

**Denver**

COLORADO

**JOHNSON & WALES  
UNIVERSITY**

*Catalog*  
2007–2008



*Johnson & Wales University*  
*Denver 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. Student Handbooks are distributed during check-in activities. Additional copies are available from the Office of Student Services.*



# 2007–2008 Academic Calendar

## FALL TERM

Aug. 31-Sept. 3	Freshman and returning student Check-In
Sept. 4	Classes begin
Oct. 8	Columbus Day — no classes
Oct. 12	Friday classes for Culinary and Baking & Pastry Labs
Nov. 15	Classes end

## 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. 5	Holiday break
Jan. 6	Classes resume
Jan. 21	Martin Luther King Jr. Day — no classes
Jan. 25	Friday classes for Culinary and Baking & Pastry Labs
Feb. 21	Classes end

## SPRING TERM

March 3	Check-In for incoming students
March 4	Classes begin
May 15	Classes end
May 17	Commencement

## SUMMER SESSIONS

June 2	Summer Session I begins
June 13	Check-In for incoming Advanced Standing students
June 16	Advanced Standing begins
June 26	Summer Session I ends
June 30	Summer Session II begins
July 4	Independence Day — no classes
July 24	Summer Session II ends
Aug. 22	Advanced Standing ends

Friday classes may be scheduled due to a class cancellation or holiday. Please refer to [www.jwu.edu/sas/calendar](http://www.jwu.edu/sas/calendar) for the current academic calendar and dates for Friday 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.*

<i>Associate in Science Degree</i>	<i>Bachelor of Science Degree</i>
Accounting	Accounting
Advertising Communications	Entrepreneurship
Business Administration	Financial Services Management
Entrepreneurship	Management
Fashion Merchandising	Marketing
Management	
Marketing	

*The following program can track into any of the bachelor of science degrees listed to the right.*

Undeclared Major (no A.S. degree)	Accounting
	Financial Services Management
	Management
	Marketing

*The following associate in science degree has a restricted track option for a bachelor of science degree as listed.*

<i>Associate in Science Degree</i>	<i>Bachelor of Science Degree</i>
Criminal Justice	Criminal Justice

*Bachelor of Science Degree (four-year program)*

International Business

### College of Culinary Arts

<i>Associate in Science Degree</i>	<i>Bachelor of Science Degree</i>
Baking & Pastry Arts <sup>1</sup>	Culinary Nutrition <sup>1</sup>
Culinary Arts <sup>1</sup>	Food Service Management <sup>1</sup>

### The Hospitality College

<i>Associate in Science Degree</i>	<i>Bachelor of Science Degree</i>
Food & Beverage Management <sup>1</sup>	Food Service Management <sup>1</sup>
Restaurant Management <sup>1</sup>	

Hotel Management <sup>1</sup>	Hotel Management <sup>1</sup>
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*Bachelor of Science Degree (four-year program)*

Sports/Entertainment/Event Management<sup>1</sup>

<sup>1</sup> Program has technical standards. Students with disabilities or special needs should contact the Student Achievement Center.

NOTE: Other programs and options are also offered at Johnson & Wales campuses in Charlotte, N.C.; 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 University for information about and descriptions of the applicable technical standards.





# Accreditations & Affiliations

Johnson & Wales University is accredited by the New England Association of Schools and Colleges, Inc. (NEAS&C), through its Commission on Institutions of Higher Education. Inquiries regarding the accreditation status by the New England Association should be directed to the University's administrative staff.

Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433, (617) 271-0022 E-mail: cihe@neasc.org.

Legal control is vested in the Board of Trustees.

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

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

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

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

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

## General University Affiliations

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 Rôtisseurs  
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 Constantiniانا  
(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

New Zealand Marine Sciences Society  
New Zealand Limnological Society  
Ohio Society of Certified Public Accountants  
Organization Development Network  
Resort and Commercial Recreation Association  
Share Our Strength  
Society of Organizational Learning

### **Denver Campus Affiliations**

Academy of Marketing Research  
Academy of Marketing Science  
American Advertising Federation  
American Association of Family & Consumer Sciences  
American Economics Association  
American Sociological Association  
Association for Career & Technical Education  
Association for Supervision and Curriculum Development  
Association of Certified Fraud Examiners  
Association of Luxury Suite Directors  
Aurora Chamber of Commerce  
Business Marketing Association  
Campus Compact  
Chefs Collaborative  
Colorado Bar Association  
Colorado Chefs Association  
Colorado Festivals and Events Association  
Colorado Hotel and Lodging Association  
Colorado Language Arts Society  
Colorado Restaurant Association  
Colorado Society of Certified Public Accountants  
Conference on College Composition and Communication  
Council on Hotel, Restaurant and Institutional Educators  
Denver Hispanic Chamber of Commerce  
Denver Metro Chamber of Commerce  
Denver Metro Convention and Visitors Bureau  
DIA Partnership  
Direct Marketing Association  
Escoffier Society  
Federation of Dining Room Professionals  
Financial Executives International  
Fulbright Alumni Association  
Hospitality Human Resource Association  
Hugh O'Brian Youth Foundation  
International Association of Assembly Managers  
International Association of Students in  
Business Administration and Economics  
International Economics Association  
Intix (International Ticketing Association)  
Kappa Delta Pi  
Marketing Educators Association  
Milken Institute  
National Council of Teachers of English  
National Council for the Social Studies  
National Training and Lecturing Institute  
New England Council of Teachers of English

# 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, coeducational institution that offers students an opportunity to pursue practical career education in business, food service, hospitality or technology.

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

Graduate programs leading to the degrees of master of arts, master of business administration, and doctor of education are also offered at Johnson & Wales' Providence, R.I. campus. 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. By integrating 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.

**BUSINESS:** Johnson & Wales offers a wide variety of two- and four-year business programs ranging from International Business to Business Administration. J&W also offers some of these programs at its campuses in North Miami, Fla.; Providence, R.I.; and Charlotte, N.C. Programs available at the Denver, Colo. campus include Accounting, Advertising Communications, Business Administration, Criminal Justice, Entrepreneurship, Fashion Merchandising, Financial Services Management, International Business, Management, Marketing, and the Undeclared Major program.

**FOOD SERVICE:** Culinary Arts, Baking & Pastry Arts, Food Service Management — these are some 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 world, Johnson & Wales also offers some of these programs at additional campuses in Charlotte, N.C.; North Miami, Fla.; and Providence, R.I. Programs available at the Denver, Colo. campus include Culinary Arts, Food Service Management, and Baking & Pastry Arts. The Denver 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 and Baking & Pastry Arts students who wish to accelerate their studies can apply for Advanced Standing starting in June.

**HOSPITALITY:** Degree choices in this busy

field are many, ranging from Hotel Management to Restaurant Management, Sports/Entertainment/Event Management and more. J&W also offers some of these programs at its campuses in North Miami, Fla.; Providence, R.I.; and Charlotte, N.C.

Programs available at the Denver Campus include Food & Beverage Management, Food Service Management, Hotel Management, Restaurant Management and Sports/Entertainment/Event Management.

### **Three-Term Schedule**

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

### **Upside-Down Curriculum**

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

### **Two Degrees in Four Years**

The upside-down curriculum at J&W enables students in most majors to earn two degrees in four years. At the end of two years of study, students earn an associate degree and 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.

Career co-ops, on-the-job training, and computer and culinary arts laboratories all place students within a practical situation to further develop their career knowledge and skills.

### **Academic Achievement Center**

Helping students to succeed is our number one priority at Johnson & Wales University. The Academic Achievement Center is dedicat-

ed to making sure each student is given every opportunity for success, with special workshops, tutoring, and academic counseling. Students with disabilities can also find assistance at the Academic Achievement Center, with special adaptations, and reasonable accommodations to ensure every opportunity for their success in college. All support services are available without extra charge to all Johnson & Wales students.

## **SCHOOL OF ARTS & SCIENCES**

Dedicated to the challenge of producing broadly educated, independent individuals, the Johnson & Wales University Denver School of Arts & Sciences is committed to preparing students to be responsible and productive citizens in a free democracy. The School integrates liberal arts with career education and provides a solid foundation that includes a lifelong love of learning, critical thinking and communications skills, and respect for others in a culturally diverse, global environment.

As a leader in career education among American universities, J&W has placed its School of Arts & Sciences in the key role of providing general education to enable its students to achieve career success and personal growth and fulfillment.

To accomplish these objectives, the School of Arts & Sciences offers courses in English, communication, literature, math, science, history, the social sciences, language and leadership studies. In addition, the School of Arts & Sciences offers across-the-curriculum programs in writing, critical thinking and ethics. Writing-Across-the-Curriculum 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 and succeed in their personal and professional goals. Writing-Across-the-Curriculum was developed to integrate the "write to learn" concept across all majors. Students may take writing-intensive courses in general studies and elective areas.

Since all students who graduate with a Bachelor of Science degree must achieve a “Validated” in a Performance Transcript assessment prior to graduating, the School offers students ENG0001, the Performance Transcript Writing course, which must be successfully completed along with a “Validated” score so that they may graduate with the effective writing skills employers are demanding. The School also offers an expanded, no-cost tutorial program in English and math throughout the academic year to facilitate student success.

In addition to the required leadership concentration, The School of Arts & Sciences has expanded its concentrations to include applied mathematics, career writing, global perspectives and psychology. The expanded offerings will introduce to the Denver Campus new courses in French, world religion and abnormal psychology among others.

The School of Arts & Sciences offers both honors sections and honors options in many freshman and upper-level courses as well as a leadership concentration. In recognition of the importance of offering leadership initiatives at J&W, the Community Leader Institute champions the idea of making Johnson & Wales University a place where leadership opportunities abound across the campus.

Students also have the opportunity to participate in the Summer Abroad Program offered through the John Hazen White School of Arts & Sciences at the Providence Campus. This program is currently situated in England. Students can earn 13.5 credits of general education courses. The course offerings may vary each summer, but could include history, sociology, literature, science, art and a career course. The experience includes three weeks in England with excursions to historical cities, such as Bath, Cambridgeport and London. The academic component of the summer program is challenging, and students will benefit from innovative teaching strategies including team teaching and collaborative learning.

## **THE COMMUNITY LEADERSHIP INSTITUTE (CLI) AT JOHNSON & WALES UNIVERSITY**

The mission of the CLI is to provide leadership across the campus by acting as a resource to students, faculty and staff. The CLI is an integral entity of the Denver Campus that utilizes several programs to aid in the development of responsible community leaders. These programs include, but are not limited to, the Leadership Academy, Community Service Learning, and Distinguished Visiting Faculty. The curriculum and programs are consistently updated to meet community, industry and University needs. Through this program, students are exposed to a multitude of opportunities to develop their personal leadership philosophies and values, as well as practice effective leadership techniques.

### **The Leadership Academy**

The Leadership Academy program is a commitment-intensive, supplemental program for student leaders that will assist them in developing and practicing leadership skills on campus and throughout the community. Students will gain both academic and practical components of leadership and community involvement in a two-year curriculum. Each participant will be selected based on leadership and service experience and involvement, faculty recommendations, and an interview process with the Community Leadership Advisory Board (various community and industry leaders).

### **Community Service Learning**

The CLI collaborates with the leadership academic faculty, University Relations staff, and the community to continually develop, advance and monitor student service learning projects. Students are provided with a variety of opportunities to develop and further enhance their service ethic through involvement in community organizations. This process will be used as a catalyst to further service learning involvement in individual student lives.

### **Distinguished Visiting Faculty (DVF)**

To enhance the leadership learning experience for the whole University, specially selected industry, community, and academic experts

and role models present about various leadership-related topics. One goal of leadership education is to provide students with a variety of learning methodologies. Presentations by experts/role models are a valued component of our leadership education.

### **Courage to Care Day**

This annual event is a campus-wide day of community service, followed by a celebration for the students, faculty and staff. It is a signature campus and community event designed to help you start the year off thinking about serving others.

### **Leadership in Scholarship (Honors)**

The CLI is the home for the campus honors program titled Leadership in Scholarship. Students that are accepted with an honors acceptance can complete either an Honors Scholar or University Honors Scholar designation academically. The CLI provides opportunities for participants to get together socially, network with community professionals and develop leadership skills. (See Honors Program on Page 44 for more information on the academic component.)

### **UCAN Serve Community Service Scholarship**

This scholarship is only available to students at J&W's Denver Campus. It is offered in partnership with Campus Compact and the Corporation for National Service. Students that participate can receive Americorps educational awards from the Corporation for National Service for completing community service hours while enrolled in the University.

## **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 origin 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 1981, the University began offering culinary training to food service personnel that the Navy stationed in Charleston, S.C. A new J&W campus was established in Charleston in 1984, and this campus now offers a variety of two- and four-year degree programs in food service, hospitality, travel-tourism and sports management.



In 1982, the Norfolk, Va., Campus began offering one- and two-year food service programs to military personnel, and the campus opened to the general public in 1986. A four-year degree program was added in 2001.

In 1985, graduate degree programs were introduced at the University. The Alan Shawn Feinstein Graduate School now offers an M.B.A. degree program in Global Business Leadership with concentrations in Accounting, Financial Management, International Trade, Marketing and Organizational Leadership. It also offers an M.B.A. degree program in Hospitality and Tourism with concentrations in Event Leadership, Finance and Marketing. The School of Education offers a master's degree in Teacher Education in Business, Food Service, Secondary or Elementary Special Education, and a Doctor of Education degree in Educational Leadership.

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

Also in 1992, Johnson & Wales opened another campus in North Miami, Fla., which 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.

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

September 2000 marked the opening of the Denver, Colo. campus, which offers two- and four-year degrees in business, culinary and hospitality, including baking & pastry arts, culinary arts, hospitality, business and criminal justice, as well as the "Garnish Your Degree" accelerated associate degree program.

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

Each year 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.

## **DENVER CAMPUS**

Located in the Park Hill neighborhood of Denver, the Denver Campus combines old-world charm with the latest technological resources, including stately turn-of-the-century buildings and newer academic buildings in a quiet park-like landscape. Students enjoy access to a variety of academic and laboratory classrooms; residence halls with private and semi-private bathrooms; and a recreation

center which includes a dining center, gymnasium, fitness center, bookstore and snack bar.

## DENVER, COLORADO

Why study in Colorado? The state is the nation's sixth leading tourist destination. Denver is known for its quality of life and was named "second best city in America to work and live" by *Fortune Magazine*. The Rocky Mountain Region offers a multitude of experiential learning sites due to ongoing economic growth.

## RESIDENCE HALLS

All residence hall rooms are non-smoking and come equipped with cable and Internet access, local phone service and voicemail. All rooms include closets/armoires, dressers, desks, chairs and beds. Furniture that comes with the room can not be removed.

Common areas in each residence hall include a TV/VCR, recreation equipment such as pool, Ping-Pong, or foosball, as well as couches and plenty of gathering space. Every residence hall has laundry facilities and many have additional study or storage spaces.

Living in a residence hall provides you with friendships and memories of your college experience that you will have for a lifetime. Additionally, research has demonstrated that students who live on campus, particularly during their first year, report greater satisfaction with their collegiate experience and are more likely to persist on through to graduation. Therefore, all first-year students are required to live on campus. If a student wishes to have this requirement waived they may submit their written (print or e-mail) appeal to the Dean of Students who will review the request with the Housing Exceptions Committee. Appeals will be considered if the student is married/has a domestic partner, 24 years of age or older, the students' parents live within Denver's seven county metro area, or there is a clearly demonstrated financial hardship that can be resolved by the student living off campus. If you have any questions about this policy, you

can e-mail [studentaffairs.den@jwu.edu](mailto:studentaffairs.den@jwu.edu) or call (303) 256-9400.

### Johnson Hall & Wales Hall

These suite-style residence facilities accommodate two students per room with a semi-private bathroom shared between two rooms. A limited number of singles with shared bathrooms are also available.

### Presidents Hall

A recently renovated residence hall, Presidents features double occupancy rooms with private baths, and is one of two air-conditioned halls.

### Triangolo Hall

Like Presidents, Triangolo is air-conditioned. Triangolo is an apartment-style residence hall with large kitchenettes. This hall is reserved for upper-class students.

### Gaebe Hall

Gaebe Hall features single, double and multiple occupancy rooms. All rooms are suite-style with shared bathrooms and kitchenettes.

## DINING FACILITIES

Students have access to dining facilities on campus at the Wildcat Center and at Pete's.

## ADDITIONAL CAMPUSES

J&W, 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
Marketing	
Fashion Merchandising	Retail Marketing
Undeclared Major	& Management
(no A.S. degree)	

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

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

#### College of Culinary Arts

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

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

### The Hospitality College

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Food & Beverage Management	Food Service Management
Restaurant 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

## CHARLOTTE, NORTH CAROLINA

Opening its doors in fall 2004, J&W's newest campus in Charlotte, N.C. offers associate and bachelor's degree programs in business, hospitality and culinary arts. Though Charlotte is the second largest business center in the United States, it maintains a distinctive small town feel. It offers easy access to beaches, mountains, an international airport, and is a hub of athletic and cultural activity.

For more information about the Johnson & Wales Charlotte Campus, write the Office of Admissions, Johnson & Wales University, 801 West Trade Street, Charlotte, NC 28202, pr call 1-866-598-2427.

### Campus President

Arthur J. Gallagher, M.A.

