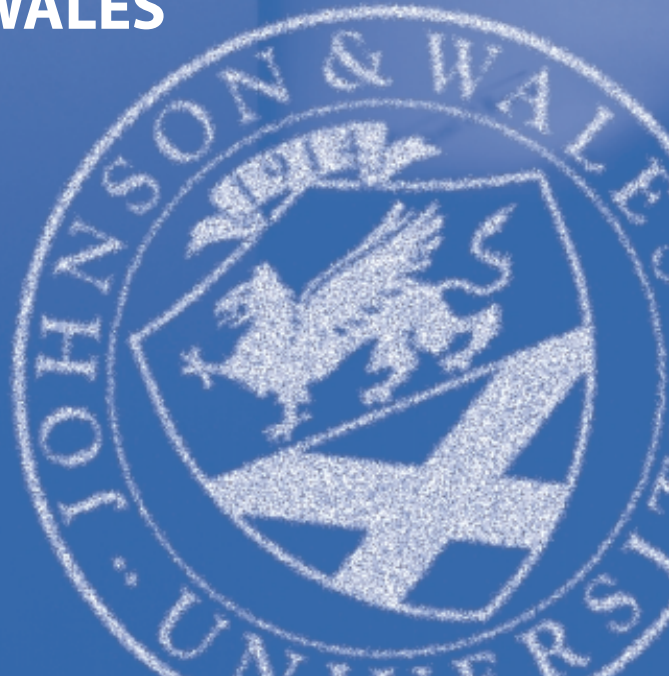




Charlotte
NORTH CAROLINA

**JOHNSON & WALES
UNIVERSITY**

Catalog
2006–2007



Johnson & Wales University
Charlotte Campus
2006–2007 Catalog

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| | |
|---------------------------------------|-----|
| Academic Calendar | 3 |
| Programs of Study (listing) | 4 |
| Accreditations and Affiliations | 5 |
| Education for Careers | 8 |
| Applying for Admission | 19 |
| Financing Your Education | 31 |
| Academic Information | 43 |
| Student Services | 53 |
| Student Activities | 56 |
| Programs of Study (curricula) | 57 |
| Technical Standards | 86 |
| Course Descriptions | 88 |
| University Directory | 106 |
| Index | 112 |

This Catalog is an official publication of Johnson & Wales University. As such, it is 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 printing date of the catalog. Requirements stated in the edition printed closest to the September enrollment date will take precedence.

Students should read and fully understand the rules, regulations and policies described in this Catalog. Additionally, all enrolled students are expected to be familiar with the contents of the Student Handbook.

The Handbook contains important information concerning the 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 Charlotte Student Handbook is available online at www.jwu.edu. Copies of the handbook are also available at the Student Affairs Office and the Student Academic & Financial Services Office.

2006–2007 Academic Calendar

FALL TERM

| | |
|------------|---|
| Sept. 1–4 | Freshman and returning student Check-In |
| Sept. 5 | Classes begin |
| Oct. 9 | Columbus Day — no classes |
| Nov. 14 | Last day of academic classes |
| Nov. 16 | Last day of culinary labs |
| Nov. 15–16 | Final exams |

WINTER TERM

| | |
|------------|---|
| Nov. 27 | Check-In for incoming students |
| Nov. 28 | Classes begin |
| Dec. 22 | Last day of classes before winter holiday break |
| Jan. 9 | Classes resume |
| Jan. 15 | Martin Luther King Jr. Day — no classes |
| Feb. 20 | Last day of academic classes |
| Feb. 22 | Last day of culinary labs |
| Feb. 21–22 | Final exams |

SPRING TERM

| | |
|-----------|--------------------------------|
| March 5 | Check-In for incoming students |
| March 6 | Classes begin |
| May 15 | Last day of academic classes |
| May 17 | Last day of culinary labs |
| May 16–17 | Final exams |
| May 19 | Commencement |

Classes may be rescheduled due to a class cancellation or holiday. Please refer to www.jwu.edu/sas/calendar for the current academic calendar and dates for makeup classes and final exams. This unofficial University calendar is offered for planning purposes only and is subject to change.

Programs of Study

TWO-PLUS-TWO AND FOUR-YEAR PROGRAMS

College of Business

Any of the following associate in science degrees can track into any of the bachelor of science degrees listed to the right.

Associate in Science Degree

Accounting
Business Administration
Fashion Merchandising
Management
Marketing

Bachelor of Science Degree

Accounting
Management
Marketing

College of Culinary Arts

Associate in Applied Science Degree

Baking & Pastry Arts¹
Culinary Arts¹

Bachelor of Science Degree

Food Service Management¹

The Hospitality College

Associate in Applied Science Degree

Food & Beverage Management¹
Restaurant Management¹

Bachelor of Science Degree

Food Service Management¹
International Hotel & Tourism Management¹

Hotel Management¹

Hotel Management¹
International Hotel & Tourism Management¹

Bachelor of Science Degree

Sports/Entertainment/Event Management¹

¹ Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

NOTES: Other programs and options are also offered at Johnson & Wales campuses in Denver, Colo.; N. Miami, Fla.; and Providence, R.I.

IMPORTANT NOTE: Certain programs of study at Johnson & Wales University, including programs in the College of Culinary Arts and The Hospitality College, include technical standards in the academic requirements essential to the program. Students with disabilities or special needs should contact the Center for Academic Support for information about and descriptions of the applicable technical standards.

Accreditations & Affiliations

Johnson & Wales University is accredited by the New England Association of Schools and Colleges, Inc. (NEAS&C), through its Commission on Institutions of Higher Education. Inquiries regarding the accreditation status by the New England Association should be directed to the University's administrative staff. Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433, (617) 271-0022 E-mail: cihe@neasc.org.

Legal control is vested in the Board of Trustees.

The University is approved for the training of veterans. The University is an institutional member of Servicemembers Opportunity Colleges.

The University is authorized under federal law to enroll non-immigrant alien students.

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

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

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

General University Affiliations

Academy of International Business
Academy of Management
American Association for Higher Education
American Association of Collegiate Registrars and Admissions Officers
American Association of Presidents of Independent Colleges and Universities
American Association of University Women
American Bar Association
American Booksellers Association
American Civil Liberties Union
American College Personnel Association
American Corporate Counsel Association
American Council on Education
American Counseling Association
American Culinary Federation
American Dietetic Association
American Educational Finance Association
American Educational Research Association
American Hotel & Lodging Association
American Hotel & Lodging Education Foundation
American Institute of Certified Public Accountants
American Institute of Wine and Food
American Library Association
American Management Association
American Marketing Association
American Payroll Association

American Planning Association
American Society for Training and Development
American Statistical Association
Associated Press
Association for the Advancement of Computing in Education
Association for Career and Technical Education (ACTE)
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association for Supervision & Curriculum Development
Association of College & Research Libraries
Association of College & University Facility Officers
Association of College & University Telecommunications Administrators
Association of Governing Boards of Universities and Colleges
Better Business Bureau
Boy Scouts of America
Bristol County Convention and Visitors Bureau
Business Network International
Business Professionals of America
Business Volunteers for the Arts
Campus Compact
Career College Association
Career Counselors Consortium
Choristers Guild
Coalition of Library Advocates
The College Board
College & University Personnel Association
Confrerie de la Chaine des Rotisseurs
Consortium of Rhode Island Academic & Research Libraries
Cooperative Education Association
Council for the Advancement and Support of Education (CASE)
Crossroads Rhode Island
Dorcas Place
East Bay Chamber of Commerce
East Bay Tourism Council
Eastern Association of Colleges and Employers Inc.
The Education Partnership
Educause
Employment Management Association
European Council of Hotel Restaurant & Institutional Education
European Council of Independent Schools
Fall River Chamber of Commerce
Family, Career and Community Leaders of America
Future Business Leaders of America
Future Farmers of America
Greater Attleboro Chamber of Commerce
Greater Providence Chamber of Commerce
Higher Education Library Information Network
The Honorable Order of the Golden Toque
Institute for International Human Resources
Institute of International Education

Institute of Management Accountants
 Interfaith Counseling Center
 Interfaith Health Care Ministries
 International Association of Assembly Managers
 International Association of Business Communicators
 International Association of Culinary Professionals
 International Association of Hotel School Directors
 International Career Counselors
 International Council on Hotel, Restaurant and
 Institutional Education
 International Food Service Editorial Council
 International Food Service Executives Association
 International Hotel & Restaurant Association
 International Special Events Society
 James Beard Foundation
 Junior Achievement
 Kiwanis
 Landmark Restaurants Advisory Board
 Leadership Rhode Island
 Malaysian American Commission on
 Education Exchange
 Marriott Hospitality High School Education Committee
 Modern Language Association
 MultiCultural Foodservice & Hospitality Alliance
 National Advisory Committee on Institutional Quality and
 Integrity for the U.S. Department of Education
 National Alliance for Business
 National Association for Counseling and Development
 National Association for Developmental Education
 National Association of
 College & University Attorneys
 National Association of
 College & University Business Officers
 National Association of
 College Admissions Counselors
 National Association of College Stores
 National Association of Colleges & Employers
 National Association of Educational Buyers
 National Association of Female Executives
 National Association of Foreign Student Advisors
 National Association of
 Independent Colleges and Universities
 National Association of Social Workers
 National Association of
 Student Financial Aid Administrators
 National Association of
 Student Personnel Administrators
 National Business Educators Association
 National Clearinghouse for Leadership Programs
 National Commission for Cooperative Education
 National DECA Inc.
 National Education Association
 National Restaurant Association
 National Society for Experiential Education
 National Society of Fundraising Executives
 National Staff Development Council
 New England Association for Cooperative Education
 and Field Experience
 New England Association of
 College Admissions Counselors
 New England Association of
 Collegiate Registrars and Admissions Officers
 New England Board of Higher Education
 New England Business Educators Association
 New England Faculty Development Consortium
 New England Innkeepers' Association
 New England Legal Foundation
 New England Library Association
 New England Library Network
 New England Museum Association (NEMA)
 New England Regional Council of
 Hotel, Restaurant, Institutional Educators
 The Noble Academy of
 Empress St. Theodora, Inc., U.S.A.
 Northeast Association for Institutional Research
 Phi Delta Kappa
 The Providence Foundation
 Providence Public Library
 Providence Warwick Convention and Visitors Bureau
 Public Relations Society of America
 Publicity Club of New England
 Radcliffe Culinary Friends
 Rhode Island Association of
 Admissions Officers (RIAAO)
 Rhode Island Association of Institutional Researchers
 Rhode Island Association of
 Student Financial Aid Administrators
 Rhode Island Association of Colleges for
 Teacher Education
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Campus Compact
 Rhode Island Community Food Bank
 Rhode Island Counseling Association
 Rhode Island Department of Education
 Rhode Island Higher Education
 Telecommunication Association
 Rhode Island Historical Society
 Rhode Island Hospitality and Tourism Association
 Rhode Island Independent
 Higher Education Association
 Rhode Island Library Association
 Rhode Island Payroll Association
 Rhode Island Registrars Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Technology Council
 Rhode Island Telecommunications Association
 Rhode Island Public Expenditure Council
 Rotary Club of Providence
 Salvation Army
 Save the Bay
 Skills-USA
 Society for College and University Planning
 Society for Human Resource Management (SHRM)
 Society Organized Against Racism
 Studiorum Universitas Constantiniana
 (The Constantinian University)
 United Way of Rhode Island
 University Continuing Education Association (UCEA)
 Volunteer Center of Rhode Island
 WaterFire Providence Board of Directors
 Weybosset Street Community Centers
 World Association for Hospitality & Tourism Training
 World Future Society
 Young Men's Christian Association

Charlotte Campus Affiliations

Academy of Orton-Gillingham Practitioners
and Educators
Acoustical Society of America
American Academy of Industrial Hygiene
American Academy of Religion
American Association of University Professors (AAUP)
American Association for the Advancement of Science
American Association for University & College
Counseling Center Directors
American Board of Certified Safety Professionals
American College Counseling Association
American College Health Association
American Collegiate Retailing Association
American Culture Association
American Historical Association
American Mathematical Society
American Multimedia Association
American Society of Safety Engineers
American Studies Association
Arts & Sciences Council
Association of College Unions International
Association of College and University
Housing Officers - International (ACUHO - I)
Beta Gamma Sigma
Bread Bakers Guild of America
Business Innovation and Growth Council (BIG)
Business Strengthening America
CAHA
Carolina Association of College Registrars &
Admissions Officers
Charlotte Center City Partners
Charlotte Chamber of Commerce
Charlotte Regional Sports Commission
Charlotte Rotary
Charlotte World Trade Association
Chefs Association
Council on Hotel, Restaurant and
Institutional Education (CHRIE)
Classroom Central
Community Culinary School of Charlotte
Council for the Advancement & Support of
Education (CASE)
Diversity Council of the Carolinas
Environmental Education Foundation
Foodservice Educators Network International (FENI)
Hospitality Finance Technology Professionals (HFTP)
Hotel International Technology Association (HITA)
Institute of Food Technologists
Institute for Supply Management
International Association for Culinary Professionals
International Council of Shopping Centers
International Food Service Executives
Association (IFSEA)
International Sommelier Guild
National Association for Campus Activities
National Association for College & University
Residence Halls
National Association of College Auxillary Services
National Association of Campus Card Users (NACCU)
National Association of Executive Secretaries
and Administrative Assistants
National Board of Certified Counselors
National Council of Teachers of English (NCTE)
National Environmental Health Association (NEHA)

National Intramural/Recreation Sports Association
National Orientation Directors Association
National Restaurant Association
Educational Foundation (NRAEF)
North Carolina Association of Coordinators of
Veterans Affairs
North Carolina Board for Licensed
Professional Counselors
North Carolina College Personnel Association
North Carolina Department of Labor – OSHA
North Carolina Housing Officers
North Carolina Library Association
North Carolina Restaurant Association
Organization of American Historians
Popular Culture Association/American Culture
Association (PCA/ACA)
Research Chefs Association
Retail Bakers Association (RBA)
Second Harvest Food Bank of Metrolina
Slow Food Organization
Society for Historians of the Early American Republic
Society of Wine Educators
Southeastern Association of Housing Officers
Southeastern Writing Center Association (SWCA)
Southern Historical Association
United Way of the Central Carolinas
Urban League
Women Chefs & Restaurateurs

Education for Careers

THE MISSION STATEMENT OF THE UNIVERSITY

The mission of Johnson & Wales University is to empower its diverse student body to succeed in today's dynamic world by integrating general education, professional skills, and career-focused education. To this end, the University employs its faculty, services, curricula, and facilities to equip students with the conceptual and practical tools required to become contributing members of society and to achieve success in employment fields with high growth potential.

PURPOSES OF THE UNIVERSITY

Johnson & Wales University supports the following purposes in accordance with the mission:

- to monitor the external and internal environment of the University through regular and effective planning and assessment;
- to develop and assess sound programs and curricula that allow students to attain proficiencies in general education and professional disciplines;
- to evaluate and assess regularly the rigor of all academic programs;
- to recruit and admit students with potential from varied backgrounds and to give them every opportunity to excel in their academic and professional lives;
- to provide an experiential education approach throughout the curriculum, by integrating practicums, internships, externships, co-op opportunities, international experiences, directed work projects, and community service activities;
- to assure that curricula, activities and services reflect the cultural diversity of the institution;
- to plan for and provide facilities and resources that meet the needs of students, faculty and staff;
- to manage all departments effectively, efficiently and professionally;

- to hold each academic, administrative and support department individually and collectively accountable for the achievement of the mission;
- to provide students with educational and experiential opportunities to contribute to the community through service learning.

CORE VALUES

Johnson & Wales University is Market Driven

We are market-driven, focusing both on the needs of our students and the needs of our students' future employers.

Experientially Based

We integrate hands-on learning with a career-focused curriculum, to enable our students to gain real-world experience.

Employment Focused

Our business is developing employment-ready, motivated graduates for world-class employers in all industries.

Student Centered

We are strongly student-centered, stressing personal development as well as career management skills.

Globally Oriented

We respond to the increasingly global nature of business by fostering multiculturalism and providing an international educational experience.

OUTCOMES ASSESSMENT STATEMENT OF PURPOSE

The definition of a well-educated college graduate will continue to evolve throughout this new millennium. In accordance with our mission to empower students to succeed in today's dynamic world, and to become contributing members of society, Johnson & Wales University integrates general education, professional skills and career-focused education.

Johnson & Wales University is committed to outcomes assessment. Faculty and students are therefore part of an ongoing effort to determine and refine the effectiveness of instruction and learning. Names of individual students will not be used when reporting results.

A PHILOSOPHY OF CAREER EDUCATION

Johnson & Wales University is a private, coeducational institution that offers students an opportunity to pursue practical career education in business, food service, hospitality or technology.

A variety of two-year associate degree programs and four-year bachelor of science degree programs permits students to select the educational path best suited to their career interests and objectives.

Graduate programs leading to the degrees of Master of Arts, Master of Business Administration, and Doctor of Education are also offered at Johnson & Wales. For details on these programs, please request the Graduate and Doctoral catalogs.

The educational philosophy of Johnson & Wales University is to learn by doing. We make every attempt to provide our students with relevant learning experiences and exposure to all facets of a professional operation.

The goal of all academic programs at the University is to prepare students to enter the business world with a solid foundation in their chosen careers.

EDUCATION FOR LIFE

Today's employers want employees who will succeed in tomorrow's economy not only because they possess important specialized job skills, but also through their ability to think critically, communicate clearly, manage ethically and contribute to the community. To meet these needs, Johnson & Wales University offers a wide selection of liberal arts courses such as psychology,

communication skills, leadership studies, environmental science and ethics. Students may participate in in-depth studies through concentrations. Students also learn to contribute to their community through service learning and community service. By integrating these vital general studies with intensive career education, Johnson & Wales prepares students to be more effective employees as well as more responsible citizens.

THE JOHNSON & WALES DIFFERENCE

Our differences are what set an education at Johnson & Wales University apart. Unique programs and facilities, in addition to flexible program options, allow Johnson & Wales students access to unparalleled career education opportunities.

Flexible, Specialized Programs

Johnson & Wales has designed options into its educational programs so that students can choose the right paths to their futures. Students may select a Two-Plus-Two program, earning two degrees in four years, or they may opt for a more traditional approach, enrolling into a bachelor's degree program.

BUSINESS: Johnson & Wales offers a wide variety of two- and four-year business programs ranging from more traditional majors like Accounting, Business Administration and Marketing to the most innovative programs like Fashion Merchandising. A flexible curriculum structure permits transferability from any A.A.S. or A.S. major to any of a group of B.S. majors without losing time to graduation. J&W also offers some of these programs at its campuses in Providence, R.I.; North Miami, Fla.; and Denver, Colo.

FOOD SERVICE: Culinary Arts and Baking & Pastry Arts — these are a couple of the two- and four-year programs for which Johnson & Wales University has become famous. The largest food service educator of its kind in the country, Johnson & Wales also offers some of these programs at additional campuses in Providence, R.I.; North Miami, Fla.; and Denver, Colo.

The Charlotte Campus also offers Garnish Your Degree, a one-year associate degree program in Culinary Arts or Baking & Pastry Arts for students who already have a bachelor's degree.

Culinary Arts students who wish to accelerate their studies can apply for Advanced Standing starting in June.

HOSPITALITY: Through various centers and schools within J&W's Hospitality College, students can choose such majors as Food & Beverage Management, Hotel Management, Restaurant Management, Sports/Entertainment/Event Management, International Hotel & Tourism Management and many more. Some of these programs may be taken at additional campuses in Providence, R.I.; North Miami, Fla.; and Denver, Colo.

Once a student chooses a program, there are still more options. Hands-on training facilities at the University and University-affiliated sites provide the opportunity for practicums, or students may apply for cooperative education positions with prestigious participating employers — locally, nationally or internationally.

Students who wish to accelerate their studies can apply for such programs as Advanced Standing; Garnish Your Degree, a one-year associate degree program in Culinary Arts or Baking & Pastry Arts for students who already have a bachelor's degree.

Three-Term Schedule

Johnson & Wales University's academic calendar is divided into terms. Three 11-week sessions in an academic year enable students to take three or four classes at a time, instead of the usual four or five. The reduced course load gives students more time to focus on each course.

Upside-Down Curriculum

In Johnson & Wales' Two-Plus-Two programs, students begin courses in their major from the first day, learning right away if their career choice is the right one for them.

Two Degrees in Four Years

The upside-down curriculum at J&W enables students in most majors to earn two degrees in four years. At the end of two years of study, students earn an associate degree and the opportunity to go on to earn a bachelor's degree in two more years.

Learning by Doing

"Learning by doing" is an important part of education at Johnson & Wales University. Many programs provide students with valuable experiential education — both in the classroom and on the job.

Practicums including internships, externships and career co-ops, as well as Computer, Culinary Arts, Baking & Pastry Arts, Culinary Nutrition, and Technology laboratories, all place students within a practical situation to further develop their career knowledge and skills.

J&W utilizes numerous practicum facilities, from hotels and restaurants to various business enterprises.

Academic Support

Helping students to succeed is our number-one priority at Johnson & Wales University. The Center for Academic Support is dedicated to making sure each student is given every opportunity for success, with special courses, workshops and tutoring. Special needs students can also find assistance at the Center for Academic Support with special programs, adaptations and reasonable accommodations to ensure every opportunity for their success. All support services are available without extra charge to all Johnson & Wales students.

HANDS-ON LEARNING

Externship Opportunities

BAKING & PASTRY ARTS EXTERNSHIP

During their sophomore year as Baking & Pastry Arts majors, students will be registered for term-long assignments at University-approved sites; these may include Chartwell's dining center, Tizzerts and City Sweets.

CULINARY ARTS EXTERNSHIP

During their sophomore year as Culinary Arts majors, students will be scheduled for term-long assignments at University-approved sites; these may include the Chartwell's dining center, Marriott and Westin hotels.

FASHION MERCHANDISING EXTERNSHIP

Fashion Merchandising majors have the option to participate in a term-long externship at a University-approved site.

During this externship, students will apply their learning about all phases of retail store operations firsthand, including sales, merchandise presentation, catalog operations, inventory control, receiving and marking, and buyer's clerical duties. Students will also complete sales and inventory analysis from the computerized inventory control system and take field trips to Charlotte market centers, selected manufacturers and various retail outlets. The retail externship and seminar total 13.5 quarter credit hours.

FOOD SERVICE MANAGEMENT EXTERNSHIP

During their sophomore year as Restaurant Management and Food & Beverage Management majors, students will be scheduled for term-long assignments at University-approved sites; these may include the Chartwell's dining center, Marriott, Hilton and Westin hotels.

HOTEL MANAGEMENT EXTERNSHIP

As a part of their academic experience, Hotel Management students will enjoy unique opportunities for hands-on learning during their sophomore year. Students have an opportunity to gain practical experience through an 11-week rotation in all lodging and food service operations. This externship is completed at University approved sites; which may include Marriott, Westin, Hyatt, Hilton and Doubletree properties.

MARKETING EXTERNSHIP

By participating in the Marketing Externship, students will have the opportunity to apply basic knowledge in actual, ongoing marketing research projects for the University and its outside clients. Students will work together in

groups for project managers under the guidance of faculty members and meet weekly in classroom seminars.

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT EXTERNSHIP

This senior-level capstone work experience is designed to allow students to apply what they have learned within a supervised industry-based setting. While the externship focus and job position vary depending on site selection and student career interest, the externship will enable students to gain valuable work experience in the areas of sales/marketing, facility operations and financial management. In addition to their work experience, students will have the opportunity to complete a comprehensive, site-based management project.

INTERNATIONAL EXPERIENTIAL LEARNING

The College of Business offers two types of international programs, conducted during the summer, which broaden the student's global perspective. Both of these programs may be used to satisfy the requirements of IBUS4099, International Business Experience.

The **Summer Term Abroad Program** is a three-to-four-week experience in varied international areas. Students, in teams of 15–20, join two faculty plus business partners to investigate business practice, politics and culture. Recent year programs have been held in the Netherlands, Belgium, Germany, Italy, the Czech Republic, Hungary, Poland, Singapore, Malaysia, Russia and Australia, to name a few destinations. The program combines classroom, case study and partner visits, creating an intense-yet-intimate learning experience.

The **Summer Work Abroad Program** is conducted under the sponsorship of a key business partner. A spring-term seminar prepares teams of 10 students for an intense, two-week visit to the partner's overseas site. The students work as a continuous improvement consulting team, in areas such as operations or human resources, on important company projects. Recent key business partners have included

Textron in England and France, and Texas Instruments in Brazil.

A traditional co-op experience is a one-term, 13.5 credit experience with a business partner anywhere in the world. Students complete a specific, business-building project during the co-op, which is reviewed by the faculty advisor and the business partner.

Selective Career Cooperative Education (Co-op)

Eligible students may apply for a Selective Career Cooperative Education assignment through the Career Development Office. These paid cooperative education assignments allow students to gain academic credit for a work experience within their chosen profession, to gain valuable knowledge about their profession and to develop a professional network within their industry. Upon completion of this term-long course, students will have a more global understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75 during the entire pre-program application process and a clean record of behavior as defined by the Student Code of Conduct, have completed all prerequisite coursework, have appropriate elective or practicum credit available in their degree audits and have the sponsorship of a faculty advisor. In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.

Students from every college or school at the University are eligible to apply for the co-op program. Selection or assignment to the co-op sites is competitive and only those students demonstrating the best fit are chosen by the co-op staff to represent the University.

THE SCHOOL OF ARTS & SCIENCES

The mission of the School of Arts & Sciences is to integrate liberal arts courses with career education to prepare students to be productive and responsible citizens. As a

leader in career education among American universities, Johnson & Wales University has placed its School of Arts & Sciences in this key role of providing general education to enable its students to achieve career success and personal fulfillment.

To accomplish these objectives, students take approximately 33 percent of all their credits in Arts & Sciences. In addition, the School of Arts & Sciences offers Across-the-Curriculum programs in Writing, Critical Thinking, Ethics and Community Service Learning. Writing in the Discipline is a University-wide program that encourages students to use writing as a way of learning and communicating knowledge, thereby enabling students to acquire skills empowering them to pursue their professional goals. The Writing in the Discipline program at Johnson & Wales was developed to integrate the “writing to learn” concept across all majors. All students are required to complete at least one writing-intensive (WI) course within their major field of study. Additionally, students may take WI courses as they are offered in general studies and elective areas.

Students at J&W may also elect 13.5 quarter credit hour concentrations in Global Perspectives, Leadership Studies or Literature. They are also encouraged to attend the Cultural Events Series featuring appearances by artists, performers, authors and musicians.

HISTORY OF THE UNIVERSITY

The special approaches to career education at Johnson & Wales University have evolved over more than 90 years’ time and continue to adapt as Johnson & Wales responds to the changing needs of business and industry. Johnson & Wales University 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, Johnson & Wales has grown to a junior college, to a senior college, and ultimately to university status.

The University became well established

because of its strong commitment to specialized business education and the high ideals of its founders. In 1993, Johnson & Wales received regional accreditation from the Commission on Institutions of Higher Education of the New England Association of Schools and Colleges (NEAS&C). Accredited since 1954 by the Accrediting Council for Independent Colleges and Schools, the University consolidated its institutional accreditation efforts under NEAS&C on June 30, 2000.

In 1963, the State of Rhode Island granted a charter which authorized the University to operate as a nonprofit, degree-granting institution of higher learning and to award associate degrees in the arts and sciences. In 1970, the State of Rhode Island approved a revision in the University's charter to award baccalaureate degrees. In 1980, the Governor and General Assembly of the State of Rhode Island granted a legislative charter to the University, authorizing the awarding of advanced degrees.

The charter was amended in 1988, changing the institution's name to Johnson & Wales University. In 1992, the governor of the State of Rhode Island signed into law a new legislative charter with university status.

A new career emphasis was introduced at J&W in 1973, when the University announced the opening of what is now known as the College of Culinary Arts and the addition of a new associate degree program in that field. This proved to be one of the most far-reaching changes in the educational expansion of the University, leading to additional two- and four-year degree programs in the hospitality and food service fields.

In 1984, a new J&W campus was established in Charleston, S.C., which now offers a variety of programs in food service, hospitality and travel-tourism. The Norfolk, Va. Campus, opened to the public in 1986, offers one- and two-year food service programs.

In 1985, graduate degree programs were introduced at the University. The Alan Shawn Feinstein Graduate School now offers an M.B.A. degree program in Global Business

Leadership with concentrations in Accounting, Financial Management, International Trade, Marketing and Organizational Leadership. It also offers an M.B.A. degree program in Hospitality and Tourism with concentrations in Event Leadership, Finance and Marketing. The School of Education offers a master's degree in Teacher Education in Business, Food Service, Secondary or Elementary Special Education, and a Doctor of Education degree in Educational Leadership.

In 1992, a joint educational agreement allowed the University to begin programs on the campus of the IHM Business School in Göteborg, Sweden. Johnson & Wales established a formal, independent learning site there from 1994–2004, giving business and hospitality students the opportunity to complete one year of study in Sweden and finish their degrees at one of the University's domestic campuses.

Also in 1992, Johnson & Wales opened another campus in North Miami, Fla., which now offers 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 in 1992 as well, with the development of the School of Arts & Sciences.

Technology programs offered by the University include Network Engineering, Computer Graphics and New Media, Computing Technology Services, Engineering Design and Configuration Management, and Technology Services Management.

The University's School of Technology also offered courses in Worcester, Mass. from 1992–2002.

In 1993, the University opened a campus in Vail, Colo., which offered an accelerated associate degree program in Culinary Arts to college graduates. That year also marked the beginning of a four-year bachelor's degree offering in Culinary Arts.

In 1995, Johnson & Wales created an International Hotel & Tourism Management program which offers unprecedented opportunities in international hotel management education. Students from around the world may choose from a variety of options both at J&W and abroad.

September 2000 marked the opening of the Denver, Colo. campus, which offers two- and four-year degrees in baking & pastry arts, culinary arts, hospitality, business, criminal justice and teacher education programs, as well as the “Garnish Your Degree” accelerated associate degree program originally offered in Vail.

A new campus in downtown Charlotte, N.C. opened in fall 2004. The Johnson & Wales Charlotte Campus offers associate and bachelor’s degree programs in business, culinary arts and hospitality.

Each year finds the University growing in program offerings, physical facilities and student enrollment. At the same time, the University also grows in recognition and prestige, making contributions to the community, government and industry.

THE CAMPUS

Johnson & Wales University’s Charlotte Campus is located near the center of downtown activity in the Gateway Village development in the city’s third ward. It’s an exciting area with a vibrant mix of residential, retail and commercial spaces. New campus facilities include two residence halls, a dining facility operated by industry partner Compass Group, N.A., and an academic center with state-of-the-art culinary laboratories as well as classrooms, computer labs and a 180-seat amphitheater with demonstration kitchen.

In addition, a student services complex located in the existing Gateway Village includes a bookstore and library as well as career development and student academic and financial services offices. The full-service, University-owned Doubletree Hotel – Gateway Village is also conveniently located in the heart of the campus area.

J&W’s library includes a collection of books, journals, magazines, newspapers, full-text databases, videos and other resources to serve the research needs of Johnson & Wales students. The library also provides photocopiers, monitors with VCR and DVD players, and other appropriate equipment for student use. In addition to its own resources, the library has a unique partnership with the Charlotte Public Library system, which allows students full access to its resources. NC Live, a consortium of libraries in the state of North Carolina, offers students and faculty another means of obtaining research materials on the Web.

CHARLOTTE, NORTH CAROLINA

Located in the western part of North Carolina, Charlotte is within a day’s drive of over 50 percent of the population of the United States. Even though it’s the second largest financial center in the country, and home to seven Fortune 500 companies, Charlotte maintains a distinctive small town feel that makes it the perfect place for Johnson & Wales to continue its tradition of market-driven education and genuine career preparation.

Charlotte is served by an international airport that is a main U.S. hub. It is a city of opportunity with a practical, businesslike approach to life that meshes nicely with the career focus of the University. When it’s time to have fun, the city abounds with extra-curricular activities. Charlotte boasts a lively arts scene, as well as a number of professional sports teams including the Carolina Panthers, Charlotte Bobcats, NASCAR racing, and the Charlotte Knights AAA baseball team. What’s more, Charlotte is conveniently situated between beautiful, warm beaches a few hours drive to the east and cool, relaxing mountains a couple of hours’ drive to the west.

