

Charlotte

NORTH CAROLINA

**JOHNSON & WALES
UNIVERSITY**

Catalog
2007–2008



Johnson & Wales University

Charlotte Campus

2007–2008 Catalog

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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.



2007–2008 Academic Calendar

FALL TERM

Sept. 1–3	Freshman and returning student Check-In
Sept. 4	Classes begin
Oct. 8	Columbus Day — no classes
Nov. 15	Last day of classes/term ends

WINTER TERM

Nov. 26	Check-In for incoming students
Nov. 27	Classes begin
Dec. 20	Last day of classes before winter holiday break
Dec. 21–Jan. 6	Holiday break
Jan. 7	Classes resume
Jan. 21	Martin Luther King Jr. Day — no classes
Feb. 22	Last day of classes/term ends

SPRING TERM

March 3	Check-In for incoming students
March 4	Classes begin
May 15	Last day of classes/term ends
May 17	Commencement

SUMMER SESSIONS

June 13	Check-In for incoming Advanced Standing students
June 16	Advanced Standing begins
July 4	Independence Day — no classes
Aug. 22	Advanced Standing ends

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 Dean of Academic Administration. 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

Academie Francaise
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
American Wine Society
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
Bread Bakers Guild 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
Center for Academic Integrity
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
Escoffier Society
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 Catering
 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 Conference for Community and Justice
 National DECA Inc.
 National Education Association
 National Jewish Medical and Research Center

National Restaurant Association
 National Restaurant Association Educational Foundation
 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
 Professional Organization & Development Network
 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
 Research Chefs Association
 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 Commodores
 Rhode Island Community Food Bank
 Rhode Island Counseling Association
 Rhode Island Department of Education
 Rhode Island Higher 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 Student Loan Authority
 Rhode Island Technology Council
 Rhode Island Telecommunications Association
 Rhode Island Public Expenditure Council

Rotary Club of Providence
 Salvation Army
 Save the Bay
 Skills–USA
 Small Business Development Center
 Society for College and University Planning
 Society for Human Resource Management (SHRM)
 Society Organized Against Racism
 Society of Wine Educators
 Studiorum Universitas Constantiniana
 (The Constantinian University)
 Tuition Management Systems
 United States Department of Education
 United Way of Rhode Island
 University Continuing Education Association (UCEA)
 Volunteer Center of Rhode Island
 WaterFire Providence Board of Directors
 Weybosset Street Community Centers
 Women Chef Restaurateurs
 Womens Foodservice Forum
 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 Accounting Association
 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 Botanical Council
 American College Counseling Association
 American College Health Association
 American College of Sports Medicine
 American Collegiate Retailing Association
 American Culture Association
 American Historical Association
 American Mathematical Society
 American Mensa
 American Multimedia Association
 American Name Society
 American Psychological Association
 American Society of Mechanical Engineers
 American Society of Safety Engineers
 American Sociological Association
 American Studies Association
 Arts & Sciences Council
 Association for Conflict Resolution
 Association for Human Genetics
 Association of College Unions International
 Association of College and University
 Housing Officers - International (ACUHO - I)
 Association of Fundraising Professionals (AFP)
 Association of Leadership Educators
 Association of Physical Plant Administrators (APPA)
 Association of Writers & Writing Programs

Association on Higher Education and Disability
 (AHEAD)
 Beta Gamma Sigma
 Bread Bakers Guild of America
 Business Innovation and Growth Council (BIG)
 Business Strengthening America
 Carolina Association of College Registrars &
 Admissions Officers
 Carolina Raptor Center
 Charlotte Area Hotel Association (CAHA)
 Charlotte Center City Partners
 Charlotte Chamber of Commerce
 Charlotte Children's Choir (Arts & Sciences Council)
 Charlotte Mecklenburg Restaurant Association
 (CMRA)
 Charlotte Museum of History
 Charlotte Regional Sports Commission
 Charlotte Rotary
 Charlotte World Trade Association
 Chefs Association
 Council on Hotel, Restaurant and
 Institutional Education (CHRIE)
 Classroom Central
 Club Managers Association of America (CMAA)
 College Reading & Learning Association
 Community Culinary School of Charlotte
 Confederation of Hospitality Management Education
 (CHME)
 Court of the Master Sommeliers
 Culinary Hospitality Tourism Education Alliance
 (CHTEA)
 Defense Research Institute
 Diversity Council of the Carolinas
 Environmental Education Foundation
 Federation of Dining Room Professionals (FDRP)
 Foodservice Educators Network International (FENI)
 Hospitality Finance Technology Professionals (HFTP)
 Hospitality Sales and Marketing Association
 Hotel Catering Institutional Management (HCIMA)
 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 Leadership Association
 International Sommelier Guild
 International Writing Centers Association
 Lambda Legal Foundation
 Metroline Library Association
 National Academic Advising Association (NACADA)
 National Association for Campus Activities
 National Association for College & University
 Residence Halls
 National Association of Biology Teachers
 National Association of College and 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)
National Trust for Historic Preservation
North Carolina Association of Coordinators of
 Veterans Affairs
North Carolina Association of CPAs
North Carolina Association of International
 Educators (NCAIE)
North Carolina Association on Higher Education and
 Disability (NCAHEAD)
North Carolina Board for Licensed
 Professional Counselors
North Carolina College Personnel Association
North Carolina Department of Labor – OSHA
North Carolina Genealogical Society
North Carolina Housing Officers
North Carolina Independent Colleges & Universities
North Carolina Library Association
North Carolina Restaurant & Lodging Association
 (NCRLA)
North Carolina State Bar
Organization Development Network
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 Association for College Student Affairs
 (SACSA)
Southern College Health Association
Southern Historical Association
Toastmasters International
United Way of the Central Carolinas
Urban Land Institute
USO Center Charlotte
Wine & Spirits Educational Trust (WSET)
Women Chefs & Restaurateurs
World Affairs Council of Charlotte

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.

