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. Summer enrollees will follow the catalog requirements for the upcoming year.

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

The Handbook contains important information concerning the academic performance and personal conduct of students as well as University grievance procedures. It also outlines the conditions under which students may be placed on probation or suspension from the University.

Student Handbooks are distributed during registration activities. Additional copies are available from the Student Affairs Office.
## 2004–2005 Academic Calendar*

### FALL TERM

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aug. 31–Sept. 1</td>
<td>Check-in for fall term</td>
</tr>
<tr>
<td>September 7</td>
<td>Evening classes begin</td>
</tr>
<tr>
<td>September 10</td>
<td>Friday classes (for evening students)</td>
</tr>
<tr>
<td>September 11</td>
<td>Weekend classes begin</td>
</tr>
<tr>
<td>October 11</td>
<td>Columbus Day holiday</td>
</tr>
<tr>
<td>October 15</td>
<td>Friday classes (for evening students)</td>
</tr>
<tr>
<td>November 21</td>
<td>Evening classes end</td>
</tr>
<tr>
<td>November 23</td>
<td>Weekend classes end</td>
</tr>
</tbody>
</table>

### WINTER TERM

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>November 22</td>
<td>Check-in for winter term</td>
</tr>
<tr>
<td>November 30</td>
<td>Evening classes begin</td>
</tr>
<tr>
<td>December 3</td>
<td>Friday classes (for evening students)</td>
</tr>
<tr>
<td>December 4</td>
<td>Weekend classes begin</td>
</tr>
<tr>
<td>December 19</td>
<td>Last day of classes before holiday recess</td>
</tr>
<tr>
<td>January 3</td>
<td>Evening classes resume</td>
</tr>
<tr>
<td>January 8</td>
<td>Weekend classes resume</td>
</tr>
<tr>
<td>January 17</td>
<td>Martin Luther King Jr. Day holiday</td>
</tr>
<tr>
<td>January 21</td>
<td>Friday classes (for evening students)</td>
</tr>
<tr>
<td>February 26</td>
<td>Weekend classes end</td>
</tr>
<tr>
<td>February 28</td>
<td>Evening classes end</td>
</tr>
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</table>

### SPRING TERM

<table>
<thead>
<tr>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>February 28</td>
<td>Check-in for spring term</td>
</tr>
<tr>
<td>March 8</td>
<td>Evening classes begin</td>
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<tr>
<td>March 11</td>
<td>Friday classes (for evening students)</td>
</tr>
<tr>
<td>March 12</td>
<td>Weekend classes begin</td>
</tr>
<tr>
<td>May 14</td>
<td>Weekend classes end</td>
</tr>
<tr>
<td>May 19</td>
<td>Evening classes end</td>
</tr>
<tr>
<td>May 21</td>
<td>Commencement</td>
</tr>
</tbody>
</table>

*This unofficial calendar is offered for planning purposes only and is subject to change.
No matter how you view it, the thought of going to college — whether you’ve been before or not — can raise questions and concerns. "How can I pay for school? How can I juggle work, family and classes? How can I succeed when I have so much going on in my life?"

The answer? You and Johnson & Wales University can make it work. Financial planners assist you in finding the payment plan that’s right for you. Admissions officers determine your transfer credits and are available during days, evenings and selected Saturdays to answer any questions you have. Four-term academic years allow more flexibility for you to choose your class dates and times, and faculty and counselors also offer extra support when needed.

Johnson & Wales provides the foundation to help you succeed. You provide the confidence and commitment to your own success.

Sound like a tall order? It’s not as hard as you think. The first step in getting started is to fill out the free admission application (enclosed at the end of this Viewbook). There is no deadline for submitting your admission application, but get it to us as soon as possible to ensure full consideration for your intended date of enrollment.

Read on to find out more about the exciting programs of study Johnson & Wales offers, and how Continuing Education can bring your life into focus.
### Programs of Study

#### College of Business

<table>
<thead>
<tr>
<th>Program</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Accounting</td>
<td>10</td>
</tr>
<tr>
<td>Business Administration</td>
<td>13</td>
</tr>
<tr>
<td>Criminal Justice</td>
<td>13</td>
</tr>
<tr>
<td>Financial Services Management</td>
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</tr>
<tr>
<td>Food Marketing</td>
<td>17</td>
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<tr>
<td>Legal Nurse</td>
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</tr>
<tr>
<td>Management</td>
<td>17</td>
</tr>
<tr>
<td>Marketing</td>
<td>19</td>
</tr>
<tr>
<td>Paralegal Studies</td>
<td>21</td>
</tr>
<tr>
<td>Undeclared Major</td>
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</tr>
<tr>
<td>Concentrations</td>
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</table>

#### College of Culinary Arts

<table>
<thead>
<tr>
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<th>Page</th>
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</thead>
<tbody>
<tr>
<td>Baking &amp; Pastry Arts</td>
<td>26</td>
</tr>
<tr>
<td>Culinary Arts</td>
<td>28</td>
</tr>
</tbody>
</table>

#### The Hospitality College

<table>
<thead>
<tr>
<th>Program</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food &amp; Beverage Management</td>
<td>34</td>
</tr>
<tr>
<td>Food Service Management</td>
<td>35</td>
</tr>
<tr>
<td>Hospitality Management</td>
<td>36</td>
</tr>
<tr>
<td>Hotel Management</td>
<td>38</td>
</tr>
<tr>
<td>Restaurant Management</td>
<td>40</td>
</tr>
<tr>
<td>Travel-Tourism Management</td>
<td>41</td>
</tr>
<tr>
<td>Concentrations</td>
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</table>

#### School of Technology

<table>
<thead>
<tr>
<th>Program</th>
<th>Page</th>
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<tbody>
<tr>
<td>Computer-Aided Drafting</td>
<td>44</td>
</tr>
<tr>
<td>Computer/Business Applications</td>
<td>44</td>
</tr>
<tr>
<td>Computer Programming</td>
<td>45</td>
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<tr>
<td>Computerized Drafting</td>
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<tr>
<td>Electronics Engineering</td>
<td>46</td>
</tr>
<tr>
<td>Information Science</td>
<td>47</td>
</tr>
<tr>
<td>Web Management and Internet Commerce</td>
<td>48</td>
</tr>
<tr>
<td>Web Site Development</td>
<td>49</td>
</tr>
<tr>
<td>Concentrations</td>
<td>52</td>
</tr>
</tbody>
</table>
COLLEGE OF BUSINESS

**Associate Degrees**
Accounting
Business Administration
Financial Services Management
Management
Marketing

**Bachelor of Science Degrees**
Accounting
Financial Services Management
Management
Marketing

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

**The following associate degrees have restricted track options for bachelor’s degrees as listed.**

Criminal Justice
Paralegal Studies

Undeclared Major leading to bachelor’s degree in:
Accounting
Financial Services Management
Management
Marketing

**Certificate Programs**
Legal Nurse
Paralegal Studies

COLLEGE OF CULINARY ARTS

**Associate Degrees**
Baking & Pastry Arts
Culinary Arts

**Bachelor of Science Degrees**
Food Marketing
Food Service Management

**Diploma Programs**
Baking & Pastry Arts
Culinary Arts

THE HOSPITALITY COLLEGE

**Associate Degrees**
Food & Beverage Management
Hotel Management
Restaurant Management
Travel-Tourism Management
Undeclared Major leading to bachelor’s degree in:

**Bachelor of Science Degrees**
Food Service Management
Hospitality Management
Hotel Management
Travel-Tourism Management

**Certificate Program**
Computer-Aided Drafting

SCHOOL OF TECHNOLOGY

**Associate Degrees**
Computer/Business Applications
Computer Programming
Computerized Drafting
Web Site Development

**Bachelor of Science Degrees**
Accounting
Information Science
Management
Information Science

**Certificate Program**
Electronics Engineering
Computer-Aided Drafting

* This program is offered in the College of Business.
+ This program is offered in the Hospitality College.
1 Qualification: Student must hold a B.S. degree.
2 Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

IMPORTANT NOTE: Certain programs of study at Johnson & Wales University, including Equine Programs and programs in the College of Culinary Arts and The Hospitality College, include technical standards in the academic requirements essential to the program. Students with disabilities or special needs should contact the Center for Academic Support (401-598-4660) for information about and descriptions of the applicable technical standards.
Why Choose Johnson & Wales University?

- Four start dates each year
- Classes meet one night per week
- Liberal transfer credit policy
- No upfront payment for students enrolled in their employer-sponsored tuition reimbursement program
- Convenient evening and weekend classes
- No-interest payment plan available
- Free parking (limited)

Business, Hospitality, Technology Programs

- Applications are accepted for the September,* December, March or June terms
- Classes generally meet one night per week, Monday through Thursday, from 6:00 p.m. to 9:45 p.m.; or Saturday from 8:15 a.m. to noon.

*Certain programs have fall enrollment only. Please consult the curriculum section.

Culinary Arts Programs

- Applications are accepted for the September, December or March terms (no June term for lab courses).
- Lab courses meet Sundays from 7 a.m. to 6:30 p.m.
- Lecture and general studies classes meet Saturday from 8 a.m. to noon and 1 p.m. to 5 p.m.
- Students can complete A.S. degrees in about two years.

Financing Your Education

Tuition

<table>
<thead>
<tr>
<th>Course Type</th>
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<tbody>
<tr>
<td>Laboratory courses</td>
<td>$260 per quarter credit hour</td>
</tr>
<tr>
<td>General studies courses</td>
<td>$118 per quarter credit hour</td>
</tr>
</tbody>
</table>

Disciplines CUL and BPA designate laboratory courses.

- No advance payment for students whose employers offer tuition reimbursement. (Contact your employer’s human resource department to determine your eligibility.)
- See pages 89–91 for more information or contact the Student Financial Services Office at (401) 598-1468. To receive individualized financial assistance, students should contact the University’s Financial Aid Office as soon as possible.
Transfer Credit
Our liberal Transfer Credit Allowance (TCA) process awards the maximum amount of college credit, if you meet the following conditions:

- your previous course work relates to your intended field of study
- you earned a grade of “C” or better (with a numeric value of 2.0)

In some disciplines, credits earned more than 10 years ago may not be accepted in transfer. Contact the Admissions Office to determine transfer credit eligibility.

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrollment at Johnson & Wales. It is the responsibility of those candidates who are currently in college to have their transcripts sent to J&W as soon as final grades become available or within the first term of enrollment.

Dedicated Teaching Staff
Our select teaching staff — most of whom have advanced degrees — dedicate themselves to helping each student meet their personal and professional goals. Many of our instructors also have years of industry experience, which they incorporate into everyday classroom studies.

Experiential Education
Johnson & Wales University provides students with valuable experiential education — both in the classroom and on the job. As a CE student, you’ll have the opportunity to participate in hands-on training at either a practicum, internship, externship or co-op work opportunity with any of several leading employers.

After Graduation
Our Career Development Office is available to make sure you’re well prepared for your independent job search and on-campus interviews. You’ll receive instruction in the techniques of resumé preparation, filling out applications, and projecting a winning attitude at job interviews. There is also an annual Career Conference that attracts almost 200 leading employers to J&W for on-campus recruiting. For those alumni already satisfied with their current employment situation, lifetime placement is available regardless of graduation date.

The Alan Shawn Feinstein Graduate School at J&W offers graduate degree programs in business, hospitality and teacher education, as well as a doctoral program in Educational Leadership. Bachelor’s degree recipients can earn an M.B.A. or M.A.T. at convenient day, weekend and evening class times. For more information, call the Graduate School Admissions Office at (401) 598-1015.
There is a reason Johnson & Wales is called America’s Career University.® J&W takes industry needs into account to provide students with a current curriculum that will help them achieve their career goals. Companies that are locally, nationally and even world-renowned support their employees in receiving a J&W education because they understand its industry-specific value. These businesses also hire J&W CE graduates because of the success they’ve seen with their own J&W alumni employees. The following are some examples of these companies.
Companies that employ and hire J&W CE students and graduates

10 Steak & Sushi
AAA Southern New England
Autocrat Inc.
BD Biosciences
Blue Cross/Blue Shield of Rhode Island
Boston Financial Data Services
Citizens Bank
City of Providence
Cox Communications
CVS Pharmacy
Davol Inc.
Downcity Diner
Federal Hill Gazette
Fidelity Investments
Gap Inc.
GTech
Herff Jones
Lifespan
Lowes Home Improvement
Occupations Unlimited
Percy’s Bistro
Quebecor World Packaging Graphics
Ruby Tuesday
Select Financial Mortgage
Symmons Industries
Texas Instruments
Textron
Toray Plastic America
U.S. Navy
Verizon
DEGREES OFFERED

Accounting .......................................... 10
Business Administration .................... 13
Criminal Justice .................................. 13
Financial Services Management.......... 15
Food Marketing.................................... 17
Legal Nurse ..........................................17
Management ........................................ 17
Marketing ............................................ 19
Paralegal Studies ............................... 21
Undeclared Major* .............................. 23
Concentrations ................................. 50

*not a degree program
Johnson & Wales’ College of Business closes the gap between knowledge instilled by traditional business colleges and the high skill levels businesses need from a productive workforce. Since J&W receives curriculum input from world-renowned businesses about the skills their future employees should know, J&W graduates have a major advantage over those from other business colleges and remain in high demand among top employers.

One of the more popular CE programs in the College of Business is Criminal Justice, a career in which the Department of Labor Bureau of Labor Statistics projects high employment growth. Career opportunities for Criminal Justice majors include

- Security specialist
- Police chief
- Private investigator
- Border patrol
- FBI agent

Johnson & Wales offers a wide variety of two- and four-year programs through the College of Business that will give you an edge in today’s competitive business world. Students learn from a dedicated teaching staff, many of whom have years of industry experience.
Accounting

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Students may also apply for a Selective 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 who have completed the Undeclared Major program, or have earned their Computer/Business Applications or any College of Business associate degree (except Criminal Justice), are eligible to continue toward a Bachelor of Science Degree in Accounting.

Students who choose these degree combinations are advised to select accounting courses as their electives (if offered) during the first two years of study.

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

CONCENTRATIONS FOR ACCOUNTING MAJORS

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

Entrepreneurship
ACCT3012 Federal Taxes II
ENTR2030 The Business Plan
ENTR2040 Financing the Entrepreneurial Venture

Financial Services
ACCT3070 Accounting for Mutual Funds
AND select 18.0 credits from the following courses:
ECON3040 Money & Banking
FISV2001 Introduction to Investments and Financial Planning
FISV2002 Mutual Funds
FISV2020 Introduction to Financial Institutions
FISV3060 Investments II
FISV3070 Series 7 Securities

Fraud Examination
ACCT3080 Fraud Examination: Theory and Practice
LAW2050 Criminology
LAW2080 Criminal Law
LAW2015 Crime and Constitutional Issues
LAW3090 The Law of Evidence

Information Technology
ACCT3060 Accounting Information Systems
ITEC3020 Information Science I
ITEC3040 System Analysis and Design
ITEC3050 Information Security
ITEC3080 Information Management

International Business
ACCT4050 International Accounting
ECO3060 Comparative Economic Systems
IBUS2002 International Business
IBUS2030 Foreign Area Studies
IBUS3050 Export Procedures & Practices

Lodging Operations
ACCT3025 Hospitality Financial Management
HOSP1010 Front Office Operations
HOSP2001 Rooms Division Management
HOSP4030 Hospitality Decision Analysis
RECO2020 Resort Management

Retail Industry
ACCT3045 Internal Auditing
RTL1005 Retailing
RTL3010 Merchandise Buying
RTL3020 Merchandise Mathematics
RTL3030 Comparative Retail Strategies

OTHER OPTIONS:

General Accounting
ACCT3012 Federal Taxes II
ACCT3030 Not-for-Profit Accounting
ACCT3045 Internal Auditing
ACCT4050 International Accounting
ECO3040 Money & Banking

State Boards of Accountancy Examination Requirement*
One accounting elective
AND
Four courses selected from offerings within the School of Arts & Sciences or any other general studies course.

* Some states require the successful completion of at least 20 courses in liberal arts subjects prior to being allowed to take the Uniform CPA examination. Students are urged to meet with their faculty advisor at the beginning of their junior year to determine the examination requirements for the state in which they plan on taking the examination.

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 Graduate School 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.

To maximize the benefits from choosing electives, and because of different state requirements, students desiring to sit for the Uniform Certified Public Accountants examination are urged to contact their faculty advisor early in the program.
**ACCOUNTING**
A two-year program leading to the associate in science degree.

**MAJOR COURSES**

<table>
<thead>
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**RELATED PROFESSIONAL STUDIES**

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**GENERAL STUDIES**

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**TOTAL CREDITS**

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<tr>
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<tr>
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</table>

**FOUR-YEAR OPTIONS:**
- Accounting (see next column)
- Financial Services Management (see page 16)
- Management (see page 18)
- Marketing (see page 20)

---

**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) 96.0

**THIRD AND FOURTH YEARS:**

<table>
<thead>
<tr>
<th>COURSE</th>
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**RELATED PROFESSIONAL STUDIES**

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**GENERAL STUDIES**

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**FREE ELECTIVES**

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**TOTAL CREDITS**

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**FOUR-YEAR CREDIT TOTAL**

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<tbody>
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<td>186.0</td>
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</tbody>
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---

**ACCOUNTING**
A four-year program leading to the bachelor of science degree for two-year Computer/Business Applications program graduates.

**FIRST TWO YEARS:**
Associate in Science Degree in Computer/Business Applications (see page 16) 91.5

**THIRD AND FOURTH YEARS:**

<table>
<thead>
<tr>
<th>COURSE</th>
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</thead>
<tbody>
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**GENERAL STUDIES**

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**TOTAL CREDITS**

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**FOUR-YEAR CREDIT TOTAL**

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

FIRST TWO YEARS:
Associate in science degree in other* College of Business Program 96.0

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
ACCT2011 Federal Taxes I 4.5
ACCT2021 Intermediate Accounting I 4.5
ACCT2022 Intermediate Accounting II 4.5
ACCT2023 Intermediate Accounting III 4.5
ACCT2031 Cost Accounting I 4.5
ACCT3032 Cost Accounting II 4.5
ACCT3040 Auditing 4.5
ACCT3050 Advanced Accounting 4.5
ACCT3075 Financial Management 4.5
ACCT4060 Accounting Seminar 4.5
Select one of the following: 4.5
ACCT3045 Internal Auditing
ACCT3070 Accounting For Mutual Funds
ACCT3080 Fraud Examination: Theory and Practice
ACCT4050 International Accounting

RELATED PROFESSIONAL STUDIES
Legal One course from the following: Elective LAW3002, LAW3010, LAW3055 4.5

GENERAL STUDIES
HIST4020 American Government 4.5
LEAD2001 Foundations of Leadership Studies 4.5
PHIL3020 Logic: Critical Thinking OR 4.5
PHIL3040 Ethics of Business Leadership
PSYC2001 General Psychology 4.5
SOCI2001 Sociology I 4.5
Electives Two courses selected from offerings within the School of Arts & Sciences or any other general studies course 9.0

FREE ELECTIVE
One course selected from offerings within the University 4.5

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 186.0

ACCOUNTING
A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (see page 23) 91.5

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
ACCT2011 Federal Taxes I 4.5
ACCT2021 Intermediate Accounting I 4.5
ACCT2022 Intermediate Accounting II 4.5
ACCT2023 Intermediate Accounting III 4.5
ACCT2031 Cost Accounting I 4.5
ACCT3032 Cost Accounting II 4.5
ACCT3040 Auditing 4.5
ACCT3050 Advanced Accounting 4.5
ACCT3075 Financial Management 4.5
ACCT4060 Accounting Seminar 4.5
Accounting Select one concentration from Concentr. offerings on page 10. 22.5

RELATED PROFESSIONAL STUDIES
Legal One course from the following: Elective LAW3002, LAW3010, LAW3055 4.5

GENERAL STUDIES
LEAD2001 Foundations of Leadership Studies 4.5
PHIL3020 Logic: Critical Thinking OR 4.5
PHIL3040 Ethics of Business Leadership

FREE ELECTIVES
Three courses selected from offerings within the University 13.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 186.0

* These Associate in Science Programs include Business Administration, Financial Services Management, Management and Marketing.
**Business Administration**  
**ASSOCIATE IN SCIENCE (A.S.) DEGREE**

The Business Administration associate degree program 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 Accounting, Financial Services Management, Management or Marketing bachelor of science degrees.

### BUSINESS ADMINISTRATION

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

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<td>FISV2020  Introduction to Financial Institutions</td>
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<td>IBUS1001  Foundations of Business</td>
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<td>MGMT1001  Principles of Management</td>
<td>4.5</td>
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<td>MGMT2020  Organizational Behavior</td>
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<tr>
<td>MGMT2030  Service and Production Operations Management</td>
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**RELATED PROFESSIONAL STUDIES**

| ACCT10211  Business Accounting I  | 4.5     |
| ACCT10221  Business Accounting II | 4.5     |
| 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     |
| MRKT1011   Principles of Professional Selling |         |

**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     |
| MATH2001   Statistics | 4.5     |
| Math       One math course at the MATH1002 level or higher | 4.5     |
| Science    One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011 SCI2031, SCI3010, SCI3030 | 4.5     |

**TOTAL CREDITS**

96.0

* Students who will be entering the Marketing B.S. degree program must take MRKT2001.

**NOTE:** Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH2002, MATH1010 or MATH1020.

**FOUR-YEAR OPTIONS:**

- Accounting (see page 11)
- Financial Services Management (see page 16)
- Management (see page 18)
- Marketing (see page 20)
CRIMINAL JUSTICE
A two-year program leading to the associate in science degree.

<table>
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<th>COURSE CODE</th>
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<td>Introduction to Law Enforcement</td>
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<td>Principles of Corrections</td>
<td>4.5</td>
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<tr>
<td>LAW2050</td>
<td>Criminology</td>
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<td>LAW2080</td>
<td>Criminal Law</td>
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<tr>
<td>LAW2085</td>
<td>Juvenile Justice</td>
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</table>

RELATED PROFESSIONAL STUDIES
- ACCT1001 Principles of Accounting I 4.5
- CARR1003 Introduction to Career Management 1.5
- FIT1000 Introduction to Computers 4.5
- SEC2001 Introduction to Keyboarding and Word Processing 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
- PSYC2001 General Psychology 4.5
- PSYC2002 Abnormal Psychology 4.5
- SOC2001 Sociology I 4.5
- Math One math course at the MATH1002 level or higher 4.5
- Science One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030 4.5

FREE ELECTIVES
Two courses selected from offerings within the University 9.0

TOTAL CREDITS 91.5

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 9 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 column)

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 column) 91.5

THIRD AND FOURTH YEARS:
MAJOR COURSES
- 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
- RT1020 Microcomputer Applications 4.5
- MGMT1001 Principles of Management 4.5

GENERAL STUDIES
- ECON1001 Macroeconomics 4.5
- ECON2002 Microeconomics 4.5
- HIST4020 American Government 4.5
- LEAD2001 Foundations of Leadership Studies 4.5
- PHL3020 Logic: Critical Thinking OR 4.5
- PHL3040 Ethics of Business Leadership 4.5
- History One HIST-designated course (except HIST4030) 4.5
- Sociology One sociology course at the level of SOC2002 or higher 4.5
- Electives Two courses 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 91.5

FOUR-YEAR CREDIT TOTAL 183.0

NOTES:
- In lieu of the electives, selected students with an overall minimum 2.75 GPA in the major may serve a one-term externship in an approved criminal justice facility for 9 credits. Students may also choose a concentration in Law Enforcement or Criminalistics in lieu of one Arts & Sciences elective and two free electives.

CRIMINAL JUSTICE
A four-year program leading to the bachelor of science degree for two-year Paralegal Studies program graduates.

FIRST TWO YEARS:
Associate in Science Degree in Paralegal Studies (see page 21) 96.0

THIRD AND FOURTH YEARS:
MAJOR COURSES
- LAW1002 Introduction to Criminal Justice 4.5
- LAW1090 Introduction to Law Enforcement 4.5
- LAW2040 Principles of Corrections 4.5
- LAW2050 Criminal Law 4.5
- LAW2080 Criminal Law 4.5
- LAW2085 Juvenile Justice 4.5
- 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
- MGMT1001 Principles of Management 4.5
- MGMT2001 Human Resource Management 4.5

GENERAL STUDIES
- ECON1001 Macroeconomics 4.5
- ECON2002 Microeconomics 4.5
- HIST4020 American Government 4.5
- LEAD2001 Foundations of Leadership Studies 4.5
- SOC2001 Sociology I 4.5
- History One HIST-designated course (except HIST4030) 4.5

TOTAL CREDITS 91.5

FOUR-YEAR CREDIT TOTAL 187.5
Financial Services Management

ASSOCIATE IN SCIENCE (A.S.) DEGREE

This two-year associate degree program exposes students to the specialized practices and procedures of the financial services industry. A general knowledge of the principles of business administration is also developed.

Upon successful completion of this program, students may seek employment in entry-level positions in the banking, investment or financial planning industries. Students are best prepared to continue their studies with junior-year status in the University’s bachelor of science degree programs in either Accounting or Financial Services Management. However, they may also switch to Management or Marketing bachelor’s degree programs.

BACHELOR OF SCIENCE (B.S.) DEGREE

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

The four-year program in Accounting is designed to prepare students for entry into positions with public accounting firms and similarly challenging positions with private, governmental and nonprofit organizations.

Financial Services Management A.S. degree holders are best prepared to pursue the Financial Services Management or the Accounting B.S. program.

CONCENTRATIONS FOR FINANCIAL SERVICES MANAGEMENT MAJORS

Financial Concentrations
Banking and Lending
FISV3010 Credit Management
FISV3050 International Banking & Finance
FISV4010 Bank Management
FISV4020 Insurance
Mutual Funds
ACCT3070 Accounting for Mutual Funds
FISV2002 Mutual Funds
LAW1030 Wills, Trusts and Probates
Brokerage
ACCT3070 Accounting for Mutual Funds
FISV3060 Investments II
FISV3070 Series 7 Securities
Real Estate
FISV4010 Bank Management
FISV4020 Insurance
FISV4030 Real Estate
LAW1040 Real Estate/Property Law

Management Concentrations
Operations Management
MGMT2030 Service & Production Operations Management
MGMT3040 Process & Quality Management
MGMT4050 Operations Management Strategy
Human Resource Management
MGMT2001 Human Resources Management
MGMT3050 Compensation & Benefits Management
MGMT3060 Human Resources Training & Development
MGMT4070 Human Resources Management Strategy

International Business
IBUS2002 International Business
IBUS2030 Foreign Area Studies
IBUS2040 International Culture & Protocol

FINANCIAL SERVICES MANAGEMENT

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

MAJOR COURSES CREDITS
ECON3040 Money & Banking 4.5
FISV2001 Introduction to Investments & Financial Planning 4.5
FISV2010 Finance 4.5
FISV2020 Introduction to Financial Institutions 4.5
IBUS1001 Foundations of Business 4.5
MGMT1001 Principles of Management 4.5
MGMT2020 Organizational Behavior 4.5

RELATED PROFESSIONAL STUDIES
ACCT1021 Business Accounting I 4.5
ACCT1022 Business Accounting II 4.5
CART1003 Introduction to Career Management 1.5
FIT1000 Introduction to Computers 4.5
FIT1020 Microcomputer Applications 4.5
LAW2001 The Legal Environment of Business I 4.5

GENERAL STUDIES
ECON1001 Macroeconomics 4.5
ECON2002 Microeconomics 4.5
ENG1001 An Introduction to Literary Genres 4.5
ENG1020 English Composition 4.5
ENG1021 Advanced Composition and Communication 4.5
ENG1030 Communication Skills 4.5
MATH2001 Statistics 4.5
Math One math course at the MATH1002 level or higher 4.5
Science One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011 SCI2031, SCI3010, SCI3030 4.5

TOTAL CREDITS 96.0

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

FOUR-YEAR OPTIONS:
- Accounting (see page 11)
- Financial Services Management (see next page)
- Management (see page 18)
- Marketing (see page 20)
FINANCIAL SERVICES MANAGEMENT
A four-year program leading to the bachelor of science degree for two-year *Financial Services Management* graduates.

FIRST TWO YEARS:
Associate in Science Degree in Financial Services Management (see previous column)  **96.0**

THIRD AND FOURTH YEARS:
**MAJOR COURSES**  **CREDITS**

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<td>Process Planning and Control** 4.5</td>
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<td>Senior Management Seminar 4.5</td>
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<td>Contemporary Management** 4.5</td>
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**RELATED PROFESSIONAL STUDIES**

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<td>Human Resources Training &amp; Development** 4.5</td>
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<tr>
<td>MGMT4040</td>
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FINANCIAL SERVICES MANAGEMENT
A four-year program leading to the bachelor of science degree for two-year **non-Financial Services Management** graduates.

FIRST TWO YEARS:
Associate in science degree in other* College of Business Program  **96.0**

THIRD AND FOURTH YEARS:
**MAJOR COURSES**  **CREDITS**

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<td>Select one concentration from offerings on previous page</td>
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<tr>
<td>MGMT4001</td>
<td>Process Planning and Control** 4.5</td>
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**RELATED PROFESSIONAL STUDIES**

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FINANCIAL SERVICES MANAGEMENT
A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (see page 23)  **91.5**

THIRD AND FOURTH YEARS:
**MAJOR COURSES**  **CREDITS**

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<td>Select one concentration from offerings on previous page</td>
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**RELATED PROFESSIONAL STUDIES**

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<tr>
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**TOTAL CREDITS**  **103.5**

FOUR-YEAR CREDIT TOTAL  **195.0**

* Students meeting eligibility criteria may elect a Business Co-op (BUS4099). Otherwise, students must take 13.5 credits to create a Financial Services concentration listed on page 15.
** Students meeting eligibility criteria may elect a Business Co-op (BUS4099). Otherwise, students must take 13.5 credits to create a Financial Services concentration listed on page 15.
*** FISV3000 or FISV4000 level courses may be substituted for MGMT3060, MGMT4001 and MGMT4040. See your academic coach for details.

**FREE ELECTIVE**

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

**TOTAL CREDITS**  **90.0**

**FOUR-YEAR CREDIT TOTAL**  **186.0**

* These Associate in Science Programs include Accounting, Business Administration, Financial Services Management, Management and Marketing.

** These Associate in Science Programs include Accounting, Business Administration, Financial Services Management, Management and Marketing.

*** FISV3000 or FISV4000 level courses may be substituted for MGMT3060, MGMT4001 and MGMT4040. See your academic coach for details.
**Food Marketing**

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

The bachelor’s degree program in Food Marketing provides students with specialized courses in the marketing discipline. The program prepares students to build marketing careers within the food industry either working for a purveyor or for the marketing department of a restaurant, food catalog or beverage producer, as well as food products companies.

Upon the recommendation of the department chair, students may apply for a term-long co-op or term abroad.

**FOOD MARKETING**

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

**FIRST TWO YEARS:**
Associate in Science Degree in Baking & Pastry Arts (see page 27) or Culinary Arts (see page 29) 95.0

**THIRD AND FOURTH YEARS:**

<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
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<td>Business Accounting I 4.5</td>
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<tr>
<td>ACCT1021</td>
<td>Business Accounting II 4.5</td>
</tr>
<tr>
<td>FSM3001</td>
<td>The Management of Food Service Systems 4.5</td>
</tr>
<tr>
<td>FSM3070</td>
<td>Contemporary Issues in the Food Service Industry 4.5</td>
</tr>
<tr>
<td>MRKT1001</td>
<td>Principles of Marketing 4.5</td>
</tr>
<tr>
<td>MRKT2020</td>
<td>Business-to-Business Marketing 4.5</td>
</tr>
<tr>
<td>MRKT2050</td>
<td>Qualitative Research 4.5</td>
</tr>
<tr>
<td>MRKT3005</td>
<td>Brand Marketing 4.5</td>
</tr>
<tr>
<td>MRKT4076</td>
<td>Marketing Externship 9.0</td>
</tr>
</tbody>
</table>

**RELATED PROFESSIONAL STUDIES**

| LAW2001      | The Legal Environment of Business I 4.5 |

**GENERAL STUDIES**

| ECON1001     | Macroeconomics 4.5 |
| ECON2002     | Microeconomics 4.5 |
| MATH2001     | Statistics 4.5 |
| PHIL3020     | Logic: Critical Thinking OR 4.5 |
| PHIL3040     | Ethics of Business Leadership |
| PSYC2001     | General Psychology 4.5 |
| SOC2001      | Sociology I 4.5 |
| History      | One HIST-designated course (except HIST4030) 4.5 |
| Electives    | Three courses selected from offerings within the School of Arts & Sciences or any other general studies course 13.5 |

**TOTAL CREDITS 94.5**

**FOUR-YEAR CREDIT TOTAL 189.5**

---

**Legal Nurse**

The U.S. Department of Labor ranks the paralegal profession as one of the five fastest growing careers in the United States. With the rapid growth of managed health care, coupled with increasingly complex state and federal laws and regulations, the need for individuals trained in law and medicine has increased markedly. By taking and completing six paralegal study courses in Johnson & Wales’ Legal Nurse Certificate Program, registered nurses can combine legal knowledge with their special medical expertise, to provide a variety of services to attorneys, hospitals, insurance and other companies, in any legal matter where health, illness or injury is at issue.

Program participants must be licensed as registered nurses in any American jurisdiction and must have an associate degree in any discipline from an accredited institution of higher learning. (Applicants not meeting the degree requirement may be admitted to the program at the discretion of the Center for Legal Studies chairperson.)

**LEGAL NURSE**

A program leading to a Certificate in Legal Nurse.

**MAJOR COURSE | CREDITS**

| LAW1001 | Introduction to Paralegal Studies 4.5 |
| LAW1010 | Legal Research & Writing I 4.5 |
| LAW1050 | Civil Litigation 4.5 |
| LAW1060 | The Law of Torts 4.5 |
| LAW2060 | Legal Research & Writing II 4.5 |
| LAW3060 | Administrative Law 4.5 |

**TOTAL CREDITS 27.0**

**Management**

**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.

**CONCENTRATIONS FOR MANAGEMENT MAJORS**

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

**Financial Services Management**

| ACCT2010 | Personal Budgeting and Planning |
| FISV2001 | Introduction to Investments and Financial Planning |
| FISV2002 | Mutual Funds |
| FISV3050 | International Banking & Finance |
| FISV3070 | Series 7 Securities |

**Human Resources Management**

| MGMT3050 | Compensation & Benefits Management |
| MGMT3060 | Human Resources Training & Development |
| MGMT4040 | Contemporary Management |
| MGMT4070 | Human Resources Management Strategy |

**International Business**

| IBUS2002 | International Business |
| IBUS2030 | Foreign Area Studies |
| IBUS2040 | International Culture and Protocol |

**Operations Management**

| IBUS3050 | Export Procedures & Practices |
| MGMT2040 | Purchasing & Supply Chain Management |
| MGMT4001 | Process Planning and Control |
| MGMT4050 | Operations Management Strategy |
**MANAGEMENT**
A two-year program leading to the associate in science degree.

