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2014–15 Providence CE Catalog

8 Abbott Park Place
Providence, Rhode Island 02903
Phone: 1-800-342-5598 or 401-598-2300
Fax: 401-598-2948 (College of Arts & Sciences, College of Management, and School of Engineering & Design)
or 401-598-4787 (College of Culinary Arts)

This catalog is an official publication of Johnson & Wales University. As such, it and any other publications and policies provided 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 Providence Campus Student Handbook. The Providence 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 Providence Campus Student Handbook (http://catalog.jwu.edu/handbook/providence) is available online. Copies of the Providence Campus Student Handbook and this catalog are also available at Student Academic & Financial Services.
Letter from Providence Campus President and Chief Operating Officer

It is my honor to welcome you to Johnson & Wales University’s Providence Campus, the oldest and largest of our four campuses. Combined enrollment at our four campuses is approximately 16,000 students from 52 states and territories and 97 countries.

For 100 years, we’ve been transforming the dreams of career-minded students into reality. From recruiting students who are best prepared for a JWU education, to providing them with a well-rounded, professionally focused curriculum, our strategic objectives embrace quality. Through our academically rigorous, industry relevant and experientially based programs, we’re developing tomorrow’s industry and civic leaders. In addition, our academic programs, student services and activities, campus facilities and dedication to the community make the Providence Campus comfortable for all types of students from various backgrounds.

Providence is a truly vibrant and cultural city with a small town feel and all the charms of New England. These elements make for an attractive place to live, work and visit. With close proximity to Rhode Island’s famous beaches and larger world-class cities including New York and Boston, Providence is home to six colleges and universities, while the state of Rhode Island is home to five more. I’ve been a part of the JWU community since 1988, and am proud of our commitment to educational excellence that inspires professional success and lifelong personal and intellectual growth.

I invite you to visit and learn more about our dynamic campus (http://www.jwu.edu/providence/visit) and commitment to excellence.

Sincerely,
Mim L. Runey, LP.D.
Providence Campus President and Chief Operating Officer
### 2014-2015 Academic Calendar: Providence Campus

This calendar is offered for planning purposes only; dates are subject to change. Updated January 22, 2014.

<table>
<thead>
<tr>
<th>SEPTEMBER '14</th>
<th>MARCH '15</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Academic course withdrawal</strong></td>
<td>1. Priority financial aid deadline to submit FAFSA (school code 003404) for the 2015-2016 year</td>
</tr>
<tr>
<td><strong>March 6-10</strong></td>
<td>2-6 Term break</td>
</tr>
<tr>
<td><strong>February 23-28</strong></td>
<td>7. Make-up classes if needed for weekend culinary &amp; baking labs</td>
</tr>
<tr>
<td><strong>February 23-24</strong></td>
<td>8. Winter term weekend culinary &amp; baking labs end</td>
</tr>
<tr>
<td><strong>January 21-22</strong></td>
<td>10. Spring term begins</td>
</tr>
<tr>
<td><strong>January 30-31</strong></td>
<td>13. Make-up classes held for:</td>
</tr>
</tbody>
</table>

### Important Dates

- **November 29:** Make-up classes held for:
  - Monday CE + Grad. classes
  - Day culinary & baking labs

- **December 13:** Columbus Day

- **December 20:** Monday class schedule

- **January 17-19:** Family Weekend

- **January 20-22:** Academic course withdrawal deadline

- **March 5:** Reading day (no classes)

- **March 11:** Saturday classes end

- **March 18:** Make-up classes held for:
  - Thursday Grad. classes

- **March 21:** No classes; Easter

- **March 24:** Make-up classes held for:
  - Thursday Grad. classes
  - Day culinary & baking labs

- **April 5:** Good Friday

- **April 17:** Spring term begins

- **April 19:** Make-up classes held for:
  - Monday CE + Grad. classes
  - Day culinary & baking labs

### Important Dates for New Students

- **February 1:** Reading day (no classes)

- **February 15:** Make-up classes held for:
  - Day culinary & baking labs
  - Friday classes

- **February 21:** Academic course withdrawal deadline for session II

- **February 22:** Spring term final week

### Important Dates for Returning Students

- **February 15:** Reading day (no classes)

- **February 21:** Make-up classes held for:
  - Monday CE + Grad. classes
  - Day culinary & baking labs

- **February 25:** Advanced Standing program begins

- **February 26:** Session II classes begin

### Holiday Breaks

- **December 21:** Residence halls close at noon

- **December 23:** Residence halls close at noon

### Academic Course Withdrawal Deadlines

- **February 23-24:** CE culinary & baking labs; Columbus Day

- **February 25-26:** CE culinary & baking labs close Dec. 19 at noon and re-open Jan. 3 at noon

### Winter Term Begins

- **September 17-19:** Make-up classes held for:
  - Monday CE + Grad. classes
  - Day culinary & baking labs

### Spring Payment Deadline

- **February 26:** Holiday break begins (no classes); note: residence halls close Dec. 19 at noon and re-open Jan. 3 at noon

### Summer Term Begins

- **January 6:** Spring payment deadline (for new students)

- **January 10:** Academic course withdrawal deadline for CE, Grad. + online

### Fall Payment Deadline

- **September 23-24:** Holiday break begins (no classes)
About JWU

Founded in 1914, Johnson & Wales University is a private, nonprofit, accredited institution with approximately 16,000 graduate, undergraduate and online students at its four campuses in Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. An innovative educational leader, the university offers degree programs in arts and sciences, business, culinary arts, education, nutrition, hospitality and technology. 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 growth. The University’s impact is global, with alumni from 119 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 real-life knowledge and networking opportunities into small 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.
• JWU students intern at nearly 2,000 sites related to their major each year 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 more than 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 www.jwu.edu.

History of JWU

Johnson & Wales University (JWU) was founded as a business school in 1914 in Providence, R.I. 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, to a senior college, and ultimately to 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 two- and four-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, S.C., which offered a variety of two- and four-year programs in food service, hospitality and travel-tourism. A JWU campus opened in Norfolk, Va., in 1986, offering one- and two-year food service programs.

In 1985, graduate degree programs were introduced at the university. Today the Alan Shaw Feinstein Graduate School offers an MBA degree program, as well as master’s degrees in criminal justice and education. An Ed.D. in Educational Leadership is also offered.

The university officially changed its name to Johnson & Wales University in 1988.

In 1992, JWU opened a campus in North Miami, Florida, offering two- and four-year food service, business and hospitality programs. 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.


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, Colo., which offered an accelerated associate degree program in culinary arts to college graduates. The year also marked the beginning of a four-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 one year of study in Sweden and finish their degrees at one 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, Colo., campus, which offers two- and four-year degrees in culinary arts, hospitality and business, as well as an accelerated associate degree program originally offered in Vail. 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, N.C. JWU’s Charlotte Campus opened in fall 2004 and offers associate and bachelor’s degree programs in business, culinary arts and hospitality. The Charleston and Norfolk campuses officially closed in May 2006.

Beginning with the 2008–2009 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 two 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 two more arts and sciences degree programs.

That same year, the university restructured into three colleges and three schools: the College of Culinary Arts, the College of Arts & Sciences, the College of Management, the School of Engineering, the School of Online & Continuing Education, and the Center for Physician Assistant Studies (to be incorporated into a future School of Health Sciences).

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.

Campus Facilities

Providence, Rhode Island

Since its opening in 1914, Johnson & Wales University’s original campus in Providence, R.I., has grown from a small business school to a large, international university featuring business, culinary arts, hospitality, technology and arts & sciences programs.

For more information about JWU’s Providence Campus (http://www.jwu.edu/providence), contact Admissions 8 Abbott Park Place, Providence, RI 02903 1-800-342-5598

The City

Providence offers big-city sophistication on a welcoming scale, and is often voted one of the country’s best places to live. A historic yet fast-paced city, Providence is located within the highest per capita concentration of colleges and universities in the U.S., so it’s alive with things to do.

The major business, financial and retail districts of the city are all within walking distance of the Downcity Campus, which is convenient for students looking for part-time jobs. Also within walking distance are the Providence Performing Arts Center, Providence Public Library, Dunkin’ Donuts Center, Rhode Island Convention Center, Trinity Repertory Company, Providence Place Mall, outdoor skating at the Bank of America City Center, the Rhode Island State House, Rhode Island School of Design, Brown University and places of worship of many major religious denominations. Restaurants for every taste and budget, many owned or operated by JWU alumni, can be found throughout the city as well.

Providence’s unique geographic location — only an hour’s drive from both Boston and Cape Cod, and three hours’ drive from New York City — makes it an inviting place to live. Interstate bus and train stations are within easy reach of the Downcity Campus, and the state airport in Warwick is only about 10 miles to the south. The Rhode Island Public Transit Authority (RIPTA) provides free transportation within Rhode Island to students with a valid ID.

The Campus

The Downcity Campus is anchored by Gaebe Commons, a popular hub of student activity, and surrounded by a variety of shops, restaurants, cafes, music venues and a picturesque riverfront. This campus is home to students in the College of Management, the School of Engineering & Design and the College of Arts & Sciences.

The nearby Harborside Campus sits on 105 scenic acres along Narragansett Bay, and houses the College of Culinary Arts, the Wildcat Center (home of the NCAA Division III Wildcats), and the Culinary Arts Museum at JWU. Residential facilities are located throughout Providence and Cranston. JWU provides free shuttle bus service between the campuses and residence halls.

Academic Facilities and Administrative Offices — Downcity Campus

THE ACADEMIC CENTER at 138 Mathewson Street houses the School of Technology and features classrooms; the media/graphics department; computer, engineering and science laboratories; faculty offices; the dean’s office, Alan Shawn Feinstein Technology & Design Center, and the School of Engineering & Design Presentation Room.

The CENTER FOR PHYSICIAN ASSISTANT STUDIES, located at 35 Claverick Street, houses classrooms, laboratories and faculty and directors offices for the Physician Assistant program.

The CITIZENS BANK CENTER FOR STUDENT INVOLVEMENT at 232 Weybosset Street houses Student Activities (including the Campus Herald and Johnsonian yearbook offices), Greek Councils, New Student Orientation & Support Programs, Parent Relations and Spiritual Life.

THE DEL SESTO building, located at 274 Weybosset Street, houses Information Technology Operations.

The JOHN HAZEN WHITE CENTER FOR ARTS & SCIENCES, located at 30 Chestnut Street (the corner of Pine and Chestnut streets), contains the departments of English, English as a Second Language (ESL), humanities, mathematics and social sciences, as well as the language laboratory and arts and sciences classrooms. It also houses the Market Place campus dining facility, Inactive Records, the Center for Academic Support for the Downcity Campus, Experiential Education & Career Services for the Downcity Campus, the dean’s office and faculty offices.

JOHNSON HALL, located at 59 Chestnut Street, includes accounting faculty offices, several accounting classrooms, City Burger (a snack bar and grill for students, faculty and staff) and Starbucks®.

The Johnson & Wales University PARKING GARAGE, located at the corner of Pine and Richmond Streets, offers convenient, affordable parking for all students. Students need their university ID to enter and rates are posted at the entrance.

ONE WEYBOSSET HILL, located at 33 Broad Street, houses the central administration office of the university on the sixth floor, and University Admissions, National Student Organizations and Information Technology on the fifth floor. It is also the home of the University Bookstore (operated by Follett Higher Education Group), located on the first floor.

The RICHMOND Building is located at 270 Weybosset Street. It currently houses Information Technology, the Employee Development Institute and Student Communications, as well as the Providence Police Department District 1 Substation.

The administrative and operations headquarters for CAMPUS SAFETY & SECURITY are located at 264 Weybosset Street.

The STUDENT SERVICES CENTER, located at 274 Pine Street, houses Student Academic & Financial Services, International Student Services, Student ID cards, Study Abroad and Institutional Research.

The TACO CENTER FOR BUSINESS AND ARTS & SCIENCES, located at 10 Abbott Park Place, houses classrooms and faculty offices for the economics department, the science department and the Larry Friedman International Center for Entrepreneurship. The Alan Shaw Feinstein Community Service Center and the Honors Program office are on the fifth floor.

WALES HALL, located at 8 Abbott Park Place, houses the fitness center, shower and locker rooms and the commuter lounge on the lower level, and the Pepsi Forum auditorium, Student Payroll, Health Education and the Gender Equity Center on the first floor. The second floor houses the Chancellor’s Office, Counseling Services and Community Relations. The third floor houses Health Services for the Downcity Campus. The fourth and fifth floors are home to JWU’s Human Resources and Payroll.

The XAVIER COMPLEX, located at 259 Pine Street at Broad and Claverick streets, houses classrooms, faculty offices, a variety of computer and word processing labs, and Schneider Auditorium. This complex also houses the College of Management. The Statler Dining Room, a hospitality kitchen lab, Bistro 61 and a hospitality beverage lab are on the first floor.

Xavier Hall in the Xavier Complex includes an interdenominational chapel, the BRIDGE Center, Online Learning, and a residence hall with laundry facilities.

THE YENA CENTER, located at 111 Dorrance Street in Downcity Providence, houses the main library and library administrative offices, undergraduate Admissions (except culinary), Catering and Special Events, and the university’s offices for Accounts Payable; Accounting; Procurement; Compliance, Internal Audit & Risk Management; and Office of General Counsel, as well as We Proudly Serve and Campus Dining.

Academic Facilities and Administrative Offices — Harborside Campus

63 BAKER STREET houses Resource Development, Alumni Relations, University Design & Editorial Services and University Marketing.

Johnson & Wales University
The ALUMNI HOUSE, at 1146 Narragansett Boulevard in Cranston, is used for distinguished visiting professor lodging.

The CUISINART CENTER FOR CULINARY EXCELLENCE, located at 333 Shipyard Street, is where the College of Culinary Arts is based. This also includes College of Culinary Arts faculty offices, the deans’ and administrative offices, the Coors Brewing Laboratory and the International Baking & Pastry Institute.

The center includes hot and cold kitchens, bakeshops and pastry shops, dining rooms, meatcutting and meat processing rooms, receiving and storeroom, an oenology and beverage service laboratory, and culinary purchasing offices.

The GRACE WELCOME CENTER at 120 Harborside Boulevard is the location for Culinary and Graduate Admissions. The facility includes a 70-seat presentation room, Galleria of Culinary Artifacts, conference room and welcome area, as well as staff office space.

HARBOR VIEW, located at 1150 Narragansett Boulevard in Cranston, houses a large student dining hall, kitchen and bakeshop labs and a residence hall with laundry facilities.

THE HARBORSIDE ACADEMIC CENTER (HAC), at 265 Harborside Boulevard houses department faculty offices for the College of Culinary Arts, as well as the department chairs of culinary arts and food service.

Academic facilities include classrooms, the chocolate and sugar lab and the baking technology lab. CAFE, the Culinary Arts Foodservice Exposition, is an addition to the Harborside Academic Center and features state-of-the-art kitchens and laboratories, bakeshops, a food science and product development lab, and the Cintas Dining Room used by culinary arts students. HAC also contains a Starbucks®, Red Sauce Pizza & Pasta, the University Office of Culinary Education, microbiology lab, a multimedia center, the HAC Amphitheater, Culinary Special Services and the Harborside Computer Center, containing 156 computers, five computer labs and an administrative staff area.

THE FRIEDMAN CENTER, located at 321 Harborside Boulevard, houses several student services that have been located together for student convenience.

These offices and their hours of operation are

- Residential Life: Monday–Friday, 8:30 a.m. to 4:30 p.m.
- Experiential Education & Career Services: Monday–Friday, 8:30 a.m. to 4:30 p.m.
- Student Academic & Financial Services: Monday–Thursday, 8:30 a.m. to 6 p.m.; Friday, 8:30 a.m. to 4:30 p.m.; Saturday, 9 a.m. to noon (first Saturday of each month)

Also located in this building are the Center for Academic Support, the Culinary Arts Museum at JWU, the Harborside Campus Library, Printing & Mailing Services, the Harborside Substation of Campus Safety & Security, Liberty Market, as well as the warehouse, the administrative offices of Facilities Management, Facilities Engineering and Maintenance, classrooms, department faculty offices for the College of Arts & Sciences and Online Facilities Management, Services on the second floor.

The WILDCAT CENTER, located at 305 Shipyard Street, houses Health Services for the Harborside Campus, Athletics, two gymnasiums, student life programming space, game room, fitness center, the university’s Harborside Bookstore (operated by Follett Higher Education Group), Student Activities and Student Conduct.

University-owned or -operated Practicum Educational Facilities

JWU is in a unique position to offer students hands-on learning in a variety of industry-related businesses. The following practicum educational facilities are owned or operated by JWU and provide students with internships in their field of study.

The RADISSON HOTEL PROVIDENCE AIRPORT, located in Warwick, R.I., near T.F. Green State Airport, offers internships in culinary, restaurant, food service and lodging operations.

Staffed by JWU travel-tourism internship students, the T.F. Green State Airport INFORMATION BOOTH helps travelers to Rhode Island find their way to the state’s best attractions and learn about lodging and transportation options.

Equine students study horse care and management at the CENTER FOR EQUINE STUDIES, a JWU-owned stable, paddock and ring in Rehoboth, Mass., reserved for the university’s exclusive use, with limited space for students to board their own horses.

In SCHOOL OF TECHNOLOGY LABS including the Feinstein Center for Technology & Design, students perform graphics, Web, programming, networking, database and other technology-based services for a number of clients.

In UNIVERSITY FINANCE AND ACCOUNTING, accounting students have the opportunity to gain experience in a variety of accounting and financial functions including student payroll, accounts payable, accounting clerk functions in inventory and sales reporting, general ledger, financial reporting and budgeting, and accounting cycle functions.

The food service industry spans a range of operational facilities and outlets. Johnson & Wales University provides a variety of food service outlets that serve as practicum educational facilities for students participating in internships. The spectrum of food service operations varies from high-volume, quantity production to specialized coffee and retail outlets. The following are some of the practicum educational facilities available for internships.

CITY BURGER, located at the corner of Chestnut and Pine streets, is the best place to grab a fresh-ground hamburger, hand-cut fries and a milkshake.

HARBOR VIEW at the Harborside Campus is a quantity-food facility. It serves a wide variety of fresh foods daily.

The JOHNSON & WALES BAKERY COMMISSARY is located in Harbor View at the Harborside Campus. This high-volume professional baking facility produces pastries and desserts and pastries served universitywide.

LIBERTY MARKET, located in The Friedman Center, offers healthy foods and snacks, fresh coffee and pastries, art and school supplies and various residence hall room necessities. It also offers a large selection of juices, energy drinks, frozen entrées, ice cream and favorite snack foods, including vegetarian and organic items, as well as magazines, specialty gift baskets and personal items.

MARKET PLACE is located in the John Hazen White Center at the corner of Pine and Chestnut streets. It serves great food cooked to order, and features Nature’s Bounty Grill, where all items are sustainable, all natural or organic.

RED SAUCE PIZZA & PASTA, located in the Academic Center at the Harborside Campus, is the latest lunch, dinner and late-night dining option. The menu features made-to-order pastas, grilled pizzas, calzones, sandwiches and farm fresh salads.

SNOWDEN DINING CENTER is located on Weybosset Street, and specializes in a variety of grilled and made-to-order items and signature sandwiches.

STARBUCKS® store, operated by Johnson & Wales University pursuant to a license from Starbucks Corporation, is located next to City Burger at the corner of Chestnut and Pine streets. A second Starbucks store is located on the Harborside Campus. We Proudly Serve is located in The Yena Center. Menu items include coffee, tea and pastry selections.

The WEYBOSSET STREET CAFÉ, located on the corner of Page and Weybosset streets, offers an eclectic menu of international food.

University Library Network

The Johnson & Wales University Library Network is comprised of the libraries of the Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. campuses. An important aspect of the network is the access it provides to resources, services and facilities shared by the Higher Education Library Information Network (HELIN), a consortium of academic, law, and health sciences libraries in southern New England. Johnson & Wales University Library is also a key partner with the university’s academic programs in the enhancement of student research skills through the delivery of classroom instruction, online information literacy tutorials, Web-based guides customized to the research outcomes of specific courses and curricula, plus personalized reference services delivered to students in person, over the phone, through email, online chat, or SMS. In addition, the library hosts the Scholar’s Archive@JWU (http://scholarsarchive.jwu.edu), an open-access digital commons dedicated to preserving and promoting examples of scholarly or artistic works produced at or belonging to the university.

The main Johnson & Wales University Library facility in Providence occupies the first two floors of The Yena Center at 111 Dorrance Street. It houses the largest of the University Library Network’s book, periodical and audiovisual resource collections, as well as the administrative offices of the university.
dean of libraries. Other resources include access to numerous online databases, computer workstations, group study rooms, private study carrels, soft seating, an electronic classroom and wireless Internet connectivity throughout the facility. Coffee, tea and light snacks can be purchased from the We Proudly Serve café, generally open according to library hours. During the academic year the library’s hours are Monday through Thursday, 7:30 a.m. to midnight; Friday, 7:30 a.m. to 8 p.m.; Saturday, 10 a.m. to 7 p.m.; and Sunday, 11 a.m. to midnight. Professional reference services are available Monday through Thursday, 8 a.m. to 10 p.m.; Friday and Saturday, 8 a.m. to 6 p.m.; and Sunday, 2 to 10 p.m. Note that schedules are subject to change during exam weeks, term breaks, holidays and over the summer.

Library collections and services at the Harborside Campus are located in The Friedeman Center at 321 Harborside Boulevard and primarily support the curricula for the College of Culinary Arts, with ancillary resources available for graduate programs. Like its downcity affiliate, this facility provides access to online databases, computer workstations, group study rooms and wireless Internet connectivity, as well as numerous books, periodicals and audiovisual resources. In addition, this library holds an important collection numbering in the thousands of restaurant menus from around the world. Hours of operation during the academic year are Monday through Thursday, 7:30 a.m. to midnight; Friday, 7:30 a.m. to 10 p.m.; Saturday, 8 a.m. to 7 p.m.; and Sunday, 11 a.m. to midnight.

Residence Halls

All halls are coeducational and smoke free. All are cable and Internet ready. During the first two weeks of the fall term, each room is provided with a MicroFridge®, which students may opt to rent for the rest of the year, with the exception of Renaissance Hall, The Cove and Harborside Village, which feature full-size refrigerators. Students are allowed only one MicroFridge per room.

Downcity Campus

The Cove
1 Park Row West, Providence, R.I.
401-680-7780

The Cove is open to sophomores, juniors and seniors and is located downcity near the train station and a short walk from campus. This hall has two-, three- and four-person apartments which feature gourmet kitchens, stainless steel appliances, granite countertops and hardwood floors. Bedrooms are carpeted and a washer/dryer is provided in each apartment unit (no card or coin required). Residents of The Cove are required to agree to abide by a community policy agreement as a condition to residing in The Cove. There is no meal plan included at this hall. Students can purchase Wildcat Meals from Student Academic & Financial Services.

Imperial Hall
15 Hospital Street, Providence, R.I.
401-598-1166

Imperial Hall is a residence facility containing single-, double-, triple- and some quad-occupancy rooms. Single- and double-occupancy rooms on the second and third floors have private baths, at a slightly higher cost than the first floor. The first floor of Imperial offers community bathrooms as well as an on-site kitchen, plus community space on the lower level. It is reserved primarily for upperclassmen. Student parking is not available at this hall.

McNulty Hall
101 Pine Street, Providence, R.I.
401-598-4797

McNulty Hall is located adjacent to The Yena Center (library) at the Pine Street perimeter of Gaebe Commons. McNulty houses first-year technology, business, hospitality, arts & sciences and culinary arts students, and features double-, triple- and quad-occupancy rooms, all of which are air conditioned and have private baths. Also, McNulty features laundry rooms and a variety of common areas for study and recreational use. Student parking is not available at this hall, although private parking is available from vendors in nearby lots.

Renaissance Hall
101 Cedar Street, Providence, R.I.
401-598-2800

Renaissance Hall is located at the corner of Dean and Cedar streets, near the historic Federal Hill section of Providence. Renaissance houses first-year, international and upperclass students. Located on a regular university bus route, it is close enough to classes that many students choose to walk together to class. This facility provides suite-style living with primarily four residents in each unit. Equipped with kitchens and private baths, this facility also maintains a recreation room and study rooms, as well as a laundry room. Limited university student parking is available through a lottery process for upperclassmen. There is no meal plan included at this hall. Students can purchase Wildcat Meals from Student Academic & Financial Services.

Snowden Hall
32 Page Street, Providence, R.I.
401-598-1025

Snowden Hall, available at a slightly higher cost, contains double-, triple- and quad-occupancy rooms with private baths and air conditioning. Residents of this hall are a mix of first-year and upperclassmen. It also houses a dining center featuring grilled-to-order items and signature sandwiches. Student parking is not available at this hall.

Xavier Hall
60 Broad Street, Providence, R.I.
401-598-1496

Xavier Hall, adjacent to the Xavier Academic Complex, has a limited number of single occupancy rooms for upperclass students, and double-, triple- and
quad-occupancy rooms available for first-year students. Student parking is not available at this hall.

**Harborside Campus**

**EAST HALL (401-598-1189)**

**WEST HALL (401-598-1155)**

**SOUT HALL (401-598-4720)**

2 Washington Avenue, Providence, R.I.

East, West and South halls are neighboring residence halls located on the Harborside Campus near academic and student service facilities. Primarily for culinary and baking & pastry arts students, rooms in East Hall and South Hall house four residents. West Hall offers triple rooms. Each hall has community bathrooms, a laundry room, study room and recreation room. University student parking is available to all with a valid sticker.

**Harbor View**

1150 Narragansett Boulevard, Cranston, R.I.

401-598-1154

Harbor View is located on the Cranston-Providence line and overlooks Narragansett Bay. It is within walking distance of the Harborside Campus. Harbor View contains triples and some quads with private baths, as well as a dining center, recreation room with a large-screen TV, and study room. It is reserved for upperclassmen and some first-year students. There is limited parking available.

**Harborside Village**

100 Harborside Boulevard, Providence, R.I.

401-808-6000

Open to juniors and seniors, Harborside Village is comprised of 12 individual buildings with 12 four-person apartment units in each. Apartments are fully furnished and feature four single, private bedrooms; two private bathrooms; an eat-in kitchen; a common room; and a washer/dryer unit (no card or coin required). An on-site community building houses village resident mailboxes, a function room, a game room, and the community management office. Parking is available through a lottery process. Residents of Harborside Village are required to agree to abide by a community policy agreement as a condition to residing in Harborside Village. There is no meal plan included at this hall. Students can purchase Wildcat Meals from Student Academic & Financial Services.

**Centennial House**

135 Norwood Avenue, Cranston, R.I.

Centennial House is a nontraditional housing option, different from that of a residence hall. Opening in 2013, Centennial House houses approximately 25 residents in a cooperative-style living environment focused on self-governance and community service.

**Campus Dining Services**

JWU is in a unique position to provide students with quality food service. Culinary arts and hotel students, as part of their laboratory training, provide much of the food service at the university, under the supervision of professional chef-instructors.

The following dining centers are available for students on a meal plan and their guests: Harbor View Dining Center, Market Place, Red Sauce Pizza & Pasta, Weybosset Street Café, Snowden Dining Center, City Burger, as well as three Starbucks® which are located on the Downsity and Harborside campuses.

All resident students, except for those living in The Cove and Harborside Village, are required to subscribe to the university’s Room and Board plan, which provides 15 meals per week. Commuter and all resident students may make use of the campus dining facilities as well by purchasing commuter meals. Meals can be purchased individually or at a discounted price in blocks of 10, 25 or 50 at Campus Dining, located in The Yena Center, 111 Dorrance Street. For more information, contact Campus Dining at 401-598-1433.

**Accreditations and Approvals**

*Updated 5/13/14*

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 four campuses in Providence, R.I.; North Miami, Fla.; Denver, Colo.; Charlotte, N.C.; and its online programs. Inquiries regarding JWU’s accreditation status should be directed to the 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

Burlington, MA 01803-4531

Toll-free phone: 888-88-NEASC

Email (cihe@neasc.org)

Legal control is vested in the Board of Trustees of Johnson & Wales University.

The university is approved for the training of veterans. JWU is an institutional member of Service Members Opportunity Colleges.

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 the Associate Provost for Planning and Institutional Effectiveness, Office of the Provost, Johnson & Wales University, One Weybosset Hill, Sixth Floor, 33 Broad Street, Providence RI 02903; phone: 401-598-1359.

**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.

**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 five years from matriculation of the first class. Successful graduates will receive a Master of Science in Physician Assistant Studies (MPHAS) 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 B.S. degree completion programs in Food Service Management and is required to publish information regarding certain state approvals of these programs.

Johnson & Wales University is registered as a private institution with the Minnesota Office of Higher Education pursuant to sections 136A.61 and
136A.71. Registration with the Minnesota Office of Higher Education is not an endorsement of the institution. Credits earned at the institution may not transfer to all other institutions.

The South Carolina Commission on Higher Education, 1122 Lady Street, Suite 300, Columbia, SC 29201 (phone: 803-737-2260), licenses Johnson & Wales University to recruit South Carolina students into its programs. Licensure indicates only that minimum standards have been met; it is not an endorsement or guarantee of quality.

**Student Complaint Process for Online Students:** If you are enrolled as an online student 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/uploadedFiles/Documents/Policies_and_Procedures/JWUState-by-StateInformationforOnlineStudentComplaintProcess.pdf).

**Affiliations**

JWU, 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 admission to, access to, treatment of, or employment in its programs and activities.

The following person has been designated to handle inquiries regarding this statement:

Elizabeth Canning (elizabeth.canning@jwu.edu), nondiscrimination coordinator and title IX coordinator, Johnson & Wales University, 8 Abbott Park Place, Providence, RI 02903, 401-598-2716

The nondiscrimination coordinator (who is also the university’s title IX coordinator and section 504 coordinator) has been designated to carry out the university’s responsibilities under 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.

The university’s full Prohibited Discrimination and Harassment Policy is included in the Student Handbook (http://catalog.jwu.edu/handbook/generallibraryinformationandpolicies/discriminationandharassment) for each campus (available on the university’s website (http://www.jwu.edu/uploadedFiles/Documents/Policies_and_Procedures/JWUProhibitedDiscriminationHarassmentPolicy.pdf) or upon request to the nondiscrimination coordinator).

Inquiries concerning the application of 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 Street, 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, One Biscayne Tower, 2 S. Biscayne Boulevard, Suite 2700, Miami, FL 33131, 800-669-4000
- Florida Commission on Human Relations, 2009 Apalachee Parkway, Suite 100, Tallahassee, FL 32301, 850-488-7082

**Colorado:**

- Equal Employment Opportunity Commission, 303 East 17th Avenue, Suite 410, Denver, CO 80203, 303-866-1300
- Colorado Civil Rights Division, 1560 Broadway, Suite 1050, Denver, CO 80202-5143, 303-894-2997

**North Carolina:**

- Equal Employment Opportunity Commission, 129 West Trade Street, Suite 400, Charlotte, NC 28202, 704-344-6682
- N.C. Human Relations Commission, 116 W. Jones Street, 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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• Maureen Farrell, Ph.D., department chair, professor; B.A., M.A., University of Rhode Island; Ph.D., University of Notre Dame
• Nelson Guertin, Ph.D., associate professor; B.A., Providence College; M.A.T., Rhode Island College; Ph.D., Salve Regina University
• Ann Kordas, Ph.D., associate professor; B.A., Rhode Island College; J.D., Boston University School of Law; Ph.D., Temple University
• Colleen Less, J.D., associate professor; B.A., University of Massachusetts; J.D., Suffolk University Law School
• Claudette Levesque Ware, Ph.D., professor; B.A., Walsh College; M.A., Boston College; C.E.S., L’universite De Grenoble, France; Ph.D., Salve Regina University
• Ernest Mayo, J.D., professor; B.A., Clark University; M.A., Providence College; M.C.J., Boston University; J.D., University of Miami
• Fred Pasquariello, M.A., associate professor; B.A., M.A., Providence College
• Kenneth Schneyer, J.D., professor; B.A., Wesleyan University; J.D., University of Michigan School of Law
• David Spatt, J.D., associate professor; B.A., University of Rhode Island; J.D., Brooklyn Law School

Mathematics

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• Richard Cooney, M.A.T., associate professor; B.S., University of Rhode Island; M.A.T., Rhode Island College
• Evelina Lapierre, Ph.D., associate professor; B.S., State University of New York - Binghamton; M.A., State University of New York - Albany; Ph.D., University of Rhode Island
• Adam Hartman, Ph.D., assistant professor; B.S., B.S., B.A., George Washington University; Ph.D., Brown University
• Lucille Ligas, M.Ed., associate professor; B.S., M.Ed., Indiana University of Pennsylvania
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Science
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- Calden Collins, M.A., assistant professor; B.S., University of Rhode Island; M.A., Wesleyan University
- Christos Dimos, Ph.D., assistant professor; B.S., Sacred Heart University; Ph.D., University of Rhode Island
- Mark Hengen, M.S.F., associate professor; B.S., Michigan State University; M.S.F., Yale University
- Donald Kaczmarczyk, Ph.D., professor; B.S., University of Connecticut; M.S., University of Hartford; Ph.D., University of Rhode Island
- Pat Overdeep, M.A., associate professor; B.S., University of Rhode Island; M.A., Rhode Island College
- Kristin Rosler, Ph.D., assistant professor; B.S., Tulane University; Ph.D., University of Kentucky
- Ryan Tainsh, M.S., assistant professor; B.A., M.S., University of Rhode Island
- Patricia Brady Wilhelm, Ph.D., interim department chair, professor; B.A., Cornell University; Ph.D., Brown University

Social Sciences
- Dorothy Abram, Ed.D., associate professor; B.A., Boston University; A.L.M., Ed.D., Harvard University
- Cheryl Almeida, Ph.D., professor; B.A, The College of Holy Cross; M.A., Assumption College; Ph.D., Boston College
- Russell Chabot, Ph.D., associate professor; B.A., M.A., University of Rhode Island; Ph.D., State University of New York - Buffalo
- Heather Cosimini, Ed.D., assistant professor; B.A., Roger Williams University; M.S.W., Boston University; Ed.D.; Johnson & Wales University
- Michaela DeCatulado, CAGS, associate professor; B.A., M.A., Rhode Island College; CAGS, Salve Regina University
- Mari Dias, Ed.D., professor; B.A., M.A., Rhode Island College; Ed.D., Johnson & Wales University
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- Allison Kramer, Ph.D., assistant professor; B.A., University of North Carolina at Chapel Hill; M.Ed., Ph.D., Colorado State University
- Lawrence LaFauci, M.S., associate professor; B.S., Providence College; M.S., Johnson & Wales University
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- Anice M. O'Conn, Ph.D., professor; B.A., Westfield State College; M.A., State University of New York - Fredonia; Ph.D., Salve Regina University
- Scott R. Papp, M.A., associate professor; B.S., United States Air Force Academy; M.S., University of Arkansas; M.A., University of Scranton
- Stephen Priscella, MBA, instructor; B.S., Boston University; MBA, New Hampshire College
- Kenneth J. Rourke, MBA, associate professor; B.S., MBA, Bryant College; Series 63 and 7 Certifications; Registered Representative
- Jessica Shenwood, Ph.D., assistant professor; B.A., Wesleyan University; M.S., Ph.D., North Carolina State University
- Christine Stamm, Ed.D., professor; A.S., B.S., M.S., Johnson & Wales University; Ed.D., Boston University

