

**North
Miami**
FLORIDA

**JOHNSON & WALES
UNIVERSITY**

Catalog
2006–2007



Johnson & Wales University
North Miami Campus
2006–2007 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 and regulations and policies described in this Catalog. Additionally, all enrolled students are expected to be familiar with the contents of the Student Handbook.

The handbook contains important information concerning the academic performance and personal conduct of students as well as University grievance procedures. It also outlines the conditions under which students may be placed on probation or suspension from the University. The North Miami Student Handbook is available online at www.jwu.edu. Copies of the handbook are also available at the Students Activities Office.

2006–2007 Academic Calendar

FALL TERM

Sept. 1–4	Freshman and returning student Check-In
Sept. 5	Classes begin
Oct. 9	Columbus Day — no classes
Nov. 14	Classes end

WINTER TERM

Nov. 27	Check-In for incoming students
Nov. 28	Classes begin
Dec. 23	Last day of classes before winter holiday break
Jan. 7	Classes resume
Jan. 15	Martin Luther King Jr. Day — no classes
Feb. 20	Classes end

SPRING TERM

March 5	Check-In for incoming students
March 6	Classes begin
May 15	Classes end
May 19	Commencement

Friday classes may be scheduled due to a class cancellation or holiday. Please refer to www.jwu.edu/sas/calendar for the current academic calendar and dates for 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

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

Associate in Science Degree

Accounting
Business Administration
Fashion Merchandising
Management
Marketing

Bachelor of Science Degree

Management
Marketing

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

Accounting

Accounting

Criminal Justice

Criminal Justice

Baking & Pastry Arts¹

Culinary Arts^{1, 2}

Culinary Arts¹

Food Service Management¹

Food & Beverage Management¹

Food Service Management¹

Restaurant Management¹

Hospitality Management¹

Hotel Management¹

Hospitality Management¹

Hotel Management¹

Travel-Tourism Management¹

Hospitality Management¹

Bachelor of Science Degree

Sports/Entertainment/Event Management¹

¹ Program has technical standards. Students with disabilities or special needs should contact the Office of Student Success.

² Students may apply for entrance into this program by submitting an application to the program director during their sophomore year.

NOTE: Other programs and options are also offered at Johnson & Wales campuses in Denver, Colo.; Charlotte, N.C. 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 (401-598-4660) 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. (NEASC), 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.

Florida's Department of Education, Commission for Independent Education, has granted the University a Regular License. Additional information regarding the institution may be obtained by contacting the Commission at 325 West Gaines Street, Room 1414, Tallahassee, FL 32399, (888) 224-6684.

The University is approved for the training of veterans. The University is an institutional member of the 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/or members of the administrative staff hold affiliations with numerous organizations, including:

General University Affiliations

Academy of International Business
Academy of Management
American Association for Higher Education
American Association of Collegiate Registrars and Admissions Officers
American Association of Presidents of Independent Colleges and Universities
American Association of University Women
American Bar Association
American Booksellers Association

American Civil Liberties Union
American College Personnel Association
American Corporate Counsel Association
American Council on Education
American Counseling Association
American Culinary Federation
American Dietetic Association
American Educational Finance Association
American Educational Research Association
American Hotel & Lodging Association
American Hotel & Lodging Education Foundation
American Institute of Certified Public Accountants
American Institute of Wine and Food
American Library Association
American Management Association
American Marketing Association
American Payroll Association
American Planning Association
American Society for Training and Development
American Statistical Association
Associated Press
Association for the Advancement of Computing in Education
Association for Career and Technical Education (ACTE)
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association for Supervision & Curriculum Development
Association of College & Research Libraries
Association of College & University Facility Officers
Association of College & University Telecommunications Administrators
Association of Governing Boards of Universities and Colleges
Better Business Bureau
Boy Scouts of America
Bristol County Convention and Visitors Bureau
Business Network International
Business Professionals of America
Business Volunteers for the Arts
Career College Association
Career Counselors Consortium
Choristers Guild
Coalition of Library Advocates
The College Board
College & University Personnel Association
Confrérie de la Chaîne 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
 European Council of Hotel Restaurant
 & Institutional Education
 European Council of Independent Schools
 Fall River Chamber of Commerce
 Family, Career and Community Leaders of America
 Future Business Leaders of America
 Future Farmers of America
 Greater Attleboro Chamber of Commerce
 Greater Providence Chamber of Commerce
 Higher Education Library Information Network
 The Honorable Order of the Golden Toque
 Institute for International Human Resources
 Institute of International Education
 Institute of Management Accountants
 Interfaith Counseling Center
 Interfaith Health Care Ministries
 International Association of Assembly Managers
 International Association of Business Communicators
 International Association of Culinary Professionals
 International Association of Hotel School Directors
 International Career Counselors
 International Council on Hotel, Restaurant and
 Institutional Education
 International Food Service Editorial Council
 International Food Service Executives Association
 International Hotel & Restaurant Association
 International Special Events Society
 James Beard Foundation
 Junior Achievement
 Kiwanis
 Landmark Restaurants Advisory Board
 Leadership Rhode Island
 Malaysian American Commission on
 Education Exchange
 Marriott Hospitality High School Education Committee
 Modern Language Association
 MultiCultural Foodservice & Hospitality Alliance
 National Advisory Committee on Institutional Quality and
 Integrity for the U.S. Department of Education
 National Alliance for Business
 National Association for Counseling and Development
 National Association for Developmental Education
 National Association of
 College & University Attorneys
 National Association of
 College & University Business Officers
 National Association of
 College Admissions Counselors
 National Association of College Stores
 National Association of Colleges & Employers
 National Association of Educational Buyers
 National Association of Female Executives
 National Association of Foreign Student Advisors
 National Association of
 Independent Colleges and Universities
 National Association of Social Workers
 National Association of
 Student Financial Aid Administrators
 National Association of
 Student Personnel Administrators
 National Business Educators Association
 National Clearinghouse for Leadership Programs
 National Commission for Cooperative Education
 National DECA Inc.
 National Education Association
 National Restaurant Association
 National Society for Experiential Education
 National Society of Fundraising Executives
 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.
 Phi Delta Kappa
 Northeast Association for Institutional Research
 The Providence Foundation
 Providence Public Library
 Providence Warwick Convention and Visitors Bureau
 Public Relations Society of America
 Publicity Club of New England
 Radcliffe Culinary Friends
 Rhode Island Association of
 Admissions Officers (RIAAO)
 Rhode Island Association of Institutional Researchers
 Rhode Island Association of
 Student Financial Aid Administrators
 Rhode Island Association of Colleges for
 Teacher Education
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Campus Compact
 Rhode Island Community Food Bank
 Rhode Island Counseling Association
 Rhode Island Department of Education
 Rhode Island Higher Education
 Telecommunication Association
 Rhode Island Historical Society
 Rhode Island Hospitality and Tourism Association
 Rhode Island Independent
 Higher Education Association
 Rhode Island Library Association
 Rhode Island Payroll Association
 Rhode Island Registrars Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Technology Council
 Rhode Island Telecommunications Association
 Rhode Island Public Expenditure Council
 Rotary Club of Providence
 Salvation Army
 Save the Bay
 Skills-USA
 Society for College and University Planning

Society for Human Resource Management (SHRM)
Society Organized Against Racism
Studiorum Universitas Constantiniana
(The Constantinian University)
United Way of Rhode Island
University Continuing Education Association (UCEA)
Volunteer Center of Rhode Island
WaterFire Providence Board of Directors
Weybosset Street Community Centers
World Association for Hospitality & Tourism Training
World Future Society
Young Men's Christian Association

North Miami Campus Affiliations

Academy of Hospitality & Tourism (AOHT)
Academy of Management –
Society of Human Resources
American Advertising Federation
American Association of Career
& Technical Education
American Association of Collegiate Registrars
and Admissions Officers
American Chefs Association
American Criminal Justice Association
American College Health Association
American Corrections Association
American Institute of Certified Public Accountants (ICPA)
– Fraud Examiners
American Lodging Association (ALA)
American Society of Travel Agents (ASTA)
Amnesty International
Association for the Promotion of Campus Activities (APCA)
Association on Higher Education and Disability
Beta Phi Mu
Bon Vivants World Travel Partners
Broward County Basketball Association
Broward County Library Association
Broward County Marketing Advisory Committee
Caribbean Hospitality Foundation
City of North Miami – Business Development Board
City of North Miami – Community Policing Coalition
City of North Miami – Mayor's Economic Task Force
City of North Miami – University Relations Board
City of North Miami Police Department
Strategic Planning Commission
CHRIE (International Hospitality Educators
Association)
Club Managers of America Association (CMAA)
Confrérie de la Chaines des Rôtisseurs Baillage –
Greater Miami
Cookery and Food Association
Cornell Society of Hotelmen
Dade County Library Association
Direct Marketing Association (DMA)
Escoffier Society
ETA Sigma Delta
Florida Association of British Business
Florida Association of Career & Technical Education
Florida Bar Association
Florida Career Development Association
Florida/Caribbean Council on Hotel, Restaurant
and Institutional Education (CHRIE)
Florida Counseling Association
Florida Dietetic Association

Florida Direct Marketing
Florida Educators in Family & Consumer Sciences
Florida Library Association
Florida Restaurant Association
Florida School Counseling Association
Florida Writer's Association (FWA)
Florida Research Association
Glion Hospitality Management School
Alumni Society
Greater Miami and Beaches Hotel Association
Greater Miami Convention and Visitors Bureau
Greater Miami Epicurean Association
Greater Miami Hillel
Greater North Miami Chamber of Commerce
Green Peace
Golf Writers Association of America (GWAA)
Golf Superintendent's Association
Habitat for Humanity – Greater Miami
Horror Writers Association (HWA)
Hospitality Sales and Marketing International (HSMIAI)
Human Resources Association of Broward County
International Airlines Travel Agent Network (IATAN)
International Association of Culinary Professionals
International Association of Teaching Scholars
International Cake Exploration Society
International Foodservice Editorial Council
International Network of Golf (ING)
International Society of Travel and Tourism
Educators (ISTTE)
International Special Events Society
Les Amis d'Escoffier Society
Les Amis du Vin
Les Dames d'Escoffier
Marine Hotel Association
Meeting Professionals International (MPI)
Miami-Dade Chamber of Commerce
Miami-Dade County Academy of Finance
Advisory Committee
Miami-Dade County Academy of Hospitality &
Tourism Advisory Committee
Miami-Dade County Academy of Information
Technology Advisory Committee
Miami-Dade County Family & Consumer Sciences
Advisory Committee
Miami-Dade County Magnet Education Choice
Association Board
NAFSA: Association of International Educators
National Academy Foundation
National Association of Auxiliary Services
National Association of Basketball Coaches
National Association of Campus Card Users
National Association of Catering Executives
National Association of Intercollegiate Athletics
National Association of Social Workers (NASW)
National Association of Teachers of Family &
Consumer Sciences
National Council of Teachers of English (NCTE)
National Finance Institute
National Golf Course Owners Association of
America (NGCOAA)
National Golf Course Superintendents Association
of America (NGCSAA)
National Intramural and Recreational Sports
Association

National Notary Association
National Retail Federation
Northeast Regional Computing Program
North Dade Chamber of Commerce
Oldways Preservation & Trust
Palm Beach County Career Education Business
Leadership Committee
Palm Beach County Florida Restaurant Association
State Board & Board Member
Palm Beach County Jupiter High School
Palm Beach County West Boca High School
Advisory Committee
Phi Delta Kappa Education Honor Society
Phi Kappa Phi
Police Benevolent Association of Broward County
Public Relations Society of Miami
Research Chefs Association
Retail Bakers Association
Share Our Strength (Taste of Nation)
SKAL – International (Miami chapter)
Skills USA – VICA
Society for Accessible Travel and Hospitality (SATH)
Sommelier Guild Society
South Florida Fiber Arts Association
South Florida Recreation Association
Southeast Florida Library Information Network
Special Libraries Association
The Beacon Council
The Catfish Institute
The Travel Institute
United States Sommelier Association
United Way of Miami Dade County Impact Council
Women Chefs & Restaurateurs
World Wildlife Federation

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; and
- to provide students with educational and experiential opportunities to contribute to the community through community service.

CORE VALUES

Johnson & Wales University is

Market Driven

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

Experientially Based

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

Employment Focused

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

Student Centered

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

Globally Oriented

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

OUTCOMES ASSESSMENT STATEMENT OF PURPOSE

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

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

A PHILOSOPHY OF CAREER EDUCATION

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

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

Graduate programs leading to the degrees of Master of Arts, Master of Business Administration and Doctor of Education are also offered at Johnson & Wales' 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 solid foundations in their chosen careers.

The North Miami Campus offers a number of career-oriented business, culinary arts, and hospitality programs at the associate and bachelor's degree level. Among them are Accounting, Marketing, Culinary Arts, Hotel Management, and Travel-Tourism Management. The campus also offers a four-year bachelor's degree program in Sports/Entertainment/Event Management.

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 and manage ethically. To meet these needs, Johnson & Wales offers a wide selection of liberal arts courses such as psychology, communication skills, life science and mathematics. By integrating these vital general studies with intensive career education, Johnson & Wales prepares students to be more effective employees as well as more responsible citizens.

THE JOHNSON & WALES DIFFERENCE

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

Flexible, Specialized Programs

Johnson & Wales has designed options into its educational programs so that students can choose the right path to their future. After earning an associate degree at the North Miami Campus, students may go on to pursue a Culinary Arts, Business or Hospitality bachelor's degree as well. Or, they can choose from a number of other bachelor's degree offerings at one of the University's other campuses.

BUSINESS: Johnson & Wales offers a variety of two- and four-year degree programs, ranging from more traditional majors like Accounting, Advertising Communications, Marketing and Management to the most innovative programs like Criminal Justice and Fashion Merchandising.

FOOD SERVICE: Culinary Arts, Baking & Pastry Arts, Food & Beverage 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 offers some or all of these programs at campuses in Providence, R.I.; Charlotte, N.C.; and Denver, Colo., in addition to North Miami, Fla.

HOSPITALITY: Hotel Management, Travel-Tourism Management, Food & Beverage Management and Restaurant Management are two-year programs offered at the North Miami Campus. The campus offers Hospitality bachelor's degrees in Hotel Management, Hospitality Management, and Food Service Management. Johnson & Wales offers some of these programs at the Providence, R.I.; Charlotte, N.C.; and Denver, Colo. campuses, in addition to North Miami, Fla.

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

Students who want to accelerate their studies can apply for the Culinary Arts Advanced Standing Program.

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 choices are the right ones for them.

Two Degrees in Four Years

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

Learning by Doing

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

Practicums including internships, externships and career co-ops, in such areas as Culinary Arts, Baking & Pastry Arts, Fashion, Criminal Justice and Marketing, all place students within a practical situation to further develop their career knowledge and skills.

Student Success

Helping students to succeed is our number-one priority at Johnson & Wales University. The Student Success team is dedicated to making sure each student is given every opportunity for success, with special courses and workshops, tutoring, and personal, career and academic counseling. Special needs students can also find assistance at the Achievement Center, with special programs, 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.

HANDS-ON LEARNING

Internship and Practicum Opportunities

CULINARY ARTS/BAKING & PASTRY ARTS INTERNSHIPS

During their sophomore year as Culinary Arts majors, students will be scheduled for a term-long assignment at a University food service training facility. Baking & Pastry Arts sophomores may complete a term-long cooperative education experience or internship. Baking & pastry internships integrate general education, professional skill enhancement, and career focused education within an industry setting. Students who participate in baking & pastry internships will be placed at the University-owned practicum facility, the Bay Harbor Inn & Suites, or within the Externship Program. This program gives students an opportunity to integrate theoretical learning with practical experience at University-approved properties in the hospitality industry. These sites provide students with hands-on experience, an opportunity to develop a relationship with industry, and exposure to a reputable operation.

FASHION MERCHANDISING EXTERNSHIP

One of the most important parts of the Fashion

Merchandising program is the Fashion Merchandising externship offered during the second year of the associate degree program. Students learn and experience actual fashion and retailing work through course assignments, field trips and employment at local retailers, as well as a trip to the fashion district of New York City. The internship program lasts an entire term and includes classes and hands-on work that involve and enhance students' knowledge, employment opportunities, career goals, and buying, merchandising and technology skills used in retailing.

Highlighting this program is a field trip to New York City, the "Merchandising Capital of the U.S." The New York trip includes visits to fashion showrooms, fabric manufacturers, trade shows, fashion and retailing publishers and major department stores. The retail internship and seminar total 13.5 quarter credit hours.

**HOTEL MANAGEMENT/
RESTAURANT MANAGEMENT INTERNSHIPS**
Hotel Management and Restaurant Management majors at the J&W North Miami Campus enjoy unique opportunities for hands-on learning. Internships are completed at an independent, University-operated hotel, the Bay Harbor Inn and Suites.

Bay Harbor Inn, which is open to the public, serves as a training site for our students. As interns, students have an opportunity to gain practical experience in food service and lodging operations.

TRAVEL-TOURISM PRACTICUMS
One of the most exciting aspects of the Travel-Tourism Management program is the practicum students complete at our campus. The term-long assignment affords them the opportunity to put their classroom-learned skills to work in a "hands-on" experience.

Students participate in a term-long practicum at the University's North Miami Campus working at one or more industry partner sites, including travel agencies, international tour operators, the Miami Airport, local convention and visitors bureaus and cruise lines.

The highlight of the program is the Familiarization (FAM) Tour, a class project to a domestic or international destination. Students are required to research, budget, plan, promote and actually implement the tasks of a tour escort and tour guide while on tours. The program is also enhanced by mini-FAM tours and a visiting guest speaker series.

Selective Career Cooperative Education (Co-op)

The Career Development Office offers a career co-op program to selective majors. A GPA of 2.75 is required to participate in the Co-op Program, and must be maintained throughout the application process. The co-op learning experiences are competitive. Students must successfully complete the application process, demonstrate academic achievement, and be recommended by faculty advisors.

These cooperative placements provide a term-long experience within your career field. Co-op offers students an opportunity to learn more about their chosen field, gain on-the-job experience and make contacts for future full-time employment. Co-op positions are paid and students also receive academic credit for their work.

Formal cooperative learning agreements exist between the University and several major employers. Co-op placements are arranged on an individual basis to fit both student and employer needs.

Culinary, baking & pastry, hospitality and business co-op agreements exist with many hotels, dining establishments, retail stores, marketing firms, travel agencies, C.P.A. firms and other prestigious companies nationwide.

Students participate in co-op assignments domestically and internationally. Co-op students have worked in special assignments overseas in Belgium, France, Germany, Ireland, Japan, Switzerland, United Kingdom and Sweden. A 3.25 GPA, language proficiency and cross-cultural training is required of all students working on overseas co-ops.

THE SCHOOL OF ARTS & SCIENCES

The mission of the School of Arts & Sciences is to integrate liberal arts courses with career education to prepare students to be productive and responsible citizens. As a leader in career education among American universities, Johnson & Wales University has placed its School of Arts & Sciences in this key role of providing general education to enable its students to achieve career success and personal fulfillment.

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

Students at J&W may also elect 13.5 quarter credit hour concentrations in Leadership Studies, Literature, and Psychology. These concentrations allow students to concentrate their electives in a particular area of personal or professional interest.

The School of Arts & Sciences administers the Honors Program, which challenges students to excel beyond the traditional course offerings. Specific honors courses are offered in English and mathematics, and an honors option is available in all Arts & Sciences course offerings.

The School of Arts & Sciences offers a Summer Abroad Program which is currently situated in South Africa, where students can earn 13.5 credits of general education courses. The course offerings may vary each summer,

including history, sociology, leadership and literature. The three-week experience includes excursions to historical sites and a safari. The academic component of the summer program is challenging, and students will benefit from innovative teaching strategies including team teaching and collaborative learning.

In recognition of the importance of leadership in today's world, the School of Arts & Sciences requires all students to complete LEAD2001, a course designed to help students understand and practice leadership theory, and to help them prepare to assume leadership roles in both the workplace and in the community. At Johnson & Wales University, leadership is part of our institutional culture, and our students are prepared to become the business leaders of the future.