### Programs offered

#### 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 DEGREE	BACHELOR'S DEGREE
Accounting	Accounting
Business Administration	Management
Fashion Merchandising Management	Marketing
Marketing	

#### College of Culinary Arts

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

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

#### The Hospitality College

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Food & Beverage Management	Food Service Management
Restaurant Management	International Hotel & Tourism Management
Hotel Management	Hotel Management
	International Hotel & Tourism 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	Management
Business Administration	Marketing
Fashion Merchandising Management	
Marketing	
Accounting	Accounting
Criminal Justice	Criminal Justice

#### College of Culinary Arts

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

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

#### The Hospitality College

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

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

## GRADUATE DEGREE PROGRAMS

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

### Programs offered

*Alan Shawn Feinstein Graduate School*

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

Accounting  
Financial Management  
International Trade  
Marketing  
Organizational Leadership

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

Event Leadership  
Finance  
Marketing

CERTIFICATE OF  
ADVANCED GRADUATE STUDY:

Finance  
Human Resources Management  
Hospitality

CERTIFICATE  
Corporate Security

*School of Education*

MASTER OF ARTS IN TEACHING  
with concentrations in:

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

MASTER OF EDUCATION

Early Childhood Administration and Leadership  
Teaching and Learning

DOCTOR OF EDUCATION

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

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

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

# Applying for Admission

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

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

Students are also recommended to 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 inquire with Student Services or the Student Achievement Center prior to enrolling at the University. For more information on technical standards, see Pages 92–93. Copies of the technical standards applicable to various programs are available from the Student Achievement Center.

## APPLICATION PROCEDURE

Applications for admission should be completed in full and sent to the Admissions Office, Johnson & Wales University, 7150 Montview Boulevard, Denver, CO 80220.

Students applying for admission to the Charlotte, North Miami or Providence 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](http://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 applications 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 an International Business, Sports/Entertainment/Event Management or Education major, they don't need to 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 strongly recommended.

Candidates for the University's honors program or International Business program must submit SAT or ACT scores for acceptance consideration. Admission standards may vary for international and transfer students.

### **Minimum Grade Requirements**

To gain admission to the International Business program, applicants' transcripts generally must reflect a 'B' average or better. To remain enrolled in the International Business program, students must maintain a cumulative GPA of 2.75. Other majors may have specific grade requirements.

### **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 will forward to the University a \$300 tuition reservation deposit, which will be applied toward tuition and will reserve your place in class and in student housing.

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). Credit 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 or within 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 of a minimum of 500 in English and 500 in math or ACT total composite of 21 in English and 21 in math, and entered J&W in the fall. For more information about the Honors Program, please see Page 44.

### **Undeclared Major**

All students who enroll in the Undeclared Major at Johnson & Wales University pursue a general studies program of study for the first two years. During the fifth term, they must select a major from a variety of business and hospitality programs.

Students who begin their studies in an Undeclared Major at Johnson & Wales will earn only a bachelor of science degree at the end of four years of study.

### **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 admis-

sion 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 and foreign language placement. For a student placing out of all required levels of a foreign language, departmental policy and recommendation will determine if a Departmental Challenge Examination is in order for credit.

## **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 will meet for three two-hour sessions. Students must discuss this option with a Student Success counselor 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 for review. The assessor will review the portfolio and either validate the student's learning by awarding college credits, request additional information, or deny the request for credits. Portfolios will not be returned to the students; they become property of the University.

Once the seminar is completed, eligible students, in consultation with a Student Success counselor, may submit additional portfolios. Refer to the Prior Learning Assessment Brochure, available at the Registrar's Office, 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. J&W Denver Campus is not a national CLEP examination site—students must go to other CLEP sites for this. 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 Academic Services, for criteria and fees, or contact the testing office.

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 any Registrar's Office and from the Student Achievement Center.

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 a counselor.

**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 be notified by mail of the time and location of their test or seminar. The Prior Learning Assessment

Brochure listing course options may be obtained from Academic Services. 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 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 for 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 15 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 agree-

ments 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) or other acceptable proof of English proficiency. (See "English Language Proficiency" and "TOEFL Requirements" on next page.)
4. Official documentation of higher secondary (high school) graduation, subjects taken and grades earned.
5. Complete transcripts, marks sheets, diplomas or certificates from previous study, along with course descriptions and syllabus (for transfer credit).
6. Photocopy of biographical page of passport of state-issued identification card.

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

All documents must be sent to:

Johnson & Wales University  
International Admissions  
7150 Montview Blvd.  
Denver, CO 80220 USA  
Telephone: (303) 256-9300  
Fax: (303) 256-9333

## English Language Proficiency

Johnson & Wales University's English as a Second Language program allows students to focus on the areas where they need the most improvement. Some advanced-level students are allowed to take regular classes in an undergraduate degree program at the same time. This flexibility provides students with the most efficient transition into college. Applicants whose native language is not English must submit proof of English proficiency through academic transcripts or testing. English language proficiency is required for admission to all programs of study at Johnson & Wales University, regardless of country of citizenship or residency. In addition to accepting standardized Test of English as a Foreign Language (TOEFL) results, the University administers the Institutional TOEFL. Students may request to take the Institutional TOEFL only once, prior to the start of classes. Students who submit proof of English proficiency may go directly into a regular academic degree program. Test section scores for passing TOEFLs and other examinations will be reviewed and may indicate placement in a particular ESL class. Writing and other assessments may be recommended.

Minimum TOEFL requirements (all levels, undergraduate and graduate):  
TOEFL score of 550 (pen/paper or PPT)  
TOEFL score of 210 (computerized or CBT) or  
TOEFL score of 80 (Internet-based or IBT)  
Note: Individual section scores must also meet minimum score requirements.

This must be an official test transcript that is no more than two years old.

Acceptable proof of English proficiency may also include one of the following comparable English proficiency examinations:

- IELTS (Cambridge), Band 6.5
- City & Guilds Pitman ESOL Examinations – Higher Intermediate or Expert Level
- ELS Level 112 Certificate of Completion and Academic Report
- The London Tests of English LTE, Level 4 (Advanced)
- MELAB (Michigan English Language Battery) – 77

- S.T.E.P. Eiken – (Society for Testing English Proficiency) – Grade 1

Other English language examination results will also be considered, and experience studying in the English language, as documented through school transcripts, will be taken into consideration. To meet English proficiency requirements, all English language examination results must be submitted on an official test transcript which is no more than two years old.

English as a Second Language (ESL) courses are offered at the Rhode Island campus only. Students needing ESL courses may enroll in the ELS Language Center located on the Denver Campus. A separate ELS application is required to enter the ESL program. After completing the applicable coursework, students may then transfer to Johnson & Wales University's Denver Campus.

### TOEFL Requirements

Upon acceptance, students should submit an official TOEFL score. If the TOEFL score is not available, Johnson & Wales University will give students *one* opportunity to take the Institutional TOEFL. Johnson & Wales University requires a minimum score of 550 on the written TOEFL test, a minimum score of 210 on the computerized TOEFL test or a minimum score of 80 on the Internet-based TOEFL test, in order to exempt students from the ESL program and allow them to enroll directly into a degree program. Johnson & Wales reserves the right to require remedial ESL classes to increase proficiency in a particular area, regardless of the total TOEFL score.

Students who score below a 550 on the written TOEFL test, below a 210 on the computerized TOEFL test or below an 80 in the Internet-based 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, and a 4.5 on the Test of Written English/Essay Writing or 20 on the Internet-based TOEFL will exempt the student from the corresponding ESL class. A higher level class will be substituted for the exempted sections.

## Written Assessment

All students who pass the TOEFL requirement with a score between 550–573 (210–230 computerized) or who waive the TOEFL based on previous study, and who have 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 marksheets, grades or transcripts from all postsecondary schools attended with certified English translation. Whenever possible, course descriptions and course syllabus should also be provided. Official examination results, certificates, diplomas or degree certificates must also be submitted.

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 post-secondary 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 International Baccalaureate exams, up to a maximum of 45 credits or equivalent, in accordance with transfer (departmental) policies.

## Articulation Agreements

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

Edexcel International, Higher National Diplomas UK  
AH & LA, Educational Institute  
College of the Bahamas  
Barbados Community College  
National Council for Hotel Management and Catering Technology, India  
Auckland Institute of Studies at St. Helens, New Zealand  
Faitte 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.

## **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](http://www.jwu.edu/admiss/reprs).



# 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.

<b>Annual Tuition</b>	\$20,478
<b>General Fee</b>	\$984
<b>Room &amp; Board</b>	
Value Room (Tier 3)	\$7,650
Standard Room (Tier 2)	\$8,550
Premium Room (Tier 1)	\$9,600
<b>Weekend Meal Plan (Optional)</b>	\$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, student publications and graduation.

**Room & Board** is for the academic year (excluding some holiday periods) 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. A student can add the weekend meal plan 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 Housing and Residential Education 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 20 for a description of the ACCESS Early Admissions program. ACCESS students are also subject to appropriate University fees, including full general fee and full room and board charges. ACCESS students are not eligible for any federal financial aid while enrolled in the program. ACCESS students should contact the Financial Planning Office 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**

The student may make one payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the Check-In due date of July 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.

\* 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.

The University's Withdrawal Credit Policy applies to all withdrawals from the University, voluntary or involuntary.

Term charges, institutional merit scholarships 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 Financial Services Office. Refer to Page 48 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 1-877-598-3368 or (303) 256-9700.

### **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).

A list of Johnson & Wales financial assistance and work programs and descriptions of the programs are included in this catalog.

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

In an effort to reduce the loan burden during the student's first year, Johnson & Wales University will attempt to package new stu-

dents 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 paperwork 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](http://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

The Student Financial Services Office 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 Student Financial Services 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, 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 earn-

ings, 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 bi-weekly directly to the student; therefore, funds will not be applied to the student's account unless arrangements are made with the Student Financial Services Office.

### **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 at least \$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 at least \$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 standing as defined on Page 42 of this catalog, and in the Student Handbook. Students who fail to maintain satisfactory academic progress will be notified by Academic Services. All financial aid will be suspended until satisfactory 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 student 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-rate 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 29).

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 worth 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](http://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 Service Scholarship:** Johnson & Wales awards a scholarship of up to \$2,000 to incoming students with a good academic record and a minimum of one year's involvement in community service.

**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](http://www.jwu.edu). The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

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

**Family, Career and Community Leaders of America (FCCLA):** The University awards a number of FCCLA (formerly FHA-HERO) scholarships ranging from \$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](http://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 undergraduate 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](http://www.jwu.edu). The deadline for full tuition scholarship eligibility is February 1, prior to your enrollment.

**Gaebel 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](http://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](http://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](http://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](http://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](http://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](http://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.

### **Outstanding Student Leader of the Year**

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

### **Phi Theta Kappa (National Honor Society)**

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

### **Presidential Academic Scholarships:**

J&W awards academic scholarships to incoming students who are in the top 25 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](http://www.jwu.edu). *Amount of scholarships awarded for participation in specific high school curricula may be limited to one per student.*

**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](http://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](http://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:

**Ellsworth M. Statler Scholarship:** This scholarship is awarded to hospitality and culinary arts students, with preference given to New York residents. Applications are available at the Student Financial Services Office. The application deadline is August 31. Awards range from \$500 to \$2,000 based on residence. This award is 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.

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

- Connecticut
- Delaware
- Maine
- Maryland
- Massachusetts

New Hampshire  
Pennsylvania  
Vermont  
Washington, D.C.

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

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

**International Association of Culinary Professionals Foundation (IACP)**

**Scholarship:** 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 and are due by December 1.

**WORK PROGRAMS**

**Fellowship Program:** Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or 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 from the department of Housing and Residential Education. Awards range from \$6,600–\$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 internship. Applications are available at Practicum Properties or 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 2-4 days per week, Monday through Thursday. 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 are offered by the University based on demand. 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 the Registrar.

## 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 the University Registrar. 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."
- 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 letter (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.

The Office of Academic Achievement 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\\_co.pdf](http://www.jwu.edu/pdf/stuhdbk07_co.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
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

Letter Grade	Grade Range	Quality Points
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](http://uconnect.jwu.edu).

### Failure (F)

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

### Withdrawal (W)

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

both the grade of “W” and the new grade.

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

### Withdrawal/Pass (W/P)

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

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

### Honors (H)

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

### Incomplete (I)

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

### No Credit (NC)

This non-punitive designation is issued to a



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

### **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.

### **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.

For further information on Johnson & Wales’ grading system, consult the current **Student Handbook**.

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

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

Transcript requests may be made in person, in writing or by fax to Student Academic

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

## ACADEMIC STANDARDS

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

Withdrawals (Page 39), grades of "incomplete" (Pages 39, 42), failures (Page 39), repeated courses (Page 42), and transfer courses (Page 44) may affect your academic standing and progress. Remedial courses are not included in a student's program of study and therefore will not be reflected in the student's GPA. Johnson & Wales does not offer courses on a pass/fail basis.

### ACADEMIC PROBATION

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

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

Students on probation who achieve a 2.0 or better GPA will return to good academic standing. Students on academic probation

will need to meet with academic counselors before registering for courses.

### SUSPENSION

Students will be placed on suspension if the student's GPA is below a 1.0 after the first term; if the student's GPA is below a 1.25 after the second term; if the student's GPA is below a 1.60 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

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.

With approval from the Assistant Director of the Achievement Center, 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. The Director of Academic Counseling must approve reinstatement based on evaluations made by instructors and academic counselors in addition to the student's academic progress.

Suspended students who are approved to readmit to the University will be placed on academic warning. These students risk permanent academic dismissal from the University if they are unable to meet academic achievement standards.

### Academic Achievement Standards

Status	End of Term Outcome
--------	---------------------

1st term of enrollment (attempting 0-20.5 credits) below 1.00=suspension 1.00-1.99=1st term on probation 2.0 or higher=good standing

1st term on probation below 1.00=dismissal 1.00-1.24=suspension 1.25-1.99=2nd term on probation 2.0 or higher= return to good standing

2nd consecutive term on probation below 1.25=dismissal 1.25-1.49=suspension 1.50-1.99=3rd term on probation 2.0 or higher= return to good standing

3rd consecutive term on probation below 1.50=dismissal 1.50-1.99=suspension 2.0 or higher= return to good standing

#### 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. The Director of Academic Counseling must approve reinstatement based on evaluations made by instructors and academic counselors 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.

#### 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 Director of Academic Counseling. Appeals must be submitted in writing within seven days of notification. The Director of Academic Counseling and the dean 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.

Students in a continuing education program have three years to complete an A.S. degree and an additional three years to complete a B.S. degree.

A full-time graduate student must complete all degree requirements within four years of active enrollment from the date of their initial matriculation into the graduate program. Summer enrollment is not calculated as a term.

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 Academic Counseling. Appeals must be submitted in written form within seven days of notification. All decisions of the appeals committee are final. Dismissals may not be appealed.

**APPLICATION OF STANDARDS**

These satisfactory progress standards apply to all students, part-time or full-time, enrolled in the standard program. Satisfactory progress standards do not apply while the student has a non-regular student status (see Page 41).

**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.

## GRADUATION REQUIREMENTS

All students must petition to graduate by completing a graduation application at least six weeks prior to their term of graduation. An application for graduation is available in the Academic Services Office or on J&W Web Services uconnect.

Graduation requires a minimum grade point average of 2.00 and successful completion of the following: a prescribed sequence of study and the two Career Capstone courses. Graduation from a bachelor's degree program requires a performance transcript writing skills assessment of mastered or validated by program completion. The Committee on Academic Standing reviews all students each term for cumulative as well as term grade point averages.

Additionally, students enrolled in the College of Culinary Arts and The Hospitality College, who are required to take Food Safety and Sanitation Management (FSM1060), must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

All associate level degrees require the completion of a minimum of 90 quarter credits. All bachelor level degrees require a minimum of an additional ninety (90) quarter credits, for a total 180 quarter credits. While most major programs have variations that require slightly more quarter credits for completion, no program requires fewer than the 90/180 quarter credit minimum.

All students must be current in all financial obligations to the University, including tuition, fees and other expenses, before a diploma

will be issued.

Permission to participate in commencement exercises does not imply that graduation requirements have been met.

## WRITING REQUIREMENT

Students who graduate with a Bachelor of Science degree must leave Johnson & Wales with effective writing skills. To insure that this occurs, all students entering or transferring to the University are required to achieve a minimum score of "Validated" in a Performance Transcript assessment prior to graduating with a Bachelor of Science degree. Depending on the major, these writing skills will be assessed at the completion of either ENG1030 Communications Skills, ENG1021 Advanced Composition or ENG2010 Technical Writing. If a "Validated" assessment is not achieved at this point, students must successfully complete ENG0001, a Performance Transcript Writing course, and achieve a "Validated" score. This, in effect, is a graduation writing requirement for all students pursuing a Bachelor of Science degree from J&W.

## HONORS

At commencement exercises, eligible degree candidates receive *cum laude*, *magna cum laude* and *summa cum laude* recognition according to their academic average. Students with the designated GPA receive honors as follows: *cum laude*, 3.40–3.60; *magna cum laude*, 3.61–3.80; and *summa cum laude*, 3.81–4.00.

## TRANSFER & CAREER PREREQUISITES

Students who intend to transfer to other colleges or enroll in graduate schools after graduation must determine the requirements of those institutions and plan their programs of study accordingly. Johnson & Wales University makes no claim or guarantee for transfer credit to other academic institutions. Similarly, students who intend to take state or foreign business, trade, or professional licensing examinations should determine the prerequisites of those jurisdictions prior to selecting programs of study.

Students who are interested in transferring to J&W should see Page 20 for information on transfer admissions.

## DEAN'S LIST

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

## HONORS PROGRAM

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

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

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

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.

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.

## CONCENTRATIONS

The College of Business offers 13.5 quarter credit hour concentrations in Operations Management and Performance Excellence.

The Hospitality College offers 13.5 quarter credit hour concentrations in Entrepreneurship, Food & Beverage, Hospitality Sales & Meeting Management, International Hospitality, Operations Management, Resort Management, Rooms Division Management, Sports & Entertainment Marketing, and Sports Management.

