The Continuing Education program at Johnson & Wales University serves a diverse community of adults. Whether your motivation is professional development, a career transition, personal enrichment or academic growth, we’ll enable you to reach your goals and enhance your life.

Through dynamic hands-on experiences and exciting courses, you’ll acquire the knowledge, training and skills you need as you explore your full potential.

At Johnson & Wales University, we realize that you have a lot going on in your life. Our evening and weekend classes, as well as our four academic terms, give you the flexibility to schedule courses when it’s convenient for you, after hours.

To get started, fill out the free application in the back of this viewbook. Our admissions officers will determine your transfer credits and are available during days, evenings and selected Saturdays to answer questions. Financial planners are also available to assist you in finding the payment plan that works best for you.
Johnson & Wales is known as America’s Career University because its curriculum incorporates the career objectives of its students and the needs of industry. Regardless of whether you’re studying business, culinary arts, hospitality or technology, you’ll learn the most current skills in your profession. Local, national and international companies employ J&W graduates because they have the tools necessary to excel in this fast-paced, constantly changing world. The following are some of those companies:

10 Steak & Sushi
99 Restaurant
AAA Southern New England
American Power Conversion
Autocrat Inc.
Bank of America
BD Biosciences
Blue Cross/Blue Shield of R.I.
Boston Financial Data Services
Citizens Bank
City of Providence
Cox Communications
CVS Pharmacy
FEDEX
Fidelity Investments
FM Global
Foxwoods Resort Casino
Gap Inc.
GTech
Herff Jones
Hyatt Regency
Lifespan
Lowes Home Improvement
MetLife Insurance Company
Occupations Unlimited
Quebecor World Packaging Graphics
Radio Frequency Company
Ruby Tuesday
Select Financial Mortgage
Speedline Technologies
Stop & Shop Supermarket
Symmons Industries
Target
Textron
Toray Plastic America
U.S. Navy
Verizon

It’s time for a change.
Why Choose Johnson & Wales University?

- Four start dates each year
- Classes meet one or two nights 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 Monday through Thursday, from 6 p.m. to 9:30 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 8:15 a.m. to noon and 1 p.m. to 4:45 p.m.
- Students can complete A.S. degrees in about two years.

Financing Your Education

Tuition
- General studies courses: $134 per quarter credit hour
- Culinary laboratory courses: $276 per quarter credit hour
- Disciplines CUL (Culinary Arts) and BPA (Baking & Pastry Arts) designate laboratory courses.
  - Convenient, interest-free monthly payment plan available.
  - 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 many disciplines, credits earned more than 10 years ago may not be accepted for transfer credit. 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 a practicum, internship, externship or co-op with a leading employer.

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 resume 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.

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 Admissions Office at (401) 598-1015.
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## College of Business

### Associate Degrees
- Accounting
- Business Administration
- Financial Services Management
- Management
- Marketing

### Bachelor of Science Degrees
- Accounting
- Financial Services Management
- Management
- Marketing

The following associate degrees can track into the bachelor’s degrees listed in the middle:
- Accounting
- Business Administration
- Financial Services Management
- Management
- Marketing

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

## College of Culinary Arts

### Associate Degrees
- Baking & Pastry Arts
- Culinary Arts

### 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
- Food Service Management
- Hospitality Management
- Hotel Management
- Food Service Management
- Hospitality Management

### Certificate Programs
- Legal Nurse
- Paralegal Studies

* 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 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.

## School of Technology

### Associate Degrees
- Computer Programming
- Computerized Drafting
- Web Site Development

### Bachelor of Science Degrees
- Information Science
- Web Management & Internet Commerce
- Electronics Engineering

### Certificate Program
- Computer-Aided Drafting
accounting business administration criminal justice financial services management
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.

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.

A new program in the College of Business is an accelerated bachelor’s degree in Management. This program is designed for transfer students in non-business fields. Students can complete the program in two years.

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.