HISTORY OF THE UNIVERSITY

The special approaches to career education at Johnson & Wales University have evolved over more than 90 years' time and continue to adapt as Johnson & Wales responds to the changing needs of business and industry. Johnson & Wales University was founded as a business school in 1914 in Providence, R.I. by Gertrude I. Johnson and Mary T. Wales. From its origins as a school devoted to business education, Johnson & Wales has grown to a junior college, to a senior college, and ultimately to university status.

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

In 1963, the State of Rhode Island granted a charter which authorized the University to operate as a nonprofit, degree-granting institution of higher learning and to award

associate degrees in the arts and sciences. In 1970, the State of Rhode Island approved a revision in the University's charter to award baccalaureate degrees.

In 1980, the Governor and General Assembly of the State of Rhode Island granted a legislative charter to the University, authorizing the awarding of advanced degrees.

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

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

In 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, Florida, which now offers two- and four-year food service, business and hospitality programs.

The 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 new 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 Johnson & Wales 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 baking & pastry arts, culinary arts, hospitality, business, criminal justice and teacher education programs, as well as the “Garnish Your Degree” accelerated associate degree program originally offered in Vail.

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

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

NORTH MIAMI CAMPUS

The North Miami Campus opened its doors in 1992 with a culinary arts class of 61 students. In September 1993, the first baking & pastry arts classes were taught, with 11 students. Today the Florida Campus offers associate and bachelor's degrees in culinary arts, business, and hospitality as well as hospitality and culinary arts internships at the University-operated Bay Harbor Inn. The campus also boasts a library, which includes a collection of books, journals, magazines, newspapers, full-text databases, videos, DVDs and other resources to serve the research needs of Johnson & Wales students. The library is a member of SEFLIN (Southeast Florida Library Information Network), which is dedicated to cooperative library services.

The Johnson & Wales University North Miami Campus is located at 1701 NE 127th Street, North Miami, Fla. The main phone number of this campus is (305) 892-7000. The toll-free

number is 1-866-JWU-FLORIDA (598-3567). Facilities include a library, laboratory kitchen facilities, academic classrooms, computer laboratories, and administrative offices. Student housing, both dormitory and apartment style, and a multi-level parking garage are available as well.

On the North Miami Campus, students attend classes in full uniform. Faculty and administrators of the campus believe strongly in establishing a professional attitude and image for the campus.

NORTH MIAMI, FLORIDA

Johnson & Wales University's North Miami Campus is located conveniently close to the tourism-rich areas of Fort Lauderdale and Miami, offering a superb setting for a business, food service, or hospitality education. Fort Lauderdale Airport, Miami International Airport and Interstate 95 are just minutes away. Students enjoy the sun and fun of Fort Lauderdale, as well as the culture and diversity of Miami — truly an international city.

Festivals celebrating boats, arts, architecture and ethnic America abound in the Fort Lauderdale and Greater Miami area. The Junior Orange Bowl Festival, which runs for eight weeks in the fall, is one of the largest sports and cultural festivals in the country.

Southern Florida is home to several professional sports teams including the Miami Heat (NBA basketball), Miami Dolphins (NFL football), the Florida Marlins (National League baseball) and the Florida Panthers (NHL hockey).

The North Miami Campus offers easy access to South Florida markets, shopping centers, palm-fringed beaches and numerous hotels and restaurants. Leisure and night life are highlights in the area which has been growing by leaps and bounds in recent years.

ADDITIONAL CAMPUSES

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

PROVIDENCE, RHODE ISLAND

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

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

Campus President

Irving Schneider, Ph.D.

Programs offered

College of Business

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Accounting	Accounting
Advertising	Entrepreneurship
Communications	Financial Services
Business Administration	Management
Entrepreneurship	Management
Financial Services	Marketing
Management	Marketing Communications
Management	
Marketing	

The following two associate in science degrees can track into the bachelor of science degree listed to the right, as well as any of the bachelor of science degree programs listed above.

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

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

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

College of Culinary Arts

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

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

The Hospitality College

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

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

School of Technology

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Computer Graphics & New Media	Computer Graphics & New Media Web Management and Internet Commerce
Computer Programming	Software Engineering
Computerized Drafting	Engineering Design & Configuration Management
Computing Technology Services	Technology Services Management
Robotic Engineering Technology	Electronics Engineering
Web Site Development	Computer Graphics & New Media Web Management and Internet Commerce
BACHELOR'S DEGREES	Electronics Engineering Network Engineering Web Management and Internet Commerce

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, or 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 Business Administration Fashion Merchandising Management Marketing Undeclared Major (no A.S. degree)	Accounting Management 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 Culinary Arts	Food Service 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 Restaurant Management	Food Service Management International Hotel & Tourism Management
Hotel Management	Hotel Management International Hotel & Tourism Management
BACHELOR'S DEGREE	Sports/Entertainment/Event Management

DENVER, COLORADO

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

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

Campus President

Bette Matkowski, M.A.

Programs offered

College of Business

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

Accounting	Accounting
Advertising	Entrepreneurship
Communications	Financial Services
Business Administration	Management
Entrepreneurship	Management
Fashion	Marketing
Merchandising	
Marketing	

Criminal Justice	Criminal Justice
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Undeclared Major (no A.S. degree)	Accounting Financial Services Management Management Marketing
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BACHELOR'S DEGREE	International Business
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College of Culinary Arts

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

Baking & Pastry Arts	Culinary Nutrition
Culinary Arts	Food Service Management

CERTIFICATE PROGRAM	Garnish Your Degree
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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	

Hotel Management	Hotel Management
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BACHELOR'S DEGREE	Sports/Entertainment/ Event Management
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School of Education

BACHELOR'S DEGREES	Business/Marketing Education Family and Consumer Studies Education
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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 (CAGS) in:

- Corporate Security
- Finance
- Hospitality
- Human Resources

School of Education

MASTER OF ARTS

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

DOCTOR OF EDUCATION

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

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

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

Applying for Admission

Johnson & Wales University seeks students who have a true desire for practical career preparation in their chosen field 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 admission.

Due to the technical standards and requirements essential to certain technical programs at the University, applicants with special needs or physical limitations should contact the Student Success Department prior to enrolling at the University. Copies of the technical standards applicable to various programs are available from the Student Success Department.

APPLICATION PROCEDURE

Applications for admission should be completed in full and sent to the Admissions Office, Johnson & Wales University, 1701 NE 127th Street, North Miami, FL 33181.

Students applying for admission to our Providence, Charlotte or Denver campuses — or for Continuing Education at Johnson & Wales' Providence Campus — should refer to the University viewbook or campus catalogs for admissions information.

There is no deadline for submitting applications, but you are advised to apply as early as possible before your intended date of enrollment to ensure full consideration.

An official application form is available online at www.jwu.edu. Click on "admissions," then "applying." No application fee is required.

In completing the application form, students must indicate the term in which they wish to enroll at Johnson & Wales. Applications are accepted for terms beginning in September, December and March. NOTE: Certain programs of study may be limited to fall enrollment.

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

If students are applying for a bachelor of science degree program, they are required to indicate on their application for admission their choice of associate degree major, which results in Johnson & Wales students receiving two degrees in four years.

If students are applying for the Sports/Entertainment/Event Management major, they don't have 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 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.

A Student Disclosure Form, which advises enrolled students of pertinent information about Johnson & Wales University, should be signed by each student upon enrollment.

Test Scores

SAT and ACT scores are not required for general admission to the University, but are recommended. Candidates for the University's honors program must submit ACT and SAT scores for acceptance consideration.

Admissions Decision

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

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

Transfer Students

Transfer students are eligible to apply for most J&W majors; however, they are not guaranteed credit. Credit is usually granted for courses completed with a grade of "C" or better (with a numeric value of 2.0) 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 2.0 or greater). Credits earned in developmental and remedial courses (or CEUs) are non-transferable. Transfer credit evaluations are based on previous college work as it relates to the student's intended field of study.

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

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

It is the responsibility of those candidates who are currently attending another college to have their updated transcripts sent to J&W as soon as final grades become available 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.

Veteran students must report and document all previous education and training. The University will evaluate such and grant credit if appropriate, with training time and tuition reduced proportionately and the student and USDVA so notified.

Early Admissions

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

Students should apply for admission to ACCESS during their junior year.

ACCESS 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.

Conditional Acceptance Policy

The University provides special student status to students who are unable to provide official documentation that they meet our admissions standards. Students with “special student status” are permitted to enroll in the program and earn credits which will not be applicable toward a degree until official records are received. Furthermore, students conditionally accepted will not be officially granted financial aid until the student’s application for admission has been accepted.

Students who have been conditionally accepted will not be permitted to continue beyond the first term of enrollment until all necessary official documentation has been provided.

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 English placement.

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 Academic Services, for more information on required fees.

CLEP EXAMINATION (FOR-CREDIT, WITH FEES):

The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects. The American Council on Education’s recommended score is required to earn credit. 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 is a national CLEP examination site. 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. Students may apply for Challenge Exams during their freshman or junior years only.

For annual examination schedules with examination dates and application deadlines, refer to the University's Prior Learning Assessment Brochure. This brochure may be obtained from Academic Services and from the Office of Student Success.

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 and from the Office of Student Success. For additional policies/information for Portfolio, Challenge and CLEP options, refer to the brochure.

INTERNATIONAL STUDENTS

International Admissions Requirements

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

1. An accurate, complete and legible International Application form that has been signed and dated by the applicant. Please list all schools attended, even if you do not wish to have transfer credits reviewed.*
2. Certified bank statement or government sponsorship letter verifying financial support for one academic year.
3. The results of the Test of English as a Foreign Language (TOEFL) with a minimum score of 550 on the written TOEFL examination, a minimum score of 210 on the computerized TOEFL examination, a minimum score of 80 on the Internet-based TOEFL examination or other acceptable proof of English proficiency.
4. Official documentation of higher secondary (high school) graduation, e.g. diploma or examination results certificate.
5. Complete transcripts, marksheets, diplomas or certificates from previous study, along with course descriptions or syllabi (for transfer credit).

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

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

All documents must be sent to:

Johnson & Wales University
1701 NE 127th St.
N. Miami, FL 33181 USA
Telephone: (305) 892-7000
Fax: (305) 892-7020

International Transfer Credit

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

Students who wish to transfer to Johnson & Wales must submit official, translated marksheets, grades or transcripts from all post-secondary schools attended. Whenever possible, course descriptions and course syllabi should also be provided. Official transcripts or examination results certifying completion of upper secondary education must also be submitted with official English translations.

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

Transfer credit is awarded on previous 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 department policies.

English Language Proficiency

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 regular academic course work.

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

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

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

TOEFL Requirements

Upon acceptance, students should submit an official TOEFL score. Johnson & Wales University requires a minimum score of 550 on the written TOEFL test or a minimum score of 210 on the computerized TOEFL test or a minimum score of 80 on the Internet-based TOEFL test.

Articulation Agreements

J&W has approximately 100 articulation agreements (formal transfer credit agreements) in place with schools in the following countries:

Argentina	Germany	Mexico
Australia	Greece	Morocco
Austria	Iceland	New Zealand
Bahamas	India	Singapore
Bahrain	Indonesia	Spain
Barbados	Isle of Mann	Sweden
Belgium	Israel	Switzerland
Bermuda	Italy	Taiwan
Botswana	Jamaica	Thailand
Brazil	Japan	Trinidad and Tobago
Canada	Kenya	Turkey
Cyprus	Korea	United Arab Emirates
France	Malaysia	United Kingdom

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

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

Please contact the director of your school for further information.

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

Culinary Arts Advanced Standing

Prospective students who possess advanced knowledge and skills in 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 two letters 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 must be accepted for admission to the University before applying for Advanced Standing. The Advanced Standing program begins in September. For more information, please write or call for an Advanced Standing brochure from the Admissions Office.

FAST & Credit for College Programs

Johnson & Wales offers students an opportunity to earn credits toward a J&W degree while they are still in high school. Culinary Arts students enrolled in an approved tech-prep program who meet academic requirements may be eligible to earn 15 quarter credits toward their Culinary Arts associate degree through our Freshman Advanced Study Track (FAST). Students enrolled in approved hospitality, technology, and business 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 FAST or Credit for College programs, contact the Admissions Office.

REGIONAL ADMISSIONS REPRESENTATIVES

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

The admissions representative from your area will be happy to meet with you and answer any questions you may have about the University, application procedures and financial aid programs. Please write or call the Admissions Office for assistance at 1-866-JWU-FLORIDA (598-3567) toll free or (305) 892-7600.

Alabama

David Yoder (251) 753-7662

Alaska

Stephanie Waltosz (425) 761-1863

Arizona

Kyle McCormick (602) 369-3254

Arkansas

David Yoder (251) 753-7662

California: Bay Area

Sydney LaRose (415) 596-7605

California: Central

Alex McDavid (626) 676-2231

California: Coastal North

Jeannie Souza (510) 292-7110

California: Los Angeles Metro

Jim Ingersoll (562) 965-3352

California: Northeastern

Ebony Irick-Hadnot (916) 529-7168

California: Southern

Aimee Rosengrant (619) 459-5066

Colorado: Denver Metro

Bob Purfurst (303) 465-6865

Colorado: Northwest

Linda Sweeney (303) 520-1536

Colorado: Southern

Scott Behan (303) 520-1596

Connecticut: Eastern

Margie Coupe (401) 954-2477

Connecticut: Western

Fran Ridolfo (413) 222-1233

Delaware

Amy Neckes (484) 769-2761

Florida: Central

Jane Bowers (772) 713-6025

Florida: Miami Metro

Rena Mohammed (305) 725-9515

Florida: Northern

Genyth Travis (706) 766-3485

Florida: Southeastern

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

Florida: Southwestern

Robin Phifer (813) 495-1425

Georgia: Northern

Dawn Brown (678) 360-0813

Georgia: Southern

Genyth Travis (706) 766-3485

Hawaii

Stephanie Waltosz (425) 761-1863

Idaho

Lance Wellborn (720) 232-5170

Illinois

Thomas Strzycki (630) 886-1597

Indiana

Ebben Sample (317) 201-1852

Iowa

Wendy Dintino (816) 645-3562

Kansas

Wendy Dintino (816) 645-3562

Kentucky

Alison Dewey (615) 473-3208

Louisiana

David Yoder (251) 753-7662

Maine

Wendy Marro (603) 682-5973

Maryland

Angela Caso Bridgins (240) 498-0054

Massachusetts: Boston Metro

Conrad Fecteau (401) 954-3886

Massachusetts: Northeastern

Bob Dumas (617) 504-1795

Massachusetts: Southern

Barbara DiSaia (401) 598-1116

Massachusetts: Western

Fran Ridolfo (413) 222-1233

Michigan

Barbara Franks (989) 823-8797

Minnesota

JD Cummings (320) 203-9464

Mississippi

David Yoder (251) 753-7662

Missouri

Wendy Dintino (816) 645-3562

Montana

Lance Wellborn (720) 232-5170

Nebraska

Wendy Dintino (816) 645-3562

Nevada: Northern

Ebony Irick-Hadnot (916) 529-7168

Nevada: Southern and Eastern

Kyle McCormick (602) 369-3254

New Hampshire

Wendie Marro (603) 682-5973

New Jersey

Mike and Maryann LaPorte
(973) 300-5444

New Jersey: Cherry Hill

Amy Neckes (484) 769-2761

New Mexico

Kyle McCormick (602) 369-3254

New York: Long Island, New York City

Linda Craine (516) 864-6689

New York: Eastern Upstate

Carl Winters (518) 221-1527

New York: Western Upstate

Tammy Linder (585) 802-5958

North Carolina: Eastern

Margarat Yoder (919) 539-6124

North Carolina: Western

Jan Jordan (704) 207-9577

North Dakota

JD Cummings (320) 203-9464

Ohio: Northern/Southeastern

Susan Puffer (216) 896-0672

Ohio: Southwestern

Ebben Sample (317) 201-1852

Oklahoma

Elena Doerrie (214) 563-0721

Oregon

Stephanie Waltosz (425) 761-1863

Pennsylvania

Sharon Macko (484) 554-1092

Pennsylvania: Philadelphia

Amy Neckes (484) 769-2761

Pennsylvania: Western

Susan Puffer (216) 896-0672

Puerto Rico

Dave Freitas (305) 527-2763

Rhode Island

Barbara DiSaia (401) 598-1116

South Carolina

Melisa Bates (843) 324-3037

South Dakota

JD Cummings (320) 203-9464

Tennessee

Allison Dewey (615) 473-3208

Texas: Eastern

Tracey Gonzales (832) 722-9815

Texas: Southern

Gary Pitito (254) 466-7432

Texas: Western

Elena Doerrie (214) 563-0721

Utah

Linda Sweeney (303) 520-1536

Vermont

Wendie Marro (603) 682-5973

Virgin Islands

Dave Freitas (305) 527-2763

Virginia: Eastern

Marisa Marsey (757) 575-9265

Virginia: Northern

B.J. Friedery (703) 864-2420

Virginia: South Central

Margaret Yoder (919) 539-6124

Virginia: Southwestern

Jan Jordan (704) 207-9577

Washington

Stephanie Waltosz (425) 761-1863

Washington, D.C.

B.J. Friedery (703) 864-2420

West Virginia

B.J. Friedery (703) 864-2420

Wisconsin

JD Cummings (320) 203-9464

Wyoming

Lance Wellborn (720) 232-5170

National Student Organizations**Representatives**

Jennifer Staelens: SkillsUSA, FCCLA

Bryan Mullin: DECA

Kurt Heissenbuttel: FBLA

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

QUESTIONS & ANSWERS

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

CAN I REQUEST A PARTICULAR ROOMMATE?
Yes, it is possible to specify who you would like to live with. You and your friend must each indicate your preference on your residence contract. Every attempt will be made to honor a roommate request, but only if both students have paid their reservation deposits. Please note that all placements are based on space availability.

HOW DOES THE UNIVERSITY MATCH ROOMMATES?

When you complete the Residential Life Housing Contract, you will be asked to fill out a survey with questions concerning your study habits, the hours you keep, whether you smoke cigarettes, etc. The information you provide will be used to match you with a compatible roommate.

WHERE DO I WASH MY CLOTHES?

Coin-operated laundry facilities are located in each residence hall.

DO I BRING MY OWN BED LINEN AND TOWELS?

Yes. The beds are extra-long twin-size.

You should also bring a pillow, desk lamp, waste basket and coat hangers. Limit what you bring until you see the size of your room and what your roommates bring.

WHAT KIND OF CLOTHES SHOULD I BRING?

Closet and drawer space is limited, so you should bring clothes for a mild to warm climate. You'll find that outside of class you will wear mostly casual clothing.

WHAT IS APARTMENT-STYLE LIVING AND

CAN I REQUEST TO LIVE THERE?

These are usually reserved for upperclassmen. New students reside in Tropical Pointe, Flamingo Hall and Biscayne Commons. New students may request housing at the apartments and will be assigned based on space availability.

WHAT KIND OF SECURITY IS PROVIDED ON CAMPUS?

The traditional residence halls — Flamingo Hall, Biscayne Commons, Lakeside Tower and Tropical Pointe — have 24-hour supervision and no one is allowed to enter unless he or she has a student ID or is accompanied by a student living in the building. Emerald Lake Hall and Arch Creek Place, adjacent to the University, have 24-hour security patrol.

CAN I HAVE OVERNIGHT GUESTS?

A student may sponsor a visitor to the residential facilities provided the student advises the visitor of University rules and the visitor agrees to follow those rules.

Both the visitor and his or her sponsoring resident must leave a picture ID card with the attendant at the front desk while the visitor is in the hall. Overnight visitors are not permitted in the residence halls during school nights (i.e. nights when University classes will be held the next day). Non-J&W-student visitors may generally stay as a visitor for only two consecutive nights. The residential life profes-

sional staff may make exceptions to this limitation based on extraordinary circumstances in specific cases. Johnson & Wales University reserves the right to deny and/or limit this visitation privilege.

CAN I HAVE A REFRIGERATOR?

All rooms in Flamingo Hall, Biscayne Commons and Tropical Pointe are equipped with a refrigerator and freezer. Full kitchens are available at Emerald Lake Hall, Arch Creek Place, Lakeside Tower and Palm Gardens.