<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
<th>CREDITS</th>
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<tbody>
<tr>
<td>FISV2010 Finance</td>
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<tr>
<td>IBUS1001 Foundations of Business</td>
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<tr>
<td>MGMT1001 Principles of Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2001 Human Resources Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2020 Organizational Behavior</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2030 Service and Production Operations Management</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**RELATED PROFESSIONAL STUDIES**
ACCT1021 Business Accounting I | 4.5 |
ACCT1022 Business Accounting II | 4.5 |
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 |
ENGL101 An Introduction to Literary Genres | 4.5 |
ENGL2010 English Composition | 4.5 |
ENGL202 Advanced Composition and Communication | 4.5 |
ENG1030 Communication Skills | 4.5 |
MATH1001 Statistics | 4.5 |
Math | 4.5 |
Science | 4.5 |
SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030 | 4.5 |

**TOTAL CREDITS** 96.0

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

**FOUR-YEAR OPTIONS:**
- Accounting (see page 11)
- Financial Services Management (see page 16)
- Management (see next column)
- Marketing (see page 20)

**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 13) or Management (see previous column) 96.0

**THIRD AND FOURTH YEARS:**
<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
<th>CREDITS</th>
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</thead>
<tbody>
<tr>
<td>ACCT3023 Managerial Accounting</td>
<td>4.5</td>
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<tr>
<td>LAW3002 The Legal Environment of Business II</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT3030 Managerial Technology</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT3040 Process and Quality Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT3060 Human Resources Training &amp; Development*</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4001 Process Planning and Control*</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4020 Strategic Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4030 Senior Management Seminar</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4040 Contemporary Management*</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4089 Management Career Focus**</td>
<td>13.5</td>
</tr>
<tr>
<td>Business</td>
<td>Select one concentration (three courses)</td>
</tr>
<tr>
<td>Concentr. from offerings on page 17</td>
<td>13.5</td>
</tr>
</tbody>
</table>

**GENERAL STUDIES**
LEAD2001 Foundations of Leadership Studies | 4.5 |
PHIL3020 Logic: Critical Thinking OR | 4.5 |
PHIL3040 Ethics of Business Leadership | 4.5 |
PSYC2001 General Psychology | 4.5 |
SOC2001 Sociology I | 4.5 |
History | One HIST-designated course (except HIST4030) | 4.5 |

**FREE ELECTIVE**
One course selected from offerings within the University | 4.5 |

**TOTAL CREDITS** 94.5

**FOUR-YEAR CREDIT TOTAL** 190.5

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

**MANAGEMENT**
A four-year program leading to the bachelor of science degree for two-year Computer/Business Applications program graduates.

**FIRST TWO YEARS:**
Associate in Science Degree in Computer/Business Applications (see page 44) 91.5

**THIRD AND FOURTH YEARS:**
<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
<th>CREDITS</th>
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</thead>
<tbody>
<tr>
<td>ACCT3023 Managerial Accounting</td>
<td>4.5</td>
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<tr>
<td>LAW3002 The Legal Environment of Business II</td>
<td>4.5</td>
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<tr>
<td>MGMT2001 Human Resources Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2020 Organizational Behavior</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2030 Service and Production Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT3030 Managerial Technology</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT3040 Process and Quality Management</td>
<td>4.5</td>
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<tr>
<td>MGMT3060 Human Resources Training &amp; Development*</td>
<td>4.5</td>
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<tr>
<td>MGMT4001 Process Planning and Control*</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4020 Strategic Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4030 Senior Management Seminar</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4040 Contemporary Management*</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4089 Management Career Focus**</td>
<td>13.5</td>
</tr>
<tr>
<td>Business</td>
<td>Select one concentration (three courses)</td>
</tr>
<tr>
<td>Concentr. from offerings on page 17</td>
<td>13.5</td>
</tr>
</tbody>
</table>

**GENERAL STUDIES**
ECON2002 Microeconomics | 4.5 |
LEAD2001 Foundations of Leadership Studies | 4.5 |
MATH2001 Statistics | 4.5 |
PHIL3020 Logic: Critical Thinking OR | 4.5 |
PHIL3040 Ethics of Business Leadership | 4.5 |
PSYC2001 General Psychology | 4.5 |
SOC2001 Sociology I | 4.5 |
History | One HIST-designated course (except HIST4030) | 4.5 |

**TOTAL CREDITS** 90.0

**FOUR-YEAR CREDIT TOTAL** 181.5

*IBUS4099 (International Business Experience) may be substituted for MGMT3060, MGMT4001 and MGMT4040. See your academic coach for details.
**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* 96.0

**Third and Fourth Years:**

<table>
<thead>
<tr>
<th>Major Courses</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ACCT3023 Managerial Accounting</td>
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<tr>
<td>IBUS4099 International Business Experience**</td>
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<td>MGMT2001 Human Resources Management</td>
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<td>MGMT2020 Organizational Behavior***</td>
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<tr>
<td>MGMT2030 Service and Production Operations Management</td>
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<tr>
<td>MGMT4020 Strategic Management</td>
<td>4.5</td>
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<tr>
<td>MGMT4030 Senior Management Seminar</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4089 Management Career Focus (or prerequisite courses)****</td>
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</tr>
</tbody>
</table>

Business
Select one concentration (three courses)
Concentr. from offerings on page 17. 13.5

**Related Professional Studies**

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
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<tbody>
<tr>
<td>LAW3002 The Legal Environment of Business</td>
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**General Studies**

<table>
<thead>
<tr>
<th>Course</th>
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<tr>
<td>LEAD2001 Foundations of Leadership Studies</td>
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<tr>
<td>PHIL3020 Logic: Critical Thinking</td>
<td>4.5</td>
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<tr>
<td>PSYC2001 General Psychology</td>
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<tr>
<td>SOC2001 Sociology I</td>
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</tr>
<tr>
<td>History</td>
<td>One HIST-designated course (except HIST4030)</td>
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</table>

**Total Credits**

94.5

**Four-Year Credit Total**

190.5

* These Associate in Science Programs include Accounting, Financial Services Management and Marketing.

** Students meeting eligibility criteria may elect Summer Term Abroad (ABRD4089) or Business Co-op (IBUS4099) 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.

*** Financial Services Management majors must substitute MGMT4040 for MGMT2020.

**** Non-management majors may use this to fulfill a combination of management prerequisites and MGMT4089/4000-level courses totaling 13.5 credits. Students transferring into this major from Advertising Communications will take MGMT1001 and two career electives in lieu of MGMT4089.

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**Marketing**

**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 Marketing bachelor’s degree program. Students may also choose Accounting, Financial Services Management, Management or Information Science for their bachelor’s degree studies.

**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.

Students should use Bachelor of Science Program Career Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career concentration. The following are some appropriate concentrations.

**Concentrations for Marketing Majors**

**Advertising**

ADVC1010 Marketing Communications I
ADVC1011 Marketing Communications II
ADVC3001 Creativity in Advertising
ADVC3003 Advertising Campaigns

**Business-to-Business Selling**

MGMT2040 Purchasing & Supply Chain Management
MKRT1011 Principles of Professional Selling
MKRT2012 Sales Management
MKRT2020 Business-to-Business Marketing

**Electronic Commerce**

CGRA2020 Web Site Design Concepts
CGRA2030 Multimedia Design I
MKRT3011 Direct Marketing
MKRT3040 Electronic Commerce

**Fashion Communications**

ADVC1010 Marketing Communications I
ADVC1011 Marketing Communications II
ENG2010 Technical Writing
ENG2030 Introduction to News Writing
RTL2050 Fashion Promotion
**MARKETING**

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

**MAJOR COURSES**

<table>
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<tr>
<th>Course Code</th>
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<tbody>
<tr>
<td>ADVC101</td>
<td>Marketing Communications I</td>
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<td>MRTK1001</td>
<td>Principles of Marketing</td>
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<tr>
<td>MRTK1002</td>
<td>Consumer Behavior</td>
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<tr>
<td>MRTK1011</td>
<td>Principles of Professional Selling</td>
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</tr>
<tr>
<td>MRTK2020</td>
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<tr>
<td>MRTK2050</td>
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**RELATED PROFESSIONAL STUDIES**

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<th>Course Title</th>
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<td>Business Accounting II</td>
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<td>CAR1003</td>
<td>Introduction to Career Management</td>
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<td>FIT1000</td>
<td>Introduction to Computers</td>
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<td>FIT1020</td>
<td>Microcomputer Applications</td>
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</tr>
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<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
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</tr>
<tr>
<td>MGMT1001</td>
<td>Principles of Management</td>
<td>4.5</td>
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**GENERAL STUDIES**

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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
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<td>ECON2002</td>
<td>Microeconomics</td>
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<td>ENGL1001</td>
<td>An Introduction to Literary Genres</td>
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<td>ENGL2001</td>
<td>English Composition</td>
<td>4.5</td>
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<tr>
<td>ENGL2101</td>
<td>Advanced Composition and Communication</td>
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<tr>
<td>ENGL3030</td>
<td>Communication Skills</td>
<td>4.5</td>
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<tr>
<td>MATH2001</td>
<td>Statistics</td>
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<tr>
<td>Math</td>
<td>One math course at the MATH1002 level or higher</td>
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<tr>
<td>Science</td>
<td>One science course from the following: SCIO101, SCIO102, SCI2005, SCI2011 SCI2031, SCI3010, SCI3030</td>
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</table>

**TOTAL CREDITS** 96.0

**FREE ELECTIVE**

One course selected from offerings within the University 4.5

**TOTAL CREDITS** 94.5

**FOUR-YEAR CREDIT TOTAL** 190.5

* 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 selected from the College of Business, the School of Arts & Sciences or the School of Technology to form a concentration.

**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 column) 96.0

**THIRD AND FOURTH YEARS:**

<table>
<thead>
<tr>
<th>Major Courses</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ADVC1011</td>
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<tr>
<td>MRTK3005</td>
<td>Brand Marketing</td>
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<td>MRTK3011</td>
<td>Direct Marketing</td>
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<td>Electronic Commerce</td>
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<td>Quantitative Research</td>
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<td>MRTK4001</td>
<td>Strategic Marketing</td>
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<td>International Marketing</td>
</tr>
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<td>MRTK4076</td>
<td>Marketing Externship OR BUS4096 Business Career Co-op</td>
</tr>
<tr>
<td>Electives within the College of Business</td>
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**RELATED PROFESSIONAL STUDIES**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>IBUS4099</td>
<td>International Business Experience*</td>
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**GENERAL STUDIES**

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<th>Course Title</th>
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<td>PHIL3020</td>
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<td>4.5</td>
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<td>PSYC2001</td>
<td>General Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>SOC2001</td>
<td>Sociology I</td>
<td>4.5</td>
</tr>
<tr>
<td>History</td>
<td>One HIST-designated course (except HIST4030)</td>
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</tbody>
</table>

**FREE ELECTIVE**

One course selected from offerings within the University 4.5

**TOTAL CREDITS** 94.5

**FOUR-YEAR CREDIT TOTAL** 190.5

* These Associate in Science Programs include Accounting, Business Administration, Financial Services Management, Management and Marketing.

**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 96.0

**THIRD AND FOURTH YEARS:**

<table>
<thead>
<tr>
<th>Major Courses</th>
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<tbody>
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<td>Senior Management Seminar</td>
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<td>MRTK1002</td>
<td>Consumer Behavior</td>
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<td>MRTK2020</td>
<td>Business-to-Business Marketing</td>
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<td>MRTK3005</td>
<td>Brand Marketing</td>
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<td>Elective within the College of Business</td>
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**RELATED PROFESSIONAL STUDIES**

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<th>Course Title</th>
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**GENERAL STUDIES**

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<th>Course Title</th>
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<tr>
<td>LEAD2001</td>
<td>Foundations of Leadership Studies</td>
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<td>PHIL3020</td>
<td>Logic: Critical Thinking OR PHIL3040 Ethics of Business Leadership</td>
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<td>PSYC2001</td>
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<tr>
<td>SOC2001</td>
<td>Sociology I</td>
<td>4.5</td>
</tr>
<tr>
<td>History</td>
<td>One HIST-designated course (except HIST4030)</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**FREE ELECTIVE**

One course selected from offerings within the University 4.5

**TOTAL CREDITS** 94.5

**FOUR-YEAR CREDIT TOTAL** 190.5

* These Associate in Science Programs include Accounting, Business Administration, Financial Services Management, Management and Marketing.

** Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (IBUS4099) or Summer Work Abroad (IBUS4040). Otherwise, students must take three courses selected from the College of Business, the School of Arts & Sciences or the School of Technology to form a concentration.

NOTE: Students transferring to this major from Financial Services Management must take MRTK1001 as their free elective.
MARKETING
A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (see page 23) 91.5

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
AVDC1010 Marketing Communications I 4.5
AVDC1011 Marketing Communications II 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
MRKT3005 Brand Marketing 4.5
MRKT3011 Direct Marketing 4.5
MRKT3040 Electronic Commerce 4.5
MRKT3055 Quantitative Research 4.5
MRKT4001 Strategic Marketing 4.5
MRKT4030 International Marketing 4.5
MRKT4076 Marketing Externship OR 9.0
BUS4096 Business Career Coop

RELATED PROFESSIONAL STUDIES
FIT1020 Microcomputer Applications 4.5
IBUS4099 International Business Experience* 13.5

GENERAL STUDIES
LEAD2001 Foundations of Leadership Studies 4.5
PHIL3020 Logic: Critical Thinking OR 4.5
PHIL3040 Ethics of Business Leadership

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 181.5

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

Paralegal Studies

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Paralegal Studies associate degree program was developed for students who have an interest in legal procedures and the law. To gain admission into this program, students’ high school transcripts must reflect a ‘B’ average or better. Exceptions to the ‘B’ average requirement may be made by the chairperson of the Legal Studies Department based upon experience in the field and/or professional life experience.

Upon completion of this program, students will be qualified to work in public and private law offices, banks, industrial firms, title companies, real estate offices and legal departments of agencies in the private sector.

BACHELOR OF SCIENCE (B.S.) DEGREE

Students may elect to continue their studies in bachelor’s degree programs in Paralegal Studies or Criminal Justice.

Graduates of the Paralegal Studies bachelor’s degree program, possessing additional advanced training, can expect to be offered employment that will allow them to advance more rapidly in the paralegal profession.

Graduates of the Criminal Justice bachelor’s degree program are prepared for a wide range of careers in law enforcement, corrections, and other areas of the criminal justice profession.

PARALEGAL STUDIES

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

MAJOR COURSES CREDITS
LAW1001 Introduction to Paralegal Studies 4.5
LAW1010 Legal Research and Writing I 4.5
LAW1030 Wills, Trusts & Probate 4.5
LAW1040 Real Estate/Property Law 4.5
LAW1050 Civil Litigation 4.5
LAW1060 The Law of Torts 4.5
LAW2060 Legal Research and Writing II 4.5

RELATED PROFESSIONAL STUDIES
ACCT1001 Principles of Accounting I 4.5
CAR1003 Introduction to Career Management 1.5
FIT1000 Introduction to Computers 4.5
SEC1011 Word Processing 4.5
SEC1020 Business Communications 4.5
SEC2001 Introduction to Keyboarding & Word Processing 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
PHIL3020 Logic: Critical Thinking OR 4.5
PHIL3040 Ethics of Business Leadership
PSYC2001 General Psychology 4.5
Math One math course at the MATH1002 level or higher 4.5
Science One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011 SCI2031, SCI3010, SCI3030 4.5

FREE ELECTIVE
One course selected from offerings within the University 4.5

TOTAL CREDITS 96.0

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

FOUR-YEAR OPTIONS:
• Criminal Justice (see page 14)
• Paralegal Studies (see following)
PARALEGAL STUDIES
A four-year program leading to the bachelor of science degree for two-year Paralegal Studies program graduates.

FIRST TWO YEARS:
Associate in Science Degree in Paralegal Studies (see previous column) 96.0

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
LAW2080 Criminal Law 4.5
LAW3020 The Law of Contracts & Sales 4.5
LAW3040 Family Law 4.5
LAW3050 Business Organizations 4.5
LAW3060 Administrative Law 4.5

RELATED PROFESSIONAL STUDIES
MGMT1001 Principles of Management 4.5
MGMT2001 Human Resource Management 4.5

GENERAL STUDIES
ECON1001 Macroeconomics 4.5
ECON2002 Microeconomics 4.5
HIST4020 American Government 4.5
LEAD2001 Foundations of Leadership Studies 4.5
SCI2031 Anatomy & Physiology I 4.5
SOC2001 Sociology I 4.5
History One HIST-designated course (except HIST4030) 4.5
Psych. One psychology course at the level of PSYC2002 or higher 4.5
Sociology One sociology course at the level of SOC2002 or higher 4.5

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

TOTAL CREDITS 85.5

FOUR-YEAR CREDIT TOTAL 181.5

NOTE: In lieu of their 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 a law office, corporate legal department or government legal office for either 4.5, 9.0 or 13.5 credits.

Certificate in Paralegal Studies
Students who have earned a bachelor’s degree from an accredited institution may enroll in Johnson & Wales University’s Certificate in Paralegal Studies program.

Students enrolled in this program will take 12 Paralegal Studies courses and be qualified to work in public and private law offices, banks, industrial firms, title companies, real estate offices and legal departments of agencies in the private sector upon their completion.

NOTE: This program is for fall entrants only.

PARALEGAL STUDIES
A program leading to a Certificate in Paralegal Studies.

MAJOR COURSES CREDITS
LAW1001 Introduction to Paralegal Studies 4.5
LAW1010 Legal Research and Writing I 4.5
LAW1030 Wills, Trusts & Probate 4.5
LAW1040 Real Estate/Property Law 4.5
LAW1050 Civil Litigation 4.5
LAW1060 The Law of Torts 4.5
LAW2060 Legal Research and Writing II 4.5
LAW2080 Criminal Law 4.5
LAW3020 The Law of Contracts & Sales 4.5
LAW3040 Family Law 4.5
LAW3050 Business Organizations 4.5
LAW3060 Administrative Law 4.5

TOTAL CREDITS 54.0

NOTE: Students must have earned a bachelor’s degree to be eligible for this certificate program.
**Undeclared Major**

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

### UNDECLARED MAJOR

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

#### RELATED PROFESSIONAL STUDIES CREDITS

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<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
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<td>ACCT10011</td>
<td>Principles of Accounting I</td>
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<td>Principles of Accounting II</td>
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<td>FIT1000</td>
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<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
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<td>MGM1001</td>
<td>Principles of Management</td>
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<td>MRKT1001</td>
<td>Principles of Marketing</td>
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#### GENERAL STUDIES

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<th>Credits</th>
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<tr>
<td>ECON2002</td>
<td>Microeconomics</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1001</td>
<td>An Introduction to Literary Genres</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
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<tr>
<td>MATH2001</td>
<td>Statistics</td>
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<td>General Psychology</td>
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<tr>
<td>SOC2001</td>
<td>Sociology</td>
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<tr>
<td>History</td>
<td>One history course from the following: HIST2001, HIST2002 or HIST4020</td>
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</tr>
<tr>
<td>Math</td>
<td>One math course at the MATH1002 level or higher</td>
<td>4.5</td>
</tr>
<tr>
<td>Science</td>
<td>One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030</td>
<td>4.5</td>
</tr>
</tbody>
</table>

#### FREE ELECTIVES

Two courses selected from offerings within the University: 9.0

**TOTAL CREDITS** 91.5

#### NOTES:

- Students entering The Hospitality College must substitute ACCT10121 for ACCT10021, and must take HOSP1001 or FSM1001 and HOSP2030 for two free electives.
- Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1010 or MATH1020. Unless entering the Accounting program (see page 10), students entering other College of Business programs must substitute ACCT10221 for ACCT10021. All students entering the College of Business must use one free elective to take FIT1020.

##### FOUR-YEAR OPTIONS:

- Accounting (see page 11)
- Financial Services Management (see page 16)
- Food Service Management (see page 35)
- Hotel Management (see page 39)
- Management (see page 18)
- Marketing (see page 20)
Johnson & Wales has a reputation as one of the world’s finest food service educators, producing leaders in a field that requires disciplined culinary professionals. A degree from Johnson & Wales opens doors to kitchens that shape careers. Here is a list of some alumni who have benefited from the J&W experience.

Emeril Lagasse ’78,
celebrity chef, TVFN; restaurant owner, author

Alfonso Contrisciani ’79,
Certified Master Chef, consultant, captain

American Culinary Federation Team 2000; former co-owner, Opus 251, Philadelphia

Tyler Florence ‘94,
TVFN’s "Food 911"

Michelle Bernstein ’93,
executive chef, AZUL, Mandarin Oriental Miami; TVFN’s "Melting Pot"

Laurence Gottlieb ’97,
executive sous chef at the Inn at Little Washington, Virginia

Ed Boncich ’98,
personal chef to Pat Reilly, coach of the Miami Heat

Margaret Smith ’01,
research chef, Kraft Foods
Baking & Pastry 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 Foundations of Leadership Studies, introduction to life science, communication skills and cost control.

During pastry internships at University-owned facilities including Johansson’s Bakery, the Radisson Airport Hotel and the Johnson & Wales Inn, students participate in actual public food service operations in preparation for future careers.

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 in Baking & Pastry Arts, the Bachelor of Science in Culinary Arts, or the Bachelor of Science in Culinary Nutrition programs in the Day School, or the Bachelor of Science in Food Marketing or Food Service Management programs in the CE Program. 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 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 and 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, 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 have 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.
BAKING & PASTRY ARTS
A program leading to the associate in science degree.

<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
<th>CREDITS</th>
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</thead>
<tbody>
<tr>
<td>BPA1100 Introduction to Breads &amp; Rolls</td>
<td>7.5</td>
</tr>
<tr>
<td>BPA1200 Classical French Pastries</td>
<td>7.5</td>
</tr>
<tr>
<td>BPA1300 Hot &amp; Cold Dessert Presentations</td>
<td>7.5</td>
</tr>
<tr>
<td>BPA1400 Introduction to Cake Decorating and Petits Fours</td>
<td>7.5</td>
</tr>
<tr>
<td>BPA2100 Advanced Cake Decorating &amp; Classical French Tortes</td>
<td>7.5</td>
</tr>
<tr>
<td>BPA2200 Chocolate and Sugar Artistry &amp; Showpieces</td>
<td>7.5</td>
</tr>
</tbody>
</table>

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

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

GENERAL STUDIES
ENG1020 English Composition I 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 95.0

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

** Students must take the NRA Sanitation Certification Exam and receive a minimum score of 75% in order to graduate.

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 (Day School only)
- Culinary Arts (Day School only)
- Culinary Nutrition (Day School only)
- Food Marketing (see page 17)
- Food Service Management (see page 35)

BACHELOR OF SCIENCE (B.S.) DEGREE (DAY SCHOOL ONLY)
The College of Culinary Arts has designed a four-year curriculum that combines practical education in baking and pastry production along with leadership training and general studies courses to prepare students for careers as executive pastry chefs. In the Baking & Pastry Arts bachelor of science degree program students will be guided in building skills to master their visions to create artisan breads, confections, sugar works, plated desserts, wedding cakes and chocolate showpieces. During their junior year, students rotate through two terms of academic courses and one term of intensive advanced laboratories. Laboratory courses are designed to build hands-on skills in advanced baking and pastry art techniques.

During the senior year, students will participate in a one-term Advanced Career Cooperative Education program. All work experiences are in commercial baking and pastry shops and are production oriented in nature with emphasis on supervisory skill development, pastry shop management and culinary skill refinement. Along with another advanced lab and academics, students participate in "real world" activities which allow them to experience the role of the pastry chef in baking and pastry operations.

Upon completion of the bachelor's degree program in Baking & Pastry Arts, students will be prepared to enter the food service industry in positions such as assistant pastry chef and executive pastry chef trainee.

NOTE: All students interested in entering the Bachelor of Science in Baking & Pastry Arts program must complete and submit an application to the program director. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their first two years of study. Selection is based on previous academic performance, industry experience and professional recommendations. This program is offered as a day school program only. See the Day School Catalog for more information.

DIPLOMA PROGRAM
Both the Culinary Arts and the Baking & Pastry Arts curricula are available in diploma programs, as well. These programs are designed to teach basic cooking techniques to individuals interested in obtaining positions in commercial food service establishments. The diploma program is designed for recent high school graduates as well as for those seeking additional food service knowledge or a career change into this field.

In either the Culinary Arts or the Baking & Pastry Arts diploma program, students will learn basic cooking methods, and participate in a Practicum assignment at one of the University’s food service facilities.

Students may seek immediate career opportunities upon graduation, or continue their education in a two-year program.

The Culinary Arts diploma program is offered as a weekend schedule.
BAKING & PASTRY ARTS DIPLOMA PROGRAM
A program leading to a diploma.

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

RELATED PROFESSIONAL STUDIES
FSM1060 Sanitation Management** 2.0
CAR1003 Introduction to Career Management 1.5

TOTAL CREDITS 63.5
* Students select or are assigned to one of the Pastry Arts Applications for 15 quarter credit hours of the program.
** Students must take the NRA Sanitation Certification Exam and receive a minimum score of 75% in order to graduate.

TWO-YEAR OPTION:
• Baking & Pastry Arts (see previous listing)

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, community service, professional development and sanitation.

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

During a Culinary Arts Internship at University-owned hotels and restaurants, including the Radisson Airport Hotel and the Johnson & Wales Inn, students participate in actual public food service operations in preparation for future careers.

Graduates of the associate degree program in Culinary Arts have the opportunity to gain immediate, successful employment in the food service industry, which would include a variety of positions in full service restaurants, hotels, clubs and resorts, catering operations, quantity food production facilities, health spas and cruise lines.

Eligible graduates may apply for entrance into the Bachelor of Science in Baking & Pastry Arts, the Bachelor of Science in Culinary Arts, or the Bachelor of Science in Culinary Nutrition programs in the Day School, or the Bachelor of Science in Food Marketing or Food Service Management programs in the CE Program. Certain requirements pertain to each of these bachelor’s degree programs, which are noted in their respective program descriptions.

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 and a clean record of behavior as defined by the Student Code of Conduct, and must have completed all prerequisite coursework.

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

The international co-op experience offers a select group of Culinary Arts students a practical, work-related, experiential training opportunity at host company sites throughout the world, which are chosen by the University. In addition to meeting specific college eligibility requirements, students interested in completing co-op in a targeted country must exhibit the necessary conversational language skills of that country, 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 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 and 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
CAR1003 Introduction to Career Management 1.5
FSM1060 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 95.0

* Students select or are assigned to one of the Culinary Arts applications for 15 quarter credit hours of the program.
** Students must take the NRA Sanitation Certification Exam and receive a minimum score of 75% in order to graduate.

NOTE: All students interested in entering the Bachelor of Science in Culinary Arts program must complete and submit an application to the program director. Preference is given to students who achieve a 3.00 GPA or higher upon completion of their first two years of study. Selection is based on previous academic performance, industry experience and professional recommendation.

BACHELOR OF SCIENCE (B.S.) DEGREE (DAY SCHOOL ONLY)
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’s degree program provides students with the opportunity to increase their 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 leadership, planning and evaluation skills, as well as 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 in nature with emphasis on supervisory skill development. 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 into the industry in positions to include sous chef and assistant to the executive chef.

FOUR-YEAR OPTIONS:
• Baking & Pastry Arts (Day School only)
• Culinary Arts (Day School only)
• Culinary Nutrition (Day School only)
• Food Service Entrepreneurship (Day School only)
• Food Marketing (see page 17)
• Food Service Management (see page 35)
DIPLOMA PROGRAM
Both the Culinary Arts and the Baking & Pastry Arts curricula are available in diploma programs, as well. These programs are designed to teach basic cooking techniques to individuals interested in attaining positions in commercial food service establishments. The diploma program is designed for recent high school graduates as well as for those seeking additional food service knowledge or a career change into this field.

In either the Culinary Arts or the Baking & Pastry Arts diploma program, students will learn basic cooking methods, and participate in a Practicum assignment at one of the University’s food service facilities.

Students may seek immediate career opportunities upon graduation or continue their education in a two-year program.

The Culinary Arts diploma program is offered as a weekend schedule.

CULINARY ARTS DIPLOMA PROGRAM
A program leading to a diploma.

<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
<th>CREDITS</th>
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<tbody>
<tr>
<td>CUL1315 Stocks, Sauces and Soups</td>
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</tr>
<tr>
<td>CUL1325 Essentials of Dining Room</td>
<td>3.0</td>
</tr>
<tr>
<td>CUL1335 Traditional European Cuisine</td>
<td>3.0</td>
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<tr>
<td>CUL1345 Introduction to Baking &amp; Pastry</td>
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<tr>
<td>CUL1355 New World Cuisine</td>
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<tr>
<td>CUL1365 Principles of Beverage Service</td>
<td>3.0</td>
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<td>CUL1375 Nutrition &amp; Sensory Analysis</td>
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<td>CUL1385 Fundamentals of Food Service Production</td>
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<td>CUL1395 Purchasing and Product Identification</td>
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<td>CUL1405 Skills of Meatcutting</td>
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<td>CUL2215 Garde Manger</td>
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<td>CUL2225 Classical French Cuisine</td>
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<td>CUL2235 Advanced Dining Room Procedures</td>
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<td>CUL2245 International Cuisine</td>
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<tr>
<td>CUL2255 Advanced Patisserie/Desserts</td>
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</tr>
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</table>

Culinary Arts Applications

| CUL2276 Culinary Arts Internship                   | 15.0    |

RELATED PROFESSIONAL STUDIES

| FSM1060 Sanitation Management*                      | 2.0     |
| CAR1003 Introduction to Career Management           | 1.5     |

TOTAL CREDITS 63.5

* Students must take the NRA Sanitation Certification Exam and receive a minimum score of 75% in order to graduate.

TWO-YEAR OPTION:
• Culinary Arts (see page 29)
Culinary Nutrition

BACHELOR OF SCIENCE
(B.S.) DEGREE (DAY SCHOOL ONLY)

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

Upon completion of the Culinary Nutrition bachelor’s degree program, students are prepared for work as personal chefs and at production-oriented sites, in industry test kitchens, health care facilities, spas and restaurants where an emphasis on nutrition is fundamental. Students are also qualified to apply for a postgraduate dietetic internship.

The Culinary Nutrition program is currently granted developmental accreditation status by the Commission on Accreditation for Dietetics Education of the American Dietetic Association, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, (312) 899-4876.

Students completing the program earn a Bachelor of Science Degree in Culinary Nutrition and are eligible to compete for placement in a CADE-accredited dietetic internship.

Following completion of an internship, students must take a national registration examination to earn the Registered Dietitian (RD) credential.

NOTE: All students interested in entering the Bachelor of Science in Culinary Nutrition program must complete and submit an application to the program director. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their first two years of study. Selection is based on previous academic performance, industry experience and professional recommendations.
DEGREES OFFERED

Food & Beverage Management .......... 34
Food Service Management............... 35
Hospitality Management ................. 36
Hotel Management ....................... 38
Restaurant Management ................. 40
Travel Tourism Management ............. 41
Concentrations ............................ 50
With a J&W hospitality degree, your career goals can be limitless. Want to become a general manager of a five-star hotel? Oversee all aspects of an exclusive restaurant? Coordinate banquets for groups of 50–500? Organize tours to exotic destinations? Plan weddings for a career? These professions are within your reach — but only if you have a degree and the know-how to succeed. You’ll find both at Johnson & Wales University.

Here’s just a sampling of what some of our most recent graduates are doing now:

Guest Service Manager, Walt Disney World
Food Buyer, Ritz Carlton
Meeting Coordinator, MTV
Corporate Trainer, Hard Rock Café
Corporate Manager, Grand Hyatt Hotels
Kitchen Manager, Hops Restaurant and Brewery
Manager, Stew Leonard’s
Manager in Training, Hilton at Short Hills
Assistant Banquet Manager, Marriott International
Food & Beverage Management
(The College of Culinary Arts and The Center for Food & Beverage Management)

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

BACHELOR OF SCIENCE (B.S.) DEGREE
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 their leadership and management abilities, critical thinking skills, problem solving techniques, strong financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for exciting and rewarding careers in the food service industry.

FOOD & BEVERAGE MANAGEMENT
A two-year program leading to the associate in science degree.

MAJOR COURSES CREDITS
CUL1315 Stocks, Sauces and Soups 3.0
CUL1325 Essentials of Dining Room 3.0
CUL1335 Traditional European Cuisine 3.0
CUL1345 Introduction to Baking & Pastry 3.0
CUL1355 New World Cuisine 3.0
FSM2001 Introduction to the Food Service Field 4.5
FSM1060 Sanitation Management* 2.0
FSM1070 Foods I 4.5
FSM2080 Food Service Operations 4.5
FSM2099 Food Service Management Practicum 13.5
HOSP2011 Hospitality Sales and Meeting Management 4.5
HOSP2030 Hospitality Human Resources and Diversity Leadership 4.5

RELATED PROFESSIONAL STUDIES
ACCT1011 Hospitality Accounting I 4.5
ACCT1012 Hospitality Accounting II 4.5
CAR1003 Introduction to Career Management 1.5
LAW2010 Hospitality Law 4.5

GENERAL STUDIES
ENG1020 English Composition I 4.5
ENG1021 Advanced Composition and Communication 4.5
ENG1030 Communication Skills 4.5
LEAD2001 Foundations of Leadership Studies 4.5
Math One math course at the MATH1002 level or higher 4.5
Science One science course from the following: SCI1011, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI3010, SCI3030 4.5

TOTAL CREDITS 99.5

* Students must take the NRA Sanitation Certification Exam and receive a minimum score of 75% in order to graduate.

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 next page)
• Hospitality Management (see page 37)
• International Hotel & Tourism Management (Day School only)
Food Service Management
(The Center for Food & Beverage Management)

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 in a variety of areas including, but not limited to: 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. One of the following may be of particular interest to Food Service Management majors:

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

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

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

FIRST TWO YEARS:
Associate in Science degree in Baking & Pastry Arts (see page 27) or Culinary Arts (see page 28) 95.0

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 Three courses selected from offerings Electives within The Hospitality College 13.5

RELATED PROFESSIONAL STUDIES
ACCT10111 Hospitality Accounting I 4.5
ACCT10121 Hospitality Accounting II 4.5
FSM30251 Hospitality Financial Management 4.5
LAW2010 Hospitality Law 4.5

GENERAL STUDIES
ECON1001 Macroeconomics 4.5
ECON2002 Microeconomics 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 HIST-designated course (except HIST4030) 4.5
Elective One course selected from offerings with the School of Arts & Sciences or any other general studies course 4.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 189.5

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 previous page) 95.0

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 selected from offerings Electives within The Hospitality College* 13.5

RELATED PROFESSIONAL STUDIES
ACCT10111 Hospitality Accounting I 4.5
ACCT10121 Hospitality Accounting II 4.5
ACCT30251 Hospitality Financial Management 4.5
LAW2010 Hospitality Law 4.5

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 HIST-designated course (except HIST4030) 4.5
Elective Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses 9.0

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 189.5

* Elective courses allow students to enhance their education by earning a second concentration or by participating in a career co-op or term abroad program.
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 40) 98.0

THIRD AND FOURTH YEARS:

<table>
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<tr>
<th>MAJOR COURSES</th>
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<td>Electives within The Hospitality College*</td>
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RELATED PROFESSIONAL STUDIES
ACCT30251 Hospitality Financial Management 4.5

GENERAL STUDIES

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TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 188.0

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

FOOD SERVICE MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (see page 23) 91.5

THIRD AND FOURTH YEARS:

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<td>FSM1060 Sanitation Management*</td>
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<td>FSM1070 Foods I</td>
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<td>FSM2040 Guest Service Systems</td>
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<tr>
<td>FSM2080 Food Service Operations</td>
<td>4.5</td>
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<tr>
<td>FSM2099 Food Service Management Practice</td>
<td>13.5</td>
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<tr>
<td>FSM3001 The Management of Food Service Systems</td>
<td>4.5</td>
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<td>FSM3010 Beverage Service Management</td>
<td>4.5</td>
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<td>FSM3070 Contemporary Issues in the Food Service Industry</td>
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<td>HOSP2011 Hospitality Sales and Meeting Management</td>
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RELATED PROFESSIONAL STUDIES
ACCT30251 Hospitality Financial Management 4.5

GENERAL STUDIES

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TOTAL CREDITS 96.5

FOUR-YEAR CREDIT TOTAL 188.0

* Students must take the NRA Sanitation Certification Exam and receive a minimum score of 75% in order to graduate.

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

Hospitality Management
(The International Hotel School)

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 and other hospitality and recreational facilities. It also allows them to pursue a concentration with the option of selecting a co-op in a specific field of study focusing on their career interests.