A PHILOSOPHY OF CAREER EDUCATION

Johnson & Wales University is a private, nonprofit 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; teaching, master of education; 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 logic, 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 United States, 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 Johnson & Wales' 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 Johnson & Wales 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 have 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.

Johnson & Wales 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

Externship is designed to provide students with a comprehensive knowledge of entire industry concepts. Students experience rotations in a variety of areas during the 11-week unpaid program. This foundation positions a student to focus on Best Fit Employment through a network of educators that closely monitor the administration of the program,

and are able to deliver the necessary framework for the student's success.

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, City Sweets, DePalo Bakery and Nona's 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, Ballantyne Resort, Marriott, Omni and Westin hotels.

FASHION MERCHANDISING EXTERNSHIP

During the spring term of their sophomore year, Fashion Merchandising majors 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 the fall or spring terms of 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 Charlotte City Club, Hilton Charlotte Towers or the Omni Charlotte Hotel.

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 during their senior year, students have the opportunity to apply basic knowledge in actual, ongoing marketing research projects for the University and its outside clients. The externship is completed at University-approved sites.

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, 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. The externship is completed at University-approved sites.

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 may be eligible to apply for the co-op program. Selection or assignment to the co-op sites is competitive and only those stu-

dents 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 J&W campus was established in Charleston, S.C., which offered a variety of

two- and four-year programs in food service, hospitality and travel-tourism. The Norfolk, Va. Campus, opened to the public in 1986. It offered 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. A Certificate of Advanced Graduate Study (CAGS) is offered in Corporate Security, Hospitality, Human Resources and Finance. The School of Education offers an M.A.T. in Teacher Education leading to business, food service or secondary 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.

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. In 2000, the Vail Campus was merged with the Denver Campus.

In 2002, the University made a strategic decision to consolidate its smaller Charleston and Norfolk campuses to build a campus in Charlotte, N.C. The Johnson & Wales Charlotte Campus opened in fall 2004 and offers associate and bachelor's degree programs in business, culinary arts and hospitality. The Charleston and Norfolk campuses officially closed in May 2006.

Each year the University grows in program offerings and physical facilities. 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 Culinary Arts	Baking & Pastry 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
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Accounting Advertising Communications Business Administration Entrepreneurship Fashion Merchandising Management Marketing	Accounting Entrepreneurship Financial Services Management Management Marketing
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Criminal Justice	Criminal Justice
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Undeclared Major (no A.S. degree)	Accounting Financial Services Management Management Marketing
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BACHELOR'S DEGREE	International Business
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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

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
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Criminal Justice	Criminal Justice
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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:

Finance
Marketing

CERTIFICATE OF ADVANCED GRADUATE STUDY (CAGS) in:

Finance
Hospitality
Human Resources

CERTIFICATE PROGRAM in:

Corporate Security

School of Education

MASTER OF ARTS

Teacher Education (Business, Food Service, Elementary or Secondary Special Education)

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.

It is also recommended that students submit a personal statement, employment information, letters of recommendation and test scores for admission consideration.

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 84–85. 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 the Providence, North Miami or Denver campuses should refer to their University prospectus or campus catalog 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 “apply now.” 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 major, 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 state recognized 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.

Students requesting residence hall accommodations must submit their online housing contract as soon as possible after acceptance. Residence hall and room assignments are based on a first-deposit-and-contract-received, first-resident-placed basis. The student's account must also be cleared by Student Financial Services by the payment deadline to guarantee a room assignment.

Requests for refunds will be granted upon written request to the University prior to May 1.

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 also submit final official high school transcripts.

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/Dual Enrollment

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 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 above the national average, and entered J&W in the fall.

For more information on the Honors Program, please see Page 48.

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. Those living in the U.S. should look in the Government Listings section of the Verizon White Pages to obtain the telephone number for their state's Department of Veterans Affairs office.

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 the knowledge or skills 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 cred-

its, 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 (CPC) 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

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.

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.

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.

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 assessment, 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.*

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.

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 Hoteleria, Greece
IMI/Switzerland
Hotelfachschulen, Germany: Dortmund; Heidelberg; Hannover; Berlin; Hamburg

IHK Hotel & Culinary Programs, Germany

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. A full listing of the regional admissions representatives and their phone numbers can be found at www.jwu.edu/admiss/reprs.

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/HOW ARE ROOMMATES MATCHED?
The housing application process is completed online. Incoming students may complete a housing contract online as well. Once the University reservation deposit has been paid students will be able to create a profile, find compatible roommates or make specific roommate requests.

Students who do not make specific roommate requests will be matched according to their profiles. Matches will be made as com-

patible as possible.

CAN I REQUEST A SPECIFIC RESIDENCE HALL?

Students are able to select the hall and room according to availability through the online housing application process. The University reservation deposit must be paid before selections can be made.

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. Additionally, students must either live on campus or in City View Towers during their second year

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 54.

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 and breaks between terms). 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 attendance 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 \$400 per year or \$150 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 2007–2008 academic year. Tuition and fees are subject to change annually.

Annual Tuition	\$20,478
General Fee	\$984
Room & Board	\$8,550
Weekend Meal Plan (Optional)	\$987

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 remove the plan through the first two weeks** of each term. After that time, the charge **cannot** be credited for that term. The weekend meal plan can be added at any time during the 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.

Upon submitting a University reservation deposit, students become eligible to select an on-campus room assignment. Students who deposit by April 2007 will optimize their chances to secure a residence hall of their preference. If a deposit is received after April 2007, residence hall preferences cannot be guaranteed. Students must also have an approved payment plan with Student Financial Services by July 13, 2007 in order to guarantee a room assignment. Students who establish an approved payment plan after July 13, 2007 could be placed in a temporary assignment regardless of deposit date, although Residential Life will make every effort to assign students to permanent room assignments.