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

Alcohol is prohibited on campus except for legal use in facilities where events sanctioned by University officials are sponsored. Non-prescription drugs are prohibited on campus.

IS THERE A CURFEW?

There is no curfew, but students must respect "quiet hours," which are from 10 p.m. to 8 a.m.

WHAT'S THE FOOD LIKE?

The dining center is managed by Chartwells, a division of the Compass Group specializing in college and university food service. The majority of the food preparation is handled by culinary arts majors as part of their experiential education, and supervision is provided by both Chartwells professional staff and Johnson & Wales teaching assistants and fellows. This partnership allows the University to provide outstanding quality of food and service, coupled with an exciting educational environment. Wide varieties of dining options, from full meals to sandwiches, coffee, snacks or a "grab-and-go" dinner are available to students through the dining center.

Though it is difficult to provide special menus for religious, health or personal reasons, the staff of the dining center makes every effort to accommodate students in need of such diets. Please make your interests and menu requests known to any member of the management team and they will be happy to discuss them with you.

ARE MEALS INCLUDED IN MY ROOM CHARGE?

Resident students, as part of their room and board charges, are provided with a declining balance meal plan which allows them to purchase meals, snacks and take-out food. These declining accounts are replenished on a weekly basis throughout the term.

Students may purchase additional credits on their declining balance accounts if they wish. Basic meal plan credits expire at the end of each term, while add-on credits expire at the end of each academic year. Commuter students may also purchase meal plan credits.

WHERE CAN I CONDUCT PERSONAL BANKING?

Listed below are some of the banks that are located within close proximity to the campus, all in North Miami:

Bank of America

900 NE 125th Street
(305) 893-6611

City National Bank of Florida

13400 Biscayne Boulevard
(305) 947-6101

Totalbank

12411 Biscayne Boulevard
(305) 895-2265

Transatlantic Bank

12700 Biscayne Boulevard
(305) 891-0200

Washington Mutual Bank

900 NE 125th Street
(305) 891-2965

Wachovia Bank

12550 Biscayne Boulevard
(305) 795-2900

Students under the age of 18 are unable to open individual checking accounts. These students may consider opening a joint account with a parent or guardian.

WHERE CAN I ATTEND RELIGIOUS SERVICES?

Listed below are churches representing some of the major religious denominations:

Holy Cross Lutheran Church of North Miami

650 N.E. 135th Street
(305) 893-0371

Holy Family Catholic Church

14500 N.E. 11th Avenue
(305) 947-5043

Fulford United Methodist Church

1900 N.E. 164th Street
(305) 945-3505

Oak Grove Baptist Church

1404 N.E. 152nd Terrace
(305) 945-9964

Sixth Avenue Church of God

625 N.E. 131 Street
(305) 893-2262

Temple Beth Moshe

2225 N.E. 121st Street
(305) 891-5508

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

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

As with all academic matters including attendance, extenuating circumstances are handled on an individual basis. The intent of the attendance policy is not to penalize students but to help them develop a businesslike attitude toward their studies. The University believes that such an attendance policy serves the student population's best interest. With appropriate planning, students should be able to observe religious holidays within the absence policy. Excessive absences may result in reduction of grades in accordance with stated faculty policy given at the beginning of each course and may

also result in a punitive withdrawal or withdrawal/pass from the course. Attendance policies for experiential education assignments and laboratories are more rigid and will be fully explained during orientations.

WHAT KIND OF PUBLIC TRANSPORTATION IS AVAILABLE IN NORTH MIAMI?

Miami-Dade County provides an extensive network of bus and rail service. Johnson & Wales is conveniently served by a number of public bus routes. For more information, call Metrobus at (305) 638-6700.

WHERE ARE THE AIRPORT, BUS AND TRAIN STATIONS?

The **Hollywood-Ft. Lauderdale Airport** is located approximately 25 minutes north of the campus. Most major airlines fly in and out of Hollywood-Ft. Lauderdale. To make travel arrangements, contact your local travel agent or the airline of your choice.

The **Greyhound Bus Lines terminal** is located at 1707 Tyler Street in Hollywood, a short Metrobus ride from our campus. For schedule information, call (305) 922-8228.

Amtrak Rail Passenger Service is available to Hollywood, Florida. For general information and reservations, call (800) 872-7245.

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

The Health Services Office, located on the second floor of the Academic and Student Center, is available to both resident and commuter students. The nurse can be reached at (305) 892-7594.

Cases not treatable by the nurse are referred to a physician. Emergency cases are transported to an area hospital. Local hospitals include:

Parkway Regional Medical Center
160 NW 170th Street
North Miami Beach
(305) 651-1100

North Shore Medical Center
1100 NW 95th Street
Miami
(305) 835-6000

Aventura Hospital and Medical Center
20900 Biscayne Boulevard
Aventura
(305) 682-7000

Medical Care Center of North Miami
12995 NE 7th Ave.
North Miami
(305) 981-7666

CAN I HAVE A CAR ON CAMPUS?

Yes, you may bring a car to school, but keep in mind that available parking is limited.

Students, both resident and commuter, who plan to bring a vehicle on University property must register this vehicle with the Campus Safety Office upon arrival.

To receive a parking permit, you must report to the Student Life Office and present the following:

- Current University ID
- Valid driver's license
- Proof of minimum liability insurance
- Valid automobile registration

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

Financing Your Education

TUITION & FEES

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

Tuition & Fees: 2006–2007 Academic Year

Annual Tuition	\$19,875
General Fee	\$951
Room & Board	\$9,300

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 hour over 18.

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

The **Room & Board Charge** is for the academic year, and includes residence hall accommodations and some meals.

DEPOSITS AND OTHER FEES

Reservation Deposit **\$300**

Required of all new students after receipt of official acceptance from the University, this nonrefundable deposit will reserve the student's seat in class and is credited to tuition due upon entrance.

Orientation Fee **\$250**

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

Extension Students

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

ACCESS Tuition

ACCESS tuition is 50 percent of the 2006–2007 tuition charge. Refer to Page 21 for a description of the ACCESS Early Admissions program. ACCESS students are also subject to appropriate University fees, including full general fees and full room and board charges. ACCESS students are not eligible for any federal financial aid while enrolled in the program. ACCESS students should contact Student Financial Services for information on alternative funding and to determine how scholarships they are receiving will be affected while in the ACCESS program.

Student Health and Accident Insurance

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

Books and Supplies

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

PAYMENT OPTIONS

I. Annual Payments

Billing for tuition and fees is done on a term basis; however, the student may make one payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the Check-In due date of July 14, 2006.

II. Term Payments

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

III. Monthly Payments

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

All Johnson & Wales University students must fulfill their financial obligations to the University by the Check-In due date of July 14, 2006. (All off-term entrants must meet the financial obligation by the published date for that term.)

To meet your financial obligation you must do one of the following by the published due date:

- Make a full term payment
- Contract with TMS and pay the first monthly payment, as well as the enrollment fee
- Have an approved loan which covers the annual balance
- Have an approved payment plan with Student Financial Services using a combination of the above options

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

REFUND POLICIES

General Policy: To the extent that any charges due to the University remain unpaid, no refund check will be issued. No tuition or fees will be assessed for terms that the student does

not begin. In compliance with regulations set forth by the state of Florida, the University Refund Policy provides for a full refund of deposits paid by a student before instruction begins, if the student submits a written request to the University within three working days of payment. 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 shall be calculated according to federal regulations. The University's Withdrawal Credit Policy applies to all withdrawals from the University, voluntary or involuntary.

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

University Withdrawal Credit Policy

If a student enters a class and terminates on the first day of classes of a term:

- the University will credit 100 percent of the term charges.

If a student terminates during:

- the first week of the term but after the first day of classes, the University will credit 90 percent of the term charges.

* 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 second or third week of the term, the University will credit 50 percent of the term charges.
- the fourth, fifth or sixth week of the term, the University will credit 25 percent of the term charges.

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

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

Independent Students

According to regulations, students must meet one of the following requirements to be independent for the 2006–2007 academic year. Students must answer “yes” to one of the following criteria to be considered independent for financial aid purposes:

1. Were you born before January 1, 1983?
2. At the beginning of the 2006–2007 school year, will you be working on a master's or doctorate program (such as an M.A., M.B.A., M.D., J.D., Ph.D., Ed.D. or graduate certificate, etc.)?
3. As of today, are you married? (Answer yes if you are separated but not divorced.)
4. Do you have children who receive more than half of their support from you?
5. Do you have dependents (other than your children or spouse) who live with you and who receive more than half of their support from you, now and through June 30, 2007?
6. Are both of your parents deceased, or are you or were you (before age 18) a ward/dependent of the court?
7. Are you a veteran of the U.S. Armed Forces?

Students who cannot answer “yes” to one of these questions are considered dependent and must complete their Free Application for Federal Student Aid (FAFSA) as a dependent student. Please feel free to contact the Johnson & Wales Financial Aid Office with any questions.

FINANCIAL OBLIGATIONS

Continued enrollment as a student in good standing and certain other student benefits (diploma, transcript, 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 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 Student Financial Services Office at its North Miami Campus. Representatives from this department are available to work with students and their families on an individual basis to help them best utilize their own funds and other available resources to meet educational expenses. For more information and assistance call 1-866-JWU-FLORIDA (598-3567) toll free or (305) 892-7006.

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 four 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 scholarship and work programs and descriptions of the programs is included in this catalog.

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

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

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

HOW TO APPLY

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

1. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid is available online at www.fafsa.ed.gov. This form must be completed as soon as possible after January 1. To complete this form, the student must be a U.S. Citizen or eligible non-citizen. (Refer to the FAFSA instructional booklet for the definition of "eligible non-citizen.") The information for financial assistance is then processed by the Federal Processor and sent to the Student Financial Services Office at the University. **The FAFSA code is 003404.**

2. Other Documentation

The Financial Aid 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

upon the student's financial need. All eligible students seeking financial assistance must file a FAFSA with the Federal Processor. The FAFSA 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 earnings, savings and untaxed income which the student may receive. Johnson & Wales also considers these items when determining eligibility for University funds.

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

Aid from these programs is awarded on the basis of financial need. In order to receive maximum consideration for financial assistance, students should apply as soon as possible after January 1. The award process for the fall term begins in March of each academic year. Renewal of financial aid is not automatic. Recipients are required to reapply each year as soon as possible after January 1. Awarding for our returning students begins in May of each academic year.

To be eligible for these programs, the student must meet the following criteria:

1. demonstrate financial need;
2. maintain satisfactory academic progress (financial aid will be suspended until satisfactory academic progress is again achieved);
3. be enrolled in an eligible degree or certificate program;
4. be enrolled on at least a half-time (at

least 6.0 quarter credit hours) basis (students enrolled on a less-than-full-time basis may have their financial aid reduced; some students enrolled on a less-than-half-time basis may qualify for a Federal Pell Grant);

5. be a U.S. citizen, permanent resident, or eligible non-citizen;
6. not owe a refund on a Federal Pell Grant or be in default on a Federal Perkins Loan, Federal Subsidized Stafford Loan, Federal Unsubsidized Stafford Loan, Parent Loan for Undergraduate Students (PLUS) or Supplemental Loan for Students (SLS); and
7. sign a Statement of Educational Purpose, a Statement of Registration Status and a Statement on Overpayments and Defaults.

Students are eligible to receive financial aid as long as they maintain satisfactory academic progress as defined in the **Student Handbook**. Students who fail to maintain satisfactory academic standing will be notified by Academic Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

When students withdraw during a payment period or period of enrollment, the amount of 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 will be able to receive those additional funds. Students who received more assistance than what they earned must return the excess funds.

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

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

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

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

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

RETURN OF TITLE IV FUNDS

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

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

FINANCIAL AID PROGRAMS

The following programs are the major financial aid resources available to students. Students may receive assistance from any one of these, or from a combination of all of these programs, in what is called a financial aid package. Student eligibility for these programs is based on completion and submission of the form(s) described in the **How to Apply** section. Since awards are not automatically renewable, students must reapply each year. All financial aid awards are determined based on

an academic year (fall/winter/spring terms). Financial aid awards are disbursed based on this term system, which equates to three disbursements.

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

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. Federal Pell Grant 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 their educational expenses. Students are paid at an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award. Work-study funds are paid biweekly directly to the student; therefore, funds will not be applied to the student's account unless arrangements are made with Student Financial Services.

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 these loans 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 a student's debt and the length of repayment period, but the student must pay a minimum of \$40 per month.

Federal Subsidized Stafford Loan

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

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

Federal Unsubsidized Stafford Loan

This loan program offers low-interest loans to students who demonstrate little or no "financial need." The terms and loan limits are the same as for the Federal Subsidized Stafford Loan except that the federal government does not pay interest on the borrower's behalf while the borrower is enrolled in school. During that time, the student borrower can choose either to make quarterly interest payments or to "capitalize" interest. "Capitalizing" interest means the lender will add interest accrued to the principal balance. This will eliminate the need for interest payments while in school.

Independent students are also eligible to borrow Federal Unsubsidized Stafford Loans.

Students may borrow up to a maximum of \$4,000 per academic year for the first and second years, and \$5,000 per year for the third and fourth years. These amounts are in 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.

Johnson & Wales Grant

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

Johnson & Wales Achievement Loan

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

FINANCIAL ASSISTANCE, SCHOLARSHIPS AND WORK PROGRAMS

Last year, Johnson & Wales University awarded \$58 million in institutional aid to students. Awards range from \$300 to full tuition. Scholarships, grants, loans and work programs awarded depend on the University budget, and are dependent on students meeting program eligibility requirements.

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

These programs are available only to full-time, undergraduate, day school students during the academic year and are not available during the summer 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 athletic 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 the Admissions or Student Financial Services offices.

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 (BPA)

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

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

Career through Culinary Arts Programs

(C-CAP): The University awards these scholarships 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. Scholarships awarded are worth up to \$10,000.

Chancellor Scholarship: The University awards this scholarship, valued at \$10,000 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 3.4 GPA and remains in the Honors Track.

Collegiate Academic Scholarship: A number of scholarships worth up to \$5,000 are awarded based on high school academic record and choice of J&W major.

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

Distinguished Visiting Professor

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

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

Family, Career and Community Leaders of America (FCCLA) Scholarship: The University awards a number of FCCLA (formerly FHA-HERO) scholarships ranging from \$500 up to full tuition. Awards are based on FCCLA activities, a letter of recommendation from the FCCLA advisor and academic record. Applications are available from J&W's National Student Organizations Office. The application deadline is February 1, prior to enrollment. It is renewable based on continued involvement in and support of FCCLA activities.

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

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

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

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

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

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

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

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

Phi Theta Kappa (National Honor Society) Scholarship: A scholarship of 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 who 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.

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

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

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

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

are awarded to students who plan to continue their education at Johnson & Wales in an associate or bachelor's degree program. Students must have completed 30 semester hours at another institution and maintained a minimum 3.0 cumulative average. The scholarship application is the application for admission to the University.

Tuition Exchange Scholarship: This scholarship is awarded to students who meet the qualifications of both Johnson & Wales and the participating exchange college or university. Applications are available at the participating institution. This award is up to full tuition.

FUNDED SCHOLARSHIPS

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

Distinguished Visiting Chef Scholarship:

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

Ellsworth M. Statler Scholarship: This scholarship is awarded to Hospitality and Culinary Arts students, with preference 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.

Summer Work Experience Program (SWEP) Scholarship: Students who successfully complete the SWEP program are awarded a

nonrenewable scholarship worth up to \$1,000. For more information, contact the Career Development Office.

OUTSIDE SCHOLARSHIPS

There are many other potential scholarship sources that students should consider to help finance their education. Students should complete a Johnson & Wales University scholarship search form, available in the Student Financial Services Office, to determine eligibility for scholarships listed on our outside scholarship database.

Also, students should contact the Higher Education Assistance Agency in their home states for information about the possibility of state grants or scholarships. Scholarship aid is often available from high school and community organizations with which students or their parent(s) may be affiliated. Local libraries are an excellent resource for finding information on scholarships from organizations throughout the United States.

There are also a number of Web sites available to assist students in the scholarship search. Many companies provide scholarship aid for children of their employees, while others provide aid directly to students who work for them part-time while in school.

Florida Student Assistance Grant: Funded by the Florida Department of Education's Bureau of Student Financial Assistance (BSFA), this scholarship aid is awarded to full-time day-school students who meet the Florida residency and financial need requirements of BSFA. There is no application fee. Eligible students are awarded up to \$1,000 per academic year. This is a nonrenewable award and the 2006–2007 FAFSA (Free Application for Federal Student Aid) must be processed by the Federal Student Aid Program by May 15, 2006.

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

- Delaware
- Florida
- Maryland
- Rhode Island

Vermont

Washington, D.C.

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

The American Hotel Foundation Scholarship:

Scholarship aid is allocated each year by the Foundation to students who are hotel majors and interested in working in the hotel industry. Candidates' GPA and financial need are considered. Sophomores who are continuing their education should contact their Hospitality advisor for further information. Recipients of this \$1,000, nonrenewable award are chosen by the Hospitality Committee.

Broward County B.R.A.C.E. Scholarship:

These scholarships are available to students who will (or did) graduate from a Broward County public high school. The individual must attend Johnson & Wales University's North Miami Campus and meet the eligibility requirements as determined by B.R.A.C.E. The University matches up to 50 percent of the B.R.A.C.E. award, not to exceed the recipient's unmet need.

College Assistance Program (CAP) of Dade County:

These grants are available to students who will (or did) graduate from a Dade County public high school. The individual must attend Johnson & Wales University's North Miami campus, and meet the eligibility requirements as determined by the College Assistance Program.

Johnson & Wales will also grant students who are eligible to receive CAP grants an additional award of up to half the amount granted by CAP. However, the University grant will not exceed the recipient's unmet need.

Applications are available in April from the CAP Office at 1500 Biscayne Blvd., Room 341, Miami, FL 33132; high school guidance counselors' offices; or the Johnson & Wales Admissions Office. All applications must be returned to the CAP Office and must be postmarked no later than June 28.

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

The Educational Foundation of the National Restaurant Association:

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

Florida Association of Post-Secondary Schools and Colleges (FAPSC) Scholarship:

High school graduates who enroll at the North Miami Campus of Johnson & Wales University may be eligible for this \$3,500 scholarship, which is renewable for up to four years. Applications are available from the J&W North Miami Student Financial Services Office. April 10 is the application deadline.

Florida Bright Futures Scholarship Program/ Florida Merit Scholars Award/Florida Vocational Gold Seal Endorsement

Scholarship: These merit-based, nonrenewable scholarship programs are administered cooperatively by BSFA (Bureau of Student Financial Assistance), a branch of the Florida Department of Education, and Johnson & Wales University. Students should contact their high school guidance office or BSFA for eligibility requirements and applications. Applications must be submitted to BSFA by April 10 of the student's senior year. The scholarship amount varies depending on the Department of Education's allocation of funds for that year.

J&W International Association of Culinary Professionals Foundation Scholarship (IACP):

The IACP Foundation awards one \$2,500 scholarship per campus, which is matched by Johnson & Wales. All criteria are determined by IACP. Applications are available through IACP and are due by December 1.

International Food Service Executives

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

WORK PROGRAMS

Fellowship Program: Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or the Culinary Administration Office. Awards for 2006–2007 are up to \$9,000 and are renewable based on annual employee performance and 2.75 GPA maintenance.

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

Student Assistant Employment Program:

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

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

Academic Information

CLASS SCHEDULES

Classes are generally scheduled four days per week, Monday through Thursday, with optional Friday class offerings. When certain Monday holidays are observed, and classes are cancelled, make-up classes will be held on Fridays. Final examinations may also be held on Fridays. The typical schedule for all students in their academic studies is three or four courses per term. During laboratory terms, Culinary Arts and Baking & Pastry Arts students report daily to their assigned laboratory class modules. Students on Practicum or Co-op are usually scheduled to work five-day weeks.

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 Director of Academic Services. The following guidelines must be met:

- The student must have an overall grade point average above 2.25.
- There is a limit of two courses which may be taken during enrollment at the University.
- The course(s) must not be in the major field.
- The student may not have taken the course(s) previously at the University and received a grade of “F,” “NC,” “W,” “WP,” “I” or “GP.”
- 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 internships and laboratories, which have their own specific attendance criteria. Absences beyond the stated maximum for each course may jeopardize academic standing.