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

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

The Resort Management Concentration focuses on preparing students for positions in the resort segment of the hospitality industry. Courses are ideal for candidates interested in working with recreation, tourism and lodging operations.
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 next page) 98.0

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 Three courses selected from Concentr. declared concentration 13.5
Hospitality Three courses selected from offerings Electives within The Hospitality College* 13.5

RELATED PROFESSIONAL STUDIES
ACCT3025 Hospitality Financial Management 4.5

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 HIST-designated course (except HIST4030) 4.5
Electives Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses 9.0

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 188.0

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

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 34) or Restaurant Management (see page 40) 98.0–99.5

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 Three courses selected from Concentr. declared concentration 13.5
Hospitality Three courses selected from offerings Electives within The Hospitality College* 13.5

RELATED PROFESSIONAL STUDIES
ACCT3025 Hospitality Financial Management 4.5

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 HIST-designated course (except HIST4030) 4.5
Electives Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses 9.0

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 188.0–189.5

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

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 41) 99.0

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
HOSP3025 Dynamics of Hotel/Restaurant & Recreation/Leisure 4.5
HOSP4060 Hospitality Management Seminar 4.5
TRVL4010 Tourism Economics 4.5
TRVL4011 Destination Management Organizations 4.5
Hospitality Three courses selected from Concentr. declared concentration 13.5
Hospitality Three courses selected from offerings Electives within The Hospitality College* 13.5

RELATED PROFESSIONAL STUDIES
ACCT3025 Hospitality Financial Management 4.5

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 HIST-designated course (except HIST4030) 4.5
Electives Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses 9.0

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 189.0

* Elective courses allow students to enhance their education by earning a second concentration or by participating in a career co-op or term abroad program.
Hotel Management
(The International Hotel School)

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

The 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 and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

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

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

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

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<td>FSM2040</td>
<td>Guest Service Systems 4.5</td>
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<td>HOSP1001</td>
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<td>Math</td>
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<td>Science</td>
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TOTAL CREDITS 98.0

* Students must take the NRA Sanitation Certification Exam and receive a minimum score of 75% in order to graduate.

NOTE: Students must have MATH0003 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1010 or MATH1020.

FOUR-YEAR OPTIONS:
- Hospitality Management (see previous page)
- Hotel Management (see next page)
- International Hotel & Tourism Management (Day School only)
BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

HOTEL MANAGEMENT

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

FIRST TWO YEARS:
Associate in Science Degree in Hotel Management (see previous page) 98.0

THIRD AND FOURTH YEARS:

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RELATED PROFESSIONAL STUDIES

| ACCT30251 | Hospitality Financial Management | 4.5 |

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 HIST-designated course (except HIST4030) | 4.5 |
| Electives | Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses | 9.0 |

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 188.0

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

HOTEL MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (see page 23) 91.5

THIRD AND FOURTH YEARS:

<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
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<tbody>
<tr>
<td>FSM1060</td>
<td>Sanitation Management*</td>
</tr>
<tr>
<td>FSM1070</td>
<td>Foods I</td>
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</tr>
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<td>FSM2080</td>
<td>Food Service Operations</td>
</tr>
<tr>
<td>FSM4060</td>
<td>Hospitality Operations Management</td>
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<td>Front Office Operations</td>
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<td>Hospitality Information Technology</td>
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<td>HOSP2011</td>
<td>Hospitality Sales and Meeting Management</td>
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<tr>
<td>HOSP2099</td>
<td>Hotel Internship</td>
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<tr>
<td>HOSP3070</td>
<td>Contemporary Issues in the Hotel/Restaurant Industry</td>
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<tr>
<td>HOSP4060</td>
<td>Hospitality Management Seminar</td>
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<tr>
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<td>Three courses selected from Concentr. declared concentration</td>
</tr>
<tr>
<td>Hospitality</td>
<td>Two courses selected from offerings Electives within The Hospitality College**</td>
</tr>
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RELATED PROFESSIONAL STUDIES

| ACCT30251 | Hospitality Financial Management | 4.5 |

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 HIST-designated course (except HIST4030) | 4.5 |
| Electives | Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses | 9.0 |

TOTAL CREDITS 96.5

FOUR-YEAR CREDIT TOTAL 188.0

* Students must take the NRA Sanitation Certification Exam and receive a minimum score of 75% in order to graduate.

** Elective courses allow students to enhance their education by earning a second concentration or by participating in a career co-op or in a term abroad program.
Restaurant Management
(The Center for Food & Beverage Management)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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 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 and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

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

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

RESTAURANT MANAGEMENT

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

MAJOR COURSES CREDITS

<table>
<thead>
<tr>
<th>COURSE</th>
<th>TITLE</th>
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<tbody>
<tr>
<td>FSM1001</td>
<td>Introduction to the Food Service Field</td>
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<tr>
<td>FSM1060</td>
<td>Sanitation Management*</td>
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</tr>
<tr>
<td>FSM1070</td>
<td>Foods I</td>
<td>4.5</td>
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<tr>
<td>FSM2040</td>
<td>Guest Service Systems</td>
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<td>FSM2080</td>
<td>Food Service Operations</td>
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<td>HOSP2011</td>
<td>Hospitality Sales and Meeting Management</td>
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</tr>
<tr>
<td>HOSP2030</td>
<td>Hospitality Human Resource and Diversity Leadership</td>
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RELATED PROFESSIONAL STUDIES

<table>
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<tr>
<th>COURSE</th>
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<tr>
<td>ACCT10111</td>
<td>Hospitality Accounting I</td>
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<tr>
<td>ACCT10121</td>
<td>Hospitality Accounting II</td>
</tr>
<tr>
<td>CAR1003</td>
<td>Introduction to Career Management</td>
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<tr>
<td>LAW2010</td>
<td>Hospitality Law</td>
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GENERAL STUDIES

<table>
<thead>
<tr>
<th>COURSE</th>
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<tr>
<td>ENG1001</td>
<td>An Introduction to Literary Genres</td>
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<td>ENG1020</td>
<td>English Composition</td>
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<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
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<tr>
<td>LEAD2001</td>
<td>Foundations of Leadership Studies</td>
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<tr>
<td>Math</td>
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</tr>
<tr>
<td>Science</td>
<td>One science course from the following: SCI1011, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI3010, SCI3030</td>
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</table>

TOTAL CREDITS 98.0

* Students must take the NRA Sanitation Certification Exam and receive a minimum score of 75% in order to graduate.

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 35)
- Hospitality Management (see page 37)
- International Hotel & Tourism Management (Day School only)
Travel-Tourism Management
(The Center for International Travel and Tourism Studies)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The associate degree program in Travel-Tourism Management introduces students to 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 rotating through various sites, including a local travel agency, an international tour operation, the State Tourism Information Booth at T.F. Green State Airport, and local convention and visitor bureaus. At culmination of the practicum experience, students have the option to travel to a selected destination, for which students research, negotiate and develop a highly anticipated journey.

BACHELOR OF SCIENCE (B.S.) DEGREE

Upon completion of the program, students have the opportunity to enter the travel and tourism industry or may choose to continue their studies in the bachelor’s degree program of Hospitality Management, International Hotel & Tourism Management* or Travel-Tourism Management (Day School only).

The Travel-Tourism Management bachelor’s degree program provides advanced courses in tourism development, industry relations and international policies. Graduates are employed in destination marketing organizations such as convention and visitor bureaus, tourism offices, resorts, tour operators and tourism consultants.

Foreign language requirements are also included in the Travel-Tourism Management bachelor’s degree curriculum to give the student conversational ability in one of the more common languages used by the tourism 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 and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

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

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

TRAVEL-TOURISM MANAGEMENT

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

MAJOR COURSES

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RELATED PROFESSIONAL STUDIES

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GENERAL STUDIES

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<td>SCI1011</td>
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</tr>
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<td>SCI1021</td>
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TOTAL CREDITS 99.0

* Students wishing to enter the Travel-Tourism Management bachelor’s degree should substitute ACCT1021 for ACCT1011 and ACCT10221 for ACCT10121 (Day School only).

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1011 or MATH1020.

FOUR YEAR OPTIONS:

- Hospitality Management (see page 37)
- International Hotel & Tourism Management (Day School only)
- Travel-Tourism Management (Day School only)
DEGREES OFFERED

Computer-Aided Drafting ...................... 44
Computer/Business Applications ............ 44
Computer Programming ...................... 45
Computerized Drafting .................... 45
Electronics Engineering ..................... 46
Information Science ......................... 47
Web Management
and Internet Commerce .................... 48
Web Site Development ....................... 49
Concentrations ............................. 52
Because today’s world relies on technology, people with the right technical, business and communication skills are in high demand. Seventy-five percent of current job openings in the field are for workers who can maintain and support a company’s computer and technology systems, or customize systems already in place.

The School of Technology at Johnson & Wales designs their curriculum to match the latest developments in industry. Whether you’re driven by a love for inventing and creating, solving problems, or working with a team to develop new programs, you’ll benefit by learning the following programs, all of which are equipped in the technology labs:

- 8085 Simulator
- Adobe Acrobat
- Adobe GoLive
- Adobe Illustrator
- Adobe Pagemaker
- Adobe Photoshop
- AutoCad
- AutoDesk Architectural Desktop
- AutoDesk Inventor
- B2 Spice AD
- Esha
- Matlab
- Macromedia Flash
- Macromedia Director
- Macromedia Dreamweaver MX
- Microsoft Office
- Microsoft Project
- Microsoft Visual Studio .NET
- MSDN Library
- MS MacroAssembler (MASM)
- Multisim
- Net Express
- Oracle Designer
- Oracle Forms
- Oracle Reports
- SQL Plus
- PowerC
- ProEngineer
- QuarkXPress
- Rational Rose Enterprise Edition
- SolidWorks
- Walli
- Linux, Unix and Windows XP
- Operating Systems
Computer-Aided Drafting

CERTIFICATE PROGRAM

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

Students in this certificate program should possess basic keyboarding skills or take FIT1010 (Topics in Computers) concurrently. They also should have basic knowledge of mechanical or architectural drafting.

Upon completion of the Computer-Aided Drafting certificate program, credits earned can be applied directly into the associate in science degree program in Computerized Drafting.

The Computer-Aided Drafting Certificate program is offered through Continuing Education only.

NOTE: Students who enroll in this certificate program are ineligible for financial aid. Please contact our Financial Planning office for options.

COMPUTER-AIDED DRAFTING

An 18 quarter-credit-hour program leading to the Certificate in Computer-Aided Drafting.

MAJOR COURSES CREDITS

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<tr>
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</table>

TOTAL CREDITS 21.0

TWO-YEAR OPTION:

• Computerized Drafting (see page 46)

Computer/Business Applications

ASSOCIATE IN SCIENCE (A.S.) DEGREE

In the Computer/Business Applications associate degree program students study computers and business together so they can understand how the two are interrelated. The program prepares students to become professionals in business with the computer knowledge so essential in today’s business world. Central to the program’s curriculum is training in computer programming and application software use with special emphasis on business solutions.

In the first year, students learn foundational concepts in hardware, software and a variety of up-to-date business application software. Second-year students select a concentration in either business programming or database. Business programming concentrators develop their skills in traditional computing and their understanding of the opportunities for businesses to utilize Web and Internet technologies. Database concentrators develop their knowledge of how database information is used, retrieved and manipulated for business.

Upon successful completion of this program, students are prepared for employment as office managers in business environments, entry-level COBOL programmers or database administrators. Students may also choose to further their studies in a bachelor’s degree program. Business programming concentrators may continue in Information Science; database concentrators may continue in Accounting, Information Science or Management.

COMPUTER/BUSINESS APPLICATIONS

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

MAJOR COURSES CREDITS

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RELATED PROFESSIONAL STUDIES

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AREA CONCENTRATION

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GENERAL STUDIES

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FREE ELECTIVE

One course selected from offerings within the University (except FIT1000 or FIT1020) 4.5

TOTAL CREDITS 91.5

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH11010 or MATH1020.

FOUR-YEAR OPTIONS:
• Accounting (see page 11)
• Information Science (see page 47)
• Management (see page 18)
**Computer Programming**

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

The Computer Programming associate degree program prepares students to become key contributors in the fields of computer and information technology in either traditional business and industry environments or the fast-growing Web- and Internet-based fields.

The program maintains a double focus on programming and database, which gives students knowledge of how the two are interrelated. In the first year, students learn the fundamentals of computer programming and data structures. In the advanced programming courses, students study assembler language programming, object-oriented programming and the application of programming concepts at the systems level. In the advanced database courses, they study database concepts and design. Courses use a hands-on approach that trains students in computer applications used in business, engineering, and Web and Internet industry.

Upon successful completion of the program, students are qualified to work as programmers or database administrators in a wide variety of professional settings. Students may also choose to continue their studies in the bachelor’s degree program in Information Science.

**COMPUTER PROGRAMMING**

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

**MAJOR COURSES CREDITS**

<table>
<thead>
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<td>Database Concepts</td>
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<td>CSIS2050</td>
<td>Advanced Programming Concepts</td>
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<td>CSIS2060</td>
<td>Object-Oriented Programming in C++</td>
<td>4.5</td>
</tr>
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<td>CSIS2080</td>
<td>Database Design</td>
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<td>FIT1010</td>
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**RELATED PROFESSIONAL STUDIES**

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<td>CSIS1070</td>
<td>Diagnostics &amp; Maintenance</td>
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**GENERAL STUDIES — CORE**

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<td>English Composition</td>
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<td>MATH1011</td>
<td>Mathematics II</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH3020</td>
<td>Discrete Mathematics</td>
<td>4.5</td>
</tr>
<tr>
<td>Science</td>
<td>One science course from the following:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS** 96.0

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

**FOUR-YEAR OPTION:**

- Information Science (see page 47)

**Computerized Drafting**

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

The goal of the two-year associate in science degree program in Computerized Drafting is to combine academic theory, basic drafting methods, computer-aided drafting techniques and general communication skills with the practical experience necessary for entry-level CAD drafting applicable to engineering fields that use mechanical, architectural or electrical applications.

Upon completion of this program, students may seek immediate career opportunities in government public works and transportation departments, or architectural, electronics and manufacturing industries as draftpersons and/or CAD operators. Students may also choose to continue their studies in the bachelor of science degree program of Engineering Design & Configuration Management.
COMPUTERIZED DRAFTING
A two-year program leading to the associate in science degree.

MAJOR COURSES CREDITS
CAD1000 Computer Aided Drafting I 6.0
CAD1L00 Computer Aided Drafting I Lab 1.0
CAD1020 Computer Aided Drafting II 6.0
CAD1L20 Computer Aided Drafting II Lab 1.0
CAD1030 Computer Aided Drafting III 6.0
CAD1L30 Computer Aided Drafting III Lab 1.0
CAD2000 Portfolio Development 1.5
CAD2020 Mechanical CAD 4.5
CAD2030 Principles of Design 4.5
CAD2040 Architectural CAD 4.5
CAD2059 Introduction of Computer Integrated Manufacturing (CIM) 4.5

RELATED PROFESSIONAL STUDIES
CAR1003 Introduction to Career Management 1.5
FIT1010 Topics in Computers 4.5
Tech. One course selected from offerings Elective within the School of Technology (except FIT1000 or FIT1020) 4.5

EXPERIENTIAL EDUCATION
TECX2031 CAD Sophomore Practicum/Externship 4.5

GENERAL STUDIES
ENG1001 An Introduction to Literary Genres 4.5
ENG1020 English Composition I 4.5
ENG1030 Communication Skills 4.5
ENG2010 Technical Writing 4.5
MATH1010 Mathematics I 4.5
MATH1011 Mathematics II 4.5
SCI1011 General Physics I and Lab 4.5
Elective One course selected from offerings within the School of Arts & Sciences or any other general studies course 4.5

TOTAL CREDITS 96.0

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

FOUR-YEAR OPTIONS:
• Engineering Design & Configuration Management (Day School only)

Electronics Engineering

BACHELOR OF SCIENCE (B.S.) DEGREE

The Electronics Engineering bachelor of science degree program provides a broad-based foundation in current and projected growth areas of electronics engineering and technology. It also provides concentrations in three arenas that are directly consistent with the technology dynamics of this and the coming decades: telecommunications & network engineering, computer/digital systems engineering, and systems engineering.

Course sequences for these concentrations are as follows:

Telecommunications & Network Engineering
ENGN2070 Signal Transmission
ENGN3065 Advanced Data Communications
ENGN3070 Networking I
ENGN4050 Networking II
ENGN4070 Hardware Organization & Design

Computer/Digital Systems Engineering
ENGN2070 Signal Transmission
ENGN3060 Advanced Microprocessors and Lab
ENGN4090 Computer Architecture
ENGN4040 VLSI Design & Layout
ENGN4070 Hardware Organization & Design

Systems Engineering
ENGN3040 Systems Engineering I (Principles)
ENGN3090 Systems Performance & Measurement
ENGN4020 Intelligent Systems
ITEC3040 Systems Analysis & Design
ITEC3070 Systems Modeling & Simulation

Graduates of the Electronics Engineering bachelor of science degree program are qualified to work in electronics companies as test engineers, design engineers and advanced technical support.

Electronics Engineering

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

MAJOR COURSES CREDITS
ENGN1000 Digital Electronics I 4.5
ENGN1020 DC/AC Circuit Theory and Lab 9.0
ENGN1030 Solid State I; Devices and Lab 6.0
ENGN1040 Digital Electronics II 4.5
ENGN2020 Transform Methods for Engineering 4.5
ENGN2030 Electronic Communications and Lab 4.5
ENGN2040 Solid State II: Electronic Circuits and Lab 6.0
ENGN2050 Microprocessors and Lab 6.0
ENGN3030 Instrumentation & Process Control 6.0
ENGN3050 Logic Design 4.5
ENGN4030 Digital Signal Processing 4.5

AREA CONCENTRATION
Five-course sequence (see left) 24.0

RELATED PROFESSIONAL STUDIES
CAD3000 Engineering Graphics and Lab 6.0
CAR1003 Introduction to Career Management 1.5
CSIS1020 Fundamentals of C Programming 4.5
CSIS1050 Data Structures 4.5
FIT1010 Topics in Computers 4.5
Tech. One technology course from the Elective following: CSIS2040 or ENGN2000 4.5

EXPERIENTIAL EDUCATION
ITEC3000 Technical Project Management 4.5
TECX4025 Senior Design Project & Thesis 9.0

GENERAL STUDIES
ENG1001 An Introduction to Literary Genres 4.5
ENG1020 English Composition I 4.5
ENG1030 Communication Skills 4.5
ENG2010 Technical Writing 4.5
LEAD2001 Foundations of Leadership Studies 4.5
MATH1040 Calculus I 4.5
MATH1041 Calculus II 4.5
MATH2043 Ordinary Differential Equations 4.5
MATH4025 Advanced Mathematical Methods 4.5
PHIL3020 Logic: Critical Thinking OR 4.5
PHIL3040 Ethics of Business Leadership
PSYC2001 General Psychology 4.5
SCI1021 General Chemistry I 4.5
SCI1022 General Chemistry I Lab 1.5
SOC2011 Physics I and Lab 4.5
SOC2012 Physics II and Lab 4.5
SOC2001 Sociology I 4.5
History One HIST-designated course (except HIST4030) 4.5

FOUR YEAR CREDIT TOTAL 196.5

NOTE: Students must have MATH1011 or equivalent to enroll in MATH1040.
Information Science
BACHELOR OF SCIENCE (B.S.) DEGREE

The Information Science bachelor’s degree program complements a variety of associate degree programs to allow students greater flexibility in choosing a career in which computer technology plays an integral part.

Students build upon the knowledge they have acquired in their associate degree programs, integrating that knowledge with the information science fundamentals of information storage, retrieval, manipulation, transmission, communication, presentation and analysis. Students also study the computer’s impact on business and industry.

When they enter the program, students choose one of three sequence paths: applications programming, business programming or database. Each sequence path offers preparation in a specific area geared towards professional qualification. The applications programming path trains students in engineering and technological applications such as C and C++; the business programming path develops students’ competencies in legacy systems such as COBOL; the database path trains students in methods of storage, retrieval and manipulation of data.

Experiential education is an essential component of the program, helping students prepare to become career professionals. Seniors participate in one of five experiential education options, all involving work on real technical problems for real clients: technical project team, internship, externship, career co-op, or technology solo project. All options students work under the supervision of a faculty advisor, and each type offers a different kind of experiential education. Some students might join a multi-disciplinary team of students working on a large-scale project; others might work in a University office or in a company outside the University; still others might define and carry out their own projects.

Depending on their areas of specialization, program graduates may enter the field of information technology as entry-level systems analysts, systems modelers, database designers or COBOL business and Web applications developers.

SEQUENCE PATH SELECTIONS:

SEQ1 Applications Programming
CSIS1050 Data Structures
CSIS2050 Advanced Programming Concepts
And choose one of the following:
CSIS2060 Object-oriented Programming in C++
CSIS2065 Java Programming

SEQ2 Business Programming
CSIS2020 Business Programming I
CSIS2070 Business Programming II
And choose one of the following:
CGRU2020 Web Site Design Concepts
CSIS3020 Active Server Pages (ASP)

SEQ3 Database:
CSIS1040 Fundamentals of Visual Basic
CSIS2030 Database Concepts
CSIS2080 Database Designs

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

FIRST TWO YEARS:
Associate in science degree in
Computer/Business Applications (p. 44) 91.5
or Computer Programming (p. 45) 96.0
or Computing Technology Services
(Day School only) 97.5
or Web Site Development (p.49) 97.5
or an associate degree from an accredited university (student must meet program’s prerequisite requirements)

THIRD AND FOURTH YEARS:

MAJOR COURSES CREDITS
CSIS2045 Introduction to Operating Systems 4.5
ITEC3020 Information Science I 4.5
ITEC3040 Systems Analysis & Design 4.5
ITEC3050 Information Security 4.5
ITEC3070 Systems Modeling & Simulation 4.5
ITEC3080 Information Management 4.5

RELATED PROFESSIONAL STUDIES
LAW2001 The Legal Environment of Business I 4.5
LAW3080 Cyberlaw 4.5
Tech. One course selected from offerings within the School of Technology (except FIT1000 or FIT1020) 4.5

AREA CONCENTRATION
Three-course Sequence Path (see left) 13.5

EXPERIENTIAL EDUCATION
ITEC3000 Technical Project Management 4.5
TECX4020 Technology Solo Project 4.5

GENERAL STUDIES
LEAD2001 Foundations of Leadership Studies 4.5
MATH2001 Statistics 4.5
PHIL2020 Logic: Critical Thinking OR 4.5
PHIL3040 Ethics of Business Leadership OR
SOC2001 Sociology I 4.5
History One HIST-designated course (except HIST4030) 4.5
Elective Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses 9.0

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 186.0–192.0

NOTE: A student may not select a sequence path that contains courses that were taken for the associate degree. Graduates of the Computer Programming A.S. degree must select the Business Programming sequence path.
Web Management and Internet Commerce

BACHELOR OF SCIENCE (B.S.) DEGREE

The Web Management & Internet Commerce bachelor of science degree program gives students significant experience in the Worldwide Web as it relates to business, management, marketing, communication and information technology. The program provides both the technical skills and the broad understanding of the trends in Web management and Internet commerce required to be successful in a variety of professional work environments. By combining technical skills in software, networking and Web management with marketing skills, students learn how to manage the dynamics of customer relations in creating Web sites and meeting the demands of the professional marketplace.

Courses include substantial hands-on work with current software and hardware platforms.

Graduates of the Web Management and Internet Commerce bachelor’s degree program are prepared to assume positions in a wide range of work places, helping businesses and organizations understand the potential of Web-based applications and implementing those plans. Through their TECX projects, students develop a digital portfolio of Web elements, Web management tools, design strategies and graphics to use throughout their careers.

Graduates can expect to be part of creative development teams, entrepreneurial environments, start-up companies, and large established organizations. Students will find positions in Web creation, graphic design and development, Internet marketing, distance learning, E-commerce, Web management, and hybrid jobs requiring a combined background in technology, graphics, communications and marketing.

WEB MANAGEMENT AND INTERNET COMMERCE

A four-year program leading to a bachelor of science degree for two-year Web Site Development program graduates.

FIRST TWO YEARS:
Associate in Science Degree in Web Site Development (see next page) 97.5

THIRD AND FOURTH YEARS:

MAJOR COURSES CREDITS
CGRA3020 Design Studio I 4.5
CGRA3070 Design Studio II 4.5
CGRA4030 Projects in Internet Commerce 4.5
CGRA4070 Senior Seminar 4.5
CSIS3020 Active Server Pages 4.5
ITEC3020 Information Science I 4.5
ITEC3050 Information Security 4.5
LAW3080 Cyberlaw 4.5
MRKT1002 Consumer Behavior 4.5
MRKT3040 Electronic Commerce 4.5

EXPERIENTIAL EDUCATION
ITEC3000 Technical Project Management 4.5
TECX4020 Technology Solo Project 4.5
Tech. Elective One course selected from offerings within the School of Technology (except FIT1000 or FIT1020) 4.5

GENERAL STUDIES
LEAD2001 Foundations of Leadership Studies 4.5
MATH2001 Statistics 4.5
PHIL3020 Logic: Critical Thinking OR 4.5
PHIL3040 Ethics of Business Leadership 4.5
PSYC2001 General Psychology 4.5
SOC2001 Sociology I 4.5
History One HIST-designated course (except HIST4030) 4.5
Elective One course selected from offerings within the School of Arts & Sciences or any other general studies course 4.5

FREE ELECTIVE
One course selected from offerings within the University (except FIT1000 or FIT1020) 4.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 192.0
Web Site Development

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Web Site Development associate degree program provides students with training in software and hardware platforms for creating Web sites. While working on prototype Web sites, with assignments that reflect projects from real-world situations, students learn how to approach, plan and implement Web development for a variety of uses.

Through hands-on course work, students design, build and modify working Web sites. They also learn how to manage the dynamics of customer relationships in creating Web sites. Through real-world projects, students develop a digital portfolio of working Web elements, graphics and text to use throughout their careers.

Graduates are prepared for a variety of entry-level Web positions in a wide range of professional career environments, or may choose to continue their studies in the Web Management and Internet Commerce or Information Science bachelor of science degree programs.

NOTE: Students will only be accepted into this program for the fall term.

WEB SITE DEVELOPMENT

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

MAJOR COURSES CREDITS

- CGRA2020 Web Site Design Concepts 4.5
- CGRA2070 Advanced Web Design 6.0
- CGRA3040 Information Architecture and Content Planning 4.5
- CSIS1030 Fundamentals of OOP with Java 4.5
- FIT1010 Topics in Computers 4.5
- FIT1030 Computers in a Business Environment 4.5
- ITEC1020 Introduction to Data Communications 4.5

RELATED PROFESSIONAL STUDIES

- CM1003 Introduction to Career Management 1.5
- IBUS1001 Foundations of Business 4.5
- LAW2001 The Legal Environment of Business I 4.5
- MGMT1001 Principles of Management 4.5
- MRKT1001 Principles of Marketing 4.5

EXPERIENTIAL EDUCATION

- Tech. One course selected from offerings within the School of Technology (except FIT1000 or FIT1020) 4.5
- Elective One course selected from offerings within the School of Technology or any other general studies course 4.5

GENERAL STUDIES

- ECON1001 Macroeconomics 4.5
- ENG1001 An Introduction to Literary Genres 4.5
- ENG1020 English Composition I 4.5
- ENG1021 Advanced Composition and Communication 4.5
- ENG1030 Communication Skills 4.5
- Math One math course at the MATH1002 level or higher 4.5
- Science One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011 SCI2031, SCI3010, SCI3030 4.5
- Elective One course selected from offerings within the School of Arts & Sciences or any other general studies course 4.5

FREE ELECTIVE

One course selected from offerings within the University (except FIT1000 or FIT1020) 4.5

TOTAL CREDITS 97.5

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

FOUR YEAR OPTIONS:

- Information Science (see page 47)
- Web Management and Internet Commerce (see previous page)
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

Criminalistics
Criminal Justice B.S. degree candidates take the following courses:

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAW4060 Advanced Topics in Criminalistics</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI1021 General Chemistry I</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI1022 General Chemistry I Lab</td>
<td>1.5</td>
</tr>
<tr>
<td>SCI2031 Anatomy &amp; Physiology I</td>
<td>4.5</td>
</tr>
</tbody>
</table>

TOTAL CREDITS 15.0

Legal Issues
This concentration is designed to enrich the legal understanding of students for whom law will not be the primary activity or profession. Students majoring in Paralegal Studies or Criminal Justice may NOT elect this concentration. Students hoping to apply to law school are strongly urged to avoid this concentration, and instead select a concentration in Literature, History, Applied Mathematics and/or Political Science.

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAW2001 The Legal Environment of Business I</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW2010 Hospitality Law</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW1060 The Law of Torts*</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW2080 Criminal Law</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3015 Crime and Constitutinal Issues</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3020 The Law of Contracts &amp; Sales*</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3030 Environmental Law</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3060 Administrative Law*</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3065 Discrimination</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3080 Cyberlaw</td>
<td>4.5</td>
</tr>
</tbody>
</table>

TOTAL CREDITS 13.5

* The prerequisite for these courses, LAW1001, will be waived for those selecting the Legal Issues Concentration as long as the introductory course has been satisfied.

NOTE: Criminal Justice and Paralegal Studies majors are not eligible for the Legal Issues concentration.

Financial Services Management
Choose courses to total 13.5 credits.

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT2010 Personal Budgeting and Planning</td>
<td>4.5</td>
</tr>
<tr>
<td>RSV2001 Introduction to Investments and Financial Planning</td>
<td>4.5</td>
</tr>
<tr>
<td>RSV2002 Mutual Funds</td>
<td>4.5</td>
</tr>
<tr>
<td>RSV3050 International Banking &amp; Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>RSV3070 Series 7 Securities</td>
<td>9.0</td>
</tr>
</tbody>
</table>

TOTAL CREDITS 13.5

Human Resources Management
Choose any three of the following courses to total 13.5 credits.

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>MGMT3050 Compensation &amp; Benefits Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT3060 Human Resources Training &amp; Development</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4040 Contemporary Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4070 Human Resources Management Strategy</td>
<td>4.5</td>
</tr>
</tbody>
</table>

TOTAL CREDITS 13.5

Law Enforcement
Criminal Justice B.S. degree candidates take the following courses:

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAW3033 Community Policing</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW4033 Terrorism</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW4050 Advanced Topics in Law Enforcement</td>
<td>4.5</td>
</tr>
</tbody>
</table>

TOTAL CREDITS 15.0

Financial Services Management
Choose courses to total 13.5 credits.

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT2010 Personal Budgeting and Planning</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV2001 Introduction to Investments and Financial Planning</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV2002 Mutual Funds</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV3050 International Banking &amp; Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV3070 Series 7 Securities</td>
<td>9.0</td>
</tr>
</tbody>
</table>

TOTAL CREDITS 13.5

Operations Management
Choose any three of the following courses to total 13.5 credits.

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>IBUS3050 Export Procedures &amp; Practices</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2030 Service &amp; Production Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2040 Purchasing and Supply Chain Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT3040 Process &amp; Quality Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4001 Process Planning and Control</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4050 Operation Management Strategy</td>
<td>4.5</td>
</tr>
</tbody>
</table>

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.

Casino and Gaming Operations

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>PSYC2060</td>
<td>4.5</td>
</tr>
<tr>
<td>REC2070</td>
<td>4.5</td>
</tr>
<tr>
<td>Choose one of the following:</td>
<td></td>
</tr>
<tr>
<td>ACCT3055 Casino Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>REC3010 Managing Casino Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>TOTAL CREDITS</td>
<td>13.5</td>
</tr>
</tbody>
</table>

Food & Beverage

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSM3010 Beverage Service Management*</td>
<td>4.5</td>
</tr>
<tr>
<td>Choose two of the following:</td>
<td></td>
</tr>
<tr>
<td>FSM3012 Advanced Menu Analysis</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3030 Facilities Design &amp; Analysis</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4010 Beverage Appreciation</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3060 Private Club Management</td>
<td>4.5</td>
</tr>
<tr>
<td>TOTAL CREDITS</td>
<td>13.5</td>
</tr>
</tbody>
</table>

Resort Management

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>REC2020 Resort Management</td>
<td>4.5</td>
</tr>
<tr>
<td>Choose two of the following:</td>
<td></td>
</tr>
<tr>
<td>HOSP1010 Front Office Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2011 Hospitality Sales &amp; Meeting Management</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3080 Entertainment Management</td>
<td>4.5</td>
</tr>
<tr>
<td>REC2040 Outdoor Recreation Planning</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL3010 Dynamics of Tourism</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL3020 Ecotourism</td>
<td>4.5</td>
</tr>
<tr>
<td>TOTAL CREDITS</td>
<td>13.5</td>
</tr>
</tbody>
</table>

SCHOOL OF ARTS & SCIENCES

Applied Mathematics

Choose any three of the following courses to total 13.5 credits (only one may be a required course in your major).

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH1002 A Survey of College Mathematics</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH1010 Mathematics I</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH1011 Mathematics II</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH1020 College Algebra</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH1040 Calculus I</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH1041 Calculus II</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH2001 Statistics</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH2005 Special Topics in Mathematics</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH2042 Calculus III</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH2043 Ordinary Differential Equations</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH3020 Discrete Mathematics</td>
<td>4.5</td>
</tr>
<tr>
<td>TOTAL CREDITS</td>
<td>13.5</td>
</tr>
</tbody>
</table>

Biological Science

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

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
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<tbody>
<tr>
<td>SCI0205 Introduction to Botany</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI0210 Anatomy and Physiology for Recreation</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI0231 Anatomy and Physiology I</td>
<td>4.5</td>
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<tr>
<td>SCI0232 Anatomy and Physiology II</td>
<td>4.5</td>
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<tr>
<td>SCI0340 Biochemistry; Chemistry of Life</td>
<td>4.5</td>
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<tr>
<td>SCI0600 Food Microbiology</td>
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<tr>
<td>TOTAL CREDITS</td>
<td>13.5</td>
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</tbody>
</table>

Career Writing

COURSES                      | CREDITS |
<table>
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<tbody>
<tr>
<td>ENG2030 Introduction to Newswriting*</td>
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<tr>
<td>Choose two of the following:</td>
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<tr>
<td>ADV1021 Public Relations Concepts</td>
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<tr>
<td>CGRA3050 Desktop Publishing</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG2010 Technical Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG3030 Introduction to Food Writing</td>
<td>4.5</td>
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<tr>
<td>TOTAL CREDITS</td>
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</table>

Environmental Science

COURSES                      | CREDITS |
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<tbody>
<tr>
<td>SCI3010 Environmental Science*</td>
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</tr>
<tr>
<td>SCI3030 Introduction to Ecology*</td>
<td>4.5</td>
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<tr>
<td>Choose one of the following:</td>
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<tr>
<td>LAW3030 Environmental Law</td>
<td>4.5</td>
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<tr>
<td>SCI1021 General Chemistry I</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL3020 Ecotourism</td>
<td>4.5</td>
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<tr>
<td>TOTAL CREDITS</td>
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</tbody>
</table>

Global Perspectives

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

<table>
<thead>
<tr>
<th>COURSES</th>
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<tbody>
<tr>
<td>FREN1003 Conversational French III</td>
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<tr>
<td>GER1003 Conversational German III</td>
<td>4.5</td>
</tr>
<tr>
<td>IBUS1001 Foundations of Business</td>
<td>4.5</td>
</tr>
<tr>
<td>IBUS2002 International Business</td>
<td>4.5</td>
</tr>
<tr>
<td>IBUS2030 Foreign Area Studies</td>
<td>4.5</td>
</tr>
<tr>
<td>IBUS2040 International Culture and Protocol</td>
<td>4.5</td>
</tr>
<tr>
<td>IHTV3010 International Hospitality Management</td>
<td>4.5</td>
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<tr>
<td>LIT2030 African-American Literature</td>
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<tr>
<td>LIT4020 Survey of Women Authors</td>
<td>4.5</td>
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<tr>
<td>LIT4030 Multi-Ethnic Literature</td>
<td>4.5</td>
</tr>
<tr>
<td>REL2001 Comparative World Religions</td>
<td>4.5</td>
</tr>
<tr>
<td>SOC2020 Culture and Food</td>
<td>4.5</td>
</tr>
<tr>
<td>SPAN1003 Conversational Spanish III</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL3030 International Policies of Tourism</td>
<td>4.5</td>
</tr>
</tbody>
</table>

* Beverage course must be taken to meet concentration requirements. If FSM3010 is a required course in the student’s major, the student will take FSM4010, Beverage Appreciation (for which FSM3010 is a prerequisite course), and choose two other courses from the list above.

** With approval required from the department chair and Registrar, the successful completion of a field course in environmental studies may also be substituted.
C O N C E N T R A T I O N S

TOTAL CREDITS 13.5

NOTE: A special feature of this concentration is the possibility for students to fulfill some course requirements overseas during the summer. Summer campuses will change yearly, as will course offerings. The international component provides students the opportunity to use what they’ve learned and add yet another impressive component to their resumes. International Business majors are not eligible for the Global Perspectives Concentration.

History
Choose any three of the following courses to total 13.5 credits.

