Association Educational Foundation (http://www.nraef.org/Scholarships) administers and awards various merit scholarships to qualified undergraduate students in food service-related majors.

Work Programs

Resident Assistant Program
Students are selected for this program based on strong academic performance and residence hall experience. Applications are available at Residential Life. Awards range from $10,500 to $12,500 and are renewable based on annual performance.

Student Assistant Employment Program
Scholarships are awarded to students selected for this program. No application is necessary, but a résumé is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards are up to $3,600 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Graduate Student Assistant Employment Program
Students enrolled in graduate programs are eligible to apply for available positions in the Graduate Student Assistant Employment Program. The Graduate Student Assistant Employment Program allows students to continue their education and gain valuable work experience in one of the university’s departments of practicum educational facilities. Students in this program earn an hourly wage and are awarded a scholarship.

This is a highly competitive program that requires each applicant to submit a résumé and interview with each hiring supervisor. Graduate student assistant participants are hired based on their ability to meet the minimum qualifications of the position for which they apply. Interested graduate students should contact Student Employment for more information.

Teaching Assistant and Fellowship Programs
Selection for these programs is based on strong academic performance and successful completion of an internship. Applications are available at Practicum Educational Facilities or Culinary Administration. Awards are up to $7,000 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Important notice for international students: Please be aware that some of the above programs offer a room and board grant for eligible summer participants. Nonresident alien students with an F-1, J-1 or Q-1 visa will be subject to U.S. income tax withholding on any grant received for room and board.

Note: There are many complex IRS regulations regarding the taxability of scholarships and grants. The university is not in a position to determine the tax consequences of such awards in the case of any particular student. It is recommended that all students consult IRS publication 970 entitled “Tax Benefits for Education” and their tax advisor to determine how these rules apply to them. Nonresident alien students with an F-1, J-1 or Q-1 visa will be subject to U.S. income tax withholding on any grant received for room and board.

Financial Obligations
Continued enrollment as a student in good standing and certain other student benefits (diplomas, transcripts, etc.) are conditioned upon being current in all financial obligations to the university, including loans in which the university appears as a holder or guarantor.

Financial Planning
The university understands that financing an education can be a very complex process for many students. To assist with this process, financial planning counselors are available to work with students and their families on an individual basis to help them best utilize their own funds and other available resources to meet educational expenses.

For more information and assistance, contact Student Financial Services (https://www1.jwu.edu/admissions/contact-us/financial-services-team) at the campus where you plan to enroll.

Federal financial aid is not available to international students. International students must provide sufficient evidence of financial support to receive an I-20. The university awards scholarships based on academic merit. International students can contact the EducationUSA (http://www.educationusa.info) advising center in their country to learn more about opportunities for financial assistance.

Other Fees
The fees below are only approximate costs and could be higher or lower depending on the student’s needs. These expenses should be understood prior to enrolling for budget/planning purposes.

Off-campus Housing
The out-of-pocket cost for housing is approximately $5,500 per academic year. These costs are determined annually and are not applied to the student’s invoice.

Off-campus Meals
The out-of-pocket cost for meals is approximately $1,200 per academic year. These costs are determined annually and are not applied to the student’s invoice.
Books and Supplies
The out-of-pocket cost for books and supplies is approximately $1,500 per academic year. These costs are not applied to the student’s invoice. Books and supplies can be purchased at the university’s bookstores, online (http://www.bkstr.com/johnsonwalesstore/home) or through other venues where available. The bookstores operate a textbook sales/buyback program to help students minimize these costs.

General Transportation Expenses
The out-of-pocket transportation expense is approximately $1,000 per academic year. These costs are determined annually by the university and are not applied to the student’s invoice.

Personal Expenses
The out-of-pocket personal expense is approximately $1,000. These costs are determined annually by the university and are not applied to the student’s invoice.

Payment Options
Annual Payments
Students may make 1 payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the published due date listed below.

- July 14, 2017
  - New Undergraduate
- August 4, 2017
  - Returning Undergraduate
  - Graduate Studies
  - Continuing Education
  - Doctoral
  - Physician Assistant Studies

Term Payments
Students attending a program with terms may make 3 payments per academic year, and students in a semester program may make 2 payments per academic year. The fall due dates for each program are listed above. Please refer to your invoice for future due dates.

Monthly Payments
Students may choose to pay the annual amount due in convenient monthly payments. This option is available through Tuition Management Systems (TMS) (https://jwu.afford.com). There is an enrollment fee to participate. Most plans are essentially interest free, but some accounts may incur late fees, reinstatement fees or other fees. Students interested in this option must contract with TMS and pay the first payment, in addition to the enrollment fee, by the fall published due dates listed above.