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

NOTE: Majors 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 HONOR SOCIETIES

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

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

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

**Special Honors And Rewards Program (SHARP)**  
SHARP is an honors program designed for

qualified undergraduate students who wish to accelerate their programs to complete degree requirements in less than the normally required time. This is accomplished by increasing the student's course load each term as scheduling permits. SHARP results in savings of time and expenses for eligible students. Day division students accepted into SHARP may register for up to 25.0 credits with no additional fees. Continuing Education students accepted into SHARP may register for up to 19.5 credits. Interested students must complete a SHARP application, returning the completed form to their campus Student Academic Services Office. The following students are eligible for SHARP:

1. Incoming freshmen who are honors graduates of approved secondary schools, have been elected to their state or national honor society, or have maintained a minimum cumulative GPA of 3.0
2. Students at Johnson & Wales who have maintained a 3.40 cumulative GPA for each term after the completion of their first term of full-time regular matriculation
3. New transfer students who maintained full-time enrollment at a previous institution and each term earned a cumulative GPA equivalent to Dean's List status for that institution

If a student does not exercise this option, SHARP eligibility may continue provided that the student maintains continuous full-time matriculation while maintaining a cumulative 3.40 GPA after all terms. The benefits provided by SHARP are not applicable during the summer sessions, during full-time practicum or internship terms, for independent studies, or for an additional culinary laboratory class. Graduation acceleration is not guaranteed. Upon acceptance into SHARP, it is the student's responsibility to contact Student Academic Services concerning the scheduling of additional credits. SHARP students eligible to self-register will be able to register for their additional credits via the telephone registration system.

If at any time during a matriculation period the student's cumulative GPA falls below the minimum 3.40 requirement, the student is no longer eligible for SHARP and is dropped from the program permanently. If a student regis-

ters for additional credits, it is the student's responsibility to drop the course in order for charges to reflect the student's status. Students who have been denied or dropped from SHARP may not reapply.

## ACADEMIC FUNCTIONS

**Orientation** for all new students is held each term before the start of classes. Activities include check-in, academic orientation, social activities, distribution of photo identification cards, and meetings with administration, faculty and residence hall representatives. Orientation also includes placement testing.

**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.

## NOTICE OF NONDISCRIMINATION

Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, or disability, in admission to, access to, treatment of, or employment in its programs and activities. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Compliance Officer, Johnson & Wales University, One Cookson Place, Sixth Floor, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Regional Director, Office for Civil Rights, U.S. Department of Education, Federal Building, 1244 Speer Boulevard, Suite 310, Denver, CO 80204-3582.

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



# Student Services

## ACADEMIC ACHIEVEMENT

Academic Achievement offers a variety of support services for all students. These career-focused services include advising, success plans, testing and accommodations for special needs students.

Academic Achievement's goal is 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 as desirable.

### SERVICES OFFERED:

- Testing
  - Placement testing
  - Challenge testing
  - Prior learning
  - Accommodation testing
- Advising
  - Faculty advisement of students
- Accommodations for special needs students with appropriate documentation, including, but not limited to:
  - Oral/extended time for exams
  - Note-taking accommodations
  - Tape recorders
  - Taped texts
  - Voice recognition software
  - Preferential scheduling
- The Achievement Center
  - Free tutoring: individual, group and walk-in
  - Coordinated study groups
  - Workshops in stress management, time management, note-taking and test-taking strategies

Academic Achievement complements students' academic and technical training by sharpening their ability to position themselves in today's competitive marketplace. Programs centered around personal and career success assist students in achieving those accomplishments.

At Johnson & Wales, our message to students is "Your Success is Our Success." Academic Achievement is a vehicle for ensuring student success while at Johnson & Wales and throughout life.

## CAREER DEVELOPMENT

The Career Development Office offers a variety of work programs and career services to assist students in obtaining successful employment at graduation and managing continued career success.

Programs include an annual Career Conference which is a job fair and employee reception open to the entire student body.

A Career Management course is taught to students to develop effective career planning, and assist in job search and career management skills. Career Management educators provide career counseling and guide students in the use of the Best Fit Career Management System. This system is a tool developed with employers that communicates employer expectations and provides students a program for building and demonstrating relevant workplace skills to prospective employers.

Cooperative Education opportunities are available in business, culinary arts and hospitality. Co-op is designed to provide students with a paid, practical work experience in their chosen fields of study, while at the same time allowing students to earn academic credit for the experience.

Each year, numerous companies from throughout the United States visit the campus to recruit graduating students. Many off-campus employer programs are also offered, providing graduates the opportunity to pursue several job search strategies.

Career services and planning opportunities are offered to students from their first day at Johnson & Wales. Assistance is provided

throughout the school year to ensure successful employment during the year and after graduation.

Ninety-eight percent of Johnson & Wales graduates from the 50 states seeking employment within 60 days of graduation are employed within that time.

## HEALTH & WELLNESS CENTER

### MEDICAL RECORDS

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

These records must be complete prior to admission. Strongly recommended but not required immunizations include: hepatitis A and meningitis. All medical records are confidential and cannot be reviewed or released without written permission.

### TREATMENT

The Health & Wellness Center is located in the Wildcat Center. The office provides limited health care services, maintains student health records, and makes provisions for students requiring special medication, treatment or referrals. The Health & Wellness Center serves resident and commuter students, and staff.

## INTERNATIONAL STUDENT SERVICES

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

## Study Abroad Programs

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

**[www.jwu.edu/international/study.htm](http://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

The Johnson & Wales University – Denver Campus New Student Orientation program is designed to help new students transition into the intellectual, cultural and social climate of Johnson & Wales University; to encourage student learning and development; and to prepare students for a career focused education. Students who feel a sense of belonging early in their career tend to adapt faster to their new environment, perform better academically and persist to graduation. Students are introduced to many University administrators, faculty, staff and student leaders who provide valuable information on academic studies, student life and University policies. Summer and fall programs have been planned to aid in students' transition.

Social activities are also scheduled throughout the orientation program. Many are designed to help students meet other first-year students. Also, parents are invited to attend parent orientation meetings with University administrators during fall check-in.

## HOUSING & RESIDENTIAL EDUCATION

Full-time professional staff, as well as student Resident Assistants (RAs), reside in the residence halls to assist students with their residential living experience and help support the students' transition from home to college.

Helping to create and promote community,

RAs act as resources; plan educational, cultural and social programs; and help enforce community standards. Resident students are asked to assist in maintaining a safe, secure and comfortable living environment for all by communicating regularly with staff concerning safety, maintenance and custodial concerns.

### **Residence Hall Access**

Johnson & Wales University's Denver Campus is one of the first to utilize biometrics for access to residence halls. The system requires residents to place their hands on a hand scanner located at the entrance to the hall and input a personal code. Residents are authorized to offer entrance to their guests only. Knowingly offering entrance to or aiding entrance for a non-resident is a serious violation of residence hall policy. In addition, students are obligated to make all reasonable attempts to address violations of residence hall safety (e.g. unprop a propped door), including reporting violations to the Housing & Residential Education staff or Campus Safety at (303) 256-9500.

### **Housing Contract**

The Housing Contract is a binding agreement, effective upon signing, which covers the entire academic year, even though room charges are billed and payable by term. Students in attendance at the University will be responsible for room charges for the entire academic year, even if the student does not occupy the room, for whatever reason, voluntary or involuntary, either prior to or during the academic year.

Students attending a term abroad, a co-op or externship will not be charged room and board fees for that term if their participation is outside of Denver's seven county metro area, but will be committed to the balance of the contract upon return.

The refund policy for official withdrawal from the University is listed on Page 29. Students who re-enter the University in the same academic year will have their Resident Student Contracts take effect from the date of admittance.

### **Room Assignments**

Room assignments are in effect for the entire academic year, but students may request room changes at certain times during the term, based upon availability. The University and the director of Housing & Residential Education or assigned designee reserve the right to assign or reassign rooms as necessary.

Room assignments are made without regard to race, religion, color, national origin, age or sexual orientation. Several rooms are available for students with physical challenges or disabilities. The University does not accept or place coed room requests.

### **Guest and Visitor Policy**

All resident students who have guests visiting University Housing must ensure that their guests comply with all rules and regulations of the University. Resident students will be held responsible for actions of their guests.

Guests and visitors must be approved and have consent of all roommate(s). Students may request permission for their guest(s) to participate in University activities or events on campus. Depending on the nature of the event, the student may be asked to sign in the guest upon admittance.

## **CAMPUS SAFETY**

The Denver Campus Safety Office provides campus coverage and patrols 24 hours a day, 365 days a year. The officers of the department provide crime prevention assistance and first response support for unusual incidents on campus. Incidents of an emergency nature should be reported to Denver Police at 911, followed by contacting Campus Safety at (303) 256-9500.

Students are encouraged to assist in their own personal safety and the safety of others by

- Considering personal property identification/ protection when possible
- Traveling in well-lit areas and in groups
- Carrying ID and room key at all times

- Avoiding illegal and/or excess use of alcohol or other drugs
- Unpropping propped doors
- Adhering to the guest and visitor policy
- Reading and understanding campus crime bulletins when advised.

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 the campus. A copy of the report may be obtained from the Campus Safety Office and/or Student Affairs Office.

## **TRANSPORTATION**

Johnson & Wales University provides transportation for University-arranged functions and student activities events. Drivers must be certified through the University in order to drive company vehicles.

### **Public Buses**

The Regional Transportation District provides regular bus service through a six-county region which includes Denver County. For more information call (303) 299-6000.

### **Rail**

Daily Amtrak service operates from Union Station at 18th and Wynkoop streets.

Amtrak: (303) 534-2812; reservations: (800) USA-RAIL.

### **Air Travel**

Denver's airport is located less than 20 miles northeast of campus at 8500 Pena Blvd.

Phone: (303) 222-2000.

# *Campus Activities and Athletics*

The Department of Campus Activities serves multiple functions within the Johnson & Wales University community in support of student needs, activities and campus programs. The office provides professional support for Johnson & Wales students in their co-curricular pursuits, as well as exposure to and participation in social, cultural, educational and recreational programs. Some of the services that are presented by Campus Activities are

- Student clubs and organizations
- Student Union
- On-campus entertainment & activities
- Educational programming
- Family Weekend, Winter Week, Spring Fling
- Theme weeks and months
- Greek life

Students are required to present their ID cards in order to participate in student programs and services.

## **INTRAMURAL SPORTS**

The University sponsors intramural flag football, dodgeball, basketball and kickball. Intramural sports are open to all Johnson & Wales students. Registration dates are posted at the beginning of each respective season in residence halls and the Student Union. Volunteers to officiate, keep score and assist with the intramural program are also invited to register and get involved.

## **VARSITY ATHLETICS**

The Denver Campus sponsors the four varsity sports listed below as a member of the National Association of Intercollegiate Athletics. The teams compete throughout the Midwest against schools from states such as Kansas, Nebraska, Utah, Texas and Missouri.

- Men's basketball
- Women's basketball
- Men's volleyball
- Women's volleyball

## **CLUB SPORTS**

The Denver Campus currently offers

- Baseball
- Men's soccer
- Women's soccer
- Softball

## **RECREATION**

Denver Campus recreational programs include

- Outdoor adventures program
- Self-defense classes
- Ski trips
- Yoga
- Aerobics

The Wildcat Center also has a fitness room with the following exercise equipment available for your use:

- Weight-training machines
- Free weights
- Treadmill
- Aerodyne bicycle
- Stationary bicycle
- Elliptical Cross Trainers

# 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 enrolled in both the associate and bachelor's degree programs who maintain at least a 3.0 grade point average may have the opportunity to participate in several on-campus practicum opportunities, depending on availability. They receive hands-on experience by performing accounting functions for various University operations. Students participating in the Accounting Practicum may graduate with experience in accounts payable, accounts receivable, general ledger and internal auditing.

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

Students are required to complete one 22.5 credit concentration from the options listed on this page. Students are encouraged to meet with their faculty advisor before selecting a concentration.

#### Entrepreneurship

ACCT3012	Federal Taxes II
ENTR1001	Introduction to Entrepreneurship
ENTR2030	The Business Plan
ENTR2040	Financing the Entrepreneurial Venture
ENTR3010	Small Business Consulting

#### General Accounting

ACCT3012	Federal Taxes II
ACCT3030	Not-for-Profit Accounting
ACCT3045	Internal Auditing
ACCT4050	International Accounting
ECON3040	Money & Banking

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
LEAD2001 Foundations of Leadership Studies	4.5
MATH1020 College Algebra	4.5
MATH2001 Statistics	4.5
Science One science course from the following: SCI1015, SCI2040, SCI3010	4.5

**Total Credits** **103.0**

**NOTE:** Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

## FOUR-YEAR OPTIONS:

- Accounting (see next column)
- Entrepreneurship (Page 69)
- Financial Services Management (Page 75)
- Management (Page 81)
- Marketing (Page 83)

## 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) 103.0

### 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
Accounting Concentr. offerings on Page 52	22.5

### RELATED PROFESSIONAL STUDIES

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

### GENERAL STUDIES

HIST4020 American Government	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5

### FREE ELECTIVES

Electives Three courses selected from offerings within the University 13.5

**Total Credits** **91.0**

**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.



## 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 103.0–106.5

### 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
ACCT3075 Financial Management**	4.5
ACCT4060 Accounting Seminar	4.5
Select one of the following:	4.5
ACCT3045 Internal Auditing	
ACCT3070 Accounting For Mutual Funds	
ACCT3080 Fraud Examination: Theory and Practice	
ACCT4050 International Accounting	

### 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
LEAD3020 Creative Leadership	4.5
MATH1020 College Algebra	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 offerings within the School of Arts & Sciences or any other general studies course	13.5

### FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University, except ACCT1011, ACCT1012, ACCT1021 and ACCT1022 \*\*\* 4.5

Total Credits 95.5

**Four-Year Credit Total 189.5–193.0**

\* These associate degree programs include Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising and Marketing.

\*\* Students who have taken FSV2010 in their associate degree program will take a free elective in lieu of ACCT3075.

\*\*\* Students coming from an A.S. degree in Fashion Merchandising must take ACCT1002 as their free elective.

**NOTE:** Students must earn a performance transcript writing assessment of “validated” or “mastered” in order to graduate with a bachelor’s degree.

# ADVERTISING COMMUNICATIONS

(College of Business)

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

The Advertising Communications associate degree program introduces students to the fields of advertising, public relations and marketing while providing a general business curriculum.

Upon completion of this program, students are best prepared to pursue the Bachelor of Science (B.S.) Degree program in Marketing.

A.S. graduates may also pursue any B.S. degree in the College of Business (except Criminal Justice or International Business).

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

Bachelor of science degree candidates may apply for a Career Co-op with a cooperating business firm in place of elective courses within the major.

## ADVERTISING COMMUNICATIONS

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

MAJOR COURSES	CREDITS
ADVC1010 Marketing Communications I	4.5
ADVC1011 Marketing Communications II	4.5
ADVC1021 Public Relations Concepts	4.5
ADVC3001 Creativity in Advertising	4.5
CGRA3050 Desktop Publishing	4.5
MRKT1001 Principles of Marketing	4.5
MRKT1002 Consumer Behavior	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

### 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
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
SCI1015 Introduction to Life Science	4.5
Math One math course at the MATH1002 level or higher	4.5

**Total Credits 103.0**

**NOTES:** Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

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

### FOUR-YEAR OPTIONS:

- Accounting (Page 52)
- Entrepreneurship (Page 69)
- Financial Services Management (Page 75)
- Management (Page 81)
- Marketing (Page 83)

# **BAKING & PASTRY ARTS**

*(College of Culinary Arts)*

## **ASSOCIATE IN SCIENCE (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 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.

## **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 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 at 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 science degree.

<b>MAJOR COURSES</b>	<b>CREDITS</b>
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

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<b>Pastry Arts Applications*</b>	<b>15.0</b>
BPA2276 Pastry Arts Externship	
BPA2296 Pastry Arts Cooperative Education	

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### 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

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### 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

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**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 the following courses: FSM2025, MATH1002, MATH1012 or MATH1020.

### FOUR-YEAR OPTIONS:

- Food Service Management (Page 72)
- Baking & Pastry Arts (Providence Campus)
- Food Marketing (Providence Campus)
- Food Service Entrepreneurship (Providence Campus)

**GARNISH YOUR DEGREE  
12-MONTH PROGRAM IN  
BAKING & PASTRY ARTS**

Johnson & Wales University offers a specialized, limited enrollment, baking & pastry arts program for college graduates in Denver, Colo. This program leads to the Associate in Science Degree.

The Garnish Your Degree Baking & Pastry Arts degree program is designed to provide practical education in baking and pastry production, through a program of study that builds proficiency in baking and pastry production, cost control, and sanitation. Students are introduced to techniques of combining basic ingredients to produce classical French pastries, basic breads, cakes and plated desserts. Included are advanced techniques in classical and international preparation and production of cakes, tortes, sugar artistry, chocolate and confections.

The program consists of four terms beginning in September. Terms I, II and III consist of laboratory and related professional studies classes. During Term IV, students will take co-op or externship. Academic areas include baking formula technology, menu planning and cost controls and sanitation, as well as professional development, where students are introduced to a career management system.

Students begin to use skills acquired in the first, second and third terms by participating in a cooperative education experience. Cooperative education at approved sites will provide practical, on-the-job training with opportunities for a variety of experience in a segment of the food industry, including hotels, resorts, spas, restaurants, country clubs, contract food service providers and casinos.

**GARNISH YOUR DEGREE  
BAKING & PASTRY ARTS**

A 12-month program leading to the associate in science degree.