RESIDENCE HALLS

CEDAR HALL NORTH
725 West 4th Street
Charlotte, NC 28202

CEDAR HALL SOUTH
215 South Cedar Street
Charlotte, NC 28202

These suite-style residence facilities accommodate two students per room with a bathroom shared between two rooms. All rooms are non-smoking and have cable and Internet access. Common areas within each hall include TV/recreation lounges, study rooms and laundry facilities.

Johnson & Wales University – Charlotte Campus requires all full-time, first-year students to live on campus for the academic year. The following categories are exempt from this requirement:

- Married or single-parent students
- Students with part-time status
- Students currently residing with their parent(s) or legal guardian(s) within a 50-mile radius of the Charlotte campus by Mapquest.
- Students 21 years of age or over

Note: Students admitted for the Winter or Spring terms are required to live on campus for the remainder of the academic year.

DINING FACILITIES

A state-of-the-art dining hall is located in Cedar Hall North. It is operated by Chartwell's, a division of Compass Group, N.A., a Johnson & Wales covenant partner.

ADDITIONAL CAMPUSES

Johnson & Wales University, in an effort to expand its educational outreach, has established several additional campuses. For more information, please consult the catalog for each campus.

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 and technology programs.

For more information about Johnson & Wales University's Providence Campus, please write the Admissions Office, 8 Abbott Park Place, Providence, RI 02903, or call toll free, 1-800-342-5598.

Campus President

Irving Schneider, Ph.D.

Programs offered

College of Business

The following associate in science degrees can track into the bachelor of science degrees listed to the right.

| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
|-------------------------|--------------------------|
| Accounting | Accounting |
| Advertising | Entrepreneurship |
| Communications | Financial Services |
| Business Administration | Management |
| Entrepreneurship | Management |
| Financial Services | Marketing |
| Management | Marketing Communications |
| Management | |
| Marketing | |
| Fashion Merchandising | Retail Marketing |
| Undeclared Major | & Management |
| (no A.S. degree) | |

The following associate in science degrees have restricted track options for bachelor of science degrees as listed.

| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
|----------------------------|-----------------------------------|
| Criminal Justice | Criminal Justice |
| Equine Business Management | Equine Business Management |
| Equine Studies | Equine Business Management |
| | Equine Business Management/Riding |
| Paralegal Studies | Criminal Justice |
| | Paralegal Studies |
| BACHELOR'S DEGREE | International Business |
| CERTIFICATE PROGRAM | Paralegal Studies |

College of Culinary Arts

The following associate in science degrees can track into any of the bachelor of science degrees listed to the right.

| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
|----------------------|-------------------------|
| Baking & Pastry Arts | Baking & Pastry Arts |
| Culinary Arts | Culinary Arts |
| | Culinary Nutrition |
| | Food Marketing |
| | Food Service |
| | Entrepreneurship |
| | Food Service Management |

The Hospitality College

The following associate in science degrees can track into the bachelor of science degrees listed to the right.

| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
|---|---|
| Food & Beverage Management Restaurant Management | Food Service Management Hospitality Management International Hotel & Tourism Management |
| Hotel Management | Hospitality Management Hotel Management International Hotel & Tourism Management |
| Travel-Tourism Management | Global Tourism Management Hospitality Management International Hotel & Tourism Management |
| Undeclared Major (no A.S. degree) | Food Service Management Global Tourism Management Hotel Management Sports/Entertainment/Event Management |
| BACHELOR'S DEGREE | Sports/Entertainment/Event Management |

School of Technology

The following associate in science degrees can track into the bachelor of science degrees listed to the right.

| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
|-------------------------------|---|
| Computer Graphics & New Media | Computer Graphics & New Media Web Management and Internet Commerce |
| Computer Programming | Software Engineering |
| Computerized Drafting | Engineering Design & Configuration Management |
| Computing Technology Services | Technology Services Management |
| Robotics Technology | Electronics Engineering |
| Web Site Development | Computer Graphics & New Media Web Management and Internet Commerce |
| BACHELOR'S DEGREES | Business/Information Systems Analysis Electronics Engineering Network Engineering Software Engineering |

DENVER, COLORADO

J&W's campus in Denver, Colo. offers two-year and four-year culinary arts, education, business and hospitality programs. Denver, named the "second best city in America to work and live" by *Fortune Magazine*, offers an exciting range of cooperative education opportunities in fine restaurants and mountain resorts.

For more information about the Johnson & Wales Denver Campus, write the Admissions Office, Johnson & Wales University, 7150 Montview Boulevard, Denver, CO 80220, or call 1-877-JWU-DENVER (598-3367).

Campus President

Bette Matkowski, M.A.

Programs offered

College of Business

The following associate in science degrees can track into the bachelor of science degrees listed to the right.

| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
|---|--|
| Accounting Advertising Communications Business Administration Entrepreneurship Fashion Merchandising Management Marketing | Accounting Entrepreneurship Financial Services Management Management Marketing |
| Criminal Justice | Criminal Justice |
| Undeclared Major (no A.S. degree) | Accounting Financial Services Management Management Marketing |
| BACHELOR'S DEGREE | International Business |

College of Culinary Arts

The following associate in applied science degrees can track into any of the bachelor of science degrees listed to the right.

| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
|---------------------------------------|---|
| Baking & Pastry Arts Culinary Arts | Culinary Nutrition Food Service Management |

The Hospitality College

The following associate in science degrees can track into the bachelor of science degrees listed to the right.

| | |
|---|---|
| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
| Food & Beverage Management Restaurant Management | Food Service Management |
| Hotel Management | Hotel Management |
| BACHELOR'S DEGREE | Sports/Entertainment/ Event Management |

School of Education

| | |
|--------------------|---|
| BACHELOR'S DEGREES | Business/Marketing Education Family and Consumer Studies Education |
|--------------------|---|

NORTH MIAMI, FLORIDA

The North Miami campus offers two- and four-year culinary arts, hospitality and business programs. This campus is conveniently close to the tourism-rich areas of Fort Lauderdale and Miami, offering a superb setting for a J&W education.

For more information about Johnson & Wales' North Miami Campus, write the Admissions Office, Johnson & Wales University, 1701 N.E. 127th Street, North Miami, FL 33181, or call 1-866-JWU-FLORIDA (598-3567).

Campus President

Donald G. McGregor, J.D.

Programs offered

College of Business

The following associate in science degrees can track into the bachelor of science degrees listed to the right.

| | |
|---|-------------------------|
| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
| Accounting | Accounting |
| Business Administration Fashion Merchandising Management Marketing | Management Marketing |
| Criminal Justice | Criminal Justice |

College of Culinary Arts

The following associate in science degrees can track into any of the bachelor of science degrees listed to the right.

| | |
|---------------------------------------|--|
| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
| Baking & Pastry Arts Culinary Arts | Culinary Arts Food Service Management |

The Hospitality College

The following associate in science degrees can track into the bachelor of science degrees listed to the right.

| | |
|---|---|
| ASSOCIATE DEGREE | BACHELOR'S DEGREE |
| Food & Beverage Management Restaurant Management | Food Service Management Hospitality Management |
| Hotel Management | Hospitality Management Hotel Management |
| Travel-Tourism Management | Hospitality Management |

GRADUATE DEGREE PROGRAMS

Johnson & Wales University's Providence Campus also offers graduate degree programs from the Alan Shawn Feinstein Graduate School and the School of Education. Approximately 700 students from 61 countries enroll in J&W graduate programs.

Programs offered

Alan Shawn Feinstein Graduate School

MASTER OF BUSINESS ADMINISTRATION IN GLOBAL BUSINESS LEADERSHIP with concentrations in:

- Accounting
- Financial Management
- International Trade
- Marketing
- Organizational Leadership

MASTER OF BUSINESS ADMINISTRATION IN HOSPITALITY & TOURISM GLOBAL BUSINESS LEADERSHIP with concentrations in:

- Event Leadership
- Finance
- Marketing

CERTIFICATE OF ADVANCED GRADUATE STUDY:

- Finance
- Human Resources Management
- Hospitality

CERTIFICATE

Corporate Security

School of Education

MASTER OF ARTS IN TEACHING

with concentrations in:

Business Education and
Secondary Special Education
Food Service Education
and Secondary Special Education
Elementary Education and
Elementary Special Education
Elementary Education and
Secondary Special Education
Elementary Education and
Elementary/Secondary Special Education

MASTER OF EDUCATION

Early Childhood Administration and Leadership
Teaching and Learning

DOCTOR OF EDUCATION

Educational Leadership (Elementary-Secondary)
Educational Leadership (Higher Education)

***For a catalog and more information,
please contact:***

Graduate Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903
1-800-DIAL-JWU ext. 1015
(401) 598-1015
Fax: (401) 598-1286

Applying for Admission

Johnson & Wales University seeks students who have a true desire for practical career preparation in their chosen fields and who have the ability to achieve academic success.

Although academic qualifications are important, students' motivation and interest in succeeding in their chosen careers are given strong consideration. The educational methods of the University are designed to assist students who qualify for admission to succeed in the career programs of their choice. Graduation from high school or equivalent education as certified by state departments of education is required for undergraduate admission.

Due to the technical standards and requirements essential to certain technical programs at the University, applicants with special needs or physical limitations should contact the Center for Academic Support prior to enrolling at the University. For more information about technical standards see Pages 86–87. Copies of the technical standards applicable to various programs are available from the Center for Academic Support.

APPLICATION PROCEDURE

Applications for admission should be completed in full and sent to the Admissions Office, Johnson & Wales University, 801 West Trade Street, Charlotte, NC 28202.

Students applying for admission to our Providence, North Miami or Denver campuses should refer to the University viewbook or campus catalogs for admissions information.

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.

An official application form is available online at www.jwu.edu. Click on "admissions," then "applying." 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 and March.

A student may apply for honors or general admission by noting so on the application.

If students are applying for a bachelor of science degree program, they are required to indicate on their application for admission their choice of associate degree major, which results in Johnson & Wales students receiving two degrees in four years. Certain bachelor's degree programs are selective and require submission of an application at the end of the associate degree program. Students should check program descriptions if they are interested in applying for both an associate and a bachelor's degree program.

If students are applying for the Sports/Entertainment/Event Management, they need not indicate an associate degree choice.

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 the admissions office. Verification documents include at least one of the following: a letter from an authorized high school administrator, an official high school transcript, a G.E.D. certificate, or a passing score on a test approved by the U.S. Department of Education.

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.

When possible, Johnson & Wales University would prefer to receive the applicant's high school transcripts at the same time as the application for admission. Transfer students must also submit official transcripts from all colleges attended.

Test Scores

SAT and ACT scores are not required for general admission to the University, but are recommended.

Candidates for the University's honors program or International Business program must submit SAT or ACT scores for acceptance consideration.

Minimum Grade Requirements

Students within The Hospitality College who are interested in pursuing a bachelor's degree in International Hotel & Tourism Management must apply through their department chair. Preference is given to students who achieve a 3.00 GPA or higher upon completion of their associate degree program.

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.

Upon receiving notice of acceptance, students are required to forward to the University a \$300 tuition reservation deposit. Students requesting residence hall accommodations must submit their housing contract at the same time. This deposit is credited to students' initial billings and is nonrefundable.

Transfer Students

Transfer students are eligible to apply for most J&W majors; however, they are not guaranteed credit. Credit is usually granted for courses completed with a grade of "C" or better (with a numeric value of 2.00) at another accredited institution. Grades of "pass" are also acceptable for transfer if credit was awarded (and a grade of "P" has the numeric 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.

As with prospective freshmen, acceptances are made on a rolling basis as an application becomes complete.

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at Johnson & Wales. Students must verify high school completion as well.

It is the responsibility of those candidates who are currently attending another college to have their updated transcripts sent to J&W as soon as final grades become available and no later than the first term of enrollment. If official transcripts or other requested materials are not received within that designated time period, tentative transfer credit will be forfeited.

The University reserves the right to substitute courses at the discretion of the department chairs, directors or deans.

Early Admissions

ACCESS (A College Career Experience for Secondary School Students) is an early admissions program that gives high school seniors an opportunity to enroll full time in college courses at Johnson & Wales during their senior year of high school. Students should apply for admission to ACCESS during their junior year.

ACCESS, the first program of its kind in Rhode Island, was designed to help students investigate the variety of college and career options available to them. ACCESS students earn college credits while completing high school graduation requirements.

For more information on the ACCESS program, please request a brochure from the Admissions Office.

Honors Program

This program offers academically talented students the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken two college prep mathematics courses and one college prep English course, maintained an average of B or better, placed in the top 25 percent of the high school graduating class, submitted SAT scores of a minimum of 500 in English and 500 in math or ACT total composite of 21 in English and 21 in math, and entered J&W in the fall.

For more information on the Honors Program, please see Page 49.

Undeclared Major

All students who enroll in the Undeclared Major at the Charlotte Campus pursue a general studies program for the first term. By the end of the first term, students are required to transfer into a declared major of their choice. Students are encouraged to work with an academic counselor and their career coach to choose the program best suited for their career goals.

Conditional Acceptance Policy

The University provides special student status to students who are unable to provide official documentation that they meet our admissions standards. Students with "special student status" are permitted to enroll in the program and earn credits which will not be applicable toward a degree until official records are received. Furthermore, students conditionally accepted will not be officially granted financial aid until the student's application for admission has been accepted. Students who have been conditionally accepted will not be permitted to continue beyond the first term of enrollment until all necessary official documentation has been provided.

FACTS FOR MILITARY

Johnson & Wales University is approved for the training of veterans in accordance with the rules and regulations administered by the U.S. Veteran's Administration.

Eligible veterans should contact the Department of Veterans Affairs toll free at 1-888-442-4551, consult the Government Listings section of the Verizon White Pages to obtain the telephone number for their state's Department of Veterans Affairs office or visit www.gibill.va.gov.

STANDARDIZED TESTING AFTER ADMISSION

PLACEMENT TESTS (NON-CREDIT, NO FEES): These tests are administered for placement purposes

only to all new students, including transfer students, upon entrance. In situations where two or more levels of a subject are required for graduation, the student's academic career in this subject begins at the level determined by the placement test. This is particularly true when a student has previous academic experience in a subject. Placement tests are currently administered to determine math placement. Students with documented special needs must provide documentation two weeks prior to testing to receive accommodations.

PRIOR LEARNING ASSESSMENT

PORTFOLIO ASSESSMENT: Students may earn credits for **prior learning** they have mastered outside the classroom through volunteer work, employment, travel programs, organizations or other comparable sources.

To apply for a Portfolio Assessment, students must meet the University's residency requirements and complete the Portfolio Development non-credit seminar. This seminar is scheduled at the request of the student and will meet for three two-hour sessions. Students must discuss this option with a counselor in the Center for Academic Support before they are eligible to enroll.

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 in Providence 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 the property of the University.

Once the seminar is completed, eligible students, in consultation with a Center for Academic Support counselor, may submit additional portfolios. Refer to the Prior Learning Assessment Brochure, available at the Center for Academic Support or on our Web site, www.jwu.edu, 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. J&W subject equivalencies are determined by each department for each exam. These exams are treated as transfer credit for entering freshmen and juniors transferring to J&W, or from one J&W college or school to another. Central Piedmont Community College (CPCC) is the examination site in Charlotte. Students must take and pass these exams during their **freshman and junior years only**. Consult the CLEP application for required fees.

DEPARTMENTAL CHALLENGE EXAMINATIONS (CREDIT BY EXAMINATION: FOR-CREDIT, WITH FEES):

Departmental exams may be taken for specifically designated courses within a department. Because of previous academic and/or work experience, all matriculating students may request such an exam when they feel they have completed the requirements of a specific J&W course. Some testing options require specific criteria in order to take tests. Refer to the Prior Learning Assessment Brochure, available at the Center for Academic Support, for criteria and fees, or contact the testing office. Students may apply for Challenge Exams during their **freshman or junior years only**.

For annual examination schedules with examination dates and application deadlines, refer to the University's Prior Learning Assessment Brochure. This brochure may be obtained from Student Academic and Financial Services or the Center for Academic Support.

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 in the Center for Academic Support.

Policies for Portfolio Assessment, Challenge and CLEP Examinations:

1. Portfolio Assessment and Challenge Examinations cannot be repeated if failed.
2. Students may apply for Portfolio Assessment, Challenge and/or CLEP examinations during their freshman and junior years only.
3. Portfolio Assessment, Challenge or CLEP Examinations may not be substituted for a class previously taken or a class in which the student is presently registered.
4. The standardized examinations or portfolios mentioned above must fall within the residency requirement for each degree.
5. Seminar, application and processing fees are nonrefundable.
6. The University recognizes up to a maximum of 45 quarter credits earned through Prior Learning Assessment.
7. Students must present a valid picture ID when testing.

After being determined eligible to test or enroll in a seminar, students will schedule an appointment for their test or seminar. The Prior Learning Assessment Brochure listing course options may be obtained from the Center for Academic Support. For additional policies/information for Portfolio, Challenge and CLEP options, refer to the brochure.

Culinary Advanced Standing

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 completed advanced food service curriculum or have a minimum of two years of extensive food service work experience.

Students who are selected for this accelerated program are required to complete a 10-week summer program. Upon successful completion of the summer program, students attain sophomore standing in the fall.

Students **must be accepted** for admission to Johnson & Wales University prior to applying for Advanced Standing. Contact the Admissions Office for further information.

FAST & Credit for College Programs

Johnson & Wales University offers students an opportunity to earn credits toward a Johnson & Wales degree while they are still in high school through approved articulation agreements between Johnson & Wales University and the student's high school. Culinary Arts students enrolled in approved tech-prep programs who meet academic requirements may be eligible to earn up to nine quarter credits toward their Culinary Arts associate degree through our Freshman Advanced Study Track (FAST). Students enrolled in approved hospitality, business and technology programs who meet the academic requirements may also be eligible to earn transfer credits through our Credit for College Program.

For more information about the Freshman Advanced Studies Track, articulation agreements or Credit for College programs, contact the Admissions Office.

INTERNATIONAL STUDENTS

International Admissions Requirements

Listed below are the requirements for applying for undergraduate admission to Johnson & Wales University. In order to expedite the admission process, students must enclose ORIGINAL or CERTIFIED copies of the following documents (with English translations) when submitting an application. Please note that photocopies without certification or notarization, or fax copies, are not valid.

1. An accurate, complete and legible International Application form that has been signed and dated by the applicant. Please list all schools attended, even if you do not wish to have transfer credits reviewed.*
2. Certified bank statement or government sponsorship letter verifying financial support for one academic year.
3. The results of the Test of English as a Foreign Language (TOEFL) with a minimum

score of 550 on the written TOEFL examination, 210 on the computerized TOEFL examination, 80 on the Internet-based TOEFL examination, successful completion of Level 112 at an ELS Language Center or other acceptable proof of English proficiency.

4. Official documentation of higher secondary (high school) graduation, e.g. diploma or examination results certificate.
5. Complete transcripts, marksheets, diplomas or certificates from previous study, along with course descriptions or syllabi (for transfer credit).

NOTE: It is highly recommended that international students submit a copy of the biographical section of their current passport.

** If important information cannot be read by the International Admissions staff, the admission process is delayed and, as a result, so is the acceptance/Form I-20 process.*

All documents must be sent to:
Johnson & Wales University
International Admissions
801 West Trade Street
Charlotte, NC 28202 USA
Telephone: (980) 598-1108
Fax: (980) 598-1111

International Transfer Credit

Johnson & Wales University employs a full-time International Credentials Evaluator to evaluate secondary school credentials, as well as any college or university credits for which students may wish to gain academic credit. Generally, a grade point average equivalent to a U.S. "C", or 2.00, is required for admission to Johnson & Wales University. International students must also receive a grade of "C" or better in each individual course completed at their previous schools in order to be considered for transfer credit. The International Credentials Evaluator will be able to determine grade equivalencies based on each country's educational system and the school of origin.

Students who wish to transfer to Johnson & Wales must submit official, translated marksheets, grades or transcripts from all postsecondary schools attended. Whenever possible, course descriptions and course syllabi should also be provided. Official transcripts or

examination results certifying completion of upper secondary education must also be submitted with official English translations.

Transfer credit is determined through an individual course-by-course evaluation of each transcript submitted; transfer credit is not based on total years of study. Credit is awarded for courses of similar level, content, and duration to Johnson & Wales courses, which can be applied to a Johnson & Wales degree. If a course cannot be applied to the chosen Johnson & Wales degree, transfer credit is not awarded, regardless of a student's total years of previous study.

Transfer credit is awarded on previous postsecondary academic work only. However, once students have entered Johnson & Wales, they may apply for prior learning assessment credit or, for students who have proficiency in a subject area and are not eligible for transfer credit, there are Challenge and CLEP examination options.

The University reserves the right to substitute courses at the discretion of the department chairs, directors or deans.

International Baccalaureate

Johnson & Wales University recognizes International Baccalaureate credentials and awards credits and other special program status on an individual basis to students who have achieved a grade of four or better on the International Baccalaureate exams, up to a maximum of 45 credits or equivalent, in accordance with department policies.

English Language Proficiency

Acceptable proof of English proficiency should include one of the following:

- TOEFL score of 550 on the written examination or 210 on the computerized examination
- TOEFL score of 80 on the Internet-based examination
- ELS, Level 112
- IELTS, Band 6.5
- City & Guilds Pitman ESOL Examinations (higher intermediate and advanced level)

Other English language results will also be considered, and experience studying in the English language, as documented through school transcripts, will also be taken into consideration.

ELS Program

Johnson & Wales University's partnership with the ELS Language Center in Charlotte, N.C. is designed to help students satisfy the school's English proficiency requirement. The center provides an intensive English language program and is authorized to issue an I-20 to all qualified students. The center provides housing assistance throughout the course of study. Upon completion of the center's Level 112, students are prepared to meet the University's language requirement, as well as receive a \$1,000 tuition grant. The grant applies to any program of study at J&W's Charlotte campus.

TOEFL Requirements

If a student chooses to satisfy the language requirement with a Test of English as a Foreign Language, the student must submit the official TOEFL score to International Admissions Office. Johnson & Wales University requires a minimum score of 550 on the written TOEFL test or a minimum score of 210 on the computerized TOEFL. The University reserves the right to require English as a Second Language (ESL) courses to increase proficiency in a particular area, regardless of the total TOEFL score.

Students who score below 550 on the written TOEFL test or below 210 on the computerized TOEFL test will have their individual TOEFL section scores reviewed in the areas of Listening, Structure/Writing, Reading and Writing. Section scores of a minimum of 55 on the written TOEFL test, 21 on the computerized TOEFL test and 4.5 on the Test of Written English/Essay Writing, will exempt the student from the corresponding ESL class. A higher level class will be substituted for the exempted sections.

Written Assessment

All students who pass the TOEFL requirement with a Test of Written English (TWE) score below 4.5 or no TWE score, may be required to take a written assessment prior to Check-In. Based on this written assess-

ment, students may be required to take additional ESL writing classes as necessary to improve writing proficiency.*

** Written assessment requirements may vary depending on J&W campus attended.*

Articulation Agreements

J&W is proud to have a large number of international articulation agreements or transfer credit equivalencies in place with schools throughout the world which facilitate student transfer to Johnson & Wales University bachelor's degree completion. Some of these schools and programs include:

Edexcel International Higher National Diplomas
AH & LA Educational Institute
College of Bahamas
Barbados Community College
National Council for Hotel Management and Catering Technology, India
Auckland Institute of Studies at St. Helens, New Zealand
Faithe Ireland Professional Cookery, Ireland
ICHM, Cesar Ritz, USA
Intercollege, Cyprus
London Hotel School, England
IHM Business College, Sweden
Higher Hotel Institute, Cyprus
Trinidad & Tobago Hospitality & Tourism Institute
Merit Swiss Asian School of Hotel Management, India
DCT International Hotel & Business Management School, Switzerland
Kolej Damansara Utama (KDU), Malaysia
George Brown College, Canada
ICHM (Modul), Vienna
Turks & Caicos Community College
Baisan Institute of Hospitality Management, Kingdom of Bahrain
IIEK Hotelaria, Greece
IMI/Switzerland
Hotelfachschulen, Germany: Dortmund; Heidelberg; Hannover; Berlin; Hamburg
IHK Hotel & Culinary Programs, Germany

Please contact the International Admissions Office for further information.

Johnson & Wales has adopted the Principles of Good Practice in Overseas International Education Programs for Non-U.S. Students.

Traveling to Charlotte

The nearest international ports of entry to

Charlotte are Atlanta, Ga.; Charlotte, N.C.; and Charleston, S.C. Train, airline and bus services to Charlotte are available from these cities.

REGIONAL ADMISSIONS REPRESENTATIVES

The admissions staff of the University includes regional admissions representatives who visit high schools and personally assist students from their areas.

The admissions representative from your area will be happy to meet with you and answer any questions you may have about the University, application procedures and financial aid programs. Please write or call the Admissions Office for assistance at 1-800-DIAL-JWU (342-5598).

Alabama

David Yoder (251) 753-7662

Alaska

Stephanie Waltosz (425) 761-1863

Arizona

Kyle McCormick (602) 369-3254

Arkansas

David Yoder (251) 753-7662

California: Bay Area

Sydney LaRose (415) 596-7605

California: Central

Alex McDavid (626) 676-2231

California: Coastal North

Jeannie Souza (510) 292-7110

California: Los Angeles Metro

Jim Ingersoll (562) 965-3352

California: Northeastern

Ebony Irick-Hadnot (916) 529-7168

California: Southern

Aimee Rosengrant (619) 459-5066

Colorado: Denver Metro

Bob Purfurst (303) 465-6865

Colorado: Northwest

Linda Sweeney (303) 520-1536

Colorado: Southern

Scott Behan (303) 520-1596

Connecticut: Eastern

Margie Coupe (401) 954-2477

Connecticut: Western

Fran Ridolfo (413) 222-1233

Delaware

Amy Neckes (484) 769-2761

Florida: Central

Jane Bowers (772) 713-6025

Florida: Miami Metro

Rena Mohammed (305) 725-9515

Florida: Northern

Genyth Travis (706) 766-3485

Florida: Southeastern

Denise D'Andrea-Carlton (561) 714-5470

Florida: Southwestern

Robin Phifer (813) 495-1425

Georgia: Northern

Dawn Brown (678) 360-0813

Georgia: Southern

Genyth Travis (706) 766-3485

Hawaii

Stephanie Waltosz (425) 761-1863

Idaho

Lance Wellborn (720) 232-5170

Illinois

Thomas Strzycki (630) 886-1597

Indiana

Ebben Sample (317) 201-1852

Iowa

Wendy Dintino (816) 645-3562

Kansas

Wendy Dintino (816) 645-3562

Kentucky

Alison Dewey (615) 473-3208

Louisiana

David Yoder (251) 753-7662

Maine

Wendy Marro (603) 682-5973

Maryland

Angela Caso Bridgins (240) 498-0054

Massachusetts: Boston Metro

Conrad Fecteau (401) 954-3886

Massachusetts: Northeastern

Bob Dumas (617) 504-1795

Massachusetts: Southern

Barbara DiSaia (401) 598-1116

Massachusetts: Western

Fran Ridolfo (413) 222-1233

Michigan

Barbara Franks (989) 823-8797

Minnesota

JD Cummings (320) 203-9464

Mississippi

David Yoder (251) 753-7662

Missouri

Wendy Dintino (816) 645-3562

Montana

Lance Wellborn (720) 232-5170

Nebraska

Wendy Dintino (816) 645-3562

Nevada: Northern

Ebony Irick-Hadnot (916) 529-7168

Nevada: Southern and Eastern

Kyle McCormick (602) 369-3254

New Hampshire

Wendie Marro (603) 682-5973

New Jersey

Mike and Maryann LaPorte

(973) 300-5444

New Jersey: Cherry Hill

Amy Neckes (484) 769-2761

New Mexico

Kyle McCormick (602) 369-3254

New York: Long Island, New York City

Linda Craine (516) 864-6689

New York: Eastern Upstate

Carl Winters (518) 221-1527

New York: Western Upstate

Tammy Linder (585) 802-5958

North Carolina: Eastern

Margarat Yoder (919) 539-6124

North Carolina: Western

Jan Jordan (704) 207-9577

North Dakota

JD Cummings (320) 203-9464

Ohio: Northern/Southeastern

Susan Puffer (216) 896-0672

Ohio: Southwestern

Ebben Sample (317) 201-1852

Oklahoma

Elena Doerrie (214) 563-0721

Oregon

Stephanie Waltosz (425) 761-1863

Pennsylvania

Sharon Macko (484) 554-1092

Pennsylvania: Philadelphia

Amy Neckes (484) 769-2761

Pennsylvania: Western

Susan Puffer (216) 896-0672

Puerto Rico

Dave Freitas (305) 527-2763

Rhode Island

Barbara DiSaia (401) 598-1116

South Carolina

Melisa Bates (843) 324-3037

South Dakota

JD Cummings (320) 203-9464

Tennessee

Allison Dewey (615) 473-3208

Texas: Eastern

Tracey Gonzales (832) 722-9815

Texas: Southern

Gary Pitito (254) 466-7432

Texas: Western

Elena Doerrie (214) 563-0721

Utah

Linda Sweeney (303) 520-1536

Vermont

Wendie Marro (603) 682-5973

Virgin Islands

Dave Freitas (305) 527-2763

Virginia: Eastern

Marisa Marsey (757) 575-9265

Virginia: Northern

B.J. Friedery (703) 864-2420

Virginia: South Central

Margaret Yoder (919) 539-6124

Virginia: Southwestern

Jan Jordan (704) 207-9577

Washington

Stephanie Waltosz (425) 761-1863

Washington, D.C.

B.J. Friedery (703) 864-2420

West Virginia

B.J. Friedery (703) 864-2420

Wisconsin

JD Cummings (320) 203-9464

Wyoming

Lance Wellborn (720) 232-5170

National Student Organizations

Representatives

Jennifer Staelens: SkillsUSA, FCCLA

Bryan Mullin: DECA

Kurt Heissenbuttel: FBLA

1-800-342-5598 (to reach all NSO reps)

QUESTIONS & ANSWERS

When students come to Johnson & Wales for admissions interviews, they ask a variety of questions about the University. Here are some of the most commonly asked questions.

CAN I REQUEST A PARTICULAR ROOMMATE?

Yes, you can specify with whom you would like to live. You and your friend must each indicate your preference on your Housing Contract.

Every attempt will be made to honor a roommate request, but *only* if both students have paid their University reservation deposits *and* submitted their housing contracts within the same time period. (A student who submits

their deposit and contract in November will not be placed with a friend who submits their deposit in June, for example.)

HOW DOES THE UNIVERSITY MATCH ROOMMATES?

When you complete the Housing Contract, you will be asked to submit your residence hall preferences and smoking or non-smoking roommate preference. The information you provide will be used to match you with a roommate.

CAN I REQUEST A SPECIFIC RESIDENCE HALL?

Yes, you may indicate your residence hall preference when filling out your Housing Contract. Every attempt will be made to honor your preference, based on hall availability. All contracts are placed on a first-deposit-and-contract-received, first-resident-placed basis, however. Therefore we cannot guarantee any preference.

CAN I LIVE OFF CAMPUS?

All new incoming students are required to live on campus in one of our two residence halls. There are exemption categories, which include freshmen who are married, single parents, students who are at least 21 years old, or students who live at home with parents/guardians within a 50-mile radius from campus.

WHERE DO I WASH MY CLOTHES?

All residence halls have card-operated laundry facilities.

DO I BRING MY OWN BED LINENS AND TOWELS?

Yes. The beds are twin-size. You should also bring a pillow, bedspread and/or quilt, desk lamp, mirror and coat hangers. Limit what you bring until you see the size of your room and what your roommates bring.

WHAT KIND OF CLOTHES SHOULD I BRING?

Closet and drawer space is limited, so you should bring seasonal clothing. You'll find that you will wear mostly casual clothing when not in class.

Culinary Arts and Baking & Pastry Arts students receive three chef coats and two pairs of chef pants, and are responsible for keeping them clean. When in lab classes, Culinary Arts and Baking & Pastry Arts students must wear their full chef's uniform. These students will be provided with new uniforms at each academic level. Additional chef's uniforms may be purchased at the Village Bookstore. While in academic classes, all students (including Culinary) are required to conform to the campus' professional dress policy.

WHAT KIND OF SECURITY IS PROVIDED ON CAMPUS?

All residence halls have 24-hour supervision and no one is authorized to enter unless he or she has a student ID or is accompanied by a student living in the building. For more information on the Campus Safety & Security Office, see Page 55.