William D. Ford Federal Direct Parent Loan Program for Undergraduate Students (PLUS)
The Direct PLUS Program provides loans to parents of dependent students to attend college. PLUS borrowers do not have to demonstrate need, but must not have an adverse credit history. All students must complete the Free Application for Federal Student Aid (FAFSA) if their parents plan to borrow a PLUS Loan. The parent must also complete the Direct PLUS Master Promissory Note (MPN); an MPN can be completed online (https://studentloans.gov). In addition the parent must indicate how much they want to borrow. Repayment of this loan will begin within 30 days of the time the loan is fully disbursed annually, or the borrower can contact the Department of Education to request a deferment. The borrowing limit is the total cost of attendance, minus any financial aid being received.

Private Loans
Private loans, also known as alternative loans, are used by students and families to bridge the gap between the cost of education and the financial aid award. These loans are for credit-worthy borrowers and are not based on financial need. See Private Loans (https://www.jwu.edu/content.aspx?id=53396) for more information.

All Johnson & Wales University students must fulfill their financial obligations to the university by the published due dates listed above. (All off-term entrants must meet the financial obligation by the published date for that term.) To meet their financial obligations, students must do 1 of the following by the published due date:

- Make a full term payment.
- Contract with TMS and pay the first monthly payment, as well as the enrollment fee.
- Have an approved loan that covers the annual balance.
- Have an approved payment plan with Student Academic & Financial Services using a combination of the above options.

Students who do not fulfill their financial obligation by the published due date may have their housing assignment removed. In addition, students’ class schedules for the 2017–18 academic year may be revoked.

Refund Policies
General Policy
To the extent that any charges due to the university remain unpaid, no refund check will be issued. No tuition or fees (other than the reservation fee for undergraduate students) will be assessed for terms that the student does not begin. Students who withdraw from the university prior to the end of the academic year may have their financial aid adjusted. Institutional grants and scholarships, where applicable, will be reduced in proportion to any tuition credit received as defined in the university’s Withdrawal Credit Policy (p. 124). The distribution formula for refunds to the Federal Student Financial Aid program will be calculated according to federal regulations. The university’s Withdrawal Credit Policy applies to all withdrawals from the university, voluntary or involuntary.

Unofficial Withdrawal from the University
Federal regulations require that a student who begins attendance but fails to earn a passing grade in at least 1 course in any term and does not officially withdraw shall be considered as having unofficially withdrawn from the university unless the university can document that the student completed at least 60% of the period of enrollment and earned the grade of F. A student must be engaged in academically related activities beyond 60% of the enrollment period to retain eligibility for federal, institutional and external financial aid. If a student was not engaged in an academically related activities beyond 60%, they will be assigned a withdrawal date based on the last date of an academically related activity. All other instances when a student withdraws without providing official notification will be the 60% point of the period of enrollment, as applicable. A student who does not earn at least 1 passing grade during a term for which federal funds were disbursed will have a Return of Title IV Funds calculation performed to determine how much of the federal funds were earned. Unearned federal funds must be returned to the source, in most cases with a charge to the student’s university account.

University enrollment disputes must be submitted online within 30 days after the end of the term during which the student was enrolled. To submit a dispute, students must complete the appropriate form online (http://www.jwu.edu/forms.aspx?id=55199&ekfrm=55199). No adjustments to tuition and fees or financial aid will be made until the dispute is researched and either approved or denied. No disputes will be considered after 30 days from the end of the term in which the student was enrolled. Decisions will be made within 10 business days and students will receive notification via the email address provided on the dispute form.

Tuition Refund Policy
Term and semester charges are defined as tuition and, if applicable, room and meals.

Tuition is applicable to all students, including those in approved off-campus programs such as study abroad and internships. Student Health Insurance, Program Fees, Wildcat Meals, New Student Fee and International Student Services Fee are nonrefundable, if applicable. To the extent that any charges due to the university remain unpaid, no refund check will be issued. No tuition or fees will be assessed for terms and semesters for which the student
does not register or enroll. Students who withdraw (or become withdrawn) from the university prior to the end of the academic year may have their financial aid adjusted, if applicable. Institutional grants and scholarships will be reduced in proportion to any tuition credit received. Refunds will be made within 30 days for all non-Title IV students (cash-paying) in Florida.

**University Withdrawal Credit Policy**

The distribution formula for the institutional refund to the Federal Student Financial Aid program will be calculated according to federal regulations. Any refund due will be issued within 45 days after the date that the university was first notified of the withdrawal.

If a student terminates
- prior to the start of the term, the university will credit 100% of the term charges. If eligible, all institutional aid/scholarships for that term will also be returned.
- during the first or second week of the term, the university will credit 90% of the term charges. If eligible, all institutional aid/scholarships for that term will be adjusted to 10%.
- during the third or fourth week of the term, the university will credit 50% of the term charges. If eligible, all institutional aid/scholarships for that term will be adjusted to 50%.
- during the fifth or sixth week of the term, the university will credit 25% of the term charges. If eligible, all institutional aid/scholarships for that term will be adjusted to 75%.