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- Jeffrey Baluch, M.A.; B.A., University of Rhode Island; M.A. Rhode Island College (ESL)
- Catherine Besnier, M.A.; B.A, M.A. University of California (French, humanities)
- Ronald Crudele, M.Ed.; B.A., M.Ed., Providence College (English)
- Linda Davis, M.A.; B.A., Gordon College; M.A., University of Rhode Island (English)
- Claudia Eagan, M.A.; B.A., University of Rhode Island; M.A., Rhode Island College (English)
- Charles J. Fogarty, M.P.A.; B.A., Providence College; M.P.A., University of Rhode Island (leadership studies)
- Jacqueline Gounaris, MBA; B.S., MBA, Johnson & Wales University (leadership studies)
- Caitlin J. Hawes, M.A.; B.A., University of Massachusetts; M.A., Ohio University (English)
- Michael Hayes, M.S.T.; B.S., University of Alabama; MBA, M.S.T., Bryant College (mathematics)
- Karen Iacobbo, M.A.; B.A., Rhode Island College; M.A., University of Rhode Island (English)
- Joseph LaFauci, M.A.; M.A., Providence College (humanities)
- Roger Lavoie, M.A.; B.A., Providence College; M.A., University of Rhode Island (humanities)
- Thomas Malafonte, Ph.D.; B.S., M.S., Ph.D., Brown University (mathematics)
- Ann Martini, M.A.; B.A., University of Rhode Island; M.A., Emerson College (English)
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- Alexander Russo, M.A.T.; B.A., M.A.T., Rhode Island College (humanities)
- Arlin Zoraian, M.Ed.; B.A., M.Ed., Rhode Island College (mathematics)

School of Professional Studies

Department Chairs
- Beth Beukema, M.S., director, center for equine studies
- Thomas P. DiPaola, Ph.D., director, educational leadership program

Faculty

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- Dirk Fogg, MBA, assistant professor; B.A., Skidmore College; MBA, Johnson & Wales University
- Cynthia A. Sharp, D.V.M., associate professor; D.V.M., The Ohio State University College of Veterinary Medicine
- Crystal Taylor, M.S., associate professor; A.S., B.S., M.S., Johnson & Wales University

Criminal Justice
- James Desmarais, J.D., assistant professor; A.S., Johnson & Wales University; B.S., Roger Williams University; J.D., New England School of Law
- Daniel Driscoll, M.S., associate professor; B.S., Bryant College; B.A., Roger Williams College; M.S., Salve Regina University
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- Ralph Jasparro, Ph.D., associate professor; B.A., M.A., Providence College; CAGS, University of Connecticut; Ph.D., Clayton University
- Stacey L. Kite, D.B.A., professor; B.S., M.S., Johnson & Wales University; DBA, Argosy University
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• Suzanne Whalen, M.Ed., SLP, supervisor of elementary programs
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College of Culinary Arts

Administration
• Peter Lehmuller, Ed.D, dean
• Susan Marshall, Ed.D., associate dean
• Matt Tetzner, B.S., director of culinary operations

Dean Emeritus
• Robert M. Nograd, B.S., CMC, dean emeritus; B.S., The Technological Institute of Israel

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• William Idell, M.S., department chair, culinary arts
• Dean Lavornia, M.A.T., CEPC, department chair; international baking & pastry institute
• Edward Kory, M.A., CWE, WSET, department chair, dining room and beverage services
• Maureen Pothier, MBA, CEC, WSET, department chair, culinary labs
• Todd Seyfarth, M.S., RD, CSSD, department chair, culinary nutrition
• Gilbert Stansfield, MBA, department chair, culinary arts
• Gary Welling, A.S., department chair, international baking & pastry institute

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• John Auksotlis, A.S., instructor; A.S., Johnson & Wales University
• Claudia Berube, instructor
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• John Dion, M.S., associate professor; A.O.S., Culinary Institute of America; B.S., M.S., Johnson & Wales University
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• Mary Ann Eaton, Ph.D., professor; B.S., Ph.D., University of Rhode Island
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• Stacy Mirabello, B.S., instructor; A.S., B.S., Johnson & Wales University
• Richard Miscovich, MBA, associate professor; B.A., Michigan State University; MBA, Johnson & Wales University
• Valeria Molinelli, M.S., associate instructor; M.S., Johnson & Wales University
• Francis Mullaney, A.O.S., instructor; A.O.S., Culinary Institute of America
• Mitchell Murad, M.Ed., assistant professor; A.S., B.S., Johnson & Wales University; M.Ed., Fitchburg State University
• Neath Pal, instructor; Grand Diplome, La Varenne École de Cuisine
• Robert Pekar, M.A.T., associate professor; A.O.S., Culinary Institute of America; A.S., Manchester Community College; B.S., M.A.T., Johnson & Wales University
• Jennifer Pereira, M.A., assistant professor; B.S., Johnson & Wales University; M.A., Liberty University
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• Gary Wellin, A.S., instructor; A.S., Johnson & Wales University
• Rolland Wesen, B.S., instructor; B.S., Carnegie Mellon University
• Kenneth Wollenberg, M.Ed., CEPC, associate professor; A.O.S., B.S., M.Ed., Johnson & Wales University
• Robert Zielinski, A.S., associate instructor; A.S., Johnson & Wales University
• Russ Zito, M.S., associate professor; A.O.S., B.S., M.S., Johnson & Wales University

Adjoint Faculty
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• Olga Bravo, M.F.A.: B.F.A., SUNY-New Paltz; M.F.A., Rhode Island School of Design
• Gloria Cabral, B.S., A.S., Johnson & Wales University
• Segundo Torres, B.S., Johnson & Wales University
• Rebecca Wagner, M.F.A.; B.F.A., Cleveland Institute of Art; M.F.A., College of Ceramics

School of Engineering & Design

Administration
• Francis T. Tweedie, M.S., dean
• Nicola LaManna, M.Ed., assistant dean

Department Chairpersons
• Brian Alves, M.F.A., department chair, department of design
• Lisa Nademlynsky, MBA, department chair, technology resource education center
• Kathryn Parchesco, M.S., department chair, engineering and information technologies

Faculty

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• Brian Alves, M.F.A., department chair, assistant professor; B.A., Bradford College; M.A., M.F.A., University of Iowa
• Stephen Andrade, M.Ed., associate professor; B.A., University of Rhode Island; M.Ed., Northeastern University
• Ulrike Gencarelie, F.H., assistant professor; F.H., Fachhochschule Darmstadt
• Kayn Jimenez, M.F.A., assistant professor; B.F.A., Moore College of Art Design; M.F.A, University of the Arts
• Deana Marzocchi, M.S., assistant professor; B.S., Rhode Island College; B.S., M.S., Salve Regina University
• Eugene Santos, M.A., instructor; B.A., M.A., Rhode Island College

Engineering and Information Technologies
• Eric Ariny, M.Arch., instructor; B.S., M.Arch., Northeastern University
• Alfred D. Benoit, M.C.S., instructor; A.E., Worcester Junior College; B.S.A., Worcester State College; B.S.E.T., Central New England College; M.S.C.S., Worcester State College
• Tom Calabrese, Ph.D., associate professor; B.S., New York University; M.S., Villanova University; Ph.D., University of Connecticut
• Michael Gendron, MBA, assistant professor; B.S., Rhode Island College; MBA, Bryant College; C.N.E., Roger Williams University; C.N.I., Novell
• Jonathan Harris, M.I.D., assistant professor; B.A., University of Wisconsin-Madison; M.I.D., Rhode Island School of Design
• Charles Miller, M.A., associate professor; A.A.S., Community College of the Air Force; B.S., M.A., Johnson & Wales University
• Sol Neeman, Ph.D., professor; B.S., Israel Institute of Technology; M.S., Rhode Island College; M.S., Johnson & Wales University; Ph.D., University of Rhode Island
• Kathryn Parchesco, M.S., department chair, associate professor; B.A., Marquette University; M.S., Johnson & Wales University
• James C Sheusi, M.P.A., associate professor; A.A.S., Erie Community College, B.S., Buffalo State College; M.P.A., University of Rhode Island
• Vidyasagar Sivalingham, M.S., instructor; B.S., P.S.G College of Technology; M.S., Northeastern University; M.S., University of New Haven
• Wai Yung, M.S., assistant professor; B.S., M.S., University of Rhode Island

Innovation Lab
• Jeff Tagen, B.A., coordinator; B.A., University of Rhode Island

Technology Resource Education Center
• Patricia Arnoldi, M.S.E.T., instructor; B.S., M.S.E.T., Johnson & Wales University
• Deborah Canning, M.S., instructor; B.S., Syracuse University; M.S., California State University
• Gerianne Chapman, MBA, associate professor; A.S., B.S., Johnson & Wales University; B.A., George Washington University; MBA, University of Rhode Island
• Elaine Day, M.A.T., associate professor; A.S., B.S., M.A.T., Johnson & Wales University
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• Diane Santurri, M.Ed., assistant professor; B.S., Bryant University; M.Ed., Johnson & Wales University

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• David Brown, M.S.; B.A., Providence College; M.S., Bryant College
• Karen Cardillo, M.S.; A.S., Community College of Rhode Island; B.S., Rhode Island College; M.S., Johnson & Wales University
• Robert Carreiro, B.S.; A.S., New England School of Technology; B.S., Johnson & Wales University
• Chris Forcino, M.S.; B.S. University of Rhode Island; M.S., Johnson & Wales University
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• Anthony Moreira Jr., B.F.A.; B.F.A., Salem State College
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• William Shepherd, B.A.; A.S., A.B., Rhode Island School of Design
• Evan Villari, M.F.A.; B.A., University of Rhode Island; M.F.A., Art Institute of Boston at Lesley University
• Daniel Wilga, MBA; B.S., MBA, Johnson & Wales University

College of Management

Administration
• Michael J. Petrillose, Ph.D., dean, College of Management
• Richard Brush, MBA, CHE, interim assistant dean, School of Business
• Robert A. Fink, Ed.D., CHE, assistant dean, School of Hospitality

School of Business

Department Chairpersons
• Louis D’Arosca, Ed.D., interim department chair, accountancy & finance
• John Varlaro, M.A., interim department chair, management
• Erin Wilkinson, DBA, interim department chair, marketing

Faculty Emerita
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• Carol Randall, M.S., CBE, CRI, chairperson emeritus - Office Education Department; associate professor of office education; B.S., Bryant College; M.S., University of Rhode Island
• Paul Trznadel, Ph.D. (hon.), professor; B.S., Husson College; MBA, Suffolk University; M.S., Salve Regina University; Ph.D. (hon.), Johnson & Wales University

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• Peter Bortolotti, MBA, associate professor; B.A., University of Connecticut; MBA, Pennsylvania State University
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• Oscar Chlababtu, MBA, associate professor; B.S., MBA, Providence College
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• Bud Remillard, J.D., associate general counsel
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• Michele Forand, B.S., academic operations manager

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• Rita Mulligan, M.S., director of international admissions operations
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• William Priante, B.S., dean of admissions
• James Richard, B.S., director of culinary admissions
• Al Seitz, MBA, director of the admissions representative network
• Manny Tavares, M.Ed., dean of international recruitment and training
• Patricia VanWormer, B.A., director of admissions marketing

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• Sandra Lawrence, A.S., CCEP, compliance associate
• Jayne M. Del Sesto, MBA, policy coordinator
• Piya Sarawgi, MBA, compliance and risk management communications manager

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• Sheri L. Ispir, M.S., director of experiential education & career services
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• Andrea Frost, MBA, assistant director of experiential education
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• Alan Restivo, MBA, university controller
• Maria Rix, B.S., assistant university controller
• Akhil Gupta, M.Sc., executive director of university procurement & budget
• Eileen T. Haskins, M.S., university budget director
• Nancy J. O’Neill, CPCU, ARM, insurance and property risk manager

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• Christine Oliver, B.S., director of benefits
• Frances Harnois, A.S., CPP, director of payroll
• Diane Bonin, B.S., director of student employment

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• Paul D. Lacroix, DEFM, dean emeritus, international affairs
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• Lisa Donegan, director of study abroad programs

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• Katherine Kavanagh, M.S., director of catering and special events
• Steven Sandblom, FMP, director of campus dining
• Kenneth Watt, B.S., CEC, executive chef of auxiliary services

Resource Development
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• Michael Eatough, M.A., executive director of major gifts
• Terrence Williams, M.S.M., executive director of alumni relations
• Ann-Marie Reddy, B.A., director of the annual fund
• Maureen Rooney, M.A., director of prospect research
• Michael J. Schrader, B.A., director of grants & sponsored program administration
• Julia S. Emlen, director of scholarships & stewardship
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• Jane Hanna, M.A., director of academic counseling
• Tammy Harrigan, B.S., university registrar
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• Mary E. Graf, associate dean of athletics
• Nancy Hardendorf, B.S., director of parent relations
• Scott Lyons, M.A., director of student activities
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• Wendy Speck, RNC, director of health services
• Kelly Dunn, director of new student orientation
• Christopher Zacharda, Ed.D., associate dean of student life
• Claire K. Hall, J.D., director of student conduct and special advisor to student services

**University Communications**

• Doug Whiting, B.A., vice president of communications
• Lisa Pelosi, M.A., executive director of communications & media relations
• Greg DiStefano, MBA, executive director of university marketing
• Brian Murphy, B.F.A., director of design & editorial services
• Ed Pereira, B.F.A., art director of design & editorial services

* This is only a partial listing.
Programs of Study

- **Associate in Science (A.S.) Degree**
  - Baking & Pastry Arts (p. 28)
  - Computerized Drafting (p. 30)
  - Computing Technology Services (p. 30)
  - Culinary Arts (p. 28)

- **Bachelor of Science (B.S.) Degree**
  - Accounting (p. 33)
  - Baking & Pastry Arts and Food Service Management (p. 34)
  - Business Administration (p. 34)
  - Business Studies (p. 35)
  - Counseling Psychology (p. 24)
  - Criminal Justice (p. 26)
  - Culinary Arts & Food Service Management (p. 36)
  - Finance (p. 37)
  - Hotel & Lodging Management (p. 38)
  - Information Science (p. 31)
  - Liberal Studies (p. 27)
  - Management (p. 38)
  - Marketing (p. 39)
  - Restaurant, Food & Beverage Management (p. 40)
  - Risk Management (p. 41)
  - Travel-Tourism & Hospitality Management (p. 41)

- **Certificate**
  - Computer-Aided Drafting (p. 30)
  - Criminal Justice (p. 26)
  - Management (p. 39)

- **Non-Degree**
  - Arts & Science Core Experience (p. 24)
College of Arts & Sciences

School of Professional Studies
• Bachelor of Science (B.S.) Degree
  • Counseling Psychology (p. 24)
  • Criminal Justice (p. 26)
• Certificate
  • Criminal Justice (p. 26)

School of Science & Liberal Arts
• Bachelor of Science (B.S.) Degree
  • Liberal Studies (p. 27)
• Non-Degree
  • Arts & Science Core Experience (p. 24)

Arts & Science Core Experience - NONDEG

Johnson & Wales University is committed to providing its students with the learning necessary for professional and personal success. A Johnson & Wales University education is intended to prepare students to become engaged citizens 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 knowing and understanding the world through the natural sciences, social sciences and humanities.

Sequential Learning
Foundational skills are taught in the first two years and reinforced throughout the curriculum: oral and written communication, information literacy, critical and creative thinking, scientific reasoning and quantitative literacy.

Students will be required to build on foundational writing skills in many disciplines in the arts and 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 which 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 will be required to complete two Integrative Learning courses, one at the sophomore level and another in the senior year. These courses will approach a big idea or question from the perspective of two or more disciplines. Developing the habit of connected inquiry throughout the four years of their undergraduate experience will allow Johnson & Wales University graduates to apply and adapt their knowledge in innovative ways. Adaptive thinking is an essential skill for professional success and for lifelong learning.

Learning Outcomes
Through the A&S Core Experience, Johnson & Wales University students are expected to meet the following learning outcomes:

Academic and Professional Skills
• Effectively apply oral and written communication strategies appropriate for a particular situation and/or audience.
• Demonstrate the ability to 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.

Understanding Human History, Cultural Diversity and Creative Expression
• Demonstrate knowledge of the complexities of human behavior and society. Interpret human behavior from various social science perspectives.
• Demonstrate the ability to analyze and interpret human history, philosophy, literature and the arts.

Understand the Natural World
• Demonstrate knowledge and application of the scientific principles that govern the natural world.

Integrative Learning
• Demonstrate the ability to synthesize and apply knowledge from multiple perspectives to complex issues and real world problems.

THE A&S CORE EXPERIENCE

Communications Foundation Courses
<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG1020 English Composition</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>ENG1021 Advanced Composition and Communication</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>ENG1030 Communication Skills</td>
<td>4.5</td>
<td></td>
</tr>
</tbody>
</table>

Integrative Learning – two required courses
<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ILHS2000 Integrative Learning Humanities/Social Sciences **</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>or ILSC2000 Integrative Learning Science with Humanities/Social Sciences</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ILSH4000 Integrative Learning Senior Level</td>
<td>4.5</td>
<td></td>
</tr>
</tbody>
</table>

Arts and Humanities – Two courses from ART, HIST, HUM, LIT, PHIL or REL
One course required by program
Additional AH course in a different discipline

Math – Two courses
MATH One course at level of placement, 1002 or higher, minimum set by program
MATH2001 Statistics (or other required by program)

Science
One SCI-designated course (may be a program requirement)

Social Sciences – Two courses from ECON, LEAD, PSCI, PSYC, SOC
One course required by program
Additional SS course in a different discipline

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

Total Credits

* IL course offerings will vary from term to term.
** Students whose programs require two or more science courses will take ILHS2000 Integrative Learning Humanities/Social Sciences, an integrative learning course that focuses on themes or questions from humanities and the social sciences; all other students will take ILSC2000 Integrative Learning Science with Humanities/Social Sciences, a course that addresses a broad idea or problem from a scientific perspective along with humanities and/or social sciences.

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 of science 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.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.

Counseling Psychology - BS

The Counseling Psychology program prepares students for careers as case/program workers and managers and aides who assist counselors in resolving clients’ personal, family, educational, mental health or work-related issues. Graduates of this program may pursue employment in the public or private sectors working in educational settings, private agencies, hospitals, rehabilitation centers or in nonprofit organizations.

Upon completion of this program, graduates are expected to demonstrate knowledge of the theoretical frameworks in counseling, professional and ethical practices, social and cultural diversity, human growth and development, career development, helping relationships, group work, assessment and research.

In addition, upon completion of the program, graduates should be able to demonstrate the ability to:
• Delineate the historical nature of psychology as well as the bio-psychosocial and developmental determinants of behavior.
• Practice effectively within the following core counselor practice domains: use of counseling strategies and techniques, client assessment, case management, treatment planning, addictions counseling, community resource utilization, job development and placement, vocational counseling, research application and ethical counseling.
admit to the counseling psychology program may do so if they have met the following criteria: a B average or better in all psychology courses and a 2.5 cumulative GPA.

Counseling Psychology

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

Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CSLG1010</td>
<td>Introduction to Helping Professions</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG2030</td>
<td>Counseling Theories and Techniques</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG2035</td>
<td>Foundations of Mental Health Counseling</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG3001</td>
<td>Introduction to Case Management</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG3005</td>
<td>Introduction to Crisis Intervention</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG3010</td>
<td>Principles of Group Counseling</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG4099</td>
<td>Internship in Counseling Psychology</td>
<td>13.5</td>
</tr>
<tr>
<td>PSYC2002</td>
<td>Abnormal Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC2015</td>
<td>Human Sexuality</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC2030</td>
<td>Developmental Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC2040</td>
<td>Psychological Issues of Addiction and Compulsive Behavior</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC3001</td>
<td>Social Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC3010</td>
<td>Personality</td>
<td>4.5</td>
</tr>
<tr>
<td>RSCH2010</td>
<td>Research Methods in Applied Settings</td>
<td>4.5</td>
</tr>
<tr>
<td>RSCH4050</td>
<td>Research Seminar in Counseling Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>SOC1001</td>
<td>Sociology I</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Major Electives

Choose 5 of the following courses: (at least two courses must have a CSLG designation) 22.5

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>CSLG2040</td>
<td>Introduction to Career and School Counseling</td>
</tr>
<tr>
<td>CSLG2110</td>
<td>Introduction to Family Treatment for Addictions Counselors</td>
</tr>
<tr>
<td>CSLG3040</td>
<td>Counseling Techniques for Addictions and Other Behavioral Disorders</td>
</tr>
<tr>
<td>PSYC2020</td>
<td>Industrial/Organizational Psychology</td>
</tr>
<tr>
<td>PSYC3040</td>
<td>Introduction to Neuropsychology and Psychopharmacology</td>
</tr>
<tr>
<td>SOC2035</td>
<td>Sociology of Aging</td>
</tr>
<tr>
<td>SOC3025</td>
<td>Cultural Tapestry: Perspectives in Diversity</td>
</tr>
<tr>
<td>SOC3060</td>
<td>Deviant Behavior</td>
</tr>
</tbody>
</table>

Related Professional Studies

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCI2011</td>
<td>Anatomy and Physiology</td>
</tr>
</tbody>
</table>

Choose 2 of the following courses: 9

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>CJS2050</td>
<td>Criminology</td>
</tr>
<tr>
<td>CJS2085</td>
<td>Juvenile Justice</td>
</tr>
<tr>
<td>ENG2010</td>
<td>Technical Writing</td>
</tr>
<tr>
<td>ENG3012</td>
<td>Report and Proposal Writing</td>
</tr>
<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
</tr>
<tr>
<td>LAW3025</td>
<td>Criminal Law</td>
</tr>
<tr>
<td>LAW3065</td>
<td>Employment Law</td>
</tr>
<tr>
<td>SCI2020</td>
<td>Exercise Physiology</td>
</tr>
<tr>
<td>SOC2040</td>
<td>Community Leadership: An Applied Sociology</td>
</tr>
<tr>
<td>SOC2070</td>
<td>Social Issues in Contemporary America</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>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>
<tr>
<td>ILSH2000</td>
<td>Integrative Learning Humanities/Social Sciences</td>
<td>6.5</td>
</tr>
<tr>
<td>ILSH4000</td>
<td>Integrative Learning Senior Level</td>
<td>4.5</td>
</tr>
<tr>
<td>Arts and Humanities</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
<td>4.5</td>
</tr>
<tr>
<td>One course from ART, HIST, HUM, LIT or REL</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>Mathematics</td>
<td>9</td>
<td></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>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI1050</td>
<td>Nutrition</td>
<td>4.5</td>
</tr>
<tr>
<td>Social Sciences</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>PSYC1001</td>
<td>Introductory Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>One course from ECON, LEAD, PSCI or SOC</td>
<td>4.5</td>
<td></td>
</tr>
</tbody>
</table>

Please Note: A master of science degree is usually required for licensed positions as professional mental health counselors, marriage and family counselors and social workers. At completion of the bachelor’s degree program in Counseling Psychology, students may also choose to pursue a Master of Science degree in Counseling Psychology. The bachelor of science degree program prepares students for entry-level case/program workers and managers and aide positions who assist licensed counselors.

Admission Standards

- Preference is given to applicants who have maintained a B average or higher in a college prep curriculum throughout high school.
- Submission of SAT or ACT scores is strongly recommended.
Criminal Justice Senior Seminar
American Government
Criminal Justice Ethics
Criminal Justice Research Methods
4.5
Comparative Study of World Religions: An
Corrections
4.5
A Survey of College Mathematics (or higher, based on
Integrative Learning Science with Humanities/Social
Criminal Procedure
4.5
Law3015
4.5
Law3025
Criminal Law
4.5

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 of science 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.
Study Abroad programs may satisfy a variety of history, sociology, English
and other elective requirements. Visit Study Abroad (http://www.jwu.edu/
studyabroad) for details.

Criminal Justice - BS

The Criminal Justice 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, logic, critical thinking, and
erational 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 demonstrate the
ability to:
• Explain the historical backgrounds, agencies, professions, purposes,
fundamentals, and administration of the American criminal justice system.
• Develop and apply criminal justice research plans utilizing the scientific
method; appropriate sampling, measurement, and data collection
methods; and data analysis techniques including descriptive and
inference statistics, central tendency, variability, analysis of variance, and
correlation.
• 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.
• Explain the history and purpose of criminal law, classify crimes and identify
criminal liability, and apply legal theory and substantive elements to
situational contexts within the American criminal justice system.
• Articulate the philosophy, history, and various perspectives of
incarceration, and the development of prisons and other social institutions of
penal correction within the American criminal justice system.

From heightened national security to concerns about corporate
accountability, our changing world has created a high demand for well-
trained criminal justice professionals. The Criminal Justice degree program at
the Providence Campus can prepare you 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.

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
available internship, study abroad, and elective course opportunities which
target their specific interests and goals.

Through the program, you will have the opportunity to:
• Learn from professionals experienced in a variety of criminal justice fields.
• Develop an appreciation for diversity, citizenship, leadership, science and
technology, and qualitative and quantitative analysis.

Criminal Justice

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

Major Courses
CJS1002 Introduction to Criminal Justice 4.5
CJS1090 Law Enforcement 4.5

Total Credits 180.0

* In order to prepare for intended graduate specializations, students are urged to select at
least three related courses in either addictions or mental health counseling. It is strongly
recommended that students consult their faculty adviser before selection of courses.

NOTE: Students who must pass MATH0010 Basic Mathematics or have equivalent
placement scores to enroll in required math course(s).
Students who graduate with a bachelor of science 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.
Study Abroad programs may satisfy a variety of history, sociology, English
and other elective requirements. Visit Study Abroad (http://www.jwu.edu/
studyabroad) for details.

Criminal Justice - CERT

The Certificate in Criminal Justice offers students an opportunity to explore this
area of study or to build on existing skills and education in the criminal
justice career field. The courses survey the major components of American
criminal justice including law enforcement, the court system and corrections.
Opportunities in these fields are expanding in response to heightened
national security and increased focus on corporate accountability.

The Criminal Justice certificate program can benefit established professionals
who may already have a degree but want to enhance their understanding of
criminal justice systems and issues, as well as students interested in learning
some basic principles of the field.

Completers of the certificate program will have enhanced knowledge and
skills in the practices and components of the criminal justice system. All
credits successfully earned in the certificate program can be applied towards
a Bachelor of Science Degree in Criminal Justice.

NOTE: Students who enroll in this certificate program are ineligible for financial aid. Contact the Financial Planning Office for options.

Criminal Justice

A 22.5 quarter-credit-hour program leading to the Criminal Justice Certificate.
Liberal Studies - BS

Through the required and elective courses in the bachelor’s degree in Liberal Studies, students will acquire knowledge and experience in the arts, cultural studies, history, philosophy, the behavioral sciences, math and science. With a required minor in either business or technology, students will be prepared to enter the workforce in business, nonprofit, government, and arts and cultural organizations. The degree will also prepare them for further graduate studies. In addition, the program will include experiential learning through an internship, service learning and an optional study abroad.

Key differentiators of the JWU Liberal Studies degree program include a requirement that students complete a minor in business or technology, the inclusion of a heightened form of experiential learning, and in-depth advising in fulfillment of our mission. The required minor is intended to assure that students have an introduction to a profession or set of professional skills prior to program completion.

Upon completion of the program, graduates are expected to demonstrate the ability to:

- Effectively apply oral and written communication strategies appropriate for a particular situation 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.
- Exhibit 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.
- Exhibit 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.

Liberal Studies

A four-year program leading to the bachelor of science

Major Courses

Choose one of the following tracks:

<table>
<thead>
<tr>
<th>Humanities</th>
<th>One course 2000 level or higher (excluding foreign language)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Humanities</td>
<td>One course 3000 level or higher (excluding foreign language)</td>
</tr>
<tr>
<td>Social Science</td>
<td>One course 2000 level or higher</td>
</tr>
<tr>
<td>Science</td>
<td>One course 3000 level or higher</td>
</tr>
<tr>
<td>Science</td>
<td>One course 3000 level or higher</td>
</tr>
<tr>
<td>Math</td>
<td>Two courses 1000 level or higher</td>
</tr>
<tr>
<td>Foreign Language</td>
<td>4.5 credits as determined by language placement</td>
</tr>
<tr>
<td>Humanities/Social Sciences Track</td>
<td></td>
</tr>
<tr>
<td>Humanities</td>
<td>One course 2000 level or higher (excluding foreign language)</td>
</tr>
<tr>
<td>Humanities</td>
<td>Two courses 3000 level or higher (excluding foreign language)</td>
</tr>
<tr>
<td>Social Sciences</td>
<td>One course 2000 level or higher</td>
</tr>
<tr>
<td>Social Sciences</td>
<td>Two courses 3000 level or higher</td>
</tr>
<tr>
<td>Science</td>
<td>One course 2000 level or higher</td>
</tr>
<tr>
<td>Science</td>
<td>Two courses 3000 level or higher</td>
</tr>
<tr>
<td>Arts &amp; Science Elective</td>
<td>One course with an EASC attribute</td>
</tr>
<tr>
<td>Foreign Language</td>
<td>4.5 credits as determined by language placement</td>
</tr>
<tr>
<td>Math/Science Track</td>
<td></td>
</tr>
<tr>
<td>Math</td>
<td>Three courses 1000 level or higher</td>
</tr>
<tr>
<td>Science</td>
<td>One course 2000 level or higher</td>
</tr>
<tr>
<td>Science</td>
<td>Two courses 3000 level or higher</td>
</tr>
</tbody>
</table>

Internship/Applied Learning

Choose one of the following:

<table>
<thead>
<tr>
<th>Option</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Option 1</td>
<td>LIBS3099, Liberal Studies Internship *</td>
</tr>
<tr>
<td>Option 2</td>
<td>Study Abroad Program</td>
</tr>
<tr>
<td>Option 3</td>
<td>Three Levels of Language Studies</td>
</tr>
<tr>
<td>Option 4</td>
<td>Three courses from the course offerings in the minor, Professional Communication **</td>
</tr>
</tbody>
</table>

Arts & Sciences Electives

18 credits with an EASC attribute selected from offerings within the College of Arts & Sciences.

Required Minor

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

A&S Core Experience

Communications Foundation Courses

- ENG1030 Communication Skills

Integrative Learning

- ILS2000 Integrative Learning, Humanities/Social Sciences
- ILS3000 Integrative Learning, Humanities/Social Sciences
- ILS4000 Integrative Learning, Humanities/Social Sciences

Arts and Humanities

- Two courses from different disciplines: ART, HIST, HUM, LIT, PHIL or REL

Mathematics

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

Science

- One SCI-designated course

Social Sciences

- Two courses from different disciplines: ECON, PSY, PSYC or SOC

A&S Electives

- 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

180.0

* Students may schedule a 4.5-13.5 credit internship. If the internship is less than 13.5 credits, additional Arts & Sciences elective credits are required to meet the 13.5 credit requirement.

** Students are responsible for meeting prerequisites.

*** In addition to classes, free elective credit may be applied to a number of options such as internship, study abroad or a directed work experience. 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 of science 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.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (https://www.jwu.edu/studyabroad) for details.
College of Culinary Arts

- **Associate in Science (A.S.) Degree**
  - Baking & Pastry Arts (p. 28)
  - Culinary Arts (p. 28)

**Baking & Pastry Arts - AS**

The associate degree program in Baking & Pastry Arts 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 demonstrate:

- Preparation, production and presentation of baked products, pastry, and desserts utilizing professional techniques.
- Apply food safety and sanitation principles in the preparation and service of food and beverage products.
- 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.
- Utilize healthful baking and dessert preparation techniques to modify and develop formulas.
- Exhibit professional leadership attributes necessary for operating responsibly in the food and beverage 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 complimented 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 the associate in science degree.

<table>
<thead>
<tr>
<th>Major Courses</th>
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</tr>
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<td>BPA1015</td>
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<tr>
<td>BPA1020</td>
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<td>BPA2030</td>
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**Pastry Arts Applications**

<table>
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**Related Professional Studies**

<table>
<thead>
<tr>
<th>Course</th>
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**A&S Core Experience**

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<td>4.5</td>
</tr>
<tr>
<td>4.5</td>
</tr>
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<td>4.5</td>
</tr>
</tbody>
</table>

**Science**

- **One SCI-designated course**

**Total Credits**

96.0

**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/management/baking-pastry-arts-food-service-management-bs)**
- **Business Studies (http://catalog.jwu.edu/programsofstudy/management/business-studies-bs)**
- **Food Service Entrepreneurship (http://catalog.jwu.edu/programsofstudy/management/food-service-entrepreneurship-bs)**

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

- Baking & Pastry Arts bachelor’s degree program is only offered in Providence for day students.
- Baking & Pastry Arts and Food Service Management is not available in Denver CE.
- Business Studies is only offered in Providence (day and CE), Denver (day), Charlotte and Online.
- Food Service Entrepreneurship is only offered in Providence for day students.

**Culinary Arts - AS**

The associate degree program in Culinary Arts 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:

- Demonstrate competency in professional cooking techniques and in the skills and abilities needed to produce, present and serve quality food and beverages utilizing ingredients and flavor profiles of the major world cuisines.
- Apply food safety and sanitation principles in the preparation and service of food and beverage products.
- 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.
- Utilize healthful cooking techniques and ingredients to modify and develop flavorful recipes.
- Demonstrate professional leadership attributes necessary for operating responsibly in the food and beverage 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 associate degree program in Culinary Arts 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 the associate in science degree:

**Major Courses**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL1315</td>
<td>Stocks, Sauces and Soups</td>
<td>3</td>
</tr>
<tr>
<td>CUL1325</td>
<td>Essentials of Dining Room</td>
<td>3</td>
</tr>
<tr>
<td>CUL1335</td>
<td>Traditional European Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL1345</td>
<td>Introduction to Baking &amp; Pastry</td>
<td>3</td>
</tr>
<tr>
<td>CUL1355</td>
<td>New World Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL1365</td>
<td>Principles of Beverage Service *</td>
<td>3</td>
</tr>
<tr>
<td>CUL1375</td>
<td>Nutrition and Sensory Analysis</td>
<td>3</td>
</tr>
<tr>
<td>CUL1385</td>
<td>Fundamentals of Food Service Production</td>
<td>3</td>
</tr>
<tr>
<td>CUL1395</td>
<td>Purchasing and Production Identification</td>
<td>3</td>
</tr>
<tr>
<td>CUL1405</td>
<td>Skills of Meatcutting</td>
<td>3</td>
</tr>
<tr>
<td>CUL2215</td>
<td>Garde Manger</td>
<td>3</td>
</tr>
<tr>
<td>CUL2225</td>
<td>Classical French Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL2235</td>
<td>Advanced Dining Room Procedures</td>
<td>3</td>
</tr>
<tr>
<td>CUL2245</td>
<td>International Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL2255</td>
<td>Advanced Patisserie/Dessert</td>
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</table>

**Culinary Arts Applications**

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

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSM1065</td>
<td>Food Safety and Sanitation Management **</td>
<td>1.5</td>
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</table>

**Four-Year Options:**

- **Baking & Pastry Arts** ([http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-bs](http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-bs))

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

- **Baking & Pastry Arts** bachelor’s degree program is only offered in Providence for day students.
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- **Culinary Arts and Food Service Management** is not available in Denver CE.
- **Food Service Entrepreneurship** is only offered in Providence for day students.
School of Engineering & Design

- Associate in Science (A.S.) Degree
  - Computerized Drafting (p. 30)
  - Computing Technology Services (p. 30)
- Bachelor of Science (B.S.) Degree
  - Information Science (p. 31)
- Certificate
  - Computer-Aided Drafting (p. 30)

Computer-Aided Drafting - CERT

The certificate program in Computer-Aided Drafting is designed to enhance present drafting skills and to familiarize students with the use of computer-aided drafting techniques.

Students in this certificate program should possess basic keyboarding skills, as well as fundamental word processing, graphics editing, and digital presentation software skills, or take FIT1050 Digital Technology for the Creative Industries, Digital Technologies for the Creative Industry, concurrently. They also should have basic knowledge of mechanical or architectural drafting.