The Academic Support Services Office 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**.

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
H	Honors Course (reported w/grade on transcript)	
I	Incomplete	
NC	No Credit	
GP	Grade Pending	
AU	Audit	
P	Proficiency	
S/U	Satisfactory/Unsatisfactory	
PL	Prior Learning Assessment	
CX	Challenge Exam	
NG	No Grade	

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

Failure (F)

“Failure” grades are issued to students who have maintained required attendance, but fail to achieve adequate scholastic progress. Upon successful completion of the course at a later date, the cumulative average is adjusted to reflect only the passing grade.

Withdrawal (W)

A “Withdrawal” is the punitive grade issued to students who are not eligible for a W/P grade and who withdraw or are withdrawn from any scheduled course after the official withdrawal period of the college or school, or who withdraw from the University after the official mid-term date. 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 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 academic progress.

Withdrawal/Pass (W/P)

“Withdrawal/Pass” is issued to eligible students who withdraw (or are withdrawn for excessive absences) from any scheduled course after the official withdrawal period of the school or college, or who withdraw from the University after the official mid-term date for reasons other than extenuating. The W/P grade is not available for practicum courses, internships, externships or career co-ops. To be eligible for a W/P in a particular course, the student may not have a grade of D+ or lower in the course and the student must otherwise be in good standing. Upon the successful completion of the course at a later date, the cumulative average will reflect only the new grade. Credits associated with W/P will count as credits attempted in the term and credit compliance calculations. (Please note: Graduate school students are not eligible for W/P grades.)

Honors (H)

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

Incomplete (I)

“Incompletes” or “I” grades are issued to students if they are unable to complete course requirements because of authorized absence (i.e., service commitment or illness). The outstanding work must be completed within two weeks of the exam class day (in business, hospitality or technology classes or in an academic class in the College of Culinary Arts) or within six scheduled class days after the last class day (in a laboratory class in the College of Culinary Arts), or the grade will automatically become an “F” and will be included in the grade point average.

Any student receiving a grade of Incomplete in an academic course, internship or co-op must initiate arrangements with instructors to make up the required work within two weeks of term closing. Failure to do so will result in a failing grade for the course.

No Credit (NC)

Non-punitive designation is issued to a student who has been authorized to withdraw from class or the University due to extenuating circumstances or a withdrawal from the University prior to midterm. A “No Credit” is not calculated into the cumulative average.

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 extenuating circumstances.

Audit (AU)

Audits are issued to students who are permitted to “sit in” on a class for review purposes. A grade is not issued and the cumulative average is not affected.

Proficiency (P)

Proficiency credit is issued to students who are proficient in a given subject area. This grade is not calculated into the cumulative average.

Satisfactory/Unsatisfactory (S/U)

“S/U” is used for designated courses throughout the University.

Prior Learning (PL)

Prior Learning credit is issued to students who have demonstrated knowledge or skills they have mastered outside the classroom through a Portfolio Assessment.

Challenge Examination (CX)

Challenge Examination credit is issued to students who have passed a departmental exam for specifically designated course(s) within a department.

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

Official transcripts may be released only upon written request of the student or by automated request via the J&W Student Services Web site (uconnect.jwu.edu); this is done in accordance with the Family Educational Rights and Privacy Act (FERPA). In addition, an official transcript will not be released if a student (whether active or inactive) is not current in

all financial obligations to the University.

Official transcripts are printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee.

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

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

ACADEMIC STANDARDS

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

Withdrawals (Page 44), grades of “incomplete” (Page 44), failures (Page 44), repeated courses (Page 46), and transfer courses (Page 21) 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 Director of Academic Counseling, 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 their GPA based on their attempted credits is the following:

Academic Dismissal

Attempted credits	Grade Point Average
0–41.5	below 1.25
42.0–61.5	below 1.50
62.0–81.5	below 1.60
82.0 or more	below 2.00

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 column) 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 46).

LEAVES OF ABSENCE

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

REMEDIAL COURSES

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

COURSE CANCELLATION POLICY

In the event that a scheduled course has been cancelled, the Academic Services Office will reregister students for the classes or other courses required in the same programs. If the academic office is unable to give a student a full class schedule, tuition will be adjusted accordingly.

UNIT OF CREDIT

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

RESIDENCY REQUIREMENT

Candidates for the associate degree 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 concentration.

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 Student Academic Services Office or on the J&W Student Services Web site.

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 90 quarter credits, for a total of 180 quarter credits. While most major programs have variations that require slightly more quarter credits for completion, no program requires fewer than the 90/180 quarter credit minimum.

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

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

HONORS

At commencement exercises, eligible degree candidates receive *cum laude*, *magna cum laude* and *summa cum laude* recognition according to their academic 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 school must determine the requirements of those institutions and plan their programs of study accordingly. Johnson & Wales makes no claims or guarantee for transfer credit to other academic institutions. Similarly, students who intend to take state business 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 Johnson & Wales should see Page 21 for information on transfer admissions.

DEAN'S LIST

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

CONCENTRATIONS

The College of Business offers a 13.5 quarter credit hour concentration in Human Resource Management.

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

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

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 cumulative average of 3.60 for their first three terms of study.

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

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 registration for additional credits. SHARP students eligible to self-register will be able to schedule 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 additional credits are registered for, 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 is mandatory for all new students, and 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 annually at the end of the academic year. Degree candidates are recognized at the commencement exercises. Participation in commencement exercises does not imply that graduation requirements have been met.

AWARDS

Johnson & Wales University recognizes superior academic achievement and outstanding contributions in extracurricular activities by granting the following awards:

The **Trustees Awards** are presented to a female and male student in memory of the faithful service to the University of Trustees Dr. Christopher Del Sesto (female award) and Dr. Anthony Kemalian (male award). The awards are given to students who have made the greatest contributions in service to the University.

The **President's Award** is presented to the student who has performed in an outstanding capacity, both in the classroom and in extracurricular activities.

Outstanding Johnson & Wales University students are nominated to the national publications of **Who's Who Among Students in American Universities and Colleges** on the basis of academic achievement and leadership in extracurricular University and community activities.

The **Judith “Hootie” Solt Community Service Award** is presented to a student in memory of the outstanding community service exemplified by North Miami Campus student Hootie Solt. The award is presented to the student who best demonstrates a commitment to volunteerism and community service during his or her enrollment.

NOTICE OF NONDISCRIMINATION

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

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

Student Services

CAREER DEVELOPMENT

The Career Development 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 in October, which is open to the entire student body. Each year numerous national and international firms participate.

Part-time and full-time jobs are posted by employers on the University's online job posting system, "E-recruiting." Students may access E-recruiting 24 hours a day to receive updated information on part-time and full-time jobs, on-campus interviews and Career Development services, etc.

Career management courses are 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.

The Summer Work Experience Program (SWEP) is available to students interested in gaining valuable work experience at businesses and resorts across the country. Successful SWEP students are eligible to earn a scholarship contributed by participating employers and the University.

Cooperative Education opportunities are available in the Business and Hospitality colleges, as well as the College of Culinary Arts. 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. Scholarship funds are generated through contributions from participating

culinary co-op employers and awarded to students based on financial need.

Career Development offers students the opportunity to actually meet potential employers at part-time fairs, expos and open houses. 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.

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

All graduating students must complete a graduate employment survey to allow the University to determine the level of employment of the graduating class, the latest employment trends and to offer assistance to those students who desire help in finding Best Fit Employment.

STUDENT SUCCESS

The Student Success team offers a variety of services to assist each student in preparation for graduation and career placement. This team'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.

SERVICES OFFERED:

- Personal Advising
- Student Achievement Center — Individual and Group Peer Tutoring
- Accommodations for students with disabilities with appropriate documentation, including but not limited to

Decelerated Course Load
Preferential Scheduling
Oral/Extended Time Exams

Note-taking Assistance
Tape Recorders Allowed in Class
Text on Tape

Student Success complements students' technical training by sharpening their ability to position themselves in today's competitive marketplace.

This is accomplished with programs centered around personal and career success. Individual and personal counseling is available through Student Success. At Johnson & Wales our message to students is "Your Success is Our Success." Student Success is a vehicle for ensuring student success while at Johnson & Wales and throughout life.

STUDENT SUCCESS — TUTORIAL ASSISTANCE

The University provides tutorial assistance through Student Success. While every effort is made to identify students in need of assistance, students are urged to take the initiative to seek help either with their faculty or through Student Success. In the Student Success Achievement Center, professional tutoring is available in writing, and peer tutoring is available in all courses. Tutoring services are available on a drop-in basis and are free.

STUDENTS WITH DISABILITIES

Johnson & Wales University is dedicated to providing reasonable accommodation to allow learning disabled, physically disabled, and other challenged students to succeed in academic pursuits. While maintaining the highest academic integrity, the University strives to balance scholarship with support services which will assist students with disabilities in the University's academic environment. Consult the **Student Handbook** for more information.

Because some programs of study at the University have technical standards and requirements, applicants and students with learning or physical disabilities should contact Dr. Martha Sacks, Director of Student Success, at (305) 892-7046 to discuss the availability of reasonable accommodations where appropriate. For more information on technical standards, see Page 90.

PERSONAL COUNSELING

Student Success advisors at Johnson & Wales provide referrals for personal counseling services as well as group counseling. Students having difficulty with any aspect of college life are encouraged to make an appointment.

HEALTH SERVICES

J&W maintains a Health Services Office on the second floor of the Academic and Student Center where health care is provided to students.

The J&W nurse provides limited health care services, maintains student medical records, and makes provisions for students requiring special medication, etc. In addition, the nurse may refer students to an independent physician.

J&W's health services are available to resident and commuting students.

MEDICAL RECORDS

As a prerequisite to Check-In, the University and the Florida State Department of Health require that all new, full-time students — residents and commuters alike — submit proof of a physical exam within the last year, including documented proof of two doses of the MMR vaccine, a tetanus booster within the past 10 years, and a negative tuberculosis test or chest X-ray within the past six months on Admission Physical Examination forms. Resident students must also show proof of meningococcal meningitis and Hepatitis B immunization, or a waiver may be signed in lieu of the immunization. These forms may be obtained by contacting the University at (305) 892-7000.

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

INTERNATIONAL STUDENT SERVICES

The University is able to assist international students to adhere to USCIS regulations, maintain their student visa status and access all the benefits permitted by their student visa. In addition, information sessions on

employment, tax and other immigration and orientation issues will be offered on an as-needed basis.

Study Abroad Programs

The Study Abroad Office at the Providence Campus works with all academic colleges at every campus to offer a portfolio of study abroad programs to Johnson & Wales students at all campuses. Program information and applications are available at www.jwu.edu/international/study.htm. Students attending other campuses should contact the department chair of their college for specific program information. In addition, interested students can contact the Study Abroad Office for personal study abroad counseling.

ORIENTATION

Johnson & Wales University's Orientation Program is designed to help students become acquainted with college life and to facilitate a successful freshman year experience. Students are introduced to many University administrators, faculty, staff and student leaders who provide valuable information on academic studies, student life, University policies and financial services.

RESIDENTIAL LIFE

Freshman students are primarily housed in either Biscayne Commons or Flamingo Hall. These accommodations contain the following:

BISCAYNE COMMONS

- 216 residents
- Campus fitness center
- One TV lounge/game room
- Swimming pool
- Swipe card access
- On-site laundry and vending facilities
- Internet access
- Cable and local telephone with voicemail
- Private bath in each room
- Wireless Internet capabilities in the rooms

FLAMINGO HALL

- Connected to the classrooms
- 270 residents
- Code access

- MicroFridges
- Cable and local telephone with voicemail
- Two TV lounges
- Showers, laundry and vending facilities on every floor
- Wireless Internet capabilities in the rooms

Freshman and upperclassman students who prefer apartment living may request to live at Emerald Lake Hall, Arch Creek Place or Lakeside Tower. These accommodations contain the following:

EMERALD LAKE HALL AND ARCH CREEK PLACE

- 3 students per apartment
- Easy access to the University
- Laundry facilities
- Free parking
- Kitchen/private bathroom
- Waterfront view
- Apartment-style living

LAKESIDE TOWERS

- Close proximity to campus
- Efficiency, 1- and 2-bedroom apartments
- 160 residents
- On-site laundry and vending facilities
- Kitchen and private bath
- Swimming pool
- Waterfront view
- Wireless Internet access in the rooms

PALM GARDENS

- 160 residents
- Suite-style living
- Swipe card access
- All rooms equipped with kitchenettes (small refrigerator, sink and stove top)
- Cable and local telephone service
- On-site laundry facility
- Wireless Internet access in the rooms

TROPICAL POINTE

- 220 residents
- Reserved for freshmen
- Swipe card access
- All rooms equipped with MicroFridges
- Cable and local telephone with voicemail
- Private bath
- Laundry facilities and vending
- TV lounge
- Computer lab with Internet access
- Wireless Internet access in the rooms

Prior to July 1, room assignments are made based on receipt of contract and deposit date. After July 1, requests are honored on a first-received, first-placed basis.

Resident Assistants are assigned to the residence hall to assist with a student's college living experience. They are upperclass students who are selected because of their ability to understand and work with fellow resident students.

In addition to Resident Assistants, uniformed security officers are present 24 hours a day. It is important to note that the officers maintain the reception area at Biscayne Commons, Tropical Pointe, Lakeside Towers and Flamingo Hall from midnight to 8 a.m.

SECURITY STATEMENT

In compliance with the Crime Awareness and Campus Security Act of 1990, Johnson & Wales 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. Copies of the report may be obtained from the Admissions Office and/or the Office of Student Affairs.

Student Activities

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

These programs and services emanate from the Office of Student Activities:

- student clubs and organizations
- program advisement
- reservation of facilities

The Office of Student Activities maintains bulletin boards for student organizations to publicize and promote special programs. All postings are to be turned in to the Office of Student Activities where they will be stamped. Students may then post the material in designated areas.

STUDENT ORGANIZATION SPACE, WORK AREA AND OFFICE USE

The Office of Student Activities has resource areas available to all recognized student clubs or organizations. The Office of Student Activities is located in the Student Life Center.

ANTI-HAZING POLICY

Hazing or any action or situation which recklessly endangers an individual's mental or physical health and/or involves the forced consumption of alcohol or drugs is prohibited under the University's Student Code of Conduct. The Student Code of Conduct is outlined in the Student Handbook which is distributed at new student Check-In.

CLUBS AND ORGANIZATIONS

Opportunities abound for students to become involved in a club or organization that suits their interests and curiosities. Guidelines for starting a new organization are outlined in the Student Handbook. The following is a partial list of the many clubs and organizations that are recognized and active at Johnson & Wales University.

Omega Tau Alpha Fraternity is a private fraternity devoted to the personal and collective needs of its members. The organization is dedicated to cultivation of a unique environment which instills a lifelong commitment to brotherhood.

Accounting Association provides educational enhancement through monthly meetings, topical speakers, and information resources. Members receive hands-on experience preparing taxes for the Johnson & Wales staff, faculty, and students as well as the Volunteer Income Tax Assistant program.

American Criminal Justice Association provides awareness for a development in the field of criminal justice and gives students hands-on experience in the industry.

Big Brothers, Big Sisters is a national mentoring organization serving youth in the community. Our students spend time doing things they enjoy with their little brother or sister.

Campus Crusade for Christ gives students an opportunity to increase their spiritual awareness.

Capital Punishment Dance Theater (Competitive Dance Team) provides an organization in which people can express themselves through dance performances.

Club Managers Association of America is the oldest, most respected association representing the club management profession. This organization promotes and advances friendly relations among persons connected with the management of clubs and other associations and encourages the education and advancement of its members, among other benefits.

Collegiate Ambassador Team (CAT) is an organization that assists the Admissions Office in meeting the needs of prospective students. The goal is to create a group of students to represent the University student body during tours, special events and recruitment efforts. Members will develop leadership skills and enhance their resumé. For further information call the Office of Admissions at (305) 892-7001. Please note that CAT is a selective organization; an application process is involved and terms of service vary.

DECA (Delta Epsilon Chi) assists their members in their growth and development. It also helps them to develop a respect for education in marketing, which will contribute to occupational competence and career success.

Delta Sigma Theta Sorority Inc. is an organization of college-educated women committed to constructive development of its members and to public service with a primary focus on the African-American community.

Eta Sigma Delta is the international honors society for Hospitality Management. It recognizes hospitality students for outstanding academic achievements and professionalism.

FCCLA (Family Career Community Leaders of America) is an organization that teaches individuals how to be strong and positive leaders in their families, communities and careers.

Future Cruise and Travel Industry Professionals promotes the cruise line industry and assists students with career opportunities in travel and tourism.

Hillel facilitates an awareness of Judaism. It provides support and a number of activities that help to build a better understanding of Jewish tradition, events and rituals.

Honors Scholastic Society promotes academic excellence, community leadership and the Honors Program at the North Miami Campus of Johnson & Wales University.

Hospitality Club fosters a greater understanding of the hospitality industry through interaction with industry professionals. It also promotes learning and fun outside of the classroom through activities and field trips.

Iota Phi Theta Fraternity Inc. continues the development and preservation of scholarship, leadership, citizenship, fidelity and brotherhood among men.

Jr. ACF (American Culinary Federation) engages in fundraising for the American Culinary Federation, scholarships, guest lectures, certification procedures, field trips, seminars and demonstrations.

Lambda Sigma Upsilon Fraternity is an organization that strongly believes that many individual and collective successes can be achieved through the efforts of a culturally diverse brotherhood of college and university men who, through close association with each other, maintain honesty, commitment, respect and trust.

Million Dollar Minds allows members to attain information on how small businesses succeed, and apply that knowledge in order to achieve business success.

National Society of Minorities in Hospitality builds and maintains a working relationship between minority hospitality students and industry professionals. It also aids in the recruitment and retention of minorities in the hospitality program.

PBL/FBLA (Phi Beta Lambda) brings business and education together in a positive working relationship through innovative leadership and career-development programs.

Powerful Women with a Purpose empowers, motivates and builds confidence in women in areas such as professionalism, physical appearance, spirituality and womanhood.

Special Functions Team is a culinary-based student volunteer club that focuses on all aspects of the culinary profession. The club provides opportunities for its members to gain experience by participating in various on- and off-campus events throughout the academic year.

VICA (Vocational Industry Club of America) helps to encourage young professionals in business, hospitality and culinary arts as they pursue life and career goals.

Voices of Praise Choir gets students to recognize the value of religion by ministering through song and praise.

Yearbook Committee gives students the opportunity to get involved with designing and creating the annual yearbook.

RECREATIONAL PROGRAMS

Johnson & Wales offers its students the opportunity to participate in a variety of recreational programs including

- Aerobic Dance/Step Aerobics
- Billiards
- Bowling
- Golf
- Kickboxing
- Table Tennis
- Tennis
- Weight Training
- Yoga/Pilates

INTRAMURAL SPORTS

Anyone can participate in the intramural program at Johnson & Wales. Students interested in participating on a team should stop by the Office of Student Activities located at the Recreation Center. Programs include

- Basketball
- Billiards
- Beach Volleyball
- Ex-Games
- Flag Football
- Table Tennis
- Bowling
- Soccer
- Softball

VARSITY SPORTS

Sports are offered in the following areas:

- Basketball
- Cheerleading
- Cross-Country
- Golf

Students who are interested in joining the team should contact David Graham at (305) 892-7022 or dgraham@jwu.edu for more information.

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.

Senior students in the Accounting program at the Florida Campus work closely with the Internal Revenue Service in a program called Volunteers in Income Tax Assistance (VITA). The Internal Revenue Service provides an opportunity for accounting students to become certified tax preparers through classes and an examination that qualifies individual students to prepare federal tax returns. The VITA program is another example of the experiential learning that takes place at Johnson & Wales University. Students learn through actual work experiences and are able to practice the skills and knowledge needed for future careers.

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. 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. Co-ops and summer terms abroad must be approved by the accounting department chair.