After the sixth week of the term, students will be responsible for 100% of the term charges and will receive 100% of that term’s eligible institutional aid and scholarships.

Examples of university refund policies are available upon request in Student Academic & Financial Services.

**University Enrollment Dispute**

If a student leaves the university due to extenuating circumstances without officially withdrawing, they may submit a university enrollment dispute (http://www.jwu.edu/forms.aspx?id=55199) within 30 days after the end of the term or the dismissal notification. No withdrawal disputes will be considered after that time. The student must present supporting documentation that demonstrates serious and compelling reasons justifying the withdrawal, and extenuating circumstances justifying its retroactive nature. No adjustments to tuition and fees or financial aid will be made until the dispute is researched and either approved or denied. Decisions will be made within 10 business days and the student will receive notification via an email sent to the email address they provided on the dispute form.

**Withdrawal Policy for Study Abroad Programs**

Students are held financially responsible for their Commitment Status to the Study Abroad program on the date listed below for the term in which the Study Abroad program starts. Any withdrawal from the university or Study Abroad after that date will result in Study Abroad late withdrawal penalties posted to the Johnson & Wales student’s account.

**Dates on which Commitment Status Carries Financial Responsibility:**
- June 1 for programs starting in fall term
- October 1 for programs starting in winter term
- December 15 for programs starting in spring term
- March 15 for programs starting in summer term

If a student withdraws prior to the date listed above, there are no financial penalties.

If a student withdraws after the date listed above, the student will be charged for a portion of the program cost. The amount that will be charged is based on the date of withdrawal as well as the program start date. Please refer to the Withdrawal/Fee Chart below for exact amounts:

**Tuition and Fees**

The following tuition and fees schedule is effective for the 2017–18 academic year. Tuition and fees are subject to change annually.

**Undergraduate Tuition**

Tuition is applicable to all students, including those in approved off-campus programs such as Study Abroad and internships. Students enrolled in courses in excess of a normal full-time schedule will be assessed an additional tuition charge. For purposes of tuition billing and financial aid eligibility, full-time status is determined on a term basis and consists of 12 to 21 quarter credit hours per term. Students carrying more than 21 quarter credit hours will be charged for each quarter credit over 21. When repeating courses already attempted, students may be assessed a fee for those courses. Students are assessed tuition upon course registration each term. Summer is considered a separate term. The quarter credit hour rate is $577.

**Meal Plans**

- Meal plans, in addition to denoted meals, include pre-determined flex dollars that may be redeemed for supplementary food items at campus facilities.

**Wildcat Meals**

Students may purchase blocks of meals through our Wildcat Meal plan. Wildcat Meals may be used at any time and as many times as the student wishes during the academic year. Meal blocks can be purchased at the student’s campus dining facility.

All of the meals must be used before the end of the academic year in which they are purchased. The cost of the plan is nonrefundable.

**Reservation Fee and Other Fees**

**Reservation Fee**

The $300 reservation fee is payable upon acceptance to the university. The university observes the May 1 reservation fee/deposit deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2017 will be accepted on the basis of space availability. Reservation fees received prior to May 1, 2017 are refundable. Students must also have an approved payment plan with Student Academic & Financial Services by July 14, 2017 to guarantee a room assignment. Students who establish an approved payment plan after July 14, 2017 could be placed in a temporary assignment regardless of fee payment date, although Residential Life will make every effort to assign students to permanent room assignments.

Requests for refunds of the reservation fee will be granted upon written request to the university prior to May 1, 2017. After May 1, 2017 the reservation fee of $300 (or $150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.
New Student Fee
This nonrefundable fee, which is uniformly charged, is required of all new students for orientation, testing and term start activities. It is charged to students who start during the fall, winter or spring term.

Medical Health Coverage While Enrolled
All registered undergraduate day students, both domestic and international; all students enrolled in the physician assistant degree program; and all international graduate and doctoral students attending Johnson & Wales University are required to have health insurance coverage that is accepted in the United States as well as the state in which they are attending Johnson & Wales University. If students have health insurance coverage through other means (i.e., parent’s health insurance or an employer program), they do not have to enroll in the Johnson & Wales student health insurance plan. They can opt out of/waive the university plan by submitting the online waiver form to demonstrate evidence of coverage. A new waiver form must be submitted each academic year. Students who are required to have health insurance and do not waive the Johnson & Wales University plan will be charged for it. The online waiver form and details of the plan, including the full brochure and benefit flyer, can be found through Health Services (http://www.jwu.edu/content.aspx?id=10320).