DEGREE PROGRAMS
- Accounting
- Business Administration
- Criminal Justice
- Financial Services Management
- Food Marketing
- Legal Nurse
- Management
- Management (Accelerated B.S. Degree)
- Marketing
- Paralegal Studies

CERTIFICATE PROGRAMS
- Legal Nurse
- Paralegal Studies
“At first, I feared going back to school. But the professors at J&W have made the transition easy.”

— Viviana Frias, Business

Viviana Frias learned about the value of a college degree the hard way. At age 19, Frias became a teller at Citizens Bank and worked her way up to assistant manager. However, without a degree she has seen others advance through the company much quicker.

“I was training people who ended up getting paid more than me because they had college degrees,” said Frias.

Now 23, Frias has decided to pursue a degree in Financial Services Management from Johnson & Wales University, through the Continuing Education program. Citizens has agreed to pay for her education.

Frias’ fiancé, Jose Suriel, has also decided to take classes at J&W. Balancing their careers, education and raising their four-year-old son, Jaysiel, was a challenge at first.

“I didn’t know how everything would work out,” said Frias. “But Jose and I have been able to take a class together one night a week and one seperately. We dedicate Saturdays to our son and Sundays to homework.”

J&W’s trimester schedule will enable Frias and Suriel to complete their degrees relatively quickly. “I can take three classes per term, which means nine for the year,” explained Frias. “At most schools, I would only be able to take six courses in that time.”

Frias is looking forward to the opportunities created by having a degree from J&W. “I’ll be able to get a job anywhere selling real estate, mutual funds or annuities,” said Frias.

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 Chair of the Department of Accounting.

Students who have completed the Undeclared Major program, or have earned any College of Business associate degree (except Criminal Justice and Paralegal Studies), 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**

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<td>Lodging Operations</td>
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<td>ACCT3025</td>
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*Some concentration courses may not be available during the evening.

**OTHER OPTIONS:**

**General Accounting**

ACCT3012 Federal Taxes II
ACCT3030 Not-for-Profit Accounting
ACCT3045 Internal Auditing
ACCT4050 International Accounting
ECON3040 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 becoming certified.

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**

| ACCT1001 | Principles of Accounting I | 4.5 |
| ACCT1002 | Principles of Accounting II | 4.5 |
| ACCT2011 | Federal Taxes I            | 4.5 |
| ACCT2021 | Intermediate Accounting I   | 4.5 |
| ACCT2022 | Intermediate Accounting II  | 4.5 |
| ACCT2031 | Cost Accounting I           | 4.5 |
| MGMT1001 | Principles of Management    | 4.5 |
| MKIT1001 | Principles of Marketing     | 4.5 |

**RELATED PROFESSIONAL STUDIES**

| CAR1003  | Introduction to Career Management | 1.5 |
| FT1000   | Introduction to Computers         | 4.5 |
| FT1020   | Microcomputer Applications        | 4.5 |
| LAW2001  | The Legal Environment of Business I | 4.5 |

**GENERAL STUDIES**

| ECON1001 | Macroeconomics                  | 4.5 |
| ECON2002 | Microeconomics                  | 4.5 |
| ENGL1001 | An Introduction to Literary Genres | 4.5 |
| ENGL1020 | English Composition             | 4.5 |
| ENGL1021 | Advanced Composition and         | 4.5 |
|          | Communication                   |     |
| ENGL1030 | Communication Skills            | 4.5 |
| MATH1020 | College Algebra                 | 4.5 |
| MATH2001 | Statistics                      | 4.5 |
| SCIS1011 | One science course from the      | 4.5 |
|          | following:  SCIS1015, SCIS1021, |     |
|          | SCIS2005, SCIS2011, SCIS2031,   |     |
|          | SCIS3010, SCIS3030              |     |