CAN I HAVE OVERNIGHT GUESTS?

Overnight guests are only permitted on Friday and Saturday nights. A student may sponsor a visitor to the residence hall provided that the student advises the visitor of University rules and the visitor agrees to follow those rules. All visitors must sign in and out on the visitor's log at the residence hall front desk. Guests must be checked out by midnight

Both the visitor and his or her sponsoring resident must leave a picture ID card with the attendant at the residence hall front desk while the visitor is in the residence hall. Johnson & Wales University reserves the right to deny and/or limit this visitation privilege.

WHAT IS THE UNIVERSITY'S POLICY REGARDING ALCOHOL ON CAMPUS?

Alcohol is prohibited on campus except for legal use at facilities or events sanctioned by University officials. The drinking age in North Carolina is 21.

IS THERE A CURFEW?

There is no curfew, but students must respect quiet hours, which are from 8 p.m. to 8 a.m., Sunday through Wednesday; and

midnight to 8 a.m., Thursday through Saturday. During final exam weeks, 24-hour quiet hours are in effect.

WHAT'S THE FOOD LIKE?

Although it is not always possible to provide special menus for religious, health or personal reasons, Johnson & Wales University's dining center makes every effort to accommodate students in need of such diets. A wide variety of food is available in the University's dining center, providing students with many opportunities to find the types of foods they enjoy.

HOW DOES THE WEEKEND MEAL PLAN WORK?

The Weekend Meal Plan is an optional plan that provides two meals daily on non-class days for students who wish to have weekend meals in a University dining facility (excluding designated holiday periods). If you elect this plan and later wish to discontinue, you must notify Residential Life in person with your student identification card prior to the next term. Students may only drop this plan during the first two weeks of the term.

WHERE CAN I CONDUCT PERSONAL BANKING?

The following are some of the larger banks in the area, with branches close to J&W residence halls.

Bank of America, 100 North Tryon Street,
(704) 386-5478 or 2823 South Blvd.,
(704) 386-5326.

BB&T, 200 South College Street,
(704) 375-5356 or 101 Queens Road,
(704) 954-2005.

First Citizens Bank, 128 South Tryon Street,
(704) 338-4000 or 5400 South Boulevard,
(704) 338-4112.

Wachovia Bank, 301 South College Street,
(704) 383-5111 (walk-up teller) or 401
South Tryon Street (full service), (704) 374-
6025 or 2910 South Blvd., (704) 523-3113.

WHERE CAN I ATTEND RELIGIOUS SERVICES?

The following are places of worship representing some of the major religious denominations. For a complete listing, please consult the Charlotte Yellow Pages.

First Baptist Church, 301 S. Davidson Street, (704) 375-1446.

St. Peter's Episcopal Church, 115 W. 7th Street, (704) 332-7746.

Temple Israel, 4901 Providence Road, (704) 366-1948.

First United Methodist Church, 501 N. Tryon Street.

Mt. Moriah Primitive Baptist Church, 747 West Trade Street, (704) 376-8806.

St. Peter Catholic Church, 507 S. Tryon Street, (704) 332-2901.

Holy Trinity Greek Orthodox, 600 East Boulevard, (704) 334-4771.

St. Mark's Lutheran Church, 1001 Queens Road, (704) 375-9185.

First Presbyterian, 200 West Trade Street.

WILL I BE PENALIZED FOR MISSING CLASS BECAUSE OF A RELIGIOUS OBSERVANCE?

In accordance with the Johnson & Wales University attendance policy, "all absences, regardless of circumstances, are recorded daily and become a part of the student's permanent attendance record." The maximum number of absences for valid reasons is based on the quarter credit hours for the course, with the exception of experiential education assignments and laboratories, which have their own specific attendance criteria.

As with all academic matters including attendance, extenuating circumstances are handled on an individual basis. The intent of the attendance policy is not to penalize students but to help them develop a businesslike attitude toward their studies. The University believes that such an atten-

dance policy serves the student population's best interest. With appropriate planning, students should be able to observe religious holidays within the absence policy. Excessive absences may result in reduction of grades in accordance with stated faculty policy given at the beginning of each course and may also result in a punitive withdrawal or withdrawal/pass from the course. Attendance policies for experiential education assignments and laboratories are more rigid and will be fully explained during orientations.

WHAT KIND OF PUBLIC TRANSPORTATION IS AVAILABLE IN CHARLOTTE?

The Charlotte campus buildings (residence halls, Academic Center, Gateway Center, library, bookstore, Career Development & Alumni Relations and Student Academic & Financial Services) are all within a three-block radius and require just a short walk to get from one to the other. Students can use the free Gold Rush Trolley that services the entire Center City area or Charlotte Area Transit Service (CATS) to get around the city of Charlotte and surrounding areas. Bus passes can be purchased from the campus bookstore at a 20 percent discount. Private taxi services are also available for trips to and from suburban shopping areas and the airport.

WHERE ARE THE LOCAL AIRPORT, BUS AND TRAIN STATIONS?

Charlotte Douglas International Airport is located approximately 20 minutes from the campus. Most major airlines fly in and out of Charlotte Douglas. To make travel arrangements, contact your local travel agent or the airline of your choice.

The Greyhound Bus Lines terminal is located at 601 West Trade Street. For a Greyhound Bus schedule, call (800) 231-2222.

Amtrak Passenger Service has a Charlotte terminal located at 1914 N. Tryon Street. For general information and reservations, call 1-800-872-7245 or (704) 376-4416.

WHAT DO I DO IF I GET SICK WHILE IN SCHOOL?

The Health Services office is located on the second floor of the Academic Center. Both resident and commuter students may use these facilities.

Should you become ill when a nurse is not on duty, speak to your resident assistant — he or she will seek help if necessary.

Commuting students can likewise seek assistance from the resident assistant at any residence hall when a nurse is not on duty. Cases not treatable by the nurses will be referred to the University physician. Emergency cases will be transported to an area hospital.

CAN I HAVE A CAR ON CAMPUS?

Yes, you may bring a car to school, but keep in mind that limited parking is available. Students, both resident and commuter, who plan to bring a vehicle on University property must register this vehicle with the Campus Safety & Security Office upon arrival. Parking permits are purchased on a yearly or term basis. The fee for residents is \$380 per year or \$140 per term.

To receive a parking permit, you must:

- 1) Go to Campus Safety & Security and present the following:
 - Current University ID
 - Valid driver's license
 - Proof of minimum liability insurance
 - Valid automobile registration
- 2) Take completed application to Student Accounts.
- 3) Return to Campus Safety & Security with parking application and receipt from Student Accounts indicating payment.

The University is not responsible for any vehicle or its contents while it is parked on University property.

IS THERE PARKING AVAILABLE OFF CAMPUS?

There are several parking lots and garages near the campus. Plan to spend \$75 to \$150 a month to rent a space.

HOW WILL CLASSES BE SELECTED MY FIRST YEAR?

All freshmen are registered for courses first term by Student Academic Services. Students register for courses online via the University's uconnect system in their second term and throughout their J&W academic career.

Financing Your Education

TUITION & FEES

The following tuition and fees schedule is effective for the 2006–2007 academic year. Tuition and fees are subject to change annually.

| | |
|--|----------|
| Tuition & Fees: 2006–2007 Academic Year | |
| Annual Tuition | \$19,875 |
| General Fee | \$951 |
| Room & Board | |
| Residence Halls | \$8,295 |
| Weekend Meal Plan (Optional) | \$954 |

Tuition is applicable to all students, including those on approved off-campus programs. Students enrolled in courses in excess of a normal full-time schedule will be assessed an additional tuition charge. For purposes of tuition billing and financial aid eligibility, full-time status is determined on a term basis and consists of 12 to 18 quarter credit hours per term. Students carrying more than 20.5 quarter credit hours will be charged for each quarter credit over 18.

The **General Fee**, which is nonrefundable, includes social and athletic activities, student health and accident insurance and student publications.

Room & Board is for the academic year and includes residence hall accommodations and three meals daily on class days only (generally Monday through Thursday).

The **Optional Weekend Meal Plan** provides two meals daily from Friday through Sunday for students who wish to have weekend meals in a University dining facility (excluding designated holiday periods). Residence hall students **may only make changes to the plan through the first two weeks** of each term. After that time, the charge **cannot** be removed for that term.

DEPOSITS AND OTHER FEES

| | |
|----------------------------|--------------|
| Reservation Deposit | \$300 |
|----------------------------|--------------|

Required of all new students after receipt

of official acceptance from the University. This nonrefundable deposit will reserve the student's seat in class and is credited to tuition due upon entrance.

Orientation Fee **\$250**

This nonrefundable fee, which is uniformly charged, is required of all new students for orientation and Check-In activities. It is charged only during the fall term.

Extension Students

Tuition rates for extension students are billed based on the number of quarter credit hours scheduled.

ACCESS Tuition

ACCESS tuition is 50 percent of the 2006–2007 tuition charge. Refer to Page 20 for a description of the **ACCESS** Early Admissions program. ACCESS students are also subject to appropriate University fees, including full general fee and full room and board charges. ACCESS students are not eligible for any federal financial aid while enrolled in the program. ACCESS students should contact Student Financial Services for information on alternative funding and to determine how scholarships they are receiving will be affected while in the ACCESS program.

Student Health and Accident Insurance

All day school students are covered by a health and accident insurance plan. Insurance information sheets are available at Check-In and at several locations throughout the University. Insurance cards and brochures are mailed to students within four weeks of their enrollment. Refer to the insurance brochure for a definition of the effective date of coverage and the opportunity to continue coverage over the summer.

Books and Supplies

The cost of books and supplies is approximately \$700–\$900 per academic year. These costs are not applied to the student's invoice. Books and supplies must be paid for at the University's bookstore at the time of purchase.

The bookstore operates a textbook sales/ buy-back program to help students minimize these costs.

PAYMENT OPTIONS

I. Annual Payments

Billing for tuition and fees is done on a term basis; however, 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 Check-In due date of July 14, 2006.

II. Term Payments

Students may choose to make three payments a year, which are payable by the publicized Check-In due dates established prior to each term.

III. Monthly Payments

Students may choose to pay the annual amount due in convenient monthly payments. This option is available through Tuition Management Systems (TMS). There is an enrollment fee to participate; however, the payments are interest free. Students interested in this option must contract with TMS and pay the first payment, in addition to the enrollment fee, by the Check-In due date of July 14, 2006.

All Johnson & Wales University students must fulfill their financial obligations to the University by the Check-In due date of July 14, 2006. (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 payment, as well as the enrollment fee
- Have an approved loan which covers the annual balance
- Have an approved payment plan with Student Financial Services using a combination of the above options

** Any student enrolled solely in culinary lab courses, who fails to attempt any of the courses for which they are registered, will be considered to have withdrawn from the University.*

If you do not fulfill your financial obligation by the Check-In due date, your housing assignment will be removed. In addition, your acceptance to enroll for the 2006–2007 academic year may also be revoked.

REFUND POLICIES

General Policy: To the extent that any charges due to the University remain unpaid, no refund check will be issued. No tuition or fees will be assessed for terms that the student does not begin. Students who withdraw from the University prior to the end of the academic year will have their financial aid adjusted.* Institutional grants and scholarships will be reduced in proportion to any tuition credit received as defined in the University's Withdrawal Credit Policy. Full-term eligibility for institutional loans will be credited to the student's account to the extent that any charges are due the University. The distribution formula for the institutional refund to the Federal Student Financial Aid program will be calculated according to federal regulations. The University's Withdrawal Credit Policy applies to all withdrawals from the University, voluntary or involuntary.

Term charges are subject to the University's Withdrawal Credit Policy upon withdrawal from the University. Term charges are defined as tuition, and if applicable, room only, room and board, and weekend meal plan. The General Fee is nonrefundable. The official notice of withdrawal from the University may be done in person or by written notification through Student Academic Services. Refunds are calculated by the date of termination which is based on the date Student Academic Services receives notification of withdrawal from the student or faculty member. Any refund due will be issued within 30 days after the date that the University was first notified of the withdrawal.

University Withdrawal Credit Policy

If a student enters a class and terminates on the first day of classes of a term:
– the University will credit 100 percent of the term charges.

If a student terminates during:

- the first week of the term but after the first day of classes, the University will credit 90 percent of the term charges.
- the second or third week of the term, the University will credit 50 percent of the term charges.
- the fourth, fifth or sixth week of the term, the University will credit 25 percent of the term charges.

After the sixth week of the term, students will be responsible for 100 percent of the term charges.

Examples of University refund policies are available upon request in the Student Academic and Financial Services Office.

Independent Students

To be considered independent for financial aid purposes for the 2006–2007 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1983?
2. At the beginning of the 2006–2007 school year, will you be working on a master's or doctorate program (such as an M.A., M.B.A., M.D., J.D., Ph.D., Ed.D. or graduate certificate, etc.)?
3. As of today, are you married?
(Answer yes if you are separated, but not divorced.)
4. Do you have children who receive more than half of their support from you?
5. 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, 2007?
6. Are both of your parents deceased, or are you or were you (until age 18) a ward/dependent of the court?
7. Are you a veteran of the U.S. Armed Forces?

Students who cannot answer yes to one of the above questions are considered dependent and must complete their Free Application for Federal Student Aid as a dependent student. Please feel free to contact Student Financial Services with any questions.

FINANCIAL OBLIGATIONS

Continued enrollment as a student in good standing and certain other student benefits (diplomas, transcripts, etc.) are conditioned upon being current in all financial obligations to the University, including loans in which the University appears as a holder or guarantor.

STUDENT FINANCIAL SERVICES (SFS)

FINANCIAL PLANNING

The University realizes that financing an education may be a very complex process for many students. In order to assist students and their families in these matters, Johnson & Wales has established a staff of financial planning counselors. These 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 call 1-866-598-2427 and ask to be connected with Student Financial Services.

FINANCIAL AID

To assist students in meeting their educational expenses, Johnson & Wales University offers several types of financial assistance — scholarships and grants, low-interest loans and employment opportunities. In many cases, qualified students receive a financial aid package which includes all three types of financial aid. Financial aid is awarded on an annual basis and is disbursed in three equal installments (fall/winter/spring).

Descriptions of Johnson & Wales financial assistance scholarship and work programs are included in this catalog.

Students participating in Study Abroad programs may be eligible for financial aid. For more information, please contact Student Financial Services.

In an effort to reduce the loan burden during the student's first year, Johnson & Wales University will attempt to package new students with a higher percentage of grant aid.

Johnson & Wales University has adopted an institutional policy whereby the total of all University funded or administered monies awarded to a single student may not exceed a specified dollar amount during an academic year. This amount is determined prior to each year's financial aid awarding process.

HOW TO APPLY

To be considered for financial assistance, complete the steps listed below and submit all required documentation as soon as possible after January 1. **Students must reapply for financial aid each year.** Student Financial Services holds all information in strict confidence.

1. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid is available online at www.fafsa.ed.gov. 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 the Student Financial Services Office at the University. **The FAFSA code is 003404.**

2. Other Documentation

Student Financial Services may request additional documentation to verify information provided on the FAFSA. The student and his/her parents may be required to submit signed and dated copies of their Federal Income Tax Returns (1040). The student's financial aid package will not be complete until all requested documentation has been received and reviewed by the Financial Aid Office. 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

Financial aid will be distributed to the student based upon the student's financial need. All students seeking financial assistance must

file a FAFSA with the Federal Processor. The FAFSA form is used to determine the student's financial need.

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 supplied on the FAFSA. Among 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.

Campus-based financial aid programs, including the Federal Supplemental Educational Opportunity Grant (SEOG), Federal Perkins Loan and Federal Work-Study programs are administered by Johnson & Wales University. Students must apply for these programs through the filing of the FAFSA.

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-full-time basis may

- have their financial aid reduced; some students enrolled on a less-than-half-time basis may qualify for a Federal Pell Grant);
- 5. be a U.S. citizen, 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 (SLS); 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 standing as defined on Page 47 of this catalog, and in the Student Handbook. Students who fail to maintain satisfactory academic progress will be notified by Student Academic Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

When students withdraw during a payment period or period of enrollment, the amount of financial aid program assistance earned up to that point 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 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 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 assistance.

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.

RETURN OF TITLE IV FUNDS

Federal regulations establish the following allocation for students who receive Title IV, HEA program funds:

A refund owed to a student who received funds under any Title IV, HEA program will be returned to the Title IV, HEA programs from which the student received aid in the following order until the amounts received by the student from these programs is eliminated: the Federal Unsubsidized Loan, the Federal Subsidized Loan program, the Federal Perkins Loan, the Federal Parent Plus Loan, the Federal Pell Grant program, the Federal SEOG program, all other sources of aid, and the student.

FINANCIAL AID PROGRAMS

The following programs are the major financial aid resources available to students. Students may receive assistance from any one of these, or from a combination of all of these programs, in what is called a financial aid package. Student eligibility for these programs is based on completion and submission of the form(s) described in the **How to Apply** 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 are disbursed based on this term system, which equates to three disbursements.

Federal loan programs are applied to the student's account with the University in equal disbursements per term based on the loan period and the student's entrance date.

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 have a less than half-time status. Students with a previous bachelor's degree are not eligible for a Federal Pell Grant.

Federal Supplemental Educational Opportunity Grant (SEOG)

This federally funded program provides financial assistance to students who demonstrate exceptional financial need. The amount of the award is based on need and the availability of funds. Students with a previous bachelor's degree are not eligible for a Federal Supplemental Educational Opportunity Grant.

Federal Work-Study Program

Federal Work-Study is a federally funded program that provides part-time employment to students with financial need. Positions are available throughout the University and with selected off-campus community service agencies.

Work-study gives students the opportunity to earn money to help pay educational expenses. Students are paid at an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award. Work-study funds are paid bi-weekly directly to the student; therefore, funds will not be applied to the student's account unless arrangements are made with SFS.

Federal Perkins Loan

This low-interest loan is funded by the federal government and administered directly by the University. A Master Promissory Note for this loan will be mailed to all eligible students with their Annual Financial Statement. The amount of the loan is based on need and the availability of funds.

Students must begin to repay this loan nine months after they leave college or drop below half-time status. The repayment of principal and interest may be extended over a 10-year period. The amount of each payment depends upon the amount of the student's debt and the length of the student's repayment period, but the student must pay a minimum of \$40 per month.

Federal Subsidized Stafford Loan

This loan program provides low-interest loans to students who demonstrate financial need. A Master Promissory Note for these loans will be mailed to all eligible students with their Annual Financial Statement.

Students may borrow up to a maximum of \$2,625 per academic year for the first year of undergraduate study, \$3,500 for the second year and \$5,500 per year for the last two years. The student must begin repayment six months after he/she leaves college or drops below half-time status, and the student's payment will be a minimum of \$50 per month. 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.

Federal Unsubsidized Stafford Loan

This loan program offers low-interest loans to students who demonstrate little or no "financial need." The terms and loan limits are the same as for the Federal Subsidized Stafford Loan except that 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 either to make quarterly interest payments or to "capitalize" interest. "Capitalizing" interest means the lender will add interest accrued to the principal balance. This will eliminate the need for interest payments while in school.

Independent students are also eligible to borrow Federal Unsubsidized Stafford Loans. Students may borrow up to a maximum of \$4,000 per academic year for the first and second years, and \$5,000 per year for the third and fourth years. These amounts are in addi-

tion to the Federal Subsidized/Unsubsidized Stafford Loan amounts discussed above.

The Parent Loan Program for Undergraduate Students (PLUS)

The Federal 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 lending institution. The parent applying for the loan must fill out a PLUS Master Promissory Note as well as a Loan Amount Request Form. Repayment of this loan must begin within 30 days of the time the loan is fully disbursed. The borrowing limit is the total cost of attendance, minus any financial aid being received.

Applications for these loans are available in Student Financial Services.

Johnson & Wales Grant

This grant is awarded to students based on the annual financial aid awarding process and the student's financial need.

Johnson & Wales Achievement Loan

This low-interest loan is funded and administered by the University, and awarded based on the student's financial need. A Master Promissory Note for this loan will be mailed to all eligible students with their Annual Financial Statement. There is partial or full forgiveness on loans for students based on GPA and degree achieved.

FINANCIAL ASSISTANCE, SCHOLARSHIPS AND WORK PROGRAMS

Last year, Johnson & Wales University awarded more than \$58 million in institutional aid to students. Awards range from \$300 to full tuition. Scholarships, grants, loans and work programs awarded depend on the University budget, and are dependent on students meeting program eligibility requirements. These programs are only available to full-time, undergraduate, day school students during the academic year and are not available during the summer term. *Note: Scholarship funds are applied to the student's account with the University in three equal disbursements by term (e.g., a \$3,000 Presidential Academic*

Scholarship recipient would receive \$1,000 per term).

Most scholarships are renewable for up to four consecutive years of enrollment. For many of the programs listed below, a minimum grade point average is required for continued eligibility. Scholarships and grants are not awarded based on athletic ability or participation.

Johnson & Wales University has adopted an institutional policy whereby the total of all University funded or administered monies awarded to a single student may not exceed a specified dollar amount during an academic year. This amount is determined prior to each year's financial aid awarding process.

For more information, contact Admissions or Student Financial Services.

Alpha Beta Gamma (National Honor Society)

Scholarship: A scholarship up to \$5,000 is awarded to outstanding transfer students who are members of Alpha Beta Gamma. The application for this scholarship is the application for admission to the University.

Business Professionals of America Scholarship

(BPA): The University offers a number of BPA scholarships ranging from \$500 up to full tuition. Awards are based on BPA activities, a letter of recommendation from the BPA advisor and academic record, and are renewable based on continued involvement in and support of BPA. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Career Exploration Scholarship: This is a nonrenewable scholarship of up to \$500 for the upcoming academic year for high school students who attend the Career Exploration program. The deadline for application is March 1. This scholarship is posted to the student's account in three equal installments (one per term).

Career through Culinary Arts Programs (C-CAP):

The University awards these scholarships of up to \$10,000 to incoming students who

participate in C-CAP's competition events. Applications are available through C-CAP. All documentation must be submitted to C-CAP and all finalists are selected by C-CAP.

Chancellor Scholarship: The University awards this scholarship of \$12,500 up to full tuition to incoming students who demonstrate outstanding academic achievement in high school and are accepted to the Honors Program. The scholarship is renewable for up to four years if the student maintains a 3.40 GPA and remains in the Honors Track.

Collegiate Academic Scholarship: A number of scholarships up to \$5,000 are awarded based on high school academic record and choice of major at the University.

Community Leadership Scholarship: Johnson & Wales awards scholarships of up to \$2,000 to incoming students with a good academic record and a minimum of one year involvement in community service.

DECA (an Association of Marketing Students) Scholarship: The University awards a number of DECA scholarships ranging from \$500 up to full tuition. Awards are based on DECA activities, a letter of recommendation from the DECA advisor and academic record, and are renewable based on continued involvement in and support of DECA. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Employee Tuition Scholarship: These scholarships are based on institutional policy, with qualifying criteria stated in the Johnson & Wales employee handbook. Applications are available at the Human Resources & Payroll Department; a new application is required each year.

Family, Career and Community Leaders of America (FCCLA): The University awards a number of FCCLA (formerly FHA-HERO) scholarships ranging from \$500 up to full tuition. Awards are based on FCCLA activities, a letter of recommendation from the FCCLA advisor and academic record, and are renewable

based on continued involvement in and support of FCCLA activities. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Family Scholarship: If two or more members of your family are simultaneously enrolled in full-time day school degree or certificate programs at Johnson & Wales University, each enrolled student is granted as much as a \$2,000 University scholarship per academic year (September–May). For more information, contact Student Financial Services.

Future Business Leaders of America Scholarships (FBLA): The University awards a number of FBLA scholarships ranging from \$500 up to full tuition. Awards are based on FBLA activities, a letter of recommendation from the FBLA advisor and academic record, and are renewable based on continued involvement in and support of FBLA. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Future Farmers of America (FFA): Johnson & Wales University awards a number of FFA scholarships ranging from \$500 up to full tuition. Awards are based on FFA activities, a letter of recommendation from the FFA advisor and academic record, and are renewable based on continued involvement in and support of FFA. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Gaebbe Eagle Scout Award: A number of nonrenewable grants up to \$1,000 are available to entering freshmen who have achieved the rank of Eagle Scout in the Boy Scouts of America and have also received their religion award. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Junior Achievement (JA): The University offers a number of JA scholarships ranging from \$500 up to full tuition. Awards are based

on JA activities, a letter of recommendation from the JA advisor and academic record, and are renewable based on continued involvement in and support of JA activities. Applications are available from the National Student Organizations Office at Johnson & Wales. The deadline for application is February 1, prior to enrollment.

Lodging Management Scholarship:

This scholarship is for students who have participated in the Lodging Management program sponsored by the Educational Institute of the American Hotel & Lodging Association. J&W awards a number of Lodging Management scholarships ranging from \$500 up to full tuition. Awards are based on participation in the Lodging Management Program. Applications are available from the J&W Admissions or National Student Organizations Office. The deadline for application is March 1, prior to enrollment.

Martin Luther King Jr. Scholarship: The University awards up to a \$2,000 scholarship to students entering the Providence Campus with a minimum 3.00 GPA and an involvement in The Urban League and Inroads.

National High School Culinary Challenge:

This annual contest is Johnson & Wales' search for the best young chefs. Winners will receive tuition scholarships ranging from \$500 up to full tuition. Applications are available from the Admissions Office.

Outstanding Student Leader of the Year

Competition: This annual contest is Johnson & Wales' search for the best young student leaders. Winners will receive tuition scholarships ranging from \$500 up to full tuition. Applications are available from the Admissions Office.

Phi Theta Kappa (National Honor Society)

Scholarship: A scholarship up to \$5,000 is awarded to outstanding transfer students who are members of Phi Theta Kappa. The application for this scholarship is the application for admission to the University.

Presidential Academic Scholarships:

J&W awards academic scholarships to incoming students who are in the top 25% of their class and demonstrate academic excellence. Awards range from \$2,500 to \$5,000 per year and are renewable provided the recipient's GPA does not fall below 2.75.

Pro-Start Scholarship: J&W awards a number

of ProStart scholarships ranging from \$500 up to full tuition. Awards are based on participation in the ProStart program. Applications are available from the J&W Admissions or National Student Organizations Office. The deadline for application is February 1, prior to enrollment.

SkillsUSA-VICA: The University awards a number of SkillsUSA-VICA scholarships ranging

from \$500 up to full tuition. Awards are based on SkillsUSA-VICA activities, a letter of recommendation from the SkillsUSA-VICA advisor and academic record, and are renewable based on continued involvement in and support of SkillsUSA-VICA activities. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Technology Students Association (TSA)

Scholarships: The University awards a number of TSA scholarships ranging from \$500 up to full tuition. Awards are based on TSA activities, a letter of recommendation from the TSA advisor and academic record, and are renewable based on continued involvement in and support of TSA activities. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Transfer Scholarship: An unlimited number of transfer scholarships up to \$5,000 are

awarded to students who plan to continue their education at Johnson & Wales in an associate or bachelor's degree program. Students must have completed 30 semester hours at another institution and maintained a minimum 3.00 cumulative average. The scholarship application is the application for admission to the University.

Tuition Exchange Scholarship: Students who meet the qualifications of both Johnson & Wales and the participating exchange college or university may be awarded up to full tuition. Applications are available at the participating institution.

FUNDED SCHOLARSHIPS

Johnson & Wales University administers many scholarship and grants which are funded by businesses, individuals and professional organizations. In many cases, students must have completed at least one term of enrollment at Johnson & Wales to be considered. The application for these scholarships is the General Scholarship Application, available in the Student Financial Services Office. The following is a partial listing of the scholarship programs:

Cooperative Education: Students who successfully complete a cooperative education experience may be eligible for a scholarship awarded by the participating outside company. To be considered, students must complete the Johnson & Wales General Scholarship application and file the FAFSA by March 1.

Distinguished Visiting Chef Scholarship: Advanced Standing Culinary Arts and Baking & Pastry Arts students are eligible to receive this up-to-\$2,000 scholarship based on academic records and involvement in the food service industry, including past employment and any culinary awards received. The scholarship is renewable for up to two years.

Dr. Leah Powers-McGarr Scholarship: This faculty scholarship honoring the memory of Dr. Leah Powers-McGarr, former Department Chairperson of the Travel, Recreation, and Sports/Entertainment/Event (SEE) Management Department, will be awarded to an SEE Management major. Criteria are based upon academic standing, faculty recommendation and financial need of the student. The committee meets in April to announce the winner.

Ellsworth M. Statler Scholarship: This scholarship is awarded to hospitality and culinary arts students, with preference to New York

residents. Applications are available at the Student Financial Services Office. The deadline is August 31. Awards range from \$500 to \$2,000 based on residence, and are renewable by maintaining satisfactory academic progress.

Summer Work Experience Program Scholarship (SWEP): Students who successfully complete the SWEP program are awarded a nonrenewable scholarship up to \$1,000. For more information, contact the Career Development Office.

OUTSIDE SCHOLARSHIPS

There are many other potential scholarship sources that students should consider to help finance their education. Students should complete a Johnson & Wales University scholarship search form, available in the Student Financial Services Office, to determine eligibility for scholarships listed on our outside scholarship database. Also, students should contact the Higher Education Assistance Agency in their home states for information about the possibility of state grants or scholarships.

Scholarship aid is often available from high school and community organizations with which students or their parent(s) may be affiliated. Local libraries are an excellent resource for finding information on scholarships from organizations throughout the United States. There are also a number of Web sites available to assist students in the scholarship search.

Many companies provide scholarship aid for children of their employees, while others provide aid directly to students who work for them part-time while in school.

State Grants/Scholarships: In addition, students from the following states may be eligible for state grant money:

- Delaware
- Maryland
- North Carolina
- Rhode Island
- Vermont
- Washington, D.C.

Contact the Higher Education Authority in your home state for more information.

The American Hotel Foundation: Scholarship aid is allocated each year by the foundation to The Hospitality College. Awards are made on the basis of student intent to work in the hotel industry, cumulative average and need. Sophomores who are continuing their education should contact their hospitality advisor for further information.

Connecticut Chef's Association:

Scholarships are reserved for second-year culinary arts students who reside in Connecticut. To apply, submit a Free Application for Federal Student Aid (FAFSA), letters of recommendation from instructors and a copy of your academic record to the Scholarship Chairman, Connecticut Chef's Association Inc., P.O. Box 136, Wethersfield, CT 06109.

Dollars for Scholars: Johnson & Wales University will match scholarship awards made to entering students by affiliated Dollars for Scholars chapters of Scholarship America.

The Educational Foundation of the National Restaurant Association: The Educational Foundation administers approximately 150 scholarships, ranging from \$750 to \$2,000, with one \$10,000 tuition-only award. These scholarships are awarded to qualified undergraduate students of food service/hospitality management. Eligibility requirements include full-time status for each term in a degree-granting program starting with the fall term, attendance at one college or university for a full academic year starting with the fall term, and interest in food service as demonstrated through industry work experience. A completed application package must be received by March 1. For more information, please contact the Educational Foundation at 175 West Jackson Blvd., Suite 1500, Chicago, IL 60604-1010; (312) 715-1010.

International Association of Culinary Professionals Foundation Scholarship (IACP): The IACP Foundation awards one \$2,500 scholarship per campus, which is matched by Johnson & Wales. All criteria are determined by IACP. Applications are available through IACP, with an application deadline of December 1.

International Food Service Executives

Association (IFSEA): Scholarship aid is available to students enrolled full time in food service and hospitality programs. For more information, contact the International Food Service Executives Association, 1100 South State Road, #7, Suite 103, Margate, FL 33065, or call (305) 977-0767; fax (305) 977-0884.

WORK PROGRAMS

Fellowship Program: Selection for this program is based on strong academic performance and successful completion of the externship. Applications are available in the Culinary Administration Office. Awards for 2006–2007 are up to \$7,500 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Resident Assistant Program: Students are selected for this program based on strong academic performance and residence hall experience. Applications are available at the Office of Residential Life. Awards range from \$6,600 to \$9,300 and are renewable based on annual employee performance.

Student Assistant Employment Program: Scholarships are awarded to all students selected for this program. No application is necessary, but a resumé is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2006–2007 are up to \$3,000 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Teaching Assistant Program: Selection for this program is based on strong academic performance and successful completion of the externship. Applications are available in the Culinary Administration Office. Awards for 2006–2007 are up to \$7,500 and are renewable based on annual employee performance and 2.75 GPA maintenance.