Orientation Fee **\$255**

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 2007–2008 tuition charge. Refer to Page 21 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

Students 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 13, 2007.

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 13, 2007.

All Johnson & Wales University students must fulfill their financial obligations to the University by the Check-In due date of July 13, 2007. (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

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 2007–2008 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, institutional merit scholarships

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

and institutional aid 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. Merit scholarships and institutional aid are defined as any source of funding from Johnson & Wales University. 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 45 days after the date that the University was first notified of the withdrawal.

University Withdrawal Credit Policy

If a student terminates during:

- the first or second week of the term, the University will credit 90 percent of the term charges. If eligible, all institutional aid/scholarships for that term will be adjusted to 10 percent.
- the third or fourth week of the term, the University will credit 50 percent of the term charges. If eligible, all institutional aid/scholarships for that term will be adjusted to 50 percent.
- the fifth or sixth week of the term, the University will credit 25 percent of the term charges. If eligible, all institutional aid/scholarships for that term will be adjusted to 75 percent.

After the sixth week of the term, students will be responsible for 100 percent of the term charges and will receive 100 percent of that term's eligible institutional aid/scholarships.

Examples of University refund policies are available upon request in the Student Academic and Financial Services Office. Refer to Page 35-36 for Federal Withdrawal Policy.

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. Independent Students

To be considered independent for financial aid purposes for the 2007–2008 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1984?
2. At the beginning of the 2007–2008 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, 2008?
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 currently serving on active duty

in the U.S. Armed Forces for purposes other than training?

8. 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.

3. 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.

Federal Academic Competitiveness Grant (ACG)

This federally funded program provides financial assistance to students who are U.S. citizens and are eligible for the Federal Pell Grant. The ACG is available to first-year students who have completed a rigorous secondary high school program of study after January 1, 2006. (Johnson & Wales will evaluate criteria.) First-year students receive \$750. Second-year students are eligible for \$1300 if they have completed a high school rigorous program of study after January 1, 2005 and have a cumulative 3.00 GPA in an eligible program. Students are not eligible if they have a previous undergraduate degree.

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 biweekly 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 \$3,500 per academic year for the first year of undergraduate study, \$4,500 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 addition 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.

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 progress as defined on Page 46 of this catalog, and in the Student Handbook. Students who fail to maintain satisfactory academic standing will be notified by Student Academic Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

Return of Title IV Funds (federal aid)

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 federal assistance earned is determined on a pro-rata basis. That is, if a student completes 30 percent of the payment period or period of enrollment, the student earns 30 percent of the federal assistance he or she was originally scheduled to receive. Once the student completes more than 60 percent of the payment period or period of enrollment, the student earns all scheduled federal assistance.

The student's loan monies (subsidized, unsubsidized and PLUS) must be here before the student's notification date, in order for the money to be considered within the formula. If the student is eligible for a post disbursement, a written notice will be mailed requesting the consent of the borrower to post to the student's account. The amount of institutional assistance earned is based on the week that the student withdraws from the university and follows the percentage the university credits the student's charges (Page 32).

If a student receives excess funds that must be returned, Johnson & Wales University must return a portion of the excess equal to the lesser of

- the student's institutional charges multiplied by the unearned percentage of the student's funds
- the entire amount of the excess funds

If the University is not required to return all excess funds, the student must return the remaining amount. Any loan funds that the student must return, must be repaid by the student (or his or her parents for a PLUS Loan) in accordance with the terms of the promissory note.

If a student is responsible for returning grant funds, the student does not have to return the full amount. Students are not required to return 50 percent of the grant assistance received that is the student's responsibility to pay. Any amount not returned is a grant overpayment and the student must make arrangements with the University or Department of Education to return the funds.

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

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

Academic Competitiveness Grant, the National SMART Grant, the FSEOG 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.

Johnson & Wales Grant

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

FINANCIAL ASSISTANCE, SCHOLARSHIPS AND WORK PROGRAMS

Last year, Johnson & Wales University awarded more than \$73 million in institutional aid to students. Awards range from \$500 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 \$1,000 up to full tuition. Awards are based on BPA activities and academic record, and are renewable based on continued involvement in and support of BPA. Apply for admission online at www.jwu.edu. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Career through Culinary Arts Programs (C-CAP):

The University awards these scholarships of up to full tuition 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 \$7,500 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.

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.

Culinary Essentials Scholarship: The University awards a number of \$1,000 renewable scholarships to students who have participated in the Culinary Essentials program. Apply for admission online at www.jwu.edu. *Amount of scholarships awarded for participation in specific high school curricula may be limited to one per student.*

DECA Scholarship: The University awards a number of DECA scholarships ranging from \$1,000 up to full tuition. Awards are based on DECA activities and academic record, and are renewable based on continued involvement in and support of DECA. Apply for admission online at www.jwu.edu. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Distinguished Visiting Professor Scholarship:

The School of Arts & Sciences, The Hospitality College and the College of Business offer this tuition scholarship of up to \$2,000 to enrolled hospitality and business students based upon academic standing and faculty recommendation. Financial need is considered. The scholarship is renewable for up to two years.

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 \$1,000 up to full tuition. Awards are based on FCCLA activities and academic record, and are renewable based on continued involvement in and support of FCCLA activities. Apply for admission online at www.jwu.edu. The deadline for full tuition scholarship eligibility 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 \$1,000 up to full tuition. Awards are based on FBLA activities and academic record, and are renewable based on continued involvement in and support of FBLA. Apply for admission online at www.jwu.edu. The deadline for full tuition scholarship eligibility is February 1, prior to your enrollment.