**FREE ELECTIVE**

One course selected from 1000–4999 numbered offerings within the University (except ACCT10111, ACCT10211, ACCT10121, ACCT10221) 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 next column)
- Financial Services Management (see Page 13)
- Management (see Page 16)
- Marketing (see Page 18)
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:
MAJOR COURSES CREDITS
ACCT2023 Intermediate Accounting III 4.5
ACCT3040 Auditing 4.5
ACCT3050 Advanced Accounting 4.5
ACCT3060 Accounting Information Systems 4.5
ACCT307S Financial Management 4.5
ACCT4060 Accounting Seminar 4.5
Accounting Select one concentration from Concentr. offerings on previous page. 22.5

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

GENERAL STUDIES
HIST4020 American Government 4.5
LEAD2001 Foundations of Leadership Studies 4.5
PHIL3040 Ethics of Business Leadership 4.5
SOC2001 Sociology I 4.5

FREE ELECTIVES
Three courses selected from 1000–4999 numbered offerings within the University (except ACCT10111, ACCT10211, ACCT10121, ACCT10221) 13.5

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 186.0

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

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

FIRST TWO YEARS:
Associate in science degree in other* College of Business Program 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
ACCT3040 Auditing 4.5
ACCT3050 Advanced Accounting 4.5
ACCT3060 Accounting Information Systems 4.5
ACCT3075 Financial Management 4.5
ACCT4060 Accounting Seminar 4.5
Select one of the following: 4.5
ACCT3045 Internal Auditing
ACCT3070 Accounting For Mutual Funds
ACCT3080 Fraud Examination: Theory and Practice
ACCT4050 International Accounting

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

GENERAL STUDIES
HIST4020 American Government 4.5
LEAD2001 Foundations of Leadership Studies 4.5
PHIL3040 Ethics of Business Leadership 4.5
SOC2001 Sociology I 4.5

FREE ELECTIVES
Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course 9.0

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 186.0

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

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

FIRST TWO YEARS:
Undeclared Major Program (see Page 21) 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
ACCT3040 Auditing 4.5
ACCT3050 Advanced Accounting 4.5
ACCT3060 Accounting Information Systems 4.5
ACCT3075 Financial Management 4.5
ACCT4060 Accounting Seminar 4.5
Accounting Select one concentration from Concentr. offerings on Page 9. 22.5

RELATED PROFESSIONAL STUDIES
Legal One course from the following:
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 4.5

FREE ELECTIVES
Three courses selected from 1000–4999 numbered offerings within the University (except ACCT10111, ACCT10211, ACCT10121, ACCT10221) 13.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 186.0

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

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

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

<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
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<tr>
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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>MGMT2020  Organizational Behavior</td>
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<tr>
<td>MGMT2030  Service and Production Operations Management</td>
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</table>

**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 |
| OR                  |         |
| MRKT1011  Principles of Professional Selling | 4.5 |

**GENERAL STUDIES**

| ECON1001  Macroeconomics | 4.5 |
| ECON2002  Microeconomics | 4.5 |
| ENG1001  An Introduction to Literary Genres | 4.5 |
| ENG1020  English Composition | 4.5 |
| ENG2021  Advanced Composition and Communication | 4.5 |
| ENG1030  Communication Skills | 4.5 |
| MATH2001  Statistics | 4.5 |
| Math       |         |
| Science    |         |
| One math course at the MATH1002 level or higher | 4.5 |
| One science course from the following: SC1011, SC1015, SC2012, SC2005, SC2011, SC2031, SC3010, SC3030 | 4.5 |

**TOTAL CREDITS** 96.0

* Students pursuing a bachelor of science degree in Financial Services Management must select FISV2010.