Students wishing to satisfy the 150 Hours of College Education requirement, now required in many states before being allowed to take the Uniform Certified Public Accountants Examination, may achieve this objective and at the same time earn a master's degree by applying for acceptance to the Alan Shawn Feinstein Graduate School at the Providence Campus at the end of their junior year. Acceptance will be granted provided the student receives the recommendation of two undergraduate faculty members, successfully completes an interview process, and fulfills the requirements for the bachelor of science degree.

ACCOUNTING

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

MAJOR COURSES	CREDITS
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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
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH1020 College Algebra	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
Science One science course from the following: SCI1015 or SCI3010	4.5

Total Credits **98.5**

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

FOUR-YEAR OPTIONS:

- Accounting (see next column)
- Management (see Page 78)
- Marketing (see Page 81)

ACCOUNTING

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

First two years:

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

Third and fourth years:

MAJOR COURSES	CREDITS
---------------	---------

ACCT2023 Intermediate Accounting III	4.5
ACCT3012 Federal Taxes II	4.5
ACCT3030 Not-for-Profit Accounting	4.5
ACCT3040 Auditing	4.5
ACCT3045 Internal Auditing	4.5
ACCT3050 Advanced Accounting	4.5
ACCT3060 Accounting Information Systems	4.5
ACCT3075 Financial Management	4.5
ACCT4050 International Accounting	4.5
ACCT4060 Accounting Seminar	4.5
ECON3040 Money & Banking	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
HIST4020 American Government	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	4.5
PHIL3040 Ethics of Business Leadership	4.5
SOC2001 Sociology I	4.5

FREE ELECTIVES

Three courses selected from offerings within the University **13.5**

Total Credits **91.0**

Four-Year Credit Total **189.5**

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

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

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

The second year emphasizes advanced techniques in classical and international preparation and production of cakes, tortes, sugar work, chocolate and confections. Academic courses include leadership studies, introduction to life science, communication skills, and food and beverage cost control. Students have a choice, based on grade point average, of working off-campus in a cooperative program in pastry arts or within the internship/externship program.

Baking & pastry internships integrate general education, professional skill enhancement, and career focused education within an industry setting. During the 11-week term, students' schedules are based on a five-day, 40-hour work week which may include early mornings, late evenings and weekend shifts. Students who participate in baking & pastry internships will be placed at the University-owned practicum facility, the Bay Harbor Inn & Suites, or within the Externship Program. This program gives students an opportunity to integrate theoretical learning with practical

experience at University-approved properties in the hospitality industry. These sites provide students with hands-on experience, an opportunity to develop a relationship with industry, and exposure to a reputable operation.

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

Eligible graduates may apply for entrance into the bachelor of science degree program in Culinary Arts at the Florida Campus, the bachelor of science degree program in Baking & Pastry Arts or the bachelor of science degree program in Culinary Nutrition at the Providence Campus. Certain requirements pertain to each of these bachelor's degree programs, which are noted in their respective program descriptions.

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

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

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

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

Each year, administrators at the College of Culinary Arts, in conjunction with the administration of Practicum Properties, 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.

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

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

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

Total Credits **95.5**

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

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

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Providence Campus)
- Culinary Arts (see Page 66)
- Culinary Nutrition (Providence Campus)
- Food Marketing (Providence Campus)
- Food Service Entrepreneurship (Providence Campus)
- Food Service Management (see Page 72)

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. 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.

MAJOR COURSES		CREDITS
BPA1100	Introduction to Breads & Rolls	7.5
BPA1200	Classical French Pastries	7.5
BPA1300	Hot & Cold Dessert Presentations	7.5
BPA1400	Introduction to Cake Decorating & Petit Fours	7.5
BPA2100	Advanced Cake Decorating & Classical French Tortes	7.5
BPA2200	Chocolate and Sugar Artistry & Showpieces	7.5

Pastry Arts Applications*		15.0
BPA2276	Pastry Arts Externship	
BPA2296	Pastry Arts Cooperative Education	

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

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

Total Credits	95.5
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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 Criminal Justice.

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

Students continuing their education in bachelor's degree programs in the College of Business have many options to choose from that enhance and add experiences beyond the classroom. Summer Abroad Programs, Internships and Practicum Experiences are available for those students who enroll in Management, Marketing or Accounting bachelor's degree programs.

Business Administration students choosing to complete a bachelor's degree program have an opportunity to learn and work in an actual business environment. The Johnson & Wales University Business Center is located near the Florida Campus and serves to support and assist local merchants, businesses, the community and various city agencies and boards. Students gain experience by working with clients designing and implementing business plans, marketing and advertising, and assisting in accounting and finance projects and sales promotion campaigns. Students working and learning at the Business Center are often invited to city commission and economic board meetings at the local city hall in North Miami.

BUSINESS ADMINISTRATION

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

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH1002 A Survey of College Mathematics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
Science One science course from the following: SCI1015 or SCI3010	4.5

Total Credits **98.5**

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

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

FOUR-YEAR OPTIONS:

- Management (see Page 78)
- Marketing (see 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 programs 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 profession. Moreover, some employers, especially federal government law enforcement agencies, require a baccalaureate degree as an entry-level requirement.

Johnson & Wales University offers Criminal Justice students the opportunity to experience first-hand methods and techniques used in criminal investigation. The Crime Scene Institute (CSI) of Johnson & Wales University is located on campus and includes an actual crime scene laboratory, lecture and mock courtroom and crime scene area. Criminal Justice students learn and experience what is required when investigating, gathering and analyzing evidence from an actual crime scene.

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 I	4.5
LAW2085	Juvenile Justice	4.5

RELATED PROFESSIONAL STUDIES		
ACCT1021	Business Accounting I & 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

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
MATH1002	A Survey of College Mathematics	4.5
PSYC2001	General Psychology	4.5
PSYC2002	Abnormal Psychology	4.5
SOC2001	Sociology I	4.5
Science	One science course from the following: SCI1015 or SCI3010	4.5

FREE ELECTIVES	
Three courses selected from offerings within the University	13.5

Total Credits **97.5**

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 serve a one-term externship in an approved criminal justice facility for 13.5 credits.

Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1010 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) 97.5

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 Lab	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
HIST2002 World History Since 1500	4.5
HIST4020 American Government	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	4.5
OR	4.5
PHIL3040 Ethics of Business Leadership	4.5
SOC2002 Sociology II	4.5
Elective Two courses with an EASC attribute from offerings in the School of Arts & Sciences or any other general studies course	9.0

FREE ELECTIVES

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

Total Credits 88.0

Four-Year Credit Total 185.5

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

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

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

Graduates of the associate degree program in Culinary Arts have the opportunity to gain immediate, successful employment in the food service industry, which would include a variety of positions in full service restaurants, hotels, clubs and resorts catering operations, quantity food production facilities, health spas and cruise lines. Students looking to continue their studies may do so in the Culinary Arts or Food Service Management bachelor's degree programs.

Graduates who wish to pursue their bachelor's degrees at the Providence Campus may choose from Baking & Pastry Arts, Culinary Nutrition, Food Marketing, or Food Service Entrepreneurship bachelor's degree program options.

COOPERATIVE EDUCATION

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

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

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

CULINARY INTERNATIONAL EXCHANGE

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

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
CUL2276 Culinary Arts Internship	
CUL2286 Culinary Arts International Exchange	
CUL2296 Culinary Arts Cooperative Education	

RELATED PROFESSIONAL STUDIES

CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FSM1060 Food Safety and Sanitation Management**	2.0
FSM2045 Introduction to Menu Planning and Cost Controls	4.5
FSM2050 Personalized Nutrition Management	4.5

GENERAL STUDIES

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

Total Credits	95.5
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* Students select or are assigned to one of the Culinary Arts applications for 15 quarter credit hours of the program.

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

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Providence Campus)
- Culinary Arts (see next page)
- Culinary Nutrition (Providence Campus)
- Food Marketing (Providence Campus)
- Food Service Entrepreneurship (Providence Campus)
- Food Service Management (see Page 72)

BACHELOR OF SCIENCE (B.S.) DEGREE

The College of Culinary Arts has designed a four-year curriculum that combines practical education in food production along with leadership training and general studies to prepare men and women for careers as executive chefs. The Culinary Arts bachelor of science degree program provides you with the opportunity to increase your cognitive, critical thinking and practical application skills. Students will attend three terms of academic studies.

In both the junior and senior years, students will attend intensive advanced laboratories. These laboratories are designed to build hands-on skills in proper cooking and baking techniques, ice carving, creative garnishing, food styling, plate presentation and the cuisines of America and the world. Students will learn the physical and chemical changes occurring in food during preparation, serving and storage.

During the senior year, students will participate in a one-term Advanced Career Cooperative Education program. All work experiences are in the kitchen and are production oriented with emphasis on supervisory skill development and kitchen management. Students will also develop practical leadership skills used by chefs in today's kitchens. Students participate in "real world" activities which allow them to experience the role of the chef in food service operations. They work with the latest equipment technology and see how the computer is used to help them succeed in the restaurant business. Additionally, students study the financial aspects of how the kitchen contributes to the overall success of the business.

Upon completion of the bachelor's degree program in Culinary Arts, students will be prepared to enter the industry in positions to include sous chef and assistant to the executive chef.

NOTE: All students interested in entering the Culinary Arts bachelor's degree program must complete an application and submit it to the program director. Selection is based on previous academic performance, industry experience and professional recommendations.

CULINARY ARTS

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

First two years:

Associate in Science Degree** in Baking & Pastry Arts (see Page 61) or Culinary Arts (see previous page) 95.5

Third and fourth years:

MAJOR COURSES	CREDITS
CUL3055 American Cuisine: Today	3.0
CUL3065 Advanced Buffet Catering	3.0
CUL3075 A la Carte Restaurant: Europe	3.0
CUL3085 Special Function Operations	3.0
CUL3090 Oenology	3.0
CUL3095 Designing Contemporary Plated Desserts	3.0
CUL4055 Foods of the World	3.0
CUL4065 Foods of Asia and the Orient	3.0
CUL4075 Food Service Technology & Design	3.0
CUL4085 Dining Service Supervision	3.0

ADVANCED CAREER COOPERATIVE EDUCATION***

CUL4099 Advanced Culinary Arts 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

LIT3015 Food in Film and Literature	4.5
PHIL3020 Logic: Critical Thinking	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 General Psychology	4.5
SCI3010 Environmental Science	4.5
SOC2001 Sociology I	4.5
SPAN1001 Conversational Spanish I****	4.5
History One course from the following: HIST2001, HIST2002, HIST4020	4.5

Total Credits 95.5

Four-Year Credit Total 191.0

* Baking & Pastry Arts associate in science degree graduates enrolling in the bachelor of science degree in Culinary Arts must complete all A.S. Culinary Arts laboratory courses.

** 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.

**** May be replaced by any other language offering.

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

GARNISH YOUR DEGREE 12-MONTH PROGRAM IN CULINARY ARTS

Johnson & Wales University offers a specialized, limited enrollment, culinary arts program for college graduates. 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

Culinary Arts Applications*	15.0
CUL2276 Culinary Arts Internship	
CUL2286 Culinary Arts International Exchange	
CUL2296 Culinary Arts Cooperative	

RELATED PROFESSIONAL STUDIES	
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FSM1060 Food Safety and Sanitation Management**	2.0
FSM2045 Introduction to Menu Planning and Cost Controls	4.5
FSM2050 Personalized Nutrition Management	4.5

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

Total Credits 95.5

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

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

*** Transfer credit is required for these courses.

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, a comprehensive introduction to the retail industry, fashion forecasting and textiles.

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

FASHION MERCHANDISING

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

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH1002 A Survey of College Mathematics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
Science One science course from the following: SCI1015 or SCI3010	4.5

Total Credits **102.0**

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

FOUR-YEAR OPTIONS:

- Management (see Page 78)
- Marketing (see Page 81)

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 resource & 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 bachelor's degree programs of Food Service Management, Hospitality Management or International Hotel & Tourism Management*.

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

The Hospitality Management bachelor's degree is broad based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts, cruise lines and other hospitality facilities. It also allows them to pursue a concentration with the option of selecting a co-op in a specific field of study to focus on their career interests.

* Offered at the Providence Campus. Please refer to the Providence Catalog for admission criteria for this program.

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
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
HOSP1001	The Hospitality Field	4.5
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, MATH1010 or MATH1020.

FOUR-YEAR OPTIONS:

- Food Service Management (see Page 72)
- Hospitality Management (see Page 74)
- International Hotel & Tourism Management (Providence Campus)

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, 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.

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 Cruise Line Management Concentration allows students to focus on the fast-growing cruise industry. Courses are ideal for candidates interested in working in hospitality positions onboard ships, in sales, marketing and operations shoreside, as well as in the distribution system.

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

FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Baking & Pastry Arts (see Page 61) or Culinary Arts (see Page 66) 95.5

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1021 Advanced Composition and Communication	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One course from the following: HIST2001, HIST2002, HIST4020	4.5
Elective One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits 98.5

Four-Year Credit Total 194.0

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

First two years:

Associate in Science Degree in Food & Beverage Management (see Page 71) 102.0

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One course from the following: HIST2001, HIST2002, HIST4020	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

Total Credits 92.0

Four-Year Credit Total 194.0

* Elective courses allow students to enhance their educational experience by earning a second concentration or by participating in a career co-op, term abroad or summer 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 **Restaurant Management** program graduates.

First two years:

Associate in Science Degree in Restaurant Management (see Page 83) 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 with an EHSP Electives* attribute selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One course from the following: HIST2001, HIST2002, HIST4020	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

Total Credits 92.0

Four-Year Credit Total 192.5

* Elective courses allow students to enhance their educational experience by earning a second concentration or by participating in a career co-op, term abroad or summer 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.

HOSPITALITY MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Hospitality Management bachelor's degree is broad based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts, cruise lines and other hospitality facilities. It also allows them to pursue a concentration with the option of selecting a co-op in a specific field of study to focus on their career interests.

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

The Cruise Line Management Concentration allows students to focus on the fast-growing cruise industry. Courses are ideal for candidates interested in working in hospitality positions onboard ships, in sales, marketing and operations shoreside, as well as in the distribution system.

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

The Golf Management Concentration provides the basic foundation for students who want to know how to manage and properly maintain golf courses. Academic courses are ideal for candidates interested in working with public or private golf courses.

HOSPITALITY 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 (see Page 71) or Restaurant Management (see Page 83) 100.5–102.0

Third and fourth years:

MAJOR COURSES	CREDITS
FSM4061 Advanced Food Service Operations Management	4.5
HOSP1010 Front Office Operations	4.5
HOSP3015 Dynamics of Recreation/Leisure & Travel Tourism	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One course from the following: HIST2001, HIST2002, HIST4020	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

Total Credits 92.0

Four-Year Credit Total 192.5–194.0

* Elective courses allow students to enhance their educational experience by earning a second concentration or by participating in a career co-op, term abroad or summer 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.

HOSPITALITY 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 Page 76) 100.5

Third and fourth years:

MAJOR COURSES	CREDITS
FSM4060 Hospitality Operations Management	9.0
HOSP3015 Dynamics of Recreation/Leisure & Travel-Tourism	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One course from the following: HIST2001, HIST2002, HIST4020	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

Total Credits 92.0

Four-Year Credit Total 192.5

* Elective courses allow students to enhance their educational experience by earning a second concentration or by participating in a career co-op, term abroad or summer 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.

HOSPITALITY MANAGEMENT

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

First two years:

Associate in Science Degree in
Travel-Tourism Management (see Page 86) 98.5

Third and fourth years:

MAJOR COURSES	CREDITS
HOSP3025 Dynamics of Hotel-Restaurant & Recreation/Leisure Management	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
TRVL4010 Tourism Economics	4.5
TRVL4011 Destination Management Organizations	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One course from the following: HIST2001, HIST2002, HIST4020	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

Total Credits 92.0

Four-Year Credit Total 190.5

* Elective courses allow students to enhance their educational experience by earning a second concentration or by participating in a career co-op, term abroad or summer 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 internship experience at a University-operated 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 bachelor's degree programs in Hotel Management, Hospitality Management or International Hotel & Tourism Management*.

The Hospitality Management bachelor's degree is broad based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts, cruise lines and other hospitality facilities. It also allows them to pursue a concentration with the option of selecting a co-op in a specific field of study to focus on their career interests.

* Offered at the Providence Campus only. Please refer to the Providence Catalog for admission criteria for this program.

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, cruise lines 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. The following may be of particular interest to Hotel Management majors:

The Cruise Line Management Concentration allows students to focus on the fast-growing cruise industry. Courses are ideal for candidates interested in working in hospitality positions onboard ships, in sales, marketing and operations shore side, as well as in the distribution system.

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

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.

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 The Hospitality Field	4.5
HOSP1010 Front Office Operations	4.5
HOSP1011 Hospitality Information Technology	4.5
HOSP2011 Hospitality Sales & Meeting Management	4.5
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5
HOSP2099 Hotel Internship	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 or MATH1020.

FOUR-YEAR OPTIONS:

- Hospitality Management (see Page 74)
- Hotel Management (see next column)
- International Hotel & Tourism Management (Providence Campus)

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 column) 100.5

Third and fourth years:

MAJOR COURSES	CREDIT
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 Concentr. declared concentration	13.5
Hospitality Electives* attribute selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History	One course from the following: HIST2001, HIST2002, HIST4020
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses
	9.0

Total Credits **92.0**

Four-Year Credit Total **192.5**

* Elective courses allow students to enhance their educational experience by earning a second concentration or by participating in a career co-op, term abroad or summer 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.

MANAGEMENT

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

CONCENTRATIONS FOR MANAGEMENT MAJORS

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

Human Resources Management

MGMT3050 Compensation & Benefits Management
MGMT3060 Human Resources Training & Development
MGMT4040 Contemporary Management

International Business

IBUS2002 International Business
IBUS2030 Foreign Area Studies
IBUS2040 International Culture and Protocol
IBUS3050 Export Procedures & Practices

Marketing Management

MRKT1002 Consumer Behavior
MRKT2020 Business-to-Business Marketing
MRKT3005 Brand Marketing
MRKT4001 Strategic Marketing
MRKT4030 International Marketing

* Prerequisites must be satisfied before selecting courses. See your academic advisor for guidance. Also, if a course is required in your program you must make another choice to effectively complete your concentration.

Students in the bachelor of science degree program in Management may choose from several out-of-the-classroom learning and work experiences, including Summer Abroad, International Co-op or Summer Work Abroad, in addition to opportunities available at the Business Center. Programs are designed to include work, learning and travel to expose students to various economies, governments, organizations and corporate cultures.

Students who wish to complete the program requirements at the Business Center will be involved in projects and work from local government agencies, merchants and individuals needing business plans, advertising and promotions, marketing and financial information and assistance. Students completing the International Business Experience and Global Management Career Focus receive college credit or they may choose to complete three additional business-related courses.

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
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1002	A Survey of College Mathematics	4.5
MATH2001	Statistics	4.5
PSYC2001	General Psychology	4.5
Science	One science course from the following: SCI1015 or SCI3010	4.5

Total Credits **98.5**

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

FOUR-YEAR OPTIONS:

- Management (see next page)
- Marketing (see 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 (see Page 64) or Management (see previous page) **98.5**

Third and fourth years:

MAJOR COURSES		CREDITS
ACCT3023	Managerial Accounting	4.5
IBUS4099	International Business Experience*	13.5
LAW3002	The Legal Environment of Business II	4.5
MGMT3030	Managerial Technology	4.5
MGMT3040	Process and Quality Management	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5
MGMT4089	Management Career Focus	13.5
Business	Three courses selected from the concentration listed on Page 78	13.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
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GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking	
	OR	4.5
PHIL3040	Ethics of Business Leadership	
SOC2001	Sociology I	4.5
History	One course from the following: HIST2001, HIST2002, HIST4020	4.5

FREE ELECTIVE

One course selected from offerings within the University **4.5**

Total Credits **95.5**

Four-Year Credit Total **194.0**

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

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

MANAGEMENT

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

First two years:

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

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting	4.5
IBUS4099 International Business Experience**	13.5
MGMT2001 Human Resources Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT2030 Service & Production Operations Management	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4089 Management Career Focus (or prerequisite courses)***	13.5
Business Concentr. Three courses selected from the concentrations listed on Page 78	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	
OR	4.5
PHIL3040 Ethics of Business Leadership	
SOC2001 Sociology I	4.5
History One course from the following: HIST2001, HIST2002, HIST4020	4.5

Total Credits 95.5

Four-Year Credit Total 194.0–195.5

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

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

*** Non-management majors may use this to fulfill a combination of management prerequisites and MGM3000/4000-level courses totaling 13.5 credits.