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

Girl Scouts Gold Award Scholarship: A number of nonrenewable grants of \$1,000 are available to entering freshmen who have earned the Girl Scout Gold Award. Applications are available from the National Student Organizations Office at J&W or online at www.jwu.edu. The deadline for application is February 1, prior to enrollment.

Junior Achievement (JA): The University offers a number of JA scholarships ranging from \$1,000 up to full tuition. Awards are based on JA activities and academic record, and are renewable based on continued involvement in and support of JA activities. Apply for admission online at www.jwu.edu. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Lodging Management Scholarship: J&W offers a number of \$1,000 renewable scholarships for students who have participated in the Lodging Management program. Apply for admission online at www.jwu.edu. *Amount of*

scholarships awarded for participation in specific high school curricula may be limited to one per student.

National (FFA): Johnson & Wales University awards a number of FFA scholarships ranging from \$1,000 up to full tuition. Awards are based on FFA activities and academic record, and are renewable based on continued involvement in and support of FFA. Apply for admission online at www.jwu.edu. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

National Academy Foundation (NAF)

Scholarship: The University awards a number of \$1,000 renewable scholarships to students who have participated in a National Academy Foundation program. Apply for admission online at www.jwu.edu. *Amount of scholarships awarded for participation in specific high school curricula may be limited to one per student.*

National High School Chef of the Year

Contest: 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.

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 percent 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 offers a number of \$1,000 renewable scholarships for students who have participated in the Pro-Start program. Apply for admission online at www.jwu.edu. *Amount of scholarships awarded for participation in specific high school curricula may be limited to one per student.*

The deadline for application is February 1, prior to enrollment.

SkillsUSA: The University awards a number of SkillsUSA scholarships ranging from \$1,000 up to full tuition. Awards are based on SkillsUSA activities and academic record, and are renewable based on continued involvement in and support of SkillsUSA. Apply for admission online at www.jwu.edu. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Technology Students Association (TSA)

Scholarships: The University awards a number of TSA scholarships ranging from \$1,000 up to full tuition. Awards are based on TSA activities and academic record, and are renewable based on continued involvement in and support of TSA. Apply for admission online at www.jwu.edu. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Transfer Scholarship: An unlimited number of transfer scholarships up to \$3,000 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. Students must maintain a GPA of 2.75 in order for the scholarship to be renewed. 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:

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.

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.

OUTSIDE SCHOLARSHIPS

There are many other potential scholarship sources that students should consider to help finance their education. Students should contact the Higher Education Assistance Agency in their home 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.

North Carolina Student Incentive Grant:

Eligible students can receive up to \$700/year. Students must be U.S. citizens, residents of North Carolina, enrolled or accepted into a full-time program at a N.C. post-secondary institution, maintain satisfactory academic progress and complete the

FAFSA application process by March 15th each year. Funds for this program are awarded to students with a “O” EFC.

North Carolina Legislative Tuition Grant

Program: Students are eligible to receive up to \$1,900 annually (\$633 per term). Students must be residents of North Carolina (for at least 12 consecutive months), enrolled in a full-time, degree-granting program at a private college or university in North Carolina. Eligible individuals are required to complete the North Carolina residency form prior to fall’s enrollment (September).

North Carolina State Contractual

Scholarship Fund: Students are eligible to receive \$1,250 annually (this amount is subject to change). Students must be residents of North Carolina (for at least 12 consecutive months), enrolled in a degree-granting program at a private college or university in North Carolina. Eligible individuals are required to complete the FAFSA for consideration as well as complete the North Carolina residency prior to fall’s enrollment (September).

State Grants/Scholarships: Students from the following states may be eligible for state grant money:

Delaware
Maryland
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.

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

Assistant Resident Director: Selection for this program is based on strong academic performance along with experience as a resident assistant. Applications are available at the Office of Residential Life. Awards are up to \$3,000 plus room and board and are renewable based on annual employee performance.

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 2007–2008 are up to \$9,000 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 2007–2008 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 2007–2008 are up to \$7,500 and are renewable based on annual employee performance and 2.75 GPA maintenance.



Academic Information

CLASS SCHEDULES

Undergraduate classes for students are generally scheduled 2-5 days per week, Monday through Friday. The typical schedule for all business, hospitality and technology students, and culinary students not taking labs, is three or four courses per term. Students who are eligible to Web register are advised to maintain a full-time status (12 credits) to be eligible for financial aid.

Occasionally, make-up classes are scheduled, due to holidays or other missed days, to meet minimum classroom hour requirements. The dates of these rescheduled classes are available on uconnect. It is possible that at times a course may not be rescheduled and the student will be responsible for all work as outlined in the syllabus.

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**. The Student Handbook can be found online at www.jwu.edu/pdf/stuhdbk07_nc.pdf.

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 cumula-

tive 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. This is a graduation requirement.

Official transcripts are printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee. Official transcripts may be released only upon written request of the student; this is done in accordance with the Family Educational Rights and Privacy Act (FERPA). The University does not charge a fee for transcripts. Students are only allowed 10 transcripts per year. Transcripts will not be released if a student is not current in all financial obligations to the University. Transcripts are not official if faxed. Allow three business days for processing. Students intending to pick-up transcripts in-person must make the request in person at Student Academic Services or complete a transcript request.

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

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 43), grades of “incomplete” (Page 43), failures (Page 43), repeated courses (Page 46), and transfer courses (Page 48) 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 appropriate resources. 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. Web registration is not available to students on academic probation until they meet with an academic counselor.