** Students pursuing a bachelor of science degree in Accounting must select FISV2020.

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

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

**FOUR-YEAR OPTIONS:**

- Accounting (see Page 8)
- Financial Services Management (see Page 13)
- Management (see Page 16)
- Marketing (see Page 18)

---

**Criminal Justice**

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

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

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

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

**CONCENTRATIONS FOR CRIMINAL JUSTICE MAJORS**

- **Accounting**
  - ACCT1021 Principles of Accounting II
  - ACCT2011 Federal Taxes I
  - ACCT3012 Federal Taxes II
  - ACCT3080 Fraud Examination: Theory & Practice

**Criminalistics**

- LAW2001 The Legal Environment of Business I
- MRKT1001 Principles of Marketing***
- OR                  |
- MRKT1011 Principles of Professional Selling

**Law Enforcement**

- LAW3033 Community Policing
- LAW4033 Terrorism
- LAW4050 Advanced Topics in Law Enforcement

**NOTE:** Due to the course sequencing of this concentration, students who elect it must have at least three terms left in their degree program in order to complete the concentration and graduate on time.
CRIMINAL JUSTICE
A two-year program leading to the associate in science degree.

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

RELATED PROFESSIONAL STUDIES
ACCT1021 Business Accounting I 4.5
CAR1003 Introduction to Career Management 1.5
FIT1000 Introduction to Computers 4.5
FIT1005 Introduction to Keyboarding 1.5
FIT1020 Microcomputer Applications 4.5

GENERAL STUDIES
ENG1001 An Introduction to Literary Genres 4.5
ENG1020 English Composition 4.5
ENG1021 Advanced Composition and Communication 4.5
ENG1030 Communication Skills 4.5
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, SCI1015, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030 4.5

FREE ELECTIVES
Two courses selected from 1000–4999 numbered offerings within the University (selected students may elect externship) 9.0

TOTAL CREDITS 93.0

NOTES: In lieu of the electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in an approved criminal justice facility for 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 CREDITS
LAW3015 Crime & Constitutional Issues 4.5
LAW3035 Court Administration & Management 4.5
LAW3053 Criminal Justice Research Methods 4.5
LAW3075 Criminal Investigation 4.5
LAW4040 Criminalistics 4.5
LAW4080 Criminal Justice Senior Seminar 4.5
SCI4040 Criminalistics Lab 1.5

RELATED PROFESSIONAL STUDIES
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
PHIL3020 Logic: Critical Thinking OR 4.5
PHIL3040 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 with an EASC attribute from offerings in the School of Arts & Sciences or any other general studies course 9.0

FREE ELECTIVES
Three courses selected from 1000–4999 numbered offerings within the University. (Selected students may elect externship.) 13.5

TOTAL CREDITS 87.0

FOUR-YEAR CREDIT TOTAL 180.0

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

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

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 20) 96.0

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
LAW1002 Introduction to Criminal Justice 4.5
LAW1090 Introduction to Law Enforcement 4.5
LAW2040 Principles of Corrections 4.5
LAW2050 Criminology 4.5
LAW2080 Criminal Law 4.5
LAW2085 Juvenile Justice 4.5
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
SC1040 Criminalistics Lab 1.5

RELATED PROFESSIONAL STUDIES
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
PHIL3020 Logic: Critical Thinking OR 4.5
PHIL3040 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 with an EASC attribute from offerings in the School of Arts & Sciences or any other general studies course 9.0

FREE ELECTIVES
Three courses selected from 1000–4999 numbered offerings within the University. (Selected students may elect externship.) 13.5

TOTAL CREDITS 87.0

FOUR-YEAR CREDIT TOTAL 183.0

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

CONCENTRATIONS FOR FINANCIAL SERVICES MANAGEMENT MAJORS

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

**Investments**
- FISV2002 Mutual Funds
- FISV3060 Investments II
- FISV3070 Series 7 Securities (9 credits)
- ACCT3070 Accounting for Mutual Funds

**Management**
- MGMT2001 Human Resource Management
- MGMT2020 Organizational Behavior
- MGMT3030 Managerial Technology
- MGMT3060 Human Resource Training
- MGMT4001 Process Planning and Control

### MAJOR COURSES

**MAJOR COURSES**

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**RELATED PROFESSIONAL STUDIES**