COURSES CREDITS
HIST2001 World History to 1500 4.5
HIST2002 World History Since 1500 4.5
HIST3001 U.S. History from Colonial Times to 1876 4.5
HIST3002 U.S. History Since 1877 (to the Present) 4.5
HIST3005 American Economic History 4.5
HIST3010 Modern History 4.5
HIST4010 Post World War II/Vietnam 4.5
HIST4020 American Government 4.5

TOTAL CREDITS 13.5

Leadership Studies
Choose any three of the following courses to total 13.5 credits.

COURSES CREDITS
FSM3035 Executive Chef Supervisory Development* 4.5
HIST4030 R.I. State Externship Program 4.5
LEAD2001 Foundations of Leadership Studies 4.5
LEAD2002 World History Since 1500 4.5
LEAD2011 R.I. State Externship Program 4.5
LEAD3010 Special Topics in Leadership 4.5
LEAD3020 Creative Leadership 4.5
PHIL3040 Ethics of Business Leadership 4.5
REC2010 Leadership in Leisure Settings 4.5
REC2015 Leadership in Recreation/Leisure Settings 4.5
SOC2010 Community Leadership: An Applied Sociology 4.5

TOTAL CREDITS 13.5

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

NOTE: Students are required to take three of the above listed courses. LEAD2001 must be one of the three courses except for students who are required to take REC2010. In addition, students choosing to enroll in either LEAD3010 or LEAD3020 must have either LEAD2001 or REC2010 as a prerequisite or permission of the instructor.

Literature
Choose any three of the following courses to total 13.5 credits.

COURSES CREDITS
ENG1001 An Introduction to Literary Genres 4.5
LIT2030 African-American Literature 4.5
LIT2040 American Literature I 4.5
LIT2050 American Literature II 4.5
LIT3001 Studies in Drama 4.5
LIT3010 Studies in the Novel 4.5
LIT3015 Food in Film and Literature 4.5
LIT3020 Studies in the Short Story 4.5
LIT3030 Studies in Poetry 4.5
LIT3040 Sports in Literature 4.5
LIT3045 Science Fiction 4.5
LIT4020 Survey of Women Authors 4.5
LIT4030 Multi-Ethnic Literature 4.5
LIT4040 The Poetry & Plays of Shakespeare 4.5

TOTAL CREDITS 13.5

Physical Science

COURSES CREDITS
SCI1011 General Physics I and Lab 4.5
SCI1012 General Physics II and Lab 4.5
SCI1021 General Chemistry I 4.5
SCI1022 General Chemistry I Lab 1.5

TOTAL CREDITS 15.0

Political Science

COURSES CREDITS
PSG3001 Introduction to Political Science* 4.5

TOTAL CREDITS 13.5

* It is strongly recommended that PSG3001 be taken first.

Psychology

COURSES CREDITS
PSYC2001 General Psychology 4.5

TOTAL CREDITS 13.5

School of Technology

Computerized Drafting

COURSES CREDITS
CAD2000 Computer Aided Drafting I 6.0
CAD2010 Computer Aided Drafting II 1.0
CAD2020 Computer Aided Drafting III 1.0

TOTAL CREDITS 13.5

Database Management

COURSES CREDITS
CSIS2010 Fundamentals of Visual Basic 4.5
CSIS2020 Database Concepts 4.5
CSIS2030 Database Design 4.5

TOTAL CREDITS 13.5

Desktop Publishing

COURSES CREDITS
CGRA2030 Multimedia Design I 4.5
CGRA2040 Information Architecture 4.5
CGRA3050 Desktop Publishing 4.5

TOTAL CREDITS 13.5
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 housekeeping tasks (such as bedmaking) and use commercial cleaning and sanitizing equipment and materials

The foregoing technical standards are essential to the programs of instruction in The Hospitality College and also reflect industry requirements and standards.
### GUIDE TO THE ALPHA-NUMERIC COURSE NUMBERING SYSTEM

#### Alphabetic Code Discipline

- **Alan Feinstein Graduate School**
  - EVNT Event Leadership
  - GRAD Graduate Studies
  - TOUR Tourism Planning

- **Career Development**
  - CAR Career Management

- **Center for Education (Providence Campus)**
  - EDUC Education

- **College of Business**
  - ACCT Accounting
  - ADVC Advertising Communications
  - BUS Business
  - ECON Economics
  - ENTR Entrepreneurship
  - EON 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

- **School of Education (Denver Campus)**
  - CFS Consumer and Family Studies
  - EDUC Education

#### School of Technology

- CAD Computerized Drafting
- CGRA Computer Graphics
- CSIS Computer Science
- ENGN Engineering
- FIT Foundations in Technology
- ITEC Information Technology
- SCI Science
- 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
- HD 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**

**INTRODUCTION TO CAREER MANAGEMENT**

This course teaches students how to manage their own careers through a mastery of career planning, employment search techniques and skills verification. Emphasis is placed on establishing individual career goals, developing self-marketing documents and building credentials in 10 major success categories. Students learn how to effectively market themselves and use their Career Passport System throughout their entire career. (PT)

Quarter Credit Hours 1.5

**COURSE DESCRIPTIONS**

**ACCOUNTING**

**ACCT10011 PRINCIPLES OF ACCOUNTING I**

Accounting I is designed to acquaint students with the nature and purpose of accounting, and the accounting cycle, including preparation of financial statements, accounting systems design as they pertain to specialized journals, cash, accounts receivables and inventories.

Quarter Credit Hours 4.5

**ACCT10021 PRINCIPLES OF ACCOUNTING II**

Students are exposed to basic accounting procedures in the areas of fixed assets, partnerships, corporations, payroll, systems and controls, accounting principles and preparation of the statement of cash flows. Prerequisite — one of the following: ACCT1001 or ACCT10011, ACCT1012 or ACCT10121, ACCT1021 or ACCT10211

Quarter Credit Hours 4.5

**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

**ACCT10111 HOSPITALITY ACCOUNTING I**

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents and special journals, adjusting entries, the worksheet, financial statements and the year-end closing process. The student will learn the complete accounting cycle for a proprietorship and corporation form of business using either a periodic or perpetual inventory accounting system.

Quarter Credit Hours 4.5

**ACCT10121 HOSPITALITY ACCOUNTING II**

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 — one of the following: ACCT10111 or ACCT1011 or ACCT10111 or ACCT1021; ACCT1021 or ACCT10211

Quarter Credit Hours 4.5

**ACCT1021 BUSINESS ACCOUNTING I**

The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus 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 4.5

**ACCT10221 BUSINESS ACCOUNTING II**

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 — one of the following: ACCT10011 or ACCT10211; ACCT1011 or ACCT10111; ACCT10211 or ACCT10211

Quarter Credit Hours 4.5

**ACCT2010 PERSONAL BUDGETING AND PLANNING**

This course focuses on personal financial planning for a variety of life situations. Topics include money management strategies, consumer credit, insuring your resources, and personal purchasing decisions. Topics are discussed with real-world applications.

Quarter Credit Hours 4.5

**ACCT2011 FEDERAL TAXES I**

A study is made of federal tax laws and treasury regulations and their application to the income of individuals. Practice is given in the preparation of the tax returns, supplemental forms and schedules required to be filed by individuals. Prerequisite: ACCT10121 or ACCT10021

Quarter Credit Hours 4.5

**ACCT2021 INTERMEDIATE ACCOUNTING I**

This course provides an introduction to financial accounting basic theory, practice and developmental framework. Students will be exposed to certain assets such as cash, accounts receivable and inventories. Attention will be given to their valuation and impact on periodic net income and financial position. Prerequisite: ACCT1021 or ACCT1012

Quarter Credit Hours 4.5

**ACCT2022 INTERMEDIATE ACCOUNTING II**

This course is a continuation of Intermediate Accounting I. Students will be exposed to the remaining asset groups including non-current operating assets and long-term investments. Coverage also includes the entire spectrum of liabilities and stockholders equity. Prerequisite: ACCT2021

Quarter Credit Hours 4.5

**ACCT2023 INTERMEDIATE ACCOUNTING III**

This course serves as a continuation of Intermediate Accounting II. Special topics are studied such as accounting for earnings per share, income taxes, leases, pensions and the statement of cash flows. Prerequisite: ACCT2022

Quarter Credit Hours 4.5

**ACCT2031 COST ACCOUNTING I**

This course provides an introduction to accounting in a manufacturing business. The traditional job and process costing procedures are studied, along with the non-traditional backflush costing. Other typical areas that are studied include cost behavior analysis and problems associated with manufacturing costs. Prerequisite: ACCT10021 or ACCT1002

Quarter Credit Hours 4.5

**ACCT3012 FEDERAL TAXES II**

This course involves a study of federal tax laws pertaining to partnerships, corporations, estates and trusts. Topics include the preparation of tax returns involving special problems, such as those associated with corporate reorganizations, personal holding companies and net operating losses. Prerequisite: ACCT2021

Quarter Credit Hours 4.5

**ACCT3020 MANAGERIAL FINANCE**

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors. Prerequisites: ACCT10011 or ACCT10021 or ACCT10221 or ACCT1022

Quarter Credit Hours 4.5
ACCT3023 MANAGERIAL ACCOUNTING
This course introduces students to the managerial aspects of accounting, with an emphasis on the understanding of cost accounting concepts and techniques. Students will learn how to apply accounting information to decision-making processes. Prerequisites: ACCT10021 or ACCT1002 or ACCT10221 or ACCT1022. Quarter Credit Hours 4.5

ACCT3025 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 electronic commerce. Prerequisite: ACCT3040. Quarter Credit Hours 4.5

ACCT3030 NOT-FOR-PROFIT ACCOUNTING
This course introduces students to the accounting procedures of local and state governments. It also introduces state and federal regulations concerning the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The preparation of Federal Form 990 is also studied. Prerequisite: ACCT1203. Quarter Credit Hours 4.5

ACCT3032 COST ACCOUNTING II
This course focuses on a study of more advanced topics in cost accounting, such as cost analysis, absorption versus direct cost, break-even analysis and material and labor-related problems. Prerequisite: ACCT12031. (PT) Quarter Credit Hours 4.5

ACCT3035 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

ACCT3040 ADVANCED ACCOUNTING
Advanced Accounting is designed to provide the student with a sound foundation in partnership accounting and consolidated financial statements. Prerequisite: ACCT2001. (PT) Quarter Credit Hours 4.5

ACCT3045 ACCOUNTING INFORMATION SYSTEMS
This course covers the use of technology in planning and implementing an audit and the preparation of audits are studied. Prerequisite: ACCT1203. (Wi) Quarter Credit Hours 4.5

ACCT3050 ACCOUNTING FOR MUTUAL FUNDS
This course presents how accounting information is used by mutual funds in accounting transactions. Topics covered include the use of a standard cost system, variance analysis, absorption versus direct cost, break-even analysis and material and labor-related problems. Prerequisite: ACCT12031. (PT) Quarter Credit Hours 4.5

ACCT3060 ACCOUNTING INFORMATION SYSTEMS
This course introduces students to the characteristics of accounting systems and practices of countries other than the United States. Topics include foreign currency transactions, foreign exchange, currency transactions, foreign exchange, foreign currency translation (FASB 52), and accounting policies and practices of countries other than the United States. Prerequisite: ACCT12021 or ACCT1202. 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: ACCT12021 or ACCT1202. Quarter Credit Hours 4.5

ACCT4060 ACCOUNTING SEMINAR
This course is deliver 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: ACCT3050, senior status. Quarter Credit Hours 4.5

ADVERTISING COMMUNICATIONS
ADVC1010 MARKETING COMMUNICATIONS I
This is an introductory course covering the role of marketing communications in the overall marketing process. The course focuses on the integration and synthesis of marketing communications with strategic marketing. Emphasis is placed on discovering the proper ways to use advertising, public relations, sales promotion, direct marketing and personal selling in achieving successful marketing campaigns. Prerequisite: HOSP3050 or MRKT1001. (PT) Quarter Credit Hours 4.5

ADVC1011 MARKETING COMMUNICATIONS II
This course focuses on the process of media analysis, selection and purchase in marketing communications planning. Students learn to combine and coordinate appropriate media choices across multiple communication options. Topics include agency/media relations, added value promotions, ratings and audience measurement, and emerging media categories. Prerequisite: ADVC1010. (PT) Quarter Credit Hours 4.5

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

ADVC3001 CREATIVITY IN ADVERTISING
This course is designed to teach the student to develop creative concepts based on sound selling strategies. Major emphasis is placed on teaching the student to think creatively for the wide range of media and communications tools used by today’s advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards, brochures, catalogs and infomercials. Particular emphasis will be placed on developing strategies and the visual presentation of concepts. Prerequisite: ADVC1011. (PT) Quarter Credit Hours 4.5

ADVC3003 ADVERTISING CAMPAIGNS
This advanced course for Marketing Communication majors covers strategies on the role to develop and implement successful communication campaigns using advertising, sales promotion, public relations and multimedia tools. Extensive analysis of successful communication campaign models is used to aid students in the development of creative and effective ideas. Students are responsible for developing several advertising campaigns for various marketing organizations, including a multilevel campaign that is chronicled in a comprehensive plan book. Prerequisite: ADVC3001. (Wi) Quarter Credit Hours 4.5

ADVC3010 MARKETING COMMUNICATIONS I
This course introduces students to the characteristics of accounting systems and practices of countries other than the United States. Topics include foreign currency transactions, foreign currency translation (FASB 52), and accounting policies and practices of countries other than the United States. Prerequisite: ACCT12021 or ACCT1202. Quarter Credit Hours 4.5
BUSINESS

BUS3092 DIRECTED WORK EXPERIENCE II
The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences will revolve around a specific industry-based or a functional area-based project. Prerequisite: Permission of department chair. Quarter Credit Hours 9.0

BUS3098 DIRECTED WORK EXPERIENCE III
The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences will revolve around a specific industry-based or a functional area-based project. Prerequisite: Permission of department chair. Quarter Credit Hours 13.5

BUS4089 EXPERIENTIAL EDUCATION
This course refers to the many choices that students have to experience the world of business firsthand. Generally students may use credits allocated to this course to satisfy requirements of co-ops, terms abroad, internships or practicum. Counseling with an academic advisor is suggested before considering this course. Prerequisite: Permission of the academic advisor. Quarter Credit Hours 13.5

FINANCIAL SERVICES MANAGEMENT

FISV2001 INTRODUCTION TO INVESTMENTS AND FINANCIAL PLANNING
This course introduces students to investing and financial planning. It reviews the nature of capital markets and the roles that investment companies play between the investor and the corporation. Different asset classes including equities and bonds are covered. The role of the financial planning process, taxes and regulation is also considered. Prerequisite: ACC1001 or ACC1011 or ACC1012 or ACC10121 or ACC1021 or ACC10211. (PT) Quarter Credit Hours 4.5

FISV2002 MUTUAL FUNDS
This course utilizes industry guest speakers and case studies to give students in-depth knowledge of mutual fund business and sales. Topics covered include the evolution of mutual funds, the role mutual funds play in society, federal and state regulatory oversight, marketing and distribution, portfolio management, and retirement planning. This course is specifically of interest to those students who wish to obtain a NASD Series 6, 63 securities license, or who plan on pursuing a career in the financial services industry. Prerequisite: ACC1012 or ACC1021 or ACC10211 or ACC10212 or ACC102121 or ACC1022. (PT) Quarter Credit Hours 4.5

FISV2010 FINANCE
This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy, and the evaluation of alternative forms of financing. This course is not available to accounting majors. Prerequisite: ACC1011 or ACC1012 or ACC10111 or ACC10121 or ACC10211 or ACC10212 or ACC102121 or ACC10221 or ACC1022. (PT) Quarter Credit Hours 4.5

FISV2020 INTRODUCTION TO FINANCIAL INSTITUTIONS
This course serves as an introduction to financial services, financial markets and financial institutions. The banking, insurance and investment industries are described and analyzed. In addition, the economic environment of financial institutions is addressed with focus on the regulatory framework and the tax environment. (PT) Quarter Credit Hours 4.5

FISV3010 CREDIT MANAGEMENT
This course examines the role of credit and analyzes its impact on the economic and social environments. Both consumer credit and business credit are studied in-depth, with emphasis placed on sources and uses of credit, credit reporting and credit analysis. Prerequisite: ACC1011 or ACC1012 or ACC10111 or ACC10121 or ACC1021 or ACC10211, ENTR2030. (PT) Quarter Credit Hours 4.5

FISV3050 INTERNATIONAL BANKING & FINANCE
A course 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 financing, international banking regulations, and the contrast between European, Asian and American banking. Prerequisite: ACC1011 or ACC1012 or ACC10111 or ACC10121 or ACC1021 or ACC10211, ENTR2030. (PT) Quarter Credit Hours 4.5

FISV3060 INVESTMENTS II
This course addresses the areas of financial planning, money management, portfolio planning, retirement planning and estate planning as it relates to the individual. In addition, diversification, risk strategies and tax consequences of investment decisions will be evaluated. Prerequisite: FISV2001. Quarter Credit Hours 4.5

ECONOMICS

ECO1001 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

ECO2002 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

ECO2010 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 of the world’s major regions are examined to permit better insight into present world economic problems. Prerequisite: ECON1001. (GS) Quarter Credit Hours 4.5

ECO2020 LABOR ECONOMICS
The purpose of this course is to develop the student’s knowledge of labor history, practices, problems and policies and to develop objectivity in discussing and observing labor-management relations. Additional emphasis is placed on wage determination, labor markets and employment and unemployment problems and policies. Prerequisite: ECON2002. (GS) Quarter Credit Hours 4.5

ECO3040 MONEY & BANKING
The purpose of this course is to provide the student with a knowledge of the nature and functions of money and credit and how the banking system operates to regulate and control money and financial institutions. Prerequisite: ECON1001. Quarter Credit Hours 4.5

ECO3060 COMPARATIVE ECONOMIC SYSTEMS
This course provides a detailed study of the major economic systems in the world today. Emphasis is placed on comparing the capitalist economy with the planned economy. Most important, a study is made of the application of the various systems to Europe, Asia and the United States. Prerequisite: ECON2002. (GS) Quarter Credit Hours 4.5

ENTREPRENEURSHIP

ENTR1001 INTRODUCTION TO ENTREPRENEURSHIP
This is an introductory course in entrepreneurship. It demonstrates how entrepreneurs recognize business opportunities, develop ideas and identify markets. The course covers such topics as business planning, pricing, credit management, government regulation, business ethics, and the crucial role and importance of entrepreneurs to businesses and society. Quarter Credit Hours 4.5

ENTR2030 THE BUSINESS PLAN
The course teaches students how to develop a business plan for the business they are considering starting. Emphasis is placed on the realism and completeness of the business plan. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. (PT) (WI) Quarter Credit Hours 4.5

ENTR2040 FINANCING THE ENTREPRENEURIAL VENTURE
Following the development of a business plan in ENTR2030, this course investigates funding sources for small businesses. The objective is to educate the entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each. Prerequisites: ACC1011 or ACC1012 or ACC10111 or ACC10121 or ACC1021 or ACC10211, ENTR2030. (PT) Quarter Credit Hours 4.5

ENTR3010 SMALL BUSINESS CONSULTING
This course is conducted as an independent study. The program runs in conjunction with Rhode Island’s Small Business Administration. Participants in the program counsel small businesses on problems dealing with marketing, management, finance, sales and accounting. Prerequisite: Junior status. Quarter Credit Hours 4.5
IBUS2002 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 ECON1091.
Quarter Credit Hours 4.5

IBUS2040 INTERNATIONAL CULTURE AND PROTOCOL
Cultural diversity is a business reality today. The ability to build bridges between and 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 protocols, the building blocks of success in doing business internationally. Prerequisite: ECON1001 or ECON1091. (PT) (W) Quarter Credit Hours 4.5

IBUS3060 EXPORT PROCEDURES & PRACTICES
This course will provide students with the basic body of knowledge and mechanics that are needed to successfully undertake the business of exporting. A description of the essentials as well as the parameters of exporting will be given. The course applies to an entrepreneurial spirit as it addresses processes expanding through foreign sales, and to companies simply trying to improve the operations of an existing export department. The students 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: ACCT10021 or ACCT1002 or ACCT10121 or ACCT1012 or ACCT10221 or ACCT1022 or EQN4050. 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 local and international, under the supervision of the experienced faculty members.
Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), Business-Co-op (IBUS4099) or Summer Work Abroad (BUS4020,BUS4046). Otherwise, students must take three courses selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration. Quarter Credit Hours 13.5

LEGAL STUDIES

LAW1001 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, prosecutors and defense attorneys, as well as the nature of the processes associated with the measurement of crime and the concept of “justice” in the American criminal system will be examined. Quarter Credit Hours 4.5

LAW1010 LEGAL RESEARCH AND WRITING I
This course introduces the student to the many types of legal research resources available and how to make effective use of these resources when conducting legal research. The student is introduced to the techniques of legal research by using both federal and state legal materials, statutes, digests, reporters, treatises, reporting services and encyclopedias. Legal memoranda are prepared by students on legal subjects using research materials. The student will be responsible for researching and writing a brief using the library materials available. The emphasis in this course is on research, and class time in the library is incorporated into the instruction. Prerequisite: LAW1001. Quarter Credit Hours 4.5

LAW1030 WILLS, TRUSTS & PROBATE
In this course, emphasis will be on various aspects of estate administration and probate procedure. The drafting and execution of wills, codicils, affidavits and trusts; the methods and procedures for collecting data for the administration of estates; and the responsibilities of fiduciaries will be covered. In addition, the preparation of state and federal estate, gift and income tax returns will be studied. Prerequisite: LAW1001. (PT) Quarter Credit Hours 4.5

LAW1040 REAL ESTATE/PROPERTY LAW
In this course, students will learn to identify and classify different types of property; to distinguish forms of ownership; to read and reason critically. This course will provide a basic understanding of tort law with emphasis on negligence, strict liability and product liability. Emphasis will also be placed on the active role the paralegal can play in assisting the trial lawyer in the management of tort lawsuits. Prerequisite: LAW1001. Quarter Credit Hours 4.5

LAW1050 CIVIL LITIGATION
This course examines the civil jurisdiction of both federal and state courts. The student will be exposed to the process from when a civil case begins, with the client interview, through and including the trial and appellate review. The study of the paralegal’s role in pretrial and trial proceedings, pleadings, motions, discovery (admissions, interrogatories, depositions and requests for production), rules of procedure and evidence, as well as appellate procedure, will be covered. Prerequisite: LAW1001. (PT) Quarter Credit Hours 4.5

LAW1060 THE LAW OF TORTS
This course will provide a basic understanding of tort law with emphasis on negligence, strict liability and product liability. Emphasis will also be placed on the active role the paralegal can play in assisting the trial lawyer in the management of tort lawsuits. Prerequisite: LAW1001. Quarter Credit Hours 4.5

LAW1090 INTRODUCTION TO LAW ENFORCEMENT
This course is a survey of law enforcement agencies, their role, history and development within the field of criminal justice. Emphasis is placed on police administration, organization, management, culture, relations within the community and technology. (PT) Quarter Credit Hours 4.5

LAW2001 THE LEGAL ENVIRONMENT OF BUSINESS I
This course provides an overview of the legal, regulatory and ethical environments 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 business organizations are followed by a selection of related fields which may include sales, intellectual property, real property law, constitutional law, antitrust law, and alternate dispute resolution. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student’s ability to read and reason critically. Quarter Credit Hours 4.5
LAW2010 HOSPITALITY LAW
This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include: sources of law, court systems, jurisdiction, contracts, negligence, the innkeeper-guest relationship, and liability arising from the service of food and alcoholic beverages.
Quarter Credit Hours 4.5

LAW2040 PRINCIPLES OF CORRECTIONS
This course is an introduction to corrections. It presents an historical look at punishment through the ages. Justification for punishment is explored including retributivism, 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: SOC2001. (WI)
Quarter Credit Hours 4.5

LAW2060 LEGAL RESEARCH AND WRITING II
This course is an extension of LAW2040, Legal Research and Writing I. It builds on the basic skills learned in LAW2010 by emphasizing legal writing. The student will be exposed to and required to draft letters, legal memoranda, interrogatories and legal briefs. Students will be exposed to a civil lawsuit from the pleadings to appellate review. In this writing-intensive course, class time in the library is incorporated into the instruction. Prerequisite: LAW1010. (WI)
Quarter Credit Hours 4.5

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 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

LAW3191 PARALEGAL EXTERNSHIP I
Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This externship is designed to give students the opportunity to apply their formal education to actual work situations. The extern student will work under the supervision of a legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 26–38 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 9.0

LAW3391 PARALEGAL EXTERNSHIP II
Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This 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 legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 26–38 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 13.5

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 13-26 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 4.5

LAW3292 CRIMINAL JUSTICE EXTERNSHIP II
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 26–38 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 9.0

LAW3393 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

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 the spirit of the law and its application to business decision making and managerial policy. This course relies on, and develops, the student’s ability to read and reason critically. Prerequisite: LAW201 or LAW2030. Quarter Credit Hours 4.5

LAW3010 BUSINESS LAW FOR ACCOUNTANTS
This course provides the Accounting major with an understanding of the legal framework within which accountants must operate. The course will concentrate on the following topics: business organizations, professional responsibilities, contracts, government regulation of business, the Uniform Commercial Code (Articles 2, 3 and 9) property and debtor-creditor relationships. Prerequisite: LAW2001 or LAW2010. Quarter Credit Hours 4.5

LAW3051 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. 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

LAW3040 FAMILY LAW
This course will familiarize the student with all aspects of family law practice beginning with the client interview through trial and beyond. The law and procedures regarding marriage, divorce, separation, child custody, child support, alimony, division of property and tax considerations will be examined. Emphasis will be placed on the preparation of necessary court documents and agreements. Prerequisite: LAW1001. (PT) Quarter Credit Hours 4.5

LAW3050 BUSINESS ORGANIZATIONS
This course introduces Paralegal Studies students to the role of agency and the various forms of business organizations. Sole proprietorship, partnerships, limited partnerships, limited liability partnerships, and joint ventures are introduced to the student. Emphasis is placed on the advantages and disadvantages of each form along with the process involved in creating the various forms. The student is introduced to and drafts the forms used to create the various forms. (PT) 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 basis for designing research projects and interpreting research designs in depth. Prerequisite: LAW3050 or permission of department chair.
Quarter Credit Hours 4.5

LAW3055 INTERNATIONAL BUSINESS LAW
This course introduces the student to the principles of public and private international law. It addresses the legal problems of doing business across national boundaries, developing, and non-market economy countries, together with the economic and political issues that commonly arise. Prerequisite: LAW2001. Quarter Credit Hours 4.5
LAW3060 ADMINISTRATIVE LAW
This course introduces the student to the function and procedures of state and federal administrative agencies. The rule-making, investigatory, adjudicatory and enforcement functions of such agencies are studied. The limited role of judicial review is also explored. Prerequisite: LAW1001. Quarter Credit Hours 4.5

LAW3075 CRIMINAL INVESTIGATION
In this introductory course students 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 ascendency 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

LAW3090 THE LAW OF EVIDENCE
This course is a study of the law of evidence as a system of rules and standards directed at determining what proof is to be admitted in a given course of litigation. Emphasis is placed on formal discovery mechanisms, relevance, witness examination, impeachment, rehabilitation, privileges, burden of proof, judicial notice, presumptions of fact and demonstrative evidence, expert testimony, materiality, confrontation and hearsay. Quarter Credit Hours 4.5

LAW4033 TERRORISM
This course is a study of terrorism from its earliest history into the post-Sept. 11 21st century. It examines religious, political and psychological 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
This course provides the student with a broad outline of key topic areas that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process. Prerequisite: LAW3075. (PT) Quarter Credit Hours 4.5

LAW4050 ADVANCED TOPICS IN LAW ENFORCEMENT
This course is a forum for special issues and emerging areas of criminal justice. It is taught by faculty members and visiting experts in the areas of focus. Topics covered (which may change each offering) may include, but are not limited to; Public & Private Security, Victimology, Child Abuse & Neglect, and Organized Crime. Prerequisite: Junior status. Quarter Credit Hours 4.5

LAW4060 ADVANCED TOPICS IN CRIMINALISTICS
This advanced course presents specific topics in the advanced study of forensic science over two terms. Student assessments are related with the application of advanced and specialized areas of forensic science encountered during criminal investigations. Topics include advanced topics of forensic pathology, pattern and impression evidence, questioned documents, cyber technology, forensic applications of the social science, and legal and ethical issues in forensic science. Prerequisites: LAW3075, LAW4040. 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: Enrolment in Criminal Justice B.S. degree program. 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) 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 activity and function-focused supportive function to a strategic part of the enterprise value chain. The course explores five major areas: process analysis, total quality management, productive production systems, supply chain management, and new product development. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. (PT) Quarter Credit Hours 4.5

MGMT2040 PURCHASING AND SUPPLY CHAIN MANAGEMENT
This course examines the dynamic field of production and the management of the entire supply chain. Major areas of study include purchasing’s role in the organization, global sourcing, new models for supplier involvement and management, and new product development. The role of purchasing and total quality management is a pervasive theme throughout the course. Students are exposed to the theoretical and practical issues to prepare them for the National Association of Purchasing Managers (NAPM) certification exam. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. (PT) Quarter Credit Hours 4.5

MGMT2120 ACCELERATED MANAGEMENT
This is a general survey of management for honors program eligible students. The course focuses on the five functions of management and organizational theory, emphasizing team building, Case studies, learning teams and direct industry contact augment traditional classroom methods. Prerequisite: ENTR1001, honors eligibility. Quarter Credit Hours 4.5

MGMT3000 MANAGERIAL TECHNOLOGY
This course surveys the relationship of technology to the managerial process. Topics include computer and telecommunications systems, information systems, decision support systems and expert systems. The students will be required to show their understanding of these technologies. Students will also be exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. Quarter Credit Hours 4.5

MGMT3040 PROCESS AND QUALITY MANAGEMENT
This 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: MATH2001, MGMT2030. (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, design pay levels, pay for performance, performance appraisals, employee benefits and the government’s regulatory role. Linkage of compensation strategies to recruiting is also investigated. Prerequisite: MGMT2001. (PT) Quarter Credit Hours 4.5

MGMT3060 HUMAN RESOURCES TRAINING & DEVELOPMENT
This course exposes students to training and development in a global, competitive environment. The course covers how to use employee talents effectively through new work designs (such as work teams), new technologies (such as computer assisted manufacturing systems), and the latest “hot topics” in the training area. Prerequisite: MGMT2001. (PT) Quarter Credit Hours 4.5

MGMT4001 PROCESS PLANNING AND CONTROL
This course offers a quantitative approach to management problems which enables students to “get their feet wet” in the disciplines of quantitative methods used to improve organizational performance. Prerequisite: MATH2001. (PT) Quarter Credit Hours 4.5

MGMT4020 STRATEGIC MANAGEMENT
This is the first of the two course, College of Business capstone series designed for graduating seniors in the Accounting, Management and Marketing departments. The course deals with environmental analysis, strategic 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 3202 or ACCT3203. Quarter Credit Hours 4.5

MGMT4030 SENIOR MANAGEMENT SEMINAR
This final, College of Business capstone series course sharpens analytical skills and decision making, polish commercial communication, 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 skills 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 MGMT2120 or MGMT2120. Prerequisite: Senior status. (PT) Quarter Credit Hours 4.5
MGMT4050 OPERATIONS MANAGEMENT STRATEGY
This course examines the operations function as an organization’s source for sustainable, competitive advantage. The impact of technology and domain choice on operations is examined in significant detail. Prerequisites: MGMT2030, MGMT4020. Quarter Credit Hours 4.5

MGMT4070 HUMAN RESOURCES MANAGEMENT STRATEGY
This course examines the human resources function as an organization’s source for sustainable, competitive advantage. Case studies, team exercises, game strategies and other human resource strategy problems demonstrate the importance of the formulation, implementation and evaluation of a management decision. Prerequisites: MGMT2001, MGMT4020, senior status. Quarter Credit Hours 4.5

MGMT4089 MANAGEMENT CAREER FOCUS
Management majors complete experiential education requirements via a semester or summer work abroad program. These options can include individual or group work as part of an ongoing business operation. Quarter Credit Hours 13.5

MARKETING

MRKT1001 PRINCIPLES OF MARKETING
This introductory course presents the basic principles and practices of marketing. Topics include marketing orientation, external environments, ethical codes of conduct, and the importance of marketing to the business firm, our world economy and global culture. Case studies, field projects, a marketing simulation and using the Internet as a business and professional resource are utilized in the delivery of this course. An emphasis is placed on marketing strategy, image and branding, target markets, product, price, distribution and promotion. (WI) Quarter Credit Hours 4.5

MRKT1002 CONSUMER BEHAVIOR
The purpose of this course is to introduce the student to the various facets of consumer behavior, including the decision making process, problems, needs and goals, the consumer’s search for information, and the evaluation of the purchase decision. Prerequisite: HOSP3050 or MRKT1001. (WI) Quarter Credit Hours 4.5

MRKT1110 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

MRKT2021 SALES MANAGEMENT
This course teaches students about the strategic role of the selling function within the business unit. Students learn the basic concepts of determining market potential, forecasting, designing sales territories, setting quotas, structuring the sales team, and recruiting, selecting, leading and motivating both inside and outside sales people. The course focuses on the “field” (district) level of sales management. Prerequisite: MRKT1001. Quarter Credit Hours 4.5

MRKT2020 BUSINESS-TO-BUSINESS MARKETING
This course is an in-depth introduction to business-to-business marketing, including the analysis of the marketing interactions of organizations with customers and other business partners. Prerequisite: HOSP3050 or MRKT1001. Quarter Credit Hours 4.5

MRKT2050 QUALITATIVE RESEARCH
This course provides a broad overview of qualitative market research methods. Covering such exploratory techniques as surveys, interviews and observations, this course familiarizes students with the appropriate uses and limitations of qualitative market research. Students use quantitative and 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 emotional mix elements in the communication of brand equity. Prerequisite: HOSP3050 or MRKT1001. Quarter Credit Hours 4.5

MRKT3010 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, television, radio, direct mail, catalogs and new electronic media are used in direct marketing programs. Plans, measurement and accountability are covered. Prerequisites: HOSP3050 or MRKT1001, junior status. (WI) Quarter Credit Hours 4.5

MRKT3040 ELECTRONIC COMMERCE
This course focuses on development and management of electronic marketing strategies through interactive media and online channel networks. Emphasis will be placed on three distinct classes of electronic commerce applications: business-to-consumer, business-to-business, and intra-organizational. Prerequisite: HOSP3050 or MRKT1001. (PT) Quarter Credit Hours 4.5

MRKT3055 QUANTITATIVE RESEARCH
This course is a continuation of MRKT2050 and provides an overview of contemporary topics in quantitative research such as competitive intelligence, survey design and scale measurement. Students use current technology and software tools to create, distribute, analyze and interpret qualitative data. Together with MRKT2050, students learn modern market research techniques that are used to make sound business decisions. Prerequisites: MRKT2001, MRKT2050, junior status. (WI) Quarter Credit Hours 4.5

MRKT3055 CUSTOMER RELATIONSHIP MANAGEMENT (CRM)
This course concentrates on understanding and anticipating the needs of an organization’s current and potential customers. Students investigate and study leading ideas and practices in the field of customer service and support through analyzing first-hand success stories that explore every aspect of the field. Topics covered developing include the right corporate culture, establishing and using measurements and standards, and using state-of-the-art technology to a company’s best advantage. Students learn CRM as a concept that links people, process, and technology, in an enterprise’s revenue and profits by first providing maximum customer satisfaction. Prerequisite: CSIS2030 or FIT1020. Quarter Credit Hours 4.5

MRKT4001 STRATEGIC MARKETING
Developing and implementing an exciting, cohesive and effective marketing strategy adaptable to a changing business environment is a must for career preparation and meaningful placement in the world of marketing. This capstone course develops skills essential to anticipating and responding to the changing needs of customers and markets in our global economy and culture. It thoroughly explores marketing strategy using a combination of texts, readings, visiting speakers, Internet sites, cases, a marketing simulation and field assignments. Prerequisites: HOSP3050 or MRKT1001, junior status. (PT) Quarter Credit Hours 4.5

MRKT4030 INTERNATIONAL MARKETING
This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements. Prerequisites: HOSP3050 or MRKT1001, junior status. (PT) Quarter Credit Hours 4.5

MRKT4076 MARKETING EXTERNSHIP
This course provides students with the opportunity to apply basic knowledge in an actual work environment either within or outside the University. Students work for project managers under the guidance of faculty members and meet weekly in classroom seminars. Prerequisite: Senior status. Quarter Credit Hours 9.0

MRKT4089 MARKETING CAREER FOCUS
Marketing and Marketing Communications 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

RETAIL

RLTL1005 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

RLTL2020 FASHION DESIGN FOR THE APPAREL INDUSTRY
This course explores the design process to inspire creativity and develop practical skills that bring design concepts to professional renderings. Topics include basic art principles, sources of inspiration, consumer profiling, color and fabric boards, line conceptualization and fashion presentation techniques. Each student presents a collection of original designs. Quarter Credit Hours 4.5

RLTL3010 MERCHANDISE BUYING
This course provides the student with the principles that govern the movement of merchandise. Students are expected to know the environmental factors that influence the behavior of consumers and the techniques for determining and predicting merchandise cycles. This course outlines the merchandising activities and marketing trends of those industries involved with the production and providing of goods. Students learn the options of the buyer in making merchandise budgets, plans and decisions are presented. This background provides the basis for examining the merchandising activities and decisions expected of a buyer at the retail level. Buying activities are compared for a variety of retail settings. Prerequisite: RLT1005. Quarter Credit Hours 4.5

RLTL3020 MERCHANDISE MATHEMATICS
This course is designed to examine the mathematics, theories and techniques underlying the allocation of merchandise investments, control of sales and control of inventory (including planning and pricing) in retail stores. The course approaches retail management from the standpoint of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising. Prerequisite: RLT1005. (PT) Quarter Credit Hours 4.5

RLTL3030 COMPARATIVE RETAIL STRATEGIES
This course is designed to analyze and compare retail merchandise and management techniques used in specialty store, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandising and management decisions in a variety of cases involving issues, types of operations and levels of management. Prerequisite: RLT2003. (WI) Quarter Credit Hours 4.5
This hands-on course is an introduction to basic textile design techniques used by designers and manufacturers. Topics include motif development, crepus design and repeat patterns. Methods of surface printing include direct painting, stenciling and block printing. Basic weaving or knitting patterns, embroidery, beading and applique are also explored. Students develop an appreciation for the historic and cultural value relevant to each method, and create selections of textile samples as they solve design problems.