<b>MAJOR COURSES</b>		<b>CREDITS</b>
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 & Petit Fours	7.5
BPA2100	Advanced Cake Decorating & Classical French Tortes	7.5
BPA2200	Chocolate and Sugar Artistry & Showpieces	7.5

<b>Pastry Arts Applications*</b>		<b>15.0</b>
BPA2276	Pastry Arts Externship	
BPA2296	Pastry Arts Cooperative Education	

<b>RELATED PROFESSIONAL STUDIES</b>		
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

<b>GENERAL STUDIES***</b>		
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

<b>Total Credits</b>	<b>95.5</b>
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\* 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.

\*\*\* Transfer credit is required for these courses.

# BUSINESS ADMINISTRATION

(College of Business)

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

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

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

## 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 Resource Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT2030 Service and Productions 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	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	
LEAD2001 Foundations of Leadership Studies	4.5	
MATH2001 Statistics	4.5	
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1015, SCI2040, SCI3010	4.5

**Total Credits** **103.0**

**NOTES:** Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

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

### FOUR-YEAR OPTIONS:

- Accounting (Page 52)
- Entrepreneurship (Page 67)
- Financial Services Management (Page 71)
- Management (Page 79)
- Marketing (Page 81)

# CRIMINAL JUSTICE

(College of Business)

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

The Criminal Justice associate degree program prepares students for careers in law enforcement, corrections, court administration, probation and parole, private security, insurance investigation and allied positions.

## BACHELOR OF SCIENCE (B.S.) DEGREE

Upon completion of the Criminal Justice associate degree program, students may continue their studies in the bachelor's degree program of Criminal Justice. Because of more advanced training, four-year criminal justice graduates can expect to be offered employment that will allow them to advance more rapidly in the criminal justice field. Moreover, some employers, especially federal government law enforcement agencies, require a baccalaureate degree as an entry-level requirement.

## CONCENTRATION OPTION FOR CRIMINAL JUSTICE MAJORS

In lieu of electives, students may choose the following concentration:

### Accounting

ACCT1002 Principles of Accounting II  
ACCT2011 Federal Taxes I  
ACCT3012 Federal Taxes II  
ACCT3080 Fraud Examination: Theory & Practice

**NOTE:** Due to the course sequencing of this concentration, students who elect it must have at least three terms left in their degree program in order to complete the concentration and graduate on time.

# CRIMINAL JUSTICE

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

MAJOR COURSES	CREDITS
LAW1002 Introduction to Criminal Justice	4.5
LAW1090 Introduction to Law Enforcement	4.5
LAW2040 Principles of Corrections	4.5
LAW2050 Criminology	4.5
LAW2080 Criminal Law	4.5
LAW2085 Juvenile Justice	4.5

## RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FIT1000 Introduction to Computers	4.5
FIT1005 Introduction to Keyboarding	1.5
FIT1020 Microcomputer Applications	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
PSYC2001 Introductory Psychology	4.5
PSYC2002 Abnormal Psychology	4.5
SOC2001 Sociology I	4.5
Math One math course at the MATH1002 level or higher	4.5
Science One science course from the following: SCI1015, SCI2040, SCI3010	4.5

## FREE ELECTIVES

Two courses selected from offerings within the University 9.0

**Total Credits 94.5**

**NOTES:** In lieu of the electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may enroll in the Criminal Justice Practicum (LAW2076) for 9.0 credits.

Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

## FOUR-YEAR OPTION:

- Criminal Justice (see next page)



## CRIMINAL JUSTICE

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

### First two years:

Associate in Science Degree in  
Criminal Justice (see previous page) 94.5

### Third and fourth years:

MAJOR COURSES	CREDITS
LAW3015 Crime & Constitutional Issues	4.5
LAW3035 Court Administration & Management	4.5
LAW3053 Criminal Justice Research Methods	4.5
LAW3075 Criminal Investigation	4.5
LAW4040 Criminalistics	4.5
LAW4080 Criminal Justice Senior Seminar	4.5
SCI4040 Criminalistics Laboratory	1.5

### RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
MGMT1001 Principles of Management	4.5

### GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
HIST4020 American Government	4.5
LEAD2001 Foundations of Leadership Studies	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	4.5
HIST2002 World History Since 1500	4.5
Sociology One sociology course at the level of SOC2002 or higher	4.5
Elective One course from offerings in the School of Arts & Sciences or any other general studies course	4.5

### FREE ELECTIVES

Three courses selected from offerings within  
the University (Selected students may  
elect externship.) 13.5

Total Credits 92.5

**Four-Year Credit Total 181.0**

**NOTES:** In lieu of the electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in an approved criminal justice facility for 4.5, 9.0 or 13.5 credits.

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

# CULINARY ARTS

*(College of Culinary Arts)*

## ASSOCIATE IN SCIENCE (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.

Eligible graduates may pursue the Bachelor of Science in Food Service Management program or the Bachelor of Science in Culinary Nutrition program. Students may be eligible for entrance into the Food Service

Management program, however, there is no acceptance criteria. All students interested in entering the Culinary Nutrition program must complete and submit an application to the program director. Selection is based on previous academic performance, industry experience and professional recommendations. See Pages 67 and 75 for more information.

## COOPERATIVE EDUCATION

Eligible second-year students may apply for a Selective Career Cooperative Education placement in lieu of the Culinary Arts Externship. These experiences may be paid or unpaid and they allow students to gain academic credit as well as invaluable work experience. Selected students work a minimum of 40 hours per week at prestigious food service facilities nationwide such as Marriott Hotels, Compass Group, Legal Sea Foods, Boston Harbor Hotel and Canyon Ranch Resort & Spa in Massachusetts, the Brown Palace and Keystone Resorts in Colorado, Callaway Gardens Resort in Georgia, RIHGA Royal Hotel in New York, Walt Disney World and Turnberry Isle Country Club in Florida, the Ritz-Carlton in Washington, D.C., Trump Hotels & Casino in New Jersey, Guest Services in Virginia, or Al Forno Restaurant and GTECH Corporation in Rhode Island. Students may also be placed at one of many Radisson, Hyatt, Four Seasons or Hilton Hotels throughout the country.

The Overseas Co-op Experience offers a select group of culinary 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 have the necessary conversational language skills required (two years).

## TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

Each year, administrators at the Denver Campus 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 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

\* ServSafe Alcohol Certification course required.

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

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

**NOTE:** Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

### FOUR-YEAR OPTIONS:

- Culinary Nutrition (Page 65)
- Food Service Management (Page 72)
- Culinary Arts (Providence or N. Miami campuses)
- Food Marketing (Providence Campus)
- Food Service Entrepreneurship (Providence Campus)

## GARNISH YOUR DEGREE 12-MONTH PROGRAM IN CULINARY ARTS

Johnson & Wales University offers a specialized, limited enrollment, culinary arts program for college graduates in Denver, Colorado. This program leads to the Associate in Science Degree.

The Garnish Your Degree Culinary Arts degree program is designed to provide hospitality graduates an opportunity to expand their knowledge in the area of food service, and graduates of other disciplines an opportunity to acquire the education they need for a career change.

The program consists of four terms beginning in September. Terms I, II and III consist of laboratory and related professional studies classes. During Term IV, students will take co-op or externship. Academic areas include menu planning and cost controls, nutrition and sanitation, as well as professional development, where students are introduced to a career management system.

Students begin to use skills acquired in the first, second and third terms by participating in a cooperative educational experience. Cooperative education at approved sites will provide practical, on-the-job training with opportunities for a variety of experiences in both kitchen preparation areas and front-of-the-house operations.

## GARNISH YOUR DEGREE CULINARY ARTS

A 12-month 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
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
<b>Culinary Arts Applications**</b>		<b>15.0</b>
CUL2176	Culinary Arts Externship	
CUL2286	Culinary Arts International Exchange	
CUL2296	Culinary Arts Cooperative	
<b>RELATED PROFESSIONAL STUDIES</b>		
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
<b>GENERAL STUDIES****</b>		
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
<b>Total Credits</b>		<b>95.0</b>

\* ServSafe Alcohol Certification course required.

\*\* 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.

\*\*\*\* Transfer credit is required for these courses.

# CULINARY NUTRITION

*(College of Culinary Arts)*

## BACHELOR OF SCIENCE (B.S.) DEGREE

The Culinary Nutrition program is a bachelor's degree option for students who have completed the associate degree program in Culinary Arts. Baking & Pastry Arts students must complete all Culinary Arts laboratory courses prior to enrollment in the Culinary Nutrition program. In answer to industry and consumer demand for more healthy-menu choices, this program is designed for students who want to apply nutrition principles and scientific knowledge to their culinary skills. Students in their third and fourth years continue to develop sensory evaluation techniques, innovative food products and nutritional diagnostic skills.

The mission of the Culinary Nutrition program is to ensure that entry-level dietetic professionals possess the hands-on culinary and nutrition application skills to be effective food and nutrition practitioners.

Qualified students have the opportunity to replace their Advanced Cooperative Education Program experience with a summer term abroad program experience. Students in teams of 15–20 join with faculty plus international schools to study the regional wines and cuisines. Recent year programs have been held in Germany and Singapore. The program combines classroom and practical industry experience.

Upon completion of the Culinary Nutrition bachelor's degree program, students are prepared to work as personal chefs in industry test kitchens, health care facilities, spas and restaurants where an emphasis on nutrition is fundamental. They may also pursue dietetics and apply for a post graduate dietetic internship program. Upon completion of this internship, graduates will qualify to take the National (RD) Registration Exam. Dietetics is a challenging profession that applies the science of food and nutrition to the health and well-being of individuals and groups.

The Denver Campus Culinary Nutrition program has received developmental accreditation by the Commission of Accreditation for Dietetics Education (CADE) of the American Dietetic Association. The Denver Campus Didactic Program in Dietetics (DPD) meets the standards of education set by CADE. Graduates will be eligible for, but not guaranteed, a dietetic internship program. Following completion of an accredited internship, students must pass a national registration exam to earn the Registered Dietitian (RD) credential.

**NOTE:** All students interested in entering the Bachelor of Science in Culinary Nutrition program must complete and submit an application to the program director and meet all academic requirements. Selection is based on previous academic performance, industry experience and professional recommendations.

## CULINARY NUTRITION

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

### First two years:

Associate in Science Degree\*\* in  
Culinary Arts (Page 64) or  
Baking & Pastry Arts (Page 56) 95.5

### Third and fourth years:

MAJOR COURSES	CREDITS
CUL3155 Vegetarian Cuisine	3.0
CUL3165 Lite & Healthy Desserts	3.0
CUL4155 Athletic Performance Cuisine	3.0
CUL4165 Product Research & Development	3.0
CUL4175 Spa Cuisine	3.0
NUTR3030 Nutrition Assessment	4.5
NUTR3050 Life Span Nutrition	4.5
NUTR4030 Medical Nutrition Therapy	4.5

### ADVANCED APPLICATIONS\*\*\*

CUL4098 Advanced Culinary Nutrition Career Cooperative Education	15.0
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### RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
FSM3025 Food Science	4.5
FSM3035 Executive Chef Supervisory Development	4.5
FSM3040 Food Service Financial Systems	4.5

### GENERAL STUDIES

ENG2010 Technical Writing	4.5
MATH2001 Statistics	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SCI1021 General Chemistry I	4.5
SCI2031 Anatomy and Physiology	4.5
SCI3040 Biochemistry: Chemistry of Life	4.5
SCI3060 Food Microbiology	4.5
SOC2020 Culture and Food	4.5

Total Credits 98.5

**Four-Year Credit Total 194.0**

\* Baking & Pastry Arts students must complete all Culinary Arts laboratory courses and; FSM2050 Personalized Nutrition Management, prior to entering the Culinary Nutrition bachelor of science degree program.

\*\* Students entering this program with an Associate in Occupational Science Degree must complete 18 additional quarter credit hours of general education courses.

\*\*\* Students may opt to apply for International Study Abroad.

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

# ENTREPRENEURSHIP

*(College of Business)*

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

Entrepreneurship is the process of starting, organizing, managing and assuming responsibility for one's own business or enterprise.

The contemporary entrepreneur is an innovator, an initiator, a risk taker and a decision maker.

As Entrepreneurship majors, students have an opportunity to solve the kinds of problems they would face if starting their own businesses — but without the costly risks involved in the trial and error process.

Through classroom discussion, case studies and special speakers, students are guided by successful entrepreneurs as they learn how to avoid the classic errors in starting and operating a business.

The two-year associate in science degree program in Entrepreneurship is designed to give students a strong entrepreneurial base. Upon earning their associate degree, students are best prepared to continue their education at the University with junior standing in a four-year degree program in Entrepreneurship. However, they may also switch to one of several other College of Business degree programs.

## BACHELOR OF SCIENCE (B.S.) DEGREE

Graduates with a bachelor of science degree in Entrepreneurship are better prepared to both operate their own business and act as a proponent of Intrapreneurship within existing organizations. An integrated mix of custom entrepreneurial courses, traditional management and marketing classes, and extensive experiential (hands-on) opportunities (both inside and outside of required classes) prepares students for their careers as business starters and/or corporate entrepreneurs in an extensive variety of industries.

The Entrepreneurship program offers students all the resources necessary to bring their business ideas to reality — technological, administrative and professional assistance.

Bachelor of science degree candidates have the opportunity to study and discover entrepreneurship on an international basis through various programs supported by the College of Business. These team-based programs may include the opportunities to travel to Eastern and Western Europe, Asia, Australia and other locations.

Students use courses from the bachelor of science program in Entrepreneurship to create a meaningful, focused career concentration from a variety of offerings. The University's Career Management System helps facilitate student choices.



## ENTREPRENEURSHIP

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

MAJOR COURSES		CREDITS
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
ENR1001	Introduction to Entrepreneurship	4.5
ENR2030	The Business Plan	4.5
ENR2040	Financing the Entrepreneurial Venture	4.5
MGMT1001	Principles of Management	4.5
MGMT2020	Organizational Behavior	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1011	Principles of Professional Selling	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
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1015, SCI2040, SCI3010	4.5

**Total Credits** **103.0**

**NOTES:** Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

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

### FOUR-YEAR OPTIONS:

- Accounting (Page 52)
- Entrepreneurship (see next column)
- Financial Services Management (Page 71)
- Management (Page 79)
- Marketing (Page 81)

## ENTREPRENEURSHIP

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

### First two years:

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

### Third and fourth years:

MAJOR COURSES		CREDITS
ACCT3023	Managerial Accounting OR	4.5
ACCT4012	Taxes and Business Decisions	
ENR3010	Small Business Consulting	4.5
ENR3025	Business Expansion Strategies and Tactics	4.5
ENR3030	Marketing Research for Entrepreneurs	4.5
ENR4010	Managing Change and Innovation	4.5
ENR4020	Global Entrepreneurship	4.5
MGMT2030	Service and Production Operations	4.5
MGMT3030	Managerial Technology	4.5
MGMT4020	Strategic Management	4.5
Business Concentr.	Three courses selected from declared College of Business concentration or special entrepreneurship offerings	13.5

### RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
LAW3002	The Legal Environment of Business II	4.5
Career Electives	HOSP3015 OR HOSP3025 AND two 3000- or 4000-level courses from College of Business or Hospitality College offerings OR IBUS4099 (International Business Experience) OR ENR4089 (Experiential Learning)	13.5

### GENERAL STUDIES

HIST2002	World History Since 1500	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
LEAD3020	Creative Leadership	4.5

**Total Credits** **95.5**

**Four-Year Credit Total** **198.5**

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

## ENTREPRENEURSHIP

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

### First two years:

Associate in science degree in other\*  
College of Business program 98.5–99.5

### Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting OR	4.5
ACCT4012 Taxes and Business Decisions	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR3010 Small Business Consulting	4.5
ENTR3025 Business Expansion Strategies & Tactics	4.5
ENTR3030 Marketing Research for Entrepreneurs	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
MGMT2030 Production and Operations Management**	4.5
OR	
MGMT3030 Managerial Technology	4.5
MGMT4020 Strategic Management	4.5
Business Concen. Three courses selected from declared College of Business concentration or special entrepreneurship offerings	13.5
OR	
IBUS4099 (International Business Experience)	
OR	
ENTR4089 (Experiential Learning)	

### RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
HOSP3015 Dynamics of Recreation/Leisure Management & Travel Tourism	4.5
OR	
HOSP3025 Dynamics of Hotel-Restaurant & Recreation/Leisure Management	4.5
LAW3002 The Legal Environment of Business II	4.5

### GENERAL STUDIES

HIST2002 World History Since 1500	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	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	4.5

Total Credits 95.5

**Four-Year Credit Total 193.0–194.0**

\* These associate in science programs include: Accounting, Advertising Communications, Business Administration, Fashion Merchandising, Financial Services Management and Marketing.

\*\* MGMT2030 is required if not taken during first two years of study.

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

Students transferring to this major from Advertising Communications must take MGMT1001 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.

# 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, an 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 Accounting, Entrepreneurship, Financial Services Management, Management or Marketing.

**NOTE:** Students continuing on for a Bachelor of Science degree must complete ACCT1022 as part of their Bachelor of Science program.

## 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
RTL2063	Retail Industry Seminar	4.5
RTL2090	Retail Experience	
	AND	
RTL2095	Retail Practicum Lab	
	OR	9.0
RTL2099	Retail Externship	
Career	One course from the following:	
Elective	RTL1050, RTL2020, RTL2050	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
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
MATH2001	Statistics	4.5
SCI1015	Introduction to Life Science	4.5

### Total Credits

**106.5**

**NOTE:** Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

### FOUR-YEAR OPTIONS:

- Accounting (Page 52)
- Entrepreneurship (Page 67)
- Financial Services Management (Page 71)
- Management (Page 79)
- Marketing (Page 81)

# FINANCIAL SERVICES MANAGEMENT

(College of Business)

## BACHELOR OF SCIENCE (B.S.) DEGREE

Graduates of the Financial Services Management bachelor's degree program may focus on advanced studies leading to positions in the investment, banking, insurance, and real estate industries.