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**FINANCIAL SERVICES MANAGEMENT**

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

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**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 8)
- Financial Services Management (see next page)
- Management (see Page 16)
- Marketing (see Page 18)

**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:**

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**FINANCIAL SERVICES RELATED ELECTIVES**

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**RELATED PROFESSIONAL STUDIES**

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**GENERAL STUDIES**

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<td>History</td>
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**FREE ELECTIVE**

One course selected from 1000–4999 numbered offerings within the University 4.5

**TOTAL CREDITS**

90.0

**FOUR-YEAR CREDIT TOTAL**

186.0

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

**FISV-RELATED ELECTIVES**

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**LEADERSHIP STUDIES**

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**TOTAL CREDITS**

40.0

**FOUR-YEAR CREDIT TOTAL**

186.0

NOTE: Students must earn a performance transcript writing assessment of “validated” or “mastered” in order to graduate with a bachelor’s degree.
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
FISV2001 Introduction to Investments and Financial Planning 4.5
FISV2010 Finance 4.5
OR 4.5
Fin. Svcs. Elective (selected from list on previous page)
FISV2020 Introduction to Financial Institutions 4.5
FISV3010 Credit Management 4.5
FISV4010 Bank Management 4.5
OR 4.5
FISV4020 Insurance 4.5
FISV4030 Real Estate 4.5
Fin. Svcs. Two FISV-related electives selected from Electives list on previous page 9.0
MGMT4020 Strategic Management 4.5
MGMT4030 Senior Management Seminar 4.5
Fin. Svcs. Select a second concentration from offerings on previous page OR 4.5
IBUS4099 International Business Experience 13.5
Fin. Svcs. Select a concentration from Electives Electives from the list on previous page
Concentr. Offerings on previous page
OR
FISV4089 Financial Services Coop 13.5
RELATION PROFESSIONAL STUDIES
ACCT3023 Managerial Accounting 4.5
ECON3040 Money and Banking 4.5
FISV3000 The Legal Environment of Business I 4.5
GENERAL STUDIES
LEAD2001 Foundations of Leadership Studies 4.5
PHIL3020 Logic: Critical Thinking OR 4.5
PHIL3040 Ethics of Business Leadership
PSY2001 General Psychology 4.5
SOC2001 Sociology I 4.5
History One HIST-designated course (except HIST4030) 4.5
TOTAL CREDITS 94.5
FOUR-YEAR CREDIT TOTAL 190.5

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

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

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 21) 91.5

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
ECON3040 Money & Banking 4.5
FISV2001 Introduction to Investments and Financial Planning 4.5
FISV2010 Finance 4.5
FISV2020 Introduction to Financial Institutions 4.5
FISV3010 Credit Management 4.5
FISV4010 Bank Management 4.5
FISV4020 Insurance 4.5
FISV4030 Real Estate 4.5
Fin. Svcs. Three courses selected from Electives Electives within Financial Services major 13.5
Concentr. Offerings on previous page
OR
IBUS4099 International Business Experience 13.5
OR
FISV4089 Financial Services Coop
RELATION PROFESSIONAL STUDIES
ACCT3023 Managerial Accounting 4.5
LAW3002 The Legal Environment of Business II 4.5
GENERAL STUDIES
LEAD2001 Foundations of Leadership Studies 4.5
PHIL3020 Logic: Critical Thinking OR 4.5
PHIL3040 Ethics of Business Leadership
FREE ELECTIVE
One course selected from 1000–4999 numbered offerings within the University 4.5

TOTAL CREDITS 99.0
FOUR-YEAR CREDIT TOTAL 190.5

NOTE: Students must earn a performance transcript writing assessment of “validated” or “mastered” in order to graduate with a bachelor’s degree.
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 24) or Culinary Arts (see Page 26) 95.0

THIRD AND FOURTH YEARS:

MAJOR COURSES CREDITS
ACCT10211 Business Accounting I 4.5
ACCT10221 Business Accounting II 4.5
FSM3001 The Management of Food Service Systems 4.5
FSM3070 Contemporary Issues in the Food Service Industry 4.5
MRKT1001 Principles of Marketing 4.5
MRKT2020 Business-to-Business Marketing 4.5
MRKT2050 Qualitative Research 4.5
MRKT3005 Brand Marketing 4.5
MRKT3055 Quantitative Research 4.5
MRKT4076 Marketing Externship 9.0

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 4.5
PSYC2001 General Psychology 4.5
SOC2001 Sociology I 4.5
History One HIST-designated course (except HIST4030) 4.5
Electives Three courses with an EASC attribute 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

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

Legal Nurse

CERTIFICATE

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 Department of Legal Studies chairperson.)

NOTE: This program is for fall entrants only.

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

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

ACCT2030 Personal Budgeting and Planning  
ECON3050 International Banking & Finance  
FISV2001 Introduction to Investments and Financial Planning  
FISV2002 Mutual Funds  
FISV3060 Investments II  
FISV3070 Series 7 Securities  
FISV4010 Bank Management

**Human Resources Management**

ECON3020 Personal Budgeting and Planning  
LAW3065 Employment Law  
MGMT3050 Compensation & Benefits Management  
MGMT3060 Human Resources Training & Development  
MGMT4040 Contemporary Management  
MGMT4070 Human Resources Management Strategy

**International Business**

IBUS2002 International Business  
IBUS2031 Foreign Area Studies (IBUS2031-2036)  
IBUS2040 International Culture and Protocol  
IBUS3090 Export Procedures & Practices

**Marketing Management**

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

**Operations Management**

IBUS3050 Export Procedures & Practices  
MGMT2040 Purchasing & Supply Chain Management  
MGMT4001 Process Planning and Control  
MGMT4050 Operations Management Strategy

* Some concentration courses may not be available during the evening.

**MAJOR COURSES**

**MAJOR COURSES CREDITS**

FISV2010 Finance  
IBUS1001 Foundations of Business  
MGMT1001 Principles of Management  
MGMT2001 Human Resources Management  
MGMT2020 Organizational Behavior  
MGMT2030 Service & Production  
MGMT2040 Financial Management  
MGMT2050 Operations Management  

**RELATED PROFESSIONAL STUDIES**

ACCT1021 Business Accounting I  
ACCT1022 Business Accounting II  
CAR1003 Introduction to Career Management  
FIT1000 Introduction to Computers  
FIT1020 Microcomputer Applications  
LAW2001 The Legal Environment of Business I  
MRKT1001 Principles of Marketing  

**GENERAL STUDIES**

ECON1001 Macroeconomics  
ECON2002 Microeconomics  
ENG1001 An Introduction to Literary Genres  
ENG1020 English Composition  
ENG1021 Advanced Composition and Communication  
ENG1030 Communication Skills  
ECON2001 Statistics  
Math One math course at the MATH1002 level or higher  
Science One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2011, SCI2031, SCI3003

**TOTAL CREDITS** 96.0

**FREE ELECTIVE**

One course selected from 1000–4999 numbered offerings within the University 4.5

**TOTAL CREDITS** 94.5

**FOUR-YEAR CREDIT TOTAL** 190.5

---

**FIRST TWO YEARS:**

Associate in Science Degree in Business Administration (see Page 11) or Management (see previous column) 96.0

**THIRD AND FOURTH YEARS:**

**MAJOR COURSES CREDITS**

ACCT3023 Managerial Accounting  
LAW3002 The Legal Environment of Business II  
MGMT3030 Managerial Technology  
MGMT3040 Process and Quality Management  
MGMT3060 Human Resources Training & Development*  
MGMT4001 Process Planning and Control*  
MGMT4020 Strategic Management  
MGMT4030 Senior Management Seminar  
MGMT4040 Contemporary Management*  
MGMT4089 Management Career Focus** 13.5