Quarter Credit Hours 4.5

SECRETARIAL

SEC1011 WORD PROCESSING I
This course is designed to introduce basic and advanced techniques of word processing. Word processing skills will be applied to varied business documents where proofreading and editing skills are emphasized.
Prerequisite: SEC2001 or permission of department chair.
Quarter Credit Hours 4.5

SEC1200 BUSINESS COMMUNICATIONS
The purpose of this course is to provide the knowledge and practice to acquire the ability to write an effective letter. The student is exposed to letter styles, the principles underlying each type of communication, and the terminology and sentence structure necessary to convey the purpose of the communication. Throughout the course, situations are created that allow for the maximum student involvement. (WI)
Quarter Credit Hours 4.5

SEC2001 INTRODUCTION TO KEYBOARDING AND WORD PROCESSING
This is an introductory keyboarding course for non-Office Education and non-Court Reporting students designed to provide the student with keyboarding skills and an ability to apply these skills to communications and computer usage. There is no speed requirement.
Quarter Credit Hours 4.5

College of Culinary Arts

BAKING & PASTRY ARTS

BPA1100 INTRODUCTION TO BREAD & ROLLS
The student is introduced to the techniques in the preparation of assorted breads: quick breads and yeasted rolls. Students will be able to make a variety of basic products, such as croissants and danish, for the bakeshop. The student will also be introduced to formulation and calculating baker’s mathematics, the basic techniques for producing sponges and starters, and straight dough methods. The uses of baking equipment, scaling, shaping techniques, inventory control and sanitation are covered.
Quarter Credit Hours 7.5

BPA1200 CLASSICAL FRENCH PASTRIES
The objective of this course is to give the student basic working knowledge for the production of puff pastry, pâte à choux, mousses, custards and creams, with a daily emphasis on plated desserts.
Quarter Credit Hours 7.5

BPA1300 HOT AND COLD DESSERT PRESENTATIONS
This dynamic course covers the basic techniques and presentation of traditional American and international desserts. The emphasis will be on pies, tarts, cookies, cheesecakes, ice creams, frozen yogurts, ices, fried desserts, baklava, strudel, fruit crisps and cobblers. The daily presentations of desserts will focus on individual plated desserts with an emphasis placed on modern presentations for restaurants, banquettes, hotels and buffets.
Quarter Credit Hours 7.5

BPA1400 INTRODUCTION TO CAKE DECORATING & PETITS FOURS
This 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 TARTES
This course covers classical cakes designs as well as contemporary cake decorating techniques. To complement these items, students are shown the diversity of mousses and how they are utilized in the industry. The last section will reinforce the student to make marzipan showpieces. (PT)
Quarter Credit Hours 7.5

BPA2200 CHOCOLATE AND SUGAR ARTISTRY & SHOWPIECES
During this course, students will practice, using several methods, the proper chocolate tempering procedure. Hand-dipped and molded chocolate candies (pralines) will be produced, utilizing a variety of different chocolates, fillings, manufacturing and decorating techniques. Students will design and create centerpieces and showpieces using mediums such as chocolate, pastillage, royal icing, and poured and pulsed sugar.
Quarter Credit Hours 7.5

CULINARY ARTS

CUL1315 STOCKS, SAUCES AND SOUPS
Students are introduced to the cooking techniques of simmering and boiling. Lectures on 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 at various service techniques. Students will be prepared and take the Federal Dining Room Professional Associate Certification (FDRP) exam as an outcome assessment.
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 French cuisine, ingredients and plate presentations. (HO)
Quarter Credit Hours 3.0

CUL1345 INTRODUCTION TO BAKING & PASTRY
This course will concentrate on the practical techniques of producing非要的 methods and recipes placed on modern presentations for restaurants, banquettes, hotels and buffets. Emphasis is placed on sautéing, baking, roasting, braising, and poaching techniques. (PT)
Quarter Credit Hours 3.0

CUL1355 NEW WORLD CUISINE
Students engage in the execution and application of grilling/broiling, roasting and deep-frying cooking techniques. Lecture, demonstration and production revolve around North, Central and South American ingredients and plate presentations. (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 and incorporated and requires the student becoming certified in an industry recognized alcohol training intervention procedures program.
Quarter Credit Hours 3.0

CUL1375 NUTRITION AND SENSORY ANALYSIS
Students engage in the discussion and application of steaming and poaching cooking techniques. Lecture, demonstration, and production revolve around nutritional analysis of menus, recipes, and sensory evaluation (sensory analysis of food). The focus will be on production of nutrition applications for vegetables, entrees and desserts. (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 presentations. (PT)
Quarter Credit Hours 3.0

CUL1395 PURCHASING AND PRODUCT IDENTIFICATION
Students will be introduced to purchasing and determining various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, 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 MEAT CUTTING
Purchasing, receiving, evaluating and proper storage procedures will be discussed. Emphasis is placed on primal and sub-primal cuts, federal inspections, grading, yields, and the classification of meats, poultry and game. Laboratory activities include hands-on fabrication of pork, beef, poultry and lamb.
Quarter Credit Hours 3.0

CUL2176 CULINARY ARTS EXTERNSHIP
Culinary Arts Externship provides students with a “hands-on” learning experience in preparing and serving food and beverages in diverse industry work settings. Selected students will be exposed to modern and traditional industry work settings with permission of the dean of the College of Culinary Arts. Academic credit is awarded for this experience.
Quarter Credit Hours 15.0

CUL2215 GARDE MANGER
Students will be introduced to modern and traditional techniques in the preparation of cold entrees, patés, terrines, galantines, chaud-froid and ice carvings. Students plan, organize and set up buffets. This course also concentrates on the practical techniques of platter design and presentations.
Quarter Credit Hours 3.0

CUL2225 CLASSICAL FRENCH CUISINE
Students are exposed to the preparation of French dishes in the traditional way. French menu terminology, tableside cooking and compound sauces are taught. Emphasis is placed on sautéing, baking, roasting, braising, and poaching techniques. (PT)
Quarter Credit Hours 3.0

CUL2235 ADVANCED DINING ROOM PROCEDURES
Students are exposed to advanced table setting 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.
Quarter Credit Hours 3.0
CUL224S INTERNATIONAL CUISINE
The course will focus on practicing baking, roasting, frying, sautéing, stir-frying, braising and steaming through menu planning and designing. Emphasis will be on the various segments of the food and beverage industry. Students will be exposed to various culinary and pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of business and industry. In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA. (Prerequisites: CUL2276 or CUL2245.)
Quarter Credit Hours 15.0

CUL2266 CULINARY ARTS INTERNATIONAL EXCHANGE
The International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland’s most prestigious hotels. The educational learning takes place in regional education centers. The France International Exchange program takes place at Ecole Superieure de Cuisine en Francaise. 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. (Prerequisites: FSM1055 and FSM1060.)
Quarter Credit Hours 15.0

CUL2295 CULINARY ARTS COOPERATIVE EDUCATION
In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various culinary and pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this “hands-on” experience. (Prerequisites: FSM1060 and FSM1070.)
Quarter Credit Hours 15.0

FOOD SERVICE MANAGEMENT
FSM1055 BAKING FORMULA TECHNOLOGY
This course introduces the principles of food science and technology as they apply to baking and pastry arts. Scientific method is used to explore ingredient properties 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. (Prerequisites: FSM1055 and FSM1070.)
Quarter Credit Hours 4.5

FSM1060 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. The National Restaurant Association ServeSafe exam will be administered in this course to fulfill the graduation requirement. (Prerequisites: FSM1055 and FSM1070.)
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. (Prerequisites: FSM1001 or placement. (W))
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 and beverage industry. Emphasis is placed on menu planning, the control cycle and forecasting. (Prerequisites: FSM1001 or placement. (W))
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. Varying eating behaviors, recommended dietary intakes, and tools for diet planning will be explored. Students will create an indepth computerized personalized nutrient profile, which will be self-analyzed for nutritional adequacy. (Prerequisites: FSM2050 or FSM2080.)
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, merchandising and fiscal accountability. (Prerequisites: FSM1001 or HOSP1001 or TRV11001, MATH1002 or higher.)
Quarter Credit Hours 4.5

FSM2060 FOOD PREPARATION MANAGEMENT
This intermediate level course will combine the fundamentals of food theory with hands-on small quantity food production. The student will demonstrate the basic operational procedures within a food service operation through theory, demonstration and production. (Prerequisites: FSM1001 or FSM1055.)
Quarter Credit Hours 4.5

COURSE DESCRIPTIONS

The Hospitality College

COOPERATIVE EDUCATION
CO-OP
Eligible students may apply for a Selective Career Cooperative Education assignment. These paid cooperative education assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of this term long course, students will have a more global understanding of the demands and expectations of business and industry. To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 credits of coursework, 4) have appropriate elective or prerequisite coursework 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: 4.5)

FSM1001 INTRODUCTION TO THE FOOD SERVICE INDUSTRY
FOOD SERVICE MANAGEMENT
This introductory course examines career opportunities, organizational structures, history, and human resource management in the food service industry. Specific segments will also be examined in commercial, industrial and institutional areas of food service. (Prerequisites: FSM1001 and FSM1055.)
Quarter Credit Hours 4.5

FSM1050 PERSONALIZED NUTRITION 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. The National Restaurant Association ServeSafe exam will be administered in this course to fulfill the graduation requirement. (Prerequisites: FSM1001 or FSM1055.)
Quarter Credit Hours 4.5

FSM1060 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. The National Restaurant Association ServeSafe exam will be administered in this course to fulfill the graduation requirement. (Prerequisites: FSM1001 or FSM1055.)
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, merchandising and fiscal accountability. (Prerequisites: FSM1001 or HOSP1001 or TRV11001, MATH1002 or higher.)
Quarter Credit Hours 4.5

FSM2060 FOOD PREPARATION MANAGEMENT
This intermediate level course will combine the fundamentals of food theory with hands-on small quantity food production. The student will demonstrate the basic operational procedures within a food service operation through theory, demonstration and production. (Prerequisites: FSM1001 or FSM1055.)
Quarter Credit Hours 4.5

FSM2080 FOOD SERVICE OPERATIONS
This intermediate level course is designed to complete the students’ foundation in purchasing and food & beverage operations control. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students will also develop income statements and use spreadsheets to analyze food and beverage operations. (Prerequisites: FSM2000, FSM2010, FSM2020, FSM2030, FSM2040.)
Quarter Credit Hours 4.5

FSM3000 THE MANAGEMENT OF FOOD SERVICE SYSTEMS
Students will examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments. This course is intended to prepare students to apply sound management principles to situations encountered within the hospitality industry. (Prerequisites: CUL1325 or both FSM1070 and FSM2040.)
Quarter Credit Hours 15.5

FSM3100 THE MANAGEMENT OF FOOD SERVICE SYSTEMS
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 mirror both front- and back-of-the-house operations. (Prerequisites: FSM1055 or FSM1060.)
Quarter Credit Hours 15.5

FSM3100 THE MANAGEMENT OF FOOD SERVICE SYSTEMS
An intermediate course which 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. (Prerequisites: FSM2000, FSM2010.)
Quarter Credit Hours 4.5

FSM3102 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. (Prerequisites: FSM2000, FSM2010, FSM3000.)
Quarter Credit Hours 4.5

FSM3102 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: FSM2000, FSM2010.)
Quarter Credit Hours 4.5
HOSPITALITY MANAGEMENT

HOSP101 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 services). Emphasis is placed on the hotel operations within the industry. The course is intended to prepare the student to apply sound management principles to the challenges encountered within the industry. (ES) Quarter Credit Hours 4.5

HOSP1050 FRONT OFFICE OPERATIONS
This course familiarizes students with the front office department of the hotel. Emphasis is placed on: guestroom availability, reservation procedures, guest registration, night audit and check-out procedures through a computerized property management system. The student will focus on all aspects of the unique relationship between the front office and other departments in the hotel. Prerequisite: FSM1001 or HOSP1001 or REC1010 or TRVL1001. Quarter Credit Hours 4.5

HOSP1011 HOSPITALITY INFORMATION TECHNOLOGY
This is an introductory course in information systems in the hospitality industry. The “front classroom” course focuses on property management systems, point-of-sale 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 relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: CULL325 or FSM2040 or REC1010 or SEE2002 or TRVL2040. Quarter Credit Hours 4.5

HOSP2030 HOSPITALITY HUMAN RESOURCES AND DIVERSITY LEADERSHIP
The line manager in today’s increasingly diverse workforce requires knowledge of the non-commercial segment of the hospitality industry. The student will become familiar with human resource management. Prerequisites: HOSP2099 or FSM3001. (WI) Quarter Credit Hours 4.5

HOSP2077 CE WEEKEND HOTEL INTERNSHIP I
All students majoring in Hotel Management are required to participate in the Hotel Internship. The internship provides an in-depth exercise in the lodging and food and beverage departments within each department. This course is designed for Continuing Education students only who wish to spread the course requirements over two terms. One additional course may be taken. Students will need to establish a preset study plan with the Director of Hotel Internship after registration and prior to first day of class. Prerequisites: FSM1070, FSM2040, HOSP1011. Quarter Credit Hours 6.75

HOSP2078 CE WEEKEND HOTEL INTERNSHIP II
This course is a continuation of HOSP2075. Prerequisite: HOSP2075. Quarter Credit Hours 6.75

HOSP2098 HOTEL EXTERNSHIP
This externship is designed to give the student practical experience in the lodging and food and beverage areas. Rotational assignments will incorporate both front and back of the house operations within each department. The student is introduced to the role of the property operations manager. Essential elements of housekeeping, engineering, food and beverage areas are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager’s perspectives. Prerequisite: FSM2080 or FSM3001. Quarter Credit Hours 4.5

HOSP3011 ADVANCED FOOD SERVICE OPERATIONS
This upper-level capstone course concentrates on integrating critical competencies of management in a small quantity food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisite: FSM2099 or FSM3001. (PT) Quarter Credit Hours 4.5

HOSP3015 DYNAMICS OF RECREATION/LEISURE MANAGEMENT & TRAVEL-TOURISM
This 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: FSM2099 or FSM3001. 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 set-ups, display strategy, programming and setup. A directed work project may be incorporated into this course. Prerequisite: HOSP2011 or SEE2020 or TRVL2021. Quarter Credit Hours 4.5

HOSP3025 DYNAMICS OF HOTEL-RESTAURANT & RECREATION/LEISURE MANAGEMENT
This course introduces students to the hotel and 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 and recreation-leisure industries. In addition, emphasis is placed on integrating students’ chosen career paths within these industries. Prerequisite: MGMT2030 or TRVL2021. Quarter Credit Hours 4.5

HOSP3033 HOTEL PROPERTY OPERATIONS
This course introduces the student to the role of the property operations manager. Essential elements of engineering, housekeeping and security are studied. The student is introduced to technical and legal issues related to these departments. Prerequisite: HOSP2099 or SEE2020 or permission of department chair. Quarter Credit Hours 4.5

HOSP3040 MANAGING QUALITY SERVICES
This upper-level course is designed to acquaint the student with the principles of total quality management and how they affect organizations and employees within those organizations. This course will stress problem solving and decision making skills using analytical tools and case studies. A directed work project may be incorporated into this course. Prerequisite: Junior status. Quarter Credit Hours 4.5

HOSP3050 HOSPITALITY STRATEGIC MARKETING
This is an upper-level course dealing with the broad scope of hospitality marketing emphasizing 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. Course studies and assigned readings examine current marketing issues. A directed work project may be incorporated into this course. (PT) Quarter Credit Hours 4.5

HOSP3055 FRANCHISING OPPORTUNITIES
This course focuses on business format franchising. Students gain experience in evaluating franchise offerings, as well as evaluating their own suitability to be franchisors. The advantages and disadvantages of franchising are reviewed, analyzed and discussed. The concepts are relevant for any student interested in becoming an owner of a franchised business. Prerequisites: ACCT10021 or ACCT11021 or ACCT12021 or HOSP3050 or MKT1101. 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. Prerequisites: FSM1001 or 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

HOSP3077 REVENUE MANAGEMENT
This course examines the strategies, principles and techniques of revenue management as they relate to lodging, travel/tourism, food service and facilities management. The relationship between accurate forecasting, overbooking, reservation systems, marketing issues, pricing and e-commerce as they relate to financial decision making will be investigated. Students will be required to analyze revenue management scenarios. Prerequisite: HOSP1010.
Quarter Credit Hours 4.5

HOSP3080 ENTERTAINMENT MANAGEMENT
This is an intermediate course designed to prepare future industry professionals to address entertainment management as it relates to the lodging and food service industries. Students will participate in planning a profitable entertainment event designed to complement a hospitality enterprise.
Quarter Credit Hours 4.5

HOSP3092 DIRECTED WORK EXPERIENCE II
The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of the experience will revolve around a specific industry-based project. Prerequisite: Approval of the dean.
Quarter Credit Hours 3.0

HOSP3098 DIRECTED WORK EXPERIENCE III
The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of the experience will revolve around a specific industry-based project. Prerequisite: Approval of the dean.
Quarter Credit Hours 13.5

HOSP4010 HOSPITALITY DEVELOPMENT ISSUES
This course is designed to develop and address the contemporary issues affecting the hospitality industry. Due to the evolving nature of these issues, a specific course description will be posted before registration. Prerequisites: MATH2001, senior standing and permission of the instructor.
Quarter Credit Hours 4.5

HOSP4011 HOSPITALITY MANAGEMENT CONSULTING
This course is designed to give students insight into management consulting for enterprises in the hospitality industry. Using a variety of teaching methods, including the case study approach, simulated consulting assignments will be introduced into the classroom to fine-tune the critical thinking and decision-making abilities of the student. The spectrum of management consulting providers, ranging from large international firms to sole practitioners, will be reviewed. Prerequisites: ACCT3025 or ACCT3025 or ISV2001, HOSP3050.
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 application of appropriate management techniques. A directed work project may be incorporated into this course. Prerequisite: SOC302.
Quarter Credit Hours 4.5

HOSP4030 HOSPITALITY DECISION ANALYSIS
This course provides a computer-based approach to hospitality management problems. It is designed to give students insight into the use of decision support software available on the personal computer for decision analysis in the hospitality field. The case study approach using real data will be utilized to enhance realism in the classroom, computer laboratory assignments, critical thinking, and decision making skills of students. A directed work project may be incorporated into this course. Prerequisites: ACCT3025 or ACCT3025, MATH2001.
Quarter Credit Hours 4.5

HOSP4050 DEVELOPING HOSPITALITY PROPERTIES
Property analysis is a fundamental component in the development of any tourism destination or hospitality facility. The purchase of a real estate property for use in the hospitality/tourism industry will be analyzed from the legal, economic and financial perspectives, and the role it plays as an income-producing component of business will be examined. Prerequisites: ACCT3025 or ACCT3025, HOSP3050.
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 or ACCT3025, HOSP3050.
Quarter Credit Hours 4.5

INTERNATIONAL HOTEL & TOURISM MANAGEMENT
IHTV3010 INTERNATIONAL HOTEL MANAGEMENT
The purpose of this intermediate course is to acquaint students with the skills of a global hospitality manager, where students study principles of international hospitality management: marketing, human resource management, financial and risk management. An historical approach is taken in exploring the development of multinational hospitality corporations. Prerequisites: HOSP3030, HOSP3050.
Quarter Credit Hours 4.5

RECREATION/LEISURE MANAGEMENT
REC1010 INTRODUCTION TO COMMERCIAL RECREATION
This course is designed to introduce the student to the operation of any enterprise related to commercial profit-making recreation. Concentration of the course is on market identification, demand/supply analysis and the exercising of major management functions relating to commercial recreation.
Quarter Credit Hours 4.5

REC2010 LEADERSHIP IN LEISURE SETTINGS
Leadership qualities, styles and group dynamics form the core of this course. Students examine a selection of program activities and guidelines for presenting and developing them effectively.
Quarter Credit Hours 4.5

REC2015 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

REC2020 RESORT MANAGEMENT
This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties will also be investigated. Prerequisite: FSM1001 or HOSP3010 or REC1010 or TRVL1001.
Quarter Credit Hours 4.5

RECREATION/LEISURE MANAGEMENT
REC2040 OUTDOOR RECREATION PLANNING
This course provides an introduction to the concept of outdoor recreation, outdoor recreation planning and the specific use of our environment for recreation by individuals, private agencies and government agencies. The study of federal programs including the National Park Service will be an integral part of this course.
Quarter Credit Hours 4.5

REC2070 THE GAMING INDUSTRY
This introductory course is designed to familiarize students with the many facets of the entire gaming industry. Topics to be covered include: the history of gaming, common forms of gaming, major gaming destinations, career paths, gaming industry leaders, regulation and licensing, and basic organization of a casino resort. Current trends and issues in the industry will also be discussed.
Quarter Credit Hours 4.5

REC3010 MANAGING CASINO OPERATIONS
This advanced course teaches the student basic knowledge about the background history of the gambling industry in the United States. This course will provide the student with an overview of the casino business. Discussions will include casino economics and organization, basic casino and gaming terminology, casino law, casino organization and the casino customer. An out-of-state field trip to a casino is required. Prerequisite: REC2070.
Quarter Credit Hours 4.5

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT
SEE2002 EVENT MANAGEMENT
This course will introduce the student 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

TRAVEL/TOURISM
TRVL1001 INTRODUCTION TO TRAVEL-TOURISM
An introductory course designed to acquaint the student with significant destinations in the U.S., Canada, Mexico, South America and the Caribbean. The course discusses cultural, recreational and social significance to the traveler.
Quarter Credit Hours 4.5

TRVL1010 DESTINATION GEOGRAPHY I
An introductory course designed to acquaint the student with significant destinations in the U.S., Canada, Mexico, South America and the Caribbean. The course discusses cultural, recreational and social significance to the traveler.
Quarter Credit Hours 4.5

TRVL1011 DESTINATION GEOGRAPHY II
In addition to significant destinations and attractions in Europe, Asia and Africa, this course stresses more the cultural values related to international travel and the significance of travel to the international economy.
Quarter Credit Hours 4.5

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.
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 hotel, cruise, airline and resort related travel opportunities.
Quarter Credit Hours 4.5

TRVL1045 TRAVEL INFORMATION MANAGEMENT
This 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
TRVL2030 TOUR MANAGEMENT
This course is designed for students planning careers in tourism such as tour operators, tour management positions, characteristics of a professional tour guide, the psychology of tour management and internal communications.
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: TRVL1001.
Quarter Credit Hours 4.5

TRVL2075 CE TRAVEL/TOURISM PRACTICUM
This course is offered to Continuing Education students who desire to spread the course requirements of TRVL2099 over two terms. The Travel Center Internship 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 Johnson & Wales practicum sites including: State of Rhode Island Visitor’s Information Center located at T.F. Green Airport and the Johnson & Wales Culinary Archives & Museum. Academic emphasis is placed on career responsibilities, budgeting, research, marketing, sales and promotion, as well as the use of communication systems. In addition, guest lectures from various travel-related occupations interact with students, allowing them to gain a realistic insight into their chosen profession. A practicum placement will assist the student in developing, promoting and implementing a familiarization tour of their own. This course is designed for CE students only who wish to spread the course requirements of TRVL2099 over two terms. One additional course may be taken. Prerequisites: TRVL2010, TRVL1011, TRVL1035.
Quarter Credit Hours 6.75

TRVL2076 CE TRAVEL/TOURISM PRACTICUM II
This course is a continuation of TRVL2075. Prerequisite: TRVL2075.
Quarter Credit Hours 6.75

TRVL2099 TRAVEL CENTER PRACTICUM
This 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 Johnson & Wales practicum sites, including: State of Rhode Island Visitor’s Information Center located at T.F. Green Airport, the Johnson & Wales Culinary Archives & Museum, Collette Tours, and the Blackstone Valley Tourism Council. Academic emphasis is placed on career responsibilities, budgeting, research, marketing, sales and promotion, as well as the use of communication systems. Continuing Education students have the option to plan and carry out a familiarization tour. This course is designed for CE and all day school students. Classes are at University sites (internship) and non-University sites (externship). For one term only; no other courses may be taken. Prerequisites: TRVL1010, TRVL1011, TRVL1035. Note: The internship may take place during the day. For more information on CE practicum options, see TRVL2075 and TRVL2076.
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

TRVL3020 ECOTOURISM
This upper-level course explores an emerging dimension of tourism: ecotourism. The student will investigate the impact of specific environmental issues on tourism, including water pollution, air pollution, habitat destruction, etc., and focus on the impact of tourism on the physical, biological and cultural environments. The role of the tourism industry as it relates to the provision of ecotourism experiences will also be discussed.
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 history of the tourism development. Students are exposed to a variety of forms and styles in each genre from a wide range of historical periods. Literary analysis is presented in both hard copy and electronic formats.
Quarter Credit Hours 4.5

TRVL4010 TOURISM ECONOMICS
This upper-level course explores the role of economics in tourism development. Macroeconomic and microeconomic theories 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 public and private goals. Prerequisites: ECON2002, TRVL3050.
Quarter Credit Hours 4.5

TRVL4011 DESTINATION MANAGEMENT ORGANIZATIONS
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: Hospitality Management.
Quarter Credit Hours 4.5

TRVL4020 TRAVEL/TOURISM PRACTICUM
This course provides students with an opportunity to gain an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions.
Quarter Credit Hours 4.5

FRENCH
FREN1001 CONVERSATIONAL FRENCH I
An introduction to the French language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication.
Quarter Credit Hours 4.5

FREN1002 CONVERSATIONAL FRENCH II
This lower, intermediate-level course is designed to provide the student with the necessary critical and technical apparatus to increase his or her understanding of the experience of film.
Quarter Credit Hours 4.5

ENGLISH
ENGL1020 ENGLISH COMPOSITION
This course provides the student with basic writing skills, with concentration on sentence and paragraph development. The student begins the course with instruction in the fundamentals of punctuation, capitalization, usage, correct sentence structure and construction. Three-part construction and writing as a process are stressed, and at least two full-length essays are required. Elements of research are included in this course.
Quarter Credit Hours 4.5

ENGL2012 ADVANCED COMPOSITION AND COMMUNICATION
This course is a continuation of English Composition. ENGL2012 students analyze and discuss more complex rhetorical strategies and produce essays and technical writings using the process approach. Critical thinking training in conceptualization, analysis and synthesis is reinforced as students develop essays, peer edit and present them to the class. Written and oral practice in expressing ideas with precision, clarity and economy is essential. In addition, business communication is correlated with these skills. A research project is required. Elements of documentation and research are emphasized. Prerequisite: ENGL1020. (PT) (WI)
Quarter Credit Hours 4.5

ENGL2030 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) (WI)
Quarter Credit Hours 4.5

ENGL2040 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.
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

ENG2030 INTRODUCTION TO FOOD WRITING
This course provides students with an opportunity to concentrate on food writing for magazines and newspapers. (WI)
Quarter Credit Hours 4.5

School of Arts & Sciences
ART
ART2010 AN INTRODUCTION TO THE ART OF FILM
The purpose of this course is to acquaint the student with the techniques of filmmaking while attaining a greater knowledge and appreciation of the thematic elements of film. Text will provide the student with the terminology and technical aspects of film as well as a history of the art form. Six films will be viewed in class which will exemplify differing genres and styles of cinematography. The course will equip the student with the necessary critical and technical apparatus to increase his or her understanding of the experience of film.
Quarter Credit Hours 4.5

ART2020 INTRODUCTION TO ART
This course provides an introduction to the understanding and appreciation of art. Emphasis will be placed on the visual arts of painting, sculpture and architecture. The course covers the basic principles of design, form and art from ancient to contemporary works. Students will be encouraged to respond actively to works of art through class discussion, museum visits and class projects.
Quarter Credit Hours 4.5

ART2030 MUSIC APPRECIATION
This course will examine the musical process of the listening experience — the elements of rhythm, pitch and harmony. It will explore the instruments, voices and ensembles that interact to create the art of music. This course will guide the student through the style periods of music after 1600 — the Baroque, Classical, Romantic and Modern. It will also include American musical theater, jazz and music of world cultures.
Quarter Credit Hours 4.5
GERMAN

GER1001 CONVERSATIONAL GERMAN I
This course is an introduction to the German language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication.
Quarter Credit Hours 4.5

GER1002 CONVERSATIONAL GERMAN II
This course is for advanced beginners in German language, building upon the basic speaking, listening, reading and writing skills covered in German I. Students’ vocabulary will be expanded to 2,000 commonly used vocabulary words used in conjunction with the present and perfect tenses, adjectives and adverbs. In addition to grammar, students will be exposed to many aspects of life in present-day Germany, Switzerland and Austria.
Prerequisite: GER1001 or equivalent placement score.
Quarter Credit Hours 4.5

GER1003 CONVERSATIONAL GERMAN III
This advanced intermediate course in German language is designed to further develop conversational ability by expanding the vocabulary covered in German II. In addition to grammar, students will be exposed to the many aspects of life in present-day Germany, Switzerland and Austria.
Prerequisite: GER1002 or equivalent placement score.
Quarter Credit Hours 4.5

HISTORY

HIST2001 WORLD HISTORY TO 1500
This survey of people and their cultures focuses on the two major historical traditions (Western and East Asian) from pre-history to 1500. The varying political events, institutions, technologies and cultures of the East and West are highlighted.
Quarter Credit Hours 4.5

HIST2002 WORLD HISTORY SINCE 1500
Major developments in world history from the 16th century and on are considered, with an emphasis on the impact of ideas and influences from Asia and the New World upon European culture and society, and the European impact upon Asia, Africa and the Americas. The various periods and kinds of revolution — industrial, democratic, political, technological, military and cultural — are surveyed.
Quarter Credit Hours 4.5

HIST3001 U.S. HISTORY FROM COLONIAL TIMES TO 1876
This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed on the rise of industrialization; urbanization and immigration; the coming of imperialism and the development of American foreign policy; the rise of big business; the growth of reform movements as seen in Populism, Progressivism and the New Deal, the Women’s Movement, the Civil Rights Movement, and recent developments.
Quarter Credit Hours 4.5

HIST3002 U.S. HISTORY SINCE 1877 (TO THE PRESENT)
This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed on the rise of industrialization; urbanization and immigration; the coming of imperialism and the development of American foreign policy; the rise of big business; the growth of reform movements as seen in Populism, Progressivism and the New Deal, the Women’s Movement, the Civil Rights Movement, and recent developments.
Quarter Credit Hours 4.5

HIST3005 AMERICAN ECONOMIC HISTORY
This course will examine the origins and development of American economic, agricultural and labor institutions’ problems and politics from 1600 to the present. The influence of economic factors upon American history during this period will be emphasized.
Quarter Credit Hours 4.5

HIST3100 MODERN HISTORY
This course provides an in-depth analysis of the major ideas and forces in the Western world during the 20th century. It will review significant figures and events, as well as the seminal forces that have led to current conditions.
Quarter Credit Hours 4.5

HIST4010 POST-WWII VIETNAM
This course deals with U.S. foreign policy in the post-WWII period. It traces the development of the U.S. policy of containment and how this policy led to the involvement in Vietnam. The Vietnam War is discussed in detail. Attention is also given to U.S. policy in the Middle East and Latin America.
Quarter Credit Hours 4.5

HIST4020 AMERICAN GOVERNMENT
This course involves an examination of the political and governmental system of the United States, the principles upon which it is founded, and the institutions and systems which comprise it. Topics to be discussed are constitutional foundations, federalism, political parties, public opinion, interest group activities, civil liberties and decision making in institutions of American national government, such as Congress, the presidency and the Supreme Court.
Quarter Credit Hours 4.5

HIST4030 R.J. STATE EXTERNAL PROGRAM
This course is designed to provide students with an opportunity to experience firsthand the workings of a chosen state agency. Dozens of sponsors representing all aspects of state government assist interns to understand how particular agencies function to serve the needs of the citizens of Rhode Island. The interns also attend weekly seminars to gain an understanding of all the major branches of state and local government.
Please note: This is a four-month program.
Quarter Credit Hours 4.5

LEADERSHIP STUDIES

LEAD2001 FOUNDATIONS OF LEADERSHIP STUDIES
This course delineates the principles that are important in the development of a leader for the 21st century. Discussion of the role and function of a leadership position will include an in-depth analysis and study of the needs of 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 relevant 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.
Prerequisite: LEAD2001.
Quarter Credit Hours 4.5

LEAD3010 LEADERSHIP THROUGH FILM AND LITERATURE
This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature. Students will gain an understanding of the experience of film and literature. (W)
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 REC2010 or instructor permission. (W)
Quarter Credit Hours 4.5

LITERATURE

LIT2030 AFRICAN-AMERICAN LITERATURE
This course examines African-American literature in a variety of genres from its conception in the days of slavery to contemporary times. Emphasis will be placed on the historical and social significance of major works of African-American literature, as well as on the unique artistic contributions of African-American authors to the American literature canon.
Quarter Credit Hours 4.5

LIT2040 AMERICAN LITERATURE I
This course will acquaint the student with American literature from its Puritan origins through the mid-19th century. Students will study representative authors, poets, and playwrights and be exposed to a variety of forms, styles and genres. Special attention will be paid to the formation of the American literary tradition.
Quarter Credit Hours 4.5

LIT2050 AMERICAN LITERATURE II
This course will acquaint the student with American literature from the Civil War to the present. Students will study representative authors, poets and playwrights and be exposed to a variety of forms, styles and genres. Special attention will be paid to the development of our national identity through literary experience.
Quarter Credit Hours 4.5

LIT3001 STUDIES IN DRAMA
This course introduces students to the history of drama. Students will read and analyze representative plays from the classical to the contemporary era. They will also become familiar with different critical perspectives.
Quarter Credit Hours 4.5

LIT3010 STUDIES IN THE NOVEL
This course introduces students to the history of the novel and its evolution in terms of structure, theme and style. Students will read and analyze representative novels from the 18th, 19th and 20th centuries.
Quarter Credit Hours 4.5

LIT3015 FOOD IN FILM AND LITERATURE
This course is designed to acquaint the student with the art forms of film and literature with a focus on food as its primary subject. The course will focus on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students will develop the critical skills necessary to increase their understanding of the experience of film and literature.
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.
Quarter Credit Hours 4.5
MATH1011 MATHEMATICS II
This course is a continuation of Mathematics I. Topics include complex algebra, equations of degree higher than two, graphs of the trigonometric functions and trigonometric identities, analytic geometry, and topics in advanced algebra. Prerequisite: MATH1010. (PT)
Quarter Credit Hours 4.5

MATH1020 COLLEGE ALGEBRA
This course provides students with a working knowledge of the basic elements of college algebra. Topics covered include functions, exponents and radicals, the solution of linear and quadratic equations, inequalities, matrices and systems of linear equations. Prerequisite: MATH0001 or placement. (PT)
Quarter Credit Hours 4.5

MATH1040 CALCULUS I
This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, and introduction to integration. Prerequisite: MATH1011 or equivalent. (PT)
Quarter Credit Hours 4.5

MATH1041 CALCULUS II
This course is a continuation of MATH1040. Topics include a detailed treatment of the calculus of transcendental functions, formal integration methods, improper integrals, infinite series, and further topics in analytic geometry. Prerequisite: MATH1040. 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. (PT)
Quarter Credit Hours 4.5

MATH2005 SPECIAL TOPICS IN MATHEMATICS
This course presents a specialized area of mathematics in great detail. Each academic year, a specialized topic is chosen which is of interest to both students and faculty. Typical specialized topics which may be chosen include, but are not limited to, number theory, numerical analysis, matrix theory, real and complex analysis, algebra, and geometry. Prerequisite: MATH1003 or equivalent. Other prerequisites may vary from year to year. Quarter Credit Hours 4.5

MATH2043 ORDINARY DIFFERENTIAL EQUATIONS
This course introduces students to the field of ordinary differential equations. Topics include methods for solving linear differential equations and their applications, series solutions of linear differential equations, the solution of systems of linear differential equations along with their applications, and phase plane methods for nonlinear systems. Prerequisite: MATH1041. Quarter Credit Hours 4.5

MATH3020 DISCRETE MATHEMATICS
This course is designed to give students the basic mathematical concepts and methods that are prevalent in information science. Topics include sets, relations and functions, elementary graph and network theory, trees, matching algorithms, network flows, counting techniques, and recurrence relations. Prerequisite: MATH1011 or MATH1020. Quarter Credit Hours 4.5

MATH4025 ADVANCED MATHEMATICAL METHODS
This course is an introduction to the advanced mathematical methods prevalent in engineering and the physical sciences. Topics include Fourier Series, Fourier Transforms, and partial differential equations, along with their applications. Quarter Credit Hours 4.5

MATH4026 INTRODUCTION TO COMPLEX VARIABLES
This course is an introduction to the theory of functions of a complex variable. Topics include analytic functions, the Cauchy-Remann equations, complex line integrals, Cauchy’s integral Theorem and Formula, Taylor series, Laurent series, and the Residue Theorem. If time permits, the essential elements of conformal mapping are also discussed. Prerequisite: MATH2043. Quarter Credit Hours 4.5
PSY 2001 GENERAL PSYCHOLOGY

This course is designed to introduce the student to a scientific understanding of the nature of behavior, with emphasis on its development and manifestations in human behavior. The course presents the major theoretical approaches to mental and emotional disorder. Included are definitions, criteria, and current treatment programs for both children and adults. Prerequisite: PSY 2001.