### CONCENTRATIONS FOR FINANCIAL SERVICES MANAGEMENT MAJORS

Students who choose the Investments concentration shall select three of the courses listed, to total 13.5 credits.

#### Investments

FISV2002 Mutual Funds  
 FISV3060 Investments II  
 ACCT3070 Accounting for Mutual Funds  
 MRKT2013 Relationship Selling

#### Management

MGMT3030 Managerial Technology  
 MGMT3060 Human Resource Training  
 MGMT4001 Process Planning and Control

## FINANCIAL SERVICES MANAGEMENT

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

### First two years:

Associate in science degree in other\*  
 College of Business program 103.0–106.5

### Third and fourth years:

MAJOR COURSES	CREDITS
FISV2001 Introduction to Investments and Financial Planning	4.5
FISV2010 Finance OR	4.5
Financial Services Elective	
FISV2020 Introduction to Financial Institutions	4.5
FISV3010 Credit Management	4.5
FISV4010 Bank Management OR	4.5
FISV4020 Insurance	
FISV4030 Real Estate	4.5
Fin. Svcs. Two FISV-related electives selected from the list on previous column**	9.0
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
Fin. Svcs. Select a concentration from the list on the previous page OR	
IBUS4090 International Business Experience OR	13.5
FISV4089 Financial Services Career Focus OR	
Fin. Svcs. Three FISV-related electives selected from the list on the previous column	

### RELATED PROFESSIONAL STUDIES

Fin. Svcs. Select concentration from offerings on this page Concentr. AND	13.5
ACCT3023 Managerial Accounting	4.5
CAR0010 Career Management Capstone	1.0
ECON3040 Money & Banking	4.5
LAW3002 The Legal Environment of Business II	4.5

### GENERAL STUDIES

HIST2002 World History Since 1500	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5

Total Credits 91.0

**Four-Year Credit Total 194.0–197.5**

\* These associate degree programs include Accounting, Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising and Marketing.

\*\* Students may elect to take a career elective instead of a second Financial Services elective.

**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.

# FOOD & BEVERAGE MANAGEMENT

(The College of Culinary Arts and  
The Hospitality College)

## ASSOCIATE IN SCIENCE (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 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.

## 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
FSM2099 Food Service Management Practicum	13.5
HOSP2011 Hospitality Sales and 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 the following courses: MATH1002, MATH1012 or MATH1020.

### FOUR-YEAR OPTIONS:

- Food Service Management (Pages 73)
- Hospitality Management (Providence or North Miami campuses)
- International Hotel & Tourism Management (Providence or Charlotte campuses)

# 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 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 or chain-franchise operations.

The Entrepreneurship Concentration is ideal for students who are interested in owning their own hospitality-related businesses. It is also an appropriate choice for students interested in consulting, development or franchising opportunities.

The Resort Management Concentration focuses on preparing students for positions in the resort segment of the hospitality industry. Courses are ideal for candidates interested

in working with recreation, tourism and lodging operations.

## FOOD SERVICE MANAGEMENT

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

### First two years:

Associate in Science Degree in Baking & Pastry Arts (Page 56) or Culinary Arts (Page 62) 95.5

### Third and fourth years:

MAJOR COURSES		CREDITS
FSM3001	The Management of Food Service Systems	4.5
FSM3070	Contemporary Issues in the Food Service Industry	4.5
FSM4061	Advanced Food Service Operations Management	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Electives*	Three courses 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
LEAD3020	Creative Leadership	4.5
MATH2001	Statistics	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5

Total Credits 97.5

**Four-Year Credit Total 193.0**

\* Elective courses allow students to enhance their education by earning a second concentration or by participating in a career co-op or 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 Science Degree in Food & Beverage Management (Page 71) or Restaurant Management (Page 82) 102.0–100.5

### 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 selected from Electives* 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
HIST2002 World History Since 1500	4.5
LEAD3020 Creative Leadership	4.5
MATH2001 Statistics	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5

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 second concentration or by participating in a career co-op or 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 SCIENCE (A.S.) DEGREE

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

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

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

# HOTEL MANAGEMENT

A two-year program leading to the associate in 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 and 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 the following courses: MATH1002, MATH1012 or MATH1020.

## FOUR-YEAR OPTIONS:

- Hotel Management (see next page)
- Hospitality Management (Providence or North Miami campuses)
- International Hotel & Tourism Management (Providence or Charlotte campuses)

## 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 Hospitality Sales & Meeting 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.

The Resort Management Concentration focuses on preparing students for positions in the resort segment of the hospitality industry. Courses are ideal for candidates interested in working with recreation, tourism and lodging operations.

The Rooms Division Management Concentration allows students to gain an in-depth view of the lodging segment of the hospitality industry. Courses are ideal for candidates interested in working with or developing corporate, hotel or airport properties.

## 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 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 selected from Electives* 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
HIST2002	World History Since 1500	4.5
LEAD3020	Creative Leadership	4.5
MATH2001	Statistics	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5

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 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 BUSINESS

*(College of Business)*

## BACHELOR OF SCIENCE (B.S.) DEGREE

International Business is a rigorous program designed for honors-eligible students. These students will study a *new*, global business language and culture. Global business languages include English, French, German or Spanish. This language requirement pertains to all international business students, regardless of current language expertise.

The first two years of this program introduce students to the world of international business, complemented by general education and specific language study. The final two years offer more advanced business courses with an international experience emphasis.

Students are expected to complete study on several continents through an individual term abroad, the International Business Experience (IBUS4099) and the unique Language & Culture Immersion Program (IBUS4070).

To qualify for acceptance and to remain in the program, students must meet the following criteria:

- Johnson & Wales students must have at least a 3.00 GPA to transfer into the program.
- International students must have the equivalent of a 3.00 GPA.
- Freshmen entering the program must have maintained a 3.00 GPA in high school (or equivalent for international students).
- Students transferring into the program from another college or university who earned a “B” or better grade in required honors courses will be awarded credit for courses completed, but will be excluded from receiving an honors degree.
- Students must have combined SAT scores of 1000 or higher to be accepted into the program.
- Students must maintain a 2.75 GPA through their sophomore year to remain in the program.

The graduate of the four-year International Business program is trained to assume entry-level management positions with firms operating in the global environment.

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.

## CONCENTRATIONS FOR INTERNATIONAL BUSINESS MAJORS

- Entrepreneurship (Page 87)
- Human Resource Management (Page 87)
- Marketing Management (Page 87)
- Operations Management (Page 87)

## INTERNATIONAL BUSINESS

A four-year program leading the Bachelor of Science Degree in International Business.

MAJOR COURSES		CREDITS
ACCT3023	Managerial Accounting	4.5
IBUS1001	Foundations of Business	4.5
IBUS2002	International Business	4.5
IBUS2020	Seminar on the European Union	4.5
IBUS2040	International Culture & Protocol	4.5
IBUS4090	International Business Experience	13.5
MGMT2120	Accelerated Management	4.5
MGMT3030	Managerial Technology	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5
MRKT1001	Principles of Marketing	4.5
LElect	Language I & II*	9.0
Int. Bus.	Select one concentration from	
Concentr.	the list on the previous page	13.5
	AND	
ECON2010	Economic Geography	
IBUS2030	Foreign Area Studies	
IBUS3050	Export Procedures & Practices	
	OR	13.5
HUM3020	Language & Cultural Immersion	

### RELATED PROFESSIONAL STUDIES

ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
CAR0005	Career Planning	0.5
CAR0010	Career Management Capstone	1.0
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
LAW3055	International Law	4.5

### GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition	
	and Communication	4.5
ENG1030	Communication Skills	4.5
HIST2002	World History Since 1500	4.5
LEAD2001	Foundations of Leadership Studies	4.5
LEAD3020	Creative Leadership	4.5
MATH1930	Quantitative Analysis I	4.5
MATH2001	Statistics	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
Science	One science course from the	
	following: SCI1015, SCI2040,	
	SCI3010	4.5

### FREE ELECTIVE

One course selected from offerings within the University	4.5
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**Total Credits** **194.0**

\* The only language option regularly offered at the Denver Campus is Spanish.

**NOTES:** Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

Students **MUST** be bilingual to graduate. International students where English is not the primary language must possess a Level III proficiency in English, or attain a Level III proficiency in English. Level III proficiency in English as a second language can be demonstrated by successfully passing TOEFL requirements.

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

## CONCENTRATIONS FOR MANAGEMENT MAJORS

- Business-to-Business Selling (Page 87)
- Human Resource Management (Page 87)
- Marketing Management (Page 87)
- Operations Management (Page 88)

# 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
LEAD2001 Foundations of Leadership Studies	4.5
MATH1002 A Survey of College Math	4.5
MATH2001 Statistics	4.5
Science One science course from the following: SCI1015, SCI2040, SCI3010	4.5

**Total Credits** **103.0**

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

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

## FOUR-YEAR OPTIONS:

- Accounting (Page 52)
- Entrepreneurship (Page 68)
- Financial Services Management (Page 71)
- Management (see next column)
- Marketing (Page 81)

## 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 59) or Management (previous page) 99.5

### 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 offerings on the previous page	13.5

### RELATED PROFESSIONAL STUDIES

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

### GENERAL STUDIES — CORE

HIST2002 World History Since 1500	4.5
LEAD3020 Creative Leadership	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

Total Credits 95.5

**Four-Year Credit Total 195.0**

\* IBUS4099 (International Business Experience) may be substituted for MGMT3060, MGMT4001 and MGMT4040. See your academic coach for details.

**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 103.0–106.5

### 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) <sup>†</sup>	13.5
Business Concentr. Select one concentration from offerings on the previous page	13.5

### RELATED PROFESSIONAL STUDIES

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

### GENERAL STUDIES — CORE

HIST2002 World History Since 1500	4.5
LEAD3020 Creative Leadership	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 198.5–202.0**

\* These associate degree programs include Accounting, Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising and Marketing.

\*\* Students transferring into this major from Accounting will take ACCT3020 in lieu of ACCT3023.

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

\*\*\*\* Entrepreneurship majors must substitute MGMT4040 for MGMT2020.

<sup>†</sup> 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 Advertising Communications will take MGMT1001 and two career electives in lieu of MGMT4089. 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 marketing or sales industries. Upon completion, students have the opportunity to continue their studies in a bachelor's degree program in Accounting, Entrepreneurship, Financial Services Management, Management and 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.

## CONCENTRATIONS FOR MANAGEMENT MAJORS

- Global Marketing (Page 86)
- Marketing Communications (Page 86)

# 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
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
MATH2001	Statistics	4.5
Science	One science course from the following: SCI1015, SCI2040, SCI3010	4.5

## Total Credits

**103.0**

**NOTES:** Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

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

## FOUR-YEAR OPTIONS:

- Accounting (Page 52)
- Entrepreneurship (Page 67)
- Financial Services Management (Page 71)
- Management (Page 79)
- Marketing (next page)



## 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

HIST2002 World History Since 1500	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5

Total Credits 91.0

**Four-Year Credit Total 194.0**

\* Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, BUS4096). Otherwise, students must take one International Business course and two courses selected from the College of Business.

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

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

## MARKETING

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

### First two years:

Associate in science degree in other\*  
College of Business program 103.0–106.5

### 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

HIST2002 World History Since 1500	4.5
LEAD3020 Creative Leadership	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 198.5–202.0**

\* These associate degree programs include Accounting, Advertising Communications, Business Administration, Entrepreneurship and Fashion Merchandising.

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

**NOTES:** Students transferring to this major from Advertising Communications must take a career elective in lieu of MRKT1002.

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 SCIENCE (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 Food Service 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 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.

## RESTAURANT MANAGEMENT

A two-year program leading to the associate in 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
FSM2099 Food Service Management Practicum	13.5
HOSP2011 Hospitality Sales and 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 the following courses: MATH1002, MATH1012 or MATH1020.

### FOUR-YEAR OPTIONS:

- Food Service Management (Pages 73)
- Hospitality Management (Providence or North Miami campuses)
- International Hotel & Tourism Management (Providence or Charlotte campuses)

# **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 Hospitality Sales & Meeting 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, corpora-

tions and tourism-related facilities in sales and marketing and in the managing of meetings and conventions.

The Sports & Entertainment Marketing Concentration allows students to focus on the marketing of products and services throughout the sports, entertainment and events industry. This concentration is designed for students who seek positions in sports and entertainment sponsorship, team/venue or event marketing and/or retail sales.

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
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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 Industries	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Three courses 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
HIST2002 World History Since 1500	4.5
LEAD2001 Foundations of Leadership Studies	4.5
LEAD3020 Creative Leadership	4.5
MATH1002 A Survey of College Mathematics	4.5
MATH2001 Statistics	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SCI3010 Environmental Science	4.5
SOC2001 Sociology I	4.5

<b>Total Credits</b>	<b>194.0</b>
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\* Elective courses allow students to enhance their education by earning a second concentration or by participating in a career co-op or term abroad program.

**NOTES:** Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

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

<b>RELATED PROFESSIONAL STUDIES</b>		<b>CREDITS</b>
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
IBUS1001	Foundations of Business	4.5
IBUS2040	International Culture and Protocol	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
MGMT2020	Organizational Behavior	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1002	Consumer Behavior	4.5
MRKT1011	Principles of Professional Selling	4.5

### GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SCI1015	Introduction to Life Science	4.5

### FREE ELECTIVE

Elective	One course selected from offerings within the University	4.5
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### Total Credits

**95.0**

**NOTES:** 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 52)
- Financial Services Management (Page 75)
- Management (Page 81)
- Marketing (Page 83)

# 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.

## BUSINESS-TO-BUSINESS SELLING

COURSES	CREDITS
MRKT1011 Principles of Professional Selling	4.5
MRKT2012 Sales Management	4.5
MRKT2020 Business-to-Business Marketing	4.5
<b>Total Credits</b>	<b>13.5</b>

## ENTREPRENEURSHIP

Choose any three of the following courses.

COURSES	CREDITS
ENTR1001 Introduction to Entrepreneurship	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR3025 Business Expansion Strategies and Tactics	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
<b>Total Credits</b>	<b>13.5</b>

# GLOBAL MARKETING

COURSES	CREDITS
IBUS2020 Seminar on the European Union	4.5
IBUS2030 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
Choose one the following courses to complete the concentration.	
IBUS3050 Export Procedures and Practices OR	4.5
MRKT4030 International Marketing	
<b>Total Credits</b>	<b>18.0</b>

\* A free elective must be used to complete this concentration. Management students should take MRKT4030 and marketing students should take IBUS3050.

## HUMAN RESOURCES MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
ECON3030 Managerial Economics	4.5
MGMT2001 Human Resource Management	4.5
MGMT3050 Compensation & Benefits Management	4.5
MGMT3060 Human Resources Training & Development	4.5
MGMT4040 Contemporary Management	4.5
MGMT4070 Human Resources Management Strategy	4.5
<b>Total Credits</b>	<b>13.5</b>

## MARKETING COMMUNICATIONS

COURSES	CREDITS
ADVC1021 Public Relations Concepts	4.5
ADVC3001 Creativity in Advertising	4.5
ADVC3003 Ad Campaigns	4.5
<b>Total Credits</b>	<b>13.5</b>

## MARKETING MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
MRKT1002 Consumer Behavior	4.5
MRKT2020 Business-to-Business Marketing	4.5
MRKT3005 Brand Marketing	4.5
MRKT4001 Strategic Marketing	4.5
MRKT4030 International Marketing	4.5
<b>Total Credits</b>	<b>13.5</b>

## OPERATIONS MANAGEMENT

Choose any three of the following courses.

<b>COURSES</b>	<b>CREDITS</b>
IBUS3050 Export Procedures & Practices	4.5
MGMT2030 Service & Production Operations Management	4.5
MGMT2040 Purchasing and Supply Chain Management	4.5
MGMT3040 Process and Quality Management	4.5
MGMT4001 Process Planning and Control	4.5
MGMT4050 Operations Management Strategy	4.5
<b>Total Credits</b>	<b>13.5</b>

## PERFORMANCE EXCELLENCE

<b>COURSES</b>	<b>CREDITS</b>
BUS3191 Directed Work Experience I (A Module)	4.5
BUS3291 Directed Work Experience I (B Module)	4.5
BUS3391 Directed Work Experience I (C Module)	4.5
<b>Total Credits</b>	<b>13.5</b>

## 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 in 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.

## ENTREPRENEURSHIP

Choose any three of the following courses.

<b>COURSES</b>	<b>CREDITS</b>
ENTR1001 Introduction to Entrepreneurship (if IBUS1001 or MGMT1001 have not been taken)	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
<b>Total Credits</b>	<b>13.5</b>

## FOOD & BEVERAGE MANAGEMENT

<b>COURSES</b>	<b>CREDITS</b>
FSM3010 Beverage Service Management	4.5
Choose two of the following:	
FSM2040 Guest Service Systems	4.5
FSM3020 Dining Service Management	4.5
FSM3030 Facilities Design & Analysis	4.5
FSM4040 Contract Food Service Management	4.5
HOSP3060 Private Club Management	4.5
<b>Total Credits</b>	<b>13.5</b>

## INTERNATIONAL HOSPITALITY OPERATIONS MANAGEMENT

<b>COURSES</b>	<b>CREDITS</b>
HOSP2050 International Tour and Hotel Operations*	9.0
And choose one of the following:	
IBUS2030 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
<b>Total Credits</b>	<b>13.5</b>

\* HOSP2050 is only offered during summer term abroad program. Students must apply and be accepted to this program.