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 suspended 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 Guidelines

Attempted credits	GPA	Outcome
0–20.5	below 1.00	Suspension
0–999.99	0–1.25	Suspension
	below 1.00	Dismissal
0–999.99	1.26–1.50	Suspension
	below 1.25	Dismissal
0–999.99	1.51–1.99	Suspension
	below 1.50	Dismissal

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 six weeks 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 six weeks 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 academic progress using the quarter credit hour system. Courses

are offered in three formats and may combine two or more of those formats, which are: lecture, laboratory and experiential.

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

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). 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 their program, all students must successfully complete the 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 a national sanitation exam that is recognized by the Conference for Food Protection 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 21 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, Operations Management and Marketing Communication.

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.

ACADEMIC FUNCTIONS

Attendance at an **Orientation** program is required for all new students. Summer Orientation is offered to all new students entering Johnson & Wales in the fall trimester. At Summer Orientation, students will meet with academic representatives in their chosen school or college and take academic placement exams. Students will learn about campus resources, familiarize themselves with the campus and make new friends. An abbreviated Orientation program is also offered for all new students each term prior to the start of classes. Activities

include Check-In, academic orientation, social activities, distribution of photo identification cards, and meetings with administration, faculty and Residential Life staff.

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 recipient of the **Dr. Morris J.W. Gaebe Award** is an excellent first-year student who positively influences classmates, exhibits leadership qualities, and has strong speaking and writing skills.

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.

NOTICE OF NONDISCRIMINATION

Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orienta-

tion, gender identity or expression, or disability, in admission to, access to, treatment of, or employment in its programs and activities.

(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, or similar laws applicable in other states where the University conducts operations.)

The following person has been designated to handle inquiries regarding the nondiscrimination policy: Sandra Lawrence, Compliance Officer, Johnson & Wales University, One Cookson Place, Providence, RI 02903, 401-598-1423.

Student Services

CAREER DEVELOPMENT

The Career Development 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** which is a mandatory event for the entire student body, as well as a part-time job fair in the fall.

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.

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 Center for Academic Support offers a variety of services to assist each student in preparation for graduation and career placement. The Center's goals are to support students in their efforts to develop and maximize their talents, empower them to direct their own learning, and 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, research and designing papers, and using MLA format. Peer and professional tutoring is available in accounting, math, science and most major courses. Tutors provide individual and/or group sessions as students needs and resources dictate. Workshops are also offered in Research, MLA Format and Punctuation.
- Math Center — Provides individual and group tutoring in various math classes.
- 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 84–85.

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, completion of the diphtheria/tetanus/pertussis vaccine series, a tetanus booster within the past 10 years, completion of the Hepatitis B vaccine series, proof of chicken pox disease or varicella vaccine, 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 all campuses to offer a portfolio of study abroad programs to Johnson & Wales students. 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 summer 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 and educational 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 take place online. Students are able to apply for housing, find compatible roommates and select a room. 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 Residential Life Coordinator. 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.

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

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. Second-year students will be required to live on campus or at City View Towers.

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 supports Johnson & Wales students in their co-curricular pursuits, as well as exposure to and participation in social, cultural, educational and recreational programs.

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

- student clubs and organizations
- cultural concert series
- comedians
- leadership opportunities
- 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. 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 Marketing Association
- Baking & Pastry Club
- Campus Activities Board
- Chess Club
- College Democrats
- Collegiate Ambassador Team
- Connecting the Blessings Network
- Delta Epsilon Chi (DECA)
- Family, Career & Community Leaders of America
- Fashion Society
- Future Business Leaders of America (PBL)
- Hype Dance
- Ice Chippers
- International Food Services Executives Association
- Men About Business
- 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

RECREATION SERVICES AND ATHLETICS

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 and flag football.

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

FITNESS PROGRAMS AND FACILITIES

The Department of Recreation Services and Athletics have partnered with the Mecklenburg County Parks and Recreation Department to offer students local facilities to fulfill their exercise and fitness needs. Students have access to a wide variety of equipment and programs, including basketball/volleyball courts, running trails, free weights, cardio machines and specialized classes such as yoga.

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

Financial Services

ACCT3070 Accounting for Mutual Funds
AND select 18.0 credits from the following courses:
FISV2001 Introduction to Investments and Financial Planning
FISV2002 Mutual Funds
FISV2020 Introduction to Financial Institutions
FISV3060 Investments II
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.

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)
- Management (Page 73)
- Marketing (Page 75)

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 56 for course listing. Concentr.	22.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

HIST4020 American Government	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5

FREE ELECTIVES

Three courses selected from 1000–4999 numbered offerings within the University, except ACCT1011, ACCT1012, ACCT1021 and ACCT1022	13.5
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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

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 56	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

HIST4020 American Government	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
Electives Two courses with an EASC attribute 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

* These associate in science programs include: Business Administration, 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. Hands-on training is paired with 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, which includes Baking Formula Technology, Food Safety and Sanitation, Cost Control and two terms of hands-on laboratory classes. Emphasis is placed on skills development and 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, retail bakeries, restaurants 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 most segments of the food service industry. These include hotels, restaurants, country clubs, resorts, spas, casinos, contract food service providers and retail bakeries.

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, resort or restaurant.

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	Principles and Techniques of Bread Production	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 (Page 66)

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.

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

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**

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

Students wishing to enter the Accounting bachelor's degree program must substitute ACCT1002 for ACCT1022.

FOUR-YEAR OPTIONS:

- Accounting (Page 56)
- Management (Page 73)
- Marketing (Page 75)

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, food safety 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 focus of the first year culinary lab classes is development and practice of cooking skills, complemented with the development of baking, dining and beverage service skills, which includes national certification in alcohol intervention procedures. The academic areas include mathematics, introduction to life science, English composition, community service, professional development and a national food safety certification.

Second-year laboratories include advanced techniques in classical and 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 campus-

es. 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
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* 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.

*** ServSafe Alcohol certification course required.

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 (Page 66)

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 elect to continue in Management or Marketing bachelor of science degree programs.