Graduate Tuition
The following tuition and fees schedules are effective for the 2017–18 academic year for programs at the Providence, North Miami and Denver campuses. Tuition and fees are subject to change annually.

<table>
<thead>
<tr>
<th>Tuition</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Providence MBA/MS Program</td>
<td>$456 per credit</td>
</tr>
<tr>
<td>Providence MBA/MS Program</td>
<td>$2,052 per 4.5 credit course</td>
</tr>
<tr>
<td>MAT/MEd</td>
<td>$348 per credit</td>
</tr>
<tr>
<td>MAT/MEd</td>
<td>$1,566 per 4.5 credit course</td>
</tr>
<tr>
<td>EdD Program</td>
<td>$870 per credit</td>
</tr>
<tr>
<td>EdD Program</td>
<td>$5,220 per 6 credit course</td>
</tr>
<tr>
<td>Dissertation Fee</td>
<td>$1,635 per semester</td>
</tr>
<tr>
<td>New International Student Services Fee, Providence*</td>
<td>$1,200 ($400 per term)</td>
</tr>
<tr>
<td>North Miami MBA Program</td>
<td>$456 per credit</td>
</tr>
<tr>
<td>North Miami MBA Program</td>
<td>$2,052 per 4.5 credit course</td>
</tr>
<tr>
<td>Additional Online Course Fee, Providence/North Miami</td>
<td>$116 per course</td>
</tr>
<tr>
<td>Denver MBA Program</td>
<td>$482 per credit</td>
</tr>
<tr>
<td>Denver MBA Program</td>
<td>$2,168 per 4.5 credit course</td>
</tr>
<tr>
<td>Pre-MBA International Students</td>
<td>$6883 per term</td>
</tr>
<tr>
<td>Student Health Insurance</td>
<td>$1,824 annually for those who qualify</td>
</tr>
</tbody>
</table>

* Beginning September 2017, new Providence Campus international students will be assessed an International Student Fee of $1,200 per academic year (or $400 per term). The fee covers necessary services that are used exclusively or more intensely to support international students. These resources include, but are not limited to, temporary housing services, tutoring and other academic support services, visa and federal government reporting requirements, enhanced arrival services activities, and sponsored programs offered to international students across campus.

Extension Students
Tuition rates for extension students are billed based on the number of quarter credit hours scheduled.

Early Enrollment
Early Enrollment Program (p. 106) tuition is 50% of the 2017–18 tuition charge. Early Enrollment Program students are also subject to appropriate university fees, including full room, meals, new student fee and student health insurance. Early Enrollment Program students are not eligible for any federal financial aid or institutional need-based aid while enrolled in the program. Early Enrollment Program students should contact Student Academic & Financial Services for information on alternative funding and to determine how eligible scholarships will be affected while in the Early Enrollment Program.

ESL Students
Students who are studying in the English as a Second Language (ESL) program will be charged $6,883 tuition per term. The quarter credit hour rate is $382. International students in this program will also be charged an annual International Student Services Fee of $1,005 if attending the Providence Campus and $504 if attending the North Miami Campus. This program charge will be applied for each term the student remains in the ESL program. ESL students are not eligible for Johnson & Wales University scholarships or grants.
Student Services

Student Services at JWU provides personal and professional development support for students across various aspects of campus life, from academic support to meals and housing, health services, and involvement in campus programs and student organizations. See a topic for specific information.

Academic Support

Center for Academic Support

The Center for Academic Support on the Downcity Campus and the Alan Shaw Feinstein Center for Academic Support on the HarborSide Campus offer a variety of services to assist students in preparing for graduation and their careers. The centers complement students’ academic and technical training by providing services that help sharpen students’ ability to position themselves in today’s competitive marketplace.

The centers’ goals are to support students in their efforts to develop and maximize their talents, empower them to direct their own learning, and help them acquire lifelong behaviors and attitudes that employers value — ultimately leading students on pathways to success.

Examples of services offered:

- tutoring
- supplemental instruction
- workshops in stress management, time management, test-taking strategies and other learning strategies
- accommodations for students with disabilities with appropriate documentation

Students are urged to take the initiative in seeking out-of-class help during faculty office hours as well as in the Center for Academic Support (http://catalog.jwu.edu/handbook/studentServices/centerForAcademicSupport).

Students with Disabilities

JWU is dedicated to providing reasonable accommodations to allow students with learning, physical or other disabilities to succeed in their academic pursuits. While maintaining the highest academic integrity, the university strives to balance scholarship with support services that assist students with disabilities with accessing the university’s academic environment.

Because some programs of study at the university have technical standards and requirements, applicants and students with disabilities should contact the Center for Academic Support to discuss the availability of reasonable accommodations or obtain documentation guidelines, when appropriate.

For further information regarding available reasonable accommodations and the accommodations procedure, visit the Center for Academic Support website (https://www.jwu.edu/providence/academicSupport) or call the Center for Academic Support at the appropriate campus.