Computer-Aided Drafting

A 21 quarter-credit-hour program leading to the Certificate in Computer-Aided Drafting

Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
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<tr>
<td>CAD1L00</td>
<td>Computer-Aided Drafting I Lab</td>
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</tr>
<tr>
<td>CAD1020</td>
<td>Computer-Aided Drafting II</td>
<td>6</td>
</tr>
<tr>
<td>CAD1L20</td>
<td>Computer-Aided Drafting II Lab</td>
<td>1</td>
</tr>
<tr>
<td>CAD1030</td>
<td>3D Parametric Modeling</td>
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</tr>
<tr>
<td>CAD1L30</td>
<td>3D Parametric Modeling Lab</td>
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</tr>
<tr>
<td>Total Credits</td>
<td>21.0</td>
<td></td>
</tr>
</tbody>
</table>

Computerized Drafting - AS

The two-year associate in science degree program in Computerized Drafting combines academic theory, basic drafting methods, computer-aided drafting techniques and general communications skills with the practical experience necessary for entry-level CAD drafting skills in engineering fields that utilize mechanical, architectural or electrical applications.

Upon completion of the program, graduates are expected to:
- Demonstrate knowledge of industry-standard applications that are enhanced by CAD drafting.
- Apply understanding of CAD drafting processes to identify problems and formulate solutions that meet required specifications.
- Communicate complex concepts through design principles to create adaptable and efficient solutions to drafting problems.
- Use modern engineering techniques and skills necessary for CAD drafting.

Upon completion of this program, students may seek immediate career opportunities in state and local government public works and transportation departments, or architectural, electronics and manufacturing industries as draftspersons and/or CAD operators. Students may also choose to continue their studies in the Engineering Design & Configuration Management bachelor of science degree program (day program only).

Computerized Drafting

A two-year program leading to the associate in science degree

Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>CAD1000</td>
<td>Computer-Aided Drafting I</td>
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<tr>
<td>CAD1L00</td>
<td>Computer-Aided Drafting I Lab</td>
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<tr>
<td>CAD1020</td>
<td>Computer-Aided Drafting II</td>
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<tr>
<td>CAD1L20</td>
<td>Computer-Aided Drafting II Lab</td>
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<tr>
<td>CAD1030</td>
<td>3D Parametric Modeling</td>
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<tr>
<td>CAD1L30</td>
<td>3D Parametric Modeling Lab</td>
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<tr>
<td>CAD2000</td>
<td>Portfolio Development</td>
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<tr>
<td>CAD2020</td>
<td>Mechanical CAD</td>
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<tr>
<td>CAD2030</td>
<td>Design I: Principles of Design</td>
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<tr>
<td>CAD2040</td>
<td>Architectural CAD</td>
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<tr>
<td>CAD2055</td>
<td>Introduction to Building Information Modeling</td>
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</tr>
</tbody>
</table>
The Information Science bachelor's degree program complements a variety of associate degree programs to allow students greater flexibility in choosing a career in which computer technology plays an integral part. Students build upon the knowledge they have acquired in their associate degree programs to allow students greater flexibility in choosing a career in which computer technology plays an integral part.

Upon completion of the program, graduates are expected to demonstrate the ability to:

- Apply knowledge of math, science, engineering and contemporary developments in the field of information systems to assess, advise and specify process engineering and reengineering.
- Apply understanding of both historical context and emerging developments in the fields of information systems to create adaptable and efficient solutions in the context of modern business.
- Use the terminology and demonstrate the experience necessary to advise on and participate in decisions involving business and information systems best practices.
- Apply understanding of information systems processes to identify and analyze problems, construct prototypes, and formulate, implement and test solutions that meet required specifications.
- Integrate knowledge, tools and problem-solving skills to participate in the implementation and maintenance of business and information systems.

As entering technology professionals within industry and the public sector, students require knowledge of the particular industry in which they seek careers. In the Information Science bachelor's degree program each student, with the guidance of his/her faculty advisor, selects three (3) application domain courses relevant to his/her career goals from any college or school within the university. This provides a foundation for the student to learn how to apply information systems in support of organizational value.

Under the supervision of a faculty advisor, seniors complete a technology solo project that involves designing, building, implementing or researching a technology-based problem related to his or her degree program.

Students graduating from the program may enter the field of information technology as entry-level systems or business analysts, system modelers or systems designers within the private or public sector.

Information Science

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

**Prerequisites**

90 credits including:

<table>
<thead>
<tr>
<th>Course</th>
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<td>CSIS1020 Fundamentals of C Programming</td>
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<td>CSIS1040 Fundamentals of Visual Basic</td>
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<tr>
<td>CSIS2045 Introduction to Operating Systems</td>
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<td>CSIS2070 Advanced Composition and Communication</td>
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<td>CSIS2030 Database Concepts</td>
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<td>CSIS2045 Introduction to Operating Systems</td>
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<tr>
<td>FIT1014 Solving Business Problems with Technology</td>
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<tr>
<td>ITEC1000 Help Desk Concepts</td>
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<tr>
<td>ITEC1020 Introduction to Data Communications</td>
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<tr>
<td>ITEC2090 IT Call Management Systems</td>
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**In Computing Technology Services (http://catalog.jwu.edu/programssofstudy/engineering-design/computing-technology-services-as)**

**Third and fourth years: Major Courses**

<table>
<thead>
<tr>
<th>Course</th>
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<tr>
<td>ITEC3040 Systems Analysis</td>
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<td>ITEC3050 Information Security</td>
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<tr>
<td>ITEC3070 Systems Modeling and Simulation</td>
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<tr>
<td>ITEC3080 Information Management</td>
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<tr>
<td>ITEC3085 Systems Design</td>
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<tr>
<td>PRMG2010 Introduction to Project Management</td>
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**Related Professional Studies**

**Application Domain Courses**

Three courses selected from the various colleges through consultation with the faculty advisor.

<table>
<thead>
<tr>
<th>Course</th>
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<tbody>
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<td>LAW2001 The Legal Environment of Business I</td>
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**A&S Core Experience**

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<tr>
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<td>Integrative Learning</td>
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<td>ILSR4000 Integrative Learning Senior Level</td>
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<td>Arts and Humanities</td>
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<tr>
<td>PHIL3040 Ethics of Business Leadership</td>
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<tr>
<td>One course from ART, HIST, HUM, LIT or REL</td>
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<tr>
<td>Mathematics</td>
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<tr>
<td>MATH2001 Statistics</td>
<td></td>
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<tr>
<td>Social Sciences</td>
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<tr>
<td>LEAD1010 Foundations of Leadership Studies</td>
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<tr>
<td>A&amp;S Electives</td>
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</table>

**Free Electives***

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

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
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<tbody>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td></td>
</tr>
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</table>

**Four Year Credit Total**

180.0

* Or an associate degree from an accredited university (student must meet program's prerequisite requirements)

** Computing Technology majors must substitute a free elective for LAW2001 The Legal Environment of Business I.

*** In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

Students who graduate with a bachelor of science 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.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
College of Management

School of Business
- Bachelor of Science (B.S.) Degree
  - Accounting (p. 33)
  - Business Administration (p. 34)
  - Business Studies (p. 35)
  - Finance (p. 37)
  - Management (p. 38)
  - Marketing (p. 39)
  - Risk Management (p. 41)
- Certificate
  - Management (p. 39)

School of Hospitality
- Bachelor of Science (B.S.) Degree
  - Baking & Pastry Arts and Food Service Management (p. 34)
  - Culinary Arts & Food Service Management (p. 36)
  - Hotel & Lodging Management (p. 38)
  - Restaurant, Food & Beverage Management (p. 40)
  - Travel-Tourism & Hospitality Management (p. 41)

Accounting - BS

The Accounting bachelor's degree program prepares students for the wide range of career opportunities available to accounting professionals. Students in the program receive a solid foundation in accounting theory and practice as well as in the areas of business, communications and general studies.

Upon completion of the program, graduates are expected to demonstrate the ability to:
- Exhibit professional competence in the comprehension and application of Generally Accepted Accounting Principles.
- Prepare and communicate financial reports to stakeholders and all levels of management.
- Use logic and critical thinking skills in the preparation and analysis of financial statements.
- Identify and analyze ethical issues in accountancy.

Students completing the program are well positioned for entry-level opportunities in public accounting firms and similarly challenging opportunities in private, governmental and not-for-profit organizations. Positions include staff accountants, cost accountants, tax accountants and auditors.

Students wishing to satisfy the 150 Hours of College Education requirement, now required in many states before being allowed to take the Uniform Certified Public Accountants Examination, may achieve this objective and fulfills the requirements for the bachelor of science degree and meets the minimum GPA requirement.

To maximize the benefits of choosing electives, and because of different state requirements, students desiring to sit for the Uniform Certified Public Accountants examination are urged to contact their faculty advisor early in the program.

Students who maintain at least a 2.75 grade point average may have the opportunity to participate in internship opportunities either on or off campus. By participating in an internship, students receive hands-on experience by performing accounting functions for various departments within the university and organizations outside the university and may graduate with experience in such areas as accounts payable, accounts receivable and general ledger.

Accounting

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

<table>
<thead>
<tr>
<th>Major Courses</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1006 Principles of Accounting I</td>
<td>4.5</td>
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<tr>
<td>ACCT1007 Principles of Accounting II</td>
<td>4.5</td>
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</tbody>
</table>

Total Credits 13.5

ACCT2021 Intermediate Accounting I 4.5
ACCT2022 Intermediate Accounting II 4.5
ACCT2023 Intermediate Accounting III 4.5
ACCT2035 Accounting Software 4.5
ACCT3011 Federal Taxes I 4.5
ACCT3031 Cost Accounting I 4.5
ACCT3040 Auditing 4.5
ACCT3050 Advanced Accounting 4.5
ACCT3060 Accounting Information Systems 4.5
ACCT3075 Financial Management 4.5
ACCT4060 Accounting Seminar 4.5
MGMT1001 Principles of Management 4.5
MKT1001 Principles of Marketing 4.5

Major Electives Choose three of the following:

- ACCT3012 Federal Taxes II
- ACCT3030 Not-For-Profit Accounting
- ACCT3032 Cost Accounting II
- ACCT3045 Internal Auditing
- ACCT3055 Casino Accounting
- ACCT3065 Advanced Quickbooks
- ACCT3080 Fraud Examination: Theory and Practice
- ACCT4020 Accounting Technology Practice and Procedure
- ACCT4050 International Accounting

Related Professional Studies

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
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<tr>
<td>ECON1001</td>
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<tr>
<td>FIT1000</td>
<td>Information Technology for Business Professionals</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 I</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Choose one of the following Legal Electives:

- LAW3002 The Legal Environment of Business II 4.5
- LAW3010 Business Law for Accountants 4.5
- LAW3055 International Business Law 4.5

**A&S Core Experience**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
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<tr>
<td>13.5</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>
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<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
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<tr>
<td>ILSR4000</td>
<td>Integrative Learning Senior Level</td>
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</tr>
<tr>
<td>ILSC2000</td>
<td>Integrative Learning Science with Humanities/Social Sciences</td>
<td>9</td>
</tr>
<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
<td></td>
</tr>
<tr>
<td>One course from ART, HIST, HUM, LIT, or REL</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>Mathematics</td>
<td></td>
<td>9</td>
</tr>
<tr>
<td>MATH1035</td>
<td>Quantitative Analysis I (or higher, based on student's placement) *</td>
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</table>

**A&S Electives**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
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<tr>
<td>9</td>
<td>Science</td>
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<tr>
<td>One SCI-designed course</td>
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<tr>
<td>Social Sciences</td>
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<tr>
<td>ECON1002</td>
<td>Microeconomics</td>
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<tr>
<td>One course from LEAD, PSCI, PSYC or SOC</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Free Electives **</td>
<td></td>
</tr>
</tbody>
</table>

Total Credits 180.0

* Students that do not place in MATH1035 will need to take an extra course, MATH1020, as prerequisite. If needed this will count as an A&S elective.

** In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. 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 of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENGL1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Baking & Pastry Arts and Food Service Management - BS

The Baking & Pastry Arts and Food Service Management program combines the strengths of baking and pastry arts and management in order 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 demonstrate the ability to:

- Apply supervisory-level written and verbal communication.
- Achieve technical competency in computer applications relevant to the Food Service Industry.
- Apply management and leadership skills in a food service operation.
- Apply personal accountability, ethical behavior and professionalism in a food and beverage operation.
- Use critical thinking skills to identify and make ethically sound decisions.
- Identify and communicate long-range vision and strategy for a food service company.

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

Suggested Free Elective Tracks for Baking and Pastry & Food Service Management Majors

Providence Campus
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Beverage Service Management up to 18 credits
- Contemporary Pastry Arts 15 credits
- Entrepreneurship up to 18 credits
- Food and Beverage Management up to 18 credits
- Meeting and Event Management up to 18 credits
- On Site Food Service Management up to 18 credits
- Resort Management up to 18 credits
- Sales and Marketing Management up to 18 credits
- Sommelier up to 18 credits (Sommelier minor 22.5 credits)

Charlotte Campus
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Beverage Service Management up to 18 credits
- Entrepreneurship up to 18 credits
- Food and Beverage Management up to 18 credits
- Meeting and Event Management up to 18 credits
- Sports Management up to 18 credits
- Sports & Entertainment Facility Management up to 18 credits

Denver Campus
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Beverage Service Management up to 18 credits

Entrepreneurship up to 18 credits
- Food and Beverage Management up to 18 credits
- Sales, Meeting and Event Management up to 18 credits

North Miami Campus
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Contemporary Pastry Arts 15 credits
- Cruise Line Management 13.5 credits
- Beverage Service Management up to 18 credits
- Sales, Meeting and Event Management up to 18 credits

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

Third and fourth years:

Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSM3001</td>
<td>Food Service Management Systems and Human Resource Applications</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4061</td>
<td>Advanced Food Service Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3050</td>
<td>Hospitality Strategic Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP4060</td>
<td>Hospitality Management Seminar</td>
<td>4.5</td>
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Related Professional Studies

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>ACCT2003</td>
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<td>ACCT2004</td>
<td>Hospitality Accounting II</td>
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<td>ACCT3025</td>
<td>Hospitality Financial Management</td>
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<td>LAW2010</td>
<td>Hospitality Law</td>
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A&S Core Experience

<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ILSR4000</td>
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<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
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<td>MATH2001</td>
<td>Statistics</td>
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<td>PSYC1001</td>
<td>Introductory Psychology</td>
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<td>ECON, LEAD, PSCI, or SOC</td>
<td>One course from</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>
<td>9</td>
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</table>

Free Electives

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

Total Credits 90.0

Four-Year Credit Total 186.0

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 of science 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.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.

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 programs to best fit their unique interests.

Upon completion of the program, graduates are expected to demonstrate the ability to:

Programs of Study
• Exhibit competence in management, marketing, accounting, finance, business law, and economics.
• Solve problems by identifying alternatives and justifying decisions using higher order thinking skills.
• Identify and analyze ethical issues while implementing socially responsible business practices.
• Exhibit effective written and oral communication skills.
• Identify and analyze the effects of global forces within 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 27 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 work experiences, 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

Major Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
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<tr>
<td>ECON2002</td>
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<td>FIT2010</td>
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<td>MATH1015</td>
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<td>MATH2002</td>
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<td>MGMT2001</td>
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Related Professional Studies

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<tr>
<td>ACCT2002</td>
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<td>4.5</td>
</tr>
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A&S Core Experience

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<td>ILSR4000</td>
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<td>PHIL3040</td>
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Mathematics

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<tbody>
<tr>
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<tr>
<td>MATH2001</td>
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Science

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<tr>
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<tbody>
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</table>

Social Sciences

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<tbody>
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A&S Electives

<table>
<thead>
<tr>
<th>Course</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td></td>
</tr>
</tbody>
</table>

Free Electives *

* In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

Note: Students must pass MATH0101 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science 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.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.

Business Studies - BS

The Business Studies bachelor’s degree program offers a general business education to individuals already holding an associate degree. While the Business Studies program will appeal to many JWU’s Culinary Arts and Baking & Pastry Arts graduates, the program also welcomes graduates from other associate degree programs. Earning the bachelor’s degree will generally require two additional years of study.

Upon completion of the program, graduates are expected to demonstrate:

• A basic understanding of fundamental business areas including accounting, business law, economics, information technology, marketing and management.
• The ability to solve problems by identifying alternatives and justifying decisions using higher order thinking skills.
• The ability to identify and analyze ethical issues while implementing socially responsible business practices.
• Effective written and oral communication skills.
• The ability to identify and analyze the effects of global forces within the business environment.

Some Culinary Arts and Baking & Pastry Arts graduates may begin careers immediately after earning their associate degree. Others enter the School of Hospitality to pursue a bachelor’s degree through one of our well-respected food service management programs. The Business Studies program provides a third option for these students: the opportunity to earn a bachelor’s degree from the School of Business.

The Business Studies program’s coursework builds a solid 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 will 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 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 in science degree programs.

First two years: 90 - 96

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

In Baking & Pastry Arts (http://catalog.jwu.edu/programs/of_study/culinary/baking-pastry-arts-as)

In Culinary Arts (http://catalog.jwu.edu/programs/of_study/culinary/culinary-arts-as)

Second and third years:

Major Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT3023</td>
<td>4.5</td>
</tr>
<tr>
<td>ECON1001</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Johnson & Wales University
Culinary Arts & Food Service Management - BS

The Culinary Arts and Food Service Management program combines the strengths of culinary arts and management in order 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:

- Achieve technical competency in computer applications relevant to the Food Service Industry.
- Apply management and leadership skills in a food service operation.
- Apply personal accountability, ethical behavior and professionalism in a food and beverage operation.
- Use critical thinking skills to identify and solve problems facing food service operations.
- Identify and communicate long-range vision and strategy for a food service company.

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.

Suggested Free Elective Tracks for Culinary Arts & Food Service Management Majors

Providence Campus

Internship 13.5 credits
Study Abroad 13.5 credits
Baking and Pastry Arts 15 credits
Beverage Service Management up to 18 credits
Culinary Capstone Lab 15 credits
Entrepreneurship up to 18 credits
Food and Beverage up to 18 credits
On Site Food Service Management up to 18 credits
Meeting and Event Management up to 18 credits
Resort Management up to 18 credits
Sales and Marketing Management up to 18 credits
Sommelier up to 18 credits (Sommelier minor 22.5 credits)
Wellness and Sustainability 13.5 credits

Charlotte Campus

Internship 13.5 credits
Study Abroad 13.5 credits
Baking and Pastry Arts 15 credits
Beverage Service Management up to 18 credits
Culinary Capstone Lab 15 credits
Entrepreneurship up to 18 credits
Food and Beverage up to 18 credits
On Site Food Service Management up to 18 credits
Meeting and Event Management up to 18 credits
Resort Management up to 18 credits
Sales and Marketing Management up to 18 credits
Sommelier up to 18 credits (Sommelier minor 22.5 credits)
Wellness and Sustainability 13.5 credits

Denver Campus

Internship 13.5 credits
Study Abroad 13.5 credits
Baking and Pastry Arts 15 credits
Beverage Service Management up to 18 credits
Culinary Capstone Lab 15 credits
Entrepreneurship up to 18 credits
Food and Beverage up to 18 credits
Meeting and Event Management up to 18 credits
Sales and Marketing Management up to 18 credits

North Miami Campus

Internship 13.5 credits
Study Abroad 13.5 credits
Baking and Pastry Arts 15 credits
Beverage Service Management up to 18 credits
Culinary Capstone Lab 15 credits
Cruise Line Management 13.5 credits
Sales, Meeting and Event Management up to 18 credits

**Culinary Arts and Food Service Management**

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

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

Third and fourth years:

<table>
<thead>
<tr>
<th>Major Courses</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>FSM3001</td>
<td>Food Service Management Systems and Human Resource Applications 4.5</td>
</tr>
<tr>
<td>FSM4061</td>
<td>Advanced Food Service Operations Management 4.5</td>
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<tr>
<td>HOSP3050</td>
<td>Hospitality Strategic Marketing 4.5</td>
</tr>
<tr>
<td>HOSP4060</td>
<td>Hospitality Management Seminar 4.5</td>
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<table>
<thead>
<tr>
<th>Related Professional Studies</th>
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<tbody>
<tr>
<td>ACCT2003</td>
<td>Hospitality Accounting I 4.5</td>
</tr>
<tr>
<td>ACCT2004</td>
<td>Hospitality Accounting II 4.5</td>
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<td>ACCT3025</td>
<td>Hospitality Financial Management 4.5</td>
</tr>
<tr>
<td>LAW2010</td>
<td>Hospitality Law 4.5</td>
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**A&S Core Experience**

Integrative Learning 4.5

<table>
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<tr>
<th>Arts and Humanities</th>
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<tbody>
<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
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Mathematics 4.5

<table>
<thead>
<tr>
<th>Social Sciences</th>
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</thead>
<tbody>
<tr>
<td>PSYC1001</td>
<td>Introductory Psychology</td>
</tr>
</tbody>
</table>

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

**Free Electives**

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

Total Credits 90.0

**Four-Year Credit Total** 186.0

In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. 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 of science 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.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.

**Finance - BS**

The Finance degree program prepares students for the wide range of career opportunities available to finance professionals. Students in the program receive a solid foundation in financial statement interpretation and decision making, as well as in the areas of business, communications and general studies.

Upon completion of the program, graduates are expected to demonstrate:

- Analytical skills within the contemporary financial services environment.
- Communication skills within the contemporary financial services environment.
- Planning skills within the contemporary financial services environment.
- The ability to analyze ethical issues and identify socially responsible business practices within the contemporary financial services environment.
- The ability to identify and analyze the effects of global business forces within the contemporary financial services environment.

The finance curriculum is designed to meet the needs of some of the most prestigious industry certifications. As finance majors, students gain exposure to a broad range of financial practices with studies focusing on areas leading to positions in investment analysis, corporate finance, risk management and financial planning.

Students who maintain a grade point average of at least 2.75 may also have the opportunity to participate in a Finance Internship to gain experiential education by completing a work experience in their area of interest. Additional options are also available for foreign travel through the study abroad program.

**Finance**

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

<table>
<thead>
<tr>
<th>Major Courses</th>
<th></th>
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<tbody>
<tr>
<td>FISV2100</td>
<td>Finance 4.5</td>
</tr>
<tr>
<td>FISV2102</td>
<td>Introduction to Financial Institutions 4.5</td>
</tr>
<tr>
<td>FISV2105</td>
<td>Financial Modeling &amp; Decision Making 4.5</td>
</tr>
<tr>
<td>FISV2001</td>
<td>Investments 4.5</td>
</tr>
<tr>
<td>FISV3005</td>
<td>International Finance 4.5</td>
</tr>
<tr>
<td>FISV3040</td>
<td>Money and Capital Markets 4.5</td>
</tr>
<tr>
<td>FISV3080</td>
<td>Financial Statement Analysis 4.5</td>
</tr>
<tr>
<td>FISV4020</td>
<td>Risk Management and Insurance 4.5</td>
</tr>
<tr>
<td>FISV4025</td>
<td>Finance Seminar 4.5</td>
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<tr>
<td>FISV4080</td>
<td>Finance Seminar 4.5</td>
</tr>
</tbody>
</table>

**Major Electives**

Choose 18 credits of the following: 18

- FISV3015 Fundamentals of Financial Planning
- FISV4010 Bank Management
- FISV4030 Real Estate
- FISV4040 Futures and Options
- FISV4050 Portfolio Management and Analysis
- FISV4060 Fixed Income Analysis
- FISV4070 Series 7 Securities (9 credits)

**Related Professional Studies**

<table>
<thead>
<tr>
<th>ACCT1006</th>
<th>Principles of Accounting I 4.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1007</td>
<td>Principles of Accounting II 4.5</td>
</tr>
<tr>
<td>ACCT3023</td>
<td>Managerial Accounting 4.5</td>
</tr>
<tr>
<td>ECON1001</td>
<td>Macroeconomics 4.5</td>
</tr>
<tr>
<td>FIT1000</td>
<td>Information Technology for Business Professionals 4.5</td>
</tr>
<tr>
<td>FIT1040</td>
<td>Spreadsheet Design for Business Solutions 4.5</td>
</tr>
<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business I 4.5</td>
</tr>
<tr>
<td>MGMT1001</td>
<td>Principles of Management 4.5</td>
</tr>
<tr>
<td>MKT1001</td>
<td>Principles of Marketing 4.5</td>
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</table>

**A&S Core Experience**

Communications Foundation Courses 13.5

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

Integrative Learning 9

<table>
<thead>
<tr>
<th>ILSC2000</th>
<th>Integrative Learning Science with Humanities/Social Sciences</th>
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<tr>
<td>ILSR4000</td>
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<table>
<thead>
<tr>
<th>Arts and Humanities</th>
<th>9</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
</tr>
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</table>

One course from ART, HIST, HUM, LIT, or REL

Mathematics 9

<table>
<thead>
<tr>
<th>MATH1033</th>
<th>Quantitative Analysis I (or higher, based on student's placement) *</th>
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</thead>
<tbody>
<tr>
<td>MATH2001</td>
<td>Statistics 4.5</td>
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</table>

Science 4.5

<table>
<thead>
<tr>
<th>One course from LEAD, PSIC, PSYC or SOC</th>
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</table>

**A&S Electives**

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

**Free Electives**

* In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

**footnotes**
Hotel & Lodging Management - BS

The Hotel & Lodging Management bachelor’s degree program focuses on current best practices for operational, strategic and staff management in lodging properties and companies. Lodging is defined as activities related to commercial, overnight accommodations of all types, including hotels, resorts and smaller lodging properties (e.g., boutique hotels, country inns, and bed-and-breakfasts).

Upon completion of the program, graduates are expected to:

- Apply technical skills in a lodging organization.
- Demonstrate personal accountability and professionalism in a lodging environment.
- Apply management skills in a lodging environment.
- Apply creativity and critical thinking skills to solve challenges and make ethically sound decisions.
- Identify and communicate a long-range vision and strategy for a service organization.

The degree program prepares graduates for employment in operational management or professional staff positions within commercial lodging companies, as well as positioning them to move up to higher-level positions such as general manager and various corporate staff positions. Possible career tracks might relate to front office management, housekeeping, food and beverage management and affiliated activities such as concierge, spa management, sales and marketing, convention services, meeting and event planning, resort activities, revenue management, controller, development and regional management.

Hotel & Lodging Management students complete a required internship experience at a commercial lodging venue as part of the program.

Hotel & Lodging Management

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

Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECON1002</td>
<td>Microeconomics</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM1065</td>
<td>Food Safety and Sanitation Management</td>
<td>1.5</td>
</tr>
<tr>
<td>FSM2085</td>
<td>Hotel Food and Beverage Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM2095</td>
<td>Hotel Food and Beverage Controls</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4060</td>
<td>Hospitality Operations Management</td>
<td>9</td>
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<tr>
<td>HOSP1010</td>
<td>The Hospitality Field</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP1008</td>
<td>Customer/Guest Service Management</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP1010</td>
<td>Front Office Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2011</td>
<td>Hospitality Sales and Meeting Management</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2030</td>
<td>Hospitality Human Resources and Diversity Leadership</td>
<td>4.5</td>
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<tr>
<td>HOSP2099</td>
<td>Hotel Internship</td>
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<tr>
<td>HOSP3033</td>
<td>Hotel Property Operations</td>
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<td>HOSP3050</td>
<td>Hospitality Strategic Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3077</td>
<td>Revenue Management</td>
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<tr>
<td>HOSP4060</td>
<td>Hospitality Management Seminar</td>
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Related Professional Studies

<table>
<thead>
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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ACCT2003</td>
<td>Hospitality Accounting I</td>
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</tr>
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<td>ACCT2004</td>
<td>Hospitality Accounting II</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT3025</td>
<td>Hospitality Financial Management</td>
<td>4.5</td>
</tr>
<tr>
<td>LAWI2010</td>
<td>Hospitality Law</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>ENGR0200</td>
<td>English Composition</td>
<td>13.5</td>
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<tr>
<td>ENGR0211</td>
<td>Advanced Composition and Communication</td>
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</tr>
<tr>
<td>ENGR0300</td>
<td>Communication Skills</td>
<td>4.5</td>
</tr>
<tr>
<td>ILSC2100</td>
<td>Integrative Learning Science with Humanities/Social Sciences</td>
<td>9</td>
</tr>
<tr>
<td>ILSR2100</td>
<td>Integrative Learning Senior Level</td>
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</tr>
<tr>
<td>PHIL1040</td>
<td>Ethics of Business Leadership</td>
<td>9</td>
</tr>
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One course from ART, HST, HUM, LIT or REL

<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>
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</table>

One SCI-designated course

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
<td>9</td>
</tr>
</tbody>
</table>

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

Free Elective

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

Total Credits 181.5

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

*** FSM2095 may be substituted with FSM2080 in Charlotte, Denver, and North Miami.

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 of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENGL1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.

Management - BS

The Management bachelor’s degree program prepares students for careers in a variety of managerial and professional positions in a wide range of firms. Students learn general management concepts as well as a variety of functional specialties in fields such as human resources, operations, finance, accounting and marketing.

Upon completion of the program, graduates are expected to:

- Demonstrate business and financial analysis skills.
- Effectively communicate within the contemporary business environment.
- Demonstrate tactical and strategic planning.
- Identify and analyze ethical issues confronting business professionals.
- Identify and analyze dynamic global business forces.

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 quality management.

Students may apply these skills in programs such as directed work experience, internships, and summer work or study abroad programs. These programs are tailored based upon 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 career focus that best suits their desired professional objectives.

Our graduates are employed in professional management positions in disciplines such as operations, human resources, finance and information technology. Graduates may seek careers in for-profit, nonprofit and government settings.

Management

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

Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ACCT3023</td>
<td>Managerial Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>ECON1002</td>
<td>Microeconomics</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV2010</td>
<td>Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>LEAD1010</td>
<td>Foundations of Leadership Studies</td>
<td>4.5</td>
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<tr>
<td>MGMT1001</td>
<td>Principles of Management</td>
<td>4.5</td>
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<tr>
<td>MGMT2001</td>
<td>Human Resource Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2020</td>
<td>Organizational Behavior</td>
<td>4.5</td>
</tr>
</tbody>
</table>
The Certificate in Management program is designed for students who want to explore management or practicing professionals who wish to increase their effectiveness in a variety of managerial roles. The program provides an opportunity for advancing or refreshing existing skills. The program prepares completers for a career in a variety of entry-level managerial positions in business and industry. The program serves to enhance advancement and development opportunities for those already in the field.

All credits successfully earned in the certificate program can be applied towards a Bachelor of Science Degree in Management.

NOTE: Students who enroll in this certificate program are ineligible for financial aid. Contact the Financial Planning office for options.

Management - CERT

A 22.5 quarter-credit-hour program leading to the Management Certificate.

NOTE: Students who enroll in this certificate program are ineligible for financial aid. Contact the Financial Planning office for options.

Marketing - BS

The Marketing bachelor's degree program provides students with a broad range of knowledge and practical skills related to the fundamentals of marketing, including product, pricing, promotion, distribution and customer relationship management.

Upon completion of the program, graduates are expected to demonstrate competencies in:

- Direct marketing, e-commerce and business-to-business concepts as they relate to the contemporary marketing environment.
- The qualitative and quantitative fields of marketing research.
- Completing a strategic marketing plan.
- Analyzing consumer decision making in the contemporary marketing environment.
- Conducting a professional sales presentation.
- Analyzing ethical issues and identify socially responsible marketing practices.

Specific skills developed include managing social media market research projects, developing Web-based social media marketing programs, developing and executing brand strategies, and developing and managing comprehensive marketing plans. Students have the opportunity to hone these skills while participating in a term-long internship, held at a wide variety of host sites. This is a one-term, 4.5–13.5 credit experience with a business partner anywhere in the world. Students complete a specific business-building project, which is reviewed by the faculty advisor and the business partner.

A traditional internship experience is also offered. This is a one-term, 13.5 credit experience with a business partner anywhere in the world. Students complete a specific, business-building project, which is reviewed by the faculty advisor and the business partner. To qualify for the internship, students must have a 2.75 GPA, or have permission of the program director, and a letter of approval from their faculty advisor.

Upon graduation, students may be employed by retail, consumer goods, industrial or advertising companies in positions that utilize these skills. Typical areas of interest include entry-level positions in sales, market research, market analysis, product development or brand management.

Marketing

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

Major Courses

ADV1010 Marketing Communications I 4.5
ADV1011 Marketing Communications II 4.5
FISV2010 Finance 4.5
MRKT1001 Principles of Marketing 4.5

Upon successful completion of the initial courses, students apply their knowledge in courses such as strategy, behavioral modification, production operations, managerial technology and human resources.

The program prepares completers for a career in a variety of entry-level managerial positions in business and industry. The program serves to enhance advancement and development opportunities for those already in the field.
餐厅、食品与饮料管理 - 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, leadership and customer awareness in order 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 management skills within a food service operation.
- Demonstrate personal accountability and professionalism in a food and beverage environment.
- Use critical thinking skills to identify and solve problems and make ethically sound decisions.
- Identify and communicate long-range vision and strategy for a food service company.
- Apply technical skills in a food service setting.

This program includes a unique hands-on rotational internship experience at a Johnson & Wales-owned facility, or at one of our partner properties.

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

**Major Courses**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>FSM1001</td>
<td>Introduction to the Food Service Field</td>
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<tr>
<td>FSM1005</td>
<td>Food Safety and Sanitation Management</td>
<td>1.5</td>
</tr>
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<td>FSM2055</td>
<td>Beverage Appreciation</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM2080</td>
<td>Food Service Operations **</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM2099</td>
<td>Food Service Management Internship</td>
<td>13.5</td>
</tr>
<tr>
<td>FSM3020</td>
<td>Dining Service Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4061</td>
<td>Advanced Food Service Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4880</td>
<td>Beverage Operations Management</td>
<td>4.5</td>
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<tr>
<td>CUL1315</td>
<td>Stocks, Sauces and Soups</td>
<td>3</td>
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<tr>
<td>CUL1335</td>
<td>Traditional European Cuisine</td>
<td>3</td>
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<tr>
<td>CUL1385</td>
<td>New World Cuisine</td>
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<td>CUL1395</td>
<td>Fundamentals of Food Service Production</td>
<td>3</td>
</tr>
<tr>
<td>CUL4045</td>
<td>Spirits and Mixology</td>
<td>4.5</td>
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<td>HOSP2011</td>
<td>Hospitality Sales and Meeting Management</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2030</td>
<td>Hospitality Human Resources and Diversity Leadership</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3050</td>
<td>Hospitality Strategic Marketing</td>
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<tr>
<td>HOSP4060</td>
<td>Hospitality Management Seminar</td>
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**Related Professional Studies**

<table>
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<tr>
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<th>Course Name</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ACC7200</td>
<td>Hospitality Accounting I</td>
<td>4.5</td>
</tr>
<tr>
<td>ACC72004</td>
<td>Hospitality Accounting II</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT3025</td>
<td>Hospitality Financial Management</td>
<td>4.5</td>
</tr>
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<td>LAW2010</td>
<td>Hospitality Law</td>
<td>4.5</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>
<td>English Composition</td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
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<tr>
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<td>Communication Skills</td>
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**Integrative Learning**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ILSC2000</td>
<td>Integrative Learning Science with Humanities/</td>
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<tr>
<td></td>
<td>Social Sciences</td>
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<tr>
<td>ILSR4000</td>
<td>Integrative Learning Senior Level</td>
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**Arts and Humanities**

<table>
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<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
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<tbody>
<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
<td>4.5</td>
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<tr>
<td>or PHIL3020</td>
<td>Crisis and Controversy: A Critical Thinking</td>
<td>4.5</td>
</tr>
<tr>
<td></td>
<td>Approach</td>
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</table>

One course from ART, HIST, HUM, LIT, or REL

**Mathematics**

<table>
<thead>
<tr>
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<th>Course Name</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based</td>
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</tr>
<tr>
<td></td>
<td>on student’s placement)</td>
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<td>Statistics</td>
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One SCI-designated course

<table>
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<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>PSYC1001</td>
<td>Introductory Psychology</td>
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One course from ECON, LEAD, PSCI or SOC

**A&S Electives**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

27 credits selected from 1000-4999 numbered offerings within the university. 27

Total Credits 180.0

*In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. 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 of science 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.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Risk Management - BS

The Risk Management bachelor’s degree program is designed to provide graduates with strong management and security management foundations, as well as advanced studies in this rapidly growing field. Security is one of the fastest-growing industries worldwide, with a strong demand for investigators in areas including computer and financial information security, as well as managers and directors of security and risk management at major corporations and organizations. The demand for heightened security and mitigation of risk in many industries is driven by activities that disrupt normal operations, including fraud, information theft, computer hacking, workplace violence, terrorism and economic crime.