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:

- Management (Page 73)
- Marketing (Page 75)

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 Hospitality, Sales & Meeting 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 (Page 66)
- Hospitality Management (Providence or North Miami Campuses)
- International Hotel & Tourism Management (Page 71)

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 (Page 58) or Culinary Arts (Page 61) 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	4.5
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 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
Elective One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits 97.5

Four-Year Credit Total 193.0

* 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 (Page 64)
or Restaurant Management (Page 77) 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	4.5
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 Introductory 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	91.0
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Four-Year Credit Total 191.5–193.0

* 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 or International Hotel & Tourism 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 Hospitality, Sales & Meeting 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 (Page 71)

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	4.5
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 Introductory 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 91.0

Four-Year Credit Total 191.5

* 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 (Page 64) 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* selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
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 Introductory 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 91.0

Four-Year Credit Total 193.0

* 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 (Page 68) 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	4.5
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 Introductory 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 91.0

Four-Year Credit Total 191.5

* 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 (Page 77) 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	4.5
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 Introductory 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 91.0

Four-Year Credit Total 191.5

* 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.

CONCENTRATIONS FOR MANAGEMENT MAJORS

- Financial Services Management (Page 82)
- Human Resource Management (Page 82)
- Operations Management (Page 82)

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

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

Students wishing to enter the Accounting bachelor's degree program must substitute ACCT1002 for ACCT1022.

FOUR-YEAR OPTIONS:

- Accounting (Page 56)
- Management (Page 73)
- Marketing (Page 75)

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 (Page 60) 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 Introductory Psychology	4.5
SOC2001 Sociology I	4.5

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits 95.5

Four-Year Credit Total 194.0

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 98.5–102.0

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting	4.5
IBUS4090 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 82	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 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
PHIL3040 Ethics of Business Leadership	4.5

Total Credits 95.5

Four-Year Credit Total 194.0–197.5

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

⁺ 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.

CONCENTRATION FOR MARKETING MAJORS

- Marketing Communications (Page 82)

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

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

Students wishing to enter the Accounting bachelor's degree program must substitute ACCT1002 for ACCT1022.

FOUR-YEAR OPTIONS:

- Accounting (Page 56)
- Management (Page 73)
- Marketing (Page 75)

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
FISV2010 Finance	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
IBUS4090 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 Introductory Psychology	4.5
SOC2001 Sociology I	4.5

Total Credits 95.5

Four-Year Credit Total 194.0

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
FISV2010 Finance**	4.5
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
IBUS4090 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 Introductory Psychology	4.5
SOC2001 Sociology I	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 transferring to this major from Business Administration, Management and Financial Services Management must take a career elective in lieu of FISV2010.

NOTES: Students transferring to this major from Fashion Merchandising must take ACCT1022 as an extra course.

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 Hospitality, Sales & Meeting 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 (Page 66)
- Hospitality Management (Providence or North Miami Campuses)
- International Hotel & Tourism Management (Page 71)

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.

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 Introductory 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**

* 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.

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 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.

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
MATH1002	A Survey of College Mathematics	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SCI3010	Environmental Science	4.5
SOC2001	Sociology I	4.5
FREE ELECTIVE		
One course selected from offerings within the University		4.5
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, MATH1012 or MATH1020.

Unless entering the Accounting program, students entering other College of Business programs must substitute ACCT1022 for ACCT1002.

FOUR-YEAR OPTIONS:

- Accounting (Page 56)
- Management (Page 73)
- Marketing (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

Each student should consult with his/her academic coach in order to determine which concentration(s) will best further the student's career goals. Students then need to formally declare their concentration(s) by completing a concentration form in Student Academic Services (SAS). A student may declare up to a maximum of three concentrations per degree program.

COLLEGE OF BUSINESS

Courses already required in a student's individual program cannot be selected to fulfill a COB concentration requirement. Students are responsible for completing any prerequisites necessary for courses listed in a concentration in order to complete the concentration.

FINANCIAL SERVICES MANAGEMENT

Choose any combination of the following courses to total 13.5 credits.

COURSES	CREDITS
FISV2001 Introduction to Investments and Financial Planning	4.5
FISV2002 Mutual Funds	4.5
FISV3060 Investments II	4.5
FISV3070 Series 7 Securities	9.0
Total Credits	13.5

HUMAN RESOURCES MANAGEMENT

COURSES	CREDITS
LAW3065 Employment Law	4.5
MGMT3050 Compensation & Benefits Management	4.5
MGMT4070 Human Resources Management Strategy	4.5
Total Credits	13.5

MARKETING COMMUNICATIONS

COURSES	CREDITS
ADVC1021 Public Relations Concepts	4.5
ADVC3001 Creativity in Advertising	4.5
ADVC3003 Ad Campaigns	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	Hospitality, Sales & Meeting Management*	4.5
SEE2020	Event Management	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

Choose any three of the following courses.