## RESORT MANAGEMENT

<b>COURSES</b>	<b>CREDITS</b>
REC2020 Resort Management	4.5
Choose two of the following:	
HOSP1010 Front Office Operations	4.5
HOSP2011 Hospitality Sales & Meeting Management	4.5
SEE2040 Outdoor Recreation Planning	4.5
TRVL3020 Ecotourism	4.5
<b>Total Credits</b>	<b>13.5</b>

## ROOMS DIVISION MANAGEMENT

<b>COURSES</b>	<b>CREDITS</b>
HOSP3033 Hotel Property Operations	4.5
HOSP3077 Revenue Management	4.5
HOSP4012 Developing and Managing a Small Hospitality Lodging Property	4.5
<b>Total Credits</b>	<b>13.5</b>

## SALES, MEETING & EVENT MANAGEMENT

<b>COURSES</b>	<b>CREDITS</b>
HOSP3020 Trade Show/Exposition Management	4.5
Choose two of the following:	
HOSP2011 Hospitality Sales & Meeting Management	4.5
MRKT3040 Electronic Commerce	4.5
SEE2020 Event Management	4.5
SEE2030 The Entertainment Industry	4.5
SEE3040 Special Event Management: Ceremony and Protocol	4.5
TRVL3050 Managing Negotiations in the Service Industry	4.5
<b>Total Credits</b>	<b>13.5</b>

## SPORTS & ENTERTAINMENT MARKETING

<b>COURSES</b>	<b>CREDITS</b>
SEE4020 Sports & Entertainment Marketing	4.5
Choose two of the following:	
CGRA3050 Desktop Publishing	4.5
MRKT3005 Brand Marketing	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 Electronic Commerce	4.5
SEE2030 The Entertainment Industry	4.5
<b>Total Credits</b>	<b>13.5</b>

## SPORTS MANAGEMENT

<b>COURSES</b>	<b>CREDITS</b>
SEE3020 Professional Sports Management	4.5
SEE3030 Athletic Coaching and Administration	4.5
SEE4020 Sports & Entertainment Marketing	4.5
<b>Total Credits</b>	<b>13.5</b>

## SCHOOL OF ARTS & SCIENCES

School of Arts & Sciences concentrations are not required at the Denver Campus, but students are encouraged to take them, or any of the courses, as electives (when scheduling permits) to enhance their career education and marketability by becoming the well-rounded individuals that prospective employers seek. Students may not exceed the cap of 19.5 credits and may not use an Independent Study to complete the concentration.

## APPLIED MATHEMATICS

Choose any three of the following courses.

<b>COURSES</b>	<b>CREDITS</b>
MATH1002 A Survey of College Mathematics	4.5
MATH1020 College Algebra	4.5
MATH1040 Calculus I	4.5
MATH1930 Quantitative Analysis	4.5
MATH2001 Statistics	4.5
<b>Total Credits</b>	<b>13.5</b>

## CAREER WRITING

Choose from the following courses to total 13.5 credits.

<b>COURSES</b>	<b>CREDITS</b>
ENG2030 Introduction to News Writing	4.5
Choose two of the following courses:	
CGRA3050 Desktop Publishing**	4.5
ENG2010 Technical Writing	4.5
ENG3030 Introduction to Food Writing	4.5
<b>Total Credits</b>	<b>13.5</b>

\*\* This course is required for students in the Advertising Communications associate degree programs and is offered once a year. See Registrar or Business Chair.

## GLOBAL PERSPECTIVES\*

Choose any three of the following courses.

<b>COURSES</b>	<b>CREDITS</b>
GER1003 Conversational German III	4.5
IBUS2040 International Culture and Protocol	4.5
REL2001 Comparative Study of World Religions: An Interdisciplinary Approach	4.5
SOC2020 Culture and Food	4.5
SPAN1003 Conversational Spanish III	4.5
<b>Total Credits</b>	<b>13.5</b>

\*International Business majors are not eligible for the Global Perspectives concentration.



## LEADERSHIP STUDIES

Choose any three of the following courses.

<b>COURSES</b>	<b>CREDITS</b>
FSM3035 Executive Chef Supervisory Development	4.5
LEAD2001 Foundations of Leadership Studies	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	4.5
<b>Total Credits</b>	<b>13.5</b>

## PSYCHOLOGY

<b>COURSES</b>	<b>CREDITS</b>
PSYC2001 Introductory Psychology	4.5
PSYC2002 Abnormal Psychology	4.5
PSYC3001 Social Psychology	4.5
<b>Total Credits</b>	<b>13.5</b>

# 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, by telephone and by radio

- input data into and retrieve data from a computer
- lift, transport, and use program-related equipment and apparatus, including, where applicable, sporting, gaming, entertainment and recreational equipment, or convention services apparatus such as furniture, displays and drapage

### 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, by telephone and by radio
- 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 course teaches students to develop and implement career planning strategies, job search techniques and skill development necessary for initial employment. Students learn how to research and discover the benefits of experiential learning like internships and cooperative education as well as community service opportunities. The values of continued education, leadership and personal financial management are also discussed. Prerequisite: CAR1003. Quarter Credit Hours 0.5

#### CAR0010 CAREER MANAGEMENT CAPSTONE

This course expands on the issues covered in CAR0005 and allows students to create a three-year career plan. It provides an in-depth description of the Career Development and Alumni Relations offices as well as the personal benefits of using such services. Students learn how to evaluate and compare multiple job offers to find the most suitable company for which to work. Students also learn techniques to be successful in their careers and at their individual employments. Other topics include personal financial management strategies and graduate school. Prerequisite: CAR0005. (PT) Quarter Credit Hours 1.0

#### CAR1003 INTRODUCTION TO CAREER MANAGEMENT

This course teaches students how to manage their own careers through a mastery of career planning, employment search techniques and skills verification. Emphasis is placed on establishing individual career goals, developing self-marketing documents and building credentials in 10 major success categories. Students learn how to effectively market themselves and use their Career Management System throughout their entire career. (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, the accounting cycle, including preparation of financial statements, accounting systems design as they pertain to specialized journals, cash, accounts receivables and inventories. 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. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021. 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 year-end closing process. The student will learn the complete accounting cycle for a proprietorship and corporation form of business using either a periodic or perpetual inventory accounting system. 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. (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

### **ACCT3012 FEDERAL TAXES II**

This course involves the study of federal tax laws pertaining to partnerships, corporations, estates and trusts. Topics include the preparation of tax returns involving special problems, such as those associated with corporate reorganizations, personal holding companies and net operating losses. Prerequisite: ACCT2011.  
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 FSM2026.  
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: MGMT1001 and ACCT1002 or ACCT1022.  
Quarter Credit Hours 4.5

### **ACCT3025 HOSPITALITY FINANCIAL MANAGEMENT**

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: ACCT1012.  
Quarter Credit Hours 4.5

### **ACCT3030 NOT-FOR-PROFIT ACCOUNTING**

This course introduces students to the accounting procedures of local and state governments. It also introduces students to the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The preparation of Federal Form 990 is also studied. Prerequisite: ACCT2023.  
Quarter Credit Hours 4.5

### **ACCT3032 COST ACCOUNTING II**

This course focuses on a study of more advanced problems encountered in a manufacturing business. Topics covered include the use of a standard cost system, variance analysis, absorption versus direct costing, break-even analysis and material and labor related problems. Prerequisite: ACCT2031. (PT)  
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. (WI)  
Quarter Credit Hours 4.5

### **ACCT3045 INTERNAL AUDITING**

The internal audit function of the modern organization is the subject of this course, with a concentration on the nature of operational auditing, its objectives, procedures and standards. Attention is given to the analysis of the various administrative and accounting controls on which management depends for efficiency and effectiveness of operations. Prerequisite: ACCT3040.  
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. (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

### **ACCT3070 ACCOUNTING FOR MUTUAL FUNDS**

This course examines the role of the accounting agent/investment accountant for a mutual fund. Students will learn about the regulatory environment in which mutual funds operate and the role of the SEC while gaining an understanding of the types of transactions handled by a mutual fund accountant

and how they affect the daily determination of a fund's Net Asset Value. Selected topics include equity transactions, bond transactions, portfolio appreciation and depreciation, income, factors and yields, daily income and expense accruals, capital stock and distributions. Students will see the relationship between equity, bond, and money market funds and they will also study tax matters relative to mutual funds. Prerequisites: ACCT1002 or ACCT1022, FIT1020. 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. Quarter Credit Hours 4.5

#### **ACCT3080 FRAUD EXAMINATION: THEORY AND PRACTICE**

The accounting and legal concepts along with the procedures that are necessary to accomplish fraud detection, fraud investigation, and fraud prevention duties are studied in this course. Students will learn how to analyze allegations of fraud and how to utilize accounting and investigative skills during a fraud investigation. The development of computerized applications will be used to assist in case analysis. Expert witness testimony is also discussed along with a review of the variety of ways of communicating findings. Prerequisites: ACCT1002 or ACCT1022, FIT1020. Quarter Credit Hours 4.5

#### **ACCT4012 TAXES AND BUSINESS DECISIONS**

The income tax issues that must be considered by managers prior to making business decisions are examined in this course. Topics include tax aspects of selecting a type of business entity; acquisition, use, and disposal of fixed assets; investments, capital gains and losses, nontaxable transactions, payroll taxes, and income tax planning. This course is an elective for non-accounting majors only. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. Quarter Credit Hours 4.5

#### **ACCT4050 INTERNATIONAL ACCOUNTING**

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

#### **ACCT4060 ACCOUNTING SEMINAR**

This course is delivered in a seminar format and serves as the capstone course for seniors majoring in Accounting. Using knowledge obtained through previous accounting coursework, students analyze and report on contemporary issues in accounting and auditing. Computer software is used extensively throughout the course. Prerequisites: ACCT3040, ACCT3050, senior status. Quarter Credit Hours 4.5

#### **ACCT4089 ACCOUNTING CAREER FOCUS**

Accounting majors complete experiential education requirements via co-op, career studies program or summer work abroad program. These options can include individual or group work as part of an ongoing business operation. Quarter Credit Hours 13.5

## **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 BUS3191. 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 BUS3291. 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

## COOPERATIVE EDUCATION

### Co-op

Eligible students may apply for a Selective Career Cooperative Education assignment. These 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)

IBUS4079 International 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

### ECON2010 ECONOMIC GEOGRAPHY

The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities will be presented to permit better insight into present world economic problems. The sources, applications and problems of energy are examined in order to better understand today's energy problems. Prerequisite: ECON1001. (GS) Quarter Credit Hours 4.5

### ECON3030 MANAGERIAL ECONOMICS

This course introduces business students to the application of economic principles at the decision making level in a business organization. This course demonstrates how economic concepts can be applied to decisions involving business strategy and the attainment of organizational objectives. Prerequisites: ECON2002, MGMT1001. Quarter Credit Hours 4.5



## **ECON3040 MONEY & BANKING**

The purpose of this course is to provide the student with a knowledge of the nature and functions of money and credit and how the banking system operates to regulate and control money and financial institutions. Prerequisite: ECON1001.  
Quarter Credit Hours 4.5

## **ENTREPRENEURSHIP**

### **ENTR1001 INTRODUCTION TO ENTREPRENEURSHIP**

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

### **ENTR2030 THE BUSINESS PLAN**

The course teaches students how to develop a business plan for the business they are considering starting. Emphasis is placed on the realism and completeness of the business plan. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. (PT) (WI)  
Quarter Credit Hours 4.5

### **ENTR2040 FINANCING THE ENTREPRENEURIAL VENTURE**

Following the development of a business plan in ENTR2030, this course investigates funding sources for small businesses. The objective is to educate the entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each. Prerequisites: ACCT1001 or ACCT1021 or ENTR2030. (PT)  
Quarter Credit Hours 4.5

### **ENTR3010 SMALL BUSINESS CONSULTING**

This course is conducted as an independent study. Participants in the program formulate an agreed-upon plan with their sponsor and educator to counsel small businesses on problems dealing with marketing/sales, management, finance/accounting, and other relevant tactical/strategic issues. Prerequisite: ENTR2040.  
Quarter Credit Hours 4.5

### **ENTR3025 BUSINESS EXPANSION STRATEGIES AND TACTICS**

This course is designed to cover the different methods emerging companies use to expand nationally and internationally. Strong emphasis will be placed on franchising, from both the franchisor perspective as well as the franchisee. Topics include methods for growing an emerging company, evaluating franchising systems, expansion tactics for large corporations, careers in emerging companies and financing the expansion of a company. The course is relevant for any student interested in working as a change agent in an established company, buying a franchise, or starting his or her own company. Prerequisites: ENTR1001, ENTR2030.  
Quarter Credit Hours 4.5

### **ENTR3030 MARKETING RESEARCH FOR ENTREPRENEURS**

This course is designed to give a broad overview of research from a business plan perspective. The focus of this course is on providing a basic knowledge base from which entrepreneurs can evaluate business

opportunities and make better decisions based on appropriate research methods. This class emphasizes self-directed study due to the varied nature of each entrepreneur's venture. Prerequisite: ENTR2030.  
Quarter Credit Hours 4.5

### **ENTR4010 MANAGING CHANGE AND INNOVATION**

This course delves into the transitional process of growth and change of a small business venture. Topics discussed include organizational culture and structure, networking and working with boards of directors, opportunity recognition and exploitation, and growth as a controllable variable. Prerequisite: ENTR2040.  
Quarter Credit Hours 4.5

### **ENTR4020 GLOBAL ENTREPRENEURSHIP**

This course serves as a capstone course for the entrepreneurship major. The course investigates the global economy and its impact on business. Topics include the uncontrollable forces that make up the international business environment, implications of international expansion, and new trends and directions of international ventures. This course is for senior-level entrepreneurship majors only. Prerequisite: ENTR4010 or MGMT4020. (PT)  
Quarter Credit Hours 4.5

### **ENTR4089 ENTREPRENEURSHIP PRACTICUM**

This practicum is an individualized program, centered around the student, that uses productive work as the means of achievement. Practicum participants choose one of two experiential learning options (A or B), which can be implemented in virtually any industry setting. In Option A, students implement a business plan that they've been working on throughout their time at the University during the term of this practicum option. Option B requires students to work as an "intrapreneur" (corporate entrepreneur) for an existing company/organization (large, midsize or small) as a change and innovation proponent in order to identify and prepare to capitalize on emerging business opportunities. Students complete a project reflecting this intrapreneurial activity during the term of this practicum option. (PT)  
Quarter Credit Hours 13.5

## **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: FISV2001. (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: ACCT1001 or ACCT1011 or ACCT1021. (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

### **FISV3010 CREDIT MANAGEMENT**

This course examines the role of credit and analyzes its impact on the economic and social environments. Both consumer credit and business credit are studied in-depth, with emphasis placed on sources and uses of credit, credit reporting and credit analysis. Prerequisite: ACCT1001 or ACCT1021. 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: ACCT1002 or ACCT1012 or ACCT1022. Quarter Credit Hours 9.0

### **FISV4010 BANK MANAGEMENT**

This course examines the banking industry from the perspective of both a bank customer and a bank manager. Focus is on policies developed and procedures used to make decisions on providing loans to businesses and consumers. Additional topics addressed include risk management, interstate banking, technological advancements and the regulatory environment. Prerequisite: ECON3040 or FISV2020 or FISV3050. Quarter Credit Hours 4.5

### **FISV4020 INSURANCE**

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad

introduction to the field. Students learn risk identification, analysis, measurement, control and financing, and study insurance markets, functions, coverage and benefits. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. Quarter Credit Hours 4.5

### **FISV4030 REAL ESTATE**

This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish, and when and how to divest of property. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. Quarter Credit Hours 4.5

### **FISV4089 FINANCIAL SERVICES CAREER FOCUS**

Financial Services Management majors complete experiential education requirements via co-op or summer work abroad program. These options can include individual or group work as part of an ongoing financial services business such as a brokerage, banking or other operation. Quarter Credit Hours 13.5

## **INTERNATIONAL BUSINESS**

### **IBUS1001 FOUNDATIONS OF BUSINESS**

This course introduces students to business by exploring a broad spectrum of business activities. The course focuses on the multiple environments which effective managers must understand. The course surveys issues in marketing, human resources management, production and operations in the global environment. Quarter Credit Hours 4.5

### **IBUS2002 INTERNATIONAL BUSINESS**

This course's goal is to provide structured approaches for analyzing the rapidly evolving field of international business. The nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces are some of the main topics. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace. Theoretical foundations to international business and real world scenarios prepare students to operate more effectively in the changing global business environment. Prerequisite: IBUS1001 or MGMT1001 or MGMT2120. (PT) Quarter Credit Hours 4.5

### **IBUS2020 SEMINAR ON THE EUROPEAN UNION**

This course deals with the detailed study of the development of the European Community and the implications that it has for American business. Specific companies in selected countries are studied as to how they are affected by Community laws, tariffs and production regulations. Considerable emphasis will be placed on outside speakers, articles and video cases. Prerequisite: ECON1001. (PT) Quarter Credit Hours 4.5

### **IBUS2030 FOREIGN AREA STUDIES**

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic areas include China (IBUS2031), Pacific Rim (IBUS2032), Latin America (IBUS2033), Russia (IBUS2034),

Eastern Europe (IBUS2035) or Africa (IBUS2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority. Prerequisite: ECON1001. Quarter Credit Hours 4.5

#### **IBUS2040 INTERNATIONAL CULTURE AND PROTOCOL**

Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course will focus on cultural diversity and will provide students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally. Prerequisite: ECON1001. (PT) (WI) 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

#### **IBUS4020 SWAP INTERNATIONAL SEMINAR**

This upper-level management course examines the concept of quality and tactical approaches to manage quality improvement efforts in organizations. Topics covered include environmental analysis, objective setting, positioning and implementation of these approaches. This course is limited to students enrolled in the SWAP program. Prerequisite: Sophomore status. Quarter Credit Hours 4.5

#### **IBUS4099 INTERNATIONAL BUSINESS EXPERIENCE**

This course is spent traveling and studying in a country other than the United States. During the term students engage in pre-departure course work before embarking on a three-to-four week immersion into a number of foreign business settings and cultural markets. Faculty with in-depth knowledge of international regions guide students through a rigorous, intense study and travel experience to increase students' global awareness and cross-cultural perceptions as they relate to international business affairs. Upon arrival at their international destination, students study a variety of different businesses, both and local and international, under the supervision of the experienced faculty members.