TUITION GUARANTY BOND

The Tuition Guaranty Bond (for prepaid tuition held) is located at the following office:
Tarun Malik, Vice President and Dean of Academic Affairs, Executive Offices, Academic Building, Fifth Floor, Suite 500. Please contact this office if you would like to access and view the bond.

Academic Information

CLASS SCHEDULES

The typical schedule for all business and hospitality students, and culinary students not taking labs, is three or four courses per term. Students who are eligible to self-register are advised to maintain a full-time status (12 credits) to be eligible for financial aid.

When certain Monday holidays are observed and classes are canceled, make-up classes will be held on Fridays.

SUMMER SESSIONS

Summer session courses may be 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 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 Services.

COURSES TAKEN AT OTHER INSTITUTIONS

Undergraduate students requesting to take courses at another institution must submit their requests in writing to obtain prior written approval from Student Academic and Financial Services. The following guidelines must be met:

- The student must have an overall grade point average above 2.25.
- There is a limit of two courses which may be taken during enrollment at the University.
- The course(s) must not be in the major field.
- The student may not have taken the course(s) previously at the University and received a grade of "F," "NC," "W," "WP," "I" or "GP."
- Grades of "C" or better (2.0 or equivalent from an accredited institution may be accepted for transfer.

- The course(s) must be taken within one year of permission being granted.
- Courses cannot be taken locally unless J&W does not expect to offer the class before the student's anticipated graduation date.

Students must submit a request (which may be sent by fax or e-mail) which includes their ID number, descriptions of the courses they desire to take at another institution, the name of the institution, and any other pertinent details of their situation.

Students, as always, are responsible for meeting the requirements of satisfactory academic progress.

ATTENDANCE

Students are expected to attend every meeting of every class in which they are enrolled. The maximum number of absences for valid reasons is based on the quarter 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 Services should be notified immediately of any necessary prolonged absences. The **Student Handbook** contains rules and regulations for frequent or prolonged absences from class.

Students are expected to familiarize themselves with attendance requirements outlined in the **Student Handbook**.

UNDERGRADUATE GRADING SYSTEM

The grading system is as follows:

| Letter Grade | Grade Range | Quality Points |
|--------------|-------------|----------------|
| A+ | 95-100 | 4.00 |
| A | 90-94 | 4.00 |
| B+ | 85-89 | 3.50 |
| B | 80-84 | 3.00 |
| C+ | 75-79 | 2.50 |

| Letter Grade | Grade Range | Quality Points |
|--------------|---|----------------|
| C | 70–74 | 2.00 |
| D+ | 65–69 | 1.50 |
| D | 60–64 | 1.00 |
| F | 0–59 | 0.00 |
| W | Withdrawal | 0.00 |
| W/P | Withdrawal/Pass | 0.00 |
| H | Honors Course (reported w/grade on transcript) | |
| I | Incomplete | |
| NC | No Credit | |
| GP | Grade Pending | |
| AU | Audit | |
| P | Proficiency | |
| S/U | Satisfactory/Unsatisfactory | |
| PL | Prior Learning Assessment | |
| CX | Challenge Exam | |
| NG | No Grade | |

Grade reports are viewable on the J&W Student Services Web site, uconnect.jwu.edu.

Failure (F)

A Failure is issued if students maintain required attendance but fail to achieve adequate scholastic progress. The grade is recorded permanently on their academic record. Upon successful completion of the course at a later date, the cumulative average is adjusted to reflect only the passing grade. However, both grades will appear on the academic transcript. This system allows students to recover academically from poor terms and graduate within a reasonable amount of time.

Withdrawal (W)

A Withdrawal is the punitive grade issued to students who withdraw, or are withdrawn for excessive absences, from any registered course after the official withdrawal period of the school or college, or who withdraw from the University after the official mid-term date. To be issued a “W” in a particular course, the student must have a grade of D+ (65–69) or lower at the time of withdrawal. This is a failing grade and is entered into the cumulative average. Upon the successful completion of the course at a later date, the cumulative average and academic transcript will reflect both the grade of “W” and the new grade.

Whenever a student withdraws from a course after the official withdrawal period, the course will be calculated as a course

attempted for purposes of determining satisfactory progress.

Withdrawal/Pass (W/P)

Withdrawal/Pass is issued to students who withdraw, or are withdrawn for excessive absences, from any registered course after the official withdrawal period of the school or college, or who withdraw from the University after the official mid-term date. To be issued a “W/P” in a particular course, the student must have a grade of “C” (70–74) or higher at the time of withdrawal. Upon the successful completion of the course at a later date, the cumulative average will reflect only the new grade. However, both grades will appear on the academic transcript.

Whenever a student withdraws from a course after the official withdrawal period, the course will be calculated as a course attempted for purposes of determining satisfactory progress.

Honors (H)

An “H” attached to the grade on a student’s transcript designates an honors course successfully completed.

Incomplete (I)

An Incomplete is issued to students if they are unable to complete course requirements because of authorized absence due to service commitment or illness. The outstanding work must be completed within two weeks of the final exam class day (in Business, Hospitality or Technology classes or an academic class in the College of Culinary Arts) or six days (in a College of Culinary Arts laboratory class) or the grade will automatically become an “F,” and the grade will be included in the grade point average. For classes graded “S/U,” (Satisfactory/Unsatisfactory) an Incomplete (“I”) will change to a “U.”

No Credit (NC)

This non-punitive designation is issued to a student who has been authorized to withdraw from class or the University due to extenuating circumstances documented with a Student Academic Services counselor or a withdrawal from the University prior to mid-term.

No Grade (NG)

“NG” is issued temporarily when there is no grade provided by the faculty member. This grade is not factored into the student’s GPA.

Grade Pending (GP)

A “GP” is issued as a temporary grade pending the completion of the course requirements. A Grade Pending is not calculated into the cumulative average and is generally used under extreme, extenuating circumstances. A GP is authorized by Student Academic Services if it is expected to take longer than two weeks from the exam day to complete the course requirements due to accident, illness, etc. If a grade is not submitted to replace the “GP” within one year, it will automatically become an “F.”

Audit (AU)

An Audit occurs when no academic credit is granted. The academic work required in an audit situation is at the discretion of the individual faculty member. Audited classes require normal tuition fees, and must be registered during Web registration. Prerequisite course requirements must be met. (Not applicable for laboratory classes.)

Proficiency (P)

Proficiency credit is granted for achievement of multiple levels of skills in progression where the self-paced approach is in effect.

Satisfactory/Unsatisfactory (S/U)

Used for designated courses throughout the University.

Prior Learning (PL)

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.

Challenge Examination (CX)

Challenge Examination credit is granted for specifically designated courses upon successful completion of Department Challenge Exams.

ACADEMIC AND PERFORMANCE TRANSCRIPTS

A transcript is a representation of a student’s entire academic record while at Johnson & Wales. The University employs two types of transcripts: academic and performance. An academic transcript reflects a student’s unabridged academic history at the institution, including all letter grades. A performance transcript identifies the practical skills, including writing, associated with a student’s academic coursework. Skills are graded as “developing,” “validated,” “mastered” or “not tested.” The purpose of a performance transcript is to better represent the practical skills obtained by the student.

Students with junior status who have writing skills evaluated at the “developing” level must take ENG0001 Writing Workshop until a performance transcript assessment of “validated” is earned.

Official transcripts may be released only upon written request of the student or by automated request via the J&W Student Services Web site; this is done in accordance with the Family Educational Rights and Privacy Act (FERPA). In addition, an official transcript will not be released if a student (whether active or inactive) is not current in all financial obligations to the University. Official transcripts are printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee.

Unofficial transcripts may be obtained via the J&W Student Services Web site.

Transcript requests may be made in person, in writing or by fax to Student Academic Services. Inactive students must request transcripts through Inactive Records. Official transcripts may be mailed or held for pickup by the student. Processing takes two to three business days. Upon a student’s explicit, written request, the University will fax an unofficial transcript. Faxed transcripts are never official.

ACADEMIC STANDARDS

The University expects all students, part time or full time, to meet minimum standards of academic achievement. Students are in good academic standing if they maintain a 2.0 or better cumulative grade point average, which is a graduation requirement. All freshman students begin in good academic standing.

Withdrawals (Page 44), grades of “incomplete” (Page 44), failures (Page 44), repeated courses (Page 47), and transfer courses (Page 49) may affect a student’s academic standing and progress. Remedial courses are not included in a student’s program of study and therefore will not be reflected in the student’s GPA. Johnson & Wales does not offer courses on a pass/fail basis.

ACADEMIC PROBATION

The student will be placed on academic probation if his or her GPA is less than 2.0, but higher than suspension standards. All students placed on probation will be advised by their academic counselor and will be offered tutoring. While on probation, a student may matriculate at the University and is eligible for financial aid. Students may matriculate on probationary status for no more than three consecutive terms.

During the time of academic probation, the student’s progress is monitored by the Committee on Academic Standing. This committee determines whether to impose academic suspension or permanent academic dismissal if academic achievement standards are not met.

Students on probation who achieve a 2.0 or better GPA will return to good academic standing. Students on academic probation will need to meet with academic counselors before registering for courses.

SUSPENSION

Students will be placed on suspension if the student’s GPA is below a 1.0 after the first term; if the student’s GPA is below a 1.25 after the second term; if the student’s GPA is below a 1.50 after the third term. The sus-

pending student is not allowed to matriculate at the University and is expected to work on academic deficiencies. The student must petition the Committee on Academic Standing in order to reinstate and matriculate at the University. The student must provide documentation of academic or skills improvement.

CONTINUATION AS A NON-REGULAR STUDENT

With approval from an Academic Counselor, the suspended student may continue as a non-regular student at the University for one term only and will not be eligible for federal, state or institutional student aid. (The student will be charged tuition consistent with stated tuition and fees.) This option allows the student the opportunity to retake courses or to practice skills that were unsuccessfully completed. An Academic Counselor must approve reinstatement based on evaluations made by instructors in addition to the student’s academic progress.

If a student fails at any evaluation point to meet either the minimum academic achievement or successful course completion standards described in the Satisfactory Academic Progress section of this catalog (see next page), the student may no longer continue at Johnson & Wales University as a regular student and is no longer eligible for federal and state student aid.

REINSTATEMENT AS A REGULAR STUDENT

If a student demonstrates that he or she is academically prepared to continue in the program after retaking courses or practicing skills as a non-regular student for a period not greater than one term, the student may be reinstated as a regular student including eligibility for federal, state and institutional student aid. An Academic Counselor must approve reinstatement based on evaluations made by instructors familiar with the work of the student. If reinstated as a regular student, the student will be placed on academic probation for at least one term.

Students who are academically dismissed before completing an A.S. degree may apply for reinstatement after earning an associate

degree at an accredited postsecondary institution. A minimum of one term must pass between dismissal and reinstatement to a regular student status under this circumstance. If reinstated as a regular student, the student will be placed on academic probation for at least one term.

Academic Achievement Standards

| Status | End of Term Outcome |
|--|--|
| 1st term of enrollment (attempting 0-20.5 credits) | below 1.00=suspension 1.00-1.99=1st term on probation 2.0 or higher=good standing |
| 1st term on probation | below 1.00=dismissal 1.00-1.24=suspension 1.25-1.99=2nd term on probation 2.0 or higher=return to good standing |
| 2nd consecutive term on probation | below 1.25=dismissal 1.25-1.49=suspension 1.50-1.99=3rd term on probation 2.0 or higher=return to good standing |
| 3rd consecutive term on probation | below 1.50=dismissal 1.50-1.99=suspension 2.0 or higher=return to good standing |

COURSE REPETITIONS AND INCOMPLETES
 Grades earned or skills developed as a regular student or during the continuation period as a non-regular student (see previous page) may be substituted for the previous course failures in the calculation of the student's grade point average. The repeated course will be calculated as a course attempted for purposes of determining satisfactory academic progress. The student may not extend their program beyond one-and-one-half times the normal program length.

MITIGATING CIRCUMSTANCES

The Committee on Academic Standing may waive interim satisfactory standards for circumstances of poor health, family crisis, or other significant occurrences beyond the control of the student. Documentation of the mitigating event and demonstration by the student of the adverse impact on the student's

satisfactory progress must be provided.

ACADEMIC APPEAL PROCEDURE

Any appeals of the decision of the Committee on Academic Standing must be submitted to the Dean of Academic Affairs. Appeals must be submitted in writing within seven days of notification. The Dean of Academic Affairs and the department chair of the respective college or school will consider the appeal. All decisions will be final.

SATISFACTORY ACADEMIC PROGRESS

A student must meet the listed standards of academic standing while enrolled at Johnson & Wales. The University requires that all courses be successfully completed and in the prescribed sequence of study in order to graduate. These standards apply to all students, part-time or full-time, enrolled in the standard program.

A traditional undergraduate student must complete an associate degree in no more than three academic years (nine terms). Summer terms are not factored into the calculation. Failure to complete the A.S. degree in nine terms will result in forfeiture of the A.S. degree. A student must complete a bachelor's degree (including associate degree requirements if required) in no more than six academic years (18 terms). Failure to complete the program during the allotted time period will result in the loss of financial aid and may result in dismissal from the program.

Under no circumstances may any student extend as a regular student beyond one-and-one-half times the normal program length in order to complete the program. Time for an approved leave of absence will not be included in the calculation of a student's maximum program length.

Johnson & Wales requires that all courses be successfully completed in order to graduate. Undergraduate students must successfully complete the following percentages of the courses attempted for their degree program in order to remain enrolled as a regular student. Where appropriate, adjustments will be

made if a student is matriculating at less than full-time status (earning less than 12 credits). The evaluations occur at the points indicated below.

A.S. Degree

| Minimum Successful Course Completion | % Credits Attempted |
|--------------------------------------|---------------------|
| End of two terms | 55% * |
| End of four terms | 60% ** |
| End of nine terms | 100% ** |

B.S. Degree

| Minimum Successful Course Completion | % Credits Attempted |
|--------------------------------------|---------------------|
| End of first academic year | 19% * |
| End of four terms | 25% * |
| End of second academic year | 55% * |
| End of nine terms | 60% ** |
| End of 13 terms | 75% ** |
| End of 18 terms = graduation | 100% ** |

* Student may be put on probation.
 ** Failure to meet standard will result in dismissal.

Students who fail to meet the minimum institutional requirements of their program following periods of probation will no longer be eligible for any federal, state and institutional aid funds. Financial aid will be suspended until satisfactory academic progress is again achieved.

Students may appeal their satisfactory academic progress or academic standing to the Committee on Academic Standing by contacting the Director of Student Academic & Financial Services. Appeals must be submitted in written form within seven days of notification. All decisions of the appeals committee are final. Dismissals may not be appealed.

APPLICATION OF STANDARDS

These satisfactory progress standards apply to all students, part-time or full-time, enrolled in the standard program. Satisfactory progress standards do not apply while the student has a non-regular student status (see Page 46).

LEAVES OF ABSENCE

Time for an approved leave of absence will not be included in the calculation of a student's

maximum program length.

REMEDIAL COURSES

Remedial courses are not included in a student's program of study or GPA and therefore, will not affect satisfactory academic progress.

UNIT OF CREDIT

The University measures satisfactory academic progress using the quarter credit hour system. One quarter credit hour equals 10 classroom hours of instruction, 20 hours of laboratory work, or 30 hours of experiential education.

RESIDENCY REQUIREMENT

Candidates for associate degrees must earn their final 31.5 quarter hours of credit as enrolled students, half of which must be in the major area of study. Candidates for the bachelor of science degree must earn their final 45 quarter hours of credit as enrolled students, of which 22.5 quarter hours' credit must be in the major area of study.

COMMUNITY SERVICE LEARNING

All full-time undergraduate students at the Charlotte Campus of Johnson & Wales University have the opportunity to complete a Community Service Learning (CSL) experience. The CSL experience is embedded in the LEAD2001 Foundations of Leadership Studies course. CSL is designed to introduce students to the concepts behind service learning, volunteerism and civic responsibility.

Transfer students who have been granted credit for LEAD2001 should contact the Director of Community Outreach to schedule their CSL experience prior to graduation.

GRADUATION REQUIREMENTS

All students **must** submit an online diploma application **two terms** prior to their graduation term in order to receive a diploma. Students must file one application for **each** expected degree (i.e. associate, bachelor's,

masters). 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 be in noncompliance with the criteria for good academic standing and may be subject to academic dismissal. Furthermore, as required by your program, all students must successfully complete career management course sequences (CAR0005, CAR0010 and CAR1003) and any and all requirements as indicated in the Catalog (for example, culinary/pastry/hospitality students are required to take Safety & Sanitation Management, FSM1060, and must pass the National Restaurant Association's sanitation exam with a score of 75 percent or higher to fulfill graduation requirements.)

Additionally, all students pursuing a Bachelor of Science degree must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate. The assessment of this skill is measured in composition, communications and technical writing courses.

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 ninety (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.

HONORS

At commencement exercises, eligible degree candidates receive *cum laude*, *magna cum laude* and *summa cum laude* recognition according to their academic program average. Students with the designated 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.

TRANSFER & 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 J&W should see Page 20 for information on transfer admissions.

DEAN'S LIST

In recognition of scholastic achievement, full-time students (carrying a minimum of 12 quarter credit hours) at Johnson & Wales who have achieved a term GPA of 3.40 or above receive Dean's List commendation. Dean's List is not awarded for academic work completed in the summer.

HONORS PROGRAM

This program offers academically talented students the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken two college prep mathematics courses and one college prep English course, maintained an average of B or better, placed in the top fourth of the high school graduating class, submitted SAT or ACT scores above the national average, and entered J&W in the fall.

Honors students will be enrolled in honors sections of some general studies courses and may choose the honors option (H-option) in other courses.

Students enrolled in the Honors Program often receive preference for on-campus interviews, tutorial positions, resident assistant positions, freshman housing and residence hall roommate assignments, and early graduation through accelerated coursework.

To receive an honors designation upon graduation, students must successfully complete a number of general studies honors courses in addition to some H-option courses.

Business/Hospitality

At the associate level, students must complete a total of six honors/H-option courses for a designation. At the bachelor's level, students must complete a total of 12 honors/H-option courses and submit a scholarly paper for a designation.

Culinary Arts/Baking & Pastry Arts

At the associate level, students must complete a total of nine honors/H-option courses, including labs, for a designation. At the bachelor's level, students must complete a total of 16 honors/H-option courses and submit a scholarly paper for a designation.

CONCENTRATIONS

The College of Business offers 13.5 quarter credit hour concentrations in Financial Services Management, Human Resources Management and Operations Management.

The Hospitality College offers 13.5 quarter credit hour concentrations in Entertainment Management, Food & Beverage Management, Sales, Meeting & Event Management, and Sports Management.

The School of Arts & Sciences offers 13.5 quarter credit hour concentrations in Global Perspectives, Leadership Studies and Literature. These concentrations allow students to pursue in depth areas of general studies in which they have special interest or aptitude.

NOTE: Particular majors which are not eligible for specific concentrations are listed in the "notes" section following each concentration's requirements.

Successful completion of a concentration is recorded on the student's transcript upon graduation.

ACADEMIC COUNSELING

Academic counselors are available in the Student Academic & Financial Services Office 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.

All students are encouraged to meet with an academic counselor. Such a meeting is required for students experiencing academic difficulty. Appointments are recommended.

ACADEMIC HONOR SOCIETIES

The **Silver Key Honor Society** recognizes full-time associate degree students who have achieved a 3.60 cumulative average for their first three terms of study.

The **Golden Quill Honor Society** recognizes full-time bachelor of science degree candidates who have achieved a 3.60 cumulative average for their first three terms of baccalaureate study.

Alpha Beta Kappa is a national honor society which recognizes superior student academic achievement, character and leadership. The society may also elect a limited number of faculty, staff, and alumni as honorary members.

ACADEMIC FUNCTIONS

Orientation for all new students is held each term before the start of classes. Activities include Check-In, academic orientation, social activities, distribution of photo identification cards, and meetings with administration, faculty, and residence hall representatives.

Orientation also includes placement testing.

Academic Convocation is held the first weekend before classes begin in the fall. This academic ceremony brings together all facets of the University to celebrate and commence the academic year.

Student Recognition Night is held annually in the spring to honor students and organizations that have displayed a high level of performance in academic achievement or in service to Johnson & Wales University.

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 are met.

AWARDS

Johnson & Wales University recognizes superior academic achievement and outstanding contributions in extracurricular activities by granting the following awards at a private ceremony held prior to commencement:

The **Founders' Trophy** is presented to the upperclass student who, by his or her serious approach to career education and perseverance in his or her objectives, embodies the ideals and principles expressed by the founders of Johnson & Wales University.

The **President's Trophy** is awarded to the second-year student who has displayed outstanding academic capacity, extracurricular leadership and purposefulness, cooperation, and strong college spirit.

The **Trustees' Awards**, in memory of the faithful service to the University of Trustees Gov. Christopher Del Sesto and Dr. Anthony Kemalian, are given to the students who have made the greatest contributions in service to the University.

The **Dean's Award** is presented to a College of Culinary Arts student who, by a sincere desire to obtain a career education, has exemplified his or her career by example and dedication.

Faculty Scholarships are presented to top-ranking students in the first, second and third years on a departmental basis, upon the recommendation of the faculty.

Academic Performance Awards recognize the graduating students in associate and baccalaureate degree programs who have achieved the highest cumulative GPA and are recommended by the faculty.

The **Alumni Award** is given to the individual whose activities have best enhanced the reputation of Johnson & Wales.

The **Apprenti Cuisinier Awards** are given to second-year culinary arts students in recognition of achievement in a particular area of cooking. One award is made in each of the following categories: Classical Cookery, International Cookery, Garde Manger, and Classical Pastry.

AXT/ESD Honor Societies Awards recognize sophomores and seniors in The Hospitality College for their outstanding academic achievement, meritorious service, and demonstrated professionalism. AXT and ESD are national honor societies sponsored by CHRIE.

The **Practicum Pyramid Award** is presented to a select upperclass student participating in the University's various experienced-based scholarship programs. The recipient will be a student who has utilized his or her knowledge and skills to assist in the development of other students in the many practical training facilities and offices of the University.

The **Special Functions Team Award** is presented to a College of Culinary Arts student who has consistently volunteered to assist with special functions and events at the University during the year.

The **Wall Street Journal Award** is given to the student who has demonstrated outstanding achievement in the field of accounting.

NOTICE OF NONDISCRIMINATION

Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, or disability, in admission to, access to, treatment of, or employment in its programs and activities. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Compliance Officer, Johnson & Wales University, One Cookson Place, Sixth Floor, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Regional Director, Office for Civil Rights, U.S. Department of Education, J.W. McCormack P.O.C.H., Room 701, 01-0061, Boston, MA 02109-4557.

(The term "sexual orientation" shall mean and be limited to having an orientation for or being identified as having an orientation for heterosexuality, bisexuality, or homosexuality. This Notice of Nondiscrimination shall not be interpreted to prohibit Johnson & Wales University from maintaining separate facilities, sports teams, housing, university-based social fraternities and sororities, and other programs and facilities, for males and females, in accordance with the provisions of Section 16-38-1.1 of the General Laws of Rhode Island, as the same may be amended from time to time. With respect to insurance benefits, housing, and other benefits that are based on documentable, legal, marital relationships, unmarried persons, whether heterosexual, bisexual, or homosexual, who are not legally married, shall not be eligible for such benefits.)

Student Services

CAREER DEVELOPMENT

The Career Development & Alumni Relations Office offers a variety of work programs and career services to assist students in obtaining successful “Best Fit Employment” throughout their academic and professional careers.

Programs include an annual **Career Conference** held every fall, which is a mandatory event for the entire student body, as well as part-time and summer job fairs.

In keeping with the brand identity of a ‘Career University,’ classwork is taken in traditional classrooms and online over the course of a student’s tenure under the heading of **Best Fit Career Management System**. Specifically, students take **Introduction to Career Management** in their first year at the University, followed by **Career Planning** just prior to earning their associate degree. Students continuing for a bachelor’s degree take a second, employment- and career management-focused **Career Management Capstone** course two terms prior to graduation. All courses in the **Best Fit Career Management System** focus on the basics of planning careers, finding Best Fit Employment and managing careers. Courses are taught by Career Management educators, who also serve as **Career Coaches** for students to utilize for independent counseling needs.

The non-academic **Summer Work Experience Program** (SWEP) is available for students interested in gaining valuable work experience at businesses and resorts across the country.

Cooperative Education (Co-op) opportunities are available to eligible students in the business, hospitality and culinary arts programs. Co-op is designed to provide eligible students with a paid practical work experience in their chosen field of study, while allowing them to earn academic credit for the experience.

In the spring term, companies from throughout the United States will visit the campus for

On-Campus Recruiting (OCR). Students utilize an Internet-based recruiting and employment software package, **jwu.erecruiting.com**, to formally apply for professional positions during On-Campus Recruiting and for other employment programs offered through the Career Development Office.

Upon graduating, all students must complete a **Graduate Employment Survey** to allow the University to determine the level of employment of the graduating class, the latest employment trends and to offer assistance to those students who desire help in finding “Best Fit Employment.”

CENTER FOR ACADEMIC SUPPORT

The University offers a variety of services to assist each student in preparation for graduation and career placement. Our goals are to support students in their efforts to develop and maximize their talents, empower them to direct their own learning, and lead them to pathways of success. With emphasis on success, graduates acquire lifelong behaviors and attitudes which are recognized by employers.

SERVICES OFFERED:

- Center for Academic Support — Individual and group tutoring by peer and professional tutors is offered in a variety of content areas.
- Workshops in Stress Management, Time Management, Test-taking Strategies, Test Preparation, Note-taking and Diverse Learning Techniques are offered.
- Writing Center — Offers individual appointments in improving written expression and using MLA format. Workshops are also offered in Research, MLA Format and Punctuation.
- Math Center — Provides individual and group tutoring in various math classes.
- Science Center — Provides individual and group tutoring in science.
- Accommodations for Special Needs students with appropriate documentation,

including, but not limited to

- Decelerated course load
- Preferential scheduling
- Extended time for tests
- Note-taking accommodations
- Tape recorders allowed in class
- Reader or scribe for tests
- Kurzweil 3000 reading performance technology
- Textbooks in alternate text

The academic support services complement students' academic and technical training by sharpening their ability to position themselves in today's competitive marketplace. This is accomplished with programs centered around personal and career success.

SPECIAL NEEDS/DISABLED STUDENTS

Johnson & Wales is dedicated to providing reasonable accommodations to allow learning disabled, physically disabled and other challenged students to succeed in academic pursuits. While maintaining the highest academic integrity, the University strives to balance scholarship with support services which will assist special needs students in functioning in the University's academic environment.

Because some programs of study at the University have technical standards and requirements, applicants and students with special needs or physical disabilities should contact the Director of Academic Support Services at (980) 598-1500 to discuss the availability of reasonable accommodations where appropriate. Copies of the technical standards applicable to various programs are available from this office. For more information on technical standards, see Pages 85–86.

HEALTH SERVICES AND CLINICAL COUNSELING

CLINICAL COUNSELING CENTER

The Clinical Counseling Center is staffed by licensed mental health clinicians who have a broad range of experience and expertise. We offer each student an assessment, short-term counseling support and referrals when appropriate. If a student's issues are beyond

the scope of our services, referrals to outside sources of assistance will be provided.

HEALTH CARE

An onsite health care clinic is available to Johnson & Wales students. A full-time registered nurse is available for trauma care, medical triage, health and wellness education, illness screening and hospital or emergency room referral.

MEDICAL RECORDS

Prior to enrollment, the University requires that all new, full-time students — residents and commuters alike — submit proof of a physical exam within the last year, including documented proof of two doses of the MMR vaccine, a tetanus booster within the past 10 years, and a negative tuberculosis test or chest X-ray within the past six months.

For more information about Health Services, consult the **Student Handbook**.

INTERNATIONAL STUDENT SERVICES

The University is able to assist international students to adhere to USCIS regulations, maintain their student visa status and access all the benefits permitted by their student visa. In addition, information sessions on employment, tax and other immigration and orientation issues will be offered on an as-needed basis.

Study Abroad Programs

The Study Abroad Office at the Providence Campus works with all academic colleges at every campus to offer a portfolio of study abroad programs to Johnson & Wales students at all campuses. Program information and applications are available at www.jwu.edu/international/study.htm.

Students attending other campuses should contact the department chair of their college for specific program information. In addition, interested students can contact the Study Abroad Office for personal study abroad counseling.

ORIENTATION

Johnson & Wales University's annual fall orientation program is designed to help students and families become acquainted with college life and to facilitate a successful first-year experience. Families are introduced to University administrators, faculty, staff and student leaders who provide valuable information on academic policies, student life and University policies. Students attend an orientation based upon their major and receive guidance from faculty on how to succeed in the classroom.

Social activities are scheduled for students throughout the Opening Weekend and are designed to help them meet other students.

RESIDENTIAL LIFE

Johnson & Wales University residence facilities include Cedar Hall North and Cedar Hall South, which are located near Bank of America Stadium, home of the Carolina Panthers. Both halls are convenient to the Academic Center and Charlotte's uptown area.

Room assignments are made in the order that deposits and contracts are received by the University. Students currently residing in the residence halls will have an opportunity to apply for housing for the next year during the latter half of the school year. Accommodations vary with each residence hall. Returning students are **not** guaranteed housing.

Each residence hall has a professional, live-in Resident Director. Resident assistants are assigned to each residence hall to assist students with the residential living experience and transition to college. They have been selected because of their ability to understand and work with fellow resident students.

All residence hall entrances are monitored 24 hours a day.

OFF-CAMPUS HOUSING

Generally, all unmarried freshman students (age 20 and under) who are not residing at

home with a parent or guardian during the academic year are required to live in University housing. Married freshmen, transfer students, and sophomores, juniors, and seniors may elect to live in housing not owned by the University.

SAFETY & SECURITY

The University's Safety & Security Office is responsible for the enforcement of school policies, security on campus, and providing service for the University's students, faculty and staff. Some of the services provided by the Safety & Security Office include Operation ID, engraving, and safety and security presentations. Students are encouraged to take advantage of the services and programs offered by the Safety & Security Office. The Safety & Security Office is open 24 hours a day, 365 days a year. Students who need help or have questions should call ext. 1900 from a University phone or (980) 598-1900 from a non-University phone.

In compliance with the Crime Awareness and Campus Security Act of 1990, Johnson & Wales University publishes an Annual Security Report which discloses information about campus security policies and procedures, and statistics concerning whether certain crimes took place on or adjacent to and accessible from campus. A copy of the report may be obtained from the Admissions Office and/or Safety & Security Office.

Additional information can be found on our Web site, www.jwu.edu/charlotte/stu_safe.

STUDENT COMPLAINTS

The following individual has been designated as the officer responsible for receiving student complaints: Tarun Malik, Vice President and Dean of Academic Affairs, Academic Building, Fifth Floor, Suite 500.

Student Activities

The Department of Student Activities serves multiple functions within the Johnson & Wales University community in supporting student needs, activities and campus programs. The Office provides professional support for Johnson & Wales students in their co-curricular pursuits, as well as exposure to and participation in social, cultural, educational and recreational programs.

The Department of Student Activities is located in Cedar Hall South. Some of the programs and services include:

- student clubs and organizations
- cultural concert series
- comedians
- leadership retreats
- Halloween, Winter and Spring Week events
- Campus Ministry
- Fall/Family Weekend
- lecture events

CLUBS AND ORGANIZATIONS

Opportunities abound for students to become involved in clubs or organizations, fraternities or sororities. Guidelines for starting a new organization are outlined in the student organization handbook. The following is a list of the many clubs and organizations that are already recognized and active at Johnson & Wales University. (Note: Some clubs may not be active at time of print.)

- Accounting Club
- Anointed Gospel Choir
- American Marking Association
- Baking & Pastry Club
- Campus Activities Board
- Chess Club
- College Democrats
- Collegiate Ambassador Team
- Delta Epsilon Chi (DECA)
- Family, Career & Community Leaders of America
- Fashion Club
- Future Business Leaders of America (PBL)
- Hype Dance

- International Food Services Executives Association
- National Society of Minorities in Hospitality
- Nutrition Club
- Oenology Society 21+
- Pride Alliance
- Random Acts of Kindness
- Residence Hall Association
- Skills USA
- Speakeasy Poetry Club
- Student Government Association
- Toastmasters International
- Wildcat Herb Society

RECREATIONAL PROGRAMS

The Department of Recreational Services serves multiple functions within the community in supporting students' needs through sports. The office provides professional support for the pursuit of competitive activities.