Upon completion of the program, graduates are expected to demonstrate the ability to:

- Assess and develop security and risk management programs which are consistent with applicable law and practice.
- Use ethical reasoning in the application of security and risk practice.
- Analyze and assess events that may disrupt business continuity or mission and to assess for implementation of emergency management planning measures to react to natural disaster, global and domestic terrorism, and internal and external threats.
- Develop security, compliance, risk policy, and associated communication programs.
- Develop operational planning for business and institutional contingency and continuity plans and emergency recovery management.

This program teaches business operations and security/risk management, as well as providing an understanding of financial data and network environments. Students will learn about the latest trends, issues and concerns within the field while completing coursework in security/risk, computer science, electronics, business management, law, accounting, personnel and information management.

Graduates of this program may find employment in the private sector, as well as in government agencies, particularly at the federal level. Risk management is a private industry-focused field that supplements public agency protection. Security/risk managers work with staff and technology to protect assets, personnel and property from outside threats. They also work with local, state and federal law enforcement.

Graduates are expected to demonstrate an ability to use logic, critical thinking and analytical skills to assist in the decision-making process as well as to make recommendations to individuals and organizations using financial information.

Students are required to complete a 13.5 credit internship as part of the program.

Risk Management

A four year program leading to the bachelor of science degree

Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT3080</td>
<td>Fraud Examination: Theory and Practice</td>
<td>4.5</td>
</tr>
<tr>
<td>ECON1002</td>
<td>Microeconomics</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV2010</td>
<td>Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT1001</td>
<td>Principles of Management</td>
<td>4.5</td>
</tr>
</tbody>
</table>

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 of science 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.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
This bachelor's degree 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 program is the Familiarization (FAM) Tour, a class project 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. The program is also enhanced by mini-FAM tours and site visits.

Graduates of the program may be employed in all industry segments due to its 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.

**Travel-Tourism & Hospitality Management**

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

### Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSM2065</td>
<td>Food &amp; Beverage in the Travel &amp; Tourism Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP1001</td>
<td>The Hospitality Field</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 Meeting Management</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2030</td>
<td>Hospitality Human Resources and Diversity Leadership</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3050</td>
<td>Hospitality Strategic Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3850</td>
<td>Negotiations and Agreements</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP4060</td>
<td>Hospitality Management Seminar</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL1010</td>
<td>Destination Geography I</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL1011</td>
<td>Destination Geography II</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL2099</td>
<td>Travel-Tourism and Hospitality Internship</td>
<td>13.5</td>
</tr>
<tr>
<td>TRVL3010</td>
<td>Dynamics of Tourism</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL3030</td>
<td>International Policies of Tourism</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL4011</td>
<td>Destination Management Organization</td>
<td>4.5</td>
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</tbody>
</table>

### Related Professional Studies

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT2003</td>
<td>Hospitality Accounting I</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT2004</td>
<td>Hospitality Accounting II</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT3025</td>
<td>Hospitality Financial Management</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW2010</td>
<td>Hospitality Law</td>
<td>4.5</td>
</tr>
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</table>

### A&S Core Experience

#### Communications Foundation Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGO1020</td>
<td>English Composition</td>
<td></td>
</tr>
<tr>
<td>ENGO1021</td>
<td>Advanced Composition and Communication</td>
<td></td>
</tr>
<tr>
<td>ENGO1030</td>
<td>Communication Skills</td>
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</table>

#### Integrative Learning

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ILSC2000</td>
<td>Integrative Learning Science with Humanities/Social Sciences</td>
<td>9</td>
</tr>
<tr>
<td>ILSR4000</td>
<td>Integrative Learning Senior Level</td>
<td></td>
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</tbody>
</table>

#### Arts and Humanities

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
<td>9</td>
</tr>
</tbody>
</table>

One course from ART, HIST, HUM, LIT or REL

#### 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>4.5</td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td></td>
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#### Science

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>One SCI-designated course</td>
<td></td>
<td>4.5</td>
</tr>
</tbody>
</table>

#### Social Sciences

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
<td>4.5</td>
</tr>
<tr>
<td>or ECON1002</td>
<td>Microeconomics</td>
<td></td>
</tr>
</tbody>
</table>

One course from LEAD, PSCI, PSYC or SOC

#### A&S Electives

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

### Free Elective

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

Total Credits 180.0

* In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. 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 of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENGL1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Course Descriptions

Academic Intl' Programs (ABRD) Courses

**ABRD4080 Study Abroad Program**
This refers to courses of varying credit amounts (ABRD4083-4.5 credits, ABRD4086-9 credits, ABRD4089-13.5 credits, and ABRD4088-18 credits), used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with Johnson & Wales University. Students apply for the exchange program through the Study Abroad office, which determines the partner institution from the available options based on a student’s academic department, approves a planned course of study at the foreign institution. Typically, students study upper level courses in their major, combined with cultural and/or language courses, depending on the location. Students register at J&W for the appropriate ABRD4080 course(s) during the term(s) they will be on exchange.
Offered at Denver, North Miami, Providence, Providence CE 4.5-18 Quarter Credit Hours

**ABRD4083 Study Abroad Program**
This 4.5 credit course is used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with Johnson & Wales University. Students apply for the exchange program through the Study Abroad office, which determines the partner institution from the available options based on a student’s academic department, approves a planned course of study at the foreign institution. Typically, students study upper level courses in their major, combined with cultural and/or language courses, depending on the location. Students register at J&W for the appropriate ABRD4080 course(s) during the term(s) they will be on exchange.
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

**ABRD4086 Study Abroad Program**
This 9 credit course is used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with Johnson & Wales University. Students apply for the exchange program through the Study Abroad office, which determines the partner institution from the available options based on a student’s academic department, approves a planned course of study at the foreign institution. Typically, students study upper level courses in their major, combined with cultural and/or language courses, depending on the location. Students register at J&W for the appropriate ABRD4080 course(s) during the term(s) they will be on exchange.
Offered at Denver, North Miami, Providence, Providence CE 9 Quarter Credit Hours

**ABRD4088 Study Abroad Program**
This 18 credit course is used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with Johnson & Wales University. Students apply for the exchange program through the Study Abroad office, which determines the partner institution from the available options based on a student’s academic department, approves a planned course of study at the foreign institution. Typically, students study upper level courses in their major, combined with cultural and/or language courses, depending on the location. Students register at J&W for the appropriate ABRD4080 course(s) during the term(s) they will be on exchange.
Offered at Denver, North Miami, Providence, Providence CE 18 Quarter Credit Hours

**ABRD4089 Study Abroad Program**
This 13.5 credit course is used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with Johnson & Wales University. Students apply for the exchange program through the Study Abroad office, which determines the partner institution from the available options based on a student’s academic department, approves a planned course of study at the foreign institution. Typically, students study upper level courses in their major, combined with cultural and/or language courses, depending on the location. Students register at J&W for the appropriate ABRD4080 course(s) during the term(s) they will be on exchange.
Offered at Denver, North Miami, Providence, Providence CE 13.5 Quarter Credit Hours

Accounting (ACCT) Courses

**ACCT1006 Principles of Accounting I**
Students are exposed to basic accounting procedures in the areas of current assets and fixed assets. Students identify, record and summarize accounting data, including the preparation of financial statements.
Offered at Charlotte, Providence, Providence CE 4.5 Quarter Credit Hours

**ACCT1007 Principles of Accounting II**
Students are exposed to basic accounting procedures in the areas of liabilities and equity. Students also explore stock and bond transactions. Students review the income statement and balance sheet and learn to prepare the cash flow statement.
Prerequisite(s): ACCT1006.
Offered at Charlotte, Providence, Providence CE 4.5 Quarter Credit Hours

**ACCT2001 Business Accounting I**
The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus on its business context integrating ratios and financial statements to enhance the understanding of how the information is used as a tool for decision making in the business world. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**ACCT2002 Business Accounting II**
The purpose of this course is to provide the student with an understanding of accounting for operational assets, liabilities and equity necessary in running a business and evaluating its operating results and financial conditions. This course provides the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures.
Prerequisite(s): ACCT1006 or ACCT2001 or ACCT2003.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**ACCT2003 Hospitality Accounting I**
This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents, inventories, and financial statements. The student learns about accounting for the proprietorship and corporate forms of business. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**ACCT2004 Hospitality Accounting II**
This course is based on the Uniform System of Accounts as endorsed by the American Hotel & Lodging Association. Comprehensive coverage is given to revenue and expense accounting, the periodic and perpetual inventory method, accounting for intangible assets, and selective topics in property and equipment accounting, as well as hospitality payroll.
Prerequisite(s): ACCT1006 or ACCT2001 or ACCT2003. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**ACCT2010 Personal Budgeting and Planning**
This course focuses on personal financial planning for a variety of life situations. Topics include money management strategies, consumer credit, insuring your resources, and personal purchasing decisions. Topics are discussed with real-world applications.
Offered at Charlotte, Providence, Providence CE 4.5 Quarter Credit Hours

**ACCT2021 Intermediate Accounting I**
This course provides an introduction to financial accounting basic theory, practice and developmental framework. Students are exposed to certain assets such as cash, accounts receivable and inventories. Attention is given to their valuation and impact on periodic net income and financial position.
Prerequisite(s): ACCT1007.
Offered at Charlotte, Providence, Providence CE 4.5 Quarter Credit Hours
ACCT2022 Intermediate Accounting II
This course is a continuation of Intermediate Accounting I. Students are exposed to the remaining asset groups including non-current operating assets and long-term investments. Coverage also includes the entire spectrum of liabilities and stockholders equity.
Prerequisite(s): ACCT2021.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2023 Intermediate Accounting III
This course serves as a continuation of Intermediate Accounting II. Special topics are studied such as accounting for earnings per share, income taxes, leases, pensions and the statement of cash flows.
Prerequisite(s): ACCT2022.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2035 Accounting Software
In this interactive course, students gain experience with a commercial accounting software package. The course is conducted in a laboratory setting. The software program is selected based on local market demand and designed for small- to medium-sized businesses. Setup, maintenance and the entire accounting cycle are completed using the software.
Prerequisite(s): ACCT1007.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2191 Accounting Internship I
This internship offers the student part-time, hands-on experience in basic bookkeeping at a university property location or an approved off-campus organization. The student has an opportunity to gain real-world experience in analyzing transactions, journalizing transactions, posting transactions, preparing various reconciliations and schedules, and general office skills and procedures. This course can be used for partial fulfillment of a free elective requirement if Accounting Internship II and Accounting Internship III are also completed.
Prerequisite(s): Permission of department chair.
Offered at Providence, Providence CE
1.5 Quarter Credit Hours

ACCT3011 Federal Taxes I
A study is made of federal tax laws and treasury regulations and their application to the income of individuals. Practice is given in the preparation of the tax returns, supplemental forms, and schedules required to be filed by individuals.
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3012 Federal Taxes II
This course involves the study of federal tax laws pertaining to partnerships and corporations. Topics include the preparation of tax returns involving special problems, such as those associated with corporate reorganizations, personal holding companies and net operating losses.
Prerequisite(s): ACCT3011.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3020 Managerial Finance
The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors.
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004 or FIT1040 or FIT1014 or SEE3008, junior status. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3023 Managerial Accounting
Designed for business students, this course focuses on the informational needs of internal users of financial information such as company officers, company executives, human resource managers, marketing managers, program directors and production operation managers. Emphasis is placed on acquiring and analyzing the financial and nonfinancial information that is needed by these users to plan, direct and control the business. This course is not available to accounting majors.
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004, MGMT1001, junior status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3025 Hospitality Financial Management
This course presents how information is used by management to analyze and measure the efficiency and profitability of a hospitality business. The course emphasizes the managerial uses of accounting data in decision making, preparation of budgets and variance analysis, relevant cost analysis, regression analysis and cost-volume-profit relationships.
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004, junior status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3030 Not-For-Profit Accounting
This course introduces students to the accounting procedures of local and state governments. It also introduces students to the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The Single Audit Act (OMB Circular A-133), government auditing standards (the “yellow book”) and preparation of federal form 990 are also studied.
Prerequisite(s): ACCT2023.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3031 Cost Accounting I
This course provides an introduction to accounting in a manufacturing business. Costing procedures covered include activity-based costing, job order cost, process cost, joint cost, standard cost and variance analysis.
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3032 Cost Accounting II
This course focuses on a study of more advanced problems encountered in a manufacturing business. Topics covered include the use of a standard cost system, variance analysis, absorption versus direct costing, break-even analysis and material and labor-related problems.
Prerequisite(s): ACCT3031.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3040 Auditing
This course is designed to acquaint the student with methods of verification, analysis and interpretation of generally accepted auditing procedures. The mechanics of planning and implementing an audit and the preparation of reports are studied.
Prerequisite(s): ACCT2023.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3045 Internal Auditing
The internal audit function of the modern organization is the subject of this course, with a concentration on the nature of operational auditing, its objectives, procedures and standards. Attention is given to the analysis of the various administrative and accounting controls on which management depends for efficiency and effectiveness of operations.
Prerequisite(s): ACCT3040.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3050 Advanced Accounting
Advanced Accounting is designed to provide the student with a sound foundation in partnership accounting and consolidated financial statements.
Prerequisite(s): ACCT2023.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours
ACCT3055 Casino Accounting
This course instructs students on the characteristics of casino accounting by providing a history of the gaming industry. This history describes the evolution of the systems of internal control used in casino operations, and illustrates the accounting methods used to comply with state and federal regulations according to generally accepted accounting principles and the AICPA Guide to the Casino and Gaming Industry.
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3060 Accounting Information Systems
This course explores the various aspects of information technology that accountants should have familiarity with in business organizations. The topics discussed include the current computer hardware and software used in business, risks and controls in accounting information systems, the systems development life cycle, and business processes enhanced by technology.
Prerequisite(s): ACCT3040.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3065 Advanced Quickbooks
In this interactive course, students expand their QuickBooks knowledge by becoming advanced users. Students master the QuickBooks reporting function and also work with payroll, sales and pricing transactions by customer and/or job. Advanced topics such as the audit trail, closing the books and reversing journal entries are explored. The course is conducted in a computer lab setting. Advanced setup, maintenance and the entire accounting cycle are completed using the software. At the completion of this course, students are prepared to take the QuickBooks Pro certification.
Prerequisite(s): ACCT2035, ACCT3040
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3075 Financial Management
Financial management is designed to acquaint the student with the basic tools required to perform financial analysis and planning, working capital management and capital budgeting in a business environment.
Prerequisite(s): ACCT1007 or ACCT2002.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3080 Fraud Examination: Theory and Practice
This course covers accounting and legal concepts along with the procedures that are necessary to accomplish fraud detection, fraud investigation and fraud prevention duties are studied in this course. Students learn how to analyze allegations of fraud and how to utilize accounting and investigative skills during a fraud investigation. Computerized application development assists in case analysis. Expert witness testimony is also discussed along with a review of the variety of ways of communicating findings.
Prerequisite(s): ACCT1007 or ACCT2002, FIT1040.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3191 Accounting Internship II
This internship provides an opportunity to students who completed ACCT2191, an accounting experience that requires more responsibility. It offers the student a part-time, hands-on experience in entry-level accounting functions at a university property location or an approved off-campus organization that can differ from the organization where ACCT2191 was completed. The student has an opportunity to gain real-world experience in analyzing transactions, journalizing transactions, posting transactions, preparing various reconciliations and schedules, creating reports for internal and external usage, and general office skills and procedures. This course can be used for partial fulfillment of a free elective requirement if Accounting Internship III is also completed.
Prerequisite(s): ACCT2191, permission of department chair.
Offered at Providence, Providence CE
1.5 Quarter Credit Hours

ACCT3192 Accounting Internship III
This internship provides an opportunity to students who completed ACCT3191, an accounting experience that requires more responsibility and analytical tasks. It offers the student a part-time, hands-on experience in entry-level accounting functions at a university property location or an approved off-campus organization that can differ from the organization where ACCT3191 was completed. The student has an opportunity to gain real-world experience in analyzing transactions, journalizing transactions, posting transactions, preparing various reconciliations and schedules, creating reports for internal and external usage, and general office skills and procedures. This course can be used for partial fulfillment of a free elective requirement if Accounting Internship I and Accounting Internship II are also completed.
Prerequisite(s): ACCT3191, permission of department chair.
Offered at Providence, Providence CE
1.5 Quarter Credit Hours

ACCT4012 Taxes and Business Decisions
The income tax issues that must be considered by managers prior to making business decisions are examined in this course. Topics include tax aspects of selecting a type of business entity; acquisition, use and disposal of fixed assets; investments, capital gains and losses, nontaxable transactions, payroll taxes, and income tax planning. This course is an elective for non-accounting majors only.
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT4020 Accounting Technology Practice and Procedure
Using the content specification outline of the Certified Information Technology Professional (CITP) designation developed by the American Institute of Certified Public Accountants (AICPA), this course examines the various areas of technology-related services provided by accountants in public accounting and private industry. Topics include information technology strategic planning; information systems management; systems architecture, business applications and e-business; security, privacy and contingency planning; system development, acquisition and project management; systems auditing and internal control; and databases and database management.
Prerequisite(s): ACCT3060.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT4050 International Accounting
Accounting for and reporting upon the financial aspects of a multinational corporation are addressed in this course. Topics include foreign currency transactions, foreign currency translation (FASB 52), and accounting policies and practices of countries other than the United States.
Prerequisite(s): ACCT2023.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT4060 Accounting Seminar
This course is delivered in a seminar format and serves as the capstone course for seniors majoring in Accounting. Using knowledge obtained through previous accounting coursework, students analyze and report on contemporary issues in accounting and auditing. Computer software is used extensively throughout the course.
Prerequisite(s): ACCT3040, ACCT3050, senior status.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours
ACCT4099 Accounting Internship
This internship provides students with an opportunity to gain accounting experience by performing various entry-level accounting functions at an approved offcampus organization. Students have an opportunity to gain real-world experience in analyzing, journalizing and posting transactions, preparing various reconciliations and schedules, creating reports for internal and external usage, and general office skills and procedures. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry. To be eligible to apply for the internship program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.
Offered at Charlotte, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

Advertising Comm (ADVC) Courses

ADVC1010 Marketing Communications I
This course covers the role of marketing communications in the overall marketing process. Emphasis is placed on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective communication campaigns. Topics include agency/client relationships, communication theory and the creative process.
Prerequisite(s): MRKT1001 or HOSP3050.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC1011 Marketing Communications II
This course focuses on the process of media analysis, selection and purchase in marketing communications planning. Students learn to combine and coordinate appropriate media choices across multiple communication options. Topics include agency/media relations, added value promotions, ratings and audience measurement, and emerging media categories.
Prerequisite(s): ADVC1010.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC1021 Public Relations Concepts
This course introduces the basic concepts of public relations, including its origins and evolution. It examines the multiple audiences and functions of public relations within contemporary organizations including product liability, marketing communications, issue management, crisis control, media relations, corporate affairs and image building. Topics include research, planning, communication and evaluation. Particular emphasis is placed on writing press releases.
Prerequisite(s): ADVC1011.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC2001 Creativity in Advertising
This course is designed to teach the student to develop creative concepts based on sound selling strategies. Major emphasis is placed on teaching the student to think creatively for the wide range of media and communications tools used by today’s advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards, brochures, catalogs and infomercials. Particular emphasis is placed on developing strategies and the visualization of concepts.
Prerequisite(s): ADVC1010.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC3003 Advertising Campaigns
This advanced course covers the strategies employed to develop and implement successful communication campaigns using advertising, sales promotion, public relations and multimedia tools. Extensive analysis of successful communication campaign models is used to aid students in the development of creative and effective ideas. Students are responsible for developing several advertising campaigns for various marketing organizations, including a multilevel campaign that is chronicled in a comprehensive plan book.
Prerequisite(s): ADVC2001.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 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

ART2030 Music Appreciation
This survey course of the history of music covers the elements of music, terminology, composition, form and style. It also explores the instruments, voices and ensembles that interact to create the art of music, focusing on periods of music after 1500 - Renaissance, Baroque, Classical, Romantic and Modern. American musical theater, jazz and music of world cultures are also studied. Emphasis is on developing critical listening skills and on developing an appreciation of music of many genres.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, Providence, Providence CE
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, pâte 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 sablee, 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, 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 Viennoiserie
This course provides students with the knowledge and application of the principles and techniques of viennoiserie 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 Gateaux
This course provides students with advanced methods of creating entremets and petits gateaux that are contemporary and industry relevant. Different components and modern finishing techniques are applied in creating molded entremets and petits gateaux. Prerequisite(s): BPA1040. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

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, à 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. A minimum GPA of 2.75 may be required for certain site selections. Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 6.75-13.5 Quarter Credit Hours

Computer Graphics (CGRA) Courses

CGRA2020 Web Site Design Concepts
Students are introduced to the tools and processes of Web page development. Students utilize industry-standard software when designing, coding and building websites. Instruction includes immersion project-based study, client interaction and group design critique. Students are introduced to site planning, best practice and development cycle methods. Students produce a digital portfolio of Web design elements and development work. Prerequisite(s): CSIS1000 or CSIS1020 or CSIS1040. Offered at Providence, Providence CE 4.5 Quarter Credit Hours
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, UML diagrams, use cases, metadata charts, data flow documents and pseudocode.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CSIS1020 Fundamentals of C Programming**
This introductory programming course teaches students how to program in the C computer language, a fundamental skill for technology professionals. Students learn how to design and develop computer programs using standard strategies and techniques used in industry. Topics covered include how programs are structured, how arrays and strings are processed, and how files are manipulated.
Prerequisite(s): CSIS1000 or CSIS1020 or CSIS1040.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CSIS1040 Fundamentals of Visual Basic**
This course provides an introduction to visual programming and GUI development. Students learn to use a multitude of visual tools, statements, properties and events to create and execute applications in a Visual Studio.NET environment. File access for various file types is presented. Relational databases are examined in relation to how they are created and can be accessed using visual basic programming.
Prerequisite(s): FIT1000 or FIT1012 or equivalent.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CSIS1060 GUI Concepts**
This course provides students with an understanding of a Graphical User Interface environment. Students are introduced to how Windows works with the file hardware. All students customize and configure the Windows environment. Topics include ini file, program, winfile, control panel, device managers, terminal, paintbrush, creating shortcuts, and X windows.
Prerequisite(s): FIT1000 or FIT1012.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CSIS1070 Diagnostics and Maintenance**
This course provides students with the knowledge and expertise to isolate faults in computer systems, using the desktop computer as a model. Using the systems approach, students learn the subsections of a computer system and their functions. Typical problems with each subsection and the impact of these problems on the operation of the entire system are discussed. The course introduces students to diagnostic software and fault analysis techniques through out-of-class work using standard tools and representative computer diagnostic software.
Prerequisite(s): FIT1000 or FIT1012.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CSIS2025 Introduction to Server Side Technologies**
This course emphasizes the fundamentals of server-side web development using industry-standard high-level environments. Students are introduced to concepts and practices including functionality, typical applications in a business setting, technologies and terminology. Client-side interaction is covered to the extent of making Web forms that connect to a data source with some JavaScript used for field validation. Server application and system architecture is emphasized.
Prerequisite(s): CSIS1020 or CSIS1040 or DME1060, junior status (PT).
Offered at Providence, Providence CE
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): FIT1014 or FIT1040.
Offered at 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.
Offered at 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. The student will learn how to create programs that interface with computer peripherals. Program design, coding, debugging, testing, execution and documentation will be reinforced.
Prerequisite(s): CSIS1020.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CSIS2070 Business Programming II with COBOL**
Students write business-level programs to solve intermediate-level financial and business problems. They are introduced to such subjects as subscripting, indexing, sorting, complex file handling and creating server-side applications. Students are also introduced to the selection criteria for choosing between different software with Web pages and relational databases. Students implement and test their developed programs.
Prerequisite(s): CSIS2020.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CSIS2080 Database Design**
The use of fourth and fifth generation tools in database environments is becoming more prevalent. This course provides a foundation for that systems development effort by systematically examining the procedures and tools used in designing a database. This course emphasizes the relational model. Students study normal forms, decomposition, synthesis, semantic modeling, network and hierarchical models. All students complete out-of-class assignments.
Prerequisite(s): CSIS2030.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours
Computerized Drafting (CAD) Courses

**CAD1000 Computer-Aided Drafting I**
This course presents to the student the terminology, system hardware, disk operating system, AutoCAD software, and various screen displays necessary to perform the basic computer aided drafting functions.
Prerequisite(s): Corequisite: CAD1L00.
Offered at Providence, Providence CE
6 Quarter Credit Hours

**CAD1020 Computer-Aided Drafting II**
This is an intermediate level course in which the student produces drawings in the various phases architectural, electronic, and mechanical CAD. The drawings are produced in two-dimensional views using features of the AutoCAD main menu. Students become familiar with accessing and using the drawing editor with advanced commands and an emphasis on productivity; an introduction to line and menu customization; 3D wireframe/surface/solid modeling and analysis. Related lab projects are included.
Prerequisite(s): CAD1000, CAD1L00, Corequisite: CAD1L20.
Offered at Providence, Providence CE
6 Quarter Credit Hours

**CAD1025 Parametric Modeling**
This is an introductory course in which students use commands and techniques related to 3D modeling and analysis, and parametric drafting using parametric modeling software to create parts, assemblies and drawings to industry standards. Related lab projects are included where rapid prototyping methods such as laser cutting and 3D printing will be explored.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CAD1030 3D Parametric Modeling**
This is an advanced level course in which students use commands and techniques related to 3-D modeling and analysis, and parametric drafting using several parametric modeling software packages to create parts, assemblies and drawings to industry standards. Related lab projects are included.
Prerequisite(s): Corequisite: CAD1L30.
Offered at Providence, Providence CE
6 Quarter Credit Hours

**CAD1L00 Computer-Aided Drafting I Lab**
Related lab projects are developed from CAD1000 Computer-Aided Drafting I to enhance a student's ability to reinforce drafting concepts, software commands, and file management.
Prerequisite(s): Corequisite: CAD1000.
Offered at Providence, Providence CE
1 Quarter Credit Hour

**CAD1L20 Computer-Aided Drafting II Lab**
Related lab projects are developed from CAD1020 (Computer-Aided Drafting II) to enhance a student's ability to reinforce drafting concepts, software commands and file management.
Prerequisite(s): Corequisite: CAD1020.
Offered at Providence, Providence CE
1 Quarter Credit Hour

**CAD1L30 3D Parametric Modeling Lab**
Related lab projects are developed from CAD1030 Computer-Aided Drafting III to enhance a student's ability to reinforce drafting concepts, software commands and file management.
Prerequisite(s): Corequisite: CAD1030.
Offered at Providence, Providence CE
1 Quarter Credit Hour

**CAD2000 Portfolio Development**
Students are required to prepare a portfolio containing a selection of their best drawings from each of the basic drafting principles. Each student presents his/her portfolio to the instructor for critique and grading.
Prerequisite(s): CAD2020, CAD2040.
Offered at Providence, Providence CE
1.5 Quarter Credit Hours

**CAD2020 Mechanical CAD**
This course develops standard industry practices used in CAD for mechanical applications. Basic drafting topics introduced, but not limited to, multiview projection, dimension theory and GD&T, sections, auxiliary views, pictorial drawings, basic machine parts, cams, gears, threads and fasteners. Students develop drafting conventions through sequences and revisions. Related lab assignments are based on individual projects and team projects.
Prerequisite(s): CAD1030, CAD1L30.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CAD2030 Design I: Principles of Design**
This is an introduction to the fundamental elements of the design process, basic objectives of analysis, construction and evaluation solutions. Some topics developed include the design team, components of design theory, creativity, open-ended problem solving, alternative solutions and the positioning of design in the product development scheme.
Prerequisite(s): CAD1030, CAD1L30.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CAD2040 Architectural CAD**
This course develops standard industry practices used in CAD for architectural applications. Basic drafting topics introduced include, but are not limited to, residential, commercial, structural applications for floor plans, foundation plans, elevations, sections, details and pictorial drawings. The use of national, state and legal code is integrated with theory. Related lab assignments are based on individual projects and team projects.
Prerequisite(s): CAD1020, CAD1L20.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CAD2055 Introduction to Building Information Modeling**
This course is an introduction to Building Information Modeling (BIM), which is an Architectural parametric application, from design concept to managing a completed facility. This course integrates theory and lab experiences using industry software to develop digital building models. Topics covered include but are not limited to, the history of BIM, developing building models, extracting documents and modifying building elements, presentation graphics and annotations, and integrating best practices of project management.
Prerequisite(s): Sophomore status.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CAD2059 Introduction to Computer-Integrated Manufacturing (CIM)**
This course presents students with the terminology and practical experience of following the development of a product through concept, design development, manufacturing and product distribution. Topics covered include but are not limited to, computer aided design, concurrent engineering, "just-in-time" manufacturing, materials and product management, and communication of ideas from sales representatives to production engineers.
Prerequisite(s): CAD1030, CAD1L30.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**CAD2061 CAD Applications**
This course develops standard industry practices used in CAD for applications related to plumbing, electrical/electronic, HVAC, welding and sheet metal fabrication. The use of ANSI standards and building code applications are the basis for development of individual and team projects.
Prerequisite(s): CAD1030, CAD1L30.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours
Counseling (CSLG) Courses

CSLG1001 Introduction to Helping Professions
This course is designed to develop familiarity with the specialty of the helping profession including its professional practices and issues, its basic concepts, its relationship to other specialties and fields within psychology, and its scientific and research bases. In addition, the American Counseling Association’s Code of Ethics is introduced.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG2030 Counseling Theories and Techniques
This course is an introduction to the methods, major theories and techniques of counseling. A wide range of settings are considered, as well as a large range of topics, including dysfunctional families, domestic violence, incest, suicide prevention, drug and alcohol abuse, sociopathic personalities and multicultural issues.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG2035 Foundations of Mental Health Counseling
This course provides an introduction to the nature of the work, as well as the qualifications and knowledge required of mental health counselors by the U.S. Department of Labor. The intent of this course is to provide students with basic information on the principles and practices of mental health counseling. Topics include the history and philosophy of mental health counseling, professional identity, roles of the mental health counselor, professional ethics, managed care, various contexts of practice and organizational structures, mandated clients, crisis intervention services, prevention, consultation, and an understanding of how diversity influences the practice of mental health counseling. Particular attention is given to the practice of mental health counseling in a range of such urban settings as homeless shelters and outpatient centers.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG2040 Introduction to Career and School Counseling
This course is designed to help students become competent in the use of educational and occupational information in counseling-related activities. Particular emphasis is on how information is processed in planning, establishing and managing careers from a life-span perspective.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG2110 Introduction to Family Treatment for Addictions Counselors
This foundational course addresses the treatment of families with substance abuse and other addictive disorders. It introduces various models and theories of counseling for families with addictive disorders; the focus will be on a family systems approach, exploring the dynamic roles that each family member plays in a multicultural society. It also examines the skills, strategies, techniques and approaches appropriate to intervention treatment as well as the twelve core functions of an addictions counselor.
Prerequisite(s): PSYC1001, PSYC2040.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG3001 Introduction to Case Management
This course introduces students to the required case management responsibilities for counselors. Its focus is on the skills and attitudes needed to meet accepted principles of patient management and the necessity of adhering to ethical guidelines. It concentrates specifically on such major aspects of case management as patient privacy rights and confidentiality, accuracy in intake preparation, assessment and screening reports, progress reports and treatment goals, discharge summaries and aftercare planning, and general documentation. The student gains a general knowledge of state and federal regulations for counselors as they apply to record keeping. Focus is also on understanding the referral process and identifying linkages to other community settings.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG3005 Introduction to Crisis Intervention
This course offers students an introduction to clinical crisis intervention by examining the theories, strategies and skills essential to de-escalating and resolving conflict in crisis situations. Theories on suicide prevention, addictions and suicide, violence and addictions and aggression management are explored. Models for assessing and responding to crises are explored. Topics such as medical and psychological traumas, posttraumatic stress disorder and professional burnout are part of the curriculum as well as theoretical and ethical implications in crises.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG3010 Principles of Group Counseling
This course provides students with fundamental knowledge of the dimensions of group counseling through attention to its process, dynamics, and practice. It focuses on such topics as the development of group counseling as well as the ethical issues and theoretical approaches central to an understanding of the practice. This course also offers both experiential training in group facilitation, with opportunities to practice effective strategies by exploring task facilitation, psycho-educational counseling, and psychotherapy groups.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG3040 Counseling Techniques for Addictions and Other Behavioral Disorders
This course focuses on the special skills and techniques required to effectively counsel the addicted and behaviorally disordered client. Development and utilization of advanced treatment planning and client management training are featured. In addition, it addresses the wide range of ethical issues inherent in all steps identified within the scope of practice for addiction professionals and found in recovery support services. The course examines issues that may arise during initial screening, during treatment planning, and as a client progresses through treatment implementation and moves into recovery. Throughout this course, students are asked to relate various points to their own situations, consider the various perspectives presented, and develop an ongoing awareness of their choices, decisions and behaviors in light of the ethical standards outlined by NAADAC.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG4099 Internship in Counseling Psychology
Internship in Counseling Psychology II is a capstone course focusing on the practice of applied psychology in various service agency settings. The course requires students to demonstrate an ability to integrate theory, research and practice in the context of a supervised counseling experience. The internship is a placement directed by a supervisor on site as well as by a program faculty member who will meet with students in a weekly seminar in which counseling methods and techniques are critically analyzed and further developed. Students must complete 150 hours at the community agency placement site.
Offered at Denver, Providence, Providence CE
13.5 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 disposions 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

CJS3033 Community Policing
This course is a historical examination of the strategies utilized by the police in America. It examines Sir Robert Peel and the development of the first paid police department in London in 1829. The course presents the evolution of policing as emigration in America increased and its population became more diversified. Students will come to understand how policing is a partnership with the community and how the roles of all must be considered in the development of a policing program.
Prerequisite(s): CJS1090.
Offered at Denver, 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

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

CJS3810 Topics in National Security
This course provides senior-level students with an analysis of the realignment of law enforcement assets at the federal and local levels providing homeland security in today's environment. The course also includes historical background information and topics concerning the basic information-gathering process. The focus on the importance and necessity of information intelligence, domestic and international terrorism and counter-terrorism, infrastructure protection and disaster preparedness, is comprehensive in this course. Students are introduced to the planning, process and procedures necessary for the new routes of cooperation and information sharing in law enforcement as well as within federal agency environments.
Prerequisite(s): LAW3025, senior status.
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.
Offered at Denver, North Miami, 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.
Offered at Denver, North Miami, 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 or permission of department chair. (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, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4050 Advanced Topics in Criminal Justice
This course is a forum for special issues and emerging areas of criminal justice. It is taught by faculty members and visiting experts in the areas of focus. Topics covered (which may change each offering) may include, but are not limited to: Public & Private Security, Victimology, Child Abuse & Neglect, and Organized Crime.
Prerequisite(s): CJS2050, junior status.
Offered at Denver, Providence, Providence CE
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.
Offered at Denver, 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, criminology, 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