NOTE: 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.

MARKETING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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 in place of one term of college studies.

The bachelor of science degree program in Marketing includes the courses and actual work experiences needed for careers in today's marketing fields. Students learn research methods, advertising and marketing methods, and techniques used in major campaigns and in the introduction of new products and services. Students are required to complete the Marketing Externship or the Business Career Co-op that provide opportunities for students to use acquired skills and knowledge from the classroom in actual business settings. Students may also choose to complete the requirement at the Business Center and gain actual training and work experience by developing marketing, advertising and promotional work for local businesses and government agencies.

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
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1002	A Survey of College Mathematics	4.5
MATH2001	Statistics	4.5
PSYC2001	General Psychology	4.5
Science	One science course from the following: SCI1015 or SCI3010	4.5

Total Credits **98.5**

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

FOUR-YEAR OPTIONS:

- Management (see previous page)
- Marketing (see 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) 98.5

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
IBUS4099 International Business Experience*	13.5

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	
OR	4.5
PHIL3040 Ethics of Business Leadership	
SOC2001 Sociology I	4.5
History One course from the following:	
HIST2001, HIST2002, HIST4020	4.5

FREE ELECTIVE

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

Four-Year Credit Total 194.0

* 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, the School of Technology 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 98.5–102.0

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	
OR	4.5
PHIL3040 Ethics of Business Leadership	
SOC2001 Sociology I	4.5
History One course from the following:	
HIST2001, HIST2002, HIST4020	4.5

FREE ELECTIVE

One course selected from offerings within the University	4.5
--	-----

Total Credits 95.5

Four-Year Credit Total 194.0–197.5

* These associate in science programs include Accounting, Business Administration, Fashion Merchandising and Management. Any course mentioned in this curriculum that has already been taken in the student's associate degree program should be replaced with a career elective.

** 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, the School of Technology or the School of Arts & Sciences to form a concentration.

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

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

RESTAURANT MANAGEMENT

(The Hospitality College)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Restaurant Management associate degree program prepares students for entry-level 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 industry, or may choose to continue their studies in the bachelor's degree programs of Food Service Management, Hospitality Management or International Hotel & Tourism Management*.

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

The Hospitality Management bachelor's degree is broad based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts, cruise lines and other hospitality facilities. It also allows them to pursue a concentration with the option of selecting a co-op in a specific field of study to focus on their career interests.

RESTAURANT 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
FSM2060	Food Preparation Management	9.0
FSM2080	Food Service Operations	4.5
FSM2099	Food Service Management Practicum	13.5
HOSP1001	The Hospitality Field	4.5
HOSP2011	Hospitality Sales & Meeting Management	4.5
HOSP2030	Hospitality Human Resource and Diversity Leadership	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

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

Total Credits **100.5**

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

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

FOUR-YEAR OPTIONS:

- Food Service Management (see Page 72)
- Hospitality Management (see Page 74)
- International Hotel & Tourism Management (Providence campus)

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/event management. 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 Golf Management Concentration provides the basic foundation for students who want to know how to manage and properly

maintain golf courses. Academic courses are ideal for candidates interested in working with public or private golf courses.

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

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

A four-year program leading to the bachelor of science degree in **Sports/Entertainment/Event Management**.

MAJOR COURSES	CREDITS
FSM2026 Food & Beverage Controls	4.5
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5
HOSP3020 Trade Show/Exposition Management	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
SEE1001 Introduction to Sports/Entertainment/Event Management	4.5
SEE2010 Facilities Operations	4.5
SEE2020 Event Management	4.5
SEE2030 The Entertainment Industry	4.5
SEE3010 Ticket Sales and Operations	4.5
SEE3045 Media Relations	4.5
SEE3070 Contemporary Issues in the Sports/Entertainment/Event Industry	4.5
SEE4050 Public Assembly Facility Management	4.5
SEE4060 Sports/Entertainment/Event Management Seminar	4.5
SEE4099 Sports/Entertainment/Event Management Externship	13.5
TRVL3050 Managing Negotiations in the Service Industry	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
ACCT3023 Managerial Accounting	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
MATH1002 A Survey of College Mathematics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SCI3010 Environmental Science	4.5
SOC2001 Sociology I	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

Total Credits 194.0

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

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

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

TRAVEL-TOURISM MANAGEMENT

(The Hospitality College)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Travel-Tourism Management associate degree program introduces the principles and procedures of domestic and international travel. Emphasis is placed on tourism geography, automated travel systems and management skills needed to succeed in the travel industry.

Students participate in a term-long practicum at the University's Florida Campus working at one or more industry partner sites, including travel agencies, international tour operators, the Miami Airport, local convention and visitors bureaus and cruise lines. The culmination of the practicum experience is a familiarization tour to a pre-selected destination. Students research, negotiate and develop this highly anticipated journey.

Upon completion of the program, students have the opportunity to continue their studies in the bachelor's degree programs of Hospitality Management or International Hotel & Tourism Management*, or seek immediate employment in the travel industry.

Term Abroad and/or Summer Abroad programs are strongly recommended for Travel-Tourism Management students continuing on to bachelor's degree programs.

The Hospitality Management bachelor's degree is broad based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts, cruise lines and other hospitality facilities. It also allows them to pursue a concentration with the option of selecting a co-op in a specific field of study to focus on their career interests.

* Offered at the Providence Campus only.

Please refer to the Providence Catalog for admission criteria for this program.

TRAVEL-TOURISM MANAGEMENT

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

MAJOR COURSES	CREDITS
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5
TRVL1001 Introduction to Travel-Tourism	4.5
TRVL1010 Destination Geography I	4.5
TRVL1011 Destination Geography II	4.5
TRVL1025 Travel Service Management	4.5
TRVL1035 Travel Information Systems	4.5
TRVL2040 Travel Sales Management	4.5
TRVL2099 Travel Center Practicum	13.5

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
LAW2001 The Legal Environment of Business I	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
SPAN1001 Conversational Spanish I	4.5

Total Credits **98.5**

NOTES: Students wishing to enter the International Hotel & Tourism Management or Hospitality Management bachelor's degree should substitute ACCT1012 for ACCT1022.

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

FOUR-YEAR OPTIONS:

- Hospitality Management (see Page 74)
- International Hotel & Tourism Management (Providence Campus)
- Global Tourism Management (Providence Campus)

CONCENTRATIONS

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

Declaring Your Concentration

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

COLLEGE OF BUSINESS

HUMAN RESOURCES MANAGEMENT

COURSES	CREDITS
MGMT3050 Compensation & Benefits Management	4.5
MGMT3060 Human Resources Training & Development	4.5
MGMT4040 Contemporary Management	4.5
Total Credits	13.5

INTERNATIONAL BUSINESS

Choose any three of the following courses.

COURSES	CREDITS
IBUS2002 International Business	4.5
IBUS2030 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
IBUS3050 Export Procedures & Practices	4.5
Total Credits	13.5

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
Total Credits	13.5

THE HOSPITALITY COLLEGE

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

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.

CRUISE LINE MANAGEMENT

COURSES	CREDITS
TRVL3080 Dynamics of the Cruise Industry	4.5
TRVL3081 Cruise Operations	4.5
TRVL3082 Cruise Marketing and Sales	4.5
Total Credits	13.5

FOOD & BEVERAGE MANAGEMENT

COURSES	CREDITS
FSM3010 Beverage Service Management*	4.5
Choose two of the following:	
FSM2040 Guest Service Systems	4.5
FSM3012 Advanced Menu Analysis	4.5
FSM3020 Dining Service Management	4.5
FSM3050 Beverage Appreciation	4.5
FSM4040 Contract Food Service Management	4.5
HOSP3060 Private Club Management	4.5

Total Credits **13.5**

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

GOLF MANAGEMENT

COURSES	CREDITS
SEE3080 Golf Operations Management	4.5
SEE3085 Turfgrass Management	4.5
Choose one of the following:	
HOSP3060 Private Club Management	4.5
SEE3090 Golf Course Design and Construction	4.5

Total Credits **13.5**

INTERNATIONAL HOSPITALITY OPERATIONS MANAGEMENT

COURSES	CREDITS
HOSP2050 International Tour and Hotel Operations*	9.0
Choose one of the following:	
HOSP4020 Cultural Diversity Management	4.5
IBUS2030 Foreign Area Studies	4.5
IBUS2040** International Culture and Protocol	4.5
IHTV3010 International Hospitality Management	4.5
TRVL3030 International Policies of Tourism	4.5

Total Credits **13.5**

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

** IBUS2040 is the only course offered at the North Miami Campus. All other selections would need to be completed during the term abroad program.

SALES, MEETING & EVENT MANAGEMENT

COURSES	CREDITS
HOSP3020 Trade Show/Exposition Management	4.5
Choose two of the following:	
HOSP2011 Hospitality Sales & Meeting Management	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 e-Commerce	4.5
SEE2020 Event Management	4.5
SEE2030 The Entertainment Industry	4.5
SEE3045 Media Relations	4.5
TRVL3050 Managing Negotiations in the Service Industry	4.5

Total Credits **13.5**

SPORTS MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
LIT3040 Sports in Literature	4.5
SEE2015 Leadership in Recreation/Leisure Settings	4.5
SEE3030 Athletic Coaching and Administration	4.5
SEE4020 Sports & Entertainment Marketing	4.5

Total Credits **13.5**

SCHOOL OF ARTS & SCIENCES

APPLIED MATHEMATICS

Choose any three of the following courses, only one of which may be a required course in your major.

COURSES	CREDITS
MATH1002 A Survey of College Mathematics	4.5
MATH1020 College Algebra	4.5
MATH1930 Quantitative Analysis I	4.5
MATH2001 Statistics	4.5

Total Credits **13.5**

LEADERSHIP STUDIES

Choose any three of the following courses.

COURSES		CREDITS
FSM3035	Executive Chef Supervisory Development*	4.5
LEAD2001	Foundations of Leadership Studies OR	4.5
LEAD2901	Honors Foundation of Leadership Studies	4.5
LEAD2010	Special Topics in Leadership	4.5
PHIL3040	Ethics of Business Leadership	4.5
SEE2015	Leadership in Recreation/ Leisure Settings	4.5

Total Credits **13.5**

*FSM3035 is available only to bachelor's degree candidates from the College of Culinary Arts.

LITERATURE

Choose any three of the following courses.

COURSES		CREDITS
ENG1001	An Introduction to Literary Genres	4.5
LIT3015	Food in Film and Literature	4.5
LIT3020	Studies in the Short Story	4.5
LIT3040	Sports in Literature	4.5
LIT4010	Science Fiction	4.5

Total Credits **13.5**

PSYCHOLOGY

Choose any three of the following courses.

COURSES		CREDITS
PSYC2001	General Psychology	4.5
PSYC2002	Abnormal Psychology	4.5
PSYC2010	Personality	4.5
PSYC3001	Social Psychology	4.5

Total Credits **13.5**

Technical Standards

COLLEGE OF CULINARY ARTS

To participate in any program in the College of Culinary Arts, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate in person with co-workers and guests
- attend and participate in laboratory and production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares and utensils
- lift and transport trays with hot and cold plated foods, small wares, and other items, and serve and clear tables where guests are seated
- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- use commercial cleaning and sanitizing equipment and materials

The foregoing technical standards are essential to all programs of instruction in the College of Culinary Arts and also reflect industry requirements and standards.

THE HOSPITALITY COLLEGE

Sports/Entertainment/Event Management

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate with fellow workers and customers in person and by telephone
- input data into and retrieve data from a computer
- lift, transport, and use program-related equipment and apparatus, including, where applicable, sporting, gaming, and recreational equipment, or convention services apparatus such as furniture, displays and drapage

Travel/Tourism Management

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate with fellow workers and customers in person and by telephone
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines
- handle luggage, ground transportation and hotel accommodations, and access tour sites with available on-site accommodations

All Other Hospitality Programs

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate with fellow workers, guests and customers in person and by telephone
- attend and participate in both day and night shift (including third shift) classes
- input data into and retrieve data from a computer
- lift, transport and set up moveable hotel furniture, serving equipment and cleaning equipment, and safely and effectively operate or use such items in the preparation, utilization and maintenance of hotel or institutional facilities
- attend and participate in laboratory and food production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares and utensils
- lift and transport trays with hot and cold plated foods, small wares and other items, and serve and clear tables where guests are seated
- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- perform commercial or institutional house-keeping tasks (such as bedmaking) and use commercial cleaning and sanitizing equipment and materials

The foregoing technical standards are essential to the programs of instruction in The Hospitality College and also reflect industry requirements and standards.

Course Descriptions

GUIDE TO THE ALPHA-NUMERIC COURSE NUMBERING SYSTEM

Alphabetic

Code Discipline

Alan Shawn Feinstein Graduate School

EVNT Event Leadership
 GRAD Graduate Studies
 TOUR Tourism Planning

Career Development

CAR Career Management

College of Business

ACCT Accounting
 ADVC Advertising Communications
 BUS Business
 ECON Economics
 ENTR Entrepreneurship
 EQN Equine
 FISV Financial Services Management
 IBUS International Business
 LAW Law
 MGMT Management
 MRKT Marketing
 RTL Retail
 SEC Secretarial

College of Culinary Arts

BPA Baking & Pastry Arts
 CUL Culinary Arts
 NUTR Culinary Nutrition

The Hospitality College

FSM Food Service Management
 HOSP Hospitality Management
 IHTV International Hotel & Tourism
 REC Recreation/Leisure Studies
 SEE Sports/Entertainment/Event Management
 THRP Therapeutic Recreation
 TRVL Travel/Tourism

School of Arts & Sciences

ART Art
 ENG English
 ESL English Language Institute
 FREN French
 GER German
 HIST History
 LEAD Leadership Studies
 LIT Literature
 MATH Mathematics
 PHIL Philosophy
 PSCI Political Science
 PSYC Psychology
 REL Religion
 RSCH Research
 SCI Science
 SOC Sociology
 SPAN Spanish
 SVL Service Learning

Alphabetic

Code Discipline (continued)

School of Education

CFS Consumer and Family Studies
 EDUC Education
 SPED Special Education

School of Technology

CAD Computerized Drafting
 CGRA Computer Graphics
 CSIS Computer Science
 ENGN Engineering
 FIT Foundations in Technology
 ITEC Information Technology
 TECX Technology Experiential Education

Other

ABRD Academic International Programs
 PHYS Physical Education
 PSKL Performance Skill Test

Numeric Values

0001–0999 Non-credit and/or institutional credit courses
 1000–1999 Introductory courses
 2000–3999 Intermediate courses
 4000–4999 Advanced courses
 5000–6999 Graduate courses
 7000–9999 Doctoral courses

First Digit

1 Freshman level
 2 Sophomore level
 3 Junior level
 4 Senior level
 5–6 Graduate level
 7–9 Doctoral level

Miscellaneous

CS Denotes a career sampler course
 GS Denotes a general studies course outside of the School of Arts & Sciences
 H Denotes an honors course
 HO Denotes an honors-option course
 PT Denotes a course in which performance transcript skills are measured
 SL Denotes a possible service learning module
 WI Denotes a writing-intensive course

Career Development

CAREER MANAGEMENT

CAR0005 CAREER PLANNING

This is the second course in a series of three career management courses that students will participate in at the University. Students will further enhance their knowledge of career management topics such as career planning strategies, industry/segment exploration, experiential education options, job search techniques and skill development. Students will continue to use the Best Fit Career Management System as a resource and guide as they explore their options and work toward Best Fit Employment. Prerequisite: CAR1003. Quarter Credit Hours 0.5

CAR0010 CAREER MANAGEMENT CAPSTONE

This is the final in a series of three career management courses which focuses on preparing students in making the transition from college to career. Students continue to learn ways to enhance and customize their job search materials (resume, cover letter, portfolio and thank you letters) in order to market themselves effectively to employers. Various job search strategies and interview techniques are reinforced as the student continues to work toward achieving Best Fit Employment. Other topics include evaluating employment offers, personal financial management strategies, the benefits of graduate school and the services provided by the Career Development & Alumni Relations Office. Prerequisite: CAR0005. (PT) Quarter Credit Hours 1.0

CAR1003 INTRODUCTION TO CAREER MANAGEMENT

This is the first in a series of three career management courses that students will participate in at the University. Students will be introduced to various career management topics to help form a solid foundation for their success at the University and beyond. Emphasis is placed on self assessment, establishing individual career goals, identifying/researching career paths, developing self-marketing documents and building credentials in 10 major success categories. Students learn how to effectively maximize their use of the Best Fit Career Management System in finding Best Fit Employment. (PT) Quarter Credit Hours 1.5

College of Business

ACCOUNTING

ACCT1001 PRINCIPLES OF ACCOUNTING I AND LAB

Accounting I is designed to acquaint students with the nature and purpose of accounting. Students are introduced to the accounting cycle, where they identify, record and summarize accounting data, including the preparation of financial statements. Also included in the course is accounting systems design as it pertains to cash, accounts receivables and inventories. Corequisite: FIT1020. (HO) Quarter Credit Hours 5.5

ACCT1002 PRINCIPLES OF ACCOUNTING II AND LAB

Students are exposed to basic accounting procedures in the areas of fixed assets, partnerships, corporations, payroll, systems and controls, accounting principles and preparation of the statement of cash flows and

statement of cost of goods manufactured. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021; corequisite: FIT1020. (HO) Quarter Credit Hours 5.5

ACCT1005 THE ACCOUNTING FIELD

This introductory course provides an overview of the accounting field including its history and evolution. Emphasis is placed on national and international regulatory groups, government agencies, accounting organizations and professional certifications. Legal and ethical requirements are presented. The components of an annual report, accounting information systems and business organizational structures of for-profit and not-for-profit organizations are discussed. Quarter Credit Hours 4.5

ACCT1011 HOSPITALITY ACCOUNTING I AND LAB

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents and special journals, inventories, adjusting entries, financial statements and the closing process. The student will learn the accounting cycle for proprietorship and corporate forms of business. Quarter Credit Hours 5.5

ACCT1012 HOSPITALITY ACCOUNTING II AND LAB

This course is based on the Uniform System of Accounts as approved by the American Hotel & Motel Association. Comprehensive coverage is given to revenue and expense accounting, the periodic inventory method, preparation of departmental and corporate financial statements for a hotel, ratio analysis, accounting for intangible assets, and selective topics in property and equipment accounting and hospitality payroll. Prerequisite: ACCT1011 or ACCT1001 or ACCT2021. 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: ACCT1011 or ACCT1001 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. (PT) Quarter Credit Hours 4.5

ACCT2021 INTERMEDIATE ACCOUNTING I

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

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

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

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

The study of federal tax laws pertaining to partnerships, corporations, estates and trusts. 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

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, ACCT1002 or ACCT1022.
Quarter Credit Hours 4.5

ACCT3025 HOSPITALITY FINANCIAL MANAGEMENT AND LAB

This course presents how accounting information is used by management to analyze and measure the efficiency and profitability of a hospitality business. The course emphasizes the managerial uses of accounting data in decision making, preparation of budgets and variance analysis, relevant cost analysis, regression analysis and cost-volume-profit relationships. Prerequisite: ACCT1002 or ACCT1012.
Quarter Credit Hours 5.5

ACCT3030 NOT-FOR-PROFIT ACCOUNTING

This course introduces students to the accounting procedures of local and state governments. It also introduces students to the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The Single Audit Act (OMB Circular A-133), government

auditing standards (the "yellow book") and the preparation of federal form 990 are also studied. Prerequisite: ACCT2023.
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. (PT)
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

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

BUSINESS

BUS4089 EXPERIENTIAL EDUCATION

This course refers to the many choices that students have to experience the world of business firsthand. Generally students may use credits allocated to this course to satisfy requirements of co-ops, terms abroad, internships or practicum. Counseling with an academic advisor is suggested before considering this course. Prerequisite: Permission of academic advisor.