J&W offers a variety of recreational and intramural sports programs. The intramural sports division, which grows in response to student interest, currently includes softball, soccer, basketball, spades, volleyball, table tennis, disc golf and flag football.

In addition, there are a number of tournaments and activities, including aerobics classes, yoga, golf, 5-on-5 basketball, billiards tournaments, 3-on-3 basketball, swimming and track. Students are encouraged to bring their new ideas and interests to the Recreational Services Department, located in Cedar Hall South.

FITNESS PROGRAMS AND FACILITIES

J&W's fitness facilities provide an outstanding environment for students to improve their health and well-being. The fitness centers contain a full cardio-theater, a wide variety of free weights and free stations and aquatic facilities. The fitness centers are free to students with proper ID.

Programs of Study

ACCOUNTING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Accounting associate degree program provides a solid introduction to accounting, preparing students for entry-level positions in departments such as accounting, bookkeeping or accounts payable of an organization. Upon completion of the program, students are best prepared to continue their studies in the Accounting bachelor's degree program. Students have the option to select other College of Business bachelor's programs.

BACHELOR OF SCIENCE (B.S.) DEGREE

The Accounting bachelor's degree program consists of extensive specialized accounting courses as well as related business subjects and general studies. The program is designed to prepare students for entry-level positions in public accounting firms and similarly challenging positions in private, governmental and nonprofit organizations. Positions include staff accountants in public accounting firms, or in finance, tax or cost departments.

Students may also apply for a Career Co-op in place of one term of classroom studies.

Students are required to complete the 22.5 credit concentration listed on this page.

Financial Services

| | |
|----------|--|
| ACCT2010 | Personal Budgeting and Planning |
| ECON3040 | Money & Banking |
| FISV2001 | Introduction to Investments and Financial Planning |
| FISV2002 | Mutual Funds |
| FISV3070 | Series 7 Securities |

To maximize the benefits from 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. A student who wishes to become licensed as a Certified Public Accountant must meet the licensure

requirements of the state in which he/she seeks licensure.

ACCOUNTING

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

| MAJOR COURSES | CREDITS |
|--|---------|
| ACCT1001 Principles of Accounting I & Lab | 5.5 |
| ACCT1002 Principles of Accounting II & Lab | 5.5 |
| ACCT1005 The Accounting Field | 4.5 |
| ACCT2011 Federal Taxes I | 4.5 |
| ACCT2021 Intermediate Accounting I | 4.5 |
| ACCT2022 Intermediate Accounting II | 4.5 |
| ACCT2031 Cost Accounting I | 4.5 |
| MGMT1001 Principles of Management | 4.5 |
| MRKT1001 Principles of Marketing | 4.5 |

RELATED PROFESSIONAL STUDIES

| | | |
|---------|-------------------------------------|-----|
| CAR0005 | Career Planning | 0.5 |
| CAR1003 | Introduction to Career Management | 1.5 |
| FIT1000 | Introduction to Computers | 4.5 |
| FIT1020 | Microcomputer Applications | 4.5 |
| LAW2001 | The Legal Environment of Business I | 4.5 |

GENERAL STUDIES

| | | |
|----------|--|-----|
| ECON1001 | Macroeconomics | 4.5 |
| ECON2002 | Microeconomics | 4.5 |
| ENG1001 | An Introduction to Literary Genres | 4.5 |
| ENG1020 | English Composition | 4.5 |
| ENG1021 | Advanced Composition and Communication | 4.5 |
| ENG1030 | Communication Skills | 4.5 |
| MATH1020 | College Algebra | 4.5 |
| MATH2001 | Statistics | 4.5 |
| SCI3010 | Environmental Science | 4.5 |

Total Credits **98.5**

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002 or MATH1020.

FOUR-YEAR OPTIONS:

- Accounting (see next column)
- Entrepreneurship (Providence Campus)
- Management (see Page 74)
- Marketing (see Page 77)

ACCOUNTING

A four-year program leading to the bachelor of science degree for two-year **Accounting** program graduates.

First two years:

Associate in Science Degree in Accounting (see previous column) 98.5

Third and fourth years:

| MAJOR COURSES | CREDITS |
|---|---------|
| ACCT2023 Intermediate Accounting III | 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 |
| Fin. Serv. See Page 57 | |
| Concentr. for course listing. | 22.5 |

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone 1.0
LAW3002 The Legal Environment of Business II 4.5

GENERAL STUDIES

HIST2001 World History to 1500 4.5
LEAD2001 Foundations of Leadership Studies 4.5
PHIL3040 Ethics of Business Leadership 4.5
PSYC2001 General Psychology 4.5
SOC2001 Sociology I 4.5

FREE ELECTIVES

Three courses selected from offerings within the University 13.5

Total Credits 91.0

Four-Year Credit Total 189.5

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

ACCOUNTING

A four-year program leading to the bachelor of science degree for two-year **non-Accounting** program graduates.

First two years:

Associate in science degree in other* College of Business Program 98.5–102.0

Third and fourth years:

| MAJOR COURSES | CREDITS |
|---|---------|
| ACCT2011 Federal Taxes I | 4.5 |
| ACCT2021 Intermediate Accounting I | 4.5 |
| ACCT2022 Intermediate Accounting II | 4.5 |
| ACCT2023 Intermediate Accounting III | 4.5 |
| ACCT2031 Cost Accounting I | 4.5 |
| ACCT3040 Auditing | 4.5 |
| ACCT3050 Advanced Accounting | 4.5 |
| ACCT3060 Accounting Information Systems | 4.5 |
| ACCT4060 Accounting Seminar | 4.5 |
| Concentr. Choose three courses from the Financial Services concentration on Page 57 | 13.5 |

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone 1.0
LAW3002 The Legal Environment of Business II 4.5

GENERAL STUDIES

HIST2001 World History to 1500 4.5
LEAD2001 Foundations of Leadership Studies 4.5
PHIL3040 Ethics of Business Leadership 4.5
PSYC2001 General Psychology 4.5
SOC2001 Sociology I 4.5
Electives Two courses selected from course offerings within the School of Arts & Sciences or any other general studies course 9.0

Total Credits 91.0

Four-Year Credit Total 189.5–193.0

* These associate in science programs include: Business Administration, Fashion Merchandising, Management and Marketing.

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

BAKING & PASTRY ARTS

(College of Culinary Arts)

ASSOCIATE IN APPLIED SCIENCE (A.A.S.) DEGREE

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. Students progress through a program of study that builds proficiency in baking and pastry production, cost control, sanitation and food marketing. Hands-on training is paired with traditional academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs.

First-year Baking & Pastry Arts students rotate through one term of academics and two terms of hands-on laboratory classes. Students are introduced to techniques of combining basic ingredients to produce classical French pastries, basic breads, cakes and plated desserts.

The second year emphasizes advanced techniques in classical and international preparation and production of cakes, tortes, sugar work, chocolate and confections. Academic courses include foundations of leadership studies, introduction to life science, communication skills, and food and beverage cost control.

Upon graduation from the Baking & Pastry Arts associate degree program, a variety of positions are attainable in hotels, clubs and resorts, high-volume production bakeries, independent bakeries, restaurants, contract bakeries, and wholesale pastry shops.

Graduates may choose to continue their education by pursuing a bachelor of science degree in Food Service Management or other bachelor's degree options at other campuses. See the four-year options on the next page for more information.

COOPERATIVE EDUCATION

Eligible second-year Baking & Pastry Arts students may apply for a Selective Career Cooperative Education assignment in place of the Baking & Pastry Arts Externship. These paid cooperative education assignments allow students to gain academic credit as well as valuable work experience. Selected students work a minimum of 40 hours per week on a schedule established by their co-op employer. To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75, maintain a clean record of behavior as defined by the Student Code of Conduct, and must have completed all prerequisite coursework.

Selected students are assigned to a pre-qualified co-op employer that represents a segment of the food service industry. These include hotels, restaurants, country clubs, resorts, spas, contract food service providers and casinos.

The international co-op experience offers a select group of Baking & Pastry Arts students a practical, work-related, experiential training opportunity at host company sites throughout the world, which are chosen by the University. In addition to meeting specific college eligibility requirements, students interested in completing co-op in a targeted country must exhibit the necessary conversational language skills of that country, must maintain a 3.25 cumulative grade point average and have a minimum of one year of work experience in a full-service bakery or similar experience in a hotel or resort.

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

Each year, administrators in the College of Culinary Arts 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.

BAKING & PASTRY ARTS

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

| MAJOR COURSES | | CREDITS |
|----------------------------------|--|-------------|
| BPA1100 | Introduction to Breads & Rolls | 7.5 |
| BPA1200 | Classical French Pastries | 7.5 |
| BPA1300 | Hot & Cold Dessert Presentations | 7.5 |
| BPA1400 | Introduction to Cake Decorating and Petits Fours | 7.5 |
| BPA2100 | Advanced Cake Decorating & Classical French Tortes | 7.5 |
| BPA2200 | Chocolate and Sugar Artistry & Showpieces | 7.5 |
| Pastry Arts Applications* | | 15.0 |
| BPA2276 | Pastry Arts Externship | |
| BPA2296 | Pastry Arts Cooperative Education | |

RELATED PROFESSIONAL STUDIES

| | | |
|---------|---|-----|
| CAR0005 | Career Planning | 0.5 |
| CAR1003 | Introduction to Career Management | 1.5 |
| FSM1055 | Baking Formula Technology | 4.5 |
| FSM1060 | Food Safety and Sanitation Management** | 2.0 |
| FSM2025 | Food and Beverage Cost Control | 4.5 |

GENERAL STUDIES

| | | |
|----------|-----------------------------------|-----|
| ENG1020 | English Composition | 4.5 |
| ENG1030 | Communication Skills | 4.5 |
| LEAD2001 | Foundations of Leadership Studies | 4.5 |
| MATH1002 | A Survey of College Mathematics | 4.5 |
| SCI1015 | Introduction to Life Science | 4.5 |

Total Credits 95.5

* Students select or are assigned to one of the Pastry Arts Applications for 15 quarter credit hours of the program.

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

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in MATH1002.

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Providence Campus)
- Culinary Arts (Providence and North Miami Campuses)
- Culinary Nutrition (Providence Campus)
- Food Marketing (Providence Campus)
- Food Service Entrepreneurship (Providence Campus)
- Food Service Management (see Page 67)

BUSINESS ADMINISTRATION

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Business Administration associate degree program prepares students for a variety of business career options. It is an ideal course of study for those who plan to pursue a bachelor's degree but have not yet chosen a business career specialization.

Students enrolled in the program may elect to continue their education toward any College of Business bachelor of science degree except International Business.

Qualified students entering four-year College of Business majors are eligible for special studies programs such as International Business Experience, Summer Term Abroad, Summer Work Abroad Program or Co-op.

BUSINESS ADMINISTRATION

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

| MAJOR COURSES | CREDITS |
|---|---------|
| FISV2010 Finance | 4.5 |
| IBUS1001 Foundations of Business | 4.5 |
| MGMT1001 Principles of Management | 4.5 |
| MGMT2001 Human Resources Management | 4.5 |
| MGMT2020 Organizational Behavior | 4.5 |
| MGMT2030 Service and Production Operations Management | 4.5 |

RELATED PROFESSIONAL STUDIES

| | |
|---|-----|
| ACCT1021 Business Accounting I and Lab | 5.5 |
| ACCT1022 Business Accounting II and Lab | 5.5 |
| CAR0005 Career Planning | 0.5 |
| CAR1003 Introduction to Career Management | 1.5 |
| FIT1000 Introduction to Computers | 4.5 |
| FIT1020 Microcomputer Applications | 4.5 |
| LAW2001 The Legal Environment of Business I | 4.5 |
| MRKT1001 Principles of Marketing* | 4.5 |
| OR | |
| MRKT1011 Principles of Professional Selling | 4.5 |

GENERAL STUDIES

| | |
|--|-----|
| ECON1001 Macroeconomics | 4.5 |
| ECON2002 Microeconomics | 4.5 |
| ENG1001 An Introduction to Literary Genres | 4.5 |
| ENG1020 English Composition | 4.5 |
| ENG1021 Advanced Composition and Communication | 4.5 |
| ENG1030 Communication Skills | 4.5 |
| MATH1002 A Survey of College Mathematics | 4.5 |
| MATH2001 Statistics | 4.5 |
| SCI3010 Environmental Science | 4.5 |

Total Credits **98.5**

* Students pursuing a bachelor of science degree in Marketing must select MRKT1001.

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002 or MATH1020.

FOUR-YEAR OPTIONS:

- Accounting (see Page 57)
- Management (see Page 74)
- Marketing (see Page 77)

CULINARY ARTS

(College of Culinary Arts)

ASSOCIATE IN APPLIED SCIENCE (A.A.S.) DEGREE

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, sanitation and food marketing. Hands-on training is paired with traditional academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs.

The Culinary Arts program's first-year laboratory classes emphasize basic cooking and baking methods, as well as dining room procedures, while academic areas include mathematics, introduction to life science, English composition, community service, professional development and sanitation.

Second-year laboratories include advanced techniques in classical/international cuisines, garde manger, patisserie/dessert and dining room, as well as the academic areas of leadership studies, personalized nutrition management, communication skills, and introduction to menu planning and cost control.

Graduates of the associate degree program in Culinary Arts have the opportunity to gain immediate, successful 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.

Graduates may choose to continue their education by pursuing a bachelor of science degree in Food Service Management or other bachelor's degree options at other campuses. See the four-year options on the next page for more information.

COOPERATIVE EDUCATION

Eligible second-year Culinary Arts students may apply for a Selective Career Cooperative Education assignment in place of the Culinary Arts Externship. These paid cooperative education assignments allow students to gain academic credit as well as invaluable work experience. Selected students work a minimum of 40 hours per week on a schedule established by their co-op employer. To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75, maintain a clean record of behavior as defined by the Student Code of Conduct and must have completed all prerequisite coursework.

Selected students are assigned to a pre-qualified co-op employer that represents most segments of the food service industry. These include hotels, restaurants, country clubs, resorts, spas, contract food service providers and casinos.

The international co-op experience offers a select group of Culinary Arts students a practical, work-related, experiential training opportunity at host company sites throughout the world, which are chosen by the University. In addition to meeting specific college eligibility requirements, students interested in completing co-op in a targeted country must exhibit the necessary conversational language skills of that country, must maintain a 3.25 cumulative grade point average and have a minimum of one year of work experience in a full-service restaurant or similar experience in a hotel or resort.

CULINARY INTERNATIONAL EXCHANGE

Each year, a select group of second-year students is chosen to participate in a student international exchange program with culinary arts schools in Ireland, France and the Netherlands. For one term, J&W students attend classes in any of these countries. In exchange, students from these schools attend culinary classes at Johnson & Wales University. Selected students receive full academic credit for the term abroad.

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

Each year, administrators in the College of Culinary Arts select Teaching Assistant candidates from among the top students of the graduating class in the Culinary Arts associate degree program. 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 applied science degree.

| MAJOR COURSES | | CREDITS |
|-------------------------------------|---|-------------|
| CUL1315 | Stocks, Sauces and Soups | 3.0 |
| CUL1325 | Essentials of Dining Room | 3.0 |
| CUL1335 | Traditional European Cuisine | 3.0 |
| CUL1345 | Introduction to Baking & Pastry | 3.0 |
| CUL1355 | New World Cuisine | 3.0 |
| CUL1365 | Principles of Beverage Service | 3.0 |
| CUL1375 | Nutrition & Sensory Analysis | 3.0 |
| CUL1385 | Fundamentals of Food Service Production | 3.0 |
| CUL1395 | Purchasing & Product Identification | 3.0 |
| CUL1405 | Skills of Meatcutting | 3.0 |
| CUL2215 | Garde Manger | 3.0 |
| CUL2225 | Classical French Cuisine | 3.0 |
| CUL2235 | Advanced Dining Room Procedures | 3.0 |
| CUL2245 | International Cuisine | 3.0 |
| CUL2255 | Advanced Patisserie/Desserts | 3.0 |
| Culinary Arts Applications* | | 15.0 |
| CUL2176 | Culinary Arts Externship | |
| CUL2286 | Culinary Arts International Exchange | |
| CUL2296 | Culinary Arts Cooperative Education | |
| RELATED PROFESSIONAL STUDIES | | |
| CAR0005 | Career Planning | 0.5 |
| CAR1003 | Introduction to Career Management | 1.5 |
| FSM1060 | Food Safety and Sanitation Management** | 2.0 |
| FSM2045 | Introduction to Menu Planning and Cost Controls | 4.5 |
| FSM2050 | Personalized Nutrition Management | 4.5 |
| GENERAL STUDIES | | |
| ENG1020 | English Composition | 4.5 |
| ENG1030 | Communication Skills | 4.5 |
| LEAD2001 | Foundations of Leadership Studies | 4.5 |
| MATH1002 | A Survey of College Mathematics | 4.5 |
| SCI1015 | Introduction to Life Science | 4.5 |
| Total Credits | | 95.5 |

* Students select or are assigned to one of the Culinary Arts Applications for 15 quarter credit hours of the program.

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

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in MATH1002.

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Providence Campus)
- Culinary Arts (Providence or North Miami Campuses)
- Culinary Nutrition (Providence Campus)
- Food Marketing (Providence Campus)
- Food Service Entrepreneurship (Providence Campus)
- Food Service Management (see Page 67)

FASHION MERCHANDISING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Fashion Merchandising associate degree program provides students with an excellent opportunity to learn the fundamentals of fashion and merchandising. Major studies include retailing, professional selling, a comprehensive introduction to the retail industry, fashion forecasting and textiles.

The goal of the associate degree program is to provide the combination of academic theory and practical experience necessary for entry-level management positions in the retail industry. Upon graduation, students are best prepared to seek immediate employment, or continue their studies in a bachelor's degree program in Retail Marketing & Management.

Students may also elect to continue in Accounting, Management or Marketing.

FASHION MERCHANDISING

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

| MAJOR COURSES | CREDITS |
|--|---------|
| ACCT1021 Business Accounting I and Lab | 5.5 |
| MGMT1001 Principles of Management | 4.5 |
| MRKT1001 Principles of Marketing | 4.5 |
| RTL1005 Retailing | 4.5 |
| RTL1010 Textiles | 4.5 |
| RTL1020 The Business of Fashion | 4.5 |
| RTL1050 Visual Merchandising | 4.5 |
| RTL2063 Retail Industry Seminar | 4.5 |
| RTL2099 Retail Externship | 9.0 |

RELATED PROFESSIONAL STUDIES

| | |
|---|-----|
| CAR0005 Career Planning | 0.5 |
| CAR1003 Introduction to Career Management | 1.5 |
| FIT1000 Introduction to Computers | 4.5 |
| FIT1020 Microcomputer Applications | 4.5 |
| LAW2001 The Legal Environment of Business I | 4.5 |

GENERAL STUDIES

| | |
|---|-----|
| ECON1001 Macroeconomics | 4.5 |
| ECON2002 Microeconomics | 4.5 |
| ENG1001 An Introduction to Literary Genres | 4.5 |
| ENG1020 English Composition | 4.5 |
| ENG1021 Advanced Composition and Communication | 4.5 |
| ENG1030 Communication Skills | 4.5 |
| MATH1002 A Survey of College Mathematics | 4.5 |
| MATH2001 Statistics | 4.5 |
| SCI3010 Environmental Science | 4.5 |

Total Credits **102.0**

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002 or MATH1020.

FOUR-YEAR OPTIONS:

- Accounting (see Page 57)
- Management (see Page 74)
- Marketing (see Page 77)

FOOD & BEVERAGE MANAGEMENT

*(The College of Culinary Arts and
The Hospitality College)*

ASSOCIATE IN APPLIED SCIENCE (A.A.S.) DEGREE

The Food & Beverage Management associate degree program provides students with a unique combination of culinary skills and hospitality management knowledge. Students broaden their understanding of the industry through hands-on culinary classes in cuisine, baking & pastry, and dining room essentials, as well as academic studies in management, hospitality law, human resources & diversity leadership and accounting. Students culminate their experience by spending a term in a food service management practicum.

Upon completion of the program, students have the opportunity to enter the food service industry, or may choose to continue their studies in the Food Service Management or International Hotel & Tourism Management bachelor's degree program.

The Food Service Management bachelor's degree program prepares graduates for management challenges in the diverse, fast-paced and rapidly changing food service industry. This curriculum provides ample opportunity for the food service professionals of tomorrow to build their leadership and management abilities, critical thinking skills, problem solving techniques, strong financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for exciting and rewarding careers in the food service industry.

The International Hotel & Tourism Management bachelor of science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel & Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of a foreign language is required.

* All students interested in entering the bachelor of science degree program in International Hotel & Tourism Management must complete and submit an application to the chair of The Hospitality College during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Food & Beverage Management, Hotel Management or Restaurant Management. Selection is based upon previous academic performance, community and University service, industry experience and professional recommendations.

FOOD & BEVERAGE MANAGEMENT

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

| MAJOR COURSES | CREDITS |
|---|----------------|
| CUL1315 Stocks, Sauces and Soups | 3.0 |
| CUL1325 Essentials of Dining Room | 3.0 |
| CUL1335 Traditional European Cuisine | 3.0 |
| CUL1345 Introduction to Baking & Pastry | 3.0 |
| CUL1355 New World Cuisine | 3.0 |
| FSM1001 Introduction to the Food Service Field | 4.5 |
| FSM1060 Food Safety and Sanitation Management* | 2.0 |
| FSM1070 Foods I | 4.5 |
| FSM2080 Food Service Operations | 4.5 |
| FSM2098 Food Service Management Externship | 13.5 |
| HOSP2011 Sales, Meeting & Event Management | 4.5 |
| HOSP2030 Hospitality Human Resources and Diversity Leadership | 4.5 |

RELATED PROFESSIONAL STUDIES

| | |
|--|-----|
| ACCT1011 Hospitality Accounting I and Lab | 5.5 |
| ACCT1012 Hospitality Accounting II and Lab | 5.5 |
| CAR0005 Career Planning | 0.5 |
| CAR1003 Introduction to Career Management | 1.5 |
| LAW2010 Hospitality Law | 4.5 |

GENERAL STUDIES

| | |
|--|-----|
| ENG1001 An Introduction to Literary Genres | 4.5 |
| ENG1020 English Composition | 4.5 |
| ENG1021 Advanced Composition and Communication | 4.5 |
| ENG1030 Communication Skills | 4.5 |
| LEAD2001 Foundations of Leadership Studies | 4.5 |
| MATH1002 A Survey of College Mathematics | 4.5 |
| SCI3010 Environmental Science | 4.5 |

Total Credits **102.0**

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

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in MATH1002.

FOUR-YEAR OPTIONS:

- Food Service Management (see Page 67)
- Hospitality Management (Providence or North Miami Campuses)
- International Hotel & Tourism Management (see Page 72)

FOOD SERVICE MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Food Service Management program prepares graduates for management challenges in the diverse, fast paced and rapidly changing food service industry. This curriculum provides ample opportunity for the food service professionals of tomorrow to build upon their leadership and management abilities, critical thinking skills, problem solving techniques, financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for bright and rewarding careers in the food service industry. Graduates of the Food Service Management bachelor's degree program can attain positions as restaurant managers, kitchen managers/sous chefs, food & beverage directors, catering managers, banquet managers, room service managers, or dining room managers, depending upon the associate degree received and/or concentrations selected.

In bachelor's degree programs, students focus their studies by choosing a concentration. The following may be of particular interest to Food Service Management majors:

The Entertainment Management Concentration allows students to focus on the gaming and entertainment segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming, event management, concert productions and theme operations.

The Food & Beverage Management Concentration allows students to focus on the food and beverage segment of the hospitality industry. Courses are ideal for candidates interested in working with beverage, non-commercial, chain, franchises or restaurant operations.

FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Applied Science Degree in Baking & Pastry Arts (see Page 59) or Culinary Arts (see Page 62) 95.5

Third and fourth years:

| MAJOR COURSES | CREDITS |
|--|---------|
| FSM3001 The Management of Food Service Systems | 4.5 |
| FSM3070 Contemporary Issues in the Food Service Industry | 4.5 |
| FSM4061 Advanced Food Service Operations Management | 4.5 |
| HOSP3050 Hospitality Strategic Marketing | 4.5 |
| HOSP4060 Hospitality Management Seminar | 4.5 |
| Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College | 13.5 |

RELATED PROFESSIONAL STUDIES

| | |
|---|-----|
| ACCT1011 Hospitality Accounting I and Lab | 5.5 |
| ACCT1012 Hospitality Accounting II and Lab | 5.5 |
| ACCT3025 Hospitality Financial Management and Lab | 5.5 |
| CAR0010 Career Management Capstone | 1.0 |
| LAW2010 Hospitality Law | 4.5 |

GENERAL STUDIES

| | |
|--|-----|
| ECON1001 Macroeconomics | 4.5 |
| ECON2002 Microeconomics | 4.5 |
| ENG1001 An Introduction to Literary Genres | 4.5 |
| ENG1021 Advanced Composition and Communication | 4.5 |
| HIST2001 World History to 1500 | 4.5 |
| MATH2001 Statistics | 4.5 |
| PSYC2001 General Psychology | 4.5 |
| SOC2001 Sociology I | 4.5 |
| Elective One course selected from offerings within the School of Arts & Sciences or any other general studies course | 4.5 |

Total Credits 98.5

Four-Year Credit Total 194.0

* Elective courses allow students to enhance their education by earning a concentration or by participating in a career co-op or in a term abroad program.

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

FOOD SERVICE MANAGEMENT

A four-year program leading to the bachelor of science degree for two year **Food & Beverage Management** or **Restaurant Management** program graduates.

First two years:

Associate in Applied Science Degree in
Food & Beverage Management (see Page 65)
or Restaurant Management
(see Page 79) 100.5–102.0

Third and fourth years:

| MAJOR COURSES | CREDITS |
|--|---------|
| FSM3010 Beverage Service Management | 4.5 |
| FSM3070 Contemporary Issues in the Food Service Industry | 4.5 |
| FSM4061 Advanced Food Service Operations Management | 4.5 |
| HOSP3050 Hospitality Strategic Marketing | 4.5 |
| HOSP4060 Hospitality Management Seminar | 4.5 |
| Hospitality Three courses selected from Concentr. declared concentration | 13.5 |
| Hospitality Three courses with an EHSP attribute Electives* selected from offerings within The Hospitality College | 13.5 |

RELATED PROFESSIONAL STUDIES

| | |
|--|-----|
| ACCT3025 Hospitality Financial Management and Lab | 5.5 |
| CAR0010 Career Management Capstone | 1.0 |

GENERAL STUDIES

| | |
|---|-----|
| ECON1001 Macroeconomics | 4.5 |
| ECON2002 Microeconomics | 4.5 |
| HIST2001 World History to 1500 | 4.5 |
| MATH2001 Statistics | 4.5 |
| PSYC2001 General Psychology | 4.5 |
| SOC2001 Sociology I | 4.5 |
| Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses | 9.0 |

| | |
|---------------|------|
| Total Credits | 92.0 |
|---------------|------|

Four-Year Credit Total 192.5–194.0

* Elective courses allow students to enhance their education by earning a concentration or by participating in a career co-op or in a term abroad program.

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

HOTEL MANAGEMENT

(The Hospitality College)

ASSOCIATE IN APPLIED SCIENCE (A.A.S.) DEGREE

The Hotel Management associate degree combines hospitality management knowledge with specialized skill-based training in hotel operations. An integral component of the program is a term-long externship experience at a University-partner lodging establishment. During these 11 weeks, students receive practical, on-the-job experience in such areas as front desk operations, night audit, reservations and food and beverage operations.

Upon completion of the program, students have the opportunity to enter the hotel industry, or may choose to continue their studies in the Hotel Management bachelor's degree program.

The Hotel Management bachelor's degree focuses on contemporary issues relating to strategic management in the lodging industry. The program allows students to pursue concentrations and career co-ops in specific fields of study to enhance their career opportunities. This four-year program prepares students for entry-level employment in management trainee and supervisory positions at hotels, restaurants, public institutions and private clubs, with opportunity for advancement to upper-level management positions.

The International Hotel & Tourism Management bachelor of science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel & Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

* All students interested in entering the bachelor of science degree program in International Hotel & Tourism Management must complete and submit an application to the chair of The Hospitality College during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Food & Beverage Management, Hotel Management or Restaurant Management. Selection is based upon previous academic performance, community and University service, industry experience and professional recommendations.

HOTEL MANAGEMENT

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

| MAJOR COURSES | CREDITS |
|---|---------|
| FSM1060 Food Safety and Sanitation Management* | 2.0 |
| FSM1070 Foods I | 4.5 |
| FSM2040 Guest Service Systems | 4.5 |
| FSM2080 Food Service Operations | 4.5 |
| HOSP1001 Introduction to the Hospitality Field | 4.5 |
| HOSP1010 Front Office Operations | 4.5 |
| HOSP1011 Hospitality Information Technology | 4.5 |
| HOSP2011 Sales, Meeting & Event Management | 4.5 |
| HOSP2030 Hospitality Human Resources and Diversity Leadership | 4.5 |
| HOSP2098 Hotel Externship | 13.5 |

RELATED PROFESSIONAL STUDIES

| | |
|--|-----|
| ACCT1011 Hospitality Accounting I and Lab | 5.5 |
| ACCT1012 Hospitality Accounting II and Lab | 5.5 |
| CAR0005 Career Planning | 0.5 |
| CAR1003 Introduction to Career Management | 1.5 |
| LAW2010 Hospitality Law | 4.5 |

GENERAL STUDIES

| | |
|--|-----|
| ENG1001 An Introduction to Literary Genres | 4.5 |
| ENG1020 English Composition | 4.5 |
| ENG1021 Advanced Composition and Communication | 4.5 |
| ENG1030 Communication Skills | 4.5 |
| LEAD2001 Foundations of Leadership Studies | 4.5 |
| MATH1002 A Survey of College Mathematics | 4.5 |
| SCI3010 Environmental Science | 4.5 |

Total Credits **100.5**

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

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in MATH1002.

FOUR-YEAR OPTIONS:

- Hospitality Management (Providence or North Miami Campuses)
- Hotel Management (see next page)
- International Hotel & Tourism Management (see Page 72)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Hotel Management bachelor's degree focuses on contemporary issues relating to strategic management in the lodging industry. The program allows students to pursue concentrations and career co-ops in specific fields of study to enhance their career opportunities. This four-year program prepares students for entry-level employment in management trainee and supervisory positions at hotels, restaurants, public institutions and private clubs, with opportunity for advancement to upper-level management positions.

In bachelor's degree programs, students focus their studies by choosing a concentration. One of the following may be of particular interest to Hotel Management majors:

The Entertainment Management Concentration allows students to focus on the gaming and entertainment segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming, event management, concert productions and theme operations.

The Sales, Meeting & Event Management Concentration allows students to focus on the sales, marketing and meeting segments of the hospitality industry. Courses are ideal for candidates interested in working with hotels, associations, convention centers, corporations and tourism-related facilities in sales and marketing and in the managing of meetings and conventions.

HOTEL MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Hotel Management** program graduates.

First two years:

Associate in Applied Science Degree in
Hotel Management (see previous page) 100.5

Third and fourth years:

| MAJOR COURSES | CREDITS |
|--|----------------|
| FSM4060 Hospitality Operations Management | 9.0 |
| HOSP3050 Hospitality Strategic Marketing | 4.5 |
| HOSP3070 Contemporary Issues in the Hotel/Restaurant Industry | 4.5 |
| HOSP4060 Hospitality Management Seminar | 4.5 |
| Hospitality Three courses selected from Concentr. declared concentration | 13.5 |
| Hospitality Three courses with an EHSP attribute Electives* selected from offerings within The Hospitality College | 13.5 |

RELATED PROFESSIONAL STUDIES

| | |
|---|-----|
| ACCT3025 Hospitality Financial Management and Lab | 5.5 |
| CAR0010 Career Management Capstone | 1.0 |

GENERAL STUDIES

| | |
|--|-----|
| ECON1001 Macroeconomics | 4.5 |
| ECON2002 Microeconomics | 4.5 |
| HIST2001 World History to 1500 | 4.5 |
| MATH2001 Statistics | 4.5 |
| PSYC2001 General Psychology | 4.5 |
| SOC2001 Sociology I | 4.5 |
| Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses | 9.0 |

| | |
|---------------|------|
| Total Credits | 92.0 |
|---------------|------|

Four-Year Credit Total 192.5

* Elective courses allow students to enhance their education by earning a second concentration or by participating in a career co-op or in a term abroad program.