Eligible students are expected to apply for Summer Term Abroad (ABRD4089), Co-op (BUS4089) or Summer Work Abroad Program (IBUS4020, BUS4086). Those not qualified will take three additional career electives from the College of Business or the School of Technology, one of which must be an International Business course. Quarter Credit Hours 13.5

## **LEGAL STUDIES**

#### **LAW1002 INTRODUCTION TO CRIMINAL JUSTICE**

This course presents an overview and analysis of the American criminal justice system. The concept of crime and the roles of police, courts, defense attorneys, prosecuting attorneys and corrections will be considered. In addition, an overview of the causes of crime, the problems associated with the measurement of crime, and the concept of "justice" in the American criminal system will be examined. Quarter Credit Hours 4.5

#### **LAW1090 INTRODUCTION TO LAW ENFORCEMENT**

This course is a survey of law enforcement agencies, their role, history and development with the field of criminal justice. Emphasis is placed on police administration, organization, management culture, relations within the community and technology. (PT) Quarter Credit Hours 4.5

#### **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. 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

#### **LAW2040 PRINCIPLES OF CORRECTIONS**

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

#### **LAW2050 CRIMINOLOGY**

This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches. Prerequisite: SQ2001. (WI) Quarter Credit Hours 4.5

#### **LAW2076 CRIMINAL JUSTICE PRACTICUM**

This practicum is designed to provide the student with an experiential opportunity within the four sub-systems of criminal justice (police, prosecution/defense, courts and corrections). Various sites have been selected

throughout the local, state and federal levels of criminal justice that can facilitate the needs of the student, the university and the field of criminal justice. Prerequisites: Sophomore status, an overall GPA of 2.75 or higher, a GPA of 2.75 or higher in Criminal Justice major. (PT) Quarter Credit Hours 9.0

### **LAW2080 CRIMINAL LAW**

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

### **LAW2085 JUVENILE JUSTICE**

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

### **LAW3015 CRIME AND CONSTITUTIONAL ISSUES**

This course presents an overview, analysis and critique of American criminal procedure in the context of the U.S. Constitution, with special emphasis on the Fourth Amendment with respect to search and seizure, stop and frisk, arrest, evidence, interrogations, confessions, identification, and remedies such as the exclusionary rule. Other constitutional issues relevant to the foregoing, including the Fifth and Fourteenth Amendments' due process and equal protection doctrines, shall be examined. (WI) Quarter Credit Hours 4.5

### **LAW3035 COURT ADMINISTRATION & MANAGEMENT**

This course is an examination of the problems, policies and practices of the criminal court system with emphasis placed on the structure and organization of the court system. The role of the courts from arrest to conviction and appeal is explored. Quarter Credit Hours 4.5

### **LAW3053 CRIMINAL JUSTICE RESEARCH METHODS**

This course teaches the purposes behind criminal justice research and the concepts and logic of research

designs, as well as exploring experimental research designs. The course includes an in-depth presentation of sampling in social science research, to familiarize students with research methods as a foundation for designing research projects and interpreting research designs in depth. Prerequisite: LAW2050 or permission of department chair.

Quarter Credit Hours 4.5

### **LAW3075 CRIMINAL INVESTIGATION**

In this course, the student will be exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence. Evidence gathering related to specific crimes — i.e., homicide, arson, burglary, etc. — is emphasized. It is emphasized throughout this course that the criminal investigation must be conducted within the framework of our constitutional system of government — hence, opinions of the United States Supreme Court which affect the collection of evidence are emphasized. (PT) Quarter Credit Hours 4.5

### **LAW3090 THE LAW OF EVIDENCE**

This course is a study of the law of evidence as a system of rules and standards directed at determining what proof is to be admitted in the course of litigation. Emphasis is placed on formal discovery mechanisms, relevance, witness examination, impeachment, rehabilitation, privileges, burdens of proof, judicial notice, presumptions, real and demonstrative evidence, expert testimony, materiality, confrontation and hearsay. Quarter Credit Hours 4.5

### **LAW4040 CRIMINALISTICS**

The course provides the student with a broad outline of key topic areas that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process. Prerequisite: LAW3075, must be registered with SCI4040. (PT) Quarter Credit Hours 4.5

### **LAW4080 CRIMINAL JUSTICE SENIOR SEMINAR**

This course presents an overview and analysis of the American criminal justice system in a capstone seminar format. The course examines criminal and constitutional law, criminology, law enforcement and investigation, courts, corrections and juvenile justice through the use of critical thinking, research, writing and discussion. Prerequisite: LAW3053, LAW3075. Quarter Credit Hours 4.5

## **MANAGEMENT**

### **MGMT1001 PRINCIPLES OF MANAGEMENT**

This is a general survey of management through which the student is exposed to management areas which will be elaborated upon in other management courses. Focus is given to 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. (PT) (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: ENTR1001 or MGMT1001 or MGMT2120. (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: ENTR1001 or MGMT1001 or MGMT2120. (PT)  
Quarter Credit Hours 4.5

### **MGMT2120 ACCELERATED MANAGEMENT**

This is a general survey of management for honors program eligible students. The course focuses on the five functions of management and organizational theory, emphasizing team building. Case studies, learning teams and direct industry contact augment traditional classroom methods. Prerequisites: IBUS1001, honors eligibility.  
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: ENTR1001 or MGMT1001 or MGMT2120.  
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 is the first of the two course, College of Business capstone series designed for graduating seniors in the Accounting, Management and Marketing departments. The 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 final, College of Business capstone series course sharpens analytical skills and decision making, polishes business communications, and enhances teamwork abilities. The course is designed as a seminar in the truest sense, as the onus for success rests heavily on the student. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: MGMT4020, 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 or MGMT2120. Prerequisite: Senior status. (PT)  
Quarter Credit Hours 4.5



### **MGMT4050 OPERATIONS MANAGEMENT STRATEGY**

This course examines the operations function as an organization's source for sustainable, competitive advantage. The concept of operations is viewed from the perspective of the firm's entire value chain. Particular attention is devoted to evolving organizational forms. The impact of technology and domain choice on operations is examined in significant depth. Prerequisites: MGMT2030, MGMT4020. Quarter Credit Hours 4.5

### **MGMT4070 HUMAN RESOURCES MANAGEMENT STRATEGY**

This course examines the human resources function as an organization's source for sustainable, competitive advantage. Case studies, team exercises, game strategies and other human resource strategic problems demonstrate the importance of the formulation, implementation and evaluation of a management decision. Prerequisites: MGMT2001, MGMT3060. Quarter Credit Hours 4.5

### **MGMT4089 MANAGEMENT CAREER FOCUS**

Management majors complete experiential education requirements via co-op or summer work abroad program. These options can include individual or group work as part of an ongoing business operation. Quarter Credit Hours 13.5

## **MARKETING**

### **MRKT1001 PRINCIPLES OF MARKETING**

This introductory course presents the basic principles and practices of marketing. Topics include marketing orientation, external environments, ethical codes of conduct, and the importance of marketing to the business firm, our world economy and global culture. Case studies, field projects, a marketing simulation and using the Internet as a business and professional resource are utilized in the delivery of this course. An emphasis is placed on marketing strategy; image and branding, target markets, product, price, distribution and promotion. (WI) Quarter Credit Hours 4.5

### **MRKT1002 CONSUMER BEHAVIOR**

The purpose of this course is to introduce the student to the various facets of consumer behavior, including the decision making process, problems, needs and goals, the consumer's search for information, and the evaluation of the purchase decision. Prerequisites: MRKT1001, PSYC2001. (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

### **MRKT2012 SALES MANAGEMENT**

This course teaches students about the strategic role of the selling function within the business unit.

Students learn the basic concepts of determining market potential, forecasting sales, designing sales territories, setting quotas, structuring the sales team, and recruiting, selecting, leading and motivating both inside and outside sales people. The course focuses on the "field" (district) level of sales management. Prerequisite: MRKT1011. Quarter Credit Hours 4.5

### **MRKT2020 BUSINESS-TO-BUSINESS MARKETING**

The course is a study of business-to-business marketing, marketing of services, and the channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of the business. Prerequisite: MRKT1001 or HOSP3050. 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: MRKT1001 or HOSP3050. 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: MRKT1001 or HOSP3050 and Junior status. (WI) Quarter Credit Hours 4.5

### **MRKT3040 ELECTRONIC 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 electronic commerce applications: inter-organizational, intra-organizational, and customer-to-consumer. Prerequisite: MRKT3011. (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: MRKT2050, MATH2001, junior status. (WI)  
Quarter Credit Hours 4.5

### **MRKT4001 STRATEGIC MARKETING**

Developing and implementing an exciting, cohesive and effective marketing strategy adaptable to a changing business environment is a must for career preparation and meaningful placement in the world of marketing. This capstone course develops skills essential to anticipating and responding to the changing needs of customers and markets in our global economy and culture. It thoroughly explores marketing strategy using a combination of texts, readings, visiting speakers, Internet sites, cases, a marketing simulation and field assignments. Prerequisites: MRKT1001 or HOSP3050 and junior status. (PT)  
Quarter Credit Hours 4.5

### **MRKT4030 INTERNATIONAL MARKETING**

This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements. Prerequisites: MRKT1001 and Junior status. (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 and meet weekly in classroom seminars. Prerequisite: Senior status.  
Quarter Credit Hours 9.0

## **RETAIL**

### **RTL1005 RETAILING**

This course is designed to introduce the student to the field of retailing. Emphasis is placed on the skills necessary to successfully open and operate a retail store in an ever-changing local and national retail environment. Basic principles of retail operations and management styles are incorporated into this course. This course is an important stepping stone towards a position in a retail executive training program.  
Quarter Credit Hours 4.5

### **RTL1010 TEXTILES**

This course is an overview of the production and utilization of fibers, yarns and fabrics. Emphasis is placed on the performance of textiles for specific end uses. (PT)  
Quarter Credit Hours 4.5

### **RTL1020 THE BUSINESS OF FASHION**

This introductory course is designed to increase students' powers of observation, research and analysis of fashion. Students learn the vocabulary of the field, the structure of the industry, domestic and foreign designers, and historical as well as contemporary influences on fashion. The motivations of dress, theories of fashion adoption and the fashion lifecycle are explored as sources of information to establish fashion statements and forecast fashion trends.  
Quarter Credit Hours 4.5

### **RTL1050 VISUAL MERCHANDISING**

This course is an overview of the field of visual merchandising. Emphasis is placed on the importance of store image, color and composition, types of displays, and fixtures. Other topics include the use of mannequins, mannequin alternatives, signage and graphics, and floor plans.  
Quarter Credit Hours 4.5

### **RTL2010 APPAREL QUALITY ANALYSIS**

This course provides students with a method for evaluating the quality of ready-to-wear apparel. Using an industry approach, the course integrates the study of traditional clothing construction with that of apparel production. Making informed business decisions in fashion merchandising and marketing requires an understanding of how apparel is manufactured and an appreciation of the features that affect cost and quality. Prerequisite: RTL1010.  
Quarter Credit Hours 4.5

### **RTL2020 FASHION DESIGN FOR THE APPAREL INDUSTRY**

This course explores the design process to inspire creativity and develop practical skills that bring design concepts to professional renderings. Topics include basic art principles, sources of inspiration, consumer profiling, color and fabric boards, line conceptualization and fashion presentation techniques. Each student presents a collection of original designs.  
Quarter Credit Hours 4.5

### **RTL2050 FASHION PROMOTION**

The theory of fashion promotion is explored as it relates to the selling of fashion merchandise to the public. This course will explore the nature of the fashion promotion industry and its use of the various media used to make the consumer aware of current trends and styles. The text addresses itself to the career-minded student who wants to be involved in the marketing, merchandising and promotion of fashion.  
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. Prerequisite: RTL1005. (PT) (WI)  
Quarter Credit Hours 4.5

### **RTL2090 RETAIL EXPERIENCE**

In this course students apply retail theory to real-world experiences. They develop appropriate attitudes and skills necessary for success in the retail environment. Sales management experience is the foundation of this course. Students also gain realistic and practical exposure to the merchandising, operations, and control functions of retailing. Prerequisite: RTL1005. (PT)  
Quarter Credit Hours 4.5

### **RTL2095 RETAIL PRACTICUM LAB**

This course is designed to give students laboratory experience in merchandising functions. Students participate in a simulated work environment under the supervision of faculty and staff with expertise in the industry. Target market analysis and trend research are included with "back of the house" simulations in buying, vendor communications, catalog operations, and merchandise promotion modules. Prerequisite: RTL1005. (PT)

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.

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.

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.

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. (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.

Quarter Credit Hours 7.5

### **BPA2276 PASTRY ARTS INTERNSHIP**

The Baking & Pastry Arts Internship 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. (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. (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. (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.

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. (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. (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. (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. (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.

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.

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.

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. (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. Prerequisite: CUL1325.

Quarter Credit Hours 3.0

**CUL2245 INTERNATIONAL CUISINE**

Students are exposed to the preparation of foods from around the world. The cuisines of Mexico and the Caribbean; Spain and Morocco; Italy; Eastern Europe; Greece and Turkey; India, Indonesia, and Thailand; Japan, Korea, Philippines, and Polynesia; and China are explored. Students are introduced to stir-frying, and techniques learned in freshman culinary classes are applied and refined.

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. Prerequisite: CUL1345.

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 Supérieure 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. 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. Academic credit is awarded for this "hands-on" experience. Prerequisite: Completion of all freshman level coursework. Quarter Credit Hours 15.0

### **CUL2396 CULINARY ARTS COOPERATIVE EDUCATION**

In this course, 25 hours of experiential learning takes place in diverse industry work settings. Students are exposed to various culinary 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. Quarter Credit Hours 7.5

### **CUL2496 CULINARY ARTS COOPERATIVE EDUCATION**

In this course, 25 hours of experiential learning takes place in diverse industry work settings. Students are exposed to various culinary 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. Quarter Credit Hours 7.5

### **CUL3155 VEGETARIAN CUISINE**

Daily production will focus on the types and the preparation of nutritionally balanced vegetarian diets. Students will explore the importance of understanding why people choose vegetarian diets, including cultural and global perspectives, economics, and health. Daily production will focus on the preparation of vegetarian dishes and meals that will fit into three classifications: vegan, lacto, and lacto-ovo vegetarian diets. (PT) Quarter Credit Hours 3.0

### **CUL3165 LITE & HEALTHY DESSERTS**

This course presents methods to increase the nutrient density of desserts by implementing sound nutrition principles to traditional desserts or in developing new dessert concepts. Daily production focuses on nutrition based preparation methods, which retain the quality of ingredients while offering variety and visual appeal. Prerequisites: Junior status and FSM2050. (HO) Quarter Credit Hours 3.0

### **CUL4098 ADVANCED CULINARY NUTRITION CAREER COOPERATIVE EDUCATION**

This capstone course will provide the student with experiential learning in diverse domestic and international industry work settings. Students will apply their theoretical nutrition and practical knowledge under the supervision of an executive chef and/or registered dietitian. Upon completion, the student will gain an understanding of the demands and expectations of the nutrition-related food service industry. Academic credit is awarded for this hands-on experience. Prerequisite: Completion of all junior level coursework. Quarter Credit Hours 15.0

### **CUL4155 ATHLETIC PERFORMANCE CUISINE**

This laboratory course will emphasize the importance of how food can enhance athletic performance. This course will focus on creating menus specifically geared for the training tables of various sports. Students will utilize and apply their knowledge of nutrition, biochem-

istry, anatomy and physiology to develop individual assessments and menus for specific disciplines. Prerequisites: NUTR3030, SCI3040. (PT) Quarter Credit Hours 3.0

### **CUL4165 PRODUCT RESEARCH & DEVELOPMENT**

This senior-level course builds on and applies knowledge learned in several previous courses, including Nutrition and Sensory Analysis, Food Science, and Cost Control. Students complete several experiments on food products during the first few days of class. On Weeks 4 through 11, student teams develop food products from concept through prototype development. This class is conducted in a non-production kitchen, and students are expected to scale and convert formulas, complete basic costing calculations, and perform and interpret nutritional analyses. Prerequisite: FSM3025. Quarter Credit Hours 3.0

### **CUL4175 SPA CUISINE**

Advanced techniques of nutritionally sound food preparation and menu development will be discussed as they apply to current research reflected in the current USDA food guide pyramid. Students will explore the unique flavor systems of the world as they impact ethnic cuisine. Emphasis will be on redesigning recipes which maintain the integrity of unique cultural flavors while adapting current nutritional research to health and well being. Applications will focus on recipe and menu development as it currently applies to current spa cuisine models. Prerequisite: Senior status. Quarter Credit Hours 3.0

## **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. Quarter Credit Hours 4.5

### **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. (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. Quarter Credit Hours 4.5

### **FSM3025 FOOD SCIENCE**

This course emphasizes the scientific method and

the chemical and physical changes that occur during preparation, processing, and storage of food products. It is conducted in a non-production laboratory and includes the assessment of food quality. (PT)  
Quarter Credit Hours 4.5