Food Allergy Accommodation Requests for College of Culinary Arts and College of Hospitality Management Students

The College of Culinary Arts and the College of Hospitality Management have technical standards (p. 114) that must be met for participation in their academic programs. All College of Culinary Arts programs and some College of Hospitality Management programs include the requirement that the student, with or without reasonable accommodations, must be able to safely and effectively produce and evaluate the quality of all food and beverage products, and maneuver in professional or commercial kitchens, dining rooms and related facilities.

Applicants with a food allergy who have been accepted for admission to JWU and intend to pursue studies in the College of Culinary Arts or the College of Hospitality Management are strongly urged to call or visit the Center for Academic Support prior to attending their first class to discuss any reasonable accommodations that might be available during their academic studies.

While the university will provide reasonable accommodations in compliance with applicable law, the university cannot guarantee it will be able to meet all requests for accommodations or remove allergens from its curriculum.

Complaints and Grievances

It is the intention of Johnson & Wales University to resolve complaints and grievances quickly, informally and as close as possible to the point of origin. The complaint and grievance process set forth below is not intended to be a forum to challenge university policy, but rather a means by which individuals can seek a timely and fair review of their concerns.

Exempt from Johnson & Wales’ complaint and grievance process are those areas for which there presently exists a separate complaint or grievance process or built-in review or appeal. Those exempt areas include, but are not limited to, the following:

1. Actions by the dean of students, including matters that have been referred to Student Conduct
2. Actions by Residential Life concerning contract release or room relocations
3. Actions by the Academic & Financial Appeals Committee
4. Actions by a faculty member, staff member or third party which may constitute harassment or discrimination (which should be referred to the nondiscrimination and Title IX coordinator, a nondiscrimination campus liaison, or Human Resources & Payroll, as set forth in the Prohibited Discrimination and Harassment Policy (http://catalog.jwu.edu/handbook/generalInformationandPolicies/discriminationandHarassment))
5. Actions relating to voluntary medical withdrawal (http://catalog.jwu.edu/handbook/generalInformationandPolicies/withdrawalFromJwu/medicalWithdrawal)
6. Actions relating to the review of accommodation decisions (http://catalog.jwu.edu/handbook/studentServices/centerForAcademicSupport/services)
7. Actions relating to academic integrity (http://catalog.jwu.edu/handbook/academicPolicies/academicIntegrity)

Complaint and Grievance Process

For the resolution of academic and administrative issues outside of the exempt areas, please follow the following process:

Step 1
A student should first address the complaint or grievance orally with the faculty or staff member involved within 5 days of the incident. The faculty or staff member will consider the complaint or grievance and notify the student of the faculty or staff member’s decision within a reasonable time, usually 5 days.

Step 2
If the complaint or grievance cannot be resolved at the previous level, the student should present the complaint or grievance, in writing, to the appropriate department chair or department director within 5 days of receipt of the faculty or staff member’s decision. The department chair or department director will document his or her decision and provide a copy to the student, faculty or staff member, and dean of the appropriate school or college (in the case of an academic complaint or grievance) or the dean of students (in the case of an administrative complaint or grievance) within a reasonable time, usually 5 days.

Step 3
If the complaint or grievance is still unresolved, the student may request a final review at the dean’s level by submitting a written request for review to the dean of the appropriate college or school (in case of an academic complaint or grievance) or the dean of students (in case of an administrative complaint or grievance) or their designees. The written request should set forth the reasons that the student is seeking a review of the earlier decision and, in particular, should specify if the student feels that relevant, new information has come to light since the decision was made or that the decision was unjust or inconsistent with the circumstances of the incident. The request will be considered by the appropriate dean or designee. The decision of the reviewing dean will be final and a written copy of the decision will be given to the student.