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

The International Hotel & Tourism Management bachelor of science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel & Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

The required term spent abroad and the language requirement provide students with a unique global perspective, as well as a competitive advantage when seeking employment with international hospitality corporations.

The International Hotel & Tourism Management degree prepares students for positions such as assistant department head or supervisor with an international hospitality corporation.

* All students interested in entering the bachelor of science degree program in International Hotel & Tourism Management must complete and submit an application to the department chair of The Hospitality College during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Food & Beverage Management, Hotel Management or Restaurant Management. Selection is based upon previous academic performance, community and University Service, industry experience and professional recommendations.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Food & Beverage Management** program graduates.

First two years:

Associate in Applied Science Degree in Food & Beverage Management (see Page 65) 102.0

Third and fourth years:

| MAJOR COURSES | CREDITS |
|--|---------|
| FSM4061 Advanced Food Service Operations Management | 4.5 |
| HOSP1010 Front Office Operations | 4.5 |
| HOSP3050 Hospitality Strategic Marketing** | 4.5 |
| HOSP4060 Hospitality Management Seminar | 4.5 |
| IHTV3010 International Hospitality Management** | 4.5 |
| TRVL3010 Dynamics of Tourism | 4.5 |
| TRVL3030 International Policies of Tourism** | 4.5 |
| Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College | 13.5 |

RELATED PROFESSIONAL STUDIES

| | |
|---|-----|
| ACCT3025 Hospitality Financial Management and Lab | 5.5 |
| CAR0010 Career Management Capstone | 1.0 |

GENERAL STUDIES

| | |
|--------------------------------|-----|
| ECON1001 Macroeconomics | 4.5 |
| ECON2002 Microeconomics | 4.5 |
| HIST2001 World History to 1500 | 4.5 |
| MATH2001 Statistics | 4.5 |
| PSYC2001 General Psychology | 4.5 |
| SOC2001 Sociology I | 4.5 |
| LElect Language I*** | 4.5 |
| LElect Language II*** | 4.5 |
| LElect Language III*** | 4.5 |

Total Credits 92.0

Four-Year Credit Total 194.0

* Elective courses allow students to enhance their education by earning a concentration or by participating in a career co-op or in a term abroad program.

**Courses are taught during the semester abroad.

*** Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Hotel Management** program graduates.

First two years:

Associate in Applied Science Degree in
Hotel Management (see Page 69) 100.5

Third and fourth years:

| MAJOR COURSES | CREDITS |
|--|---------|
| FSM4060 Hospitality Operations Management | 9.0 |
| HOSP3050 Hospitality Strategic Marketing** | 4.5 |
| HOSP4060 Hospitality Management Seminar | 4.5 |
| IHTV3010 International Hospitality Management** | 4.5 |
| TRVL3010 Dynamics of Tourism | 4.5 |
| TRVL3030 International Policies of Tourism** | 4.5 |
| Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College | 13.5 |

RELATED PROFESSIONAL STUDIES

| | |
|---|-----|
| ACCT3025 Hospitality Financial Management and Lab | 5.5 |
| CAR0010 Career Management Capstone | 1.0 |

GENERAL STUDIES

| | |
|--------------------------------|-----|
| ECON1001 Macroeconomics | 4.5 |
| ECON2002 Microeconomics | 4.5 |
| HIST2001 World History to 1500 | 4.5 |
| MATH2001 Statistics | 4.5 |
| PSYC2001 General Psychology | 4.5 |
| SOC2001 Sociology I | 4.5 |
| LElect Language I*** | 4.5 |
| LElect Language II*** | 4.5 |
| LElect Language III*** | 4.5 |

Total Credits 92.0

Four-Year Credit Total 192.5

* Elective courses allow students to enhance their education by earning a concentration or by participating in a career co-op or in a term abroad program.

**Courses are taught during the semester abroad.

***Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Restaurant Management** program graduates.

First two years:

Associate in Applied Science Degree in
Restaurant Management (see Page 79) 100.5

Third and fourth years:

| MAJOR COURSES | CREDITS |
|--|---------|
| FSM4061 Advanced Food Service Operations Management | 4.5 |
| HOSP1010 Front Office Operations | 4.5 |
| HOSP3050 Hospitality Strategic Marketing** | 4.5 |
| HOSP4060 Hospitality Management Seminar | 4.5 |
| IHTV3010 International Hospitality Management** | 4.5 |
| TRVL3010 Dynamics of Tourism | 4.5 |
| TRVL3030 International Policies of Tourism** | 4.5 |
| Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College | 13.5 |

RELATED PROFESSIONAL STUDIES

| | |
|---|-----|
| ACCT3025 Hospitality Financial Management and Lab | 5.5 |
| CAR0010 Career Management Capstone | 1.0 |

GENERAL STUDIES

| | |
|--------------------------------|-----|
| ECON1001 Macroeconomics | 4.5 |
| ECON2002 Microeconomics | 4.5 |
| HIST2001 World History to 1500 | 4.5 |
| MATH2001 Statistics | 4.5 |
| PSYC2001 General Psychology | 4.5 |
| SOC2001 Sociology I | 4.5 |
| LElect Language I*** | 4.5 |
| LElect Language II*** | 4.5 |
| LElect Language III*** | 4.5 |

Total Credits 92.0

Four-Year Credit Total 192.5

* Elective courses allow students to enhance their education by earning a concentration or by participating in a career co-op or in a term abroad program.

**Courses are taught during the semester abroad.

***Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

MANAGEMENT

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

Management career education at Johnson & Wales University includes both two-year and four-year degree programs.

The two-year program in Management provides students with an introduction to the principles of business management. Graduates are best prepared to enter the bachelor of science degree program in Management. Students may also enter several other College of Business bachelor's degree programs.

BACHELOR OF SCIENCE (B.S.) DEGREE

The four-year Management program prepares students for a variety of responsible managerial positions in business and industry. The graduate of the four-year program in Management can expect to be offered employment that will allow rapid advancement with a wide range of firms.

Students will choose one concentration from the following options. The University's Career Management System will facilitate these selections. The following are some appropriate concentrations.

CONCENTRATIONS FOR MANAGEMENT MAJORS

Students will choose three courses (or 13.5 credits) from each concentration's list of courses to receive credit for the concentration.

Financial Services Management

| | |
|----------|---|
| ACCT2010 | Personal Budgeting and Planning |
| ECON3040 | Money & Banking |
| FISV2001 | Introduction to Investments and Financial Planning |
| FISV2002 | Mutual Funds |
| FISV3070 | Series 7 Securities |

Human Resource Management

| | |
|----------|---------------------------------------|
| LAW3065 | Employment Law |
| MGMT3050 | Compensation and Benefit Management |
| MGMT4070 | Human Resource Management Strategy |

Operations Management

| | |
|----------|--------------------------------------|
| IBUS3050 | Export Procedures & Practices |
| MGMT2040 | Purchasing & Supply Chain Management |
| MGMT4050 | Operations Management Strategy |

MANAGEMENT

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

| MAJOR COURSES | CREDITS |
|---|---------|
| FISV2010 Finance | 4.5 |
| IBUS1001 Foundations of Business | 4.5 |
| MGMT1001 Principles of Management | 4.5 |
| MGMT2001 Human Resources Management | 4.5 |
| MGMT2020 Organizational Behavior | 4.5 |
| MGMT2030 Service and Production Operations Management | 4.5 |

RELATED PROFESSIONAL STUDIES

| | |
|---|-----|
| ACCT1021 Business Accounting I and Lab | 5.5 |
| ACCT1022 Business Accounting II and Lab | 5.5 |
| CAR0005 Career Planning | 0.5 |
| CAR1003 Introduction to Career Management | 1.5 |
| FIT1000 Introduction to Computers | 4.5 |
| FIT1020 Microcomputer Applications | 4.5 |
| LAW2001 The Legal Environment of Business I | 4.5 |
| MRKT1001 Principles of Marketing | 4.5 |

GENERAL STUDIES

| | |
|--|-----|
| ECON1001 Macroeconomics | 4.5 |
| ECON2002 Microeconomics | 4.5 |
| ENG1001 An Introduction to Literary Genres | 4.5 |
| ENG1020 English Composition | 4.5 |
| ENG1021 Advanced Composition and Communication | 4.5 |
| ENG1030 Communication Skills | 4.5 |
| MATH1002 A Survey of College Mathematics | 4.5 |
| MATH2001 Statistics | 4.5 |
| SCI3010 Environmental Science | 4.5 |

Total Credits **98.5**

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002 or MATH1020.

FOUR-YEAR OPTIONS:

- Accounting (see Page 57)
- Management (see Page 74)
- Marketing (see Page 77)

MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Business Administration** or **Management** program graduates.

First two years:

Associate in Science Degree in Business Administration (see Page 61) or Management (see previous page) 98.5

Third and fourth years:

| MAJOR COURSES | CREDITS |
|---|---------|
| ACCT3023 Managerial Accounting | 4.5 |
| MGMT3030 Managerial Technology | 4.5 |
| MGMT3040 Process and Quality Management | 4.5 |
| MGMT3060 Human Resources Training & Development | 4.5 |
| MGMT4001 Process Planning and Control | 4.5 |
| MGMT4020 Strategic Management | 4.5 |
| MGMT4030 Senior Management Seminar | 4.5 |
| MGMT4040 Contemporary Management | 4.5 |
| MGMT4089 Management Career Focus* | 13.5 |
| Business Concentr. Select one concentration from the College of Business Concentration offerings. | 13.5 |

RELATED PROFESSIONAL STUDIES

| | |
|--|-----|
| CAR0010 Career Management Capstone | 1.0 |
| LAW3002 The Legal Environment of Business II | 4.5 |

GENERAL STUDIES

| | |
|--|-----|
| HIST2001 World History to 1500 | 4.5 |
| LEAD2001 Foundations of Leadership Studies | 4.5 |
| PHIL3040 Ethics of Business Leadership | 4.5 |
| PSYC2001 General Psychology | 4.5 |
| SOC2001 Sociology I | 4.5 |

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits **95.5**

Four-Year Credit Total **194.0**

* Students meeting eligibility criteria may elect Summer Term Abroad (ABRD4089), Co-op (BUS4099) or International Business Experience (IBUS4099). Otherwise, students must take three courses (13.5 credits total) selected from the College of Business or the School of Arts & Sciences to form a concentration.

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **non-Management** graduates.

First two years:

Associate in science degree in other*
College of Business program 98.5–103.0

Third and fourth years:

| MAJOR COURSES | CREDITS |
|---|---------|
| ACCT3023 Managerial Accounting | 4.5 |
| IBUS4099 International Business Experience** | 13.5 |
| MGMT2001 Human Resources Management | 4.5 |
| MGMT2020 Organizational Behavior | 4.5 |
| MGMT2030 Service and Production Operations Management | 4.5 |
| MGMT4020 Strategic Management | 4.5 |
| MGMT4030 Senior Management Seminar | 4.5 |
| MGMT4089 Management Career Focus (or prerequisite courses) ⁺ | 13.5 |
| Business Concentr. Select one concentration from offerings on Page 74 | 13.5 |

RELATED PROFESSIONAL STUDIES

| | |
|--|-----|
| CAR0010 Career Management Capstone | 1.0 |
| LAW3002 The Legal Environment of Business II | 4.5 |

GENERAL STUDIES

| | |
|--|-----|
| HIST2001 World History to 1500 | 4.5 |
| LEAD2001 Foundations of Leadership Studies | 4.5 |
| PSYC2001 General Psychology | 4.5 |
| SOC2001 Sociology I | 4.5 |
| PHIL3040 Ethics of Business Leadership | 4.5 |

Total Credits 95.5

Four-Year Credit Total 194.0–198.5

* These associate in science programs include: Accounting, Fashion Merchandising and Marketing.

** Students meeting eligibility criteria may elect Summer Term Abroad (ABRD4089) or Business Co-op (BUS4099) or International Business Experience (IBUS4099). Otherwise, students must take three courses (13.5 credits total) selected from the College of Business or the School of Arts & Sciences to form a concentration.

⁺ Non-management majors may use this to fulfill a combination of management prerequisites and MGMT3000/4000-level courses totaling 13.5 credits. Students transferring into this major from Fashion Merchandising will take ACCT1022 and two career electives in lieu of MGMT4089.

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

MARKETING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Marketing associate degree program provides a solid introduction to marketing, preparing students for entry-level positions in the sales industry. Upon completion, students have the opportunity to continue their studies in the bachelor's degree program in Accounting, Management or Marketing.

BACHELOR OF SCIENCE (B.S.) DEGREE

Graduates of the Marketing bachelor's degree program are prepared for entry-level positions in sales, market research, market analysis and product development in the retail, wholesale and manufacturing environment.

As a candidate for a Bachelor of Science Degree in Marketing, students may apply for a Selective Career Co-op with a cooperating business firm or complete a marketing externship.

Students should use Bachelor of Science Program Career Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career concentration. The University's Career Management System will facilitate these selections. The following is an example of an appropriate concentration.

Marketing Communications

ADVC1021 Public Relations Concepts
ADVC3001 Creativity in Advertising
ADVC3003 Advertising Campaigns

MARKETING

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

| MAJOR COURSES | CREDITS |
|---|---------|
| ADVC1010 Marketing Communications I | 4.5 |
| MRKT1001 Principles of Marketing | 4.5 |
| MRKT1002 Consumer Behavior | 4.5 |
| MRKT1011 Principles of Professional Selling | 4.5 |
| MRKT2020 Business-to-Business Marketing | 4.5 |
| MRKT2050 Qualitative Research | 4.5 |

RELATED PROFESSIONAL STUDIES

| | |
|---|-----|
| ACCT1021 Business Accounting I and Lab | 5.5 |
| ACCT1022 Business Accounting II and Lab | 5.5 |
| CAR0005 Career Planning | 0.5 |
| CAR1003 Introduction to Career Management | 1.5 |
| FIT1000 Introduction to Computers | 4.5 |
| FIT1020 Microcomputer Applications | 4.5 |
| LAW2001 The Legal Environment of Business I | 4.5 |
| MGMT1001 Principles of Management | 4.5 |

GENERAL STUDIES

| | |
|--|-----|
| ECON1001 Macroeconomics | 4.5 |
| ECON2002 Microeconomics | 4.5 |
| ENG1001 An Introduction to Literary Genres | 4.5 |
| ENG1020 English Composition | 4.5 |
| ENG1021 Advanced Composition and Communication | 4.5 |
| ENG1030 Communication Skills | 4.5 |
| MATH1002 A Survey of College Mathematics | 4.5 |
| MATH2001 Statistics | 4.5 |
| SCI3010 Environmental Science | 4.5 |

Total Credits **98.5**

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002 or MATH1020.

FOUR-YEAR OPTIONS:

- Accounting (see Page 57)
- Management (see Page 74)
- Marketing (see Page 77)

MARKETING

A four-year program leading to the bachelor of science degree for two-year **Marketing** program graduates.

First two years:

Associate in Science Degree in Marketing
(see previous page) 103.0

Third and fourth years:

| MAJOR COURSES | CREDITS |
|--|---------|
| ADVC1011 Marketing Communications II | 4.5 |
| MRKT3005 Brand Marketing | 4.5 |
| MRKT3011 Direct Marketing | 4.5 |
| MRKT3040 e-Commerce | 4.5 |
| MRKT3055 Quantitative Research | 4.5 |
| MRKT4001 Strategic Marketing | 4.5 |
| MRKT4030 International Marketing | 4.5 |
| MRKT4076 Marketing Externship | 9.0 |
| Career Three courses selected from offerings | |
| Electives within the College of Business | 13.5 |

RELATED PROFESSIONAL STUDIES

| | |
|---|------|
| CAR0010 Career Management Capstone | 1.0 |
| IBUS4099 International Business Experience* | 13.5 |

GENERAL STUDIES

| | |
|--|-----|
| HIST2001 World History to 1500 | 4.5 |
| LEAD2001 Foundations of Leadership Studies | 4.5 |
| PHIL3040 Ethics of Business Leadership | 4.5 |
| PSYC2001 General Psychology | 4.5 |
| SOC2001 Sociology I | 4.5 |

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 95.5

Four-Year Credit Total 194.0

* Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, BUS4096). Otherwise, students must take three courses selected from the College of Business or the School of Arts & Sciences to form a concentration.

NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

MARKETING

A four-year program leading to the bachelor of science degree for two-year **non-Marketing** graduates.

First two years:

Associate in science degree in other*
College of Business program. 102.0

Third and fourth years:

| MAJOR COURSES | CREDITS |
|--|---------|
| MRKT1002 Consumer Behavior | 4.5 |
| MRKT2020 Business-to-Business Marketing | 4.5 |
| MRKT2050 Qualitative Research | 4.5 |
| MRKT3005 Brand Marketing | 4.5 |
| MRKT3011 Direct Marketing | 4.5 |
| MRKT3040 e-Commerce | 4.5 |
| MRKT4001 Strategic Marketing | 4.5 |
| MRKT4030 International Marketing | 4.5 |
| MRKT4076 Marketing Externship | 9.0 |
| Career Two courses selected from offerings | |
| Electives within the College of Business | 9.0 |

RELATED PROFESSIONAL STUDIES

| | |
|--|------|
| CAR0010 Career Management Capstone | 1.0 |
| IBUS4099 International Business Experience** | 13.5 |

GENERAL STUDIES

| | |
|--|-----|
| HIST2001 World History to 1500 | 4.5 |
| LEAD2001 Foundations of Leadership Studies | 4.5 |
| PHIL3040 Ethics of Business Leadership | 4.5 |
| PSYC2001 General Psychology | 4.5 |
| SOC2001 Sociology I | 4.5 |

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 95.5

Four-Year Credit Total 197.5

* These associate in science programs include: Accounting, Business Administration, Fashion Merchandising and Management.

** Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, BUS4096). Otherwise, students must take three courses selected from the College of Business or the School of Arts & Sciences to form a concentration.

NOTES: Students transferring to this major from Fashion Merchandising must take ACCT1022 as their free elective.

Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

RESTAURANT MANAGEMENT

(The Hospitality College)

ASSOCIATE IN APPLIED SCIENCE (A.A.S.) DEGREE

The Restaurant Management associate degree program prepares students for entry-level management positions in the restaurant industry. Students develop skills and knowledge for assisting with the management of restaurants, hotel food & beverage operations and non-commercial food operations. Areas of focus within this degree program include food preparation, guest services, human resource management, administrative practices and industry procedures.

Upon completion of the program, students have the opportunity to enter the food service industry or may choose to continue their studies in the bachelor's degree programs of Food Service Management or International Hotel & Tourism Management.

The Food Service Management bachelor's degree program prepares graduates for management challenges in the diverse, fast-paced and rapidly changing food service industry. This curriculum provides ample opportunity for the food service professionals of tomorrow to build upon their leadership and management abilities, critical thinking skills, problem solving techniques, strong financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for bright and rewarding careers in the food service industry.

The International Hotel & Tourism Management bachelor of science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel & Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

* All students interested in entering the bachelor of science degree program in International Hotel & Tourism Management must complete and submit an application to the chair of The Hospitality College during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Food & Beverage Management, Hotel Management or Restaurant Management. Selection is based upon previous academic performance, community and University service, industry experience and professional recommendations.

RESTAURANT MANAGEMENT

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

| MAJOR COURSES | CREDITS |
|--|----------------|
| FSM1001 Introduction to the Food Service Field | 4.5 |
| FSM1060 Food Safety and Sanitation Management* | 2.0 |
| FSM1070 Foods I | 4.5 |
| FSM2040 Guest Service Systems | 4.5 |
| FSM2060 Food Preparation Management | 9.0 |
| FSM2080 Food Service Operations | 4.5 |
| FSM2098 Food Service Management Externship | 13.5 |
| HOSP2011 Sales, Meeting & Event Management | 4.5 |
| HOSP2030 Hospitality Human Resource and Diversity Leadership | 4.5 |

RELATED PROFESSIONAL STUDIES

| | |
|--|-----|
| ACCT1011 Hospitality Accounting I and Lab | 5.5 |
| ACCT1012 Hospitality Accounting II and Lab | 5.5 |
| CAR0005 Career Planning | 0.5 |
| CAR1003 Introduction to Career Management | 1.5 |
| LAW2010 Hospitality Law | 4.5 |

GENERAL STUDIES

| | |
|--|-----|
| ENG1001 An Introduction to Literary Genres | 4.5 |
| ENG1020 English Composition | 4.5 |
| ENG1021 Advanced Composition and Communication | 4.5 |
| ENG1030 Communication Skills | 4.5 |
| LEAD2001 Foundations of Leadership Studies | 4.5 |
| MATH1002 A Survey of College Mathematics | 4.5 |
| SCI3010 Environmental Science | 4.5 |

Total Credits **100.5**

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

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in MATH1002.

FOUR-YEAR OPTIONS:

- Food Service Management (see Page 67)
- Hospitality Management (Providence or North Miami Campuses)
- International Hotel & Tourism Management (see Page 72)

SPORTS/ ENTERTAINMENT/ EVENT MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

The bachelor of science degree program in Sports/Entertainment/Event Management offers a unique combination of academic courses with hands-on externship experience to provide the operations-based knowledge and skills needed to work in the exciting and expanding field of sports/entertainment. Students learn about the operations and management of public assembly facilities such as stadiums, arenas, performing arts centers, athletic venues, sports tracks, amphitheaters and convention centers. The program culminates in an exciting, term-long, off-site externship under the direction of an industry professional that allows students to apply the event/operations management, sales/marketing, and revenue management skills they've learned.

Upon completion of the program, students may seek career opportunities in a variety of areas, including, but not limited to: event planning/operations, luxury suite operations/sales, game day operations, box office/ticketing, sports/event marketing, promotions, sponsorship development, sports/arts programming, conference services and exposition operations.

Recognizing the wide diversity of positions available in the sports, entertainment and event management industry, students have the opportunity to focus their education through the completion of a concentration. Those of particular interest to Sports/Entertainment/Event Management students are as follows:

The Food & Beverage Management Concentration allows students to focus on the food and beverage segment of the hospitality industry. Courses are ideal for candidates interested in working with beverage, non-commercial, chain, franchise or restaurant operations.

The Sports Management Concentration allows students to focus on the professional, collegiate and community sports industry. Students may select from such courses as sports marketing, professional sports management and athletic coaching/administration. This concentration is designed for candidates who desire positions with professional/collegiate sport teams, sporting venues, coaching/athletics or sport/event marketing firms.

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

A four-year program leading to the Bachelor of Science Degree in Sports/Entertainment/Event Management.

* Elective courses allow students to enhance their education by earning a second concentration or by participating in a career co-op or in a term abroad program.

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in MATH1002.

Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

| MAJOR COURSES | | CREDITS |
|-------------------------------------|--|----------------|
| FSM2026 | Food & Beverage Controls | 4.5 |
| HOSP2030 | Hospitality Human Resource and Diversity Leadership | 4.5 |
| HOSP3020 | Trade Show/Exposition Management | 4.5 |
| HOSP3050 | Hospitality Strategic Marketing | 4.5 |
| SEE1001 | Introduction to Sports/Entertainment/Event Management | 4.5 |
| SEE2010 | Facilities Operations | 4.5 |
| SEE2020 | Event Management | 4.5 |
| SEE2030 | The Entertainment Industry | 4.5 |
| SEE3010 | Ticket Sales and Operations | 4.5 |
| SEE3045 | Media Relations | 4.5 |
| SEE3070 | Contemporary Issues in Sports/Entertainment/Event Management | 4.5 |
| SEE4050 | Public Assembly Facility Management | 4.5 |
| SEE4060 | Sports/Entertainment/Event Management Seminar | 4.5 |
| SEE4099 | Sports/Entertainment/Event Management Externship | 13.5 |
| TRVL3050 | Managing Negotiations in the Service Industry | 4.5 |
| Hospitality Concentr. | Three courses selected from declared concentration | 13.5 |
| Hospitality Electives* | Three courses with an EHSP attribute selected from offerings within The Hospitality College | 13.5 |
| RELATED PROFESSIONAL STUDIES | | |
| ACCT1021 | Business Accounting I and Lab | 5.5 |
| ACCT1022 | Business Accounting II and Lab | 5.5 |
| ACCT3020 | Managerial Finance | 4.5 |
| CAR0005 | Career Planning | 0.5 |
| CAR0010 | Career Management Capstone | 1.0 |
| CAR1003 | Introduction to Career Management | 1.5 |
| LAW2001 | The Legal Environment of Business I | 4.5 |
| GENERAL STUDIES | | |
| ECON1001 | Macroeconomics | 4.5 |
| ECON2002 | Microeconomics | 4.5 |
| ENG1001 | An Introduction to Literary Genres | 4.5 |
| ENG1020 | English Composition | 4.5 |
| ENG1021 | Advanced Composition and Communication | 4.5 |
| ENG1030 | Communication Skills | 4.5 |
| HIST2001 | World History to 1500 | 4.5 |
| LEAD2001 | Foundations of Leadership Studies | 4.5 |
| MATH1002 | A Survey of College Mathematics | 4.5 |
| MATH2001 | Statistics | 4.5 |
| PSYC2001 | General Psychology | 4.5 |
| SCI3010 | Environmental Science | 4.5 |
| SOC2001 | Sociology I | 4.5 |
| Electives | Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses | 9.0 |
| Total Credits | | 194.0 |

UNDECLARED MAJOR

Because some students may be unsure of their major when they enroll at Johnson & Wales, the Undeclared Major option allows them the opportunity to pursue a basic business and general studies program and, in the sophomore year, choose a major from a number of business programs. Students who begin their studies in an Undeclared Major may earn only a bachelor of science degree at the end of four years of study.

UNDECLARED MAJOR

All students enrolled in the Undeclared Major pursue the following program of study for the first two years. Students must declare a major no later than the fifth term (sophomore year) of study.

| RELATED PROFESSIONAL STUDIES | | CREDITS |
|-------------------------------------|-------------------------------------|----------------|
| ACCT1001 | Principles of Accounting I and Lab | 5.5 |
| ACCT1002 | Principles of Accounting II and Lab | 5.5 |
| CAR0005 | Career Planning | 0.5 |
| CAR1003 | Introduction to Career Management | 1.5 |
| FIT1000 | Introduction to Computers | 4.5 |
| FIT1020 | Microcomputer Applications | 4.5 |
| LAW2001 | The Legal Environment of Business I | 4.5 |
| MGMT1001 | Principles of Management | 4.5 |
| MRKT1001 | Principles of Marketing | 4.5 |

| GENERAL STUDIES | | |
|------------------------|---|-----|
| ECON1001 | Macroeconomics | 4.5 |
| ECON2002 | Microeconomics | 4.5 |
| ENG1001 | An Introduction to Literary Genres | 4.5 |
| ENG1020 | English Composition | 4.5 |
| ENG1021 | Advanced Composition and Communication | 4.5 |
| ENG1030 | Communication Skills | 4.5 |
| HIST2001 | World History to 1500 | 4.5 |
| LEAD2001 | Foundations of Leadership Studies | 4.5 |
| MATH1002 | A Survey of College Mathematics | 4.5 |
| MATH2001 | Statistics | 4.5 |
| PSYC2001 | General Psychology | 4.5 |
| SCI3010 | Environmental Science | 4.5 |
| SOC2001 | Sociology I | 4.5 |

| FREE ELECTIVE | | |
|---|--|-----|
| Two courses selected from offerings within the University | | 9.0 |

Total Credits **94.0**

NOTES: Students entering The Hospitality College must substitute ACCT1012 for ACCT1002, and must take HOSP1001 or FSM1001 and HOSP2030 for two free electives.

Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1010 or MATH1020.

Unless entering the Accounting program, students entering other College of Business programs must substitute ACCT1022 for ACCT1002. All students entering the College of Business must use one free elective to take FIT1020.

FOUR-YEAR OPTIONS:

- Accounting (see Page 54)
- Management (see Page 72)
- Marketing (see Page 75)

CONCENTRATIONS

Students may choose to focus their electives in any of the following three-course concentrations. Beyond the enrichment a concentration provides, students' transcripts will reflect commitment to a particular area which may be impressive to prospective employers.

Declaring Your Concentration

Interested students should consult with a counselor or their department chair and file the appropriate request form with Academic Services. Students may not select more than three concentrations per degree program.

COLLEGE OF BUSINESS

FINANCIAL SERVICES MANAGEMENT

Choose from the following courses to total 13.5 credits.

| COURSES | CREDITS |
|---|---------|
| ACCT2010 Personal Budgeting and Planning | 4.5 |
| ECON3040 Money & Banking | 4.5 |
| FISV2001 Introduction to Investments and Financial Planning | 4.5 |
| FISV2002 Mutual Funds | 4.5 |
| FISV3070 Series 7 Securities | 9.0 |

Total Credits 13.5

HUMAN RESOURCES MANAGEMENT

| COURSES | CREDITS |
|--|---------|
| LAW3065 Employment Law | |
| MGMT3050 Compensation & Benefits Management | 4.5 |
| MGMT4070 Human Resources Management Strategy | 4.5 |

Total Credits 13.5

OPERATIONS MANAGEMENT

| COURSES | CREDITS |
|---|---------|
| IBUS3050 Export Procedures & Practices | 4.5 |
| MGMT2040 Purchasing and Supply Chain Management | 4.5 |
| MGMT4050 Operations Management Strategy | 4.5 |

Total Credits 13.5

THE HOSPITALITY COLLEGE

As a condition of baccalaureate graduation, all students (except for Food Service Management majors from the College of Culinary Arts) enrolled in Hospitality College degrees must complete a three-course concentration during their junior and senior years.

When completing a concentration in The Hospitality College, students may not use required core courses (or their equivalent) from within their chosen major. Additionally, students may not apply the same course to different Hospitality College concentrations.

Students must have their advisor approve concentration choices, course selection and sequencing.

Hospitality majors have three concentration electives and three hospitality electives. Transfer students who transfer in three or more hospitality elective courses are not required to use their remaining electives toward a concentration.

ENTERTAINMENT MANAGEMENT

| COURSES | CREDITS |
|------------------------------------|---------|
| SEE2020 Event Management | 4.5 |
| SEE2030 The Entertainment Industry | 4.5 |
| SEE3045 Media Relations | 4.5 |

Total Credits 13.5

FOOD & BEVERAGE MANAGEMENT

| COURSES | CREDITS |
|--------------------------------------|---------|
| FSM3010 Beverage Service Management* | 4.5 |
| Choose two of the following: | |
| FSM3020 Dining Service Management | 4.5 |
| FSM3050 Beverage Appreciation | 4.5 |
| HOSP3060 Private Club Management | 4.5 |

Total Credits 13.5

* If FSM3010 is a required course in the student's major, the student will take FSM3050, Beverage Appreciation (for which FSM3010 is a prerequisite course), and choose two other courses from the list above.

**SALES, MEETING & EVENT
MANAGEMENT**

| COURSES | CREDITS |
|---|----------------|
| HOSP3020 Trade Show/Exposition Management | 4.5 |
| Choose two of the following: | |
| HOSP2011 Sales, Meeting & Event Management* | 4.5 |
| SEE2020 Event Management | 4.5 |
| SEE2030 The Entertainment Industry | 4.5 |
| SEE3045 Media Relations | 4.5 |

Total Credits 13.5

*If HOSP2011 is a required course in the student's major, the student will take SEE2020 and SEE3045.

SPORTS MANAGEMENT

| COURSES | CREDITS |
|---|----------------|
| LIT3040 Sports in Literature | 4.5 |
| SEE2015 Leadership in Recreation/Leisure Settings | 4.5 |
| SEE3020 Professional Sports Management | 4.5 |

Total Credits 13.5

SCHOOL OF ARTS & SCIENCES

GLOBAL PERSPECTIVES

| COURSES | CREDITS |
|-------------------------------------|----------------|
| LIT4030 Multi-Ethnic Literature | 4.5 |
| REL2001 Comparative World Religions | 4.5 |
| SOC2020 Culture and Food | 4.5 |

Total Credits 13.5

LEADERSHIP STUDIES

Choose any three of the following courses.

| COURSES | CREDITS |
|---|----------------|
| LEAD2001 Foundations of Leadership Studies | 4.5 |
| LEAD2010 Special Topics in Leadership | 4.5 |
| LEAD3010 Leadership Through Film and Literature | 4.5 |
| LEAD3020 Creative Leadership | 4.5 |
| PHIL3040 Ethics of Business Leadership | 4.5 |

Total Credits 13.5

LITERATURE

Choose any three of the following courses.

| COURSES | CREDITS |
|--|----------------|
| ENG1001 An Introduction to Literary Genres | 4.5 |
| LIT3015 Food in Film and Literature | 4.5 |
| LIT3040 Sports in Literature | 4.5 |
| LIT4030 Multi-Ethnic Literature | 4.5 |

Total Credits 13.5

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 in person with co-workers and guests
- attend and participate in laboratory and 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
- use commercial cleaning and sanitizing equipment and materials

The foregoing technical standards are essential to all programs of instruction in the College of Culinary Arts and also reflect industry requirements and standards.