Quarter Credit Hours 13.5

COOPERATIVE EDUCATION

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

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point

average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 credits of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.

Quarter Credit Hours (in parentheses):

BUS4096 Business Career Co-op (9.0)

BUS4099 Business Career Co-op (13.5)

ECONOMICS

ECON1001 MACROECONOMICS

This course is designated as the first of two courses serving as an introduction to economics. It is a survey course covering the foundations of economics and focusing on macroeconomic concepts and issues such as the features and goals of capitalism, the market system, national income, business cycles, macroeconomic theories, and monetary and fiscal policy. (GS)

Quarter Credit Hours 4.5

ECON1901 HONORS ECONOMICS

This course is designed to provide an overview of both macroeconomics and microeconomic concepts. Topics such as the economizing problem, the household, business, and government sectors, the national income, banking systems, and current macroeconomic problems are examined. Course content also analyzes product and resource markets, costs of production and market models, and international economic issues. (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 or ECON1901. (GS)

Quarter Credit Hours 4.5

ECON3040 MONEY & BANKING

The purpose of this course is to provide the student with a knowledge of the nature and functions of money and credit and how the banking system operates to regulate and control money and financial institutions.

Prerequisite: ECON1001 or ECON1901.
Quarter Credit Hours 4.5

ECON3050 INTERNATIONAL BANKING & FINANCE

This course is designed to give the student an overview of international banking and finance. Topics covered include the international dimensions of finance, foreign exchange rates, international sources of funds, international banking regulations, and the contrast between European, Asian and American banking. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT) Quarter Credit Hours 4.5

FINANCIAL SERVICES MANAGEMENT

FISV2010 FINANCE

This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT) Quarter Credit Hours 4.5

FISV2020 INTRODUCTION TO FINANCIAL INSTITUTIONS

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

INTERNATIONAL BUSINESS

IBUS1001 FOUNDATIONS OF BUSINESS

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

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. (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 or ECON1901. 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 or ECON1901. (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

IBUS4099 INTERNATIONAL BUSINESS EXPERIENCE

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

Eligible students are expected to apply for Summer Term Abroad (TA4089), Co-op (BUS4089) or Summer Work Abroad Program (BUS4086). Those not qualified will take three additional career electives from the College of Business or the School of Technology or the School of Arts & Sciences to form a concentration. 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

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. (HO) Quarter Credit Hours 4.5

LAW2010 HOSPITALITY LAW

This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include: sources of law, court systems, jurisdiction, contracts, negligence, the innkeeper-guest relationship, and liability arising from the service of food and alcoholic beverages.

Quarter Credit Hours 4.5

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: SO2001. (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. Prerequisite: 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

LAW3080 CYBERLAW

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

Quarter Credit Hours 4.5

LAW3392 CRIMINAL JUSTICE EXTERNSHIP III

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 39–40 hours per week at the approved site. Prerequisite: Junior status.

Quarter Credit Hours 13.5

LAW4033 TERRORISM

This course is a study of terrorism from its earliest history into the post-Sept 11 21st century. It examines religious and political motivations for terrorism as well as the rationalization for such activity. It looks at the networking of nations, states and organizations in the acquisition of goods and finances to fund terrorist organizations. The course also looks at weapons of mass destruction, security measures and counterterrorism. Prerequisite: Junior status.

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. (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 course is a general survey of management that focuses on planning, organizing and controlling. At the end of this course, the student should demonstrate an awareness and insight into the various aspects of management.

Quarter Credit Hours 4.5

MGMT2001 HUMAN RESOURCE MANAGEMENT

This course is the study of personnel management in organizations. The student learns basic functions of procuring, developing, maintaining and utilizing a labor force to meet the entry-level requirements for employment in personnel work. The course supplies students with an understanding of the personnel department. (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. (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. (PT) Quarter Credit Hours 4.5

MGMT3030 MANAGERIAL TECHNOLOGY

This course surveys the relationship of technology to the managerial process. Topics include computer and communications systems, information systems, decision support systems and expert systems. The students will be required to show their understanding of these technologies. Students will also be exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises. Prerequisite: ENTR1001 or MGMT1001. Quarter Credit Hours 4.5

MGMT3040 PROCESS AND QUALITY MANAGEMENT

The course thoroughly examines the concept of quality and the tactical approaches used to manage quality improvement efforts in organizations. Students are exposed to theoretical and practical issues to prepare them for quality process management. Prerequisites: MGMT2030, MATH2001. (PT) Quarter Credit Hours 4.5

MGMT3050 COMPENSATION AND BENEFIT MANAGEMENT

This course studies all aspects of compensation. Topics include the pay model, determining consistency, job analysis, skill-based structures, external competitiveness, designing pay levels, pay for performance, performance appraisals, employee benefits and the government's regulatory role. Linkage of compensation strategies to recruiting is also investigated. Prerequisite: MGMT2001. (PT) Quarter Credit Hours 4.5

MGMT3060 HUMAN RESOURCES TRAINING & DEVELOPMENT

This course exposes students to training and development in a global, competitive environment. The course covers how to use employee talents effectively through new work designs (such as work teams), new technologies (such as computer-assisted manufacturing systems), and the latest "hot topics" in the training area. Prerequisite: MGMT2001. (PT) Quarter Credit Hours 4.5

MGMT4020 STRATEGIC MANAGEMENT

This Department of Management 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: ACCT 3020 or ACCT3023. (PT) Quarter Credit Hours 4.5

MGMT4030 SENIOR MANAGEMENT SEMINAR

This final Department of Management 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. (PT) Quarter Credit Hours 4.5

MGMT4040 CONTEMPORARY MANAGEMENT

This advanced course applies both behavioral science and management techniques to foster and increase productivity, quality and job satisfaction. Practical skill exercises, case studies and site visits enhance learning.

Contemporary Management intentionally does not duplicate the theoretical and conceptual background contained in earlier courses, such as MGMT2020. Prerequisite: Senior status. (PT) Quarter Credit Hours 4.5

MGMT4050 OPERATIONS MANAGEMENT STRATEGY

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

MGMT4089 MANAGEMENT CAREER FOCUS

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

MARKETING

MRKT1001 PRINCIPLES OF MARKETING

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

MRKT1002 CONSUMER BEHAVIOR

The purpose of this course is to introduce the student to the various facets of consumer behavior, including the decision making process, problems, needs and goals, the consumer's search for information, and the evaluation of the purchase decision. Prerequisite: MRKT1001 or HOSP3050. (WI) Quarter Credit Hours 4.5

MRKT1011 PRINCIPLES OF PROFESSIONAL SELLING

This course is a hybrid of theory and training. Students learn about buying processes and personalities, and how to target, prospect, approach and interview customers in order to determine unmet needs and potential opportunities. Consultative selling replaces the outdated transactional approach to selling. Students learn through role-plays and skills-based training to build relationships with customers and other business partners in a relationship-oriented world. (PT) Quarter Credit Hours 4.5

MRKT2020 BUSINESS-TO-BUSINESS MARKETING

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

MRKT3040 E-COMMERCE

This course focuses on the development and management of electronic marketing strategies through interactive media and on-line channel networks. Emphasis will be placed on three distinct classes of electronic commerce applications: business-to-consumer, business-to-business, and intra-organizational. Prerequisite: MRKT1001 or HOSP3050. (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, 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 or HOSP3050, 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. To be eligible, students must maintain a 2.0 grade point average and maintain a clean record of behavior as defined by the Student Code of Conduct. Prerequisite: 120 quarter credits completed. Quarter Credit Hours 9.0

RETAIL

RTL1005 RETAILING

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

RTL1010 TEXTILES

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

RTL1020 THE BUSINESS OF FASHION

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

RTL1050 VISUAL MERCHANDISING

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

RTL2063 RETAIL INDUSTRY SEMINAR

This course is offered in three components. One component is devoted to the mathematics of merchandising with its ramifications and effects on profitability and terms of sale. The second component is presented in seminar and case study format where students explore the importance of decision making and its effects at all levels of the retail industry. Students are encouraged to examine personal and professional goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and

begin planning career opportunities for the future. The third component is a community service learning experiential component that provides students with an opportunity to use skills acquired in their academic programs while working in local public service. Prerequisites: RTL1005, RTL1020. (PT) (WI)
Quarter Credit Hours 4.5

RTL2099 RETAIL EXTERNSHIP

This course integrates the knowledge students have gained through academic classes with the attitudes and skills needed to apply the theory in the retail environment. Students will gain academic credit, develop professional skills, build a resumé and create portfolio items while serving in a paid or unpaid employment situation. Students will work a minimum of 270 hours per term on a schedule established by the employer, the student and the academic advisor. Prerequisite: RTL1005.
Quarter Credit Hours 9.0

College of Culinary Arts

BAKING & PASTRY ARTS

BPA1100 INTRODUCTION TO BREAD & ROLLS

The student is introduced to the techniques in preparation of assorted breads: quick breads, yeast-raised laminated doughs and enriched doughs for the bakeshop. The student is also introduced to formulation and calculating baker's mathematics, the basic techniques for producing straight doughs, and breads with preferments. The use of baking equipment, scaling, shaping techniques, inventory control and sanitation are covered.
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 cake designs as well as contemporary cake decorating techniques. To complement these items, students are shown the diversity of mousses and how they are utilized in the

industry. The last section will introduce the student to making marzipan showpieces. Prerequisites: BPA1400 and sophomore status. (PT)
Quarter Credit Hours 7.5

BPA2200 CHOCOLATE AND SUGAR ARTISTRY & SHOWPIECES

During this course, students will practice, using several methods, the proper chocolate tempering procedure. Hand-dipped and molded chocolate candies (pralines) will be produced, utilizing a variety of different chocolates, fillings, manufacturing and decorating techniques. Students will design and create centerpieces and showpieces using mediums such as: chocolate, pastillage, royal icing, and poured and pulled sugar. Prerequisite: Sophomore status.
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 Professional Associate Certification (FDRP) 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 will include basic breads and rolls, starting with mixing, proofing and proper baking temperatures,

laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course.

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, coffee and tea. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student becoming certified in an industry recognized alcohol training intervention procedures program. (PT)

Quarter Credit Hours 3.0

CUL1375 NUTRITION AND SENSORY ANALYSIS

Students are introduced to the cooking techniques of steaming and poaching. Lecture, demonstration and production revolve around nutritional analysis of menus and recipes, and the sensory properties of food. The focus is on production of flavorful and nutritionally balanced entrées, vegetables and grains. (HO) (PT)

Quarter Credit Hours 3.0

CUL1385 FUNDAMENTALS OF FOOD SERVICE PRODUCTION

Students are introduced to cooking techniques of baking, sautéing and shallow frying. Lecture, demonstration and production focuses on fats, oils, seasonings, flavoring and plate presentation. (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

CUL2215 GARDE MANGER

Students will be introduced to modern and traditional techniques in the preparation of cold entrées, pâtés, terrines, galantines, chaud-froid and ice carving. Students plan, organize and set up buffets. This course also concentrates on the practical techniques of platter design and presentations. Prerequisite: Sophomore status.

Quarter Credit Hours 3.0

CUL2225 CLASSICAL FRENCH CUISINE

Students are introduced to the preparation of Cuisine Classique. Techniques learned in freshman culinary classes are applied and refined. Emphasis is placed on French menu terminology, techniques and sauces.

Prerequisite: Sophomore status. (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, sophomore status.

Quarter Credit Hours 3.0

CUL2245 INTERNATIONAL CUISINE

This course reinforces the techniques of grilling, deep-frying/shallow-frying, stir-frying, simmering, braising/stewing and steaming through the menu production of foods from around the world. The cuisines of China, Japan, Korea, Thailand, Vietnam, Philippines, India, Malaysia, Pakistan, the Middle East, Northern Africa, Greece, Turkey, Italy, Spain, Portugal, the Caribbean, Central America and South America are explored. Prerequisite: Sophomore status. (HO)

Quarter Credit Hours 3.0

CUL2255 ADVANCED PATISSERIE/DESSERT

Emphasis will be placed on the production of creams, ice creams, sorbets, mousse, chocolate, strudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured. Prerequisite: CUL1345. Prerequisite: Sophomore status. (HO)

Quarter Credit Hours 3.0

CUL2276 CULINARY ARTS INTERNSHIP

Culinary Arts Internship provides students with a "hands-on" learning experience in preparing and serving food and beverages at the University's state-of-the-art internship facilities. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

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. Students must have a minimum GPA of 2.75 to participate in coop. Academic credit is awarded for this "hands-on" experience. Prerequisite: Completion of all freshman level coursework. Quarter Credit Hours 15.0

CUL3055 AMERICAN CUISINE: TODAY

Students engage in research and discussion of American regional cuisines. Class activities include discussions of indigenous and emigrant cultures, geographical implications, ingredients, religion, and cooking techniques and their influence on cooking and dining as they occurred during the development of America. Prerequisite: Senior status. (PT) Quarter Credit Hours 3.0.

CUL3065 ADVANCED BUFFET CATERING

Students work collaboratively to plan and create high quality buffets. Production planning and management budgeting, and technical accuracy are the basis of this course. Prerequisite: Junior status. Quarter Credit Hours 3.0

CUL3075 A LA CARTE RESTAURANT: EUROPE

Students are guided through planning and producing menu items in an a la carte setting. Emphasis is placed on traditional and contemporary European dishes. Sales forecasting, speed and accuracy of production, plate presentation, communication and efficient service are key elements of study. Prerequisite: Junior status. Quarter Credit Hours 3.0

CUL3085 SPECIAL FUNCTION OPERATIONS

This course will guide the student in the principles of contracting, management, direction, presentation, service and evaluation of a special function. Students will analyze both case studies and their own special functions. Prerequisite: Junior status. (PT) Quarter Credit Hours 3.0

CUL3090 OENOLOGY

This course provides a comprehensive study of wines. Emphasis will be placed on the major wine producing regions of the world, focusing on classic Old World models and New World interpretations. Daily wine tastings incorporate structured analysis leading the student to identify regional and varietal organoleptic differences in wines. Tastings will incorporate discussions on the pairing of food and wine. Students will taste and analyze the classic styles of artisan cheeses from Europe and the U.S. Prerequisite: Junior status. (PT) Quarter Credit Hours 3.0

CUL3095 DESIGNING CONTEMPORARY PLATED DESSERTS

In this course, the student will apply knowledge of fundamental preparation, plating techniques, and standard practice in both production and presentation of plated desserts. Emphasis is placed on development of a flavor palette using both sweet and savory spices, herbs and cooking techniques. Prerequisite: Junior status. (HO) Quarter Credit Hours 3.0

CUL4055 FOODS OF THE WORLD

Students will research and produce menus representative of the cuisines of the Caribbean, Mexico, South America, Africa and the Middle East. Discussion will include

the diffusion of such cuisines in contemporary cooking and the historical influence of these cultures.

Prerequisite: Senior status. (PT)

Quarter Credit Hours 3.0

CUL4065 FOODS OF ASIA AND THE ORIENT

The student will explore the planning and preparation of advanced menus reflecting influences from the countries of Asia. In an a la carte setting, this class provides students with a solid understanding of Asian food culture, cooking techniques, ingredients and dining styles. Emphasis will be placed on the cuisines of China, Vietnam, Thailand, Malaysia, Korea, Japan and the Philippines. Prerequisite: Senior status. Quarter Credit Hours 3.0.

CUL4075 FOOD SERVICE TECHNOLOGY & DESIGN

This course will provide the student with the opportunity to work with and explore a variety of food service technologies. Cost analysis of various equipment and energy sources is conducted in a research setting. Proper planning, layout and design of food service production facilities will be discussed. Prerequisite: Senior status. Quarter Credit Hours 3.0

CUL4085 DINING SERVICE SUPERVISION

The course is designed to instruct students in dining room supervision in a la carte and banquet environments. The principles of dining room representation, organization, leadership and cost controls will be analyzed and implemented. Students will develop and evaluate performance standards, and implement cost controls in a supervisory mode. Prerequisite: Senior status. Quarter Credit Hours 3.0

CUL4099 ADVANCED CULINARY ARTS CAREER COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse domestic and international industry work settings. Students will apply their theoretical and practical knowledge under the supervision of an executive chef. 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 junior level coursework. Quarter Credit Hours 15.0

The Hospitality College

COOPERATIVE EDUCATION

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

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 credits of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.

Quarter Credit Hours (in parentheses):

HOSP4096 Hospitality Career Co-op (9.0)
HOSP4099 Hospitality Career Co-op (13.5)

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

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 introduces students to standard operating procedures used in the food service industry. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen equipment and products.
Corequisite: FSM1060.
Quarter Credit Hours 4.5

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

FSM2026 FOOD & BEVERAGE CONTROLS

This introductory course is designed to introduce the student to standards and procedures that increase the profitability of food and beverage operations in any industry setting through controlling cost and maximizing sales. Emphasis is placed on the operating cycle of control, forecasting and budgeting. Prerequisite: MATH1002 or higher. (PT)
Quarter Credit Hours 4.5

FSM2040 GUEST SERVICE SYSTEMS

This introductory course is a study of guest services within the hospitality industry. Emphasis is placed on development of service standards, staffing requirements, merchandising and fiscal accountability. Students will take the Training for Intervention Procedures (T.I.P.S.) certification examination as part of this course. Obtaining T.I.P.S. certification is required in order to graduate. Prerequisites: FSM1001 or HOSP1001 or SEE1001 or TRVL1001.
Quarter Credit Hours 4.5

FSM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROLS

This is a course designed to acquaint the student with the various segments of the food service industry, the understanding of how a professional menu is developed, the major areas of cost and sales, and the control needs within each of these areas. Emphasis is placed upon budgeting and computer assisted control.
Prerequisite: MATH0001 or placement.
Quarter Credit Hours 4.5

FSM2050 PERSONALIZED NUTRITION MANAGEMENT

This course will emphasize the principles of nutrition, the six basic nutrients and related health concepts. Various eating behaviors, recommended dietary intakes, and tools for diet planning will be explored. Students will create an in-depth computerized personalized nutrient profile, which will be self-analyzed for nutritional adequacy.
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 completes 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 develop income statements and use spreadsheets to analyze food and beverage operations.
Prerequisites: ACCT1012, FSM1070.
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 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 teaches 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.
Quarter Credit Hours 4.5

FSM3012 ADVANCED MENU ANALYSIS

This course focuses on researching current market trends and discovering their impact on commercial food service operations. Students analyze the effectiveness of current menu designs to specific operational data. Students also apply basic menu design techniques to enhance classroom assignments. Prerequisite: FSM2026 or FSM2080 or FSM3001.
Quarter Credit Hours 4.5

FSM3020 DINING SERVICE MANAGEMENT

This intermediate course concentrates on the comprehensive study of dining service operations within the food and beverage industry. Emphasis is placed on human resource development, staffing, facility design, internal marketing, and fiscal accountability. Prerequisites: FSM2026, FSM2080.
Quarter Credit Hours 4.5

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.
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

FSM3050 BEVERAGE APPRECIATION

This advanced course will refine the student's knowledge of beverages served in a variety of hospitality operations. Emphasis will be placed on beverage sensory perception and food pairings. Students will develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages will be examined. Prerequisite: FSM3010 or taken concurrently.
Quarter Credit Hours 4.5

FSM3070 CONTEMPORARY ISSUES IN THE FOOD SERVICE INDUSTRY

This upper-level course focuses on the current issues

impacting the food service industry. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics change on a term-by-term basis. Prerequisite: 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

An upper-level capstone course which will combine a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students will further enhance these skills in a small quantity food service setting in which they have full control over the food service operation. Prerequisites: FSM2080 and senior status. (PT)
Quarter Credit Hours 9.0

FSM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisites: FSM2099 or FSM3001, senior status. (PT)
Quarter Credit Hours 4.5

HOSPITALITY MANAGEMENT

HOSP1001 THE HOSPITALITY FIELD

This course is an introduction to the various segments within the hospitality industry (lodging; food service; travel & tourism; and sports, entertainment & event management). The course is intended to prepare the student to apply sound management principles to the challenges encountered within the industry. (CS)
Quarter Credit Hours 4.5

HOSP1010 FRONT OFFICE OPERATIONS

This course familiarizes students with the front office department of the hotel. Emphasis is placed on: guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. The student will focus on all aspects of the unique relationship between the front office and other departments in the hotel. Prerequisite: FSM3001 or HOSP1001 or REC1010 or SEE1001 or TRVL1001.
Quarter Credit Hours 4.5

HOSP1011 HOSPITALITY INFORMATION TECHNOLOGY

This is an introductory course in information systems in the hospitality industry. The "smart classroom" 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: FSM2040 or CUL1325 or SEE2020 or TRVL2040.
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

HOSP2099 HOTEL INTERNSHIP

All students majoring in Hotel Management are required to participate in the Hotel Internship at one of the University's practicum properties. The internship provides an in-depth experience in the lodging and food and beverage departments. Rotational assignments will incorporate both front- and back-of-the-house operations within each department. 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: HOSP2099 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 SEE2020 or TRVL2040.
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

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

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: HOSP1001 or REC1010 or SEE1001 or A.S. degree in Culinary Arts or Baking & Pastry Arts.
Quarter Credit Hours 4.5

HOSP3070 CONTEMPORARY ISSUES IN THE HOTEL/RESTAURANT INDUSTRY

This upper-level course focuses on the current issues impacting hospitality management. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics may change on a term-by-term basis. Prerequisite: HOSP2099.
Quarter Credit Hours 4.5

HOSP4020 CULTURAL DIVERSITY MANAGEMENT

This upper-level course is designed to assist students in understanding the issues related to American multicultural management in the workplace through the utilization of a conceptual framework and the use of appropriate management techniques. A directed work project may be incorporated into this course. Prerequisite: SOC2001.
Quarter Credit Hours 4.5

HOSP4060 HOSPITALITY MANAGEMENT SEMINAR

This is a senior-level capstone course designed to give students insight into hospitality strategy. Using a variety of teaching methods including the case study approach, realism is introduced into the classroom improving the critical thinking and decision-making ability of the student. The course is also designed to integrate appropriate computer-based simulation and application programs into management theory. A directed work project may be incorporated into this course. Prerequisites: ACCT3025, HOSP3050.
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

SEE1011 GOLF FUNDAMENTALS I: THE BASICS OF THE SHORT GAME

This course provides students with the opportunity to develop his/her personal golf game through a combination of classroom learning and course/learning centered play. Emphasis is on the fundamentals of the short game, including basic skills, analysis and etiquette.