Quarter Credit Hours 4.5

PSY 2002 ABNORMAL PSYCHOLOGY

This course examines the major theoretical approaches to mental and emotional disorders. Included are: definition criteria, and current treatment programs for both children and adults. Prerequisite: PSY 2001.

Quarter Credit Hours 4.5

PSY 2010 PERSONALITY

This course is designed to acquaint the student with the more salient and prevailing theories of personality. The major psychoanalytical theories 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. Prerequisite: PSY 2002.

Quarter Credit Hours 4.5

PSY 2020 INDUSTRIAL/ORGANIZATIONAL PSYCHOLOGY

This course emphasizes the psychological principles involved in group performance, power, leadership styles, and behavior in organizations. The course explores the relationship to adult life and the impact of work environment on employees. The integrative process of physical, cognitive, and psychosocial development during significant periods of life is examined. Prerequisite: PSY 2001.

Quarter Credit Hours 4.5

PSY 2030 DEVELOPMENTAL PSYCHOLOGY

This survey course is designed to introduce the student to the concepts, theories, and research in the area of physical, cognitive, and psychosocial development during significant periods of maturation are examined. Prerequisite: PSY 2001.

Quarter Credit Hours 4.5

PSY 2060 PSYCHOLOGICAL AND SOCIOECONOMIC ISSUES OF GAMING

This course presents the psychological, sociological, and economic experiences of gaming. The course explores the relationship between "social" and "societal" theories of gaming, the economic consequences, social opportunities and threats of gaming for communitites, and ethical treatment approaches. Government responsibility for the education, prevention and treatment of drug populations is also discussed. Prerequisite: PSY 2001.

Quarter Credit Hours 4.5

PSY 3001 SOCIAL PSYCHOLOGY

This course provides a study of social behavior in relation to the social stimuli of modern life. It involves the extension of general psychological principles and methods in the study of social behavior. Prerequisite: PSY 3001. (W)

Quarter Credit Hours 4.5

SCIENCE

SCI 1011 GENERAL PHYSICS I AND LAB

This course introduces students to vector algebra and the basic principles of classical mechanics. Conservation of energy, momentum, and Newton’s laws are examined. Related laboratory projects are included. Prerequisite: MATH 1011 or concurrent.

Quarter Credit Hours 4.5

SCI 1012 GENERAL PHYSICS II AND LAB

This course involves a study of the basic laws of physics and their applications as used to explain and describe energy distributions in solids, liquids, and gases. Reflection and refraction concepts are applied to optical systems (geometric optics). Diffraction and interference are discussed. Related laboratory projects are included. Prerequisite: SCI 1011.

Quarter Credit Hours 4.5

SCI 1015 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

SCI 1021 GENERAL CHEMISTRY I

This is a comprehensive course for science, engineering, and related fields requiring knowledge of chemical concepts. Emphasis is given to applied areas of interest where factors that influence the way these materials behave as heat is added to them, will be included. Reaction and reactivity concepts are applied to optical systems (geometric optics). Diffraction and interference are discussed. Related laboratory projects are included. Prerequisite: SCI 1011.

Quarter Credit Hours 4.5

SCI 1022 LABORATORY CHEMISTRY I LAB

This laboratory supplemental course is coordinated with SCI 1021. Emphasis is on inquiry-based exercises that illustrate and demonstrate important skills and principles of theoretical chemistry and applied chemistry. Topics covered include: stoichiometry of chemical reactions, energy and interrelationships between reactants, atomic structure, and chemical bonding. Prerequisites: MATH 1020, SCI 1021 or concurrent.

Quarter Credit Hours 4.5

SCI 2005 INTRODUCTION TO BOTANY

This course provides a comprehensive description of the structure, physiology and reproduction of plants. Covering all plants of economic value, the course examines the relationship between plants and humans, including the role of plants as food sources. The key role of plants in maintaining environmental balance is examined with a particular emphasis on topics of current interest. This course is an Honors-designated course for culinary students only.

Quarter Credit Hours 4.5

SCI 2010 NUTRITION

This course is a basic nutrition. Subject matter covered is the basic nutrient source, requirements and effects of deficiencies. The metabolic pathways for carbohydrates, proteins and fats are analyzed. The role of mineral and vitamin interaction in the metabolic reactions are discussed. Utilization of computers into the analysis of diet is a key component of this course.

Quarter Credit Hours 4.5

SCI 2011 PHYSICS I AND LAB

This course is a calculus-based approach to the basic laws of physics and its applications in the study of classical physical mechanics. The conservation of energy, momentum and Newton’s laws are analyzed. Students will perform laboratory experiments based upon classroom presentations. Prerequisites: MATH 1040.

Quarter Credit Hours 4.5

SCI 2012 PHYSICS II AND LAB

Reflection, refraction, diffraction and interference concepts are applied to optical systems. Prerequisites: SCI 1011 or SCI 1021. May be taken concurrently.

Quarter Credit Hours 4.5

SCI 2030 ANATOMY & PHYSIOLOGY I

This advanced course covers the anatomy and physiology of the human organism based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology.

Quarter Credit Hours 4.5

SCI 2032 ANATOMY & PHYSIOLOGY II

This course is a comprehensive course for science, engineering, and related fields requiring knowledge of chemical concepts. Emphasis is given to applied areas of interest where factors that influence the way these materials behave as heat is added to them, will be included. Reaction and reactivity concepts are applied to optical systems (geometric optics). Diffraction and interference are discussed. Related laboratory projects are included. Prerequisite: SCI 1015 or SCI 2031 recommended, but not required.

Quarter Credit Hours 4.5

SCI 3010 ENVIRONMENTAL SCIENCE

This course presents major science 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 developed and developing nations. Topics such as energy, air, water or resource use, land use and agriculture will be discussed.

Quarter Credit Hours 4.5

SCI 3030 INTRODUCTION TO ECOLOGY

This course is concerned with the study of interactions of organisms with each other and with their nonliving environment. The one-way flow of energy and the cycling of nutrients through communities and ecosystems is concept of diversity is examined. The major terrestrial and aquatic biomes will be characterized, successional mechanisms explored, and the methods and goals of environmental conservation discussed.

Quarter Credit Hours 4.5

SCI 3040 BIOCHEMISTRY: CHEMISTRY FOR LIFE

This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Topics include chemical bonds and energy, energy transfer, structure and mechanism of carbohydrate, protein, and enzyme function, and structure and function of nucleic acids. Prerequisites: SCI 1022 or SCI 2031 or equivalent, some high school chemistry, or another course-level course in biology or nutrition. (O)

Quarter Credit Hours 4.5
SCIO3060 FOOD MICROBIOLOGY
This course introduces students to a wide variety of topics regarding the biology of food-associated microorganisms. Important topics include biology of bacteria and fungi, characteristics of important species of food spoilage microbes, and identification and control of disease agents associated with food. Prerequisite: SCIO1035 or equivalent. (WI)
Quarter Credit Hours 4.5

SCI0440 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 format includes practical demonstrations and problem solving. Prerequisite: Must be scheduled with LAW4040.
Quarter Credit Hours 1.5

SOCIETY
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 on the terminology used in sociology.
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. There is no prerequisite, but SOC2001 is recommended.
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 human kind. (W)
Quarter Credit Hours 4.5

SOC2025 CULTURAL TAPESTRY: PERSPECTIVES IN DIVERSITY
This course approaches the study of diversity by offering students an opportunity to understand the meaning of difference from multiple perspectives. Students study how categories of diversity are created, the experience of being perceived as different in society, and the consequences of difference as gauged by the allocation of privileges and opportunities among groups within society. Such categories as race, ethnicity and national identity, socioeconomic status, gender differences, sexual orientation, learning styles and religious affiliation are addressed. Similarities between ethnic groups and cultures are also examined. The sociological paradigms/perspectives are also utilized in the study of diversity. Students shape a presentation that addresses diverse subject matter in an experiential manner. As the course concludes, attention is directed towards identifying strategies that can be employed both on a macro-level in society and on a micro-level within the students’ realm of influence, to broaden the acceptance of differing perspectives in a pluralistic society. There is no prerequisite, but SOC2001 is recommended.
Quarter Credit Hours 4.5

SOC2030 GERONTOLOGY
This course addresses the study of human aging through a multidisciplinary examination of various theories of the aging process. A consideration of specific, age-related issues, including social, physical, emotional and economic problems are investigated.
Quarter Credit Hours 4.5

SOC2040 COMMUNITY LEADERSHIP: AN APPLIED SOCIOLOGY
This course is designed to provide students with the opportunity to combine theoretical learning with actual volunteer work in a nonprofit organization. Through student-initiated placement at one of many predesignated sites, students will be exposed to various aspects of the non-profit industry including administrative, fund raising and community outreach responsibilities, as well as having personal contact with the organization’s clientele. Additionally, the student will be expected to utilize his or her leadership skills by initiating a substantial agency-based project, in conjunction with his or her site supervisor, that will serve as a tangible contribution to the overall organization. This course provides students with a directed work project experience. There is no prerequisite, although PSYC2001 and/or SOC2001 is preferred.
Quarter Credit Hours 4.5

SOC2050 CULTURES OF AFRICA
This course gives students a broader understanding of the cultures of Sub-Saharan Africa. Students consider how the lives of Africans have been shaped by many forces: geographic, economic, religious, historical, political, linguistic and social. They become more familiar with many Sub-Saharan African cultures by examining films, television programs, literature, and newspapers from around the continent, in addition to more traditional academic sources. There is no prerequisite, but either SOC2001 or SOC2002 is recommended.
Quarter Credit Hours 4.5

SOC2060 DEViant BEHAVIOR
This course examines and attempts to explain various types of deviant behaviors and their repercussions. Students will be presented with the theoretical tenets of conflict theory, structural functionalism, symbolic interactions and other social explanations for deviant behaviors. Ethical and culturally relative mandates of sound social science will be included. Students will develop theories related to causality, condemnation and punishment. There is no prerequisite, but SOC2001 is recommended.
Quarter Credit Hours 4.5

SOC3100 SOCIAL ISSUES in CONTEMPORARY AMERICA
This course is designed to provide the student with a realistic understanding of contemporary social issues. The focus of the course will be on the origins, nature and interrelationships between the various topics. Students are encouraged to consider people and conditions in society that pose problems, and to attempt to develop solutions to those problems.
Quarter Credit Hours 4.5

SPANISH
SPAN1001 CONVERSATIONAL SPANISH I
This course is an introduction to the Spanish language with emphasis on vocabulary acquisition, basic grammar construction and oral communication. (PT)
Quarter Credit Hours 4.5

SPAN1002 CONVERSATIONAL SPANISH II
This lower, intermediate-level course is designed to further develop communication ability by expanding both the vocabulary and the exposure to Spanish-speaking cultures. This course concentrates greatly on the usage of advanced verb forms and idiomatic expressions. Prerequisite: SPAN1001 or equivalent placement score. (PT)
Quarter Credit Hours 4.5

SPAN1003 CONVERSATIONAL SPANISH III
This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice. Prerequisite: SPAN1002 or equivalent placement score. (PT)
Quarter Credit Hours 4.5

SPAN1011 CONVERSATIONAL SPANISH I: SPECIALIZED VOCABULARY
This course involves an introduction to the Spanish language with emphasis on vocabulary acquisition and specialized culinary vocabulary, basic grammar construction and oral communication. (PT)
Quarter Credit Hours 4.5

School of Technology
CAD
CAD1000 COMPUTER-AIDED DRAFTING I
This course presents to the student the terminology, system hardware, disk operating system, AutoCAD software, and various screen displays necessary to perform the basic computer-aided drafting functions.
Quarter Credit Hours 6.0

CAD1000 COMPUTER-AIDED DRAFTING I LAB
Related lab projects are developed from CAD1000 Computer Aided Drafting I to enhance student ability to reinforce drafting concepts, symbols, file management. Prerequisite: must be taken concurrently with CAD1000. (PT)
Quarter Credit Hours 1.0

CAD1020 COMPUTER-AIDED DRAFTING II
This is an intermediate level course in which the student will produce drawings in the various phases of drafting architectural, electronic, and mechanical. These drawings will be produced in two (2) dimensional views using features of the AutoCAD main menu to become familiar with accessing and using the drawing editor with advanced commands and an emphasis on productivity; an introduction to line and menu customization; 3D wireframe/surface modeling and analysis. Related lab projects are included. Prerequisites: CAD1000, CAD1100.
Quarter Credit Hours 6.0

CAD1030 COMPUTER-AIDED DRAFTING III
This is an advanced level course in which the student will use commands and techniques related to 3D modeling and analysis, and parametric drafting using several parametric modeling software packages to create parts, assemblies and drawings to industry standards. Related lab projects are included. Prerequisites: CAD1020, CAD1120.
Quarter Credit Hours 6.0

CAD1130 COMPUTER-AIDED DRAFTING III LAB
Related lab projects are developed from CAD1030. Computer Aided Drafting III to enhance student ability to reinforce drafting concepts, software commands and file management. Prerequisites: CAD1020, CAD1120; must be taken concurrently with CAD1030. (PT)
Quarter Credit Hours 1.0

CAD2000 PORTFOLIO DEVELOPMENT
Students will be required to prepare a portfolio containing a selection of their best drawings from each of the basic drafting principles. Each student will present their portfolio to the instructor for critique and grading. Prerequisite: Permission of department chair. (W)
Quarter Credit Hours 1.5

CAD2020 MECHANICAL CAD
This course develops standard industry practices used in CAD for mechanical applications. Basic drafting topics introduced, but not limited to, are two-dimensional projection, dimension theory and GD&T, sections, auxiliary views, pictorial drawings, basic mechanical parts, casting, bolts and fasteners. Students will develop drafting conventions through sequences and revisions. Related lab assignments are based on individual projects and team projects. Prerequisites: CAD1030, CAD1130, (PT)
Quarter Credit Hours 4.5
CAD2030 PRINCIPLES OF DESIGN
This course is an introduction to the fundamental elements of the design process, basic objectives of analysis, construction, and evaluation of engineering problem solving. Some topics to be developed, but not limited to, are the design team, components of design theory, creativity, open-ended problem solving, alternative solutions, and the positioning of design in the product development scheme. Prerequisite: CAD1030, CAD1L30 or permission of department chair. (PT) Quarter Credit Hours 4.5

CAD2040 ARCHITECTURAL CAD
This course develops standard industry practices used in CAD for architectural applications. Basic drafting topics introduced, but not limited to, are residential, commercial, structural applications for floor plans, foundation plans, elevations, sections, details and pictorial drawings. The use of national, state and local codes will be integrated with theory. Related lab assignments are based on individual projects and team projects. Prerequisites: CAD1030, CAD1L30. Quarter Credit Hours 4.5

CAD2059 INTRODUCTION TO COMPUTER-INTEGRATED MANUFACTURING (CIM)
This course presents to the student the terminology, and practical experience of following the development of a product through concept, design development, manufac- turing, production and distribution. Topics covered but not limited to are computer aided design, concurrent engineering, “just-in-time” manufacturing, materials & product management, communication of ideas from sales to manufacturing to production engineers. Prerequisites: CAD1030, CAD1L30. Quarter Credit Hours 4.5

CAD2061 CAD APPLICATIONS
This course develops standard industry practices used in CAD for applications related to plumbing, electrical/ electronic, HVAC, welding and sheet metal fabrication. The use of ANSI standard and building code applica- tions are the basis for development of individual and team projects. Prerequisites: CAD1030, CAD1L30. (PT) Quarter Credit Hours 4.5

CAD3000 ENGINEERING GRAPHICS AND LAB
This course is an introduction to computer-aided design drafting for 2D parametric applications, using related equipment and software. The core of this course is basic engineering documentation control and standard- ization as used in industry to develop a generic method of system and product development and revision procedures. Related topics developed, but not limited to, are standardization procedures within an organization, schematic and block diagrams of networks, bill of materials, revision of drawings, use of universal symbols, and use of internet sources to obtain information and send and receive electronic files. Quarter Credit Hours 6.0

CAD3070 INTRODUCTION TO CAD/CAM & LAB
This course is a continuation of CAD1030, building on the general concepts of parametric modeling, applying the methodology of using parameters to create dynamic 3D models. The models are then transformed into manufacturing models using concepts of two- and three-axis machine tool paths. Concepts of computer numerical control machine technology (CNC), rapid prototyping and simulation modeling software is used. Prerequisite: CAD1030 or ENG31020 or permission of department chair. Quarter Credit Hours 6.0

COMPUTER GRAPHICS
CGRA2020 WEB SITE DESIGN CONCEPTS
Students will be introduced to the tools and processes of web page design. Students will utilize industry stan- dard software when designing, coding, and building web sites. Instruction will include immersion project based study and client project design critique. Students will be introduced to site planning, best prac- tice, and development cycle methods. Students will pro- duce a digital portfolio of web design elements and con- cepts. Prerequisite: CSIS1000 or CSIS1020 or CSIS1030 or CSIS1040. (PT) Quarter Credit Hours 4.5

CGRA2030 MULTIMEDIA DESIGN I
Students are introduced to multimedia concepts and best practices for implementation in various industry settings. The course will focus on the incorporation of sound, graphics, color, text, and other elements into industry-standard multimedia software. Use of multi- media as a tool for ideal communications will be impli- mented. Students will learn the various uses for multi- media and how they are implemented within the indus- try. Prerequisite: FT1010 or FIT1010. Quarter Credit Hours 4.5

CGRA2070 ADVANCED WEB DESIGN
Students will continue their study of industry standard software and develop additional expertise in web page design. The course will focus on the study of scripting and coding skills. Instruction will include an introduction to coding standards and the continuation of development cycle and best practice methodology. Students will take place with project based study using client interaction group critique methodology. Students will produce a digital portfolio of advanced design elements and concepts. Prerequisite: CGRA2020. (PT) Quarter Credit Hours 6.0

CGRA3030 MULTIMEDIA APPLICATIONS II
This course is a continuation of IS4000. The student will develop a deeper understanding of current industry best practices for multimedia use and development. Through both hands-on participation and teamwork, the student will further develop expertise in the development of real-world multimedia applications. The integration of multimedia with the enterprise will be introduced, as well as advanced interactivity. Prerequisite: CGRA2030. Quarter Credit Hours 4.5

CGRA3040 INFORMATION ARCHITECTURE AND CONTENT PLANNING
This course provides an overview of planning and design for information and multimedia content. Whether designing a Web site, an interactive tutorial, or a multimedia program, this course provides an introduction to design and planning strategies, tools, and techniques. The course intro- duces a variety of software and technology used as tools in the planning process. It covers industry standard approaches to visualizing information flow and planning user interactivity. Strategies for communica- tion goals and requirements are reviewed. Content development and revision control for different commu- nication problems, including linear text, hypertext, simulation, and graphics, are covered. Essential pre- production techniques such as storyboarding, script- ing, publishing layout, mock-up, and prototyping are introduced. Content management tech- niques are reviewed. The course utilizes a number of software products such as word processing and design and production software to develop technical and creative solutions, as well as providing hands-on work. Quarter Credit Hours 4.5

CGRA3050 AUTOMATED DOCUMENTATION
This course introduces the student to the fundamentals 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: FT10100 or FIT1010. (PT) Quarter Credit Hours 4.5

CGRA3080 ADVANCED MULTIMEDIA
This course is an introduction to the fundamentals 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: FT10100 or FIT1010. (PT) Quarter Credit Hours 4.5

CGRA4030 PROJECTS IN INTERNET COMMERCE
Students participating in this “smart classroom” course will have the opportunity to work closely on a focused, interdisciplinary project team of students, faculty and industry mentors to create and manage an Internet commerce site. This course is a follow-up to the Advanced Web Design course. It is intended to take real-world Web projects and develop them through project management models. Students will interact in person and in virtual teams with practitioners from the field. Prerequisite: ITEC3020. (PT) Quarter Credit Hours 4.5

CGRA4070 SENIOR SEMINAR
This course is a presented seminar style as a capstone course for Web Management and Internet Commerce seniors. Guest speakers, current Web sites, and articles from trade journals will be used to assess and interpret current industry trends. Students will be given the opportunity to examine leading-edge technology, and consider its use in the field. Students will focus on management level decision-making skills for information technology. Prerequisites: CGRA4030, senior status. Quarter Credit Hours 4.5

COMPUTER SCIENCE
CSIS1000 PROBLEM SOLVING & PROGRAMMING CONCEPTS
This is an introductory course that teaches students the fundamentals of problem solving in computer program- ming. Students will learn to use both textual and graphical algorithms as problem-solving tools. In hands-on learning exercises, students work from a problem statement, con- duct a task analysis to solve the problem, decide what data is needed to solve the problem, create a visual representa- tion of their solution, and then convert the visual represen- tation to a textual step-by-step statement of their solution. Students will use a range of tools currently used in indus- try, including functional decomposition diagrams, flow- charts, UML diagrams, use cases, metadata charts, data flow diagrams and pseudocode. (PT) Quarter Credit Hours 4.5

CSIS1020 FUNDAMENTALS OF C PROGRAMMING
This introductory programming course teaches students how to program in the C computer language, a fundamental skill for technology professionals. Students learn how to design and develop computer programs using standard techniques and styles available in industry. Topics covered include how programs are structured, how arrays and strings are processed, and how files are manipulated. Prerequisite: FT11010. (PT) Quarter Credit Hours 4.5

CSIS1030 FUNDAMENTALS OF OOP WITH JAVA
This introductory programming course emphasizes the fundamentals of object-oriented programming and using the JAVA programming language. Object-oriented techniques and structured techniques are utilized in designing and developing computer programs for graphic and Web purposes. Students learn how to use the capabilities of the JAVA language to create graphic and text based pro- grams. Basic program structures are covered along with information about events, actions and exceptions. Prerequisite: FT11010. (PT) Quarter Credit Hours 4.5

CSIS1040 FUNDAMENTALS OF VISUAL BASIC
This course provides an introduction to visual program- ming and GUI development. Students learn to use a mul- titude of visual tools, statements, properties and events to create and execute applications in a Visual Studio.NET environment. File access for various file types is provided. Relational databases are examined in relation to how they are created and used. Programming is also covered using visual basic programming. Prerequisite: FIT1010 or equivalent. (PT) Quarter Credit Hours 4.5
CSIS1050 DATA STRUCTURES
This course provides students with an understanding of the various structures used for internal storage and the processing of data. The course presents the concepts of data storage in memory for various processing techniques. Linear and non-linear organization of data and various searching methods are presented in both static and dynamic memory allocation. The rationale for each approach is presented and discussed. Storage structures and conditions. Prerequisites presented include stacks, queues, linked lists and trees. Students are responsible for the design and implementation of the various items discussed in lecture through both individual and team related projects. Prerequisite: CSIS1020 or CSIS1030 or CSIS1040. (PT)
Quarter Credit Hours 4.5

CSIS1060 GUI CONCEPTS
This course is designed to provide students with an understanding of a Graphical Interface environment. The student will be introduced to how Windows works with an emphasis on how Windows components and customization will be accomplished by all students. Topics include ini file, program, windiff, control panel, device managers, terminal, paintbrush, creating short cuts and X windows. Prerequisite: FIT1000 or FIT1010. Quarter Credit Hours 4.5

CSIS1070 DIAGNOSTICS & MAINTENANCE
This course is designed to provide students with the knowledge and skills to isolate faults in computer systems, using the desktop computer as a model. Using the systems approach, the student will learn the sub-sections of a computer system and their functions. Typical problems with each subsection will be discussed and the impact of these problems on the operation of the computer system. The course will introduce students to diagnostic software and fault analysis techniques through out-of-class work using standard tools and representative computer diagnostic software. Prerequisite: FIT1000 or FIT1010. (PT) Quarter Credit Hours 4.5

CSIS2020 BUSINESS PROGRAMMING I
This course is designed to provide the student with an understanding of the use of programming in the business community. The student will learn how to program statements, translate into standard operations for generating reports, and file systems utilized in a business environment. The student will also examine how various types of storage and programming structures are implemented in the programming language. In addition, students will perform problem solving in the area of simple business processes. Program designing, charting, coding, debugging, testing, execution and documentation will be accomplished. Topics include accessing files, decision structures, loops, subroutines, report design, program structure, data types, data manipulation, and control break processing. Prerequisite: CSIS1000 or CSIS1020 or CSIS1030 or CSIS1040. Quarter Credit Hours 4.5

CSIS2030 DATABASE CONCEPTS
This course will introduce the student to the function of a database environment. The importance of databases to modern systems development provides the motivation for examining data structures and models as they relate to user needs. Rational data models are emphasized along with query languages and user-friendly interfaces. The various data structures and file storage techniques used with hierarchical, network and relational data models will be examined. The student will write two databases from given specifications. Out-of-class assignments are to be completed by all students. Prerequisite: FIT1020 or FIT1030. (PT) Quarter Credit Hours 4.5

CSIS2040 COMPUTER VISION
This course provides an introduction to the basic elements of computer vision to all majors. Emphasis is placed on the intuitive and practical aspects of computer vision with very limited theory and math. The course involves intensive computer lab work and may include a project using the vision system of the "Mentor" robot that is used in the robotic course. The computer lab will include some applications in image processing. Prerequisite: CSIS1000 or CSIS1020 or CSIS1030 or CSIS1040. Quarter Credit Hours 4.5

CSIS2045 INTRODUCTION TO OPERATING SYSTEMS
This course includes a survey of the functional characteristics of complex operating systems and an introduction to the basic concepts of operating systems design. The course discusses the topics of hardware configuration, channel operation, interrupts, register functions, multiprocessor, multiprocessing, and computer hardware. Prerequisites: CSIS1020 or CSIS1030 or CSIS1040. (PT) Quarter Credit Hours 4.5

CSIS2050 ADVANCED PROGRAMMING CONCEPTS
This course is designed to introduce the student to the concepts of system and language interfacing. The student will create programs which will interface with computer hardware and with other programming languages. Topics will include: terminate and stay resident programs, device drivers and diagnostic software. Prerequisite: CSIS1050. (PT) Quarter Credit Hours 4.5

CSIS2060 OBJECT ORIENTED PROGRAMMING IN C++
Object-oriented programming examines programs as a set of objects and explores how the objects interact. Using the C++ programming language, students study the concepts of data encapsulation, attributes, methods and messages within the class structure. They also study the aspects presented using object-oriented programming in the Visual Studio.NET integrated development environment. Prerequisite: CSIS1050. Quarter Credit Hours 4.5

CSIS2065 JAVA PROGRAMMING
This course provides students with the knowledge and skill necessary for object-oriented programming of advanced JAVA applications. Students learn JAVA programming language syntax and object-oriented concepts, as well as more sophisticated features of the JAVA runtime environment, such as support for graphical user interfaces (GUIs), multimedia and networking. This course covers prerequisite knowledge to prepare students for the Sun Certified Programmer for the JAVA Platform and the Sun Certified Developer for the JAVA Platform examinations. Prerequisite: CSIS1050. Quarter Credit Hours 4.5

CSIS2070 BUSINESS PROGRAMMING II
Students will write business level programs to solve intermediate level financial and business problems. Topics such as subscripting and indexing, sorting and complex file handling are introduced. Selection criteria for choosing between the file organizations will be presented. Students will also be introduced to creating server-side applications for the internet. Interaction with Web pages such as database access will be introduced. Students will implement and test their developed programs. Prerequisite: CSIS2020. (PT) Quarter Credit Hours 4.5

CSIS2080 DATABASE DESIGN
The use of fourth and fifth generation tools in database environments is becoming more prevalent. This course provides a foundation for that systems development effort by systematically examining the procedures and tools used in designing a database. This course emphasizes the relational model. Students will study normal forms, decomposition, synthesis, semantic modeling, network and hierarchical models. Out-of-class assignments will be completed by all students. Prerequisite: CSIS2020. Quarter Credit Hours 4.5

CSIS3020 ACTIVE SERVER PAGES (ASP)
This is an advanced programming course that empha-sizes the fundamentals of Active Server Pages (ASP) using high level server languages SML, JavaScript, VBScript, and HTML. Server-side programming is empha-sized utilizing Object technology to access popular databases. Client-side programming is covered to the extent of making Web forms that connect to a data source with some JavaScript used for field validation. Prerequisites: CSIS1020 or CSIS1030 or CSIS1040, FIT11030. Quarter Credit Hours 4.5

ENGINEERING
ENGL1000 DIGITAL ELECTRONICS I
This is the first course in digital electronics. The purpose of this course is to provide a comprehensive study of the fundamentals of digital electronics. Topics presented include numbering systems, codes, logical properties, gate symbols, truth tables, identities, rules and laws, and the simplification of expressions using Boolean Algebra and Karnaugh Maps. Design, analysis, and troubleshooting of logic functions and combination circuits will be the key elements explored within our simulation and hardware labs. Quarter Credit Hours 4.5

ENGL1020 DC/AC CIRCUIT THEORY AND LAB
The primary focus of this course is upon the current, voltage and resistance dynamics within series, parallel and series/parallel circuits. Emphasis is upon the under-standing and application of Ohm’s Law and Kirchoff’s Voltage & Current Laws. The principles and applications of alternating current (AC) circuit fundamentals are addressed with RL, RC and RLC circuits with sinusoidal inputs. Prerequisite: MATH1010. (PT) Quarter Credit Hours 9.0

ENGL1030 SOLID STATE I: DEVICES AND LAB
This course covers theory and characteristics of common semiconductor devices; the basic circuits in which they are employed are presented. Analytical models for these devices and circuits are developed. The terminology, symbols, and applications of diodes, zener diodes and bipolar transistors (BJT) are examined. The laboratory section provides the student with practical application experiences related to the subject material presented within the theory and analysis lectures. Emphasis is placed on both the breadboarding and simulation of circuits to determine device/ component performance and operating conditions. Prerequisite: ENGL1020. Quarter Credit Hours 6.0

ENGL1040 DIGITAL ELECTRONICS II
This is the second course in digital electronics. The purpose of this course is to provide an understanding of complex digital circuits that include MSI combinational circuits such as decoders, encoders, MUX and DEMUX. Clocked circuits, Programmable Logic Devices (PLD) such as ROM, RAM, PROM, EPRPROM, GAL, PAL and PLA along with latches, flip-flops, counters and registers will be covered in detail within this course. These complex circuits are designed, analyzed, simulated and built within our software/hardware labs. Prerequisite: ENGL1000, Quarter Credit Hours 4.5

ENGL1500 INSTRUMENTATION, TESTING AND MEASUREMENT
This course addresses the role of the measurement process for design, analysis and performance assess-ment of electronic devices, subcircuits and systems. State-of-the-art technologies for instrumentation, measurement and testing are reviewed. Prerequisites: ENGL1000, MATH1011. Quarter Credit Hours 4.5

ENGL2000 ROBOTICS
This course is designed to introduce the students to the basic concept and applications of robotics. The study of robotics will include the supporting disciplines of mechanics, motors, microprocessors, various sensors and artificial intelligence. The course will cover the concepts of robot envelope, real time programming, and the theory of electrical, pneumatic and hydraulic servo control systems. Also the theory and application of various sensors including temperature, proximity, ultrasonic and vision sensors, the use of microprocessors, microprocessor interfacing and artificial intelligence in robotic systems, will be covered. The students will work in the area of automotive, semiconductor manufacturing as well as medical and aerospace applications will be described. The course will involve the lab session for the two credits of the robotic work cell. Prerequisite: Sophomore status. (PT) Quarter Credit Hours 4.5

ENGL2020 TRANSFORM METHODSFOR ENGINEERING
This course covers the time and frequency analysis of linear systems involving Fourier series, the Fourier and Laplace transforms, Transfer function analysis and synthesis principles are developed and placed into...
ENGN2030 ELECTRONIC COMMUNICATIONS & LAB
This course was designed to introduce the student to the fundamentals of electronic communications. Topics will include review of electromagnetic theory, the principle of modulation and demodulation including amplitude, frequency, and phase modulation. Principles of signal transmission and reception including DSB and SSB communication and description of basic hardware will be covered. A lab session will be included to illustrate various concepts regarding transmission and reception of signals, modulation and demodulation, and spectrum analysis of signals. Prerequisite: ENGN1030. (PT)
Quarter Credit Hours 4.5

ENGN2040 SOLID STATE II: ELECTRONIC CIRCUITS & LAB
This second course on solid-state electronics is designed to provide students with in-depth knowledge in non-bipolar transistors, circuits and their applications. The topics include: JFET transistors, MOSFET transistors, thyristors, differential amplifiers, operational amplifiers, negative feedbacks, linear Op-Am, active filters, and non-linear and noise circuits and their applications. The laboratory portion of this course provides students with technical application and design of amplifiers, feedback elements in the active electronic circuits, and active filters. Prerequisite: ENGN1030. Quarter Credit Hours 6.0