THE HOSPITALITY COLLEGE

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 and by telephone
- 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 Management

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 and by telephone
- 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 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 house-keeping 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 The Hospitality College and also reflect industry requirements and standards.

Course Descriptions

GUIDE TO THE ALPHA-NUMERIC COURSE NUMBERING SYSTEM

Alphabetic Code Discipline

Alan Shawn Feinstein Graduate School

EVNT Event Leadership
GRAD Graduate Studies
TOUR Tourism Planning

Career Development

CAR Career Management

College of Business

ACCT Accounting
ADVC Advertising Communications
BUS Business
ECON Economics
ENTR Entrepreneurship
EQN Equine
FISV Financial Services Management
IBUS International Business
LAW Law
MGMT Management
MRKT Marketing
RTL Retail

College of Culinary Arts

BPA Baking & Pastry Arts
CUL Culinary Arts
NUTR Culinary Nutrition

The Hospitality College

FSM Food Service Management
HOSP Hospitality Management
IHTV International Hotel & Tourism
REC Recreation/Leisure Studies
SEE Sports/Entertainment/Event Management
THRP Therapeutic Recreation
TRVL Travel/Tourism

School of Arts & Sciences

ART Art
ENG English
ESL English Language Institute
FREN French
GER German
HIST History
LEAD Leadership Studies
LIT Literature
MATH Mathematics
PHIL Philosophy
PSCI Political Science
PSYC Psychology
REL Religion
RSCH Research
SCI Science
SOC Sociology
SPAN Spanish
SVL Service Learning

Alphabetic Code Discipline (continued)

School of Education

CFS Consumer and Family Studies
EDUC Education
SPED Special Education

School of Technology

CAD Computerized Drafting
CGRA Computer Graphics
CSIS Computer Science
ENGN Engineering
FIT Foundations in Technology
ITEC Information Technology
TECX Technology Experiential Education

Other

ABRD Academic International Programs
PHYS Physical Education
PSKL Performance Skill Test

Numeric Values

0001–0999 Non-credit and/or institutional credit courses
1000–1999 Introductory courses
2000–3999 Intermediate courses
4000–4999 Advanced courses
5000–6999 Graduate courses
7000–9999 Doctoral courses

First Digit

1 Freshman level
2 Sophomore level
3 Junior level
4 Senior level
5–6 Graduate level
7–9 Doctoral level

Miscellaneous

CS Denotes a career sampler course
GS Denotes a general studies course outside of the School of Arts & Sciences
H Denotes an honors course
HO Denotes an honors-option course
PT Denotes a course in which performance transcript skills are measured
SL Denotes a possible service learning module
WI Denotes a writing-intensive course

Career Development

CAREER MANAGEMENT

CAR0005 CAREER PLANNING

This is the second course in a series of three career management courses that students will participate in at the University. Students will further enhance their knowledge of career management topics such as career planning strategies, industry/segment exploration, experiential education options, job search techniques and skill development. Students will continue to use the Best Fit Career Management System as a resource and guide as they explore their options and work toward Best Fit Employment. Prerequisite: CAR1003. Quarter Credit Hours 0.5

CAR0010 CAREER MANAGEMENT CAPSTONE

This is the final in a series of three career management courses which focuses on preparing students in making the transition from college to career. Students continue to learn ways to enhance and customize their job search materials (resume, cover letter, portfolio and thank you letters) in order to market themselves effectively to employers. Various job search strategies and interview techniques are reinforced as the student continues to work toward achieving Best Fit Employment. Other topics include evaluating employment offers, personal financial management strategies, the benefits of graduate school and the services provided by the Career Development & Alumni Relations Office. Prerequisite: CAR0005. (PT) Quarter Credit Hours 1.0

CAR1003 INTRODUCTION TO CAREER MANAGEMENT

This is the first in a series of three career management courses that students will participate in at the University. Students will be introduced to various career management topics to help form a solid foundation for their success at the University and beyond. Emphasis is placed on self assessment, establishing individual career goals, identifying/researching career paths, developing self-marketing documents and building credentials in 10 major success categories. Students learn how to effectively maximize their use of the Best Fit Career Management System in finding Best Fit Employment. (PT) Quarter Credit Hours 1.5

College of Business

ACCOUNTING

ACCT1001 PRINCIPLES OF ACCOUNTING I AND LAB

Accounting I is designed to acquaint students with the nature and purpose of accounting. Students are introduced to the accounting cycle, where they identify, record and summarize accounting data, including the preparation of financial statements. Also included in the course is accounting systems design as it pertains to cash, accounts receivables and inventories. Corequisite: FIT1020. (HO) Quarter Credit Hours 5.5

ACCT1002 PRINCIPLES OF ACCOUNTING II AND LAB

Students are exposed to basic accounting procedures in the areas of fixed assets, partnerships, corporations, payroll, systems and controls, accounting principles and preparation of the statement of cash flows and

statement of cost of goods manufactured. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021; corequisite: FIT1020. (HO) Quarter Credit Hours 5.5

ACCT1005 THE ACCOUNTING FIELD

This introductory course provides an overview of the accounting field including its history and evolution. Emphasis is placed on national and international regulatory groups, government agencies, accounting organizations and professional certifications. Legal and ethical requirements are presented. The components of an annual report, accounting information systems and business organizational structures of for-profit and not-for-profit organizations are discussed. Quarter Credit Hours 4.5

ACCT1011 HOSPITALITY ACCOUNTING I AND LAB

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 and special journals, adjusting entries, the worksheet, financial statements and the closing process. The student will learn the complete accounting cycle for proprietorship and corporation forms of business. Quarter Credit Hours 5.5

ACCT1012 HOSPITALITY ACCOUNTING II AND LAB

This course is based on the Uniform System of Accounts as approved by the American Hotel & Motel Association. Comprehensive coverage is given to revenue and expense accounting, the periodic inventory method, preparation of departmental and corporate financial statements for a hotel, ratio analysis, accounting for intangible assets, and selective topics in property and equipment accounting and hospitality payroll. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021. Quarter Credit Hours 5.5

ACCT1021 BUSINESS ACCOUNTING I AND LAB

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 in 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. Quarter Credit Hours 5.5

ACCT1022 BUSINESS ACCOUNTING II AND LAB

The purpose of this course is to provide the student with an understanding of accounting for assets, liabilities and equity necessary in running a business and evaluating its operating results and financial condition employing various analytical methods and ratios. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021. Quarter Credit Hours 5.5

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. Quarter Credit Hours 4.5

ACCT2011 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: ACCT1002 or ACCT1012 or ACCT1022. (PT)
Quarter Credit Hours 4.5

ACCT2021 INTERMEDIATE ACCOUNTING I

This course provides an introduction to financial accounting basic theory, practice and developmental framework. Students will be exposed to certain assets such as cash, accounts receivable and inventories. Attention will be given to their valuation and impact on periodic net income and financial position. Prerequisite: ACCT1002. (PT)
Quarter Credit Hours 4.5

ACCT2022 INTERMEDIATE ACCOUNTING II

This course is a continuation of Intermediate Accounting I. Students will be 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: ACCT2021. (WI)
Quarter Credit Hours 4.5

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: ACCT2022. (HO) (PT)
Quarter Credit Hours 4.5

ACCT2031 COST ACCOUNTING I

This course provides an introduction to accounting in a manufacturing business. The traditional job and process costing procedures are studied as well as activity based costing. Other typical areas that are studied include cost behavior analysis and problems associated with manufacturing costs. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT)
Quarter Credit Hours 4.5

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. Prerequisites: ACCT1002 or ACCT1022, FIT1020 or FIT1030, or FSM2026 or TRVL1025.
Quarter Credit Hours 4.5

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. Prerequisites: ACCT1002 or ACCT1022 and MGMT1001.
Quarter Credit Hours 4.5

ACCT3025 HOSPITALITY FINANCIAL MANAGEMENT AND LAB

This course presents how accounting 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: ACCT1002 or ACCT1012.
Quarter Credit Hours 5.5

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: ACCT2023. (WI)
Quarter Credit Hours 4.5

ACCT3050 ADVANCED ACCOUNTING

Advanced Accounting is designed to provide the student with a sound foundation in partnership accounting and consolidated financial statements. Prerequisite: ACCT2023. (HO) (PT)
Quarter Credit Hours 4.5

ACCT3060 ACCOUNTING INFORMATION SYSTEMS

This course is designed to prepare students to utilize current technology in addition to planning for growth with new innovations in technology. The student will study several typical accounting information system application areas. Topics include the relationship between the organization's accounting information system and existing and planned future information architecture, the effects that new technology may have on the accounting information system, pertinent information systems control issues, documenting information systems, database management systems and e-Commerce. Prerequisite: ACCT3040.
Quarter Credit Hours 4.5

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: ACCT1002 or ACCT1022. (PT)
Quarter Credit Hours 4.5

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. Prerequisites: ACCT3040, ACCT3050, senior status.
Quarter Credit Hours 4.5

ADVERTISING COMMUNICATIONS**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: MRKT1001 or HOSP3050.
Quarter Credit Hours 4.5

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: ADVC1010. (PT)
Quarter Credit Hours 4.5

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: ADVC1011. (PT)
Quarter Credit Hours 4.5

ADVC3001 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 will be placed on developing strategies and the visualization of concepts. Prerequisite: ADVC1011. (PT) (WI)
Quarter Credit Hours 4.5

ADVC3003 ADVERTISING CAMPAIGNS

This advanced course for Marketing Communication majors 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. (WI)
Prerequisite: ADVC3001.
Quarter Credit Hours 4.5

BUSINESS**BUS3191 DIRECTED WORK EXPERIENCE I (A MODULE)**

The course is a classroom and externship/internship learning approach to general management studies involving human resources, marketing, operations/production and finance/accounting relative to the performance excellence process. Students get an overview of the modern quality movement and the Malcolm Baldrige National Quality Award criteria for Performance Excellence. Additional topics introduced include international organizational behavior, new decision-making methodology for business environments—specifically for industries—culture and protocol, regionally focused topics, and comparative economic studies. Emphasis is placed on analysis of organizational processes in general business management or the

four main functional areas—marketing, operations/production, human resources, finance/accounting—or students may choose a concentrated focus in one area. Prerequisite: 2.75 GPA, 90 credit hours completed.
Quarter Credit Hours 4.5

BUS3291 DIRECTED WORK EXPERIENCE I (B MODULE)

This course builds on the concepts introduced in BU3A91. Emphasis is again placed on analysis of the organizational processes in general business management or the four main functional areas—marketing, operations/production, human resources, finance/accounting—or students may choose a concentrated focus in one area. Additional topics are incorporated into the program to round out student comprehension and to interface with other disciplines such as international organizational behavior, new decision-making methodology for business environments—specifically for industries—culture and protocol, regionally focused topics, and comparative economic studies. Prerequisites: 2.75 GPA, BUS3191.
Quarter Credit Hours 4.5

BUS3391 DIRECTED WORK EXPERIENCE I (C MODULE)

This course continues the externship/internship learning from BU3B91. It provides students with additional exposure to general management studies involving human resources, marketing, operations/production and finance/accounting relative to the performance excellence process. Emphasis is placed on analysis of organizational processes in either general business management or the four main functional areas, marketing, operations/production, human resources, finance/accounting or a concentrated focus in one area. Additional topics are incorporated into the program to round out student comprehension and to interface with other disciplines such as international organizational behavior, new decision-making methodology for business environments, specifically for industries, culture and protocol, regionally focused topics, and comparative economic studies. Prerequisites: 2.75 GPA, BUS3291.
Quarter Credit Hours 4.5

BUS3092 DIRECTED WORK EXPERIENCE II

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences will revolve around a specific industry-based or a functional area-based project. Prerequisite: Permission of department chair.
Quarter Credit Hours 9.0

BUS3098 DIRECTED WORK EXPERIENCE III

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences will revolve around a specific industry-based or a functional area-based project. Prerequisite: Permission of department chair.
Quarter Credit Hours 13.5

BUS4089 EXPERIENTIAL EDUCATION

This course refers to the many choices that students have to experience the world of business firsthand. Generally students may use credits allocated to this course to satisfy requirements of co-ops, terms abroad, internships or practicum. Counseling with an academic advisor is suggested before considering this course. Prerequisite: Permission of academic advisor.
Quarter Credit Hours 13.5

COOPERATIVE EDUCATION

Co-op

Eligible students may apply for a Selective Career Cooperative Education assignment. These paid cooperative education assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of this term-long course, students will have a more global understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 credits of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.

Quarter Credit Hours (in parentheses):

BUS4093 Business Career Co-op (4.5)
BUS4096 Business Career Co-op (9.0)
BUS4099 Business Career Co-op (13.5)

ECONOMICS

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. (GS)
Quarter Credit Hours 4.5

ECON2002 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: ECON1001. (GS)
Quarter Credit Hours 4.5

ECON3040 MONEY & BANKING

The purpose of this course is to provide the student with a knowledge of the nature and functions of money and credit and how the banking system operates to regulate and control money and financial institutions. Prerequisite: ECON1001. (HO)
Quarter Credit Hours 4.5

FINANCIAL SERVICES MANAGEMENT

FISV2001 INTRODUCTION TO INVESTMENTS AND FINANCIAL PLANNING

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: ACCT1001 or ACCT1021. (PT)
Quarter Credit Hours 4.5

FISV2002 MUTUAL FUNDS

This course utilizes industry guest speakers and case studies to give students in-depth knowledge of mutual fund business and sales. Topics covered include the evolution of mutual funds, the role mutual funds play in society, federal and state regulatory oversight, marketing and distribution, portfolio management, and retirement planning. This course is specifically of interest to those students who wish to obtain a NASD Series 6, 63 securities license, or who plan on pursuing a career in the financial services industry. Prerequisite: ACCT1002 or ACCT1022. (PT)
Quarter Credit Hours 4.5

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: ACCT1002 or ACCT1012 or ACCT1022. (PT)
Quarter Credit Hours 4.5

FISV3070 SERIES 7 SECURITIES

This course prepares students to sit for the NASD Series 7 examination or who plan on pursuing a career in the financial services industry. The Series 7 exam qualifies people interested in gaining employment as a General Securities Registered Representative, which enables an 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: FISV2001.
Quarter Credit Hours 9.0

INTERNATIONAL BUSINESS

IBUS1001 FOUNDATIONS OF BUSINESS

This course introduces students to international business by exploring a broad spectrum of business activities. The course focuses on the multiple environments which effective international managers must understand. The course surveys issues in marketing, human resources management, production and operations in the global environment.
Quarter Credit Hours 4.5

IBUS3050 EXPORT PROCEDURES & PRACTICES

This course will provide students with the basic body of knowledge and mechanics that are needed to successfully undertake and explore every avenue of exporting. A description of the essentials as well as the parameters of exporting will be given. The course applies to an entrepreneurial export situation, to businesses expanding through foreign sales, and to companies simply trying to improve the operations of an existing export department. The emphasis on finance stems from the experience that frequently, a successful export effort is unnecessarily blocked or frustrated by finance problems. Such problems can arise from accumulating foreign receivables or the additional working capital

required to handle the extra large sales that exporting often generates. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT)
Quarter Credit Hours 4.5

IBUS4099 INTERNATIONAL BUSINESS EXPERIENCE

This course is spent traveling and studying on a continent other than the United States. During the term students engage in pre-departure course work before embarking on a three-to-four week immersion into a number of foreign business settings and cultural markets. Faculty with in-depth knowledge of international regions guide students through a rigorous, intense study and travel experience to increase students' global awareness and cross-cultural perceptions as they relate to international business affairs. Upon arrival at their international destination, students study a variety of different businesses, both and local and international, under the supervision of the experienced faculty members.

Eligible students are expected to apply for Summer Term Abroad (ABRD4089), Co-op (BUS4089) or Summer Work Abroad Program (IBUS4020, BUS4086). Those not qualified will take three additional career electives from the College of Business, one of which must be an International Business course.
Quarter Credit Hours 13.5

LEGAL STUDIES

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 will be 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. (HO)
Quarter Credit Hours 4.5

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.
Quarter Credit Hours 4.5

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 will be 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: LAW2001 or LAW2010. (HO)
Quarter Credit Hours 4.5

LAW3065 EMPLOYMENT LAW

This is an upper-level elective course in the legal concept of discrimination and its social, cultural, political and

ethical meaning. The primary focus is on employment discrimination and the various legal responses to it, including Title VII, applications of the 14th Amendment, state laws and administrative regulations. Students will focus on the notion of "difference," and how that notion constructs legal categories and meanings. Sexual harassment, affirmative action, the Americans with Disabilities Act and law involving sexual orientation will be studied in depth as special cases. Prerequisite(s): LAW2001 or LAW2010 or both LAW1060 and LAW3020.
Quarter Credit Hours 4.5

MANAGEMENT

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 the various aspects of management.
Quarter Credit Hours 4.5

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.
(HO) (PT) (SL) (WI)
Quarter Credit Hours 4.5

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.
Quarter Credit Hours 4.5

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: MGMT1001. (PT)
Quarter Credit Hours 4.5

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: MGMT1001. (PT)
Quarter Credit Hours 4.5

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 will be required to show their understanding of these technologies. Students will also be exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises. Prerequisite: MGMT1001.
Quarter Credit Hours 4.5

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. Prerequisites: MGMT2030, MATH2001. (PT)
Quarter Credit Hours 4.5

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: MGMT2001. (PT)
Quarter Credit Hours 4.5

MGMT3060 HUMAN RESOURCES TRAINING & 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: MGMT2001. (PT)
Quarter Credit Hours 4.5

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: MATH2001. (PT)
Quarter Credit Hours 4.5

MGMT4020 STRATEGIC MANAGEMENT

This course deals with environmental analysis, strategy formulation, strategy implementation and evaluation and control, all with an enterprise view of the firm. Students learn via team projects and case studies. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: ACCT3020 or ACCT3023. (PT)
Quarter Credit Hours 4.5

MGMT4030 SENIOR MANAGEMENT SEMINAR

This course sharpens analytical skills and decision making, polishes business communications, and enhances teamwork abilities. The course is designed as a seminar in the truest sense, as the onus for success rests heavily on the student. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: MGMT4020. (PT)
Quarter Credit Hours 4.5

MGMT4040 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 the theoretical and conceptual background contained in earlier courses, such as MGMT2020. Prerequisite: Senior status. (PT)
Quarter Credit Hours 4.5

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. Prerequisites: MGMT2030, MGMT4020.
Quarter Credit Hours 4.5

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. Prerequisites: MGMT2001, MGMT3060.
Quarter Credit Hours 4.5

MGMT4089 MANAGEMENT CAREER FOCUS

Management majors complete experiential education requirements via co-op or summer work abroad program. These options can include individual or group work as part of an ongoing business operation.
Quarter Credit Hours 13.5

MARKETING

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. (WI)
Quarter Credit Hours 4.5

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: HOSP3050 or MRKT1001. (WI)
Quarter Credit Hours 4.5

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. (PT)
Quarter Credit Hours 4.5

MRKT2020 BUSINESS TO BUSINESS MARKETING

The course is a study of business-to-business marketing, marketing of services and channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of business.

Prerequisite: HOSP3050 or MRKT1001.

Quarter Credit Hours 4.5

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: MRKT1001. (WI)

Quarter Credit Hours 4.5

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: HOSP3050 or MRKT1001.

Quarter Credit Hours 4.5

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. Prerequisites: HOSP3050 or MRKT1001, and junior status. (WI)

Quarter Credit Hours 4.5

MRKT3040 E-COMMERCE

This course focuses on the development and management of electronic marketing strategies through interactive media and on-line channel networks. Emphasis will be placed on three distinct classes of e-commerce applications: business-to-consumer, business-to-business, and intra-organizational. Prerequisite: HOSP3050 or MRKT1001. (PT)

Quarter Credit Hours 4.5

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. Prerequisites: MATH2001, MRKT2050, junior status. (WI)

Quarter Credit Hours 4.5

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. Prerequisites: HOSP3050 or MRKT1001, junior status. (PT)

Quarter Credit Hours 4.5

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. Prerequisites: HOSP3050 or MRKT1001 and junior status. (HO) (PT)

Quarter Credit Hours 4.5

MRKT4076 MARKETING EXTERNSHIP

This course provides students with the opportunity to apply basic knowledge in an actual work environment either within or outside the University. Students work for project managers under the guidance of faculty members. To be eligible, students must maintain a 2.0 grade point average and maintain a clean record of behavior as defined by the Student Code of Conduct.

Prerequisite: 120 quarter credits completed.

Quarter Credit Hours 9.0

RETAIL**RTL1005 RETAILING**

This course is designed to introduce the student to the field of retailing. Emphasis is placed on the skills necessary to successfully open and operate a retail store in an ever-changing local and national retail environment. Basic principles of retail operations and management styles are incorporated into this course. This course is an important stepping stone towards a position in a retail executive training program.

Quarter Credit Hours 4.5

RTL1010 TEXTILES

This course is an overview of the production and utilization of fibers, yarns and fabrics. Emphasis is placed on the performance of textiles for specific end uses. (PT)

Quarter Credit Hours 4.5

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.

Quarter Credit Hours 4.5

RTL1050 VISUAL MERCHANDISING

This course is an overview of the field of visual merchandising. Emphasis is placed on the importance of store image, color and composition, types of displays, and fixtures. Other topics include the use of mannequins, mannequin alternatives, signage and graphics, and floor plans.

Quarter Credit Hours 4.5

RTL2063 RETAIL INDUSTRY SEMINAR

This course is offered in three components. One component is devoted to the mathematics of merchandising with its ramifications and effects on profitability and terms of sale. The second component is presented in seminar and case study format where students explore the importance of decision making and its effects at all levels of the retail industry. Students are encouraged to examine personal and professional goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and begin planning career opportunities for the future. The third component is a community service learning experiential component that provides students with an opportunity to use skills acquired in their academic programs while working in local public service. Prerequisites: RTL1005, RTL1020. (PT) (WI) Quarter Credit Hours 4.5

RTL2099 RETAIL EXTERNSHIP

This course integrates the knowledge students have gained through academic classes with the attitudes and skills needed to apply the theory in the retail environment. Students will gain academic credit, develop professional skills, build a resumé and create portfolio items while serving in a paid or unpaid employment situation. Students will work a minimum of 270 hours per term on a schedule established by the employer, the student and the academic advisor. Prerequisite: RTL1005. Quarter Credit Hours 9.0

College of Culinary Arts

BAKING & PASTRY ARTS

BPA1100 INTRODUCTION TO BREAD & ROLLS

The student is introduced to the techniques in preparation of assorted breads: quick breads, yeast-raised laminated doughs and enriched doughs for the bakeshop. The student is also introduced to formulation and calculating baker's mathematics, the basic techniques for producing straight doughs, and breads with preferments. The use of baking equipment, scaling, shaping techniques, inventory control and sanitation are covered. (HO) Quarter Credit Hours 7.5

BPA1200 CLASSICAL FRENCH PASTRIES

This course is designed to give the student fundamental working knowledge of the traditional methods of producing puff pastry, paté à choux and creams. Fundamentals of production and finishing techniques are introduced. This course concentrates on the practical techniques of platter design and presentations. (HO) Quarter Credit Hours 7.5

BPA1300 HOT AND COLD DESSERT PRESENTATIONS

This course covers the basic techniques and presentations of traditional American and international desserts. The emphasis is on pies, fruit desserts, baklava and strudel, frozen desserts, and cheesecake. The daily presentations of desserts focuses on individual plating. (HO) Quarter Credit Hours 7.5

BPA1400 INTRODUCTION TO CAKE DECORATING AND PETITS FOURS

The course is designed to expose students to the proper procedure for producing cakes. Emphasis will be placed on the numerous different types of cakes

and fillings. Time will also be spent on specialty cakes such as birthday cakes and wedding cakes. Petits fours will also be introduced to the students. (HO) Quarter Credit Hours 7.5

BPA2100 ADVANCED CAKE DECORATING & CLASSICAL FRENCH TORTES

This course covers classical cakes designs as well as contemporary cake decorating techniques. To complement these items, students are shown the diversity of mousses and how they are utilized in the industry. The last section will introduce the student to making marzipan showpieces. Prerequisites: BPA1400 and sophomore status. (HO) (PT) Quarter Credit Hours 7.5

BPA2200 CHOCOLATE AND SUGAR ARTISTRY & SHOWPIECES

During this course, students will practice, using several methods, the proper chocolate tempering procedure. Hand-dipped and molded chocolate candies (pralines) will be produced, utilizing a variety of different chocolates, fillings, manufacturing and decorating techniques. Students will design and create centerpieces and showpieces using mediums such as: chocolate, pastillage, royal icing, and poured and pulled sugar. Prerequisite: Sophomore status. (HO) Quarter Credit Hours 7.5

BPA2276 PASTRY ARTS EXTERNSHIP

The Baking & Pastry Arts Externship provides students with the opportunity to prepare baked items and other desserts and pastries in large quantities. Upon completion of this course, students will have a better understanding of commercial operations. Prerequisite: Completion of all freshman level coursework. Quarter Credit Hours 15.0

BPA2296 PASTRY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this hands-on experience. Prerequisite: Completion of all freshman level coursework. Quarter Credit Hours 15.0

CULINARY ARTS

CUL1315 STOCKS, SAUCES AND SOUPS

Students are introduced to cooking techniques of simmering and boiling. Lecture, demonstration and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment will be emphasized. (HO) (PT) Quarter Credit Hours 3.0

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 will be prepared and take the Federation of Dining Room Professional Associate Certification (FDRP) exam as an outcome assessment. (HO) (PT) Quarter Credit Hours 3.0

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. (HO) (PT)
Quarter Credit Hours 3.0

CUL1345 INTRODUCTION TO BAKING & PASTRY

Production will include basic breads and rolls, starting with mixing, proofing and proper baking temperatures, 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. (HO)
Quarter Credit Hours 3.0

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. (HO) (PT)
Quarter Credit Hours 3.0

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, coffee and tea. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student becoming certified in an industry recognized alcohol training intervention procedures program. (HO) (PT)
Quarter Credit Hours 3.0

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 entrées, vegetables and grains. (HO) (PT)
Quarter Credit Hours 3.0

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. (HO) (PT)
Quarter Credit Hours 3.0

CUL1395 PURCHASING AND PRODUCT 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. (HO)
Quarter Credit Hours 3.0

CUL1405 SKILLS OF MEATCUTTING

Purchasing, receiving, evaluating and proper storage procedures will be discussed. Emphasis is placed on primal and sub-primal cuts, federal inspections, grading, yields, and the classification of meats, poultry and game. Laboratory activities include hands-on fabrication of pork, beef, poultry and lamb. (HO)
Quarter Credit Hours 3.0

CUL2176 CULINARY ARTS EXTERNSHIP

Culinary Arts Externship provides students with a "hands-on" learning experience in preparing and serving food and beverages in diverse industry work settings. Selected students will be exposed to various culinary arts settings with permission of the dean of the College of Culinary Arts. Academic credit is awarded for this experience. Prerequisite: Completion of all freshman level coursework.
Quarter Credit Hours 15.0

CUL2215 GARDE MANGER

Students will be introduced to modern and traditional techniques in the preparation of cold entrées, pâtés, terrines, galantines, chaud-froid and ice carving. Students plan, organize and set up buffets. This course also concentrates on the practical techniques of platter design and presentations. Prerequisite: Sophomore status. (HO)
Quarter Credit Hours 3.0

CUL2225 CLASSICAL FRENCH CUISINE

Students are introduced to the preparation of Cuisine Classique. Techniques learned in freshman culinary classes are applied and refined. Emphasis is placed on French menu terminology, techniques and sauces. Prerequisite: Sophomore status. (HO) (PT)
Quarter Credit Hours 3.0

CUL2235 ADVANCED DINING ROOM PROCEDURES

Students are exposed to advanced table service techniques, tableside preparation, the importance of team service and guest satisfaction. Students apply team service utilizing primarily French and Russian service. Students are introduced to French, Italian, and German wines and the laws regulating them. Students gain experience in cash operational procedures, and are introduced to forecasting sales and merchandising. Prerequisites: CUL1325, sophomore status. (HO)
Quarter Credit Hours 3.0

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, Malaysia, Pakistan, the Middle East, Northern Africa, Greece, Turkey, Italy, Spain, Portugal, the Caribbean, Central America and South America are explored. Prerequisite: Sophomore status. (HO)
Quarter Credit Hours 3.0

CUL2255 ADVANCED PATISSERIE/DESSERT

Emphasis will be 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. Prerequisites: CUL1345, sophomore status. (HO)
Quarter Credit Hours 3.0

CUL2286 CULINARY ARTS INTERNATIONAL EXCHANGE

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland's most prestigious hotels. The educational learning takes place in regional education centers.

The France International Exchange program takes place at Ecole Superieure de Cuisine en Française. The academic curriculum develops a student's practical and cognitive skills through the planning and preparation of entire meals. Cultural culinary experiences enhance the program through various field trips, seminars and demonstrations. Prerequisite: Completion of all freshman level coursework.
Quarter Credit Hours 15.0

CUL2296 CULINARY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings in the U.S. and internationally. Selected students are exposed to various culinary and pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Students must have a minimum GPA of 2.75 to participate in co-op. Academic credit is awarded for this "hands-on" experience. Prerequisite: Completion of all freshman level coursework.
Quarter Credit Hours 15.0

FOOD SERVICE MANAGEMENT

FSM1055 BAKING FORMULA TECHNOLOGY

This course introduces the principles of food science and technology as they apply to baking and pastry arts. Scientific method is used to explore pastry ingredients and their behavior in product preparation and storage. Emphasis is placed on formulation, ingredients and sensory. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO)
Quarter Credit Hours 4.5

FSM1060 FOOD SAFETY AND SANITATION MANAGEMENT

Students will explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (HO)
Quarter Credit Hours 2.0

FSM2025 FOOD & 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: MATH0001 or placement. (HO) (WI)
Quarter Credit Hours 4.5

FSM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROLS

This is a course designed to acquaint the student with the various segments of the food service industry, the understanding of how a professional menu is developed, the major areas of cost and sales, and the control needs within each of these areas. Emphasis is placed upon budgeting and computer assisted control. Prerequisite: MATH0001 or placement. (HO)
Quarter Credit Hours 4.5

FSM2050 PERSONALIZED NUTRITION MANAGEMENT

This course will emphasize the principles of nutrition, the six basic nutrients and related health concepts. Various eating behaviors, recommended dietary intakes, and tools for diet planning will be explored. Students will create an in-depth computerized personalized

nutrient profile, which will be self-analyzed for nutritional adequacy. (HO) (SL)
Quarter Credit Hours 4.5

The Hospitality College

COOPERATIVE EDUCATION

Co-op

Eligible students may apply for a Selective Career Cooperative Education assignment. These paid cooperative education assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of this term-long course, students will have a more global understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 credits of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.