COURSES		CREDITS
LIT2030	African-American Literature	4.5
LIT4030	Multi-Ethnic Literature	4.5
REL2001	Comparative Study of World Religions: An Interdisciplinary Approach	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
LIT2030	African-American Literature	4.5
LIT2040	American Literature I	4.5
LIT2050	American Literature II	4.5
LIT3015	Food in Film and Literature	4.5
LIT3020	Studies in the Short Story	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 Numbering System

Alphabetic

Code Discipline

Alan Shawn Feinstein Graduate School

EVNT Event Leadership
GRAD Graduate Studies

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
CSL Community Service Learning
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

School of Education

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

Alphabetic

Code Discipline (continued)

Other

ABRD Academic International Programs
PHYS Physical Education
PT 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	4	Senior level
2	Sophomore level	5–6	Graduate level
3	Junior level	7–9	Doctoral level

Miscellaneous

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

Definitions of Elective Attributes

Arts & Sciences Elective (EASC attribute)

Any course offered by the School of Arts & Sciences not found in the student's core curriculum

Career Elective (ECAR attribute)

Any course with an ECAR attribute from the College of Business or School of Technology not found in the student's core curriculum; ENG2010 and ENG2030 are also career electives

Elective ("free" elective)

Any 4.5 credit or higher course from any discipline not found in the student's core curriculum (there is no special attribute since you can select any course)

Financial Services Elective (EFIN attribute)

Any course with an EFIN attribute identified by the College of Business not found in the student's core curriculum

Hospitality Elective (EHSP attribute)

Any course as identified by the Hospitality College and not found in the student's core curriculum

International Business Elective (EIBU attribute)

Any course with an EIBU attribute not found in the student's core curriculum

Technology Elective (ETEC attribute)

Any course offered by the School of Technology not found in the student's core curriculum and excluding FIT1000 and FIT1020

Course Descriptions

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

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 4.5

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.
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. (WI)
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

BU3092 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):

BUS4079 International Business Career Co-op (13.5)
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

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

FISV2020 INTRODUCTION TO FINANCIAL INSTITUTIONS

This course serves as an introduction to financial services, financial markets and financial institutions. The banking, insurance and investment industries are described and analyzed. In addition, the economic environment of financial institutions is addressed with focus on the regulatory framework and the tax environment. (PT)
Quarter Credit Hours 4.5

FISV3060 INVESTMENTS II

This course will address the areas of financial planning, money management, portfolio planning, retirement planning and estate planning as it relates to the individual. In addition, diversification, risk strategies and tax consequences of investment decisions will be evaluated. Prerequisite: FISV2001.
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

IBUS4090 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 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 course acquaints the student with the different legal rules governing the employer/employee relationship. Topics include: employment discrimination, sexual harassment, employment contracts, labor relations, Fair Labor Standards Act, The Americans with Disabilities Act (ADA), OSHA and vicarious liability. There is heavy emphasis on discussion and written work. Prerequisite: LAW2001 or LAW2010.
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, senior status. (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 suc-

cess rests heavily on the student. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: MGMT4020, senior status. (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

In this experiential education opportunity, students select a co-op or externship. Students gain valuable work experience to add to their classroom knowledge. These experiences 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. It is recommended that all students complete all related professional studies courses before attempting this capstone course. Prerequisites: MRKT1001 or HOSP3050 and senior status. (PT) (WI)
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

MRKT4089 MARKETING WORK EXPERIENCE

In this experiential education opportunity, students select a co-op or externship. Students gain valuable work experience to add to their classroom knowledge. These experiences can include individual or group work in the marketing area of a company.
Quarter Credit Hours 13.5

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 PRINCIPLES AND TECHNIQUES OF BREAD PRODUCTION

This course provides a solid foundation in the principles and techniques of artisan bread production. Products covered include yeasted, naturally leavened, prefermented and unleavened breads and rolls, decorative breads, quick breads, and yeasted viennoiserie. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, hand shaping skills and baking methodology. (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 a 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 Professionals Associate Certification 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 includes basic breads and rolls, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course. (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 and coffee. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student taking an industry recognized alcohol training intervention procedures certification 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 focus 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 course allows the student to learn and to apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food & beverage costs and to analyze sales. This course introduces various foodservice concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success.

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. Prerequisite: FSM1070 and
Prerequisite or corequisite: ACCT1012
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 or FSM2080.
Quarter Credit Hours 4.5

FSM3030 FACILITIES DESIGN & ANALYSIS

This is an intermediate course which will introduce the student to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. The student will be introduced to the need for proper planning, layout and design of production and service areas. The student will become familiar with computer systems designed in restaurant planning. The major portion of the course is the student's involvement in individual projects on kitchen layout. Prerequisite: FSM1001 or HOSP1001 or SEE1001 or A.S. degree in Culinary Arts or Baking & Pastry Arts.
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, 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 departments 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 HOSPITALITY, SALES & MEETING 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

HOSP2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties will also be investigated. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or REC1010 or SEE1001 or TRVL1001.
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: FSM1060, FSM1070, FSM2040, HOSP1011, and an approved sanitation certificate.
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

HOSP3065 HOSPITALITY SECURITY & RISK MANAGEMENT

This course is designed to familiarize the student with the various elements of risk management throughout the hospitality industry. It is intended to supply the student with a strong foundation in the elements necessary to provide a safe and secure venue and to reduce ownership liability. Prerequisite: Junior status.
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

HOSP4011 HOSPITALITY MANAGEMENT CONSULTING

This is an upper-level course designed to give students insight into management consulting for enterprises in the hospitality industry. Using a variety of teaching methods, including the case study approach, simulated consulting assignments will be introduced into the classroom to fine-tune the critical thinking and decision-making abilities of the student. The spectrum of management consulting providers, ranging from large international firms to sole practitioners, will be reviewed. Prerequisites: ACCT3025 or FISV2001, HOSP3050. Quarter Credit Hours 4.5

HOSP4020 CULTURAL DIVERSITY MANAGEMENT

This course focuses on the issues related to domestic and international multi-cultural management. Students examine the synergistic opportunities presented by the diverse workforce and develop strategies that respect and value individual differences. Prerequisite: SOC2001. Quarter Credit Hours 4.5

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 or MRKT1001. 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.

Prerequisite: HOSP2030.
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

SEE2070 THE GAMING INDUSTRY

This introductory course is designed to familiarize students with the many facets of the entire gaming industry. Topics to be covered include: the history of gambling, common forms of gambling, major gaming destinations, career paths, gaming industry leaders, regulation and licensing and basic organization of a casino resort. Current trends and issues in the industry will also be discussed.