ENGN2050 MICROPROCESSORS AND LAB
This is a basic course that includes the applications of memory circuits, A/D and D/A converters and RAM and ROM circuits. The course provides the student with knowledge of software and hardware applications associated with microprocessor devices. Emphasis is placed on the architecture of the popular 6502, 6800 and 8080 integrated circuit devices. The laboratory portion allows the student to use assembler language techniques to program the microprocessor to perform various arithmetic functions and to observe the relationship between the software and hardware aspects of basic microprocessor circuitry. Experiments in A/D and D/A conversion are also included. Prerequisite: ENGN1040. Quarter Credit Hours 6.0

ENGN2070 SIGNAL TRANSMISSION
The course provides in-depth knowledge in both theory and applications of signaling and transmissions. Topics include signals, basic signal conversions, analog and digital signal transmissions, interfacing, switching principles and digital switching. Prerequisite: ENGN2040 or both ITEC1020 and MATH1011. Quarter Credit Hours 4.5

ENGN3030 INSTRUMENTATION & PROCESS CONTROL
This course places the principles of measurement via electronic instrumentation into the operational areas of process and industrial control. Design development and application is addressed; this includes “smart” sensors and the role of imbedded microprocessors. The critical importance of sensor accuracy, timeliness, bandwidth, and repeatability is related to the overall performance of the controlled process. Feedback control systems are formulated and treated from the Laplace transform perspective. The impact of the dynamics of the measurement and control processes upon the system’s response and stability is addressed. Prerequisite: ENGN1030. Quarter Credit Hours 6.0

ENGN3040 SYSTEMS ENGINEERING I (PRINCIPLES)
This introductory course addresses the application of scientific and engineering efforts in order to translate specific operational requirements into a system configuration. The course emphasizes a goal/teammate orientation approach to representative system projects. The goal of this total engineering effort is the creation of an effective, efficient system, within specified cost, time, and performance envelopes. Prerequisite: MATH1011. (PT) Quarter Credit Hours 6.0

ENGN3050 LOGIC DESIGN
The objective of this course is the design of digital computers, emphasizing use of modern device technology. Medium- and large-scale digital integrated circuits, microprocessors, and random access and read-only memories are studied. Included are the design, development and testing of such devices. Prerequisite: ENGN2050. (PT) Quarter Credit Hours 4.5

ENGN3060 ADVANCED MICROPROCESSORS & LAB
This is a continuation course of ENGN2050 with emphasis on microprocessor application and interfacing. Interfacing standards using various standard buses and peripherals are discussed. Also methods of interfacing digital devices, application of digital interfacing, analog I/O for microprocessor systems, A/D application, and system debugging are presented. The laboratory portion of this course provides students with technical application on interface control units, PIA, and other peripheral devices. Prerequisite: ENGN2050. Quarter Credit Hours 4.5

ENGN3065 ADVANCED DATA COMMUNICATIONS
This course is an engineering view of data communications within the areas of networking, wireless communications, and Telecom. Topics include: Open Systems Network models OSI, Open Systems, Fiber Optic Communications, Wireless Systems, TCP/IP and other protocols, Error detection, network addressing, and other engineering related topics within network communication areas. Prerequisite: ENGN2070. Quarter Credit Hours 4.5

ENGN3070 NETWORKING I
This is the first course addressing with the principles of networking. Students study the network models, which include topologies, components, modes of transmission and communication over different mediums. Topics include: LAN/WAN and MAN technologies, wiring schemes, interface hardware, addressing and component identification. Prerequisite: ENGN3065. Quarter Credit Hours 4.5

ENGN3080 COMPUTER ARCHITECTURE
This second course on digital system design emphasizes design and implementation of a stored-program digital computer system. Central Processing Unit (CPU) design, memory organization, Input/Output (I/O) organization, ALU design and computer arithmetic, and pipelining and vector processing. This design-based course requires intensive computer laboratory work using available digital circuits simulators. Prerequisite: ENGN2050 or ENGN3050. Quarter Credit Hours 4.5

ENGN3090 SYSTEMS PERFORMANCE AND MEASUREMENT
The course addresses the critical role of performance in the modeling, design, assessment, operation and management of a system. Emphasis is placed on the identification and development of both qualitative performance criteria and quantitative performance criteria. Data-acquisition and processing requirements for these criteria are also considered both for online and offline system assessment. Prerequisite: ENGN3040. (PT) Quarter Credit Hours 4.5

ENGN4020 INTELLIGENT SYSTEMS
The advent and availability of microcomputers, computational power and artificial intelligence offer the unique potential for the formulation design, development and employment of “intelligent systems.” The potential for knowledge acquisition, knowledge representation, inference capability, uncertainty reduction, and the success of expert systems, together with the ability to embed extraordinary computational power in components, devices, subsystems, etc. have opened the gateway to very robust or “intelligent systems.” Conventional control and management strategies are reviewed and then enhanced by the inclusion of adaptive, learning, and optimization techniques. Prerequisite: FIT1020 or FIT1030. Quarter Credit Hours 4.5

ENGN4030 DIGITAL SIGNAL PROCESSING
This course involves the study of Fourier analysis for discrete-time and continuous-time signals and systems, difference equation, Z-transforms, digital filter structures and transfer functions. Analysis of sampling and aliasing effects are also presented with design algorithms for IIR and FIR Digital Filters. Digital signal processing functions are also discussed. Prerequisite: MATH2043. Quarter Credit Hours 4.5

ENGN4040 VLSI DESIGN AND LAYOUT
This design course covers CMOS technology and hierarchical VLSI design methodology with a system perspective. Topics include CMOS processing technology, symbolic layout of NMOS and CMOS, fabrication and layout process, floorplanning, analog and digital simulation of CMOS circuits, and chip performance. This is a project-based course that requires intensive design and simulation work on computer. Prerequisite: ENGN2040. Quarter Credit Hours 4.5

ENGN4050 NETWORKING II
This second course deals with the applications of networking. Students study and develop plans for the implementation of networks and telecom systems. Students also study the specifications needed to develop networks including data, voice, and video. Design specifications and layouts are discussed. Topics of hardware interfacing; network ownership, performance, and service will be included. Prerequisite: ENGN3070. Quarter Credit Hours 4.5

ENGN4070 HARDWARE ORGANIZATION AND DESIGN
The objective of this third course on systems design is the functional/detailed design and documentation of digital-based systems. Topics include digital building blocks, design conventions; programmable devices such as gate arrays, machine and equipment organization; hardware programs, hardware realizations, operating systems and networking communications. Prerequisite: ENGN3080 or ENGN4050. (PT) Quarter Credit Hours 6.0

FOUNDATIONS IN TECHNOLOGY
FIT1000 INTRODUCTION TO COMPUTERS
This course provides students with the basic understanding of computer equipment and procedures that the student encounters. Students gain practical knowledge of computing with “hands-on” use of word processing and the internet. (PT) Quarter Credit Hours 4.5

FIT1010 TOPICS IN COMPUTERS
This course provides students with the basic understanding of computer equipment and procedures that the student will encounter in a work environment. Students gain practical knowledge of computing with “hands-on” use of word processing, presentation software and using the internet. (PT) Quarter Credit Hours 4.5

FIT1020 MICROCOMPUTER APPLICATIONS
This “smart classroom” course presents microcomputer topics selected on the basis of local market demand. The computer topics of spreadsheet, database, and presentation graphics are delivered in “smart” classrooms that have computers for demonstration purposes. Students gain a level of comfort with the procedures and learn about their requirements and capabilities through the completion of out-of-class assignments. Prerequisite: FIT1000 or FIT1010 or equivalent. (PT) Quarter Credit Hours 4.5

FIT1030 COMPUTERS IN A BUSINESS ENVIRONMENT
This course presents microcomputer applications chosen on the basis of demand in local markets. A major part of the course involves “hands-on” laboratory use of software for managing graphic, numerical or data in “what if” business simulations. Prerequisite: FIT1000 or FIT1010. (PT) Quarter Credit Hours 4.5

FIT2020 ADVANCED COMPUTER BUSINESS APPLICATIONS
This course presents intermediate and advanced microcomputer applications skills chosen on the basis of demand in local markets. A major part of the course involves “hands-on” laboratory use of spreadsheet, database, word processing, graphic, numerical or text-based data in “what if” other applications.
ITEC1000 HELP DESK CONCEPTS
This is an introductory course designed to provide the student with an overview of the topics relevant to working at a help desk or customer support center. Four major components are covered: people, processes, technology and information. Emphasis is placed on the design and management of each component as an integral and mandatory part of the support function. Quarter Credit Hours 4.5

ITEC1020 INTRODUCTION TO DATA COMMUNICATIONS
This is an introductory course in the concepts and components of a data communications system. Hardware and software features are reviewed to present the elements of and interactions in a data communications network. Communications interfaces, industry standards, and communications protocols are presented in reference to understanding the actual throughput of data in a communications environment. Students are introduced to network topologies and their various application areas. Prerequisite: FIT1000 or FIT1010. (PT) Quarter Credit Hours 4.5

ITEC3000 TECHNICAL PROJECT MANAGEMENT
This course trains students to plan technology projects in the real world. Students become competent in four of the most crucial skills of contemporary project management: (1) project scope definition, (2) project task decomposition, (3) project scheduling and (4) project risk planning. They learn to produce basic project charts, work breakdown structures, network precedence diagrams, Gantt charts, risk priority matrices and risk response plans. They practice these skills individually and in teams, applying them to a variety of hypothetical and real projects. Additional topics include cost planning and control, earned value analysis, human resource management, communications management and scope control. (PT) Quarter Credit Hours 4.5

ITEC3020 INFORMATION SCIENCE I
This course provides a general introduction to information science. Topics include an introduction to information systems, the role of information in organizations and decision making and the role of computers in information processing. Prerequisite: FIT1000 or FIT1010 or HOSP1011. Quarter Credit Hours 4.5

ITEC3040 SYSTEMS ANALYSIS & DESIGN
This course presents a systematic approach to the development of business systems. By following this approach, the student will learn to design business systems that efficiently meet the goals and objectives of management. A major element of this course is a team project, where students utilize the systems approach in analyzing and designing a business system for the University or a business in the community. This class is highly recommended for non-computer majors as well as required for majors in this program. Prerequisite: FIT1020 or FIT1030. (PT) (WI) Quarter Credit Hours 4.5

ITEC3065 INFORMATION SCIENCE II
This course will equip the student with the necessary knowledge and skills to successfully initiate, plan, manage, control and report on Informational Technology projects. The goals of the course are to introduce the importance of proper planning, documentation, scope and change control, and quality and risk management. Prerequisite: ITEC3020. Quarter Credit Hours 4.5

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

ITEC3080 INFORMATION MANAGEMENT
Information management techniques are presented with an emphasis on file-accessing methods, database systems, text retrieval systems, paperless computing and the Internet. The management of records on stand-alone and networked systems is examined along with the issues relative to managing information on the World Wide Web. The student is made aware of the various theories and options available for text and information storage and retrieval. Security and communication issues are covered along with the issues related to the World Wide Web. Prerequisite: ITEC3020. (PT) Quarter Credit Hours 4.5

ITEC3090 INFORMATION SECURITY
All aspects of computer and information security are presented including data encryption, zero-knowledge based proofs, public key coding and security procedures. This course is intended to make the student aware of the various threats to computers and data and to identify methods and techniques for providing countermeasures to those threats. Prerequisite: CSIS1020 or CSIS1030 or CSIS1040. (PT) Quarter Credit Hours 4.5

ITEC3091 INFORMATION SECURITY II
This course is designed to provide more in-depth coverage of the subject of information security. Emphasis is placed on the various forms of computer viruses and their impact on computer systems. The student learns to use computer virus protection software to protect his/her computer from being infected by viruses. Prerequisite: ITEC3090. (PT) Quarter Credit Hours 4.5

ITEC3120 TECHNOLOGY EXPERIENTIAL EDUCATION
This course is designed to provide the student with the opportunity to design, build, implement, or research an actual technology project related to her or his major. Under the supervision of a faculty advisor, the student selects an appropriate project (often from a list of project requests submitted to the School of Technology), sets a completion schedule, reports on project progress, and finally writes an extensive final report on the results of the project. The student defends her or his work and report in an oral presentation before a faculty panel. Prerequisites: ITEC3000, senior status. Quarter Credit Hours 4.5

ITEC3231 CAD SOFTHOMORE PRACTICUM/EXTERN
The practicum/externship is designed to provide sophomore CAD students the opportunity to apply the practical knowledge of their respective major as a team or individual, within the confines of a University-operated facility or out in selected sites. This program will enable students to work in a real-world environment. Prerequisites: CAD1020, CAD1120. Quarter Credit Hours 4.5

ITEC4025 SENIOR DESIGN PROJECT AND THESIS
The Senior Design Project and Thesis integrates relevant undergraduate courses into a single design, documentation and presentation effort. The topic of the project must be relevant and a result of the student’s course of study. A faculty advisor is required. The project includes a definition of the system of interest, design requirements, a time-based project plan identifying the design process, thesis documentation and an oral defense. Prerequisites: ITEC3000, senior status. (WI) Quarter Credit Hours 9.0

ITEC4020 TECHNOLOGY SOLO PROJECT
This course gives the student the opportunity to design, build, implement, or research an actual technology project related to her or his major. Under the supervision of a faculty advisor, the student selects an appropriate project (often from a list of project requests submitted to the School of Technology), sets a completion schedule, reports on project progress, and finally writes an extensive final report on the results of the project. The student defends her or his work and report in an oral presentation before a faculty panel. Prerequisites: ITEC3000, senior status. Quarter Credit Hours 4.5
Johnson & Wales University is accredited by the New England Association of Schools and Colleges Inc. (NEAS&C), through its Commission on Institutions of Higher Education. Inquiries regarding the accreditation status by the New England Association should be directed to the University's administrative staff. Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433, (617) 271-0022. E-mail: cihe@neasc.org.

Legal control is vested in the Board of Trustees.

The University is approved for the training of veterans.

The University is an institutional member of Servicemembers Opportunity Colleges.

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

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

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

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

**General University Affiliations**
- Academy of International Business
- 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 Research Association
- American Hotel & Lodging Association
- 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
- Confrerie de la Chaîne des Rotisseurs
- Consortium of Rhode Island Academic & Research Libraries
- Cooperative Education Association
- Council for the Advancement and Support of Education (CASE)
- Dorcas Place
- East Bay Chamber of Commerce
- East Bay Tourism Council
- Eastern Association of Colleges and Employers Inc.
- 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 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 Hotel & Restaurant Association
- International Special Events Society
- James Beard Foundation
- Junior Achievement
- Kwanzaa
- 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
ACCREDITATIONS & AFFILIATIONS

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 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
The Noble Academy of Empress St. Theodora, Inc., U.S.A.
Northeast Association for Institutional Research
The Providence Foundation
Providence Public Library
Providence Warwick Convention and Visitors Bureau
Public Education Fund
Public Relations Society of America
Publicity Club of New England
Radcliffe Culinary Friends
Rhode Island Association of Admissions Officers (RIACO)
Rhode Island Association of Institutional Researchers
Rhode Island Association of Student Financial Aid Administrators
Rhode Island Association of 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 Food Security Coalition
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
Save the Bay
Skills–USA (VICA)
Society for College and University Planning
Society for Human Resource Management (SHRM)
Society Organized Against Racism
Studiorum Universitas Constantiniana (The Constantinian University)
Traveler’s Aid Society
University Continuing Education Association (UCEA)
WaterFire Providence Board of Directors
Weybosset Street Community Centers
World Association for Hospitality & Tourism Training
Young Men’s Christian Association
The Mission Statement of the University
The mission of Johnson & Wales University is to empower its diverse student body to succeed in today’s dynamic world by integrating general education, professional skills and career-focused education. To this end, the University employs its faculty, services, curricula and facilities to equip students with the conceptual and practical tools required to become contributing members of society and to achieve success in employment fields with high growth potential.

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

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

Core Values
Johnson & Wales University is

Market Driven
We are market driven, focusing on both 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.

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’s degree programs permit students to select the educational path best suited to their career interests and objectives.

Continuing Education students can also choose a diploma or certificate program.

Graduate programs leading to master’s and doctoral degrees are also offered at Johnson & Wales. For details on these programs, please request the graduate school and doctoral catalogs.

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.

Education for Life
Today’s employers want employees who will be successful in tomorrow’s economy. These people will not only possess important specialized job skills, but will also be able to think critically, communicate clearly, manage ethically and contribute to the community. To meet these needs, Johnson & Wales University offers a wide selection of liberal arts courses such as logic, psychology, communication skills, environmental science and ethics. Students may take part in in-depth studies through concentrations. By integrating vital
general studies with intensive career education, Johnson & Wales prepares students to be more effective employees as well as more responsible citizens.

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

Flexible, Specialized Programs
Johnson & Wales has designed options into its educational programs so that students can choose the right paths to their futures. Students may select an associate degree program followed by a bachelor’s degree program, earning two degrees in four years, or they may opt for a more traditional approach, beginning with an Undeclared Major and moving into a bachelor’s degree program.

Business: Johnson & Wales offers a wide variety of two- and four-year business programs ranging from Accounting to Criminal Justice, from the most traditional majors like Business Administration and Marketing to the most innovative programs like Financial Services Management. The University also offers certificate programs in Legal Nurse and Paralegal Studies.

Culinary: Culinary Arts, Baking & Pastry Arts, Food Service Management — these are some of the two- and four-year programs for which Johnson & Wales University has become famous. J&W is the largest food service educator of its kind in the world. In addition, the University offers diploma programs in Culinary Arts and Baking & Pastry Arts.

Hospitality: Through various centers and schools within J&W’s Hospitality College, students can choose such majors as Food & Beverage Management, Hotel Management, Restaurant Management or Travel-Tourism Management.

Technology: Major programs in this school include the latest in preparation for a career in a technology-related field. Computerized Drafting, Electronics Engineering, Information Science and Web Site Development are among the choices in this challenging and rewarding educational path.

Once a student chooses a program, there are still more options. Hands-on training facilities at the University provide the opportunity for practicums 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 such programs as A.C.A.P. (Advanced Culinary Arts Program) and SHARP (Special Honors And Rewards Program). Please see page 97 for more details on these programs.

Four-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 the opportunity to earn better grades. Plus we offer a fourth session in the summer for certain programs.

Upside-Down Curriculum
In Johnson & Wales’ programs, students begin courses in their major from the first term, learning right away if their career choice is the right one for them.

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

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

Hands-on Learning
Internship and Practicum Opportunities
Continuing Education students generally may be required to complete internships during daytime hours. Other accommodations may be made upon approval of the appropriate dean.

Baking & Pastry Arts Internship
During their sophomore year as baking & pastry arts majors, students will be scheduled for assignments (for one term full time or two terms part time) at the Radisson Airport Hotel, Johansson’s Bakery or the Johnson & Wales Inn.

Culinary Arts Internship
During their sophomore year as Culinary Arts majors, students will be registered for assignments (for one term full time or two terms part time) at the University’s food service training facilities, the Radisson Airport Hotel, the Johnson & Wales Inn or one of several other J&W dining centers.

Hotel Internship
Hotel management students will enjoy unique opportunities for hands-on learning. This required internship is completed at an independent, University-owned hotel, the Johnson & Wales Inn or at a University-owned and -operated corporate franchise, the Radisson Airport Hotel.
These facilities, which are open to the public, serve as training sites for our students. As interns, students have an opportunity to gain practical experience in lodging and food service operations.

**Food Service Management Practicum**  
During their sophomore year as restaurant management and food & beverage management majors, students will register for their required term-long assignments (for one term full time or two terms part time) at the University’s food service training facilities, the Radisson Airport Hotel, the Johnson & Wales Inn or one of several other J&W dining centers.

**Criminal Justice Practicum/Externship**  
Selected criminal justice students may receive hands-on experience within the four subsystems of criminal justice (police, prosecution/defense, courts and corrections). Sites may include the local, state and federal agencies of criminal justice. Students must possess a 2.75 GPA overall and a 2.75 GPA in the criminal justice major to take this course.

**International Experiential Learning**  
The College of Business offers two international programs, conducted during June or July, which broaden the student’s global perspective. Career electives or free electives may be used to satisfy these program/credit requirements.

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

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

**Marketing Externship/Practicum**  
By participating in the Marketing Externship/Practicum, students will have the opportunity to apply basic knowledge in actual, ongoing marketing research projects for the University or others. Students work together in groups under the guidance of faculty members and meet weekly in classroom seminars.

**Travel-Tourism Practicum**  
One of the most exciting aspects of the Travel-Tourism Management program is the practicum located at the Johnson & Wales Inn. The assignment (for one term full time or two terms part time) affords students the opportunity to put their classroom-learned skills to work in a hands-on experience.

Students will have the opportunity to work at a local travel agency, the Blackstone Valley Tourism Council, the Airport Information Center, the Providence Convention and Visitors Bureau, and Collette Vacations, an internationally known travel wholesaler.

The highlight of the program is the Familiarization (FAM) Tour, a class project to a domestic or international destination. Students will be 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.

**Web Maintenance Team**  
All sophomore students majoring in web site design work as site developers in the Web Maintenance Team (WMT), a service operating out of the School of Technology’s practicum labs. Under the supervision of senior students who act as team managers, site developers upgrade, update and revise existing Web sites for a number of clients.

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

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

Students from every college or school at the University are eligible to apply for the co-op program. Selection or assignment to the co-op sites is competitive and only those students demonstrating the best fit are chosen by the co-op staff to represent the University.
Government Externships
As a Johnson & Wales University student, you may participate in the Rhode Island State Government Intern Program and gain practical experience working in the executive, legislative or judicial branches of Rhode Island government.

In addition to these programs, you may also apply for the Mayor’s Internship Program in the city of Providence or for Congressional Internships.

Students interested in government externships should contact Dr. Joseph Delaney in the John Hazen White Center.

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

To accomplish these objectives, students take approximately 33% of all their credits in Arts & Sciences. In addition, the School of Arts & Sciences offers Across-the-Curriculum programs in Writing, Critical Thinking and Ethics, among other programs and opportunities. Writing Across the Curriculum is a University-wide program that encourages students to use writing as a way of learning and communicating knowledge, thereby enabling students to acquire skills empowering them in pursuit of their professional goals. The Writing Across the Curriculum program at Johnson & Wales University 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 Applied Mathematics, Biological Science, Career Writing, Environmental Science, Global Perspectives, History, Leadership Studies, Literature, Physical Science, Political Science, Psychology and Sociology. They are also encouraged to attend the Cultural Events Series featuring appearances by renowned artists, performers, authors and musicians.

In recognition of the importance of offering leadership initiatives at Johnson & Wales University, the Center for Leadership Studies champions the idea of making Johnson & Wales a place where leadership opportunities abound “Across the Campus.” The Center serves as a resource for students, faculty and staff to develop their leadership through experiential opportunities in community service, student life activities, academic courses on leadership theory, and training workshops on leadership topics. The Center reaches out to the community by offering corporate leadership training, and by fostering partnerships with community organizations and schools. At Johnson & Wales, 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 80 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, Rhode Island by Gertrude I. Johnson and Mary T. Wales. From its origins as a school devoted to business education, Johnson & Wales has grown to a junior college, to a senior college, and ultimately to university status.

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

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

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

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

In 1984, a new J&W campus was established in Charleston, South Carolina, which offers programs in food service, hospitality and travel-tourism. The Norfolk, Virginia Campus, opened to the public in 1986, offers one- and two-year food service programs.
In 1985, graduate degree programs were introduced at the University. The Alan Shawn Feinstein Graduate School now offers an M.B.A. degree program in Global Business Leadership with concentrations in Accounting, Financial Management, International Trade, Marketing and Organizational Leadership. It also offers an M.B.A. degree program in Hospitality and Tourism with concentrations in Event Leadership, Finance, Marketing and Tourism Planning. The Center for Education offers a master’s degree in Teacher Education in Business or Food Service, 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.

That year also marked the University’s formal establishment of the College of Business, The Hospitality College, the College of Culinary Arts and the School of Technology. A new emphasis on general studies was introduced in 1992 as well, with the development of the School of Arts & Sciences.

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

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

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

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

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

In June 2002, the University unveiled its plan to develop a new campus in downtown Charlotte, N.C. Scheduled to open in fall 2004, the Johnson & Wales Charlotte Campus will offer associate and bachelor’s degree programs in business, culinary arts and hospitality.

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

The Campus
Johnson & Wales University consists of two major campuses: the Downcity Campus, located in and around Providence’s Abbott Park Place, is home to students in the College of Business, The Hospitality College, and the School of Technology; the Harborside Campus houses students in the College of Culinary Arts and the Alan Shawn Feinstein Graduate School. Residential facilities are located throughout Providence, Cranston and Warwick. The University provides free shuttle bus service between the campuses and residence halls.

Academic Facilities and Administrative Offices — Downcity Campus
The Academic Center at 138 Matthewson Street houses the School of Technology and features classrooms; computer, engineering and science laboratories; faculty offices; the dean’s office and the Director of Academic Computer Services.

The Arcade is located at 65 Weybosset Street and can also be reached from Westminster Street. This property has the distinction of being the oldest enclosed shopping center in America. Built in 1828, The Arcade today houses a number of interesting shops and busy eateries, including Johansson’s Bakery and Gladding’s women’s specialty store, both owned and operated by J&W. It also houses the University’s retailing laboratory and Arcade administration. The Alan Shawn Feinstein Community Service Center, on the third floor, oversees the Feinstein Enriching America and University Service Learning programs.

The Citizens Bank Center for Student Involvement, at 232 Weybosset Street in downtown Providence, houses the Dean of Students Office, Student Activities (including the Campus Herald and Johnsonian yearbook offices), Greek Life, Student Conduct, Parents’ Office and Campus Ministry.

Cookson Place, located at One Weybosset Hill, is the new home of the University Bookstore (first floor) and University Administration (sixth floor).

The John Hazen White Center for Arts & Sciences, located at 30 Chestnut Street (the corner of Pine and Chestnut streets), contains the departments of English as a Second Language (ESL), Freshman Studies, Humanities, Mathematics, Science and Social Sciences, as well as the
Office of Campus Diversity, the Language Laboratory, and Arts & Sciences classrooms. It also houses two dining facilities, the Inactive Records Department, the Dean’s Office, faculty offices, and the Student Academic Services Office for business, hospitality and technology students.

Johnson Hall, located at 59 Chestnut Street, includes the Accounting Department, faculty offices, several accounting classrooms, and Chestnut’s, a snack bar and grill for students, faculty and staff.

The Kinsley Building, located at 334 Westminster Street, houses Student Financial Services, the Office of Standardized Testing, and the Dean of International Affairs. The Student Counseling Center, the Office of Student Success and the Writing and Academic Support Center for the Downcity Campus are also located in the Kinsley Building, along with University Publications, University Admissions Marketing and Recruitment, and the National Student Organizations office.

Plantations Hall, located at 8 Abbott Park Place, houses the fitness center, shower and locker rooms on the lower level, with the Pepsi Forum auditorium, The Women’s Center and the University’s Purchasing Department on the first floor. The second floor houses the Chancellor’s Office. The third floor is home to the Student Employment Office. The fourth floor houses J&W’s Human Resources and Payroll Department. The fifth floor contains the Accounts Payable and Accounting departments.

The Richmond Building is located at 270 Weybosset Street. It currently houses the Information Technology department, Dining Services/Student IDs, Center for Teaching Excellence and Distance Learning (CTEDL), and Public Relations.

The administrative and operations headquarters for the Office of Campus Safety & Security are located at 264 Weybosset Street.

The Taco Center for Business and Arts & Sciences, located at 10 Abbott Park Place, houses classrooms and faculty offices for the Economics Department, the Larry Friedman International Center for Entrepreneurship, and the Center for Leadership Studies.

University Hall, located at 111 Dorrance Street in downtown Providence, is the central administration building of the University. This building houses the Office of the President and Providence Administration, main library and library administrative offices, all Admissions offices (except Culinary), the Career Development Office and the Co-op Center for business, hospitality and graduate students.

The Xavier Complex, located at 259 Pine Street at Broad and Claverick Streets, houses classrooms, faculty offices and a variety of computer and word processing labs. This complex houses The Hospitality College and most of the College of Business.

The Hospitality College deans, chairs and faculty reside on the lower three floors. The Statler Dining Room, a hospitality kitchen lab, is on the first floor.

The College of Business deans, and chairs and faculty for the Management, Marketing and Legal Studies departments reside on the upper four floors.

Xavier Hall of the Xavier Complex includes an interdenominational chapel, the Multicultural Center, and the Health Services Office for the Downcity Campus.

Academic Facilities and Administrative Offices — Harborside Campus

The David Friedman Center, located at 1 Washington Avenue, is where the College of Culinary Arts is based. This includes the office of the Dean of the College of Culinary Arts, faculty offices, the Coors Brewing Laboratory, and the International Baking & Pastry Institute®.

The Center includes hot and cold kitchens, bakeshops and pastry shops, dining rooms, meatcutting and meat processing rooms, a storeroom, an oenology and beverage service laboratory, and administrative offices.

East Hall at 1 Washington Avenue is a residence hall.

The Harborside Academic Center (HAC), at 265 Harborside Boulevard, contains administrative offices for Culinary and Graduate Admissions. It houses department faculty offices for the John Hazen White School of Arts & Sciences, and Food Service Academic Studies. This building also contains the Alan Shawn Feinstein Graduate School.

Academic facilities include classrooms, three computer labs and the University’s Harborside Bookstore (operated by Barnes & Noble College Bookstores Inc.), CAFE, the Culinary Arts Foodservice Exposition, is an addition to the Harborside Academic Center and features state-of-the-art kitchens and laboratories, bakeshops, a food science lab, and the Angelica Dining Room used by Culinary Arts bachelor’s degree students. HAC also contains the Commons dining area, a multimedia center and an amphitheater.

The Harborside Computer Center, located at 330 Harborside Boulevard, across from the Paramount Building, houses four computer labs, staff offices and a classroom.

The Harborside Recreation Center, located at 1 Washington Avenue, houses the Health Services Office for the Harborside Campus, Athletics Office, two gymnasiums, student life programming space, game room, fitness center, the Office of Student Activities, the Office of the Vice President of Student Affairs and a convenience store.
The **Hospitality Center**, located at 1150 Narragansett Boulevard in Cranston, houses a large student dining hall, kitchen and bakeshop labs and a residence hall with laundry facilities.

The newly renovated **Paramount Building**, located at 299 Harborside Boulevard, houses several student services departments that have been located together for student convenience. These offices and their hours of operation are:

- **Residential Life**
  - Mon. – Fri. 8:30 a.m. – 4:30 p.m.
- **Career Development**
  - Mon. – Thurs. 8:30 a.m. – 8 p.m.
  - Friday 8:30 a.m. – 4:30 p.m.
- **IDs and Nametags**
  - Mon. – Thurs. 8:30 a.m. – 6 p.m.
  - Friday 8:30 a.m. – 4:30 p.m.
  - Saturday 9 a.m. – noon
- **Student Academic Services (Registrar and Academic Counseling)**
  - Mon. – Thurs. 8:30 a.m. – 6 p.m.
  - Friday 8:30 a.m. – 4:30 p.m.
  - Saturday 9 a.m. – noon
- **Student Financial Services (Financial Planning, Cashier, Student Paycheck Distribution)**
  - Mon. – Thurs. 8:30 a.m. – 6 p.m.
  - Friday 8:30 a.m. – 4:30 p.m.

Also located in this building are the Learning Center for Writing and Academic Support, Culinary Archives & Museum, the Harborside Campus Library, the Print & Mail Center, the Harborside Substation of Campus Safety & Security, the administrative offices of Facilities Management and the Maintenance department.

The **Alumni House**, at 1146 Narragansett Boulevard in Cranston, is utilized for distinguished visiting professor lodging.

The **University Library Network**

The **main library**, located on the first two floors of University Hall at 111 Dorrance Street, is the central site of the Johnson & Wales University Library Network. This network presently includes the libraries of the following campuses: Charleston, S.C.; Norfolk, Va.; North Miami, Fla.; and Denver, Colo. The main facility in Providence holds a collection of resource materials to serve the research needs of the University community and students. The College of Culinary Arts also has a library at the Harborside Campus.

The state-of-the-art library classroom features a multimedia technological presentation system used by librarians to teach research skills to more than 5,000 students each academic year. Students learn how to access in real time very general to highly specific electronic resources including Web-based databases and home pages. Many of these databases index thousands of magazines, journals and newspapers, and offer full text retrieval of most articles. A sizeable collection of videotapes on major study topics is available to enhance classroom activities or for personal in-house library use.

During the academic year, downcity library hours are: Monday through Thursday, 8 a.m. to midnight; Friday, 8 a.m. to 6 p.m.; Saturday, 9 a.m. to 6 p.m.; and Sunday, noon to midnight. Hours are subject to change during term breaks, holidays and summer. Reference librarians are on duty during the following hours: Monday through Thursday, 8 a.m. to 10 p.m.; Friday and Saturday, 9 a.m. to 6 p.m.; and Sunday, noon to 10 p.m.

In order to give students and staff significant off-campus library resources and services, the Johnson & Wales University Library holds membership in two Rhode Island Library Consortia. The Higher Education Library Information Network (HELIN) is comprised of seven academic libraries that share an integrated library system. Students, faculty and staff have access to HELIN’s library resources, services and facilities, in person or via the Worldwide Web. The Consortium of Rhode Island Academic and Research Libraries (CRIARL) exists to promote cooperation among its 15 member libraries and supports joint activities to improve and strengthen library services and resources to the committee of member institutions.

The **Culinary Library** is located in the Paramount Building. It contains a non-circulating reference collection of up-to-date holdings in the field of culinary arts, including periodicals, books and videotapes.

Hours of operation for the Culinary Library are: Monday through Thursday, 7 a.m. to 11 p.m.; Friday and Saturday, 9 a.m. to 5 p.m.; and Sunday, noon to 9 p.m.

**Culinary Archives & Museum**

Located at 315 Harborside Boulevard on the Harborside Campus, the Culinary Archives & Museum at Johnson & Wales University is the premier museum devoted to the preservation of the history of the culinary and hospitality industries. Internationally renowned, the collection of over one-half million items represents five millennia of history, and is often referred to as “The Smithsonian Institution of the Food Service Industry.” The holdings include rare U.S. presidential culinary notations; a gallery of chefs through the ages; tools of the trade from the third millennium B.C.; Egyptian, Roman and Oriental spoons dating back 1,000 years; original artwork; hotel and restaurant silver, and periodicals and documents relating to the culinary arts and entertainment.

The museum also houses an extensive mail order catalog collection and a fashion-related print collection. Operated by the University, admission is free for J&W students and faculty. Students may also conduct research here using the various collections that represent all areas of study within the University.

**Computer Laboratories**

Johnson & Wales University’s three computer centers feature IBM-compatible computers. In addition, translation software is available to convert Macintosh-based files for printing in the labs. All computers feature the MS Office suite and offer black-and-white printing free of charge. Color printing is also available for a nominal fee.

Staff members are available in all labs to help students and answer questions. To enter the labs, a valid J&W ID and a 3.5-inch floppy disk are required. Hours of operation vary seasonally, but an updated listing is always available on the
The Academic Center Computer Labs are on the fourth floor of the Academic Center. This center houses 215 Internet-ready computers. Specialty labs include electronics labs, practicum labs and a digital imaging lab. Other labs feature computer programming, electronic engineering software and multimedia graphics design and desktop publishing software. The information number for these labs is 598-1504.

The Harborside Computer Labs are in the newly renovated Harborside Computer Center. These labs contain 128 networked and Internet-ready multimedia computers. Software includes a powerful statistical package, as well as nutrition and menu planning templates. The information number for these labs is 598-1592.

The Xavier Computer Labs are on the second floor of the Xavier Complex and house 218 computers, 150 of which are Internet ready. Besides general purpose labs available to all students, specialized labs are available for the hotel property management system, Fidelio, and an airline reservation system. Labs structured for the business administration courses are also available. The information number for these labs is 598-1535.

Practicum Facilities
Johnson & Wales practicum facilities are owned and operated by the University and provide students with practical training in serving the public.

Unlike other colleges and universities, Johnson & Wales is in a unique position to offer students hands-on training in a variety of hospitality industry related businesses.

The Radisson Airport Hotel, located in Warwick near T.F. Green State Airport, offers training to interns in food service and lodging operations.

The Johnson & Wales Inn, located in nearby Seekonk, Massachusetts and open to the public, provides culinary, hotel and restaurant internships with valuable experience in all areas of hotel operations. Interns are also exposed to food service operations in Audrey’s restaurant and in banquet and room service departments.