Quarter Credit Hours 1.5

SEE1012 GOLF FUNDAMENTALS II: CHIPPING AND PUTTING

This course provides students with the opportunity to develop his/her personal golf game through a combination of classroom learning and course/learning centered play. Emphasis is on the fundamentals of chipping and putting.

Quarter Credit Hours 1.5

SEE1013 GOLF FUNDAMENTALS III: TROUBLE SHOTS

This course provides students with the opportunity to develop his/her personal golf game through a combination of classroom learning and course/learning centered play. Emphasis is on the fundamentals of executing trouble shots.

Quarter Credit Hours 1.5

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: FSM3001 or HOSP1001 or REC1010 or SEE1001 or TRVL1001. (PT)

Quarter Credit Hours 4.5

SEE2011 GOLF FUNDAMENTALS IV: SHORT IRON PLAY

This course provides students with the opportunity to develop his/her personal golf game through a combination of classroom learning and course/learning centered play. Emphasis is on the fundamentals of short iron play.

Quarter Credit Hours 1.5

SEE2012 GOLF FUNDAMENTALS V: MIDDLE IRON PLAY

This course provides students with the opportunity to develop his/her personal golf game through a combination of classroom learning and course/learning centered play. Emphasis is on the fundamentals of middle iron play.

Quarter Credit Hours 1.5

SEE2013 GOLF FUNDAMENTALS VI: LONG IRON PLAY

This course provides students with the opportunity to develop his/her personal golf game through a combination of classroom learning and course/learning centered play. Emphasis is on the fundamentals of long iron play.

Quarter Credit Hours 1.5

SEE2015 LEADERSHIP IN RECREATION/LEISURE SETTINGS

This course will explore leadership qualities, styles and group dynamics. Students will examine a selection of program activities and guidelines for presenting and developing them effectively. Focus will be on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing will be discussed.

Quarter Credit Hours 4.5

SEE2020 EVENT MANAGEMENT

This course introduces students to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (PT)

Quarter Credit Hours 4.5

SEE2030 THE ENTERTAINMENT INDUSTRY

This course is designed to provide students core knowledge of the diverse and dynamic entertainment industry. The topics explored through this course include the historical development of the entertainment industry, current trends and industry regulations, theater and the arts, music, cinema, sports entertainment, television, and alternative entertainment. Issues related to industry best practices, effective artist/performer management and entertainment event production will also be discussed. Prerequisite: SEE1001 or HOSP1001 or TRVL1001 or FSM1001 or FSM3001. (PT)

Quarter Credit Hours 4.5

SEE3010 TICKET SALES AND OPERATIONS

This course introduces students to the ticketing operation of a major facility. The course concentrates on the sales, marketing and merchandising of the facilities inventory. Emphasis is placed on day-to-day management procedures and the technology utilized to control this box office inventory. Prerequisites: FSM2026, SEE2010. (PT)

Quarter Credit Hours 4.5

SEE3011 GOLF FUNDAMENTALS VII: FAIRWAY WOODS

This course provides students with the opportunity to develop his/her personal golf game through a combination of classroom learning and course/learning centered play. Emphasis is on the fundamentals of fairway woods play.

Quarter Credit Hours 1.5

SEE3012 GOLF FUNDAMENTALS VIII: DRIVING FOR DISTANCE AND ACCURACY

This course provides students with the opportunity to develop his/her personal golf game through a combination of classroom learning and course/learning centered play. Emphasis is on the fundamentals of driving for distance and accuracy.

Quarter Credit Hours 1.5

SEE3013 GOLF FUNDAMENTALS IX: MANAGING YOUR GAME

This course provides students with the opportunity to develop his/her personal golf game through a combination of classroom learning and course/learning centered play. Emphasis is on the fundamentals of managing your golf game.

Quarter Credit Hours 1.5

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

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. Quarter Credit Hours 4.5

SEE3070 CONTEMPORARY ISSUES IN THE SPORTS/ENTERTAINMENT/EVENT INDUSTRY

This course identifies current trends and issues, and examines how they affect the management and operation of sports/entertainment/event entities. Students focus their study on the interdependence of sports, entertainment and events within the hospitality industry as a whole. Prerequisites: SEE2010, SEE2020, SEE2030. Quarter Credit Hours 4.5

SEE3080 GOLF OPERATIONS MANAGEMENT

This course introduces students to the role of management in golf facilities operations. Emphasis is on the administration of course procedures, tee times and retail space. Pro shop operations and the impact on customer and player relations is analyzed. Player performance analysis and instructional methodology is also discussed. Prerequisites: HOSP3050, SEE3070. Quarter Credit Hours 4.5

SEE3085 TURFGRASS MANAGEMENT

This course introduces students to the management of golf course turfgrass and landscaping. Emphasis is on the ecology of turf, maintenance operations, irrigation, and the equipment necessary for course care. Pest and weed control management, chemical handling, and the environmental impact of golf are also discussed. Prerequisite: SEE3070. Quarter Credit Hours 4.5

SEE3090 GOLF COURSE DESIGN AND CONSTRUCTION

This course introduces students to the principles and techniques of golf course design and development. Emphasis is on the interconnections between the golf architect, player, environment, and the economics of course development and renovation. Historical perspectives, rules and construction sequencing are also discussed. Prerequisite: SEE3070. 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: HOSP3050 or MRKT1001. Quarter Credit Hours 4.5

SEE4050 PUBLIC ASSEMBLY FACILITY MANAGEMENT

This course integrates the various operational functions of public assembly facilities. Students focus on advanced management principles, practices and methods. Prerequisites: HOSP3050 or MRKT1001, SEE3070. (PT) Quarter Credit Hours 4.5

SEE4060 RECREATION/LEISURE MANAGEMENT SEMINAR

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student. Prerequisites: ACCT3023 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

TRVL1001 INTRODUCTION TO TRAVEL-TOURISM

This introductory course focuses on industry terminology and careers through a study of travel components which include: retail and wholesale agencies, tour management, customer relations, marketing and sales, as well as hotel, cruise, airline and resort related travel opportunities. Quarter Credit Hours 4.5

TRVL1010 DESTINATION GEOGRAPHY I

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

TRVL1011 DESTINATION GEOGRAPHY II

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

TRVL1025 TRAVEL SERVICE MANAGEMENT

This course acquaints students with the principles of management as they relate to the travel industry. Students identify management techniques and analyze their effects on the organization and its employees. Prerequisites: TRVL1001 and either TRVL1010 or TRVL1011. (PT) Quarter Credit Hours 4.5

TRVL1035 TRAVEL INFORMATION SYSTEMS

This course provides a comprehensive, hands-on system learning experience. Students become proficient in the use of current Airline Reporting Corporation (ARC) documentation, simulated CRS systems, Internet resources, as well as other technologies used for the management of related travel services. Students are able to understand the technological interactions within a Global Distribution System (GDS). Prerequisite: TRVL1025. Quarter Credit Hours 4.5

TRVL2040 TRAVEL SALES MANAGEMENT

This course emphasizes service as an integral part of the selling process. The reciprocal relationship between selling and service is presented within the context of the total travel sales effort. Prerequisite: FSM1001 or HOSP1001 or SEE1001 or TRVL1001 (WI)
Quarter Credit Hours 4.5

TRVL2099 TRAVEL CENTER PRACTICUM

The travel practicum affords the student the opportunity to combine previous academic courses with a practical approach to various travel operations. Students receive hands-on experience while on rotation through such sites as the Miami airport, local convention and visitor bureaus, an international tour operation and cruise lines. Academic emphasis is placed on career responsibilities, budgeting, research, marketing, sales and promotion, as well as the use of communication systems. Students are required to plan and carry out a familiarization tour. Prerequisite: TRVL1035.
Quarter Credit Hours 13.5

TRVL3010 DYNAMICS OF TOURISM

This is a management-oriented course covering the economic, cultural and social functions in the planning and development of the tourism industry. Emphasis will be placed on organizational concepts.
Quarter Credit Hours 4.5

TRVL3030 INTERNATIONAL POLICIES OF TOURISM

This is an intermediate-level course which is designed to provide the student with an increased understanding in the area of international tourism development. Emphasis is placed on the definitive study of the essential components for a successful national tourism program. Prerequisite: TRVL3010 or HOSP3015 or HOSP3025 or HOSP3035. (HO)
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

TRVL3080 DYNAMICS OF THE CRUISE INDUSTRY

This course acquaints students with the modern cruise industry. Students identify the role of cruise lines in the travel and tourism industry, develop a detailed foundation and knowledge of the various cruise line products and destinations, learn how to sell a cruise, and discover the various career opportunities available. Ship inspections are offered during the course.
Quarter Credit Hours 4.5

TRVL3081 CRUISE OPERATIONS

This course presents a survey of both onboard and shoreside cruise operations. Examination of onboard activities include embarkation/debarkation, hotel staff, entertainment, shore excursions, security, etc. Shoreside operations include reservations, air/sea, finance, purchasing, itinerary development, legal, human resources, etc. The process of how cruise lines negotiate with various outside vendors and agents is

also examined. Prerequisite: TRVL3080.
Quarter Credit Hours 4.5

TRVL3082 CRUISE MARKETING AND SALES

This course deals with the broad scope of marketing a cruise line product. Emphasis is placed on the analysis, structure and the strategies of the cruise marketing department. Various promotional activities are examined including TV, radio and print advertising as well as direct mail, the Internet and the retail travel agency distribution system. Students have an opportunity to visit and meet with cruise line marketing and sales departments. Prerequisite: TRVL3080.
Quarter Credit Hours 4.5

TRVL4010 TOURISM ECONOMICS

This upper-level course explores the role of economics in tourism development. Macroeconomic and micro-economic theory are applied to problems of community resource allocation. Particular attention is paid to the problems of multiple use of community resources and to the conflicts between private and public goals. Prerequisite: HOSP3025 or TRVL3010.
Quarter Credit Hours 4.5

TRVL4011 DESTINATION MANAGEMENT ORGANIZATION

This course integrates the administrative functions of a destination management or marketing organization (DMO). The interrelationships of operations, marketing and finance are analyzed and evaluated. A directed work project may be an integral part of this course. Prerequisite: HOSP3050 or MRKT1001. (WI)
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

ENG1920 HONORS ENGLISH COMPOSITION

This honors-level composition course takes a problem-centered approach to writing. Through readings, class discussions, and written assignments, students engage in an in-depth exploration of contemporary problems, their causes, effects and possible solutions. Assignments range from creative personal narratives and social criticism pieces to analysis of causes and effects, culminating in a formal research-based proposal. Critical thinking and research skills are sharpened as students locate, evaluate and incorporate a variety of sources into their papers. (WI) Quarter Credit Hours 4.5

ENG1921 HONORS ADVANCED COMPOSITION AND COMMUNICATION

This reading-based and issue-centered honors-level course is designed to improve students' writing, critical thinking, and public speaking skills to compose and present orally effective arguments on major public controversies. Through reading and analyzing opposing viewpoints, students form an educated opinion about a controversy and learn effective ways to develop an argument. Students conduct both primary and secondary research, keep a research notebook, compile an annotated bibliography, write an extensive research paper, and present it to the class in the form of a panel discussion. A publication project is required at the end of the term. Prerequisite: ENG1920. (PT) (WI) Quarter Credit Hours 4.5

ENG1930 HONORS COMMUNICATION SKILLS

This is an honors introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students will progress in gradual stages, gaining an understanding of the communication

process along with confidence and experience in numerous speaking, listening and small group interactions. (PT) (SL) Quarter Credit Hours 4.5

ENG2010 TECHNICAL WRITING

This course focuses on a practical approach to technical exposition, such as proposals, project reports, feasibility studies, abstracts, and technical correspondence delivered in both hard copy and electronic formats. Prerequisite: ENG1020 or ENG1920. (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

HISTORY

HIST2001 WORLD HISTORY TO 1500

This survey of people and their cultures focuses on the two major historical traditions (Western and East Asian) from pre-history to 1500. The varying political events, institutions, technologies and cultures of the East and West are highlighted. Prerequisite: Sophomore status. Quarter Credit Hours 4.5

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. Prerequisite: Sophomore status. Quarter Credit Hours 4.5

HIST4020 AMERICAN GOVERNMENT

An examination of the political and governmental system of the United States, the principles upon which it is founded, and the institutions and systems which comprise it. Topics to be discussed are constitutional foundations, federalism, political parties, public opinion, interest group activities, civil liberties and decision-making in institutions of American national government, such as Congress, the presidency and the Supreme Court. Prerequisite: Sophomore status. Quarter Credit Hours 4.5

LEADERSHIP STUDIES

LEAD1001 RESIDENT ASSISTANT LEADERSHIP

This course is required of all RAs to prepare them

for the challenging responsibilities of residential life. The course will focus on developing those leadership skills required of the position — including conflict resolution, dealing with negativity, team building skills, diversity and communication. Prerequisite: Acceptance into the RA program.
Quarter Credit Hours 1.5

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

LEAD2010 SPECIAL TOPICS IN LEADERSHIP

The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Areas of specialized leadership interest include, but are not limited to: Global Issues, Women in History (LEAD2011), Power and Leadership (LEAD2012), Entrepreneurial, Sub-Saharan Leadership or Business and Religion. Prerequisite: LEAD2001 or LEAD2901.
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

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 SEE2015 or instructor permission. (WI)
Quarter Credit Hours 4.5

LITERATURE

LIT3015 FOOD IN FILM AND LITERATURE

This course is designed to acquaint the student with the art forms of film and literature with a focus on food as its primary subject. The course will focus on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students will develop the critical skills necessary to increase their understanding of the experience of film and literature. Prerequisite: Sophomore status. (WI)
Quarter Credit Hours 4.5

LIT3020 STUDIES IN THE SHORT STORY

This course presents a detailed analysis of the art form of the short story. Study includes 20 short

stories which represent a wide cross-section of works. This course fulfills part of the Literature Concentration requirement. Prerequisite: Sophomore status. (WI)
Quarter Credit Hours 4.5

LIT3040 SPORTS IN LITERATURE

This course focuses on the significant inspiration of athletic endeavors upon the literary imagination. Writers of fiction and nonfiction, prose writers and poets have discovered in the athletic experience a useful metaphor to express the very purpose and meaning of life. This course is designed to acquaint students with the essence of games as myth and metaphor, and examines the place of athletics in society as well as the social, political and economic implications of sports. Prerequisite: Sophomore status. (WI)
Quarter Credit Hours 4.5

LIT4010 SCIENCE FICTION

This course analyzes the evolution of science fiction from its early origins to the present. Sixteen short stories, one novel and two full-length films will be studied. Prerequisite: Sophomore status. (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

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

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.

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 GENERAL PSYCHOLOGY

The course in general psychology is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories — psychoanalysis, behaviorism and humanism — are presented so that the student will be knowledgeable in their major tenets. The student will also determine their own view of these schools and why they find them acceptable or unacceptable. The course also proposes to alert the student to signs and symptoms of mental distress in themselves, their families, friends and co-workers. What to do about stress is also considered in terms of seeking the simplest solution first. Applications of this information on both a personal and professional level are introduced and discussed.

Prerequisite: Sophomore status.

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. Prerequisites: PSYC2001 and sophomore status.

Quarter Credit Hours 4.5

PSYC2010 PERSONALITY

This course is designed to acquaint the student with the more salient and prevailing theories of personality. The major psychophilosophical problems that arise in considering personality will anchor the discussion of each theory throughout the course. Application of theories to current life situations will also be discussed.

Prerequisites: PSYC2001 and sophomore status.

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. Prerequisites: PSYC2001 and sophomore status. (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

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

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.

Prerequisite: Sophomore status.

Quarter Credit Hours 4.5

SOC2002 SOCIOLOGY II

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group. Prerequisites: SOC2001 and sophomore status.

Quarter Credit Hours 4.5

SOC2020 CULTURE AND FOOD

This course will engage the student in an in-depth social scientific analysis of the role of food in the human experience. Students will explore how the relationship of food to society has changed over time in terms of importance, selection and preparation. The significance and function of food in diverse societies will be discussed to

advance students' sociological and anthropological understanding of humankind. Prerequisite: Sophomore status. (HO) (WI)
Quarter Credit Hours 4.5

SOC2060 DEVIANT BEHAVIOR

The purpose of this course is to provide students with a clear understanding of the nature and meaning of deviance. Students learn what is considered the norm in society, what is outside the norm, and how each is relative in nature. Theoretical explanations, cross cultural references and in depth analyses of deviant behavior are studied from the three dominant sociological paradigms. Who defines deviance, what is deviant, why deviance persists, the effect of labels, and the personal and social effects of deviance are discussed. Prerequisites: SOC2001 or SOC2901; and sophomore status.
Quarter Credit Hours 4.5

SPANISH

SPAN1001 CONVERSATIONAL SPANISH I

An introduction to the Spanish language with emphasis on vocabulary acquisition, basic grammar construction and oral communication.
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 practical 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, geared toward the business student, provides a basic understanding of computer equipment and procedures. Students gain practical knowledge of operations and terminology of computer systems as well as hands-on use of word processing, presentation software and using the Internet. Computer-based assessment software is used as both a learning and skills measurement tool. (PT)
Quarter Credit Hours 4.5

FIT1020 MICROCOMPUTER APPLICATIONS

This course presents microcomputer applications chosen on the basis of local market demand. Students gain a working knowledge of spreadsheet skills and apply those skills to problem-solving cases. Students are also introduced to databases with a focus on designing and creating a simple database as well as

manipulating data to produce meaningful reports. Computer-based assessment software is used as both a learning and skills measurement tool. Prerequisite: FIT1000 (minimum grade of B in FIT1000 required for online sections of FIT1020) or FIT1010 or equivalent. (PT)
Quarter Credit Hours 4.5

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