Expedited Review

If there is a legitimate need for an immediate or expedited review of an academic or administrative decision, then written complaints and grievances or requests for review and decisions may not be required. The determination of whether an expedited review is appropriate is determined in the sole discretion of the dean of the appropriate college or school (in case of an
of the claim, including dates, times and full names of all involved. Verification
whether your state of residence is a SARA member, please refer to the website
of which the complaint must be signed by the student or person filing the
Note: Retaliation against any individual who has made a good faith complaint
or grievance or cooperated in the investigation of such a complaint or
grievances. The resolution of the complaint by the RI-OPC will be final.
that policy, JWU students may file the following types of complaints with the Rhode Island Office of the Postsecondary
allegations of violations of state laws, rules or licensing requirements
allegations of violations of accreditation standards
allegations of violations of standards established by the National Council
complaint about education program quality
other complaints as specified in the RI-CPE Student Complaint Policy
As specified in that policy, JWU students may file the following types of
• Allegations of consumer protection violations, including fraud and false
• Allegations of violations of consumer protection violations, including fraud and false
• Allegations of violations of standards established by the National Council
• Allegations of violations of accreditation standards
• Complaints about education program quality
• Other complaints as specific in the RI-CPE Student Complaint Policy
As specified in the RI-CPE Policy, such student complaints shall be delivered
or mailed to the Rhode Island Office of the Postsecondary Commissioner
Office of the Postsecondary Commissioner
560 Jefferson Blvd.
Warwick, RI 02886-1304
Students may contact the OPC by phone at 401-736-1100, or visit the website
Initial Complaints to be Filed with JWU
Before filing a complaint with the Rhode Island OPC, online students are
expected to first file an internal complaint with JWU by following the process
outlined above under the Complaint and Grievance Process. The complaint
will be reviewed, evaluated and, whenever possible, resolved by the relevant
JWU personnel. If the person bringing the complaint is not satisfied with the
outcome of the internal JWU complaint process, the complainant may file
his/her complaint within 2 years of the incident about which the complaint
is made with the Rhode Island Office of the Postsecondary Commissioner
as described above. The resolution of the complaint by the RI-OPC will be final.
Student Complaint Process for Online Students in Non-SARA States
If you are enrolled as an online student living in a state that is not a
member of the State Authorization Reciprocity Agreement (SARA)
and you have a complaint or grievance that cannot be resolved
through Johnson & Wales University’s complaint and grievance
process, you may file a complaint with the state in which you reside
by referring to the following list of State Agencies (http://www.jwu.edu/content.aspx?id=30064771207).
Notice Regarding Georgia Nonpublic Postsecondary Education
Commission (NPEC) Student Complaint Process
Any person or student who is a legal resident of Georgia claiming damage
or loss against Johnson & Wales University may file a verified complaint with
the executive director of NPEC after going through the university complaints
and grievances process. The complaint must contain a detailed description
of the claim, including dates, times and full names of all involved. Verification
means that the complaint must be signed by the student or person filing the
claim and notarized, and state that the matters set forth in the complaint
are true and correct. The complaint shall be investigated by the appropriate
Standards Administrator (SA) of NPEC. The SA shall attempt to resolve the
complaint between the university and the student. If the complaint cannot
be resolved, the SA will issue a decision and inform each party that either has
a right to request a hearing in writing before the executive director of NPEC
within 10 days of receipt of the SA’s decision. The executive director may
set a date and time for a hearing which shall be delivered to both parties by
certified mail.
Health Services
JWU’s health services are available to commuting and resident students.
• Providence (http://www.jwu.edu/content.aspx?id=288)
• North Miami (http://www.jwu.edu/northmiami/health)
• Denver (http://www.jwu.edu/content.aspx?id=564)
• Charlotte (http://www.jwu.edu/charlotte/health)
International Student Services Office
The International Student Services Office (ISSO) is part of JWU Global, which
also includes Study Abroad and the BRIDGE. There are ISSO staff members
on each of the 4 campuses. The main focus of ISSO is to help international
students adhere to Department of Homeland Security regulations, maintain
their student status and access all the benefits permitted by their student
visa status. A variety of other programs and services have also been created
to assist students from the moment they enroll in the university until the
day they graduate and beyond. Information sessions on employment, tax
and other cultural adjustment issues are conducted every year. ISSO also
offers orientation and cultural programming for international students
and the university community. The BRIDGE collaborates on much of this
programming designed to support students with acclimating to campus life.
• Providence (http://www.jwu.edu/content.aspx?id=49664)
• North Miami (http://www.jwu.edu/northmiami/iss)
• Denver (http://www.jwu.edu/denver/iss)
• Charlotte (https://international.jwu.edu/charlotte-resources)
Policies
Please see the appropriate section for the university’s Computer and
Technology Use and Drug and Alcohol Policies.
Additional policies and procedures: Not all university policies and
procedures affecting students are described in this catalog. For further
information, please refer to the Student Handbook (http://catalog.jwu.edu/
handbook).
Computer and Technology Use
All students are required to comply with the university’s Computer and
Technology Use Policy (http://it.jwu.edu/Security/policies/Computer-and-
Technology-Use-Policy).
The university’s Computer and Technology Use Policy prohibits students
from uploading, downloading, posting, publishing, transmitting, retaining,
reproducing, sharing or distributing in any way information, software, movies,
music, books, articles or any other material which is protected by copyright
or other proprietary right, without obtaining permission of the owner. Violation
of this policy may result in the termination of the student’s access to the
internet via the university’s internet system, and constitutes a violation of the
Student Code of Conduct (http://catalog.jwu.edu/handbook/studentaffairs/
studentcodeofconduct).
Copyright Infringement
Students should be aware that unauthorized distribution of copyrighted
material, including unauthorized peer-to-peer file sharing, may subject the
student to civil and criminal liabilities. In general, anyone found liable for
civil copyright infringement may be ordered to pay either actual damages
or “statutory” damages affixed at not less than $750 and not more than
$30,000 per work infringed. For “willful” infringement, a court may award
up to $150,000 per work infringed. A court can, at its discretion, also assess
costs and attorneys’ fees. For details, see Title 17, United States Code, Sections 504, 505. Willful copyright infringement can also result in criminal penalties, including imprisonment of up to five years and fines of up to $250,000 per offense. For more information, please see the website of the U.S. copyright office (http://www.copyright.gov), especially their FAQs (http://www.copyright.gov/help/faq). Please refer to the Computer and Technology Use Policy for a further description of prohibited activities regarding the use of university technology resources.