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

SEE3015 MANAGING GAMING OPERATIONS

This advanced course is designed to familiarize the student with basic knowledge about managing casino properties. Discussions include casino financial management, organizational structure, gaming terminology, casino design, with special emphasis on casino marketing. International and internet gaming markets are also explored. A field trip to a pre-selected casino is mandatory. Prerequisite: SEE2070.
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

SEE3040 SPECIAL EVENT MANAGEMENT: CEREMONY AND PROTOCOL

This course is designed to prepare students to plan and execute ceremonial and protocol-sensitive events, such as social/life cycle events, governmental and political events and hallmark events. Emphasis will be placed on cultural, political and social customs and the impact these elements have on the planning process. A directed work project may be incorporated into this course. Prerequisite: SEE2020 or HOSP2011 or FSM3001.
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 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT SEMINAR

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student. 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

TRVL1010 DESTINATION GEOGRAPHY I

An introductory course designed to acquaint the student with important destinations in the U.S., Canada, Mexico, South America and the Caribbean. The course discusses cultural, recreational and social significance to the traveler.
Quarter Credit Hours 4.5

TRVL1011 DESTINATION GEOGRAPHY II

In addition to significant destinations and attractions in Europe, Asia and Africa, this course stresses more the cultural values related to international travel and the significance of travel to the international economy.
Quarter Credit Hours 4.5

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. (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. Students who have studied more than one year of this language are required to take the foreign language placement exam. 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

HIST2002 WORLD HISTORY SINCE 1500

Major developments in world history from the 16th century and on are considered, with an emphasis on the impact of ideas and influences from Asia and the New World upon European culture and society and the European impact upon Asia, Africa and the Americas. The various periods and kinds of revolution — industrial, democratic, political, technological, military and cultural — are surveyed. Prerequisite: Sophomore status. (HO) Quarter Credit Hours 4.5

HIST3001 U.S. HISTORY FROM COLONIAL TIMES TO 1876

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation from colonial times through the period of the Civil War and Reconstruction. Particular attention is given to the Puritan influence upon American character, the American Revolution, the creation of the federal Constitution, western settlement, the nature of slavery and the breakdown of the American political system resulting in civil war. Prerequisite: Sophomore status. (HO) Quarter Credit Hours 4.5

HIST4020 AMERICAN GOVERNMENT

This course involves an examination of the political and governmental system of the United States, the principles upon which it is founded, and the institutions and systems which comprise it. Topics to be discussed are constitutional foundations, federalism, political parties, public opinion, interest group activities, civil liberties and decision-making in institutions of American national

government, such as Congress, the presidency and the Supreme Court. Prerequisite: 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

LIT2030 AFRICAN-AMERICAN LITERATURE

This course examines African-American literature in a variety of genres from its conception in the days of slavery to contemporary times. Emphasis will be placed on the historical and social significance of major works of African-American literature, as well as on the unique artistic contributions of African-American authors to the American literature canon. This course fulfills part of the Literature Concentration requirement. Prerequisites: Sophomore status; ENG1001 or ENG1901. (SL) (WI) Quarter Credit Hours 4.5

LIT2040 AMERICAN LITERATURE I

This course will acquaint the student with American literature from its Puritan origins through the mid-19th century. Students will study representative authors, poets, and playwrights and be exposed to a variety of forms, styles and genres. Special attention will be paid to the formation of the American literary tradition. This course fulfills part of the Literature Concentration requirement. Prerequisites: ENG1001, ENG1021 or ENG1901, ENG1921, and sophomore status. (WI) Quarter Credit Hours 4.5

LIT2050 AMERICAN LITERATURE II

This course will acquaint the student with American literature from the Civil War to the present. Students will study representative authors, poets, and playwrights and be exposed to a variety of forms, styles and genres. Special attention will be paid to the development of our national identity through literary experience. This course fulfills part of the Literature Concentration requirement. Prerequisites: ENG1001, ENG1021 or ENG1901, ENG1921, and sophomore status. (WI) Quarter Credit Hours 4.5

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

LIT3020 STUDIES IN THE SHORT STORY

This course presents a detailed analysis of the art form of the short story. Study includes 20 short stories which represent a wide cross-section of works. This course fulfills part of the Literature Concentration requirement. Prerequisite: Sophomore status. (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; ENG1001 or ENG1901. (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; ENG1001 or ENG1901. (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

MATH1012 MATHEMATICS I

This course is a continuation of MATH1009. This course provides the student with advanced algebraic techniques and an introduction to trigonometry. Among the various topics presented are trigonometric functions and graphs, vectors, oblique triangles, exponents, radicals, complex numbers, and exponential and logarithmic functions. Prerequisite: MATH1009 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 INTRODUCTORY 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

PSYC2060 PSYCHOLOGICAL AND SOCIOECONOMIC ISSUES OF GAMING

This course presents the psychological, sociological and economic experiences of gambling. The course explores the line between "social betting" and pathology; the economic consequences, social opportunities and threats of gaming for communities, and effective treatment and approaches. Governmental responsibility for the education, prevention and treatment of at-risk populations is also discussed. Prerequisites: PSYC2001 or PSYC2901 and sophomore status.
Quarter Credit Hours 4.5

RELIGION

REL2001 COMPARATIVE STUDY OF WORLD RELIGIONS: AN INTERDISCIPLINARY APPROACH

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

SCI2020 ANATOMY AND PHYSIOLOGY FOR RECREATION

This course introduces topics in the physiology and anatomy of exercise, cardiovascular fitness, nutrition and weight control. Emphasis is placed on understanding the scientific basis for a wellness program. (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. Students who have studied more than one year of this language are required to take the foreign language placement exam.
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)

Quarter Credit Hours 4.5



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