### **FSM3035 EXECUTIVE CHEF SUPERVISORY DEVELOPMENT**

This course is designed to allow the student to learn and to explore human resource management theory and procedures as it applies to the food service industry. Students will learn proper procedures to hire, train, motivate and discipline employees, as well as to perform employee appraisals. Current human resource management issues and current labor legislation law will be discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (PT) (WI)  
Quarter Credit Hours 4.5

### **FSM3040 FOOD SERVICE FINANCIAL SYSTEMS**

Students will learn and experience an in-depth analysis of financial information within the food service industry. Emphasis is placed on exploration of accounting, sales, purchasing, inventory, and budgetary systems. The course offers an overall view of financial management and its related areas through manual applications and the use of computers in the food service industry. Students recognize business problems, provide viable solutions and evaluate the effect of those solutions. (PT)  
Quarter Credit Hours 4.5

## **NUTRITION**

### **NUTR3030 NUTRITION ASSESSMENT**

The junior level course is designed to study the cultural, economic and physiological impact of food on the individual. Focus is on the measurement of techniques to evaluate nutritional status. Interrelationships between nutrition related diseases and current diet recommendations will be explored. Prerequisite: FSM2050. (PT) (WI)  
Quarter Credit Hours 4.5

### **NUTR3050 LIFE SPAN NUTRITION**

This course is designed to study the significance of nutrition at specific times of growth, development, and aging. The focus is on understanding the role food plays from pregnancy to the elderly population. The relationship between nutrition and health will be traced throughout the human life span. Students will apply course content to situations relevant to both community and clinical settings. Prerequisite: FSM2050. (WI)  
Quarter Credit Hours 4.5

### **NUTR4030 MEDICAL NUTRITION THERAPY**

The course will familiarize the student with the principles of Medical Nutrition Therapy. The critical role of food and nutrients and their effects on various disease states will be discussed. Students will explore a variety of issues that may impact the management of existing diseases. Prerequisites: NUTR3030, NUTR3050, SCI3040. (PT) (WI)  
Quarter Credit Hours 4.5

# *The Hospitality College*

## **COOPERATIVE EDUCATION**

### **Co-op**

Eligible students may apply for a Selective Career Cooperative Education assignment. These 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 and environmental sanitation. This course will look 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.  
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 product. 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.  
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. Obtaining T.I.P.S. certification is required in order to graduate. Prerequisites: FSM1001 or HOSP1001 or SEE1001 or TRVL1001, MATH1002 or higher.  
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

### **FSM2099 FOOD SERVICE MANAGEMENT PRACTICUM**

This course is a requirement for all students in the Food & Beverage Management and Restaurant Management associate degree programs. The practicum 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 both FSM1070 and FSM2040.  
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 the students to apply sound management principles to situations encountered within the hospitality industry. Prerequisite: CUL2276 or CUL2286 or CUL2296 or BPA2276 or BPA2296 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: FSM2080 or FSM3001 or SEE1001.  
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.A.S. degree in Culinary Arts or Baking & Pastry Arts.  
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: FSM2099 or FSM3001. (WI)  
Quarter Credit Hours 4.5

### **FSM4040 CONTRACT FOOD SERVICE MANAGEMENT**

This upper-level course emphasizes the contract or noncommercial segment of the food service industry. The traditional contract fields of business/industry, university/school, healthcare, recreation areas and catering are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager's perspectives. Prerequisite: FSM2026 or FSM2080 or FSM3001.  
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. (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.  
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 AND MEETING MANAGEMENT**

This course familiarizes students with the scope of sales and meeting management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: CUL1325 or FSM2040 or SEE2010.  
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. (PT)  
Quarter Credit Hours 4.5

#### **HOSP2050 INTERNATIONAL TOUR AND HOTEL OPERATIONS**

This course is taught only on a campus outside of the United States during a term abroad program. The course focuses on cultural, political, legal, and economic forces and their impact on tourism and how hospitality management practices differ among countries. Students will plan and participate in a variety of tours and professional site visits in order to gain first-hand knowledge of the international travel experience. Prerequisites: Must be accepted in Term Abroad Program, junior year status.  
Quarter Credit Hours 9.0

#### **HOSP2098 HOTEL EXTERNSHIP**

This externship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments will incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts. Students need to see their respective dean for admission procedures to this course. Prerequisites: FSM1070, FSM2040, HOSP1011. (PT)  
Quarter Credit Hours 13.5

#### **HOSP3015 DYNAMICS OF RECREATION/ LEISURE MANAGEMENT & TRAVEL-TOURISM**

This upper-level course provides students with an overview of the hospitality industry and of various career opportunities within the industry. A historical development of the Recreation/Leisure and Travel-Tourism industries is reviewed. Emphasis is placed on foundations and functions within the related industries. Prerequisite: HOSP2098 or FSM2099 or MGMT2030.  
Quarter Credit Hours 4.5

#### **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 SEE2010.  
Quarter Credit Hours 4.5

#### **HOSP3025 DYNAMICS OF HOTEL-RESTAURANT & RECREATION/LEISURE MANAGEMENT**

This course introduces students to the hotel-restaurant and recreation-leisure fields through a review of the historical development of the industry. Emphasis is placed on the foundations and functions within the hotel-restaurant and recreation-leisure industries. In addition, emphasis is placed on integrating students' chosen career paths within these industries. Prerequisite: TRVL2099 or MGMT2030.  
Quarter Credit Hours 4.5

#### **HOSP3033 HOTEL PROPERTY OPERATIONS**

This course introduces the student to the role of the property operations manager. Essential elements of engineering, housekeeping and security are studied. The student is introduced to technical and legal issues related to these departments. Prerequisite: HOSP2098 or SEE2010 or permission of department chair.  
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. (PT)  
Quarter Credit Hours 4.5

#### **HOSP3055 FRANCHISING OPPORTUNITIES**

This course focuses on business format franchising. Students gain experience in evaluating franchise offerings, as well as evaluating their own suitability to be franchisees. The advantages and disadvantages of franchising are reviewed, analyzed and discussed. The concepts are relevant for any student interested in becoming an owner of a franchised business. Prerequisites: HOSP3050 or MRKT1001, ACCT1002 or ACCT1012 or ACCT1022.  
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.A.S. degree in Culinary Arts or Baking & Pastry Arts.  
Quarter Credit Hours 4.5

### **HOSP3070 CONTEMPORARY ISSUES IN THE HOTEL/RESTAURANT INDUSTRY**

This upper-level course focuses on the current issues impacting hospitality management. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics may change on a term-by-term basis. Prerequisite: HOSP2098.  
Quarter Credit Hours 4.5

### **HOSP3077 REVENUE MANAGEMENT**

This course examines and illustrates the strategies, principles and techniques of revenue management as they relate to lodging, travel/tourism, food service and facilities management. The relationship between accurate forecasting, overbooking, reservation systems, marketing issues, pricing and e-commerce as they relate to financial decision making will be investigated. Students will be required to analyze revenue management scenarios. Prerequisite: HOSP1010 or FSM2026 or FSM3001.  
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 department chair.  
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 department chair.  
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 department chair.  
Quarter Credit Hours 13.5

### **HOSP4012 DEVELOPING AND MANAGING A SMALL HOSPITALITY LODGING PROPERTY**

This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered. Prerequisite: ACCT3025, HOSP3050 or MRKT1001.  
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

## **RECREATION/LEISURE MANAGEMENT**

### **REC2020 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 SEE1001.  
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. (PT)  
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. (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

### **SEE2040 OUTDOOR RECREATION PLANNING**

This course provides an introduction to the concept of outdoor recreation, outdoor recreation planning and

the specific use of our environment for recreation by individuals, private agencies and government agencies. The study of federal programs including the National Park Service will be an integral part of this course.  
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. (PT)  
Quarter Credit Hours 4.5

#### **SEE3020 PROFESSIONAL SPORTS MANAGEMENT**

This course focuses on the management and issues related to professional sports enterprises. Emphasis is placed on the theoretical foundations of professional sports and the application of management principles in the industry.  
Quarter Credit Hours 4.5

#### **SEE3030 ATHLETIC COACHING AND ADMINISTRATION**

This course focuses on understanding basic coaching/ administrative principles and philosophies for sports and athletics. It emphasizes the interscholastic and intercollegiate experiences. Students explore a wide range of topics related to the current issues and trends in athletic coaching and administration. Prerequisite: LEAD2001.  
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, ENG1030. (PT)  
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. (WI)  
Quarter Credit Hours 4.5

#### **SEE4020 SPORTS & ENTERTAINMENT MARKETING**

This course exposes students to marketing concepts

relating to the sports and entertainment industries. It addresses various products, consumer markets, strategic market analysis and valuation within the sports/entertainment industries. Major topics to be covered include the negotiation process, promotions, public relations, market research and sponsorships. Prerequisite: MRKT1001 or HOSP3050.  
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, ACCT3020, 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**

#### **TRVL3020 ECOTOURISM**

This upper-level course explores an emerging dimension of tourism: ecotourism. The student will investigate the impact of specific environmental issues on tourism, including water pollution, air pollution, habitat destruction, etc., and focus on the impact of tourism on the physical, biological and cultural environment. The role of the tourism industry as it relates to the provision of ecotourism experiences will also be discussed.  
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. (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

### ENG2010 TECHNICAL WRITING

This course focuses on a practical approach to the work of technical exposition, including the preparation of

laboratory reports, technical correspondence, project reports, proposals, feasibility studies and operations manuals. Prerequisite: ENG1020. (PT) (WI)  
Quarter Credit Hours 4.5

### ENG2030 INTRODUCTION TO NEWSWRITING

This course provides students with a practical introduction to basic news and feature writing and emphasizes writing for the specific fields of business, culinary, hospitality and technology. (WI)  
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. (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

## HISTORY

### HIST2002 WORLD HISTORY SINCE 1500

Major developments in world history from the 16th century 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.  
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.  
Quarter Credit Hours 4.5



## HUMANITIES

### HUM3020 LANGUAGE & CULTURAL IMMERSION

This course is designed to be the capstone language course for International Business students. The language/ culture must be one of those defined as a "global business language" — English, French, Spanish or German. Also, this language must be a new language proficiency for the student. The student, possessing Level IV language proficiency, is required to travel abroad for a full term and immerse in a foreign language and culture. Prerequisite: Honors Language II or equivalent. Quarter Credit Hours 13.5

## LEADERSHIP STUDIES

### LEAD2001 FOUNDATIONS OF LEADERSHIP STUDIES

This upper-level 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. Quarter Credit Hours 4.5

### LEAD2901 HONORS FOUNDATIONS OF LEADERSHIP STUDIES

This upper-level course seeks to integrate fundamental leadership principles with their practical application in business and/or community settings. Students engage in in-depth assignments designed to expand their leadership development as both individuals and team members. They also develop comprehensive projects that address important and relevant leadership issues. 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 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 permission of instructor. (WI) Quarter Credit Hours 4.5

## MATHEMATICS

### MATH0001 MATHEMATICS LAB

Students are assigned to this course based on placement tests given prior to taking MATH1020 or MATH1002. The course is designed to teach students the basic mathematical concepts and methods that

will prepare them for studying college level mathematics. Topics include a review of basic arithmetic, an introduction to algebra, and problem-solving techniques. 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. (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. (PT) Quarter Credit Hours 4.5

### MATH1040 CALCULUS I

This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, relative extrema, and an introduction to integration. Prerequisite: MATH1013 or equivalent. 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. Quarter Credit Hours 4.5

## PHILOSOPHY

### PHIL3020 LOGIC: CRITICAL THINKING

This course encourages students to develop a disposition to use critical thinking skills in their personal

lives and careers in order to make decisions, solve problems and create new and/or original ideas. Emphasis will be placed on understanding the elements of reasoning, imposing criterial and intellectual standards upon reasoning, and assessing individual thinking processes. (HO) (SL)  
Quarter Credit Hours 4.5

#### **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.  
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.  
Quarter Credit Hours 4.5

#### **PSYC2002 ABNORMAL PSYCHOLOGY**

This course examines the major theoretical approaches to mental and emotional disorders. Included are definitional criteria and current treatment programs for both children and adults. Prerequisite: PSYC2001.  
Quarter Credit Hours 4.5

#### **PSYC3001 SOCIAL PSYCHOLOGY**

A study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior. Prerequisite: PSYC2001. (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.  
Quarter Credit Hours 4.5

#### **SCI1021 GENERAL CHEMISTRY I**

This is a comprehensive course for science, engineering and related fields requiring knowledge of chemical concepts. Emphasis is given to applied areas of interest where aspects of atomic and molecular structure and function are particularly important. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic structure, and chemical bonding. Prerequisites: MATH1002 or higher, SCI1022 or concurrent. (HO)  
Quarter Credit Hours 4.5

#### **SCI2031 ANATOMY & PHYSIOLOGY**

This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology. (HO)  
Quarter Credit Hours 4.5

#### **SCI2032 ANATOMY & PHYSIOLOGY II**

This advanced course covers the anatomy and physiology of the human organism based on the cell, tissue, organ and system structure of the body. Prerequisite: SCI1015 recommended, but not required.  
Quarter Credit Hours 4.5

#### **SCI2040 INTRODUCTION TO MARINE BIOLOGY**

This course is an introduction to the biological and physical aspects of the marine environment, including a survey of the organisms that inhabit the world's oceans, their ecology, species evolution and distribution, and the human impact of commercial marine-related industries. Of particular interest are seafood, shellfish, and marine plants as marine food sources, as well as the shipping and maritime industries.  
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.  
Quarter Credit Hours 4.5

#### **SCI3040 BIOCHEMISTRY: CHEMISTRY FOR LIFE**

This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Typical topics include chemical bonds and energy, electrolytes, structure and metabolism of carbohydrates and lipids, protein and enzyme function, and structure and function of nucleic acids. Prerequisite: SCI1015 or equivalent, some high school chemistry, or another college-level course in biology or nutrition.  
Quarter Credit Hours 4.5

#### **SCI3060 FOOD MICROBIOLOGY**

This course introduces students to a wide variety of topics regarding the biology of food-associated microorganisms. Important topics include biology of bacteria and fungi, characteristics of important species of food spoilage microbes, and identification and control of disease agents associated with food. Prerequisite: SCI1015 or equivalent.  
Quarter Credit Hours 4.5

### **SCI4040 CRIMINALISTICS LABORATORY**

This hands-on laboratory accompanies LAW4040, which provides an overview of methods used to reconstruct crime scenes, gather and preserve physical evidence, and analyze collected samples. Using modern techniques such as compound high power microscopy, low power microscopy dissection, spectrophotometry, and DNA preparation and analysis, students actively participate in the examination of criminal evidence examples. Lab formats are inquiry-based and involve continuous problem solving. Prerequisite: Must be scheduled with LAW4040.  
Quarter Credit Hours 1.5

## **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.  
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. (WI)  
Quarter Credit Hours 4.5

## **SPANISH**

### **SPAN1901 SPANISH I HONORS**

This intensive, honors-level course is designed as an introduction to the Spanish language. Heavy emphasis is placed on vocabulary acquisition, on basic grammatical constructions and on effective oral communication. Students are also exposed to several Spanish-speaking cultures.  
Quarter Credit Hours 4.5

### **SPAN1902 SPANISH II HONORS**

This course is an intensive, honors-level course and is a continuation of Spanish I Honors. Emphasis is placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. There is also a focus on the culture of the Spanish-speaking world. Prerequisite: SPAN1901 or equivalent placement score.  
Quarter Credit Hours 4.5

# *School of Technology*

## **COMPUTER GRAPHICS**

### **CGRA3050 DESKTOP PUBLISHING**

This course introduces the student to the fundamental principles of desktop publishing. Using current industry standard software, students will learn the essential design concepts and work flow practice used in desktop publishing. In-class demonstrations and lectures will involve the introduction of design theory and practi-

cal applications of desktop publishing. Students will be required to produce various types of documents using course software. Assignments will be completed in class, and some assignments will require out of class work. Prerequisite: FIT1000. (PT)  
Quarter Credits Hours 4.5

## **FOUNDATIONS IN TECHNOLOGY**

### **FIT1000 INTRODUCTION TO COMPUTERS**

This course provides students with the basic understanding of computer equipment and procedures that the student encounters. Students gain practical knowledge of computing with hands-on use of word processing and the Internet. (PT)  
Quarter Credit Hours 4.5

### **FIT1005 INTRODUCTION TO KEYBOARDING**

This course is designed to introduce or reinforce keyboarding skills necessary to prepare documents used in the business world. The students learn the keys and techniques to produce error-free documents.  
Quarter Credit Hours 1.5

### **FIT1020 MICROCOMPUTER APPLICATIONS**

This "smart classroom" course presents microcomputer topics selected on the basis of local market demand. The computer topics of spreadsheet, database, and presentation graphics are delivered in "smart" classrooms that have computers for demonstration purposes. Students gain a level of comfort with the procedures and learn about their requirements and capabilities through the completion of out-of-class assignments. Prerequisite: FIT1000 or equivalent. (PT)  
Quarter Credit Hours 4.5

# *Study Abroad*

### **ABRD4080 OVERSEAS EXCHANGE PROGRAM**

This refers to courses of varying credit amounts (ABRD4083 – 4.5 credits, ABRD4086 – 9 credits, ABRD4089 – 13.5 credits, and ABRD4088 – 18 credits) used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with J&W. Students apply for the exchange program through the Study Abroad office, which determines the partner institution from the available options based on a student's academic department, approves a planned course of study at the foreign institution. Typically, students study upper level courses in their major, combined with cultural and/or language courses, depending on the location. Students register at J&W for the appropriate ABRD4080 course(s) during the term(s) they will be on exchange. Prerequisite: 2.75 cumulative GPA and 90 quarter credit hours completed prior to departure.  
Quarter Credit Hours Varies

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