CJS4099 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. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.
Prerequisite(s): Junior status or permission of department chair.
Offered at Denver, North Miami, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

Culinary Arts (CUL) Courses

CUL1315 Stocks, Sauces and Soups
Students are introduced to simmering, emulsifications and knife skills. Lectures, demonstrations and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment is emphasized.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1325 Essentials of Dining Room
Students are introduced to front-of-the-house (FOH) operations and professional dining service techniques. Etiquette, quality service, positive guest relations, effective communication skills and guest check handling are emphasized. Students actively perform hot and cold food and beverage service using various service techniques. Students are prepared and take the Federation of Dining Room Professionals Associate Certification exam as an outcome assessment.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1335 Traditional European Cuisine
Students are introduced to the cooking techniques of braising and stewing. Lecture, demonstration and production revolve around traditional European cuisine, ingredients and plate presentations.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours
CUL1345 Introduction to Baking & Pastry
Production includes basic breads and rolls, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker’s scale, liquid measurement and equipment identification are a primary focus for this course.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1355 New World Cuisine
Students are introduced to cooking techniques of grilling/broiling, roasting and deep-frying. Lecture, demonstration and production revolve around North, Central and South American cuisine, ingredients and plate presentations. The proper use of knives and basic vegetable cuts is emphasized.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1365 Principles of Beverage Service
The course combines introduction and application of beverage, bartending and service. Students are introduced to the identification, production and service of nonalcoholic beverages, beer, wine, spirits, cordials, cocktails, mixed drinks and coffee. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student to take an industry-recognized alcohol training intervention procedures certification program.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1375 Nutrition and Sensory Analysis
Students are introduced to the cooking techniques of steaming and poaching. Lecture, demonstration and production revolve around nutritional analysis of menus and recipes, and the sensory properties of food. The focus is on production of flavorful and nutritionally balanced entrees, vegetables and grains.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1385 Fundamentals of Food Service Production
Students are introduced to cooking techniques of baking, sautéing and shallow frying. Lecture, demonstration and production focuses on fats, oils, seasonings, flavoring and plate presentation.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1395 Purchasing and Production Identification
Students engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated in this course.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1405 Skills of Meaticutting
Students are introduced to purchasing, receiving, and proper portioning of various meats and sausage fabrication. Emphasis is on identification of primal cuts and sub-primal cuts of meat, poultry and fish items. Students review and discuss: federal inspection, grading, yielding, menu pricing and classifications of meats, and poultry. Laboratory activities include hands-on fabrication, to include proper packaging, labeling and storage of beef, pork, veal, lamb, poultry, fish and sausage varieties. Emphasis is placed on quality, portion cuts of meat and best applications.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2215 Garde Manger
Students are introduced to modern and traditional techniques in the preparation of cold entrees, forcemeats (including pates, terrines, and galantines), ice carving, hors d’oeuvres, and cold appetizers. In addition, students are exposed to preservation techniques including curing and aging. Students plan, organize, and set up buffets. This course also concentrates on the practical techniques of platter design and plate presentations.
Prerequisite(s): Sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2225 Classical French Cuisine
Students are introduced to Classic French recipes including traditional Cuisine Classique as well as popular bistro, brasserie and regional fare. Menus incorporate a broad range of skills, cooking techniques and ingredients. Students will be exposed to the foundations of modern restaurant cooking, allowing them to refine their skills and build their repertoire.
Prerequisite(s): Sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2235 Advanced Dining Room Procedures
Students are exposed to advanced table service techniques, tableside preparation, and the importance of team service and guest satisfaction. Students apply team service utilizing various service techniques. Students are introduced to wines of Old World wine regions as well as wines of the Southern Hemisphere and the laws regulating them. Students are also introduced to methods of merchandising food and beverage.
Prerequisite(s): CUL1325, sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2245 International Cuisine
This course reinforces the techniques of grilling, deep-frying/shallow-frying, stir-frying, simmering, braising/stewing and steaming through the menu production of foods from around the world. The cuisines of China, Japan, Korea, Thailand, Vietnam, Philippines, India, Northern Africa, Greece, Turkey, Italy, Spain, Portugal, Mexico and South America are explored.
Prerequisite(s): Sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2255 Advanced Patisserie/Dessert
Emphasis is placed on the production of creams, ice creams, sorbets, mousse, chocolate, strudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured.
Prerequisite(s): CUL1345, sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 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. A minimum GPA of 2.75 may be required for certain site selections.
Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
6.75-13.5 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. (HY) Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

CUL3092 Brewing Arts
Students develop an advanced understanding of traditional and modern styles of beer and brewed beverages by examining production methods and ingredients, and through detailed analysis. Students explore historical context, as well as modern industry structures and trends. In addition to sensory analysis, the course includes exposure to brewing and visits to local microbreweries and brewery restaurants. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 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): Approval of the dean, A.S. degree in Culinary Arts or Baking Pastry Arts. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 13.5 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. Alcohol 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

Culinary Nutrition (NUTR) Courses

NUTR2001 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 will be self-analyzed for nutritional adequacy. (HY) Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

Directed Work Experience (DWE) Courses

DWE3999 Directed Work Experience
The Directed Work Experience offers students an experiential learning opportunity for the application of acquired skills and knowledge in a supervised project oriented setting. The focus of these experiences revolves around a specific industry-based or a functional area-based project under the supervision of a faculty member. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 1.5-13.5 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 higher). (HY) 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 higher). (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

ECON2010 World Economic Geography
The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics, and relationships of economic activities will be discussed and analyzed to permit better insight into these issues. Prerequisite(s): ECON1001, ECON1002. Offered at Charlotte, Providence, Providence CE 4.5 Quarter Credit Hours

ECON3025 The Global Economy in the 21st Century
This course introduces students to the economic problems that have emerged as a result of the process of globalization. Various issues such as the growth of world population, availability of resources, problems with the environment and climate change, the state of the global economy, and problems of global security are analyzed. Prerequisite(s): ECON1001 and ECON1002. Offered at 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

ECON3070 Contemporary Economic Issues
This course is a topical examination of current macroeconomic and microeconomic issues that impact the U.S. economy. Course content examines and analyzes topics such as government finance, health care, the environment, energy, poverty and welfare, social economic issues, the housing market, terrorism, casino gambling, and the stock market. Prerequisite(s): ECON1001 and ECON1002. Offered at Charlotte, Providence, Providence CE 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 skills evaluated at the “developing” level. (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

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, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG2030 Introduction to Newswriting
This course provides students with a practical introduction to basic news and feature writing and emphasizes writing for the specific fields of business, culinary, hospitality and technology.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, Online, Providence, Providence CE
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): ENG2010 or permission of department chair. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
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 a 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, Providence CE
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. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
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. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

Entrepreneurship (ENTR) Courses

ENTR1001 Introduction to Entrepreneurship
This is an introductory course in entrepreneurship. It demonstrates how entrepreneurs recognize business opportunities, develop ideas and identify markets. The course covers such topics as business planning, pricing, credit management, government regulation, business ethics, and the crucial role and importance of entrepreneurs to business and society.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

ENTR2030 The Business Plan
The course teaches students how to develop a business plan for the business they are considering starting. Emphasis is placed on the realism and completeness of the business plan.
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004, ENTR1001 or FSM1001 or FSM3001 or HOSP1001 or MGMT1001 or SEE1001. (HY) (OL)
Offered at Charlotte, Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENTR2040 Financing the Entrepreneurial Venture
Following the development of a business plan in ENTR2030, this course investigates funding sources for small businesses. The objective is to educate the entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each.
Prerequisite(s): ENTR2030.
Offered at Charlotte, Denver, 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.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours
Finance (FISV) Courses

**FISV2010 Finance**  
This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors.  
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004.  
Offered at Charlotte, Denver, North Miami, Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV2012 Introduction to Financial Institutions**  
This course serves as an introduction to financial services, financial markets and financial institutions. The banking, brokerage, insurance and investment industries are described and analyzed. In addition, the economic environment of financial institutions is addressed with focus on the regulatory framework and the tax environment.  
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004.  
Offered at Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV2015 Financial Modeling & Decision Making**  
This course is designed to provide a practical application of corporate finance skills to a variety of analyses commonly performed by investment bank and commercial bank financial analysts. Mergers and acquisitions, initial public offerings, private equity placements, senior and mezzanine debt issuances, leveraged buyouts, and other common financial transactions will be covered. Students will explore the process of each transaction and place heavy emphasis on the role of the financial analyst in analyzing each situation. Students will gather source data, build and apply models typically used in practice by investment banks, commercial banks, and corporate finance consultants.  
Prerequisite(s): FISV2010, sophomore status.  
Offered at Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV3001 Investments**  
This course introduces students to investing and financial planning. It reviews 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 regulation is also considered.  
Prerequisite(s): ACCT3023 or ACCT1007, FISV2010.  
Offered at Charlotte, Denver, Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV3005 International Finance**  
This course is designed to give the student an overview of international banking and finance. Topics covered include the international dimensions of finance, foreign exchange rates, international sources of funds, international banking regulations, and the contrast between European, Asian and American banking.  
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004.  
Offered at Charlotte, Denver, Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV3010 Credit Management**  
This course examines the role of credit and analyzes its impact on the economic and social environments. Both consumer credit and business credit are studied in-depth, with emphasis placed on sources and uses of credit, credit reporting and credit analysis.  
Prerequisite(s): ACCT1006.  
Offered at Charlotte, Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV3015 Fundamentals of Financial Planning**  
This course introduces students to the financial planning process, client/planner interactions and personal financial statements development and assessment. Topics include cash flow and debt management, education planning, planning elements of risk management, investment planning and retirement planning. This course is specifically of interest to those students who wish to pursue a career as financial planners.  
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004  
Offered at Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV3040 Money and Capital Markets**  
The purpose of this course is to provide the student with knowledge of a broad range of subjects related to the nature and functions of money and credit. Money creation, the demand for money and the relation of money to inflation and financial flows, the role and functions of financial institutions, and consumer financing and business capitalization are each examined. This course emphasizes the changing role of competitive financial institutions and the effects of these changes on the flow of funds and monetary policy implementation by the Federal Reserve System to regulate and control money and financial institutions. Real-world examples are used to focus student learning to applications of theory and consequential economic impacts both nationally and internationally.  
Prerequisite(s): ECON1001.  
Offered at Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV3080 Financial Statement Analysis**  
This course includes the analysis and interpretation of external financial statements for various business entities as seen through the eyes of professional investors and creditors. The course explores various analytical techniques including comparative financial statement, trend and ratio analyses.  
Prerequisite(s): ACCT2022 or ACCT3023 or ACCT3031, FISV2010.  
Offered at Charlotte, Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV4010 Bank Management**  
This course examines the banking industry from the perspective of both a bank customer and a bank manager. Focus is on policies developed and procedures used to make decisions on providing loans to businesses and consumers. Additional topics addressed include risk management, interstate banking, technological advancements and the regulatory environment.  
Prerequisite(s): FISV2012 or FISV3005 or FISV3040.  
Offered at Denver, Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV4015 Fundamentals of 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.  
Prerequisite(s): FISV3015.  
Offered at Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV4020 Risk Management and Insurance**  
This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. Students learn risk identification, analysis, measurement, control and financing, and study insurance markets, functions, coverage and benefits.  
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004 or EQU4050.  
Offered at Charlotte, Denver, Providence, Providence CE  
4.5 Quarter Credit Hours

**FISV4025 Corporate Finance**  
This course expands on FISV2010 by introducing more advanced topics including capital structure, working capital management, capital budgeting and forecasting. Additional topics include operating and financial leverage, working capital management, capital budgeting, leasing and long-term financing.  
Prerequisite(s): ACCT2022 or ACCT3023 or ACCT3031, FISV2010.  
Offered at Providence, Providence CE  
4.5 Quarter Credit Hours
FISV4030 Real Estate
This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish, and when and how to divest of property.
Prerequisite(s): ACCT3020 or ACCT3025 or FISV2010.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

FISV4040 Futures and Options
This course includes a thorough foundation of options, futures, swaps, and other derivative securities. Topics include theoretical and normative pricing methods as well as the use of derivatives in portfolio and corporate risk management.
Prerequisite(s): FISV3001, MATH2001.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

FISV4050 Portfolio Management and Analysis
This course includes a thorough foundation in the process of portfolio management, from individual security evaluation to broad asset allocation decision making. Topics covered include the portfolio management process including asset allocation, benchmarking, evaluation and reporting, as well as the manner in which trading takes place. An analysis of alternative assets is also explored including real estate, investment companies, private equity and venture capital, hedge funds, closely-held securities, distressed securities, tangible assets, commodities and derivatives.
Prerequisite(s): FISV3001, MATH2001.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

FISV4060 Fixed Income Analysis
This course includes the analysis of fixed income securities and all securities whose valuation and hedging are related to interest rates. Topics include the bond market and its various instruments including U.S. treasuries, corporate bonds, mortgage-backed securities and emerging market bonds. The course also covers bond portfolio management techniques such as interest rate forecasting, yield curve anticipation and security selection. This course is appropriate for students interested in financial analyst careers.
Prerequisite(s): FISV3001.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

FISV4070 Series 7 Securities
This course prepares students to sit for the NASD Series 7 examination or those who plan to pursue a career in the financial services industry. The Series 7 exam qualifies people who are interested in gaining employment as a General Securities Registered Representative, enabling that individual to sell stocks, bonds and options. Topics include: equities, debt/bonds, options, trading markets, regulations, tax laws, investment companies and initial public offerings.
Prerequisite(s): FISV3001.
Offered at Providence, Providence CE
9 Quarter Credit Hours

FISV4080 Finance Seminar
Using knowledge obtained through previous finance and related coursework, students will analyze and report on contemporary issues in finance. Case work and simulation software will be used extensively throughout the course to allow students an opportunity to incorporate various financial concepts and techniques in making financial decisions.
Prerequisite(s): ACCT3023 or FISV2012, FISV2015, FISV3001, FISV4025.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

FISV4099 Finance Internship
The Finance Internship offers students an experiential learning opportunity in diverse business environments. Students study firsthand the challenges, nuances and everyday expectations associated with a variety of financial functions within a business. They are expected to apply previous course work and research to onsite tasks. Through the internship and related assignments, students improve their understanding of financial issues within a local, national or global business. Students gain academic credit for work experience in management.
Offered at Charlotte, Providence, Providence CE
4.5-13.5 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 human resource management in the food service industry. Specific segments are also examined in commercial, industrial and institutional areas of food service.
Offered at Charlotte, Denver, North Miami, 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

FSM2025 Food and Beverage Cost Control
Food & 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)
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)
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 placed on beverage sensory perception and pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined.
Prerequisite(s): Sophomore status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM2065 Food & Beverage in the Travel & Tourism Industry
This course introduces the student to the significance of food and beverage as it relates to the travel/tourism and hospitality industry. Students build a fundamental knowledge to effectively communicate with travel/tourism/hospitality planners and food service staff. Emphasis is placed on linking food, wine and tourism, and the impact related to tourism destination development internationally. This course also examines international service styles, cultural etiquette, food terminology, and basic food and wine pairings.
Prerequisite(s): FSM1065 (or concurrent) or SEE3008.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
FSM2080 Food Service Operations
This intermediate-level course is designed to complete a student's foundation in purchasing as well as food and beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Students use current technology to develop income statements and manage back-of-the-house operations.
Prerequisite(s): FSM2080 or FSM3001 or SEE3008.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

FSM2085 Hotel Food and Beverage Operations
This course is designed to introduce the student 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.
Prerequisite(s): FSM1065 (or concurrent).
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

FSM3020 Dining Service Management
This intermediate course concentrates on the comprehensive study of dining service operations within the food and beverage industry. Emphasis is placed on human resource development, staffing, facility design, internal marketing, and fiscal accountability.
Prerequisite(s): FSM2080 or FSM3001 or SEE3008.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

FSM3001 Food Service Management Systems and Human Resource Applications
This course is intended to prepare the 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 management and operation of food service establishments.
Prerequisite(s): BPA2626 or CUL1395 or FSM2085.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

FSM3030 Facilities Design and Analysis
This intermediate course introduces students to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. Students are introduced to the need for proper planning, layout and design of production and service areas. Students become familiar with computer systems designed in restaurant planning. The major portion of the course is student involvement in individual projects on kitchen layout.
Prerequisite(s): FSM1001 or HOSP1001 or SEE1001 or A.S. degree in Culinary Arts or Baking Pastry Arts
Offered at Denver, 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. (HY)
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

FSM3040 On-Site Foodservice
This upper-level course emphasizes the contract or noncommercial segment of the food service industry. The traditional contract fields of business, industry, university/school, healthcare, recreation areas and catering are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager's perspectives.
Prerequisite(s): FSM2080 or FSM3001 or SEE3008.
Offered at Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM3060 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 or FSM2095, senior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
9 Quarter Credit Hours

FSM3061 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 FSM2095 or FSM2099 or FSM3001, senior status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM4070 The Business of Alcohol Distribution, Retail and Sales
This course offers the student a comprehensive overview of the costs of producing, distributing and selling licensed alcoholic beverages in the U.S. and the relationship between costs, profit margins and sales. Each segment of the three-tiered distribution system is analyzed and the legal aspects of producing, distributing and selling licensed beverages are examined. Internet sales and the challenge it poses to the current system are also evaluated. The impact of the current system on the consumer and how the consumer's needs are addressed is the focus of the course.
Prerequisite(s): CUL1365 or FSM2055 or MKRT1001. (HY) (OL)
Offered at Charlotte, Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours
FSM4099 Food Service Management Internship
Students in the Baking and Pastry Arts & Food Service Management (BPAFSM) or Culinary Arts & Food Service Management (CAFASM) programs may apply for a selective internship assignment in an approved food and/or beverage operation. This internship allows students to gain academic credit for work experience within their chosen profession under the supervision of qualified industry personnel. Students will acquire an understanding of food/beverage production and daily operational duties from a management perspective through observation and participation. Successful completion of this term-long course, gives students a deeper understanding of the demands and expectations of a management role within their chosen field.
Offered at Providence, Providence CE
4.5-13.5 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

FIT1005 Introduction to Keyboarding
This course is designed to introduce or reinforce keyboarding skills necessary to prepare documents used in the business world. Students learn the keys and techniques to produce error-free documents. (HY)
Offered at Denver, Providence, Providence CE
1.5 Quarter Credit Hours

FIT1012 Digital Technology for Business
This course focuses on the practical use of technology tools in the digital workspace. Students gain hands-on experience in Digital Citizenship, basic technical literacy, collaboration tools, mobile connectivity and other technical solutions. Student learning is focused on project-based solutions to realistic workplace scenarios.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

FIT1014 Solving Business Problems with Technology
Students gain advanced experience in core technology topics as well as new topics relevant to the technology field. Additional topics may include introduction to scripting and programming languages, databases and data mining, and contemporary digital presentation environments. Student learning is focused on project-based solutions to realistic workplace scenarios.
Offered at Providence, Providence CE
4.5 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.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FIT1050 Digital Technology for the Creative Industries
This course focuses on the core concepts and software technologies at the heart any creative industries profession. Students gain hands-on experience in digital citizenship, basic technical literacy, the fundamentals of relevant software applications and online resources. Project-based solutions often in the context of workplace scenarios drive student learning.
Offered at 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 and FIT1040 or FIT1014, or permission of department chair.
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.
Prerequisite(s): FIT1000 or permission of department chair.
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 North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

FREN1002 Conversational French II
This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and exposure to French-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions.
Prerequisite(s): FREN1001 or equivalent placement score.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

German (GER) Courses

GER1001 Conversational German I
This course is an introduction to the German 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 Providence, Providence CE
4.5 Quarter Credit Hours
GER1002 Conversational German II
This course is for advanced beginners in German language, building upon the basic speaking, listening, reading and writing skills covered in German I. Students’ vocabulary is expanded to 2,000 commonly used vocabulary words used in conjunction with the present and perfect tenses, adjectives and adverbs. In addition to grammar, students are exposed to many aspects of life in present-day Germany, Switzerland and Austria. 
Prerequisite(s): GER1001 or equivalent placement score.
Offered at Providence, Providence CE
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.
Offered at Charlotte, Denver, North Miami, 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 which 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 which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed 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

HIST3010 Modern History
This course provides an in-depth analysis of the major ideas and forces in the Western world during the 20th century. It reviews significant figures and events, as well as the seminal forces that have led to current conditions.
Prerequisite(s): ENG1021 or ENG1027.
Offered at 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

HIST3100 Contemporary American History: The United States in a Global Age
This course addresses the recent history of the United States from the end of the Second World War to the present day, taking as its focus America’s increasingly dominant role in world affairs. It traces America’s rise as a global military and economic power and explores the implications of such might and affluence on American culture, foreign policy, and liberation struggles here and abroad. Topics addressed include the Cold War, Vietnam War and Iraq War, liberal and conservative presidential politics, and the critiques that emerged from the left and the right.
Prerequisite(s): ENG1021 or ENG1027. (OL)
Offered at Online, Providence, Providence CE
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): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

HIST3300 R. I. State Externship Program
This course is designed to provide students with an opportunity to experience firsthand the workings of a chosen state agency. Dozens of sponsors representing all aspects of state government assist interns to understand how particular agencies function to service the needs of the citizens of Rhode Island. The interns also attend weekly seminars to gain an understanding of all the major branches of state and local government. Please note: This is a four-month program.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

Hospitality Management (HOSP) Courses

HOSP1001 The Hospitality Field
This course is an introduction to the various segments within the hospitality industry (lodging; food service; travel & tourism; and sports, entertainment & event management). The course is intended to prepare the student to apply sound management principles to the challenges encountered within the industry.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP1008 Customer/Guest Service Management
This introductory course is a study of customer/guest service management within the hospitality industry. Emphasis is placed on the development of service standards, the problem solving process, data gathering techniques, technological methods and fiscal accountability. Students take an industry-recognized responsible alcohol service exam.
Prerequisite(s): FSM1001 or HOSP1001 or SEE1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP1010 Front Office Operations
This course familiarizes students with the front office department of the hotel. Emphasis is placed on guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. The student focuses on all aspects of the unique relationship between the front office and other departments in the hotel.
Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
HOSP1080 Technology in the Tourism/Hospitality Industry
This introductory course provides comprehensive hands-on learning with the various information systems in the hospitality industry. Students gain basic knowledge in the use of property management systems, global distribution systems, point-of-sale systems, Internet distribution systems and any other current technology available to the travel/tourism and hospitality industry. Prerequisite(s): HOSP1001, TRVL1010 or TRVL1011. Offered at North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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

HOSP2020 Resort Management
This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties is also investigated. Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP2030 Hospitality Human Resources and Diversity Leadership
Operational and staff managers in today’s hospitality-related businesses often manage a diverse group of employees and are responsible for compliance with employment laws and human resource policies. Therefore, managers must be knowledgeable about laws and best practices when working with their employees. This course helps students develop managerial knowledge and skills in several areas of human resource management including recruiting, interviewing, selection, orientation, training, performance evaluation and management, discipline, terminations, and employee and union relations. Prerequisite(s): Sophomore status. Offered at Charlotte, Denver, North Miami, 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 U.S. during a term abroad program. The course focuses on cultural, political, legal and economic forces; 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 firsthand knowledge of the international travel experience. Prerequisite(s): Must be accepted in Study Abroad program, junior status. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 9 Quarter Credit Hours

HOSP2099 Hotel Internship
This internship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts. Prerequisite(s): HOSP1008 or HOSP1010, FSM1065 or approved sanitation certificate, FSM2085. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 6.75-13.5 Quarter Credit Hours

HOSP3020 Trade Show/Exposition Management
This course is designed to give the student 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. A directed work project may be incorporated into this course. Prerequisite(s): FSM3001 or HOSP2011 or SEE2020 or TRVL2040. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3033 Hotel Property Operations
This course introduces the student to the role of the property operations manager in a lodging context. Essential elements of engineering, housekeeping, and safety are studied. The student is introduced to technical, managerial, financial and legal issues related to these departments. The environmental impact of activities in this area of management is highlighted. The course content has application to other settings as well. Prerequisite(s): HOSP2099 or permission of department chair. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3040 Managing Quality Services
This upper-level course is designed to acquaint the student with the principles of total quality management and how they affect organizations and employees within those organizations. This course stresses problem-solving and decision-making skills using analytical tools and case studies. A directed work project may be incorporated into this course. Prerequisite(s): Junior status. (SL) Offered at Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3045 Management Of Vacation Ownership (Timeshare) Resorts
This course covers concepts and issues related to the marketing and management of vacation ownership (time share) properties. Owner-manager relationships are highlighted. Additionally, important financial issues related to initial development, budget management and renovations are covered. Best practices of leading companies are examined. Contrasts are made among typical lodging properties, traditional resorts, full ownership resorts, destination clubs and fractional ownership resorts. Prerequisite(s): HOSP1010 or HOSP2020. (HY) Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3050 Hospitality Strategic Marketing
This is an upper-level course dealing with the broad scope of hospitality marketing. Emphasis is on the analysis, structure and strategy of the hospitality marketing department, 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): Junior status. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3055 Franchising Opportunities
This course focuses on business format franchising. Students gain experience in evaluating franchise offerings, as well as evaluating their own suitability to be franchises. The advantages and disadvantages of franchising are reviewed, analyzed and discussed. The concepts are relevant for any student interested in becoming an owner of a franchised business. Prerequisite(s): HOSP3050 or MKRT1001, ACCT3020 or ACCT3025. Offered at 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

HOSP3065 Hospitality Security and Risk Management
This course is designed to familiarize the student with the various elements of Risk Management throughout the hospitality industry. It is intended to supply the student with a strong foundation in the elements necessary to provide a safe and secure venue and to reduce ownership liability. Prerequisite(s): Junior status. Offered at Charlotte, 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): ECON1000 or HOSP1010.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP3810 Spa Management
This course examines the growing segment of spas and spa services within hospitality operations. Strategies for the design and development of a successful spa concepts are discussed with emphasis placed on management, marketing and fiscal performance.
Prerequisite(s): Junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP3850 Negotiations and Agreements
This intermediate-level course explores a variety of hospitality industry negotiations and interactions. The course discusses the skills necessary to recognize situations within the hospitality industry that call for bargaining. This course articulates the development of agreed elements necessary to properly record the outcomes of a union/management negotiation process; the numerous agreements/contracts that are prevalent in the unionized hospitality industry; and the implementation and management of agreements and contracts.
Prerequisite(s): LAW2001 or LAW2010. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP4011 Hospitality Management Consulting
This upper-level course is designed to give students insight into management consulting for enterprises in the hospitality industry. Using a variety of teaching methods, including the case study approach, simulated consulting assignments are introduced into the classroom to fine-tune the critical thinking and decision-making abilities of the student. The spectrum of management consulting providers, ranging from large international firms to sole practitioners, is reviewed.
Prerequisite(s): ACCT3020 or ACCT3025 or FISV3001, HOSP3050.
Offered at 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, HOSP3050 or MRKT1001.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP4020 Cultural Diversity Management
This course focuses on the issues related to domestic and international multicultural management. Students examine the synergistic opportunities presented by the diverse workforce and develop strategies that respect and value individual differences.
Prerequisite(s): SOC1001 or SOC3020.
Offered at Charlotte, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP4060 Hospitality Management Seminar
This is a senior-level capstone course 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 ability of the student. The course is also designed to integrate appropriate computer-based simulation and application programs into management theory. A directed work project may be incorporated into this course.
Prerequisite(s): ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP4099 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. 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 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 Charlotte, Denver, North Miami, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

Humanities (HUM) Courses

HUM3050 Science and Civilization: Progress and Problems
This course explores the social, political, and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature, and the internet. This is an interdisciplinary course cross-listed as HUM3050 and SCI3050.
Prerequisite(s): ENG1021 or ENG1027, successful completion of any SCI course, sophomore status. (OL)
Offered at Online, Providence, Providence CE
4.5 Quarter Credit Hours

HUM3070 Visual Literacy and the Sociology of Perception
Human perception of the social world is studied 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. This is an interdisciplinary course cross-listed as HUM3070 and SOC3070.
Prerequisite(s): ENG1021 or ENG1027, junior status.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ILHS Courses

ILHS2000 Integrative Learning Humanities/Social Sciences
ILHS 2000 courses emphasize the critical perspectives of the humanities and social sciences to explore complex ideas or questions. The focus of ILHS courses are on interpreting, synthesizing and applying knowledge through the lenses of multiple disciplines. Various topics will be offered each year.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ILSC Courses

ILSC2000 Integrative Learning Science with Humanities/Social Sciences
ILSC 2000 courses address a broad scientific question or problem from multiple disciplinary perspectives. The focus of ILSC courses is on understanding and evaluating the application of scientific knowledge and principles to broad questions in other areas. Various topics are offered each year.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
ILSR Courses

ILSR4000 Integrative Learning Senior Level
ILSR courses emphasize integrating knowledge from different disciplines in the arts and sciences to comprehend diverse points of view, to interpret and evaluate issues contextually to apply that knowledge to new situations and to develop solutions that address competing needs. Various topics are offered each year.
Prerequisite(s): ENG1021 or ENG1027, senior status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

Information Technology (ITEC) Courses

ITEC1000 Help Desk Concepts
This introductory course provides students with an overview of the topics relevant to working at a help desk or customer support center. Four major components are covered: people, processes, technology, and information. Emphasis is placed on the design and management of each component as an integral and mandatory part of the support function.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ITEC1020 Introduction to Data Communications
This is an introductory course in the concepts and components of a data communications system. Hardware and software features are reviewed to present the elements of and interactions in a data communications network. Communications interfaces, industry standards, and communications protocols are presented in reference to understanding the actual throughput of data in a communications environment. Students are introduced to network topologies and their various application areas.
Prerequisite(s): FIT1000 or FIT1012.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ITEC2081 Network Protocols I
This course develops students’ knowledge of computer networks, network appliances, and network protocols. They are introduced to methods of developing protocols, including interpretation of standards, finite state machines, and state-full transition. Students will 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 will conduct in-depth examinations of the 802.3, ARP, IP (versions 4 and 6), ICMP, and RIP protocols. Comparison of protocols will be made by type. Students will 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): ITEC1020 or CSIS1020, ENGN1025.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ITEC2082 Network Protocols II
This course expands on the core network engineering and protocol concepts developed in Network Protocols I through an in-depth examination of the Internet Protocol (IP), RIP II and OSPF, ICMP, and VOIP. In this course students will examine the details of software implementation of these protocols. Students will understand the inter-play of these protocols and the associated end node, enterprise, autonomous region and Internet backbone structures in support of efficient and effective movement of information across the Internet. Students will use network design simulation software to explore the complex interactions of these protocols with each other and with the architectures they support.
Prerequisite(s): ITEC2081, Corequisite: MATH2001.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ITEC2090 IT Call Management Systems
This course explores in detail the processes and the underlying related technologies and techniques that are used in industry settings in order to deliver better customer support. Students gain practical knowledge in an industry standard call management software package. Through a combination of lecture and lab-based work, they become familiar and adept in activities related to telephone customer service skills, call logging, call and work assignment, monitoring and management, report creation and utilization, and asset management.
Prerequisite(s): ITEC1000.
Offered at Providence CE
4.5 Quarter Credit Hours

ITEC3020 Information Science I
This course provides a general introduction to information science. Topics include an introduction to information systems, the role of information in organizations and decision making and the role of computers in information processing.
Prerequisite(s): FIT1000 or FIT1012.
Offered at Providence, Providence CE
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 highly recommended for non-computer majors as well as required for majors in this program.
Prerequisite(s): FIT1014 or FIT1040.
Offered at 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.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ITEC3070 Systems Modeling and Simulation
This course addresses the process of modeling systems, including business systems, network systems, dynamic vehicle systems and client-server systems, to name a few. The modeling process is the prerequisite for the simulation and subsequent analysis, design and assessment of a system with respect to specific performance criteria. The roles of modeling in simulation are presented within the context of the systems engineering process. Modeling encompasses everything from functional through mathematical modeling; simulation includes the development and use of software for systems analysis and design. Team projects from students’ areas of interest are an integral part of the course.
Prerequisite(s): MATH2001.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ITEC3075 Network Security
This course provides the students with a comprehensive introduction to the field of network security. Critical network security aspects are identified and examined from the standpoint of both the user and the attacker. Network vulnerabilities are examined, and mitigating approaches are identified and evaluated. Concepts and procedures for network risk analysis are introduced. Network architectures and protocols and their impact on security are examined. TCP/IP security is examined in conjunction with the IPsec and IKE protocols. Integration of network and computer security is introduced. The course also discusses the building of trust networks, key management systems, and physical network security. The course emphasizes the implementation of intrusion detection and prevention methods.
Prerequisite(s): ITEC2081, ITEC3050.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours
ITEC3080 Information Management
Information management techniques are presented with an emphasis on file-accessing methods, database systems, text retrieval systems, paperless computing and the Internet. The management of records on stand alone and networked systems is examined along with the issues related to managing information on the World Wide Web. Students are made aware of the various theories and options available for text and information storage and retrieval. Security and communication issues are covered along with the issues related to the World Wide Web.
Prerequisite(s): ITEC3020.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ITEC3083 Wireless Networking
This course covers the design and implementation of wireless networks and mobile systems. Course material will acquaint students with best industry practices and standards. The topics include practical wireless communication systems, cellular and wireless mesh networks, antenna theory, signal transmission basics, wireless network security and management. The course will also discuss recent advances in wireless such as network coding, interference alignment and cancellation, and emerging security and management techniques.
Prerequisite(s): ITEC2082.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ITEC3085 Systems Design
This course is both a theoretical approach to the development of information systems as well as an immersion into the real-world implementation in the context of a business case. The student learns the basic design tools, as well as gains an appreciation for the larger context of the organization in which the application generates value. Readings and case studies highlight the need to consider systems integration issues, external constraints in the form of regulatory issues, organizational process change, learning and training requirements as well as development of a systems maintenance and obsolescence plan.
Prerequisite(s): ITEC3040.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

International Business (IBUS) Courses

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

IBUS2040 International Culture and Protocol
Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course focuses on cultural diversity and provides students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally.
Prerequisite(s): ECON1001.
Offered at Charlotte, Denver, North Miami, 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.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS4080 SWAP International Seminar
This is an upper-level School of Business course dealing with environmental analysis, objective setting, positioning, examination and implementation of quality and tactical approaches used to manage quality improvement efforts in organizations. This is the preparatory course for the IBUS4080 Summer Work Abroad program.
Prerequisite(s): 3.0 cumulative GPA, 90 quarter credit hours completed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
IBUS4023 SWAP 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 in Sweden. 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 Stockholm where they continue to work on the implementation of this plan at Bergh’s School of Communications. Faculty from both Johnson & Wales and Bergh’s work with students on the case.
Prerequisite(s): ADVC2001.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS4082 SWAP Operations Management and Process Improvement
This course is an upper level School of Business course in which students implement and present the project developed during IBUS4020 preparatory classroom-based course at the host company in an international (non-U.S.) setting. Students engage in a major project management initiative incorporating quality and process improvement tools. Projects are developed jointly by the advisors and host company, and students implement the initiative.
Prerequisite(s): IBUS4020, 3.0 cumulative GPA, permission of department chair
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
9 Quarter Credit Hours

IBUS4083 SWAP International Marketing Communications
The second phase of this course is held in Stockholm, Sweden, where students make a presentation of their recommendations to the host organization and/or their advertising agency. 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 Bergh’s School of Communications. Faculty from both Johnson & Wales and Bergh’s work with students on the case.
Prerequisite(s): ADVC2001, IBUS4023
Offered at Charlotte, Providence, Providence CE
9 Quarter Credit Hours