Quarter Credit Hours (in parentheses):

HOSP4079 International Hospitality Career Co-op (13.5)
HOSP4093 Hospitality Career Co-op (4.5)
HOSP4096 Hospitality Career Co-op (9.0)
HOSP4099 Hospitality Career Co-op (13.5)

FOOD SERVICE MANAGEMENT

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 will also be examined in commercial, industrial and institutional areas of food service.
Quarter Credit Hours 4.5

FSM1060 FOOD SAFETY AND SANITATION MANAGEMENT

Students will explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (HO)
Quarter Credit Hours 2.0

FSM1070 FOODS I

This course is designed to introduce the students to standard operating procedures used in the food service industry. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen equipment and products. Corequisite: FSM1060.
Quarter Credit Hours 4.5

FSM2026 FOOD & BEVERAGE CONTROLS

This introductory course is designed to introduce the student to standards and procedures that increase the

profitability of food and beverage operations in any industry setting through controlling cost and maximizing sales. Emphasis is placed on the operating cycle of control, forecasting and budgeting. Prerequisite: MATH1002 or higher. (PT)
Quarter Credit Hours 4.5

FSM2040 GUEST SERVICE SYSTEMS

This introductory course is a study of guest services within the hospitality industry. Emphasis is placed on development of service standards, staffing requirements, merchandising and fiscal accountability. Students will take the Training for Intervention Procedures (T.I.P.S.) certification examination as part of this course. Prerequisites: FSM1001 or HOSP1001 or SEE1001.
Quarter Credit Hours 4.5

FSM2060 FOOD PREPARATION MANAGEMENT

This intermediate level course will combine the fundamentals of food theory with hands-on small quantity food production. The student will demonstrate the basic operational procedures within a food service operation through theory, demonstration and production. Prerequisites: FSM1060, FSM1070.
Quarter Credit Hours 9.0

FSM2080 FOOD SERVICE OPERATIONS

This intermediate level course is designed to complete the students' foundation in purchasing and food & beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students will also develop income statements and use spreadsheets to analyze food and beverage operations. Prerequisites: ACCT1012, FSM1070.
Quarter Credit Hours 4.5

FSM2098 FOOD SERVICE MANAGEMENT EXTERNSHIP

This course is a requirement for all students in the Food & Beverage Management and Restaurant Management associate degree programs. This externship provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front- and back-of-the-house operations. Prerequisite(s): CUL1325 or FSM1070 or FSM2040. (SL)
Quarter Credit Hours 13.5

FSM3001 THE MANAGEMENT OF FOOD SERVICE SYSTEMS

Students will 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. This course is intended to prepare students to apply sound management principles to situations encountered within the hospitality industry. Prerequisite: BPA2276 or BPA2296 or CUL2276 or CUL2286 or CUL2296 or HOSP1010. (PT)
Quarter Credit Hours 4.5

FSM3010 BEVERAGE SERVICE MANAGEMENT

This intermediate course will introduce the student to the history of the beverage industry as well as production and classification of beverage alcohol. Furthermore, the student will be introduced to the sales, service and control systems of the beverage industry. Responsible beverage service will be stressed. The student will have an opportunity to sit for a responsible beverage service certification examination. Prerequisite: FSM2026 or FSM2080 or FSM3001.
Quarter Credit Hours 4.5

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. Prerequisites: FSM2026, FSM2080.
Quarter Credit Hours 4.5

FSM3050 BEVERAGE APPRECIATION

This advanced course will refine the student's knowledge of beverages served in a variety of hospitality operations. Emphasis will be placed on beverage sensory perception and food pairings. Students will develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages will be examined. Prerequisite: FSM3010 or taken concurrently.
Quarter Credit Hours 4.5

FSM3070 CONTEMPORARY ISSUES IN THE FOOD SERVICE INDUSTRY

This upper-level course focuses on the current issues impacting the food service industry. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics change on a term-by-term basis. Prerequisite: FSM2098 or FSM3001. (WI)
Quarter Credit Hours 4.5

FSM4060 HOSPITALITY OPERATIONS MANAGEMENT

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation. Prerequisite: FSM2080 and senior status. (PT)
Quarter Credit Hours 9.0

FSM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisite: FSM2098 or FSM3001, senior status. (PT)
Quarter Credit Hours 4.5

HOSPITALITY MANAGEMENT

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. (CS)
Quarter Credit Hours 4.5

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 will focus on all aspects of the unique relationship between the front office and other depart-

ments in the hotel. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001.
Quarter Credit Hours 4.5

HOSP1011 HOSPITALITY INFORMATION TECHNOLOGY

This is an introductory course in information systems in the hospitality industry. This course focuses on property management systems, Internet/ Intranet systems and other forms of technology. Prerequisite: HOSP1010.
Quarter Credit Hours 4.5

HOSP2011 SALES, MEETING & EVENT MANAGEMENT

This course familiarizes students with the scope of sales, meeting and event management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: CUL1325 or FSM2040 or SEE2020.
Quarter Credit Hours 4.5

HOSP2030 HOSPITALITY HUMAN RESOURCE AND DIVERSITY LEADERSHIP

The line manager in today's increasingly diverse workforce requires new skills. Many of today's service operations have no human resource department. This course will develop managerial competencies necessary to lead the ever-changing service industry workforce. Prerequisite: Sophomore status. (HO) (PT)
Quarter Credit Hours 4.5

HOSP2098 HOTEL EXTERNSHIP

This externship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments will incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts. Students need to see their respective dean for admission procedures to this course. Prerequisites: FSM1070, FSM2040, HOSP1011.
Quarter Credit Hours 13.5

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: FSM3001 or HOSP2011 or SEE2020.
Quarter Credit Hours 4.5

HOSP3050 HOSPITALITY STRATEGIC MARKETING

This is an upper-level course dealing with the broad scope of hospitality marketing placing emphasis 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. (HO) (PT)
Quarter Credit Hours 4.5

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: FSM1001 or HOSP1001 or SEE1001 or A.S. degree in Culinary Arts or Baking & Pastry Arts.
Quarter Credit Hours 4.5

HOSP3070 CONTEMPORARY ISSUES IN THE HOTEL/RESTAURANT INDUSTRY

This upper-level course focuses on the current issues impacting hospitality management. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics may change on a term-by-term basis. Prerequisite: HOSP2098.
Quarter Credit Hours 4.5

HOSP3191/HOSP3291/HOSP3391 DIRECTED WORK EXPERIENCE I

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of these experiences will revolve around a specific industry-based project. Prerequisite: Approval of the dean.
Quarter Credit Hours 4.5

HOSP3092 DIRECTED WORK EXPERIENCE II

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of the experience will revolve around a specific industry-based project. Prerequisite: Approval of the dean.
Quarter Credit Hours 9.0

HOSP3098 DIRECTED WORK EXPERIENCE III

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of the experience will revolve around a specific industry-based project. Prerequisite: Approval of the dean.
Quarter Credit Hours 13.5

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. Prerequisites: ACCT3025, HOSP3050.
Quarter Credit Hours 4.5

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

IHTV3010 INTERNATIONAL HOSPITALITY MANAGEMENT

The purpose of this intermediate course is to acquaint students with the skills of a global hospitality manager, where students study principles of international hospitality management: marketing, human resource management, financial issues and operational risk management. An historical approach is taken in exploring the development of multinational hospitality corporations. Prerequisites: HOSP2030, HOSP3050 (corequisite).
Quarter Credit Hours 4.5

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

SEE1001 INTRODUCTION TO SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

This course introduces students to the sports/entertainment/event management field. Emphasis is on the historical development, organizational structure and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers, performing arts centers and stadiums will also be discussed.

Quarter Credit Hours 4.5

SEE2010 FACILITIES OPERATIONS

This course introduces students to the functions, procedures and systems necessary to plan, develop, operate and maintain indoor/outdoor sport and recreation facility environments. Emphasis is on the importance of the facility manager's role in maintaining the physical plant and grounds for maximum safety, comfort and profitability. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001. (HO) (PT)

Quarter Credit Hours 4.5

SEE2015 LEADERSHIP IN RECREATION/LEISURE SETTINGS

This course will explore leadership qualities, styles and group dynamics. Students will examine a selection of program activities and guidelines for presenting and developing them effectively. Focus will be on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing will be discussed.

Quarter Credit Hours 4.5

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. (HO) (PT)

Quarter Credit Hours 4.5

SEE2030 THE ENTERTAINMENT INDUSTRY

This course is designed to provide students 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 will also be discussed. Prerequisite: SEE1001 or HOSP1001 or TRVL1001 or FSM1001 or FSM3001. (PT)

Quarter Credit Hours 4.5

SEE3010 TICKET SALES AND OPERATIONS

This course introduces students to the ticketing operation of a major facility. The course concentrates on the sales, marketing and merchandising of the facilities inventory. Emphasis is placed on day-to-day management procedures and the technology utilized to control this box office inventory. Prerequisites: FSM2026, SEE2010. (HO) (PT)

Quarter Credit Hours 4.5

SEE3020 PROFESSIONAL SPORTS MANAGEMENT

This course focuses on the management and issues related to professional sports enterprises. Emphasis is placed on the theoretical foundations of professional

sports and the application of management principles in the industry.

Quarter Credit Hours 4.5

SEE3045 MEDIA RELATIONS

This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies will be utilized in a laboratory environment. Emphasis will be placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations. Prerequisites: ENG1021 or ENG1921, ENG1030.

Quarter Credit Hours 4.5

SEE3070 CONTEMPORARY ISSUES IN THE SPORTS/ENTERTAINMENT/EVENT INDUSTRY

This course identifies current trends and issues, and examines how they affect the management and operation of sports/entertainment/event entities. Students focus their study on the interdependence of sports, entertainment and events within the hospitality industry as a whole. Prerequisites: SEE2010, SEE2020, SEE2030.

Quarter Credit Hours 4.5

SEE4050 PUBLIC ASSEMBLY FACILITY MANAGEMENT

This course integrates the various operational functions of public assembly facilities. Students focus on advanced management principles, practices and methods.

Prerequisites: HOSP3050 or MRKT1001, SEE3070. (PT)

Quarter Credit Hours 4.5

SEE4060 RECREATION/LEISURE MANAGEMENT SEMINAR

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student. Prerequisites: ACCT3020 and either HOSP3050 or MRKT1001. (PT)

Quarter Credit Hours 4.5

SEE4099 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT EXTERNSHIP

This senior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting. Prerequisite: SEE4050.

Quarter Credit Hours 13.5

TRAVEL-TOURISM

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 will be placed on organizational concepts.

Quarter Credit Hours 4.5

TRVL3030 INTERNATIONAL POLICIES OF TOURISM

This is an intermediate-level course which 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: TRVL3010.

Quarter Credit Hours 4.5

TRVL3050 MANAGING NEGOTIATIONS IN THE SERVICE INDUSTRY

This intermediate-level course explores a variety of travel and tourism negotiations and interactions ranging from cooperative to competitive, two-person to large-group negotiations, as well as equal and unequal power positions. It offers the skills necessary to recognize situations, within the travel-tourism industry, which call for bargaining. The process involved in negotiations is discussed, and how to analyze, plan and carry out a successful negotiation. Prerequisite: Junior status. (PT)
Quarter Credit Hours 4.5

School of Arts & Sciences

ENGLISH**ENG0001 WRITING WORKSHOP**

This course fulfills the University's graduation writing requirement. Students review sentence structure, paragraph development and essay organization with the goal of applying these skills to the classroom and the workplace. Prerequisite: PT writing skills evaluated at the "developing" level.
Quarter Credit Hours 0.0

ENG1001 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. (SL) (WI)
Quarter Credit Hours 4.5

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 as well as more informative and research-based writing. Research techniques and MLA documentation are covered. Class work includes lecture, writing workshops, and peer critique. Course requirements include a memoir, profile, rhetorical analysis essay, informative report, correspondence, collaborative writing project and final exam. (WI)
Quarter Credit Hours 4.5

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, and 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. At the end of the course, in addition to a final exam, students present a representative portfolio of their writing. Prerequisite: ENG1020. (PT) (WI)
Quarter Credit Hours 4.5

ENG1030 COMMUNICATION SKILLS

This is an introductory course which 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 will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (PT)
Quarter Credit Hours 4.5

ENG1901 20TH CENTURY: A MULTIDISCIPLINARY APPROACH

Through the study of 20th century literary works, fine arts, humanities, and social and political sciences, this multidisciplinary honors course explores the relationship between modern world literature and its historical, social and political contexts. Short fiction, poetry, drama and essay are used as vehicles for exploring major movements, trends and events of the 20th century. Themes of racial, ethnic and gender identity, political oppression, and/or war are explored. Emphases vary. (SL) (WI)
Quarter Credit Hours 4.5

ENG1920 HONORS ENGLISH COMPOSITION

This honors-level composition course takes a problem-centered approach to writing. Through readings, class discussions, and written assignments, students engage in an in-depth exploration of contemporary problems, their causes, effects and possible solutions. Assignments range from creative personal narratives and social criticism pieces to analysis of causes and effects, culminating in a formal research-based proposal. Critical thinking and research skills are sharpened as students locate, evaluate and incorporate a variety of sources into their papers. (WI)
Quarter Credit Hours 4.5

ENG1921 HONORS ADVANCED COMPOSITION AND COMMUNICATION

This reading-based and issue-centered honors-level course is designed to improve students' writing, critical thinking, and public speaking skills to compose and present orally effective arguments on major public controversies. Through reading and analyzing opposing viewpoints, students form an educated opinion about a controversy and learn effective ways to develop an argument. Students conduct both primary and secondary research, keep a research notebook, compile an annotated bibliography, write an extensive research paper, and present it to the class in the form of a panel discussion. A publication project is required at the end of the term. Prerequisite: ENG1920. (PT) (WI)
Quarter Credit Hours 4.5

ENG1930 HONORS COMMUNICATION SKILLS

This is an honors introductory course which 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 will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. The one-credit Feinstein Reading and Writing About Community Service course (SVL1001) is offered during the last 10 class sessions of this course. See Page 18 for more information. (PT) (SL)
Quarter Credit Hours 4.5

ENG3030 INTRODUCTION TO FOOD WRITING

This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and Web sites. 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. (HO) (WI)
Quarter Credit Hours 4.5

FRENCH

FREN1001 CONVERSATIONAL FRENCH I

This course is an introduction to the French language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication.
Quarter Credit Hours 4.5

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: FREN1001 or equivalent placement score.
Quarter Credit Hours 4.5

FREN1003 CONVERSATIONAL FRENCH 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: FREN1002 or equivalent placement score.
Quarter Credit Hours 4.5

HISTORY

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: Sophomore status. (HO)
Quarter Credit Hours 4.5

LEADERSHIP STUDIES

LEAD2001 FOUNDATIONS OF LEADERSHIP STUDIES

This course delineates the principles that are important in the development of a leader for the 21st century. Discussion of the role and function of a leadership position will include an in-depth analysis and study of needs impacting individuals, organizations and society. Ten hours of community service is an integral requirement of this course. Prerequisite: Sophomore status. (HO) (SL)
Quarter Credit Hours 4.5

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), Power and Leadership

(LEAD2012), Entrepreneurial, Business and Religion.
Prerequisite: LEAD2001.
Quarter Credit Hours 4.5

LEAD3010 LEADERSHIP THROUGH FILM AND LITERATURE

This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LEAD2001 or SEE2015 or permission of instructor. (WI)
Quarter Credit Hours 4.5

LEAD3020 CREATIVE LEADERSHIP

Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and to 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 will allow each student to experience personal growth and to influence the growth of others. Prerequisite: LEAD2001 or LEAD2901 or SEE2015 or permission of instructor. (HO) (WI)
Quarter Credit Hours 4.5

LITERATURE

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 will focus on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students will develop the critical skills necessary to increase their understanding of the experience of film and literature. Prerequisite: Sophomore status. (HO) (WI)
Quarter Credit Hours 4.5

LIT3040 SPORTS IN LITERATURE

This course focuses on the significant inspiration of athletic endeavors upon the literary imagination. Writers of fiction and nonfiction, prose writers and poets have discovered in the athletic experience a useful metaphor to express the very purpose and meaning of life. This course is designed to acquaint students with the essence of games as myth and metaphor, and examines the place of athletics in society as well as the social, political and economic implications of sports. Prerequisite: Sophomore status. (WI)
Quarter Credit Hours 4.5

LIT4030 MULTI-ETHNIC LITERATURE

This course presents a survey of literature including short stories, poetry and novel excerpts by a variety of ethnic groups. Emphasis will be 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 literature, students will compare and contrast the language, values and beliefs of many countries as well as appreciate the common themes that unite people across the globe. Prerequisite: Sophomore status. (SL) (WI)
Quarter Credit Hours 4.5

MATHEMATICS

MATH0001 MATHEMATICS LAB

Students are assigned to this course based on placement tests given prior to taking MATH1002 or MATH1020. 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. Quarter Credit Hours 1.5 (Institutional)

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, and the rudiments of college algebra. Prerequisite: MATH0001 or placement. (HO) (PT) Quarter Credit Hours 4.5

MATH1020 COLLEGE ALGEBRA

This course provides students with a working knowledge of the basic elements of college algebra. Topics covered include functions, exponents and radicals, the solution of linear and quadratic equations, inequalities, matrices and systems of linear equations. Prerequisite: MATH0001 or placement. (HO) (PT) Quarter Credit Hours 4.5

MATH1930 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 along with their applications to Leontief models. Linear programming, quadratic models and a brief introduction to differential calculus are also presented. Prerequisite: MATH1020 or equivalent, or permission of department chair, or placement. (PT) Quarter Credit Hours 4.5

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, and estimation theory. Prerequisite: MATH1002 or MATH1020 or equivalent. (HO) Quarter Credit Hours 4.5

PHILOSOPHY

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. (HO) Quarter Credit Hours 4.5

PSYCHOLOGY

PSYC2001 GENERAL PSYCHOLOGY

The course in General Psychology is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories — psychoanalysis, behaviorism and humanism — are presented so that the student will be knowledgeable in their major tenets. The student will also determine their own view of these schools and why they find them acceptable or unacceptable. The course also proposes to alert the student to signs and symptoms of mental distress in themselves, their families, friends and co-workers. What to do about stress is also considered in terms of seeking the simplest solution first. Applications of this information on both a personal and professional level are introduced and discussed. Prerequisite: Sophomore status. (HO) (SL) Quarter Credit Hours 4.5

RELIGION

REL2001 COMPARATIVE WORLD RELIGIONS

This course is a survey of the world's major religions; Judaism, Christianity, Islam, Hinduism and Buddhism will be emphasized. The focus of the study will include the development, the teachings and the practices of these religions. Emphasis is placed on social reasons for religious belief and the comparative nature of these beliefs. (WI) Quarter Credit Hours 4.5

SCIENCE

SCI1015 INTRODUCTION TO LIFE SCIENCE

This course describes key biological and chemical principles that apply to all living things. Students will examine cells and cell functions, as well as structure and function of the systems of the human body. Application of scientific methodology will be included. It will explore the relationship between organ systems and the internal and external environment. (HO) Quarter Credit Hours 4.5

SCI3010 ENVIRONMENTAL SCIENCE

This course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme is the impact of human population and economic growth on the biodiversity and ecosystems of our planet, considering how sustainable use of the world's resources may be achieved for both developing and developed nations. Topics such as energy, air, water or resource use, land use and agriculture will be discussed. (HO) Quarter Credit Hours 4.5

SOCIOLOGY

SOC2001 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. Stress is placed on sociological methods and paradigms. Prerequisite: Sophomore status. (HO) (SL) Quarter Credit Hours 4.5

SOC2020 CULTURE AND FOOD

This course will engage the student in an in-depth social scientific analysis of the role of food in the human experience. Students will explore how the relationship of food to society has changed over time in terms of importance, selection and preparation. The significance and function of food in diverse societies will be discussed to advance students' sociological and anthropological understanding of humankind. Prerequisite: Sophomore status. (HO) (SL) (WI)
Quarter Credit Hours 4.5

SPANISH**SPAN1001 CONVERSATIONAL SPANISH I**

This course is an introduction to the Spanish language with emphasis on vocabulary acquisition, basic grammar construction and oral communication.
Quarter Credit Hours 4.5

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: SPAN1001 or equivalent placement score.
Quarter Credit Hours 4.5

SPAN1003 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: SPAN1002 or equivalent placement score.
Quarter Credit Hours 4.5

School of Technology

FOUNDATIONS IN TECHNOLOGY**FIT1000 INTRODUCTION TO COMPUTERS**

This course, geared toward the business student, provides a basic understanding of computer equipment and procedures. Students gain practical knowledge of operations and terminology of computer systems as well as hands-on use of word processing, presentation software and using the Internet. Computer-based assessment software is used as both a learning and skills measurement tool. (PT)
Quarter Credit Hours 4.5

FIT1020 MICROCOMPUTER APPLICATIONS

This course presents microcomputer applications chosen on the basis of local market demand. Students gain a working knowledge of spreadsheet skills and apply those skills to problem-solving cases. Students are also introduced to databases with a focus on designing and creating a simple database as well as manipulating data to produce meaningful reports. Computer-based assessment software is used as both a learning and skills measurement tool. Prerequisite: FIT1000 (minimum grade of B in FIT1000 required for online sections of FIT1020) or equivalent. (PT)
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Index

A

| | |
|---|--------|
| Absences | 43 |
| Academic Achievement | 43–47 |
| Academic Appeal Procedure | 47 |
| Academic Calendar | 3 |
| Academic Counseling | 50 |
| Academic Dismissal | 47 |
| Academic Functions | 50 |
| Academic Guidelines..... | 47 |
| Academic Honor Societies..... | 50 |
| Academic Information..... | 43-51 |
| Academic Probation | 46 |
| Academic Qualifications | 20 |
| Academic Standards | 46 |
| Academic Support..... | 10 |
| ACCESS | 20, 31 |
| Accident Insurance | 31 |
| Accounting Course Descriptions..... | 89 |
| Accounting Program | 57 |
| Accreditation & Affiliations | 5 |
| Additional Campuses | 15 |
| Administration Directory Listing | 110 |
| Admissions Decision | 20 |
| Advertising Communications Course Descriptions | 90 |
| Annual Payments | 32 |
| Application Fee | 19 |
| Application of Standards | 48 |
| Applying for Admission | 19 |
| Articulation Agreements | 25 |
| Arts & Sciences Directory Listings | 108 |
| Attendance Policy | 43 |
| Audit (AU)..... | 44, 45 |
| Authorized Absence | 43 |
| Awards..... | 50 |

B

| | |
|---|-----|
| Baking & Pastry Arts Course Descriptions .. | 96 |
| Baking & Pastry Arts Program | 59 |
| Banking | 28 |
| Billing | 32 |
| Board of Trustees Directory Listing | 106 |
| Books and Supplies | 31 |
| Business Administration Program | 61 |
| Business Course Descriptions | 89 |

C

| | |
|--|----|
| Calendar, Academic | 3 |
| Campus, The | 14 |
| Career Conference | 53 |
| Career Development Course Descriptions | 89 |
| Career Development Office | 53 |
| Career Management Course Descriptions | 89 |
| Career Planning | 53 |

| | |
|---|--------|
| Center for Academic Support..... | 53 |
| Charlotte Administration Directory Listing | 110 |
| Charter | 5, 13 |
| Check-in..... | 3 |
| Class Schedules | 43 |
| Clinical Counseling | 54 |
| Clubs & Organizations | 56 |
| College-Level Examination Program (CLEP).... | 22 |
| College of Business Concentrations..... | 84 |
| College of Business Course Descriptions.... | 89 |
| College of Business Directory Listings | 108 |
| College of Culinary Arts Course Descriptions | 96 |
| College of Culinary Arts Directory Listings .. | 108 |
| Commencement | 51 |
| Committee on Academic Standing | 46 |
| Community Service Learning | 48 |
| Concentrations | 50, 84 |
| Conditional Acceptance Policy | 21 |
| Continuation as a Non-Regular Student ... | 46 |
| Cooperative Education | 53 |
| Cooperative Education Course Descriptions | 92, 98 |
| Core Values | 8 |
| Counseling | 54 |
| Course Descriptions | 88 |
| Course Repetitions and Incompletes | 47 |
| Courses Taken at Other Institutions..... | 43 |
| Challenge Examination (CX) | 45 |
| Credit for College Programs | 21 |
| Culinary Advanced Standing..... | 22 |
| Culinary Arts Course Descriptions | 96 |
| Culinary Arts Externship | 11 |
| Culinary Arts Program | 62 |
| Curriculum, Upside-Down | 10 |

D

| | |
|--|-----------|
| Deadline for Submitting Applications | 19 |
| Dean's List | 49 |
| Delta Epsilon Chi (DECA)..... | 38 |
| Denver, Colorado Campus..... | 14, 16 |
| Departmental Challenge Examinations | 22 |
| Deposits and Other Fees | 31 |
| Dining Facilities | 15 |
| Disabled Students | 4, 19, 51 |
| Dismissal | 47 |

E

| | |
|------------------------------------|--------|
| Early Admissions | 20 |
| Economics Course Descriptions..... | 92 |
| Education for Careers | 8 |
| Education for Life | 9 |
| Educational Expenses | 31, 32 |
| Employment Opportunities | 36, 41 |

| | |
|------------------------------------|--------|
| English Course Descriptions | 102 |
| English Language Proficiency | 24 |
| ESL Program | 24 |
| Externships | 10, 11 |

F

| | |
|--|-------|
| Failure (F)..... | 44 |
| Fashion & Retailing Externship | 11 |
| Fashion Merchandising Program | 64 |
| FAST Program | 23 |
| Federal Work-Study Program | 36 |
| Feinstein Graduate School | 17 |
| Financial Aid Information | 33 |
| Financial Obligations | 33 |
| Financial Services Management Course Descriptions | 92 |
| Financing Your Education | 31 |
| Fitness Programs & Facilities..... | 56 |
| Food & Beverage Management Program | 65 |
| Food Service Management Course Descriptions | 98 |
| Food Service Management Program | 67 |
| Form I-20 | 23 |
| Foundations in Technology Course Descriptions | 105 |
| Free Application for Federal Student Aid (FAFSA) | 34 |
| Frequently Asked Questions or FAQs | 27-30 |
| French Course Descriptions..... | 103 |
| Full-Time Status | 43 |

G

| | |
|---|----------------|
| General Fee | 31 |
| Global Perspectives Concentration | 85 |
| Golden Quill Honor Society | 50 |
| GPA Required for Graduation | 48 |
| Grade Pending (GP) | 44, 45 |
| Grade Point Averages | 43, 44, 46, 47 |
| Grade Reports | 44 |
| Grading System, Undergraduate..... | 43 |
| Graduate School..... | 17 |
| Graduation Requirements | 48 |
| Grants and Loans | 36, 37 |

H

| | |
|---|--------|
| Hands-On Learning | 10 |
| Health and Accident Insurance | 31 |
| Health Services | 30, 54 |
| High School Transcript | 19 |
| History Course Descriptions | 103 |
| Honor Societies, Academic | 50 |
| Honors | 44, 49 |
| Honors Program | 49 |
| Hospitality College Concentrations | 84 |
| Hospitality College Course Descriptions | 98 |
| Hospitality College Directory Listings | 110 |
| Hospitality Management Course Descriptions | 99 |
| Hotel Externship | 11 |

| | |
|--------------------------------|----|
| Hotel Management Program | 69 |
|--------------------------------|----|

I

| | |
|--|-----|
| Incomplete | 44 |
| Independent Students..... | 33 |
| Insurance, Student Health and Accident..... | 31 |
| International Admissions Office | 23 |
| International Baccalaureate | 24 |
| International Business Course Descriptions | 92 |
| International Food Service Executives Association (IFSEA) | 41 |
| International Hotel & Tourism Management Course Descriptions | 100 |
| International Hotel & Tourism Management Program | 72 |
| International Student Application for Admission | 23 |
| International Student Services | 54 |
| International Students | 23 |
| International Transfer Admissions | 23 |
| Internship..... | 10 |

J

| | |
|---------------------------------------|---|
| Johnson & Wales Difference, The | 9 |
|---------------------------------------|---|

L

| | |
|---|--------|
| Leadership Studies Concentration | 85 |
| Leadership Studies Course Descriptions .. | 103 |
| Learning by Doing | 10 |
| Leaves of Absence | 48 |
| Legal Studies Course Descriptions..... | 93 |
| Legislative Charter | 13 |
| Library Directory Listing | 110 |
| Literature Concentration | 85 |
| Literature Course Descriptions | 103 |
| Loans and Grants | 36, 37 |

M

| | |
|---|-----|
| Management Course Descriptions | 93 |
| Management Program | 74 |
| Marketing Course Descriptions | 94 |
| Marketing Program | 77 |
| Master of Arts Programs | 18 |
| Master of Business Administration Programs | 17 |
| Math Placement | 21 |
| Mathematics Course Descriptions | 104 |
| Maximum Program Length | 47 |
| Medical Records | 54 |
| Members of the Corporation Directory Listing | 107 |
| Minimum Grade Requirements..... | 20 |
| Mission Statement | 8 |
| Mitigating Circumstances | 47 |
| Monthly Payments | 32 |

N

| | |
|--|--------|
| National High School Culinary Challenge .. | 39 |
| No Credit (NC) | 44 |
| No Grade (NG) | 45 |
| North Miami Campus | 13, 17 |
| Notice of Nondiscrimination | 51 |

O

| | |
|-------------------------------------|--------|
| Off-Campus Housing | 55 |
| Officers of the Corporation | |
| Directory Listing | 106 |
| Orientation | 50, 55 |
| Orientation Fee | 31 |
| Outcomes Assessment Statement | 8 |

P

| | |
|---|----------|
| Parking | 30 |
| Payment Options | 32 |
| Philosophy Course Descriptions | 104 |
| Philosophy of Career Education | 9 |
| Placement Tests | 21 |
| Practicums | 10 |
| Prior Learning Assessment | 21–23 |
| Probation, Academic | 46 |
| Professional Licensing Examinations | 49 |
| Proficiency (P)..... | 44, 45 |
| Programs of Study | 4, 57-85 |
| Providence Campus | 15 |
| Psychology Course Descriptions..... | 104 |
| Purposes of the University | 8 |

Q

| | |
|----------------------|----|
| Quality Points | 43 |
|----------------------|----|

R

| | |
|---|--------|
| Recreational Programs | 56 |
| Refund Policies | 32 |
| Regional Admissions Representatives | 25 |
| Reinstatement as a Regular Student | 46 |
| Religious Services | 29 |
| Remedial Courses | 48 |
| Reservation Deposit | 20, 31 |
| Residence Halls | 14, 27 |
| Residency Requirement..... | 48 |
| Resident Assistant Program | 41 |
| Residential Life | 55 |
| Restaurant Management Program | 79 |
| Retail Course Descriptions | 95 |
| Room & Board | 31 |

S

| | |
|--------------------------------------|-------|
| Satisfactory Academic Progress | 47 |
| Scholarships..... | 37–41 |
| School of Arts & Sciences | 12 |
| School of Arts & Sciences | |
| Course Descriptions | 102 |

School of Technology

| | |
|--|-----------|
| Course Descriptions | 105 |
| Science Course Descriptions | 104 |
| Secondary School Record | 19 |
| Security on Campus | 28, 55 |
| Security Statement | 55 |
| Selective Career Co-ops | 12 |
| Sickness | 30, 54 |
| Silver Key Honor Society | 50 |
| Skills USA–VICA | 39 |
| Sociology Course Descriptions..... | 104 |
| Special Needs Students | 4, 19, 54 |
| Specialized Programs | 9 |
| Sports/Entertainment/Event Management | |
| Course Descriptions | 101 |
| Sports/Entertainment/ | |
| Event Management Program | 81 |
| Standardized Testing after Admission | 21 |
| Student Activities | 56 |
| Student Complaints | 55 |
| Student Health and | |
| Accident Insurance | 31 |
| Student Services | 53-56 |
| Study Abroad Programs | 54 |
| Successful Course Completion | 47, 48 |
| Summer Sessions | 43 |
| Summer Work Experience | |
| Program (SWEP) | 53 |
| Superior Academic Achievement | 51 |
| Supplies, Cost of | 31 |
| Support Services | 53-56 |
| Suspension | 46 |

T

| | |
|--|----------------------|
| Technical Standards | 86 |
| Term Payments..... | 32 |
| Test Of English as a | |
| Foreign Language (TOEFL) | 24 |
| Testing Policies | 21 |
| Three-term Schedule | 10 |
| Transcripts | 19–20, 23–24, 33, 45 |
| Transfer & Career Prerequisites | 49 |
| Transfer Credit | 23–24, 49 |
| Transfer Students | 20 |
| Transportation | 29 |
| Travel-Tourism Course Descriptions | 101 |
| Trustees Directory Listing | 106 |
| Tuition & Fees | 31 |
| Tuition Guaranty Bond..... | 42 |
| Tutoring | 10, 53 |
| Two-Plus-Two Programs | 4, 10 |

U

| | |
|------------------------------------|--------|
| Undeclared Major Program | 21, 83 |
| Unit of Credit | 48 |
| University Attendance Policy | 43 |
| University Directory | 106 |
| University History | 12 |

University Withdrawal Credit Policy32
Upside-Down Curriculum10

V

Veterans 5, 21

W

Withdrawal (W)44
Withdrawal/Pass (W/P)44
Withdrawal Credit Policy32
Work Programs36, 40
Work-Study, Federal College36



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