In the T.F. Green State Airport, the University’s Information Booth helps travelers to Rhode Island find their way to the state’s best attractions. Staffed by travel-tourism students, this practicum facility serves the public in a unique way.

In Practicum Labs at the School of Technology, students perform graphics, Web, programming, networking, database and other technology-based services for a number of clients.

Johansson’s Bakery Cafe is the International Baking & Pastry Institute’s retail store, located on the first floor of The Arcade in downtown Providence. Here, students gain valuable firsthand experience in production, retail selection, retail sales, marketing and merchandising of high-quality pastries and baked goods.

A bustling student center, Chestnut’s is an opportunity for culinary internship students to learn restaurant operations in a fast-paced atmosphere.

Snowden Dining Center, our newest J&W dining facility, located on Weybosset Street, Providence, specializes in a variety of grilled-to-order items and made-to-order signature sandwiches.

The University Club and New Club are private J&W dining facilities, located in the John Hazen White Center on Pine Street.

Weybosset Street Cafe, conveniently located on the corner of Page and Weybosset streets, features a cappuccino bar and a variety of sandwiches, juices and energy drinks.

Cafe Commons, at the Harborside Campus, provides culinary students with valuable experience in food service production.

Located in Warwick, Airport Center East (ACE) offers a diverse menu of selections daily, including ethnic theme meals.

The Hospitality Center at the Harborside Campus is a quantity-food facility, serving a wide variety of fresh food daily.

Edmund’s Place, located at Edmund Hall on 360 Taunton Avenue in East Providence, offers continental breakfasts, made-to-order deli sandwiches and personal pizzas.

The Johnson & Wales University Culinary Archives & Museum, sometimes referred to as the “Smithsonian Institution of the food service industry,” is the premier museum devoted to the preservation of the history of the culinary and hospitality industries. Internationally renowned, this collection of over one-half million items represents five millennia of history. During the academic year, the hospitality and culinary colleges tour the museum. The Museum maintains the archival materials for the Center for Fashion Merchandising & Retail Studies and accommodates the Center’s students during one day of their internships. The Museum’s Research Center is open to all Johnson & Wales students and faculty for advanced research by appointment. Materials may be requested by phone.

For the convenience of J&W students, the Harborside Convenience Store is located in the Delaney Complex adjacent to the University Recreation and Athletic Center and near the Harborside bus stop. The store offers a large variety of snacks, juices, ice cream and amenities, plus a made-to-order deli. The store is open Monday through Wednesday, 8 a.m. to 1 a.m.; Thursday through Saturday, 8 a.m. to 2 a.m.; and Sunday, 10 a.m. to midnight.
The Alan Shawn Feinstein Graduate School
Johnson & Wales University’s Graduate School consists of 775 students from 58 countries.

The schedule includes courses offered during the day and evenings. Students can complete their studies in one year or more.

Programs of Study
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 with concentrations in
Event Leadership
Finance
Marketing
Tourism Planning

Master of Arts
Teacher Education (for Business or Food Service undergraduate majors)

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

For a catalog and more information, please contact:
Alan Shawn Feinstein Graduate School
Graduate School Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903
1 (800) DIAL-JWU ext. 1015 or (401) 598-1015
Fax: (401) 598-1286

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

Johnson & Wales University’s Norfolk Campus is located in the heart of the Hampton Roads area of beautiful coastal Virginia. The Hampton Roads area is rich in history and beauty, as well as education. A number of prestigious schools join Johnson & Wales in calling the area home. For more information about Johnson & Wales’ Norfolk Campus, write or call the Admissions Office, Johnson & Wales University, 2428 Almeda Avenue, Suite 316, Norfolk, VA 23513, 1-800-277-2433. NOTE: Due to the consolidation of Johnson & Wales’ southeastern presence in Charlotte, N.C., the University is no longer enrolling students at this campus.

The Florida Campus offers two- and four-year culinary arts, hospitality and business programs. This campus is conveniently close to the tourism-rich areas of Fort Lauderdale and Miami, offering a superb setting for a J&W education. For more information about Johnson & Wales’ Florida Campus, write or call the Admissions Office, Johnson & Wales University, 1701 N.E. 127th Street, North Miami, FL 33181, 1-866-JWU-FLORIDA (598-3567).

J&W’s campus in Denver, Colorado offers two-year and four-year programs in business and hospitality, a two-year program in culinary arts and four-year programs in education. 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 Johnson & Wales’ Denver Campus, write or call the Admissions Office, Johnson & Wales University, 7150 Montview Boulevard, Denver, CO 80220, 1-877-JWU-DENVER (598-3368).

Opening its doors in fall 2004, J&W’s newest campus in Charlotte, North Carolina 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 Johnson & Wales’ Charlotte Campus, write or call the Admissions Office, Johnson & Wales University, 901 West Trade Street, Suite 175, Charlotte, NC 28202, 1-866-JWU-CHARLOTTE (598-2427).

For more information on programs of study options at Johnson & Wales University’s Day School or campuses in Charlotte, North Carolina; Denver, Colorado; and North Miami, Florida, call Admissions. Program offerings vary between campuses for day and continuing education programs. Catalogs are available.
Johnson & Wales University seeks students who have a true desire for practical career preparation in their chosen fields and who have the ability to achieve academic success.

Johnson & Wales University’s Division of Continuing Education has a rolling admissions policy. Anyone with a high school diploma or a general equivalency diploma from the State Department of Education is eligible to apply for admission to a degree program as a non-matriculating student. Non-matriculating students may take up to two courses prior to applying for matriculation status.

Due to the technical standards and requirements essential to certain technical programs at the University, applicants with special needs or physical limitations should inquire of the Learning Center for Writing & Academic Support prior to enrolling at the University. For more information about technical standards see page 53. Copies of the technical standards applicable to various programs are available from the Learning Center for Writing & Academic Support.

**Application Procedure**

Applications for admission should be completed in full and sent to Continuing Education Admissions, Johnson & Wales University, 8 Abbott Park Place, Providence, Rhode Island 02903. You may also apply online at www.jwu.edu/ad_applon_ce.htm.

There is no deadline for submitting applications, but students are advised to apply as early as possible before their intended date of enrollment to ensure full consideration. An official application form can be found in this catalog. No application fee is required. In completing the application form, students must indicate the term in which they wish to enroll. Applications are accepted for terms beginning in September, December, March, and June. There are no culinary or baking & pastry arts courses offered during the summer term. However, students in these majors may take academic courses in the summer term. If students are applying for a bachelor of science degree program, they are required to indicate their choice of an associate degree on their application for admission.

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. A transcript release form is available in the back of this viewbook catalog. Specific verification documents must be submitted to the Continuing Education Admissions Office. Verification documents include at least one of the following: 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 or continue enrollment.

When possible, the University would appreciate receiving a student’s high school transcript at the same time as the application for admission.

**Minimum Grade Requirements**

To gain admission to paralegal studies programs, applicants’ transcripts generally must reflect a ‘B’ average or better. For certain technology majors, a ‘B’ average or better in math is required. Other majors may have specific grade requirements.

**Transfer Students**

Transfer students are eligible to apply for any J&W major; 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 nontransferable. Transfer credit evaluations are based on previous college work as it relates to the student’s intended field of study at Johnson & Wales. As with prospective freshmen, acceptances are made on a rolling basis as an application becomes complete.

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at Johnson & Wales. Students must verify high school completion as well. It is the responsibility of those candidates who are currently attending another college to have their updated transcripts sent to J&W as soon as final grades become available and no later than the first term of enrollment. Credits previously earned at other institutions more than 10 years ago may not be accepted. The University reserves the right to substitute courses at the discretion of the department chairs, directors or deans.

**Admissions Decision**

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

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

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

To apply for a Portfolio Assessment, students must meet the University’s residency requirements and complete the Portfolio Development non-credit seminar. This seminar will meet for three two-hour sessions. Students must discuss this option with a Student Academic Services 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 Academic Services counselor, may submit additional portfolios. Refer to the Prior Learning Assessment Brochure, available at Student 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 Student Academic Services, for criteria and fees. Students may apply for Challenge Exams during their freshman or junior years only.

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

In all cases, the academic department determines policy as it relates to the testing options for each course in the department. Several options may be available to students, and it is recommended that students seek the advice of an academic counselor.

Policies for Portfolio Assessment, Challenge and CLEP Examinations

1. Portfolio Assessment and Challenge Examinations cannot be repeated if failed and may not be substituted for a class previously taken.
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 Student Academic Services. For additional policies/information for Portfolio, Challenge and CLEP options, refer to the brochure.

Advanced Culinary Arts Program (A.C.A.P.) (for credit, with fees)

Prospective students who possess advanced knowledge and skills in these food-related areas may apply for the Culinary Arts or Baking & Pastry Arts A.C.A.P. Examination. The results of the examination are considered in addition to academic records and a letter of recommendation from a food-related employer. It is generally recommended that applicants have a minimum of three years of food-related work experience. Students must apply for the A.C.A.P. examination prior to entrance into the Culinary Arts and/or Baking & Pastry Arts programs. Please contact the Culinary Admissions Office for more information ($150 nonrefundable administration and processing fee; $50/quarter credit hour for each credit hour received).
International Students

International students applying to Johnson & Wales University’s Continuing Education programs must provide proof of resident alien status to the Continuing Education Admissions Office. Those who cannot provide this information should apply to the Johnson & Wales University Day School. For information on application to the day school, please request an international viewbook/catalog from International Admissions.

J&W is proud to have a total of 100 articulation agreements (formal transfer credit agreements) in place with schools in 39 countries. Please contact J&W’s International Center or 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.

Continuing Education Admissions Representatives

Our Continuing Education admissions representatives will be happy to meet with you and answer any questions you may have about the University, application procedures and financial aid programs. Please call them at (401) 598-2300 or e-mail ceadmissions@jwu.edu for assistance. The CE admissions staff visits companies to explain programs, transfer credit arrangements, and any other pertinent admissions information. Please call for more information.

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.)
**Tuition & Fees**
The following tuition and fees schedule is effective for the 2004–2005 academic year. Tuition and fees are subject to change annually.

<table>
<thead>
<tr>
<th>Tuition &amp; Fees</th>
<th>2004–2005 Academic Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laboratory courses</td>
<td>$260/quarter credit hour</td>
</tr>
<tr>
<td>General studies courses</td>
<td>$118/quarter credit hour</td>
</tr>
</tbody>
</table>

Disciplines CUL and BPA designate laboratory courses.

Tuition is applicable to all students, including those on approved off-campus programs. For purposes of financial aid eligibility, full-time status is determined on a term basis and consists of a minimum of 12 quarter credit hours per term.

**Transcripts**
$2
Issued only upon written request. Official transcripts bearing the University Seal must be mailed directly to the authorized agencies from Student Academic Services. Students may also request an unofficial transcript for personal use. No transcript is issued unless the student is current in all financial obligations to Johnson & Wales University.

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

Term charges are subject to the University’s Withdrawal Credit Policy upon withdrawal from the University. Term charges are defined as tuition, and if applicable, room only, room and board, and weekend meal plan. The 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 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% 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% of the term charges.
- the second and third week of the term, the University will credit 50% of the term charges.
- the fourth, fifth and sixth week of the term, the University will credit 25% of the term charges.

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

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

**Independent Students**
To be considered independent for financial aid purposes for the 2004–2005 academic year, students must answer “yes” to one of the following questions:

1. Were you born before January 1, 1981?
2. At the beginning of the 2004–05 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, 2005?
6. Are both of your parents deceased, or are you or were you (until age 18) a ward/dependent of the court?
7. Are you a veteran of the U.S. Armed Forces?

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

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

*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. Reinstatement within the same term, when allowed, may result in serious consequences, such as loss of all financial aid funds for the remainder of that term.*
Financial need is the difference between the cost of the student’s education (tuition and fees, supplies, transportation and personal expenses) and the student’s total family contribution. 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.

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

Aid from these programs is awarded on the basis of financial need. In order to receive maximum consideration for financial assistance, it is recommended that students apply as soon as possible after January 1. The award process begins in March of each academic year.

In order 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 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 Loan, Parent Loan for Undergraduate Students (PLUS) or Supplemental Loan for Students (SLS); and
7. sign a Statement of Educational Purpose, a Statement of Registration Status and a Statement on Overpayments and Defaults.

Students are eligible to receive financial aid as long as they maintain satisfactory academic standing as defined in the Student Handbook. Students who fail to maintain satisfactory academic standing will be notified by Student Academic Services.
**Return of Title IV Funds**

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

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

**Federal Pell Grant**

The Federal Pell Grant is a federally funded entitlement program to assist needy undergraduate students. Eligibility for these grants is determined by the U.S. Department of Education based on the information provided on the FAFSA. Pell recipients can have a less than half-time status. Students with a previous bachelor’s degree are not eligible for a Federal Pell Grant.

**Federal Supplemental Educational Opportunity Grant (SEOG)**

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

**Federal Perkins Loans**

These low-interest loans are funded by the federal government and administered by Johnson & Wales. The amount of the loan is based on the need and availability of funds.

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

**Federal Subsidized Stafford Loan**

This loan program provides low-interest loans to students who demonstrate financial need. A Master Promissory Note for these loans will be mailed to all eligible students with their Financial Aid Award by the Financial Aid Office, or may be obtained from the student’s local lending institution.

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.* Students must begin repayment six months after they leave college or drop 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 the student’s debt and the length of the student’s 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 to either 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 Stafford Loan amounts discussed above.

**The Parent Loan Program for Undergraduate Students (PLUS)**

The 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. 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 from Student Financial Services or the student’s local lending institution.

**Rhode Island State Scholarship & Grant Programs**

The state of Rhode Island provides scholarships and grants for Rhode Island residents who demonstrate financial need. To apply, students must submit the Free Application for Federal Student Aid (FAFSA) by March 1 for the following academic year. For more information, contact the Johnson & Wales Student Financial Services Office or the Rhode Island Higher Education Assistance Authority, 560 Jefferson Blvd., Warwick, Rhode Island or call (401) 736-1170.

* Loans made under federal loan programs are applied to the student’s account with the University in equal disbursements per term based on the loan period and the student’s entrance date.
Class Schedules
Evening classes are offered Monday through Thursday for business, hospitality and technology students, from 6 p.m. to 9:45 p.m. or 10 p.m. Saturday classes for students in these programs are generally held from 8 a.m. to 5 p.m. Classes are generally scheduled on Saturdays from 8 a.m. or 8:15 a.m. to noon, and 1 p.m. to 5 p.m.; and Sundays from 7 a.m. to 6:30 p.m.

When certain Monday holidays are observed and classes are canceled, make-up classes will be held on Fridays. Final examinations each term may also be held on Fridays. Classes missed due to holidays or storms will be rescheduled as announced by the vice president of academic affairs. Class cancellations will be posted on the University’s Info-Line (JWU-INFO) and the University line for school closings (598-5555).

Summer Sessions
Summer session courses are offered by the University. Individual courses may not be offered in the summer if student interest or enrollment is not sufficient; as a result, summer completion cannot be guaranteed. Students matriculating at Johnson & Wales are not granted credit for summer session courses taken at other institutions unless prior permission has been granted by Student Academic Services.

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

Student Academic Services should be notified immediately of any necessary prolonged absences. The Student Handbook contains rules and regulations for frequent or prolonged absences from class. Students are expected to familiarize themselves with attendance requirements outlined in the Student Handbook.

Full-Time Status
In order for a Continuing Education student to qualify for full-time status and comply with course completion standards specified by Satisfactory Academic Progress criteria (see page 95), he or she must schedule for 13.5 quarter credit hours per term unless mitigating circumstances are acknowledged. Students applying for Veteran’s Benefits should check with a Veterans Administration representative for credit requirements. For purposes of financial aid eligibility, full-time status is determined on a term basis and consists of 6 quarter credit hours per term.

Undergraduate Grading System
The grading system is as follows:

<table>
<thead>
<tr>
<th>Letter Grade</th>
<th>Grade Range</th>
<th>Quality Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>A+</td>
<td>95–100</td>
<td>4.00</td>
</tr>
<tr>
<td>A</td>
<td>90–94</td>
<td>4.00</td>
</tr>
<tr>
<td>B+</td>
<td>85–89</td>
<td>3.50</td>
</tr>
<tr>
<td>B</td>
<td>80–84</td>
<td>3.00</td>
</tr>
<tr>
<td>C+</td>
<td>75–79</td>
<td>2.50</td>
</tr>
<tr>
<td>C</td>
<td>70–74</td>
<td>2.00</td>
</tr>
<tr>
<td>D+</td>
<td>65–69</td>
<td>1.50</td>
</tr>
<tr>
<td>D</td>
<td>60–64</td>
<td>1.00</td>
</tr>
<tr>
<td>F</td>
<td>0–59</td>
<td>0.00</td>
</tr>
<tr>
<td>W</td>
<td>Withdrawal</td>
<td>0.00</td>
</tr>
<tr>
<td>W/P</td>
<td>Withdrawal/Pass</td>
<td>0.00</td>
</tr>
</tbody>
</table>

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 issued upon completion of each term. A summary of your attendance record is included in each grade report. Grade reports may also be viewed on the J&W Web site through uconnect.

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, intern-
ships, 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)
“Incomplete” 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 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.

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 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.

Official transcripts may be released for a fee and only upon written request of the student or by automated request via the J&W uconnect Web site; this is done in accordance with the Family Educational Rights and Privacy Act (FERPA). In addition, an official transcript will not be released if a student 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. The fee for each undergraduate, graduate and doctoral official transcript is $2.

Unofficial transcripts are free of charge, and may be obtained via the Web at Student Services (uconnect). Likewise, they require a student’s written release. Inactive students must be current in all financial obligations before any transcript is released.

Transcript requests may be made in person, in writing or by fax to Student Academic Services. Inactive students request transcripts through Inactive Records. Official transcripts may be mailed or held for pickup by the student. Processing takes two to three business days; official transcripts will not be furnished without payment (by cash, check, money order, or charged to the student’s account when using the J&W uconnect Web site). 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.

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; or 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 above, 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 of 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:

<table>
<thead>
<tr>
<th>Attempted credits</th>
<th>Grade Point Average</th>
</tr>
</thead>
<tbody>
<tr>
<td>0–41.5</td>
<td>below 1.25</td>
</tr>
<tr>
<td>42.0–61.5</td>
<td>below 1.50</td>
</tr>
<tr>
<td>62.0–81.5</td>
<td>below 1.60</td>
</tr>
<tr>
<td>82.0 or more</td>
<td>below 2.00</td>
</tr>
</tbody>
</table>

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 student must complete an associate degree in no more than three academic years (nine terms). 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 dismissal of the student from the University.

A full-time student in a graduate program must complete all degree requirements within four years of active enrollment from the date of their initial matriculation into the graduate school.

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. The evaluations occur at the points indicated below.

<table>
<thead>
<tr>
<th>A.S. Degree</th>
<th>% Credits</th>
<th>Course Completion Attempted</th>
</tr>
</thead>
<tbody>
<tr>
<td>End of two terms</td>
<td>55% *</td>
<td></td>
</tr>
<tr>
<td>End of four terms</td>
<td>60% **</td>
<td></td>
</tr>
<tr>
<td>End of nine terms</td>
<td>100% **</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B.S. Degree</th>
<th>% Credits</th>
<th>Course Completion Attempted</th>
</tr>
</thead>
<tbody>
<tr>
<td>End of first academic year</td>
<td>19% *</td>
<td></td>
</tr>
<tr>
<td>End of four terms</td>
<td>25% *</td>
<td></td>
</tr>
<tr>
<td>End of second academic year</td>
<td>55% *</td>
<td></td>
</tr>
<tr>
<td>End of nine terms</td>
<td>60% **</td>
<td></td>
</tr>
<tr>
<td>End of 13 terms</td>
<td>75% **</td>
<td></td>
</tr>
<tr>
<td>End of 18 terms = graduation</td>
<td>100% **</td>
<td></td>
</tr>
</tbody>
</table>

* 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.

Withdrawals (page 92), grades of “incomplete” (page 93), failures (page 92), repeated courses (page 94), and transfer courses (page 86) 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.

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 previous page).

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

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

Unit of Credit
The University measures academic progress using the quarter credit hour system. 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 study.

Graduation Requirements
All students must petition to graduate by completing a graduation application at least six weeks prior to their term of graduation. An application for graduation is available in the
Student Academic Services Office or on J&W Web Services uconnect. Graduation requires successful completion of a prescribed sequence of study and a minimum grade point average of 2.0. 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 Sanitation Management (FSM1060), must pass the National Restaurant Association’s sanitation exam with a 75% or higher to fulfill graduation requirements.

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

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

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

Transfer & Career Prerequisites
Students who intend to transfer to other colleges or enroll in graduate schools must determine the requirements of those institutions and plan their programs of study accordingly. Johnson & Wales University makes no claim or guarantee for transfer credit to other academic institutions. Similarly, students who intend to take state or foreign business, trade, or professional licensing examinations should determine the prerequisites of those jurisdictions prior to selecting programs of study. Students interested in transferring to J&W should see page 86 for information on transfer admissions policies.

Modern Languages
All students who wish to take a modern language either as a required course or as an elective are required to take a placement exam. This examination is normally administered during freshman orientation and testing. The placement examination will also be scheduled at the beginning of each term for transfer and other incoming students.
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 program students accepted into SHARP may schedule for up to 25.0 credits with no additional fees. Continuing Education students accepted into SHARP may schedule 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. Preferred scheduling and graduation acceleration are not guaranteed. Upon acceptance into SHARP, it is the student’s responsibility to contact Student Academic Services concerning the scheduling of additional credits. SHARP students eligible to self-schedule will be able to schedule their additional credits via the telephone scheduling 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 scheduled, it is the student’s responsibility to drop the course in order for changes to reflect the student’s status.

Academic Functions

Orientation for all new students is held each term before the start of classes. Activities include registration, academic orientation, distribution of photo identification cards and parking permits, and meetings with administration. Orientation also includes placement testing.

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

Awards

The Johnsonian Spirit Award is presented each year to the Continuing Education student who best exhibits the founding spirit of Johnson & Wales University. Students selected in the past have not only excelled academically, but have served in motivational and leadership roles for their peers.

Outstanding Johnson & Wales University students are nominated to the national publications of “Who’s Who Among Students in American Junior Colleges” and “Who’s Who Among Students in American Universities and Colleges” on the basis of academic achievement and leadership in extracurricular University and community activities.
Career Development
The Career Development Office offers a variety of work programs and career services to assist students in obtaining successful ‘best fit’ employment throughout their academic and professional careers.

Programs include an annual Career Day held every fall, which is an event open to the entire student body. Each year approximately 200 companies and organizations participate. Each spring college-specific Career Expos are also held.

Cooperative Education opportunities are available in the College of Business, The Hospitality College, the School of Technology, the College of Culinary Arts and the Graduate School. Co-op is designed to provide eligible students with a paid, practical work experience in their chosen fields of study, while allowing students to earn academic credit for the experience.

Each year, numerous companies from throughout the United States visit the campus during the fall and spring terms to recruit graduating students during On-Campus Recruiting. Students utilize an internet-based recruiting and employment software package to formally apply for professional positions during On-Campus Recruiting and for other employment programs offered through the Career Development Office.

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

The Center for Academic Support
The Center for Academic Support offers a variety of services to assist each student in preparation for graduation and career placement. This department’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
• The Learning Center for Writing & Academic Support — individual, group, peer and professional tutoring
• Coordinated study groups in residence halls
• Supplemental instruction
• Workshops in stress management, time management, learning strategy instruction, test-taking strategies
• Accommodations for special needs students with appropriate documentation, including, but not limited to
  – Decelerated course load
  – Preferential scheduling
  – Oral/Extended time exams
  – Note-taking accommodations

The Center for Academic Support complements students’ academic and technical training by sharpening their ability to position themselves in today’s competitive marketplace. This is accomplished with programs centered around personal and career success.

The Learning Center for Writing and Academic Support
The Learning Center for Writing & Academic Support in the Kinsley Building (334 Westminster Street on the DOWNCITY Campus) offers students academic assistance in business, hospitality, and arts & sciences courses. Writing laboratories for undergraduate and graduate students are available, including tutoring for all types of written projects, study skills remediation, and help in researching and designing papers. Tutoring in all first-year courses and most upper-level courses is available.

Continuing Education students are free to use the services of The Learning Center for Writing & Academic Support during the day. In addition, tutors from the center are available at various locations throughout the campus at night.

The Learning Center for Writing & Academic Support located in the Paramount Building at the Harborside Academic Center offers students individualized and/or small group tutoring in culinary and pastry laboratory and academic classes, as well as in study skills. Writing laboratories for undergraduate and graduate students are available, including tutoring for all types of written projects, study skills remediation, and help in researching and designing papers.

Contact The Learning Center for Writing & Academic Support for more information.
DOWNCITY 598-1485
Harborside 598-1703

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

Because some programs of study at the University have technical standards and requirements, applicants and students with special needs or physical disabilities should contact the director of the Center for Academic Support at 598-4689 to discuss the availability of reasonable accommodations where appropriate. Copies of the technical standards applicable to
various programs are available from this office. For more information on technical standards, see page 53.

Consult the Student Handbook or contact The Center for Academic Support at 598-1485 for more information.

**Tutorial Assistance**
The University provides tutorial assistance through its Learning Center for Writing & Academic Support. Every effort is made to identify students in need of assistance. Students themselves, however, are urged to take the initiative in seeking out-of-class help during faculty office hours and through the Learning Centers.

In addition, peer and professional tutoring is available in math, accounting, writing skills and most major courses. Tutors, directed by a learning skills professional, provide individual and/or group sessions as student needs and resources dictate.

**English Language Institute**
Located in the John Hazen White School of Arts & Sciences, the English Language Institute provides international students with an opportunity to learn English as a Second Language and earn academic credit.

The English Language Institute offers intensive English instruction of 16 hours per week for students who are preparing for admission to undergraduate and graduate degree programs. Instruction is also offered to those students who wish solely to improve their English language skills. For more information, call International Admissions at 598-1074.

**Health Services**
J&W maintains two Health Services offices where health care is provided to students — one for the DOWntown Campus at Xavier Hall and one for the Harborside Campus at the Harborside Recreation Center.

J&W’s nurses provide health care services and maintain student medical records. In addition, they may refer students to the University physician who is on campus four mornings a week.

J&W’s health services are available to commuting students as well as to residents.

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

**International Center**
The International Center is located on the third floor of the Kinsley Building on the DOWntown Campus. In addition, an International Student Advisor from the Center is located at the Student Academic Services Office in the Paramount Building at the Harborside Campus. Consult the International Student Handbook for hours of availability.

The main focus of the International Student Services Office is to help international students adhere to INS regulations, maintain their student visa status and access all the benefits permitted by their student visa; however, a variety of other programs and services have been created to assist you from the moment you land at the airport until the day you graduate and beyond. The International Student Services Office offers arrival services and orientation programs for international students. In addition, information sessions on employment, tax and other immigration issues are offered regularly at both the Kinsley and Paramount offices.

**Multicultural Center**
The Multicultural Center is part of the Office of Campus Diversity. Founded in 1993 to encourage efforts to respect, support and educate people of diverse backgrounds, the Center exists as an integral part of campus life. Consistent with the mission of the University, its primary focus is to empower all members of the University’s diverse student body to live and work in an interdependent world. A major objective is to foster a move toward building collective goals for the student body, based on an awareness of cultural differences and a sensitivity to equity. Program activities include serving as a resource for the entire campus community by sponsoring educational programs, cultural events and social activities. This includes developing ongoing relationships with students and student organizations, and promoting programs and services which impact all students and the Johnson & Wales community at large.

The Multicultural Center is located in the Xavier Complex, DOWntown Campus, at 60 Broad Street (corner of Broad and Claverick). For more information, call 598-4776 or e-mail mcc@jwu.edu.

**The Office of Campus Diversity**
The Office of Campus Diversity was established as of the 1999–2000 academic year under the direction of the John Hazen White School of Arts & Sciences. The administrative offices are currently housed in the Multicultural Center.

This office was established to actualize and infuse the diversity initiative throughout the life of the University by engaging students, staff, faculty and administration to collaborate in this ongoing process. Through the University’s Blueprint for Diversity, the Office of Campus Diversity acts as a catalyst and coordinator for the development and implementation of strategies that promote an integrated, inclusive and interactive community of learning. While serving as a resource that fosters positive and proactive change, this office works to enhance diversity and community in the University. The initial priorities of the office include the hiring and retention of diverse faculty, minority student retention, diversity training for faculty and staff, the infusion of diversity into the curriculum, and creating a campus climate that welcomes diversity.
Culinary Orientation

Johnson & Wales University’s orientation program is designed to help students become acquainted with college life and to facilitate a successful first-year experience. Students are introduced to many University administrators, faculty, staff and student leaders who provide valuable information on academic studies, student life and University policies. Information about orientation is mailed to all incoming first-year students.

Parking

In order to park your vehicle on University property, you must have a parking permit. Parking permits are available through the registration/orientation process or you may receive a parking permit from the Campus Safety & Security Office. To receive a parking permit, you must go to Campus Safety & Security and present the following:

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

There is no fee charged to Continuing Education students for this parking permit. Parking is available in designated University parking lots on a first-come, first-served basis, and there is no guarantee of available space. The parking privilege extended to Continuing Education students does not apply during daytime business hours. Parking is available in University lots after 5 p.m. Monday through Thursday (Friday for make-up classes) and all day Saturday and Sunday. The University is not responsible for any vehicle or its contents while it is parked on University property.

Personal Counseling

The Student Counseling Center is dedicated to providing confidential personal and clinical counseling services to the students of Johnson & Wales. Our goal is to provide a safe, private place where students can explore their problems as they adjust to and cope with the pressures of college life. The Student Counseling Center is located on the third floor of the Kinsley Building at the Downcity Campus; a satellite office in the Harborside Recreation Center is available by appointment only. Please call 598-1016 for more information or to schedule an appointment.

Safety & Security

The University’s Safety & Security Office is responsible for the enforcement of school policies, security on campus, and providing service for the University’s students, faculty and staff. Students are encouraged to take advantage of the services and programs offered by the Safety and Security Office, including:

- CPR and First Aid
- Auxiliary Student Officer program
- Engraving services
- Safety presentations

The Safety & Security Office is open 24 hours a day, 365 days a year. Students who need help or have questions should call extension 1103 from a University phone or 598-1103 from a non-University phone.

In compliance with the Crime Awareness and Campus Security Act of 1990, Johnson & Wales University publishes an Annual Security Report which discloses information about campus security policies and procedures, and statistics concerning whether certain crimes took place on or adjacent to and accessible from campus. A copy of the report may be obtained from the Admissions Office and/or Safety & Security Office.
The Office of Student Activities has two locations: in the Citizens Bank Center for Student Involvement for the Downcity Campus and in the Harborside Recreation Center at the Harborside Campus. Some of the programs and services include

- student clubs and organizations
- sororities and fraternities
- concerts
- comedians
- leadership retreats
- Halloween, Winter and Spring Week events
- Campus Ministry
- lounge area with television and vending machines
- Homecoming/Family Weekend
- Emerging Leader series
- Cultural events

Recreational Programs

Johnson & Wales offers the opportunity to participate in a variety of recreational and intramural sport programs. The Recreation Department supports a constantly growing intramural sports division. Since intramural sports have been an integral part of the University for many years, its programs grow in response to student interest. Intramural sports currently offered include softball, indoor soccer, basketball, cycling, deck hockey, badminton, table tennis, roller hockey, flag football and lacrosse.

In addition, there are a number of tournaments and activities including daily aerobics classes, bowling, introduction to the martial arts, 5-on-5 basketball, billiards tournaments, 3-on-3 basketball, badminton, kickboxing, laser tag and more. Students are encouraged to bring their new ideas and interests to the Recreation Department, located in the Harborside Recreation Center.

Fitness Programs and Facilities

Johnson & Wales’ two fitness facilities provide an outstanding environment for students to continue to improve their health and well-being.

Both the Plantations Fitness Center on the Downcity Campus and the Harborside Recreation Center on the Harborside Campus feature fitness professionals dedicated to providing education as well as assistance to help students achieve their fitness goals.

In addition to offering free individual fitness assessments and a customized workout, the fitness centers contain a full cardio-theater, Nautilus circuit, and a wide variety of free weights and free-weight stations. Both fitness centers are free to all students with proper ID.

Athletic Facilities & Scheduling

Harborside Recreation Center

The center’s three full-size wood basketball and volleyball courts showcase a wide variety of intramural and recreational programs, and play host to J&W’s NCAA Division III wrestling, men’s and women’s basketball, and volleyball teams. In addition to the courts, the center also boasts a state-of-the-art fitness center, an aerobics/dance studio, a multi-purpose sport court, and locker room facilities open for use by the entire University community with proper ID.

Harborside Sports Rink

Located at the Harborside Campus, the rink serves as host for many intramural, recreational and campus programs. The all-sport surface provides students with space for a wide variety of programs including wiffleball, roller and deck hockey, and indoor soccer.
Legal control of the University is vested in the Board of Trustees.

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Christopher T. Del Sesto, J.D., Senior Vice President, Treasurer, Assistant Secretary and University Counsel
Barbara L. Bennett, J.D., General Counsel and Corporate Secretary
Sandra Lawrence, A.S., Compliance Officer

Office of Campus Diversity
Thomas A. Gaines, M.Ed., Director
Bernadet Pitts-Wiley, B.A., Assistant Director
Patricia Rollins Trosciair, A.B.D. Coordinator, Multicultural Center
James Clements, Assistant Coordinator, Multicultural Center
Linda Robinson, B.A., Student Retention Advisor

Practicum Properties
Michael Downing, B.S., CHA, FMP, Executive Director of Practicum Properties
Kevin Cameron, B.S., General Manager, Radisson Airport Hotel
Katherine Kavanagh, M.S., General Manager, Johnson & Wales Inn
Cara Lowe, B.S., Coordinator of Special Events/University Catering
Karen Miller, A.S., Director of Practicum Internship Programs
Dennis Sterlacci, B.S., Coordinator of Special Events/University Catering
Lani Wild, B.S., Coordinator of Special Events/University Catering

Renaissance Group
Kristine McNamara, M.S., Director
Denise Duval, B.S., Business Consultant
Anahita Patel, M.B.A., Business Consultant
Veera Sarawgi, C.A.G.S., Assistant Provost

Student Affairs
Terry H. Addison, M.A., Dean of Students; Chief Operating Officer for Student Affairs
Jina Minaya, M.B.A., Assistant Dean of Student Affairs
Michelle Delaney, M.S., Director of Student Life
Carole Bernardo, M.S., Director of Residential Life
Everett Brooks, B.A., Director of Community Relations
Nancy Hardendorf, B.S., Parent Relations Liaison
Michael P. Quinn, M.A., Director of Campus Safety and Security
Thomas Cominelli, B.S., Assistant Director of Campus Safety and Security
Wendy Speck, ASN, RNC, Director of Health Services
Coreen Martin, M.A., Director of the Women’s Center
William Palumbo, M.D., University Physician
Robert Ducoff, D.D.S., University Dentist
Michael Grady, M.B.A., Assistant Director of Student Conduct
Andrea Dougherty, LICSW, Director of Student Counseling Center
Sandra Gaumont, T.O.P., M.A., Catholic Campus Minister
Andrew Haynes, B.S., Protestant Campus Minister
Rabbi Marc Jagolinzer, B.A., Jewish Chaplain

Student Financial Services
Lynn M. Robinson, M.S., Director of Student Financial Services; Director of Financial Aid
Timothy E. Allen Sr., A.S., Director of Student Billing and Collections
Linda L. Gardiner, Director of Student Accounts
Kathi Tavares, B.S.; Team Leader of Financial Planning
Andrea Swain, M.B.A. Team Leader of Financial Aid
Jane Delamare, B.S. Team Leader of Front Call Center

University Planning
William F. McArdle, B.S., CPA, Senior Vice President, Planning and Human Resources
Susan Cola Gailey, Ph.D., Director of Institutional Research

University Relations
Judith L. Johnson, M.S., Vice President, University Relations
Miriam S. Weinstein, B.A., Director of Public Relations
Piya A. Sarawgi, M.B.A., Director of Communications
Donna Remington, B.S., Director of Internet Communications
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