IBUS4090 International Business Experience
This course refers to a series of options available that total 13.5 credits: 1) Students choose from a range of study abroad options including short-term 3 1/2 to four-week summer programs, spring term three-month programs, or four-to-five month independent exchanges. Each program has its own academic focus and prerequisites. Students apply for their program of choice through Study Abroad. After selection into a program, students engage in orientation and academic pre-departure work before embarking on their immersion into foreign cultural and business settings. In some cases, JWU faculty lead the program and travel with the students. In other cases local hosts lead the program, but in all programs students participate in a rigorous study and travel experience. The purpose of these study abroad experiences is to increase students’ global awareness as they explore their program’s specific academic focus. Course delivery consists of lecture, industry visits and cultural excursions. Eligible students are guided by Study Abroad to register for the appropriate course(s) specific to their program. 2) Eligible students may opt to take IBUS4020 Summer Work Abroad International Seminar and a specific course from the IBUS4080 Series of Summer Work Abroad Programs: IBUS4082 or IBUS4086. 3) Students not eligible to take the international business programs, internships or SWAP programs take three additional electives from the School of Business or the School of Engineering & Design. Students should consult with their faculty advisor to make their selection. Students should consult with their faculty advisor to make their selection.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

IBUS4091 Economics and Trade in an International Context
This course is taught only as part of a short-term summer study abroad program. Students examine international economics and business, management, entrepreneurship and comparative economics and issues such as international trade and foreign exchange. Before departure, students explore basic of the host country history and culture to help understand country better and learn the context for people, society and international business. While in the host country, students discuss case studies and take lectures offered by professors and business people. Classroom-based presentations are augmented with frequent excursions to various business, government and financial institutions.
Prerequisite(s): 2.75 cumulative GPA, 90 quarter credit hours completed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

IBUS4092 Marketing Communications in an International Context
This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how multinational 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.
Prerequisite(s): ADVC1010, ADVC1011, 2.75 cumulative GPA, 90 quarter credit hours completed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

IBUS4093 Human Resource Management in an International Context
This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how the cultural, socioeconomic and legal context in which companies are run influences the management models employed. The five functional areas of HRM: planning, recruitment and selection; HR development, compensation and benefits; safety; health; and employee and labor relations are addressed using a global perspective. Key differences in Asian, North American and European management models are explored. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how management models influence all aspects of human resource management.
Prerequisite(s): MGMT1001, MGMT2001, 2.75 cumulative GPA, 90 quarter credit hours completed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 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. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.
Offered at Denver, North Miami, Providence, Providence CE
4.5-13.5 Quarter Credit Hours
IBUS4191 Fashion Merchandising and Retail Management in an International Context - Milan, Italy
This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students 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 product and brand globally. Industry visits, cultural excursions and experiential projects with industry professional provide students with the knowledge and skills to develop fashion/retail-related promotional plans including trend analysis reports, public relations and media strategies (press releases and trade columns), and a final fashion-related event (showroom exhibit and/or fashion/runway show).
Prerequisite(s): MKT3005, RTL1005, RTL1010, RTL2095 or MKT1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 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. The course exposes the student 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.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

LAW2010 Hospitality Law
This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include: sources of law, court systems, jurisdiction, contracts, negligence, the innkeeper-guest relationship, and liability arising from the service of food and alcoholic beverages. (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. The student is 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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

LAW3005 Adjudication Workshop I
This workshop course presents an overview of the adjudicative process as practiced in a variety of American venues including, but not necessarily limited to, trial courts, government agencies, and appellate forums. The course emphasizes the preparation of students to compete in the American Mock Trial Association national competition (note: only student volunteers will enter the competition; each enrolled student is not required to do so). The course provides the opportunity for students to prepare, present, participate, and preside over “real-life” contested matters with an emphasis on judicial hearings (e.g., trial and appeal).
Prerequisite(s): CJS1002 or LAW2001 or LAW2010, sophomore status.
Offered at Denver, Providence, Providence CE
2.25 Quarter Credit Hours

LAW3006 Adjudication Workshop II
This workshop course presents an overview of the adjudicative process as practiced in a variety of American venues including, but not necessarily limited to, trial courts, government agencies, and appellate forums. The course will provide the opportunity for students to prepare, present, and preside over “real-life” contested matters with an emphasis on non-judicial hearings (e.g., parole and police hearings).
Prerequisite(s): CJS1002 or LAW2001 or LAW2010, sophomore status.
Offered at Denver, Providence, Providence CE
2.25 Quarter Credit Hours

LAW3010 Business Law for Accountants
This course provides the Accounting major with an understanding of the legal framework within which accountants must operate. The course will concentrate on the following topics: business organizations, professional responsibilities, contracts, government regulation of business, the Uniform Commercial Code (Articles 2, 3 and 9) property and debtor-creditor relationships.
Prerequisite(s): LAW2001 or LAW2010.
Offered at 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

LAW3025 Criminal Law
This course is an introduction to the basic elements of, and defenses to, criminal liability. Topics include the basic crimes against the person (homicide, assault, battery, rape, etc.), the basic crimes against property (larceny, fraud, embezzlement, burglary, etc.), and the basic defenses and justifications (diminished capacity, self-defense, mistake, etc.).
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

LAW3035 International Business Law
This course introduces the student to the principles of public and private international law. It addresses the legal problems of doing business in developed, developing, and non-market economy countries, together with the economic and political issues that commonly arise.
Prerequisite(s): LAW2001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

LAW3065 Employment Law
This course acquaints the student with the different legal rules governing the employer/employee relationship. Topics include: employment discrimination, sexual harassment, employment contracts, labor relations, Fair Labor Standards Act, The Americans with Disabilities Act (ADA), OSHA and vicarious liability. There is heavy emphasis on discussion and written work.
Prerequisite(s): LAW2001 or LAW2010.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

LAW3080 Cyberlaw
This upper-level course confronts students with the changes and adaptations of U.S. law resulting from the ascendancy of computers and the Internet. Fundamental common law and statutory assumptions about the nature of person, place, thing and action are called into question by data transactions between computer memories, unprecedented wealth concentrated in the development and distribution of software, widespread access to large quantities of data with minimal quality control, and the blurring of geographical boundaries. Students examine how contract formation, defamation, obscenity, copyright, trademark, privacy and other legal issues have been changed by technology and the online world.
Prerequisite(s): LAW2001 or permission of department chair.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

LAW3090 Evidence
This course is a study of the law of evidence as a system of rules and standards directed at determining what proof is to be admitted in the course of litigation. Emphasis is placed on formal discovery mechanisms, relevance, witness examination, impeachment, rehabilitation, privileges, burdens of proof, judicial notice, presumptions, real and demonstrative evidence, expert testimony, materiality, confrontation and hearsay.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours
LEAD2012 Power and Leadership
In order to be an effective leader, an individual must understand the importance of power and how to appropriately exercise it. This course provides an overview of the nature and types of power in today's business world. The relationship between power and influence is also explored. Since issues of power present unique challenges to students beginning new careers, special attention is given to the topics of supportive communication, relationship building, and organizational politics.
Prerequisite(s): LEAD1010.
Offered at Charlotte, Denver, North Miami, 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, Denver CE, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

LEAD3020 Creative Leadership
Creativity can be a valuable tool for leadership in the 21st century. 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 or permission of department chair.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Liberal Studies (LIBS) Courses

LIBS3099 Liberal Studies Internship
Students may choose an internship in a variety of fields, such as public service or communications, and in many settings, including nonprofit and government agencies, arts organizations, or others related to their interests. Internship assignments provide opportunities for students to gain real world experience by applying their skills and knowledge to meet the needs of a business or community organization.
Prerequisite(s): Junior status.
Offered at Denver, Online, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

Literature (LIT) Courses

LIT2001 An Introduction to Literary Genres
This 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.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (SL) (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 placed on the historical and social significance of major works of African-American literature, as well as on the unique artistic contributions of African-American authors to the American literary canon.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (SL)
Offered at Charlotte, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

LIT2040 American Literature I
This course examines American literature in a variety of genres from its Puritan origins through the mid-19th century. Students study representative authors, poets, and playwrights and are exposed to a variety of forms, styles and genres. Special attention is paid to the formation of the American literary tradition.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

LIT2050 American Literature II
This course acquaints the student with American literature from the Civil War to the present. Students study representative authors, poets, and playwrights and are exposed to a variety of forms, styles and genres. Special attention is paid to the development of our national identity through literary experience.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, 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, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
Course Descriptions

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): ENGL1020 or ENGL1024 or English placement.
Offered at Charlotte, 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): ENGL1020 or ENGL1024 or English placement.
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): ENGL1021 or ENGL1027. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

LIT3030 Studies In Poetry
This course prepares the student to read, analyze, and write about poetry from different critical perspectives. Students study representative poets and are exposed to a variety of forms and techniques of poetry from the Middle Ages to the contemporary.
Prerequisite(s): ENGL1020 or ENGL1024 or English placement.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

LIT3040 Sports in Film and Literature
This course focuses on the significant inspiration of athletic endeavors upon the literary and cinematic imagination. Writers of fiction and non-fiction, prose writers, and poets have discovered in the athletic experience a useful metaphor to express the very 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.
Prerequisite(s): ENGL1021 or ENGL1027. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

LIT3050 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): ENGL1021 or ENGL1027. (OL)
Offered at Charlotte, Online, 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): ENGL1021 or ENGL1027.
Offered at Charlotte, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

LIT4040 Shakespeare
This course presents an introduction to the world of William Shakespeare by examining the historical contexts of his work, his life and his theatre. Works read and analyzed during the course are representative of Shakespeare’s achievements in history, tragedy, comedy and poetry. Students trace Shakespeare’s continuing relevance and influence on modern art and thought.
Prerequisite(s): ENGL1021 or ENGL1027.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

Management (MGMT) Courses

MGMT1001 Principles of Management
This course is a general survey of management that focuses on planning, organizing and controlling. At the end of this course, the student should demonstrate an awareness and insight into various aspects of management. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT2001 Human Resource Management
This course is the study of personnel management in organizations. The student learns basic functions of procuring, developing, maintaining and utilizing a labor force to meet the entry-level requirements for employment in personnel work. The course supplies students with an understanding of the personnel department. (SL) (HY)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT2020 Organizational Behavior
This course surveys organizational theory. Focus is on individual and team behavior with an emphasis on developing team-building skills. Additional topics include: structure, size, technology, power relationships, and how organizations survive, decline, grow and change.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT2030 Service and Production Operations Management
This course acquaints students with the fundamentals of operations management in both goods and services industries. The course recognizes the changing face of operations, from an internally-focused supportive function to a strategic part of the enterprise value chain. The course explores five major areas: process analysis, total quality management, alternative production systems, supply chain management, and new product development.
Prerequisite(s): ENTR1001 or MGMT1001.
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 to the managerial process. Topics include computer and communications systems, information systems, decision support systems and expert systems. The students are required to show their understanding of these technologies. Students are also exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises.
Prerequisite(s): ENTR1001 or MGMT1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
MGMT3040 Process and Quality Management
The course thoroughly examines the concept of quality and the tactical approaches used to manage quality improvement efforts in organizations. Students are exposed to theoretical and practical issues to prepare them for quality process management.
Prerequisite(s): MGMT2030, MATH2001.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT3050 Compensation and Benefit Management
This course studies all aspects of compensation. Topics include the pay model, determining consistency, job analysis, skill-based structures, external competitiveness, designing pay levels, pay for performance, performance appraisals, employee benefits and the government’s regulatory role. Linkage of compensation strategies to recruiting is also investigated.
Prerequisite(s): MGMT2001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT3060 Human Resources Training and Development
This course exposes students to training and development in a global, competitive environment. The course covers how to use employee talents effectively through new work designs (such as work teams), new technologies (such as computer-assisted manufacturing systems), and the latest "hot topics" in the training area.
Prerequisite(s): MGMT2001.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT3070 Contemporary Management
This advanced course applies both behavioral science and management techniques to foster and increase productivity, quality, and job satisfaction. Practical skill exercises, case studies and site visits enhance learning.
Contemporary Management intentionally does not duplicate theoretical and conceptual background contained in earlier courses.
Prerequisite(s): MGMT2001.
Offered at Charlotte, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4001 Process Planning and Control
This course offers a quantitative approach to management problems which enables students to “get their feet wet” in the disciplines of quantitative methods used to improve organizational performance.
Prerequisite(s): MATH2001.
Offered at Charlotte, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4020 Strategic Management
Strategic Management will provide 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. Finally, the course addresses leadership and corporate ethics.
Prerequisite(s): ACCT3020 or ACCT3023 or ACCT3031 or ACCT4012, senior status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4030 Senior Business Capstone
Senior Business Capstone 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.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4050 Operations Management Strategy
This course examines the operations function as an organization’s source for sustainable, competitive advantage. The concept of operations is viewed from the perspective of the firm’s entire value chain. Particular attention is devoted to evolving organizational forms. The impact of technology and domain choice on operations is examined in significant depth.
Prerequisite(s): MGMT2030, MGMT4020.
Offered at Charlotte, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT4070 Human Resources Management Strategy
This course examines the human resources function as an organization’s source for sustainable, competitive advantage. Case studies, team exercises, game strategies and other human resource strategic problems demonstrate the importance of the formulation, implementation and evaluation of a management decision.
Prerequisite(s): MGMT2001, MGMT3060.
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 coursework and research to on-site 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. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, 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

Marketing (MRKT) Courses

MRKT1001 Principles of Marketing
This introductory course presents the basic principles and practices of marketing. Topics include marketing orientation, external environments, ethical codes of conduct, and the importance of marketing to the business firm, our world economy and global culture. Case studies, field projects, a marketing simulation and using the Internet as a business and professional resource are utilized in the delivery of this course. An emphasis is placed on marketing strategy; image and branding, target markets, product, price, distribution and promotion.
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 or HOSP3050.
Offered at Charlotte, Denver, North Miami, 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
**MRKT2012 Sales Management**
This course teaches students about the strategic role of the selling function within the business unit. Students learn the basic concepts of determining market potential, forecasting sales, designing sales territories, setting quotas, structuring the sales team, and recruiting, selecting, leading and motivating both inside and outside sales people. The course focuses on the “field” (district) level of sales management.
Prerequisite(s): MRKT1011.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**MRKT2050 Qualitative Research**
The course provides a broad overview of qualitative market research methods. Covering such exploratory techniques as focus groups, in-depth interviews and observations, this course familiarizes students with the appropriate uses and limitations of qualitative market research. Students use qualitative market research techniques to gain preliminary insight into decision-making problems and opportunities.
Prerequisite(s): MRKT1001.
Offered at Charlotte, Denver, North Miami, 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 or HOSP3050.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**MRKT3011 Direct Marketing**
This course teaches students the elements of direct marketing as an integrated part of a total marketing program. Students learn how newspapers, magazines, telephone, radio, TV, cable, direct mail, catalogs and new electronic media are used in direct marketing programs. Plans, measurement and accountability are covered.
Prerequisite(s): MRKT1001 or HOSP3050 and junior 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 will explore the synergy of design and technology to create consumer value. Topics covered include innovation, concept generation, global sourcing, and manufacturing processes.
Prerequisite(s): MRKT1001, MRKT1002.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**MRKT3025 Business to Business Marketing**
The course is a study of business to business marketing, marketing services, and the channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of the business.
Prerequisite(s): MRKT1001 or HOSP3050, MRKT1001, ECON1001, ECON1002, junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**MRKT3045 Social Media and Internet Marketing**
This course presents students with a historic overview of social media, Internet marketing and Web 2.0 technologies and takes a look at how these technologies are developing. Students learn how to develop a social media marketing plan using the major social networking and user-generated content tools for business, and 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 or HOSP3050. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**MRKT3050 Professional Selling & Sales Management**
This course introduces students to the selling profession. Students will gain an understanding of the selling process from the perspective of the sales manager, as this role relates to marketing communication and marketing strategy. Students will 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 will understand 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 will be addressed in this course.
Prerequisite(s): ENG1030, MGMT1001 or MRKT1001, junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**MRKT3055 Quantitative Research**
This course is a continuation of MRKT2050 and provides an overview of contemporary topics in quantitative research such as competitive intelligence, survey design and scale measurement. Students use current technology and software tools to create, distribute, analyze and interpret qualitative data. Together with MRKT2050, students learn modern market research techniques that are 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

**MRKT3084 Customer Care Strategies**
This course is designed to change student perceptions of customer service. Students compare and contrast “minimum standards” with surpassing the customer’s expectations of value. Students learn to focus their creativity and energy on developing attitudes and using systems that will increase customer satisfaction and lead to customer referral. Students learn about the systems and technology that drive the best organizations, at all levels, at any stage of customer relations.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**MRKT3085 Customer Relationship Management (CRM)**
This course concentrates on understanding and anticipating the needs of an organization’s current and potential customers with a focus on customer relations management (CRM). Students investigate leading ideas and practices in the field of customer retention and support through analyzing first-hand success stories. Topics covered include strategic planning, standards and measurements, acquisition, retention and profitability. Students will learn about CRM as a concept that links people, process and technology to optimize an enterprise’s revenue by providing maximum customer satisfaction.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**MRKT4001 Strategic Marketing**
Developing and implementing an exciting, cohesive and effective marketing strategy adaptable to a changing business environment is a must for career preparation and meaningful placement in the world of marketing. This capstone course develops skills essential to anticipating and responding to the changing needs of customers and markets in our global economy and culture. It thoroughly explores marketing strategy using a combination of texts, readings, visiting speakers, Internet sites, cases, a marketing simulation and field assignments. It is recommended that all students complete all related professional studies courses before attempting this capstone course.
Prerequisite(s): MRKT1002, MRKT2050, MRKT3005, MRKT3055 or ADVC2001, senior status. (HY)
Offered at Charlotte, North Miami, Providence, Providence CE
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 or HOSP3050 and junior status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
MRKT4099 Marketing Internship
The Marketing Internship course provides students the opportunity to gain academic credit for completing internships with marketing firms, corporations, or governmental entities. Eligible students may apply for a marketing internship assignment. This assignment is an industry experience that allows students to gain academic credit for an invaluable work experience in the marketing industry. 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, the client, and media organizations.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5-13.5 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.
Offered at Charlotte, Denver, North Miami, 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 Precalculus
This course features the concepts and techniques essential for the study of calculus. Topics include functional notation, algebraic, trigonometric, exponential and logarithmic functions, analytic trigonometry, and matrix algebra.
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 equivalent or math placement.
Offered at Denver, 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 MATH1020 or MATH1030 or MATH1035 (minimum grade of C in MATH1002 or MATH1020 required for hybrid sections of MATH2001) or equivalent. (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 covered include hypothesis testing, testing the difference between two means, two proportions, and two variances; correlation and regression, Chi-square tests, analysis of variance, sampling techniques, and an introduction to simulation techniques.
Prerequisite(s): MATH2001.
Offered at Charlotte, Denver, North Miami, 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 sets, relations and functions, elementary graph and network theory, trees, matching algorithms, network flows, counting techniques, and recurrence relations.
Prerequisite(s): MATH1020 or placement or permission of department chair.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

MATH2035 Quantitative Analysis II
A continuation of MATH1035, this course further examines the applications of the derivative such as maxima and minima, and marginal analysis. Both indefinite and definite integration are discussed along with their application to business and economics. Partial differentiation and functions of several variables are also presented.
Prerequisite(s): MATH1035 or equivalent or permission of department chair.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

MATH2040 Calculus II
This course is a continuation of MATH1040. Topics include a detailed treatment of the calculus of transcendental functions, formal integration methods, improper integrals, infinite series, and further topics in analytic geometry.
Prerequisite(s): MATH1040
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

MATH2043 Ordinary Differential Equations
This course introduces the student to the field of ordinary differential equations. Topics include methods for solving linear differential equations and their applications, series solutions of linear differential equations, the solution of systems of linear differential equations along with their applications, and phase plane methods for nonlinear systems.
Prerequisite(s): MATH2040.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

MATH3040 Calculus III
This course is a continuation of MATH2040. It is designed to provide students with a detailed treatment of the calculus of functions of several variables and vectors. Topics include vector algebra, vector-valued functions, partial derivatives, vector differential calculus, and the integration of vector fields including the Divergence Theorem and Stokes’ Theorem.
Prerequisite(s): MATH2040
Offered at 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 placement. May vary depending on topic.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Philosophy (PHIL) Courses

PHIL3015 History of Philosophy
This is a survey of the development of Western philosophic thought. A clear sense is gained of the relative richness and poverty of philosophic interpretation of different periods. The thinking and works of outstanding philosophers of each period are considered, and the major schools of philosophic thought and their adherents are reviewed. Some of the major problems of philosophy are examined: appearance versus reality, determinism versus free will, knowledge and existence, body-mind relations, truth and error, good and evil, space and time, reality and what we can know.
Prerequisite(s): ENG1021 or ENG1027.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

PHIL3020 Crisis and Controversy: A Critical Thinking Approach
This course encourages students to use critical thinking skills in order to make decisions, solve problems, develop new ideas, evaluate arguments and tolerate ambiguity while exploring complex social questions. Emphasis is on understanding the elements of reasoning, imposing criteria and intellectual standards upon reasoning, and assessing individual thinking processes. Students hone critical thinking skills by actively engaging in the study of social conflicts and controversies that operate at individual, communal and global levels.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

PHIL3040 Ethics of Business Leadership
This course examines the basic principles of ethics and their philosophical foundations, particularly as they apply to institutions, environments, leadership and other activities and pursuits of business. It examines those aspects of human behavior which can be labeled right and wrong. It considers the moral obligations of leaders and followers when discussing actual cases from a variety of business organizations that have presented management and subordinates with difficult moral dilemmas. It considers also the particular responsibilities of leadership in fostering and implementing ethical awareness within a corporate culture.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

Political Science (PSCI) Courses

PSCI1001 Introduction to Political Science
Political Science is the rigorous and disciplined study of government and politics. This is a “gateway” course designed to reveal to students the ubiquity of political phenomena in their lives. The working of politics, viewed alternatively as the allocation of values, or as the study of who gets what, when, where, why, and how, will be studied in a variety of incarnations, in small and large groups, and private and public dress. The rational choice perspective will be used to formulate and analyze theoretical issues in political analysis.
Offered at Charlotte, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

PSCI2001 Introduction to World Politics
This course provides a comprehensive introduction to the study of world politics. Analytical tools and philosophical doctrine are first discussed to lay a foundation for understanding the driving forces in international relations. The chronic nature of war and ceaseless search for peace will be discussed next with special emphasis on twentieth century history. Next examined are the theory and practice of economic relations among advanced industrial economies, and the pace of development of the third world or the “South”. Special problems posed by multiethnic and multinational diversity within nations will be an important theme of the course. Other possible topics will include different historical and possible future systems of international relations; imperialism; cold war politics; national security theory including deterrence and the success of international political and monetary organizations.
Prerequisite(s): Sophomore status.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

PSCI3005 Contemporary Political Ideologies
A small but powerfully influential set of political ideologies have dominated, and continue to dominate, social and political events throughout the world in the last and this century. Robust ideologies (democracy, nationalism, Islam, and their variants) have impelled their followers to produce the deaths of millions, and continue to control the destinies of hundreds of millions. This course tries to make sense of a century of ideological struggle, with the hope of understanding the continuing relevance of political ideology in fashioning the fate of peoples and nations.
Prerequisite(s): ENG1021 or ENG1027.
Offered at 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 trains 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, project risk management. They practice these skills individually and in teams applying them to a real world project. They 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

PSYC2015 Human Sexuality
This course is an exploration of human sexuality from a biological, psychological and socio-cultural perspective. It examines major theoretical perspectives that influence the scientific study of sexuality. Critical issues discussed include but are not limited to sexual identity and gender, sexuality and relationships, contemporary and cross-cultural views on human sexuality, rape and sexual exploitation and sexuality across the lifespan.
Prerequisite(s): PSYC1001.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

PSYC2020 Industrial/Organizational Psychology
This course emphasizes the psychological principles involved in group performance, power, leadership styles and behavioral motivation. It includes discussion and analysis of organizational research and the application of the results to businesses and industrial situations. It is designed to assist the business student in incorporating psychological knowledge into his or her managerial and leadership style in order to increase on-the-job productivity.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

PSYC2030 Developmental Psychology
This survey course is designed to introduce the student to the concepts, theories, and recent research in the area of human life span from conception to late adulthood. The integrative process of physical cognitive and psychosexual development during significant periods of maturation is examined.
Prerequisite(s): PSYC1001. (OL)
Offered at Denver, 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 symptomatology 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 addictions, 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.
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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

PSYC3010 Personality
Students engage in the 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.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

PSYC3040 Introduction to Neuropsychology and Psychopharmacology
This course considers the function and dysfunction of the human central nervous system with respect to higher order cognition and behavior. This course surveys the neuroanatomical, neuropathological, neurocognitive and neurobehavioral aspects of the brain, and provides an introduction to the psychopharmacological aspects of treatment in mental health counseling.
Prerequisite(s): PSYC2002, SCI2031.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

Religion (REL) Courses

REL3001 Comparative Study of World Religions: An Interdisciplinary Approach
This course introduces the students to the world’s great religions; Hinduism, Buddhism, Judaism, Christianity and Islam are emphasized. The focus is interdisciplinary and includes history, cultural traditions and textual analysis of each religion’s literature in relation to the religions.
Prerequisite(s): ENG1021 or ENG1027.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Research (RSCH) Courses

RSCH2050 Research Methods in Applied Settings
Using quantitative and qualitative research methods, students learn how to plan, conduct, and write a research project and select and interpret data. The course provides students with the required knowledge to conduct basic research in the field of psychology, including evaluation of primary and secondary research and learning to use and interpret statistics in specific applied situations. Students learn APA documentation, engage in exercises in primary sourcing techniques, and receive an overview of the publication process.
Prerequisite(s): MATH2001, PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

RSCH4050 Research Seminar in Counseling Psychology
This capstone course is designed to complete the major program of study by integrating the student’s prior academic experiences in Counseling Psychology. A seminar format is used to encourage student participation and interaction with peers and with faculty. Each participant chooses a topic within their area of specialization. The topic is explored through individual research, periodic presentations and discussion. Discussion focuses on both substantive and methodological concerns, as well as interconnections among areas of study.
Prerequisite(s): RSCH2050, senior status.
Offered at Denver, Providence, Providence CE
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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
**Course Descriptions**

**RTL2005 Global Sourcing**
Students examine the import marketing process, import regulations, sources of supply, supplier management and development, and transportation in order to learn how to participate in the global marketplace and negotiate in cross-cultural situations.
Prerequisite(s): RTL1005 or MRKT1001, sophomore status
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**RTL2050 Fashion Promotion**
The theory of fashion promotion is explored as it relates to the selling of fashion merchandise to the public. This course explores the nature of the fashion promotion industry and its use of various media to make consumers aware of current trends and styles. The text addresses itself to the career-minded student who wants to be involved in the marketing, merchandising and promotion of fashion.
Offered at Denver, Providence, Providence CE
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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**RTL3030 Comparative Retail Strategies**
This course is designed to analyze and compare 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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
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

**RTL3070 Textile Design for the Apparel and Home Furnishings Industry**
This hands-on course is an introduction to basic textile design techniques used by designers and manufacturers. Topics include motif development, croquis design, and repeat patterns. Methods of surface printing include direct painting, stenciling and block printing. Basic weaving or knitting patterns, embroidery, beading and appliqué are also explored. Students develop an appreciation for the historic and cultural value relevant to each method, and create collections of textile samples as they solve design problems.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**RTL4099 Retail Internship**
The Retailing Internship provides students the opportunity to gain academic credit for successfully completing internships in retailing operations and any retail-related industries. Eligible students may apply for a retailing internship assignment. Upon completion of this course, student will 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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

**Risk Management (RMGT) Courses**

**RMGT2001 Security Risk Management**
This course is an introductory study of the concepts, principles, and methods of organizing and administering risk and security management activities in industry, business and government. Emphasis is on both private and governmental protection of assets, personnel and facilities.
Prerequisite(s): ENG1020 or English placement, MGMT1001
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**RMGT3001 Emergency Planning and Business Continuity**
This is a survey course of the practical implications of emergency planning with a particular focus on business continuity. The focus of this course is applied learning and case study rich and provides students with a detailed understanding of the various considerations in emergency and continuity situations.
Prerequisite(s): MGMT1001.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**RMGT4040 Risk Analysis and Loss Prevention**
This course provides students with a course in risk management and loss prevention. It addresses the risk countermeasures and their pros and cons and provides students with a systematic approach to logical decision-making about the allocation of scarce security resources. Further the course describes the risk management methodology as a specific process, a theory, or a procedure for determining assets, vulnerabilities, and threats and how security professionals can protect them.
Prerequisite(s): RMGT2001.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

**RMGT4042 Risk Management Senior Seminar**
This course presents an overview and analysis of risk management in a capstone seminar format. The course examines criminal and constitutional law, criminology, investigations, security operations, risk management and application solutions through the use of critical thinking, research, writing and discussion. The intent is to synthesize the previous courses to provide students with an integrated understanding of the risk management field and be profession ready upon completion of the course and program. The course focuses on the creation of a risk management plan.
Prerequisite(s): RMGT4010.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours
RMGT4099 Risk Management Internship
This internship offers the student hands-on experience in risk management functions in a professional setting. The student has an opportunity to gain real-world experience in selected areas such as staff planning, asset protection, risk analysis, management of personnel and like activities. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.
Offered at Providence, Providence CE
4.5-13.5 Quarter Credit Hours

Science (SCI) Courses

SCI1005 Introduction to Botany
This course provides a comprehensive description of the structure, physiology and reproduction of plants of economic value. Focus is on the relationship between plants and humans, including the role of plants as food sources such as rice, corn and wheat, as well as industries which are plant based. The importance of plants in maintaining environmental balance is also discussed with an emphasis on topics of current interest.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

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 are discussed. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SCI1011 General Physics I
SCI1011 is the first of a two part introductory Physics course sequence using algebra-based approaches to analyze physics phenomena. It introduces students to vector algebra and the basic principles of classical mechanics, applying the concepts of work, energy, linear momentum, and angular momentum to physical phenomena. SCI1011 must be taken concurrently with the laboratory section (see SCI1041, General Physics I Laboratory).
Prerequisite(s): MATH1020 (or concurrent), Corequisite: SCI1041.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

SCI1012 General Physics II
SCI1012 is the second of a two part introductory Physics course sequence using algebra-based mathematical approaches to analyze physics phenomena. It introduces students to heat, wave propagation, wave energy, reflection, refraction, electricity, magnetism, circuits, and semiconductors. SCI1012 must be taken concurrently with the laboratory section (see SCI1042, General Physics II Laboratory).
Prerequisite(s): SCI1011, MATH1020, Corequisite: SCI1042.
Offered at 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

SCI1021 General Chemistry
This comprehensive course is for those fields requiring knowledge of general chemical concepts. Emphasis is on applied areas of interest where aspects of atomic and molecular structure and function are particularly important. Topics covered include stoichiometry of chemical reactions, energy interrelationships between reactants, atomic structure, and chemical bonding.
Prerequisite(s): MATH1020 or equivalent, Corequisite: SCI1022.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

SCI1022 General Chemistry Lab
This is an inquiry based laboratory supplement course coordinated with SCI1021 General Chemistry. Students work in small teams to solve chemistry lab problems by performing observations and generating data to develop new concepts. Students design their own experiments and make decisions within their teams in a collaborative manner. They have the opportunity to practice the scientific skills used by chemists who perform research. Topics covered include the mole concept, chemical reactions, energy interrelationships between reactants, atomic and molecular structure, and chemical bonding.
Prerequisite(s): MATH1020 or equivalent, Corequisite: SCI1021.
Offered at Providence, Providence CE
2.25 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

SCI1041 General Physics I Laboratory
SCI1041 is an introductory algebra based Physics Laboratory that meets three hours a week. It is an inquiry based laboratory course coordinated with SCI1011 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), Corequisite: SCI1011.
Offered at Providence, Providence CE
1.5 Quarter Credit Hours

SCI1042 General Physics II Laboratory
SCI1042 is an introductory algebra based Physics Laboratory that meets three hours a week. It is an inquiry based laboratory course coordinated with SCI1012 General Physics II. 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, heat transfer, electric and magnetic fields, circuits, digital instruments, and optics.
Prerequisite(s): SCI1011, MATH1020, Corequisite: SCI1012.
Offered at Providence, Providence CE
1.5 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. (OL)
Offered at Charlotte, Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SCI2011 Physics I
SCI2011 is the first of a two part introductory Physics course sequence using calculus-based approaches to analyze physics phenomena. It introduces students to vectors and the basic principles of classical mechanics, applying the concepts of work, energy, linear momentum, and angular momentum, to physical phenomena. SCI2011 must be taken concurrently with the laboratory section (see SCI2041, Physics I Laboratory).
Prerequisite(s): MATH1040 (or concurrent), Corequisite: SCI2041.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

SCI2012 Physics II
SCI2012 is the second of a two part introductory Physics course sequence using calculus-based mathematical approaches to analyze physics phenomena. It introduces students to heat, wave propagation, wave energy, reflection, refraction, electricity, magnetism, circuits, and semiconductors. SCI2012 must be taken concurrently with the laboratory section (see SCI2042, Physics II Laboratory).
Prerequisite(s): SCI2011 or SCI1011, MATH1040, Corequisite: SCI2042.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

SCI2020 Exercise Physiology
This course introduces topics in the physiology and anatomy of exercise, cardiovascular fitness, nutrition, and weight control. Emphasis is placed on understanding the scientific basis for a wellness program.
Offered at Charlotte, Denver, 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 non-living 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.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SCI2031 Anatomy and Physiology
This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SCI2041 Physics I Laboratory
SCI2041 is an introductory calculus based Physics Laboratory class that meets three hours per week. It is an inquiry-based laboratory course coordinated with SCI2011 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): MATH1040 (or concurrent), Corequisite: SCI2011.
Offered at Providence, Providence CE
1.5 Quarter Credit Hours

SCI2042 Physics II Laboratory
SCI2042 is an introductory calculus based Physics Laboratory class that meets three hours per week. It is an inquiry-based laboratory course coordinated with SCI2012 Physics II. 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, heat transfer, electric and magnetic fields, circuits, digital instruments, and optics.
Prerequisite(s): SCI2011 or SCI1011, MATH1040, Corequisite: SCI2012
Offered at Providence, Providence CE
1.5 Quarter Credit Hours

SCI2045 Introduction to General and Organic Chemistry
This course examines the chemistry of carbon-containing molecules relevant to biological systems such as the human body, beginning with basic atomic structure, chemical bonding and reactions, and the chemistry of acids, bases, buffers, and salts. Organic chemistry of all functional groups are examined, including saturated/unsaturated hydrocarbons, aldehydes and ketones, carboxylic acids, amines, and alcohols. Emphasis is given to those compounds of biochemical importance.
Offered at Denver, 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 Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SCI3040 Biochemistry
This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Typical topics include: chemical bonds and energy, electrolytes, structure and metabolism of carbohydrates and lipids, protein and enzyme function, and structure and function of nucleic acids.
Prerequisite(s): SCI1015, SCI2045.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

SCI3050 Science and Civilization: Progress and Problems
This course explores the social, political and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature and the internet. This is an interdisciplinary course cross-listed as HUM3050 and SCI3050.
Prerequisite(s): ENG1021 or ENG1027, successful completion of any SCI course, sophomore status. (OL)
Offered at Charlotte, Online, Providence, Providence CE
4.5 Quarter Credit Hours
**SCI4060 Food Microbiology**
Food Microbiology introduces students to a wide variety of topics regarding the biology of food and water associated microorganisms. Important topics include: all varieties of microbial agents of food and water borne disease, characteristics of important species of food spoilage microbes, identification and control of disease agents associated with food and water, beneficial microbial action, microbial genetics and bacterial genomics. The interaction of microbes with the human digestive and immune systems is also studied. Prerequisite(s): SCI1015, SCI2031, senior status or permission of department chair. Corequisite: SCI4061.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