Unauthorized peer-to-peer file sharing is a violation of law, as well as university policy, including the Student Code of Conduct. Students engaging in unauthorized peer-to-peer file sharing, including illegal downloading and unauthorized distribution of copyrighted materials, will be subject to disciplinary action up to and including suspension or dismissal from the university. Please see Frequently Asked Questions About File Sharing (http://it.jwu.edu/Security/File-Sharing) for more information.

Drug and Alcohol Policy

In accordance with the Federal Drug-Free Workplace Act and Drug-Free Schools and Communities Act, Johnson & Wales University prohibits the unlawful manufacture, distribution, dispensation, possession or use of narcotics, drugs, other controlled substances or alcohol at the workplace and in the educational setting. Possession or use of alcoholic beverages anywhere on university property is prohibited except for legal use at events, operations, programs, premises or facilities sanctioned by the university. Unlawful for these purposes means in violation of federal, state or local statutes, regulations or ordinances. Workplace is defined as either university premises or any place where university business is conducted away from university premises. Educational setting includes both university premises and approved educational sites off campus.

Possession or use of illegal drugs, narcotics or drug paraphernalia is absolutely forbidden. Johnson & Wales may impose sanctions on students and employees for violations of this policy up to and including dismissal, separation of employment and/or possible referral to local authorities consistent with applicable law. Johnson & Wales is not and cannot be considered a protector or sanctuary from the existing laws of the local, state and/or federal government.

University Sanctions

Disciplinary sanctions which may be imposed on a student found to be in violation of the above policy include, but are not limited to, revocation of certain privileges, community service, conduct warning, conduct probation, fine or restitution for loss, suspension or dismissal from the university and/or university housing, and referral to alcohol education classes. The university also reserves the right to notify parents of violations by students who are under the applicable legal drinking age. Please see the Student Code of Conduct (http://catalog.jwu.edu/handbook/studentaffairs/studentcodeofconduct) and Sanctions for Individuals (http://catalog.jwu.edu/handbook/studentaffairs/studentcodeofconduct/sanctionsforindividuals) for more information.

Alcohol and Its Effects

Alcohol abuse is defined as any drinking that harms or endangers the drinker or other people. It can be a single episode or a regular pattern. Alcohol consumption causes a number of marked changes in behavior. Thought processes are slowed as alcohol numbs and destroys brain cells.

Symptoms of Drug Abuse

The key is change. It is important to watch for any significant changes in physical appearance, personality, attitude or behavior. Behavior signs include a change in overall personality or attitude with no other identifiable cause; a general lack of motivation, energy or self-esteem; sudden oversensitivity, temper tantrums or resentful behavior; and moodiness, irritability or nervousness.

Possible Effects of Drug Abuse

Narcotics (i.e., opium, morphine, heroin) may cause euphoria, drowsiness, respiratory distress and nausea. Depressants (i.e., barbiturates, benzodiazepines) may cause slurred speech, disorientation and drunken behavior without the odor of alcohol. Stimulants (i.e., cocaine, amphetamines) may cause increased alertness, increased blood pressure and pulse, insomnia and loss of appetite. Hallucinogens (i.e., LSD, mescaline) may cause illusions, hallucinations and poor perception of time and distance.

Cannabis (i.e., marijuana, hashish) may cause euphoria, relaxed inhibitions and disoriented behavior.

JWU’s Substance Abuse Prevention Program

Several programming initiatives and alternatives are available to help students examine their own behavior related to alcohol and other drugs (AOD):

- Counseling Services provides an assessment of AOD usage for all students who seek counseling.
- Referrals to community resources are available for individuals with more long-term or complex needs. A number of AA (Alcoholics Anonymous), NA (Narcotics Anonymous) and Al-Anon groups hold meetings close to campus and in the larger local community.
- Counseling, Health & Wellness offers AOD prevention through programming efforts with various student groups and Student Affairs departments.
- Counseling, Health & Wellness also collaborates with Student Conduct to provide educational and other resources for students with problematic drinking behavior and drug use.
- A number of programming initiatives take place each year.