**SCI4061 Food Microbiology Lab**
Food Microbiology Lab is a laboratory companion course coordinated with SCI4060. Using live cultures, students examine the properties of various microbes and factors which contribute to their control and their contamination of foods. Unknown microbes are identified using both traditional and genetic microbiological techniques. Beneficial microorganisms are also studied. Students master microscopy using compound light microscopes. Prerequisite(s): SCI1015, SCI2031, senior status or permission of department chair. Corequisite: SCI4060.
Offered at Denver, Providence, Providence CE
2.25 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) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**SOC2002 Sociology II**
This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group. Prerequisite(s): SOC1001. (SL)
Offered at Denver, North Miami, Providence, Providence CE
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 phenomenon. 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.
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

**SOC2050 Cultures of Africa**
This course gives students a grounding in the cultures of Sub-Saharan Africa. Students consider how the lives of Africans have been shaped by many forces: geographic, economic, religious, historical, political, linguistic and social. They become more familiar with many Sub-Saharan African cultures by examining films, television programs, literature, and newspapers from around the continent, in addition to more traditional academic sources. Prerequisite(s): SOC1001.
Offered at Providence, Providence CE
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. (SL) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**SOC3020 Culture and Food**
Culture and Food is a course on the sociology of food. Students are challenged to think and rethink the place of food in the human experience. The course focuses on how the discipline of sociology, and its borrowing from anthropology and other fields, examines food as a cultural and social artifact and how food and social identity intersect. (SL) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**SOC3025 Cultural Tapestry: Perspectives in Diversity**
This course approaches the study of diversity by offering students an opportunity to understand the meaning of difference from a multitude of perspectives. Students study how categories of diversity are created, the experience of being perceived as different in society, and the consequences of difference as gauged by the allocation of privilege and resources to differing groups within society. Such categories as race, ethnicity and national identity, socioeconomic status, gender differences, sexual orientation, learning styles and religious affiliation are addressed. Similarities between ethnic groups and cultures are also examined. The sociological paradigms/perspectives are also utilized in the study of diversity. Students shape a presentation that addresses diverse subject matter in an experiential manner. As the course concludes, attention is directed towards identifying strategies that can be employed both on a macrolevel in society and on a microlevel within the students’ realm of influence, to broaden the acceptance of differing perspectives in a pluralistic society. Prerequisite(s): SOC1001.
Offered at Denver, North Miami, Providence, Providence CE
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. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
SOC3070 Visual Literacy and the Sociology of Perception
Human perception of the social world is studied 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): ENGL0121 or ENGL1027, Junior status.
Offered at Denver, North Miami, 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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SPAN1002 Conversational Spanish II
This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and the exposure to Spanish-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions.
Prerequisite(s): SPAN1001 or SPAN1011 or equivalent placement score.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

SPAN1011 Conversational Spanish I: Specialized Vocabulary
This course is designed as an introduction to the Spanish language and is tailored specifically to the needs of culinary and hospitality students. Emphasis is placed on basic sentence structure and oral communication, skills that students can use in the workplace. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SPAN2001 Conversational Spanish III
This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice.
Prerequisite(s): SPAN1002 or equivalent placement score.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

Sport/Ent/Event Mgmt (SEE) Courses

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 Event Management
This course introduces students to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE2030 The Entertainment Industry
This course is designed to provide students with core knowledge of the diverse and dynamic entertainment industry. The topics explored through this course 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): SEE1001 or HOSP1001 or FSM1001 or FSM3001.
Offered at Charlotte, Denver, North Miami, 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

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

SEE3015 Managing Gaming Operations
This advanced course is designed to familiarize the student with basic knowledge about managing casino properties. Discussions include casino financial management, organizational structure, gaming terminology, casino design, with special emphasis on casino marketing. International and Internet gaming markets are also explored. A field trip to a pre-selected casino is mandatory.
Prerequisite(s): SEE2070. (HY) (OL)
Offered at Denver, Online, Providence, Providence CE
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), bat/ bar mitzvahs, quinceañera parties, debutante balls, anniversaries and civilian funerals. Special emphasis is placed 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 décor, entertainment, catering and budgeting are explored. In addition, strategies for attracting, managing and retaining clients are discussed.
Prerequisite(s): SEE2020 or HOSP2011 or FSM3001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE3045 Media Relations
This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies are utilized in a laboratory environment. Emphasis is placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations.
Prerequisite(s): ENGL1021 or ENGL1027, ENG1030.
Offered at Charlotte, Denver, North Miami, 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): SEE2010 or COMM2010, SEE2030.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

SEE3120 Fitness and Wellness Center Management
This course focuses on the skills necessary to manage a fitness and wellness center. Emphasis is on the development and design of the facility layout, daily operations, and fitness/wellness programs located in private, public, corporate, hotel, resort, university and recreational facilities. Students learn program development skills necessary to operate and manage a fitness/ wellness facility. A directed work project may be incorporated into this course.
Prerequisite(s): HOSP3033 or SEE2010. (OL)
Offered at Denver, 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): HOSP3050 or MKT1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

TECX Courses

TECX4020 Technology Solo Project
This course allows each student to design, build, implement, or research an actual technology project related to his or her degree program. Under the supervision of a faculty advisor, each student selects an appropriate project (often from a list of project requests submitted to the School of Engineering & Design), sets a completion schedule, reports on project progress, and finally writes an extensive final report on the results of the project. Students defend their work and report in an oral presentation before a faculty panel.
Offered at Providence, Providence CE 4.5 Quarter Credit Hours

TECX4045 Technical Solutions Team I
In this class, students act as part of a working technology project team. During the term prior to the beginning of TSTI, each student applies for a position on a particular team working on a specific project; only students accepted for such positions will be 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 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 Providence, Providence CE 4.5 Quarter Credit Hours

Travel Tourism (TRVL) Courses

TRVL1010 Destination Geography I
This introductory course is designed to acquaint the student with important destinations in the U.S., Canada, Mexico, South America and the Caribbean. The course discusses cultural, recreational and social significance to the traveler.
Offered at North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL1011 Destination Geography II
In addition to significant destinations and attractions in Europe, Asia and Africa, this course stresses more the cultural values related to international travel and the significance of travel to the international economy.
Offered at North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL1035 Travel Information Systems
This course provides a comprehensive, hands-on system learning experience. Students become proficient in the use of current airline reporting Corporation (ARC) documentation, simulated CRS systems, Internet resources, as well as other technologies used for the management of related travel services. Students are able to understand the technological interactions within a Global Distribution System (GDS).
Offered at Providence, Providence CE 4.5 Quarter Credit Hours

TRVL2030 Tour Management
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 a professional tour guide, the psychology of tour management and internal communications.
Offered at North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

TRVL2040 Travel Sales Management
This course emphasizes service as an integral part of the selling process. The reciprocal relationship between selling and service is presented within the context of the total travel sales effort.
Prerequisite(s): FSM1001 or HOSP1001 or SEE1001. (SL)
Offered at Providence, Providence CE 4.5 Quarter Credit Hours

TRVL2099 Travel-Tourism and Hospitality Internship
The travel-tourism and hospitality internship affords students the opportunity to combine previous academic courses with a practical approach to various travel industry segments and operations. Students receive hands-on experience while on rotation through Johnson & Wales University approved sites. Sites include the Rhode Island State House, T.F. Green Airport, Collette Vacations, Providence Warwick Convention and Visitors Bureau, AASNE (American Automobile Association Southern New England), and the Radisson Hotel or Johnson & Wales Inn. The culmination of the internship experience is a tour to a selected international destination, where each student researches, negotiates and develops a highly anticipated journey.
Prerequisite(s): HOSP1010 or HOSP1080 or TRVL1035.
Offered at North Miami, Providence, Providence CE 6.75-13.5 Quarter Credit Hours

Johnson & Wales University  79
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.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

TRVL2810 The Aviation and Airline Industries
This course familiarizes students with the US and international airline industry. The course focuses on the organization and management functions of the airlines, and emphasizes the application of class material to current industry issues.
Prerequisite(s): Sophomore status.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

TRVL3010 Dynamics of Tourism
This is a management-oriented course covering the economic, cultural and social functions in the planning and development of the tourism industry. Emphasis is placed on organizational concepts.
Offered at Charlotte, Denver, North Miami, 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.
Offered at Charlotte, Denver, North Miami, 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): FSM2099 or FSM3001 or HOSP2099 or SEE2020 or TRVL2099.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 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 North Miami, Providence, Providence CE
4.5-9 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 work project may be an integral part of this course.
Prerequisite(s): HOSP3050 or MRKT1001.
Offered at Denver, North Miami, 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_dyn_sched) is published before registration begins for each term/semester. The course schedule will include 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.

Summer Sessions

Optional summer session courses are offered by the university. Individual courses may not be offered in the summer if student interest or enrollment is not sufficient; as a result, summer degree completion cannot be guaranteed.

Students matriculating at Johnson & Wales are not granted credit for summer session courses taken at other institutions unless prior permission has been granted by Student Academic & Financial Services.

Academic Policies

This section of the catalog contains important information about the academic policies of Johnson & Wales University, the grading system and other academic requirements.

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. If students are not in good academic standing or have questions about the requirements for graduation, they should make an appointment with an academic counselor for assistance in assessing their situation.

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 B.S./MBA/M.S. 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 probation, suspended (undergraduate students only) or dismissed.

Academic Standing Standards: Undergraduate Day and Online Programs

<table>
<thead>
<tr>
<th>First-Term Students:</th>
<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>
<td></td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>1.0–1.99</td>
<td>Probation 1st Term</td>
<td></td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>0.99</td>
<td>Suspended</td>
<td></td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.26–1.99</td>
<td>Probation 1st Term</td>
<td></td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>0–1.49</td>
<td>Suspended</td>
<td></td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>1.5–1.99</td>
<td>Probation 1st Term</td>
<td></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>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>1.0–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>0.99</td>
<td>Suspended</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.26–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>0–1.49</td>
<td>Suspended</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>1.5–1.99</td>
<td>Probation 1st Term</td>
</tr>
</tbody>
</table>

Warning: Good Standing 0–21 0–.99 Suspended

Good Standing 0–higher 1.5–1.99 Probation 1st Term

Good Standing 0–higher 1.0–1.25 Suspended

Good Standing 0–higher 2.0–4.0 Good Standing

Academic Standing Standards: Undergraduate Day and Online Programs

<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>0–21</td>
<td>1.0–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>0.99</td>
<td>Suspended</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.26–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>0–1.49</td>
<td>Suspended</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>1.5–1.99</td>
<td>Probation 1st Term</td>
</tr>
</tbody>
</table>

Warning: Good Standing 0–higher 1.51–1.99 Suspended

Prohibition 3rd Term 0–higher 0–1.50 Academic Dismissal

Academic Warning 0–higher 2.0–4.0 Good Standing

Academic Warning 0–42 1.25–1.99 Probation 1st Term
### Academic Standing Standards: Adult & 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>Good Standing</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>Suspended</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>0–.99</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>1.25–1.49</td>
<td>Suspended</td>
</tr>
<tr>
<td>Probation 2nd Term</td>
<td>0–higher</td>
<td>0–1.24</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>1.5–1.99</td>
<td>Suspended</td>
</tr>
<tr>
<td>Probation 3rd Term</td>
<td>0–higher</td>
<td>0–1.49</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>
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<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>
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<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 B.S./MBA/M.S. 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>
</tbody>
</table>

### Academic Standing Standards: Doctoral Programs

<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, WF or W 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 B.S./MBA/M.S. program students are allowed one term only on probation.

### Academic Suspension

Suspended students may not matriculate at the university for at least one term and are expected to work on academic deficiencies. To return to the university, these students must petition the Academic Appeals Committee, providing a letter of intent and documentation of academic improvement. The committee will consider appeals that document mitigating circumstances.

### Academic Dismissal

Dismissed students may no longer matriculate at the university 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.

### 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 a mandatory student skills strategies seminar and tutoring in identified content areas. Failure to complete these requirements will result in immediate dismissal.

### Attendance

All students are expected to attend each meeting of every class in which they are enrolled on time. The maximum number of absences for valid reasons is based on the credit hours for the course, with the exception of experiential education assignments and laboratories, which have their own specific attendance criteria. Absences beyond the stated maximum for each course may jeopardize academic standing or financial aid.

Student Academic & Financial Services should be notified immediately of any necessary prolonged absences. The Student Handbook contains rules and policies for frequent or prolonged absences from class.

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 program, which operate under a semester credit hour system. Courses are offered in three formats and may combine two or more of these formats, which are lecture, laboratory, and experiential.

Generally, one quarter credit represents 10 hours of instruction, which includes class lecture and additional activities; one quarter credit hour equals two laboratory hours or three experiential hours. Furthermore, all courses require additional hours of study and preparation outside of the classroom or learning environment.

Please select the appropriate tab to review the respective grading system.

Undergraduate

Undergraduate Grading System
September 1985 to present (note: not all grades are used by all colleges or schools)

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>95–100</td>
<td>A+</td>
<td>4.00</td>
</tr>
<tr>
<td>90–94</td>
<td>A</td>
<td>4.00</td>
</tr>
<tr>
<td>85–89</td>
<td>B+</td>
<td>3.50</td>
</tr>
<tr>
<td>80–84</td>
<td>B</td>
<td>3.00</td>
</tr>
<tr>
<td>75–79</td>
<td>C+</td>
<td>2.50</td>
</tr>
<tr>
<td>70–74</td>
<td>C</td>
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</tr>
<tr>
<td>65–69</td>
<td>D+</td>
<td>1.50</td>
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<tr>
<td>60–64</td>
<td>D</td>
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<tr>
<td>0–59</td>
<td>F</td>
<td>0.00</td>
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<tr>
<td>Withdrawal</td>
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<td>Withdrawal/Fail</td>
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<td>0.00</td>
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<td>Withdrawal/Pass</td>
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<tr>
<td>Audit</td>
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<td>Challenge Exam Credit</td>
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<tr>
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<td>Incomplete</td>
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<tr>
<td>No Credit</td>
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<tr>
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<td>Prior Learning Assessment</td>
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<td>Proficiency</td>
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<tr>
<td>Satisfactory</td>
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<tr>
<td>Unsatisfactory</td>
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<td></td>
</tr>
</tbody>
</table>

Grade reports are viewable in jwuLink (http://link.jwu.edu).

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)*
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), Withdrawal/Pass (WP), Withdrawal/Fail (WF)*
In order to record attempted credits, a grade of W, WP or WF is recorded when a student withdraws from a culinary/baking & pastry laboratory course or a course with an experiential education component, or is withdrawn due to excessive absences from a registered course after its add/drop period has ended. A W is a punitive and failing grade issued at the instructor’s discretion as a result of misconduct, and is entered permanently into the term and cumulative grade point averages. To qualify for a WP, the student must have an estimated grade of 60 or higher at the time of withdrawal. This grade is not entered into the term and cumulative grade point averages. If the estimated grade is below 60, the student will be issued a WF, which is entered into the term and cumulative grade point averages as a failing grade until successful completion of the course at a later date.

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)*
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.

Grade Pending (GP)*
A temporary mark given when the completion of course requirements is still underway. A Grade Pending 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 one year, it will automatically become an F.

Incomplete (I)*
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 two 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 Incomplete (I) will change to a U.

No Credit (NC)*
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)*
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 one 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)
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 term and cumulative grade point averages.

Satisfactory/Unsatisfactory (S/U)
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
September 1996 to present (note: not all grades are used by all colleges or schools)

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>
</tbody>
</table>

Johnson & Wales University
Grade reports are viewable in jwuLink (http://link.jwu.edu).

PLEASE NOTE:
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). MBA foundation courses with grades below a C will need to be repeated.

**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 one course but by an awarded degree, each grade earned will be included in the grade point average. When a student has repeated a course previously applied to an awarded degree, each grade earned will be included in the grade point average.

**Failure (F)**
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), Withdrawal/Pass (WP), Withdrawal/Fail (WF)**
In order to record attempted credits, a grade of W, WP or WF is recorded when a student withdraws from a culinary/baking & pastry laboratory course or a course with an experiential education component, or is withdrawn due to excessive absences from a registered course after its add/drop period has ended. A W is a punitive and failing grade issued at the instructor’s discretion as a result of misconduct, and is entered permanently into the term and cumulative grade point averages. To qualify for a WP, the student must have an estimated grade of 70 or higher at the time of withdrawal. This grade is not entered into the term and cumulative grade point averages. If the estimated grade is below 70, the student will be issued a WF, which is entered into the term and cumulative grade point averages as a failing grade until successful completion of the course at a later date.

**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)**
A temporary mark given when the completion of course requirements is still underway. A Grade Pending 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 one year, it will automatically become an F.

**Incomplete (I)**
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 two weeks of the final exam class day or the grade will automatically become an F and the grade will 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)**
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)**
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 one year, it will automatically become an F and the grade will be included in the term and cumulative grade point average.

<table>
<thead>
<tr>
<th>Grade</th>
<th>Undergraduate</th>
<th>Graduate</th>
<th>Post Graduate</th>
</tr>
</thead>
<tbody>
<tr>
<td>F</td>
<td>0.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>W</td>
<td>0.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>WF</td>
<td>0.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>WP</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>I</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>AU</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>GP</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>NG</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>S</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>U</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*after September 2011

Full-time Status

Certification of full, half or less than half-time enrollment status for loan deferment, medical insurance, etc. is based on hours of enrollment in a term. Listed below are the requirements that constitute full-time student status for official enrollment certification purposes and for financial assistance.

Students should realize that in order to receive maximum financial aid they must maintain full-time status. Additionally, insurance companies and scholarship foundations frequently require students to maintain full-time status.

If a student who is receiving veteran’s benefits or participating in athletics receives a grade of “WP,” “WF,” “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>

Plagiarism/Turnitin

Students agree that by taking courses at JWU, required assignments may be subject to submission to Turnitin for the detection of plagiarism. All submitted papers will be included as source documents in the Turnitin reference database solely for the purpose of detecting plagiarism of such papers. Use of the Turnitin service is subject to the Usage Policy posted on Turnitin.com (http://www.turnitin.com).

Repeat of Courses

When the appropriate course is available, courses may be repeated in order 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. Students are required to pay normal tuition charges for all repeated course work.

Students are eligible for financial aid for only one repetition of a previously passed course. The highest grade earned will be calculated into the grade point average. When a student has repeated a course previously applied to an awarded degree, each grade earned will be included in the grade point average.

Academic Counseling

Academic counselors/advisors are available in Student Academic & Financial Services to assist students with preparation for graduation. Their goal is to...
assist students in evaluating, developing and maximizing their potential by providing guidance and support.

Transfer and Career Prerequisites

Students who intend to transfer to other colleges or enroll in graduate schools after graduation 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 or foreign business, trade or professional licensing examinations should determine the prerequisites of those jurisdictions prior to selecting programs of study.

Students who are interested in transferring to JWU should see information on transfer admissions (http://catalog.jwu.edu/admissions/applying/transferstudents).

Graduate

Once enrolled in a JWU graduate program, a student may not take core or concentration courses elsewhere and apply them for transfer credit except in extenuating circumstances, and when permission is granted by the dean's office. A grade of "B" or better must be earned for the course to transfer.

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 can also submit transcript requests online through jwuLink (https://link.jwu.edu/cp/home/displaylogin). Students intending to pick up transcripts in person must make the request in person at Student Academic & Financial Services or complete a transcript request form.

The university does not charge a fee for transcripts; however, official transcripts will not be released if a student is not current in all financial obligations to the university. Within three business days of receipt of an authorized request, official transcripts will be printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee. The university does not email transcripts. Transcripts are not official if faxed. 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/semester.

Unofficial transcripts may be obtained in jwuLink (http://link.jwu.edu).

Requirements

Please select the appropriate tab for information regarding residency and graduation requirements.

Undergraduate

Residency Requirement

The undergraduate residency requirement refers to the number of courses and credits students must take at JWU, whether they are transfer students or JWU students acquiring an additional degree. The residency requirement for all students at Johnson & Wales University 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.

Diploma/certificate candidates will be allowed to transfer a maximum of 9.0 quarter credits (including JWU courses) toward diploma/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 one additional associate in science undergraduate degree by completing a Change of Status Form in consultation with an academic counselor in Student Academic & Financial Services. The additional degree must be in a program that has a minimum of 31.5 credits that are not in the student's primary major. (There must be a 31.5 credit difference between the two 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 one additional bachelor of science degree in a program that has a minimum of 45 credits that are not in their primary majors. (There must be a 45 credit difference between the two 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.

Graduation Requirements

Each student is required to submit an online graduation application at least two terms prior to degree completion. Students must file one application for each expected degree (i.e., associate, bachelor's, master's). The application ensures that students are reviewed for graduation at the correct time, that correct information is presented on the diploma, and that it is mailed to the correct address.

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 hold an active Sanitation Certification.

All associate-level degrees require the completion of a minimum of 90 quarter credits. All bachelor's-level degrees require a minimum of an additional 90 quarter credits, for a total 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.

All students must be current in all financial obligations to the university, including tuition, fees and other expenses, before a diploma will be issued. Permission to participate in commencement exercises does not imply that graduation requirements have been met.

Writing Requirement

Students who graduate with a bachelor of science degree must leave Johnson & Wales with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication. If competency is not achieved at this point, students must successfully complete ENG0001 Writing Workshop and achieve competency. This, in effect, is a graduation writing requirement for all students pursuing a bachelor of science degree from JWU.

Graduate

Residency Requirement

Residency requirement refers to the number of courses and credits a student must take at Johnson & Wales University. The residency requirement for all students pursuing a master's degree is a minimum of 45 quarter credit hours.

Due to the overlap in core curriculum, students who complete an MBA at the 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 an M.S. program at the university through Graduate Admissions. Up to two courses from the first master's degree may be transferred to the second degree, if applicable. Students must meet the entrance requirements for the prospective program to gain admittance, and be in good academic and financial standing.

The residency requirement for students pursuing a doctoral degree is 60 semester hours. Only one doctoral degree is allowed.

Graduation Requirements

Each student is required to submit an online graduation application at least two terms prior to degree completion. The application ensures that students are reviewed for graduation at the correct time, that correct information is presented on the diploma, and that it is mailed to the correct address.

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). Foundation and prerequisite courses are not calculated into the graduating grade point average. 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’ or ‘W’ in a course.

All students must be current in all financial obligations to the university, including tuition, fees and other expenses, before a diploma will be issued.
Permission to participate in commencement exercises does not imply that graduation requirements have been met.

Experiential Education & Career Services

Experiential Education & Career Services (EE&CS) 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.

Experiential Education & Career Services components include

• internship opportunities available in the College of Management, College of Culinary Arts, College of Arts & Sciences, and School of Engineering & Design (Providence Campus only). 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
• one-on-one advising from our 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 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-time and full-time jobs (on and off campus) as well as internships. Go to jwuLink (https://link.jwu.edu > Jobs and Internships > Find a Job
• 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.

Study Abroad

Study Abroad works with all schools and colleges at all campuses to offer a portfolio of study abroad programs to Johnson & Wales students. Any interested student is encouraged to contact Study Abroad (http://www.jwu.edu/studyabroad) at 401-598-1406 for personal study abroad advising, program information and applications.

Academic Functions

Johnson & Wales University hosts evening orientation sessions for all new continuing education students at the start of each academic term. Activities include campus tours, bookstore visits, pre-testing, distribution of photo identification and parking permits, networking sessions with campus departments and academic units, a technology session and an academic orientation presentation. Students seeking readmittance to the university are also encouraged to attend these orientation sessions for new information and to help ease the transition back to campus.

Commencement is held at the end of each academic year. At these exercises, degree candidates are recognized. Participation in commencement exercises does not imply that graduation requirements have been met.

Honors

Eligible 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.

Dean’s List

In recognition of scholastic achievement, full-time students (carrying a minimum of 12 quarter credit hours) at Johnson & Wales University 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.

Academic Societies

Alpha Beta Kappa is a national honor society which recognizes superior student academic achievement, character and leadership. Students with a graduating GPA of 3.9 or higher are eligible. Students are notified in April of their eligibility. A one-time membership fee is required. The society may also elect a limited number of faculty, staff and alumni as honorary members.
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

Applications for admission should be completed in full and sent to the address below:

Providence Campus
Adult & Continuing Education Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903

You may apply online (http://admissions.jwu.edu/apply). There is no deadline for submitting applications, but students are advised to apply as early as possible before their intended date of enrollment to ensure full consideration, as some programs may fill up. No application fee is required.

In completing the application form, students must indicate the term in which they wish to enroll. Applications are accepted for terms beginning in September, December, March and June. There are no culinary or baking & pastry arts courses offered during the summer term. However, students in these majors may take academic courses in the summer term.

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. Specific verification documents must be submitted to Adult & Continuing Education Admissions.

High School Completion 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 one of the following: correspondence from an authorized high school administrator, a high school diploma/transcript recognized by the student's state department of education or an official GED certificate. Additional methods of verification of high school completion exist for home-schooled students (p. 88). 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.

International students should refer to the international (http://catalog.jwu.edu/admissions/international) section of this catalog for admissions information.

Admissions Requirements

Minimum Grade Requirements

For certain School of Engineering & Design majors, a C+ average or better in math is required. Other majors may have specific grade requirements.

For Counseling Psychology majors, an overall B average and a college preparatory curriculum are required. Other majors may have specific grade requirements.

Program Requirements

Business Studies

- Students must have attained an associate degree in any program excluding management and/or business.

Certain programs of study include technical standards in the academic requirements essential to the program. Students with disabilities should contact the Center for Academic Support for information about the technical standards. See technical (p. 88) standards (p. 88) 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 (http://catalog.jwu.edu/admissions/applying) section of this catalog.

Admissions Decision

The rolling admissions policy of the university makes it possible to notify students of the admissions decision, of their acceptance or of any additional conditions necessary for admission, soon after all of their academic records have been received and reviewed.

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.

Deferred Enrollment

Please select the appropriate tab for information regarding deferred enrollment.

Undergraduate

Johnson & Wales offers a two-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 two 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 two 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) (FAFSA).

Graduate

Johnson & Wales University retains student application material for up to two years. Your admissions decision will be honored for up to two years from the date of acceptance; 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.

Students wishing to change their selected date of enrollment should forward a request to Graduate Admissions stating the term they wish to enroll, and submit an updated bank statement demonstrating financial support. Please note that some programs start only once each year. 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) (FAFSA).

Advanced Placement Credit

Students entering Johnson & Wales University with an Advanced Placement test score of “3” or greater will be granted 4.5 quarter credits for the equivalent JWU course. Students must submit an official AP Grade Report from the College Board Advanced Placement Program. For more information about AP credit, contact University Testing & Transfer.

Transfer Credit

Transfer students are eligible to apply for most JWU majors; however, they are not guaranteed credit. Credit is usually granted for courses completed with a grade of C or better (2.00 GPA) at another institution accredited by an accrediting agency recognized by the U.S. Department of Education or International Ministry of Education. Grades of “pass” are also acceptable for transfer if credit was awarded (and a grade of P has the numeric GPA value of 2.00 or greater). Credits earned in developmental and remedial courses or CEUs are nontransferable. Transfer credit evaluations are based on previous college work as it relates to the student’s intended field of study. Transfer credits are not calculated into the cumulative grade point average.

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at JWU. Students must also submit final official high school transcripts and provide verification of high school or secondary school completion.
To participate in these programs, each student, with or without reasonable accommodations, must be able to safely and effectively complete. 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.

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 will be reviewed to determine admissions and scholarship eligibility. Combined SAT scores of 1000 (reading and math, 500 each) or ACT score of 21 in English and math.

A home-schooled student must be able to document that he or she has completed high school. Verification documents for home-schooled students include at least one of the following:

- a high school diploma recognized by their state department of education
- a GED certificate

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 GED certificate) 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.

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 professionally with the university community and guests
- participate in physical activity in laboratory and production classes, often standing up to six hours in length
- lift and transport a minimum weight of 25 pounds
- lift and transport trays with hot and cold plated foods, small wares and other items, and serve and clear tables where guests are seated
- fill, pour and serve hot and cold liquids and beverages
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of all food and beverage products
- use commercial cleaning and sanitizing equipment and materials
- complete physical tasks in a timely manner
- read, comprehend and complete multiple step recipes and/or formulas under required time constraints

The foregoing technical standards are essential to all programs of instruction in the College of Culinary Arts and also reflect industry requirements and standards.

School of Hospitality

Sports/Entertainment/Event Management

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate with fellow workers and customers in person, by telephone, email, social media and by radio
- input data into and retrieve data from a computer
- lift, transport and use program-related equipment and apparatus, including, where applicable, sporting, gaming, and recreational equipment, or convention services apparatus such as furniture, displays and drapage

Travel-Tourism & Hospitality Management (Providence and North Miami campuses only)

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate with fellow workers and customers in person, by telephone and by radio
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines
- handle luggage, ground transportation and hotel accommodations, and access tour sites with available on-site accommodations

All Other School of Hospitality Programs

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate with fellow workers, guests and customers in person and by telephone
- attend and participate in both day and night shift (including third shift) classes
- input data into and retrieve data from a computer
- lift, transport and set up moveable hotel furniture, serving equipment and cleaning equipment, and safely and effectively operate or use such items in the preparation, utilization and maintenance of hotel or institutional facilities
- attend and participate in laboratory and food production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares and utensils
- lift and transport trays with hot and cold plated foods, small wares and other items, and serve and clear tables where guests are seated
- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- perform commercial or institutional housekeeping tasks (such as bedmaking) and use commercial cleaning and sanitizing equipment and materials

The foregoing technical standards are essential to the programs of instruction in School of Hospitality and also reflect industry requirements and standards.

School of Professional Studies

To participate in the following programs, each student, with or without reasonable accommodations, must be able to safely (including the safety of the horse, where applicable) and effectively

Equine Business Management (Non-Riding — Providence Campus only)

- remain alert at all times while handling a horse
- lead and control a horse for turnout into a paddock
- operate horse management equipment such as tractors and wheelbarrows
- lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses
- groom horses, including bathing, brushing and picking out hooves
- clean equine equipment, stalls and aisles

Equine Studies and Equine Business Management/Riding (Providence Campus only)

- mount a 15.2 hand horse
- control a moving horse as a rider
- maintain balance and remain alert at all times while riding or handling a horse
- wear an ASTM/SEI-certified riding helmet and standard flat-soled riding boots with at least a 3/4-inch heel
MIL 101 FUNDAMENTALS OF LEADERSHIP I WITH LAB

The purpose of this course is to introduce students to fundamental components of service as an officer in the United States Army. Initial lessons form the building blocks of progressive lessons in values, fitness, leadership, and officership. Additionally, the course addresses “life skills” including fitness, communications theory and practice (written and oral), and interpersonal relationships. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this course, cadets should be prepared to receive more complex leadership instructions. This course is open to freshman and sophomore students. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 102 FUNDAMENTALS OF LEADERSHIP II WITH LAB

This course builds upon the fundamentals introduced in the previous course by focusing on leadership theory and decision making. “Life skills” lessons in this course include problem solving, critical thinking, leadership theory, followership, group interaction, goal setting and feedback mechanisms. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this course, cadets should be prepared to advance to more complex leadership instruction concerning the dynamics of organizations. This course is open to freshman and sophomore students. Prerequisite: MIL 101. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 201 PRINCIPLES OF MILITARY LEADERSHIP I WITH LAB

This course contains the principal leadership instruction of the Basic Program. Building upon the fundamentals introduced in the MIL 101-102 courses, this instruction delves into several aspects of communication and leadership theory. The use of practical exercises is significantly increased over previous semesters. Cadets are required to apply communications and leadership concepts. Virtually the entire semester teaches critical “life skills” which are relevant to their future success in the Army. The semester concludes with a major leadership and problem-solving case study which draws on virtually all of the classroom instruction received during the first three semesters of the Basic Program. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this semester, cadets should be well grounded in the fundamental principles of leadership and be prepared to intensify the practical application of their studies during the MS-III year. This course is open to sophomore students. Prerequisite: MIL 102. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 203 PRINCIPLES OF MILITARY LEADERSHIP II WITH LAB

The final semester of the Basic Program focuses principally on officership, providing an extensive examination of the unique purpose, roles, and obligations of commissioned officers. It includes a detailed look at the origin of our institutional values and their practical application in decision making and leadership. At the core of this semester is the Basic Course’s Capstone Study in Officership. This five-lesson exercise traces the Army’s successes and failures as it evolved from the Vietnam War to the present, placing previous lessons on leadership and officership in a real-world context that directly affects the future of the cadets. This semester, more than any before it, draws on the various components of values, communications, decision making, and leadership together to focus on an individual as a commissioned officer. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this semester, cadets should possess a fundamental understanding of both leadership and officership, demonstrate the ability to apply this understanding in real-world situations, and be excited about the aspect of shouldering the responsibilities of a commissioned officer in the United States Army. This course is open to sophomore students. Prerequisite: MIL 201. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 301 SMALL UNIT LEADERSHIP I WITH LAB

The Advanced Course accepts cadets with various levels of leadership competencies gained through life experiences and complemented by the ROTC Basic Course. The instructional content and activities in the MIL 300-level curriculum are intended to build leadership and facilitate the cadet’s initial demonstration of individual leadership potential at Advanced Camp, while also preparing cadets for their future responsibilities as officers. Because Advanced Camp uses small-unit infantry tactics as the context for the development and assessment of leadership, MIL 300-level instruction uses the same context. While a measure of technical and tactical understanding of small-unit operations is necessary, the focus of the instruction is on leadership. Much of the application and assessment of MIL 300-level leadership instruction will be conducted using the Leadership Development Program (LDP) for out-of-class activities: leadership positions during labs and unit operations. Instruction in principles of war and purposes, fundamentals, and characteristics of the defense provide the necessary knowledge base for treatment of the Troop Leading Procedures (TLP). Instruction in the decision-making, planning, and execution processes of the TLP are followed by a refocus on the critical leadership task of communicating the plan using the Operations Order format.

An Advanced Leadership module addresses motivational theory and techniques, the role and actions of leaders, and risk assessment. The semester closes with instruction in small-unit battle drills to facilitate practical application and further leader development during Lab and Squad Situational Training Exercises (STX). This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 203. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 302 SMALL UNIT LEADERSHIP II WITH LAB

The final semester of the MS III year continues focusing on doctrinal leadership and tactical operations at the small-unit level. It includes opportunities to plan and conduct individual and collective skill training for offensive operations to gain leadership and tactical experience. This critical semester synthesizes the various components of training, leadership and team building. Cadets are required to incorporate previous military science instruction from MIL 301 and the Basic Course for their practical application in a performance-oriented environment. Upon completion of MIL 302, cadets will possess the fundamental confidence and competence of leadership in a small-unit setting. The MIL 302 curriculum complements progression through the cadet’s campus evaluation process and in the culminating event of the MS III year in the field-training environment of Advanced Camp. This course additionally includes a
Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 301.
3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 401 LEADERSHIP AND MANAGEMENT I WITH LAB
This semester of the Advanced Course concentrates on leadership, management and ethics, and begins the final transition from cadet to lieutenant. The course focuses cadets, early in the year, on attaining knowledge and proficiency in several critical areas they will need to operate effectively as Army officers. These areas include coordinating activities with staffs, counseling theory and practice within the “Army context”, training management and ethics. The introduction of these subjects early in the MS IV year has the added benefit of preparing cadets to lead the cadet battalion throughout the remainder of the year.

While the proficiency attained in each of these areas will initially be at the apprentice level, cadets will continue to sharpen these skills as they perform their roles as cadet officers in the battalion and after commissioning. At the end of this semester, cadets should possess the fundamental skills, attributes and abilities to operate as competent leaders in the cadet battalion and confidently communicate to subordinate cadets their preparedness to shoulder the responsibilities entrusted to them.

This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 302.
3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 402 LEADERSHIP AND MANAGEMENT II WITH LAB
The final semester of the Advanced Course focuses on completing the transition from cadet to lieutenant. As a follow-on to the ethics instruction in MIL 401, the course starts with a foundation in the legal aspects of decision-making and leadership. The next module reinforces previous instruction on the organization of the Army and introduces how we organize for operations from the tactical to strategic level. This is followed by instruction on administrative and logistical management that will focus on the fundamentals of soldier and unit-level support. The final module that introduces new information focuses on the often confusing process of changing duty stations and reporting to a new unit.

At the core of this semester is the Advanced Course’s Capstone Exercise. This 12-lesson exercise will directly reinforce all modules from this semester and will also incorporate and reinforce many learning objectives from modules throughout the entire curriculum. The Capstone Exercise will require the cadets, both individually and collectively, to apply their knowledge to solve problems and confront situations commonly faced by junior officers. Upon completion of this semester, the cadets will be prepared to shoulder the responsibility of being a commissioned officer in the United States Army. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 401.
3 credits at Providence College (these credits will transfer to applicable JWU courses).

International

International students on F1 student visa status are not eligible to apply to Johnson & Wales University’s Adult & Continuing Education programs. All students who are resident aliens must provide proof of their status to Adult & Continuing Education Admissions. Those who cannot provide this information should apply to Johnson & Wales University’s day program. Note: Currently the university is not accepting applications for online degree programs from international students.

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.

International Transfer Students
International students currently studying in the U.S. who seek enrollment in a JWU graduate 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. Some advanced-level ESL students may take a regular undergraduate degree class in place of an ESL class that has been exempted because of proficiency in a particular area. This flexibility provides students with the most efficient transition into college.

English Language Placement testing for new ESL students will be given before the beginning of each term. JWU uses the students’ scores from this testing to place students into the appropriate level of ESL.

English Proficiency Requirements

Johnson & Wales University recognizes a number of examinations as proof of English proficiency (p. 90). Acceptable proof of English proficiency may include one of the following comparable English proficiency examinations:

- PTE Academic (Pearson Test of English) — Score of 53
- IELTS (International English Language Testing System, Cambridge) — Score of 6.5
- TOEFL iBT (Test of English as Foreign Language internet, ETS) — Score of 80
- TOEFL PPT (Test of English as Foreign Language paper, ETS) — Score of 550
- ELS Level 112 Certificate of Completion and Academic Report (transcript)
- City & Guilds Pitman ESOL Examinations — Higher Intermediate or Expert Level
- CAE (Certificate in Advanced English, Edexcel) — C1 or C2 Level
- LTE (The London Tests of English) — Level 4 (Advanced)
- MELAB (Michigan English Language Battery) — Score of 77
- SAT Critical Reading and Writing — Section Scores of 450 in each
- ACT English/Reading — Combined Score of 19
- ACT English and Reading — Section Scores of 19 in each
- S.T.E.P. Eiken (Society for Testing English Proficiency) — Grade 1

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.

To meet English proficiency requirements, all English language examination results must be submitted on an official test transcript that is no more than two years old. TOEFL scores must be received as official ETS scores. The Johnson & Wales University Designated Institution (DI) code is 3465. Students should use this code on their TOEFL registration form so that their scores will be sent directly to Johnson & Wales University.

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.

International Undergraduate Transfer Credit

Transfer applicants should submit official college transcripts from any colleges and universities previously attended prior to enrolling in undergraduate courses. Transcripts must be in English; students are responsible for providing official word-for-word English translations, if needed. The student must also have earned a grade of C or better (2.00 GPA),
and courses must be similar in level, content and duration to JWU courses in the student’s intended major. In some cases, official course descriptions or syllabi will be required for evaluation.

Accepted transfer students will be sent a copy of their degree audit showing the credit accepted toward their chosen major. Students wishing to review transfer credits must contact a transfer student advisor in Student Academic & Financial Services (for domestic institution transcripts) or International Admissions (for international institution transcripts).

Articulation Agreements

Johnson & Wales University is proud to maintain a variety of international relationships through articulation agreements 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 all majors are not offered at each campus, which may affect articulation agreement eligibility. Contact Admissions at the specific campus for more information. International Articulation Agreements include:

- At-Sunrice Global Chef Academy, Singapore
- Barbados Community College, Barbados
- Bermuda College, Bermuda
- College of the Bahamas (COB), Bahamas
- Florence University of the Arts (Apicius), Italy
- Guangzhou University, China
- Higher Hotel Institute, Cyprus (HHIC)
- Holland College, Canada
- Humber College, Canada — Memorandum of Understanding only
- Hyejeon College, Korea
- Imperial Hotel Management College, Canada
- Kolej Damansara Utama (KDU), Malaysia
- Kimpo College, Korea
- Les Roches, Switzerland
- MSA Istanbul, Turkey
- Nanjing University, China
- Ott College, Argentina
- School of Education & Training at Renmin University of China (HND), China
- SHATEC Institute, Singapore
- Sir Arthur Lewis Community College (SALCC), St. Lucia
- Taylor’s University College, Malaysia
- Trinidad & Tobago Hospitality & Tourism Institute (TTHTI), Trinidad & Tobago
- Turks and Caicos Islands Community College (TCICC), Turks and Caicos Islands
- USCI, Malaysia
- Woosong University, Korea
- Yunnan College of Tourism, China

In addition, JWU recognizes and grants transfer credit exemptions for a number of diplomas and qualifications provided by accredited colleges, universities and educational organizations throughout the world. These include:

- Abitur, Germany
- ACT Education Solutions Ltd. — Global Assessment Certificate (GAC)
- Cambridge International Examinations, UK — Advanced/Advanced Subsidiary (A/AS Level), Pre-U Certificate
- Caribbean Examinations Council — Advanced Proficiency Examinations (CAPE)
- Edexcel International — Higher National Diploma, Business & Technology Education Council (HND, BTEC)
- Educational Institute of the American Hotel & Lodging Association (E.I. of AH&LA)
- Failte Ireland, National Tourism Development Authority, Ireland — Certificate in Professional Cookery
- Hotelfachschule, Germany
- Industrie — und Handelskammer (IHK), Germany — Professional Diplomas in Culinary Arts, Hotel Management, Restaurant Management
- International Baccalaureate Organization — International Baccalaureate (IB)
- National Council for Hotel Management and Catering Technology (NCHMCT, formerly IHMCTAN), India — Hotel Management Diploma
- Scottish Qualification Authority (SQA), UK — National Diploma (HND)
- Technical & Vocational Training Corporation (TVTC, formerly Gotevot), Kingdom of Saudi Arabia
- Wiseway Global East & West, China

NOTE: Currently the university is not accepting applications for online degree programs from international students.

Placement Testing (non-credit, no fees)

Mathematics and English

These tests are administered to all new undergraduate students, including transfer students, prior to term start. Transfer students may be exempt from placement testing if transfer credit has been awarded for the appropriate mathematics and English courses.

Modern Languages

All undergraduate students who have studied more than one year of French, German or Spanish are required to take a placement exam for that language. The placement exam will be 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 language level. Students placing out of a required level of a language will be given the option to apply for the Departmental Challenge Examination to earn these credits (fees apply) or replace these credits with arts and sciences electives.

Academic Support and Disability Accommodations

Students with a documented disability requiring special accommodations must forward documentation to the Center for Academic Support at least two weeks prior to placement testing to ensure that accommodations can be made. No accommodations will be provided without appropriate documentation 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.

Learning Assessment

By successfully completing one of the options offered (Challenge, CLEP or Portfolio Assessment) students may earn undergraduate course credit for previous academic and/or prior learning experiences.

For a listing of course options, annual examination schedules with examination dates and application deadlines, refer to the university’s Standardized Testing and Prior Learning Assessment brochure, which may be obtained from Student Academic & Financial Services. 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.

Policies for Challenge Exams, CLEP Exams and Portfolio Assessment

1. Course prerequisite requirements must be completed before permission to participate in a standardized testing option will be granted.

2. The university recognizes up to a maximum of 45 undergraduate quarter credits earned through Standardized Testing and Prior Learning Assessment.

3. Portfolio Assessment, CLEP Exams and Challenge Exams must fall within the residency requirement (http://catalog.jwu.edu/handbook/academicinformation/residencyrequirement) for each degree.

4. Portfolio Assessment, CLEP Exams and Challenge Exams may not be substituted for a class in which a Withdrawal (W) grade has been issued. They may not be substituted for a class previously taken or a class in which the student is presently scheduled.

5. The CLEP Exam requires a passing score of 50 or higher for CLEP credit to be awarded.
6. CLEP Exams, if failed, can be repeated in six months.
7. Portfolio Assessment and Challenge Exams cannot be repeated if failed.
8. Seminar, application and processing fees are nonrefundable.
9. Students must present a valid picture ID when testing.

After being determined eligible to test or enroll in a seminar, students will be notified by email of the time and location of their test or seminar. The Standardized Testing and Prior Learning Assessment brochure listing course options may be obtained online (www.jwu.edu > Select Your Campus > Student Life > Academic Services > Testing for Credit) or from Student Academic & Financial Services. For additional policies/information for Portfolio Assessment, Challenge Exam and CLEP Exam options, refer to the brochure.

Portfolio Assessment
(for credit, with fees)
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 must discuss this option with an academic counselor before they are eligible to enroll.

To apply for a Portfolio Assessment, students must meet the university’s residency requirements and complete the Portfolio Development non-credit seminar. This seminar will meet for three two-hour sessions.

The seminar assists students with the development of a portfolio that describes and documents how the learning took place. The completed portfolio is submitted to the appropriate department designee for review. The assessor will review the portfolio and either validate the student’s learning by awarding college credits, request additional information, or deny the request for credits. Portfolios will not be returned to the students; they become property of the university.

Once the seminar is completed, eligible students, in consultation with an academic counselor, may submit additional portfolios. Refer to the Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services, for more information on required fees.

CLEP Examination
(for credit, with fees)
The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects. The American Council on Education’s recommended score is required to earn credit. JWU subject equivalencies are determined by each academic department for each exam. These exams are treated as transfer credit. JWU is a national CLEP examination site. Consult the CLEP application for required fees.

Departmental Challenge Examination
(credit by examination: for credit, with fees)
Departmental 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 have acquired the knowledge of a specific JWU course. Some testing options require specific criteria in order to take tests. Refer to the Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services, for criteria and fees.

Advanced Culinary Arts Program (ACAP — for credit, with fees)
Prospective students who possess advanced knowledge and skills in these food-related areas may apply for the Culinary Arts or Baking & Pastry Arts Advanced Standing Examination. The results of the examination are considered in addition to academic records and a letter of recommendation from a food-related employer and/or teacher.

It is generally recommended that applicants have two to five years of full-service documented professional work experience.

Upon successful completion of the ACAP examination, students will be provided with the opportunity to accelerate their program of study by one term and earn 13.5 quarter credits in place of their internship requirement.
Financing Your Education

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.

Tuition and Fees

CE Tuition
Tuition is applicable to all students, including those in an approved off-campus program. For purposes of financial aid eligibility, full-time status is determined on a term basis and consists of a minimum of 12 quarter credit hours per term. When repeating courses already attempted, students may be assessed a fee for those courses. Students are fee assessed tuition upon course registration each term. Summer is considered a separate term.

<table>
<thead>
<tr>
<th>Tuition</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>General studies courses</td>
<td>$188 per quarter credit hour/$846 per course</td>
</tr>
<tr>
<td>Laboratory courses</td>
<td>$374 per quarter credit hour/$1,122 per lab</td>
</tr>
</tbody>
</table>

Disciplines CUL (Culinary Arts) and BPA (Baking & Pastry Arts) mostly designate laboratory courses.

Other Fees

Student Accident Insurance
Culinary arts continuing education students are covered for accident only under Johnson & Wales University's Accident Only plan during terms in which they are actively enrolled. No other continuing education students are covered by any university accident and/or sickness insurance plans. This does not include the summer term. Insurance brochures are available at several locations throughout the university. Refer to the insurance brochure or go to University Health Plans (http://www.universityhealthplans.com) for a definition of the effective date of coverage, policy limits, policy termination and the opportunity to continue coverage over the summer. Online courses do not fulfill this requirement.

Books and Supplies
The cost of books and supplies is approximately $1,500 per academic year. These costs are not applied to the student’s invoice. Books and supplies must be paid for at the university’s bookstores at the time of purchase. The bookstores operate a textbook sales/buyback program to help students minimize these costs.

General Transportation Expenses
The cost of attendance includes a reasonable transportation allowance. These costs are determined annually by the university and are not applied to the student’s invoice.

Payment Options

Annual Payments
The student may make one 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 of August 8, 2014.

Term Payments
Students attending a program with terms may make three payments per academic year. The fall due date is 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://www.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 installment, in addition to the enrollment fee, by the fall published due date listed above.

All Johnson & Wales University students must fulfill their financial obligations to the university by the published due date noted above. (All off-term entrants must meet the financial obligation by the published date for that term.)

To meet your financial obligation you must do one of the following by the published due date:

- Make a full term payment.
- Contract with TMS and pay the first monthly installment, as well as the enrollment fee.
- Have an approved loan which covers the annual balance.
- Have an approved payment plan with Student Academic & Financial Services using a combination of the above options.

Refund Policy for Georgia Residents

The following refund policy is applicable to prospective students and students attending Johnson & Wales University who are legal residents of the state of Georgia.

- An accepted applicant will receive a refund of any amount paid to the university with respect to a term if, prior to the commencement of classes for that term, he or she makes a request for a refund to Student Academic & Financial Services within three business days after making the payment.
- A student who provides official notice of withdrawal following the commencement of the academic term will receive a pro rata refund of...
tuition and fees* (other than the orientation fee which is used for the purposes of orientation) as follows:

<table>
<thead>
<tr>
<th>Percent of total class days in the academic term elapsed prior to date of official notice of withdrawal</th>
<th>Refund of tuition and fees</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 day–5%</td>
<td>95%</td>
</tr>
<tr>
<td>6–10%</td>
<td>90%</td>
</tr>
<tr>
<td>11–25%</td>
<td>75%</td>
</tr>
<tr>
<td>26–50%</td>
<td>50%</td>
</tr>
<tr>
<td>More than 50%</td>
<td>No refund</td>
</tr>
</tbody>
</table>

* In the event that a refund is made under this policy, all institutional aid and scholarships for that term will be adjusted on a pro rata basis based upon the applicable refund. Official notice of withdrawal must be made by a student under this policy in person or by written notification to Student Academic & Financial Services. The date of an official notice of withdrawal is the date that it is received by Student Academic & Financial Services. Refunds are paid to students within 30 days of the official notice of withdrawal.

- In the event that the university Withdrawal Credit Policy is more favorable than this Refund Policy for Georgia Residents, the university will refund to the student the greater amount in accordance with the university Withdrawal Credit Policy.

Notice Regarding Georgia Nonpublic Postsecondary Education Commission (NPEC) Student Complaint Process

Any person or student 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 complaint 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.

Tuition Refund Policy

Term charges are defined as tuition. Students from Georgia should view the Refund Policy for Georgia residents (p. 93).

Tuition is applicable to all students, including those in approved off-campus programs such as study abroad and internships. To the extent that any charges due to the university remain unpaid, no refund check will be issued. No tuition will be assessed for terms in 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.

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 during

- the first or second week of the term, the university will credit 90 percent of the term charges. If eligible, all institutional aid/scholarships for that term will be adjusted to 10 percent.
- the third or fourth week of the term, the university will credit 50 percent of the term charges. If eligible, all institutional aid/scholarships for that term will be adjusted to 50 percent.
- the fifth or sixth week of the term, the university will credit 25 percent of the term charges. If eligible, all institutional aid/scholarships for that term will be adjusted to 75 percent.

After the sixth week of the term, students will be responsible for 100 percent of the term charges and will receive 100 percent 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 in dispute. 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 email sent to the email address they provided on the dispute form.

Financial Obligations

Continued enrollment as a student in good standing and certain other student benefits (dipsomas, 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 at the campus where you plan to enroll.

Providence and Online Campus

- phone 1-800-343-2565 or 401-598-1468
- email (sfs.pvd@jwu.edu)

North Miami Campus

- phone 1-866-598-3567
- email (sfs.mia@jwu.edu)

Denver Campus

- phone 1-877-598-3368
- email (sfs.den@jwu.edu)

Charlotte Campus

- phone 1-866-598-2427
- email (sfs.ctt@jwu.edu)

Federal financial aid is not available to international students. International students must provide sufficient evidence of financial support in order 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.

Financial Aid

To assist students in meeting their educational expenses, the federal government offers grants and low-interest loans. Financial aid is awarded on an annual basis and is disbursed in three equal installments (fall/winter/spring).

Undergraduate Financial Aid Programs

Grants and loans are financial aid resources available to students. Students may receive assistance from one or both of these funds. Student eligibility for these programs is 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. 95) 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/spring terms). Financial aid awards and federal loan programs are disbursed based on this term system, which typically equates to three disbursements. All annual awards are posted in three equal amounts, or in some cases fewer, based on the student’s entrance date.

Graduate Financial Aid Programs

Federal financial aid programs are available to U.S. citizens, permanent residents, or eligible non-citizens. Students may receive assistance from
loans, limited institutional aid and/or work programs. If eligible for any one of these, or a combination of both, it is referred to as the financial aid package. Student eligibility for these programs is 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. 95) 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/spring terms). Financial aid awards and federal loan programs are disbursed based on this term system, which typically equates to three disbursements. All annual awards are posted in three equal amounts, or in some cases fewer, based on the student’s entrance date.

For more information call 1-800-343-2565 or 401-598-1468.

How to Apply

Please select the appropriate tab for information regarding how to apply for financial aid.

Undergraduate

To be considered for financial assistance, complete the steps listed below.

1. Personal Identification Number (PIN)

Students and their parents can apply online for a PIN (http://www.pin.ed.gov). The PIN allows students and parents to sign the FAFSA electronically and to correct previously processed FAFSA information online. Both the student and at least one parent must apply for a PIN.

2. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid (http://www.fafsa.ed.gov) is available online. This form must be completed as soon as possible after January 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 for the 2014–2015 academic year, students must answer yes to one of the following questions:
1. Were you born before January 1, 1991?
2. As of today, are you married? (Answer yes if you are separated, but not divorced.)
3. At the beginning of the 2014–2015 school year, will you be working on a master’s or doctorate program (such as an M.A., MBA, M.D., J.D., Ph.D., Ed.D. or graduate certificate, etc.)?
4. Are you currently serving on active duty in the U.S. Armed Forces for purposes other than training?
5. Are you a veteran of the U.S. Armed Forces?
6. Do you have children who will receive more than half of their support from you between July 1, 2014 and June 30, 2015?
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, 2015?
8. At any time since you turned 13, were both your parents deceased, were you in foster care or were you a dependent/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. As determined by a court in your state of legal residence, are you or were you in legal guardianship?
11. At any time on or after July 1, 2013, did your high school or school district homeless liaison determine that you were an unaccompanied youth who was homeless?
12. At any time on or after July 1, 2013, did the director of an emergency shelter program funded by the U.S. Department of Housing and Urban Development determine that you were an unaccompanied youth who was homeless?
13. At any time on or after July 1, 2013, did the director of a runaway or homeless youth basic center or transitional living program determine that you were an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless?

Students who cannot answer yes to one 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). The student and his/her 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) or by calling 1-800-908-9946. 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 the student will be advised on his/her loan obligations.

Student Eligibility Requirements

In order to be eligible for financial aid, the student must meet the following criteria:
1. Be a U.S. citizen, permanent resident 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 Perkins Loan, Federal Subsidized Stafford Loan, Federal Unsubsidized Stafford 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.

Students are eligible to receive financial aid as long as they maintain academic standing standards (p. 81) 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. Personal Identification Number (PIN)

Students and their parents can apply online for a PIN (http://www.pin.ed.gov). The PIN allows students and parents to sign the FAFSA electronically and to correct previously processed FAFSA information online. Both the student and at least one parent must apply for a PIN.

2. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid (http://www.fafsa.ed.gov) is available online. This form must be completed as soon as possible after January 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.

In order to be eligible for federal aid programs, the student must meet the following criteria:
1. Be a U.S. citizen, permanent resident 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 Perkins Loan, Federal Subsidized Stafford Loan, Federal Unsubsidized Stafford 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.
Students are eligible to receive financial aid as long as they maintain academic standing standards (p. 81) 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

Federal Pell Grant

The Federal Pell Grant is a federally funded entitlement program to assist needy undergraduate students. 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 2013–14 award year (July 1, 2013 to June 30, 2014) was $5,565. The maximum Pell Grant award can change each award 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 a new federal law to be the equivalent of six years of Pell Grant funding. Since the maximum amount of Pell Grant funding the student can receive each year is equal to 100 percent, the six-year equivalent is 600 percent.

William D. Ford Federal Direct Subsidized Stafford Loan

This loan program provides low-interest 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 six months after he/she leaves the university or drops below half-time status. The interest on the loan is not subsidized during the student’s six-month grace period. 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 Direct Lending at 1-800-557-7394 for more information on repayment options.

William D. Ford Federal Direct Unsubsidized Stafford Loan

Like the Direct Subsidized Stafford Loan program, this Direct Unsubsidized Stafford Loan program also offers low-interest loans to students. While most of the loan terms are the same as the subsidized loan program, there are several major differences:

1. Students do not have to demonstrate financial need to receive a Direct Unsubsidized Stafford 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.

Students in a four-year program will be eligible for Subsidized Stafford loans for the equivalent of six years — three years for students in a two-year program. The student who reaches this limitation could continue to receive Unsubsidized Stafford loans if he or she is otherwise eligible.

Once a borrower has reached the 150 percent limit, their eligibility for an interest subsidy also expires for all outstanding Subsidized Stafford loans that were disbursed on or after July 1, 2013. At that point, interest on those previously borrowed Subsidized Stafford loans would begin to accrue and would be payable in the same manner as interest on Unsubsidized Stafford loans.

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 are subject to a credit analysis by the Department of Education. 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 Unsubsidized Stafford 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 Total (Subsidized and Unsubsidized)

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 a student/borrower remains responsible for the repayment of educational loans that he/she borrows even if the student is 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 Stafford 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 (http://studentaid.ed.gov) website. Applications for these loans are available in Student Academic & Financial Services or on the Direct Lending (https://studentloans.gov) website. 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:

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-half-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, permanent resident, or eligible non-citizen;
6. not owe a refund on a Federal Pell Grant or be in default on a Federal Perkins Loan, Federal Subsidized Stafford Loan, Federal Unsubsidized Stafford Loan, Parent Loan for Undergraduate Students (PLUS) or Supplemental Loan for Students (SL); 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. 97) section of the catalog, and in the their campus 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 percent of the payment period or period of enrollment, the student earns 30 percent of the federal assistance he or she was originally scheduled to receive. Once the student completes more than 60 percent 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 his or her 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 percent 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 Stafford Loan, the Perkins Loan, the Parent PLUS Loan, the Pell Grant, the FSEOG program, all other sources of aid, and the student.

State Grants

Students from the following states may be eligible for state grant money:
- Connecticut
- Delaware
- Massachusetts
- Pennsylvania
- Rhode Island
- Vermont

Contact the higher education authority in your home state for more information.

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 towards 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 percent 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 courses which the student receives a grade (D or better), or an F, I, W, WP, WF, NC, GP, S, U, PL, CX, NG, AU, etc.
- All transfer credit hours accepted from another institution towards 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.

<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 0–21</td>
<td>45%</td>
<td>1.00</td>
<td></td>
</tr>
<tr>
<td>Undergraduate 21.1–42</td>
<td>50%</td>
<td>1.26</td>
<td></td>
</tr>
<tr>
<td>Undergraduate 42.1–106.9</td>
<td>60%</td>
<td>1.50</td>
<td></td>
</tr>
<tr>
<td>Undergraduate 107 or higher</td>
<td>67%</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>Graduate 0 or higher</td>
<td>67%</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>Doctoral 0 or higher</td>
<td>67%</td>
<td>3.25</td>
<td></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
A 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, he or she 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 he or she 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 two 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.

<table>
<thead>
<tr>
<th>Circumstance</th>
<th>Required Documentation</th>
</tr>
</thead>
<tbody>
<tr>
<td>The student’s own mental or physical illness or injury or condition</td>
<td>Provide documentation (e.g., a physician’s statement, police report or documentation from a third party professional, such as a hospital bill)</td>
</tr>
<tr>
<td>Death of a family member or significant person in the student’s life</td>
<td>Provide a copy of a death certificate</td>
</tr>
<tr>
<td>Illness, accident or injury of a significant person in the student’s life</td>
<td>Provide documentation (e.g., a physician’s statement, police report or documentation from a third party professional such as a hospital bill) related to the individual for whom the student provided care or support</td>
</tr>
<tr>
<td>The student’s own divorce or separation or the divorce or separation of the student’s parent(s)</td>
<td>Provide an attorney’s letter on a law firm’s letterhead, petition for dissolution or copy of divorce decree</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>
<td>Provide a written statement from an attorney, professional advisor or other individual describing the circumstances</td>
</tr>
<tr>
<td>Natural disaster</td>
<td>Provide a written statement and/or supporting documentation</td>
</tr>
<tr>
<td>Military deployment</td>
<td>Provide active duty service orders</td>
</tr>
</tbody>
</table>
Student Services

Student Services at JWU provides professional support for students across various aspects of campus life, from academic support to meals and housing, health services, and student clubs and organizations. Select a topic to view specific information.

Academic Support

Center for Academic Support
Phone: 401-598-1485

The Center for Academic Support (http://www.jwu.edu/content.aspx?id=278) offers a variety of services to assist students in preparing for graduation and their careers. The center complements students’ academic and technical training by providing services that help sharpen their ability to position themselves in today’s competitive marketplace.

The center’s 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.

Services Offered

• Professional and peer tutoring individually or in groups in math, accounting, writing skills and most major courses
• Supplemental instruction
• Workshops in stress management, time management, test-taking strategies and other learning strategies
• Accommodations for students with disabilities with appropriate documentation as described below

Students are urged to take the initiative in seeking out-of-class help during faculty office hours as well as in the Learning Center.

Learning Centers

The Learning Center in the John Hazen White Center on the Downcity Campus offers students academic assistance in business, hospitality, technology and arts & sciences courses. Writing assistance is also provided, including tutoring for all types of written projects, study skills remediation, and help in researching and designing papers. Tutoring in all first-year courses and most upper-level courses is available.

The Learning Center in the Friedman Center on the Harborside Campus offers students individualized and/or small group tutoring in culinary and Pastry laboratory and academic classes, as well as in study skills. Writing laboratories for undergraduate students are available, including tutoring for all types of written projects, study skills remediation, and help in researching and designing papers.

Contact the Learning Center for more information:
• Downcity 401-598-1485
• Harborside 401-598-1703

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 will assist students with disabilities in functioning in the University’s academic environment.

Because some programs of study at the University have technical standards (p. 88) and requirements, applicants and students with disabilities should contact the Center for Academic Support to discuss the availability of reasonable accommodations or to obtain documentation guidelines, when appropriate.

Available reasonable accommodations for students with disabilities with appropriate documentation, include, but are not limited to
• Reduced Credit Hours
• Priority Registration
• Note-taking Assistance
• Classroom Accommodations
• Testing Accommodations
• Housing Accommodations
• Medical Absences
• Assistive Technology

For further information regarding available reasonable accommodations and the accommodations procedure, visit the Academic Support website or call the Center for Academic Support at your campus of choice.

Food Allergy Accommodation

for College of Culinary Arts and School of Hospitality students

Food allergies can be life threatening. According to the Centers for Disease Control and Prevention, food allergies cause 30,000 cases of anaphylaxis, 2,000 hospitalizations and 150 deaths annually.

Please note that the common food allergens (cow’s milk, egg, peanut, tree nuts, fish, shellfish, soybeans and wheat, as well as less common food allergens) are used regularly in the university’s curriculum in the College of Culinary Arts and the School of Hospitality.

The College of Culinary Arts and the School of Hospitality have technical standards (p. 88) that must be met for participation in their academic programs. All College of Culinary Arts programs and some School of Hospitality programs include the requirement that the student, with or without reasonable accommodations, must be able to safely and effectively test and evaluate the taste, appearance, texture and aroma of 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 School of Hospitality 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.

Health Services

JWU maintains two Health Services (http://www.jwu.edu/content.aspx?id=10320) offices where health care is provided to students — one for the Downcity Campus at Wales Hall and one for the Harborside Campus at the Wildcat Center.

JWU’s health services are available to commuting students as well as to residents.

Medical Records

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 two doses of the MMR (measles, mumps and rubella) vaccine (or titers if applicable), three doses of Hepatitis B vaccine (or titers if applicable), three doses of tetanus-diphtheria vaccine (including at least one Tdap dose within the past 10 years), two doses of the chicken pox vaccine (or titers if applicable) or proof of physician-diagnosed disease, and one dose of meningococcal vaccine (required for students residing in University residence halls). A waiver of the meningococcal vaccine requirement is available for students 22 years of age and older (please contact Health Services for further information). 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 five 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.

International Student Services

The main focus of International Student Services 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. International Student Services offers orientation programs and cultural programming for international students and the
university community. In addition, information sessions on employment, tax and other cultural adjustment issues are conducted every year.

- 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 (http://www.jwu.edu/charlotte/iss)

Orientation

Johnson & Wales University hosts two evening orientation sessions for all new continuing education students at the start of each academic term. One session is delivered at our Downtown Campus for those in the College of Management, School of Engineering & Design and the College of Arts & Sciences. Another is held at our Harborside Campus for all College of Culinary Arts students.

Students are introduced to many university administrators, faculty and staff who provide valuable information on academic, student life and university policies. Activities include campus tours, bookstore visits, pre-testing, distribution of photo identification and parking permits, a student networking session and academic presentations.

Students seeking readmittance to the university are also encouraged to attend these orientation sessions for new information and to help ease the transition back to campus. Information about orientation programs and services is emailed to all incoming students.

Parking

In order to park your vehicle on university property, you must have a parking permit. Parking permits are available through the term start/orientation process or you may receive a parking permit from Campus Safety & Security. To receive a parking permit, you must go to Campus Safety & Security and fill out a parking permit application. It is the responsibility of the person applying for the permit to maintain:

- Current university ID
- Valid driver’s license
- Proof of minimum liability insurance
- Valid automobile registration

There is no fee charged to Adult & Continuing Education students for this parking permit. Parking is available in designated university parking lots on a first-come, first-served basis, and there is no guarantee of available space. The parking privilege extended to Adult & Continuing Education students does not apply during daytime business hours. Adult & Continuing Education parking is available in university lots after 5 p.m. Monday through Thursday (Friday for make-up classes) and all day Saturday and Sunday. The university is not responsible for any vehicle or its contents while it is parked on university property.

Policies

Computer and Technology Use Policy

All students are required to comply with the university’s Computer and Technology Use Policy (http://helpdesk.jwu.edu/policies.htm).

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 a student’s access to university technology resources.

In addition, students should be aware that unauthorized distribution of copyrighted material (e.g., songs, music and other materials), such as through peer-to-peer networks, may constitute copyright infringement. Penalties for copyright infringement include civil and criminal penalties. 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, in 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 use of university technology resources.

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 (see the Student Code of Conduct (http://catalog.jwu.edu/handbook/studentaffairs/studentcodeofconduct)). 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 is not, and cannot be considered, a protector or sanctuary from the existing laws of the city, state and federal governments.

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.

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, moodiness, irritability or nervousness.

Possible Effects of Drug Abuse

Narcotics (opium, morphine, heroin) may cause euphoria, drowsiness, respiratory distress and nausea. Depressants (barbiturates) may cause slurred speech, disorientation and drunken behavior without the odor of alcohol. Stimulants (cocaine, amphetamines) may cause increased alertness, increased blood pressure and pulse, insomnia and loss of appetite. Hallucinogens (LSD, mescaline) may cause illusions, hallucinations and poor perception of time and distance. Cannabis (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/NA/Al-Anon groups hold meetings close to campus and in the larger local community.
- Counseling Services offers AOD prevention through programming efforts with various student groups and Student Affairs departments.
- Counseling Services 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 as part of Alcohol Awareness Week activities, the campus Wellness Fair, as well as a variety of classroom and Residential Life programs.

State Penalties for Drug and Alcohol Offenses
Johnson & Wales University students are subject to state criminal prosecution and penalties for drug and alcohol offenses. These offenses include the following:
• 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
• Alcohol and/or drug treatment
• Driver retraining
• Suspension or loss of driver’s license
• Community service
• Fines ranging from $200 up to $1,000,000
• Imprisonment for various periods of time up to life imprisonment

Safety & Security
Campus Safety & Security (http://www.jwu.edu/providence/safety) is responsible for the enforcement of university policies, security on campus, and providing public safety service for the university’s students, faculty and staff. In addition, Emergency Management provides policy input, planning, exercises and guidance to improve response capabilities in the event of a campus or university emergency. Johnson & Wales University’s Providence Campus & Security is accredited by the International Association of Campus Law Enforcement Administrators Commission.

Incidents of an emergency nature should be reported to the Providence Police at 911, followed by contacting Campus Safety & Security at extension 1103 from a university phone or 401-598-1103 from a non-university phone. 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.

Students are encouraged to take advantage of the services and programs listed on our website.

In compliance with the Higher Education Act, Johnson & Wales University publishes an Annual Security Report and an Annual Fire Safety Report. The Annual Security Report discloses information about campus security policies and statistics concerning reported crimes that occurred on campus, on university-controlled property, and on 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 reports may be obtained from Campus Safety & Security in person or online (http://www.jwu.edu/providence/safety).

The university maintains a log of all fires that occur in on-campus housing, and a daily log of all reported crimes.

Student Activities
Student Activities (http://www.jwu.edu/content.aspx?id=11598) creates and promotes diverse environments where students are engaged in opportunities that foster holistic student development through collective leadership and participation in purposeful campus programs and events.

About Student Activities
Student Activities has two locations: in the Citizens Bank Center for Student Involvement at the Downcity Campus and in the Wildcat Center at the Harborside Campus. Some programs and services include
• more than 100 clubs and organizations
• fraternities and sororities
• leadership institutes, workshops and retreats
• Fall/Halloween, Winter and Spring/Founders’ Week events
• spiritual life
• student government

• student-run newspaper, The Campus Herald
• free movies
• campus traditions such as Midnight Madness, One-Ton Sundae, Wildcat Wahoo Carnival and more

Clubs and Organizations
Opportunities abound for students to get involved in clubs and organizations and become engaged in the Wildcat community at JWU’s Providence Campus. See clubs and organizations (http://www.jwu.edu/content.aspx?id=11298) for currently available opportunities. Guidelines for starting a new organization are outlined in the Clubs & Organizations Handbook (http://www.jwu.edu/uploadedFiles/Documents/Student_Life/handbooks/JWUStuLifeClubOrgHandbkPVD.pdf).

Fraternity and Sorority Life
Getting involved in the fraternity and sorority community at the Providence 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=11084) for currently available fraternities, sororities, and social fellowships.

Athletics
Athletics at JWU’s Providence Campus serves multiple functions within the campus community such as supporting students’ needs through intercollegiate, recreational and intramural sports programs, as well as fitness programs and facilities. See Athletics (http://providence.jwuathletics.com/landing/index) for current Athletics program information.

Leadership Development Programs
In addition to academic courses, one of the university’s priorities is to equip students to be strong, ethical leaders in industry and in their communities. Working in conjunction with various academic and student affairs departments, Student Activities provides opportunities (http://www.jwu.edu/content.aspx?id=292) for students to complement their classroom education with the leadership knowledge, skills and abilities necessary to succeed in a competitive workplace and in life.
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