State Penalties for Drug and Alcohol Offenses

Johnson & Wales University students are subject to state criminal prosecution and penalties for drug and alcohol offenses, including:

- possession or delivery of marijuana, cocaine, heroin, LSD or PCP
- possession of a needle and syringe
- driving under the influence of alcohol and/or drugs
- driving under the influence, death resulting

Criminal penalties for drug and alcohol offenses can include:

- mandatory drug or alcohol counseling or treatment
- driver retraining
- suspension or loss of driver’s license
- community service
- fines of various amounts
- imprisonment for various periods of time up to life imprisonment

Residential Life

The North Miami Campus encourages all first-year students to live in campus housing. Campus housing offers residents an opportunity to be more closely linked with the ongoing university activities, including heightened interactions with faculty and staff. This helps students truly create a home away from home while also having quicker access to campus support and overall fun.

Students who have been convicted of certain felonies (or have had certain felony-type charges sustained in a juvenile proceeding), such as crimes of violence, serious drug offenses and sex offenses, are not eligible to live in university housing.

Residential Life (http://www.jwu.edu/northmiami/reslife) provides information regarding a variety of living accommodations on and near campus, as well as programs for students and opportunities for involvement. For additional opportunities to get involved on campus, please contact Student Involvement & Leadership (p. 129).

Students requesting reasonable accommodations should contact the Center for Academic Support (http://www.jwu.edu/content.aspx?id=416).

Safety and Security

Campus Safety & Security (http://www.jwu.edu/northmiami/safety) is responsible for the enforcement of university policies, security on campus, and providing a variety of services to the university’s students, faculty and staff. The director of campus safety & security also serves as the leader of the campus emergency operations team, which conducts drills and exercises in emergency preparedness and response strategies. Some of the services provided by Campus Safety & Security include Operation ID, self defense and crime prevention presentations. Students are encouraged to take full advantage of the services and crime prevention programs offered by Campus Safety & Security, which is open 24 hours a day, 365 days a year. Students who need help or have questions should call extension 7011 from a university phone or 305-892-7011 from a non-university phone. Incidents
of an emergency nature should be reported to the North Miami Police at 911, followed by contacting Campus Safety & Security at the above number.

Campus Safety & Security officers are available to patrol the campus at all times and utilize an integrated electronic access control and surveillance system. Emergency telephones are strategically located on campus and directly connect callers to the Campus Safety & Security dispatcher on duty. Campus Safety & Security issues timely alerts to the campus community and, when necessary, has the ability to issue these timely alerts via an emergency notification mass-messaging system.

In compliance with the Higher Education Act, Johnson & Wales University publishes an Annual Security Report and Annual Fire Safety Report. The Annual Security Report discloses information about campus security policies and statistics concerning reported crimes that occurred on campus, university-controlled property and public property immediately adjacent to campus. The Annual Fire Safety Report discloses information about the campus fire safety policies and procedures and fire statistics for each residence hall. A copy of the report may be obtained from Campus Safety & Security in person or online (http://www.jwu.edu/northmiami/safety).

The university maintains a log of all fires that occur in on-campus housing and a daily log of all reported crimes.

Student Academic & Financial Services

Student Academic & Financial Services is comprised of several departments that assist students with a variety of academic and financial matters, such as maintaining student records, course scheduling, degree audits and progress, and providing academic counseling, as well as applying for financial aid, payment plans, invoicing, financial aid award notifications, financial questions and procedures.

Student Involvement & Leadership

Student Involvement & Leadership (http://www.jwu.edu/content.aspx?id=58465) strives to cultivate meaningful experiences to inspire personal and professional growth by

- developing and supporting programs that promote collaborative learning, character development and social responsibility
- promoting a student-centered culture that encourages a strong sense of pride and tradition
- empowering students to embrace and strengthen an inclusive community
- fostering collaborative partnerships to support and deliver successful campus events

Some programs and services include

- student organizations
- fraternities and sororities
- leadership workshops
- student government
- program advising and support
- campus activities and off-campus trips
- campus traditions such as World Celebrations, Family Weekend, Homecoming and Sugar Shack

Organizations

Opportunities abound for students to get involved in student organizations and become engaged in the Wildcat community at JWU’s North Miami Campus. See Student Organizations (http://www.jwu.edu/content.aspx?id=18046) to learn more about ways to get involved in our student organizations and access the Student Organization Handbook for information about starting new organizations on campus.

Fraternity and Sorority Life

Getting involved in the fraternity and sorority community at JWU’s North Miami Campus is a fantastic way to build a network of resources that lasts a lifetime. See Fraternity and Sorority Life (http://www.jwu.edu/content.aspx?id=12176) for currently available sororities and fraternities.
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