**TOTAL CREDITS** 13.5

**FREE ELECTIVE**

One course selected from 1000–4999 numbered offerings within the University 4.5

**TOTAL CREDITS** 94.5

**FOUR-YEAR CREDIT TOTAL** 190.5

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

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

**NOTE:** Students must earn a performance transcript writing assessment of “validated” or “mastered” in order to graduate with a bachelor’s degree.
MANAGEMENT
A four-year program leading to the bachelor of science degree for two-year non-Management graduates.

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

THIRD AND FOURTH YEARS:
MAJOR COURSES
ACCT3023 Managerial Accounting** 4.5
IBUS4099 International Business Experience*** 13.5
MGMT2001 Human Resources Management 4.5
MGMT2020 Organizational Behavior**** 4.5
MGMT2030 Service and Production Operations Management 4.5
MGMT4020 Strategic Management 4.5
MGMT4030 Senior Management Seminar 4.5
MGMT4089 Management Career Focus (or prerequisite courses)* 13.5
Business Select one concentration from offerings on Page 16 13.5

RELATED PROFESSIONAL STUDIES
LAW3002 The Legal Environment of Business II 4.5

GENERAL STUDIES
LEAD2001 Foundations of Leadership Studies 4.5
PHIL3020 Logic: Critical Thinking 4.5
OR 4.5
PHIL3040 Ethics of Business Leadership 4.5
PSYC2001 General Psychology 4.5
SOCI2001 Sociology I 4.5
History One HIST-designated course (except HIST4030) 4.5

Total Credits 94.5

FOUR-YEAR CREDIT TOTAL 190.5

* These Associate in Science Programs include Accounting, Financial Services Management and Marketing.
** Students transferring into this major from Accounting will take ACCT3020 in lieu of ACCT3023.
*** Students meeting eligibility criteria may elect Summer Term Abroad (ABRD4089) or Business Co-op (BUS4099) or International Business Experience (IBUS4099). Otherwise, students must take three courses (13.5 credits total) selected from the College of Business, the School of Technology or the School of Arts & Sciences to form a concentration.
**** Students transferring into this major from Financial Services Management will take MGMT4040 in lieu of MGMT2020.

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 21) 91.5

THIRD AND FOURTH YEARS:
MAJOR COURSES
ACCT3023 Managerial Accounting 4.5
FISV2010 Finance 4.5
IBUS1001 Foundations of Business 4.5
IBUS4099 International Business Experience* 13.5
MGMT2001 Human Resources Management 4.5
MGMT2020 Organizational Behavior 4.5
MGMT2030 Service and Production Operations Management 4.5
MGMT3030 Managerial Technology 4.5
MGMT3040 Process and Quality Management 4.5
MGMT4020 Strategic Management 4.5
MGMT4030 Senior Management Seminar 4.5
MGMT4089 Management Career Focus** 13.5
Business Select one concentration from offerings on Page 16

RELATED PROFESSIONAL STUDIES
LAW3002 The Legal Environment of Business II 4.5

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

FREE ELECTIVE
Two courses selected from 1000–4999 numbered offerings within the University 9.0

Total Credits 94.5

FOUR-YEAR CREDIT TOTAL 186.0

* Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, ABRD4086). Otherwise, students must take three courses (13.5 credits total) selected from the College of Business or the School of Technology or the School of Arts & Sciences to form a concentration (13.5 credits total).
** Students meeting eligibility criteria may elect a Business Co-op (BUS4099). Otherwise, students must take 13.5 credits from choices listed on Page 17 to create a concentration.

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

Management (Accelerated)
BACHELOR OF SCIENCE (B.S.) DEGREE
A two-year program leading to the bachelor of science degree for graduates of non-management associate degree programs.

FIRST TWO YEARS:
Associate Degree (or equivalent) 90.0
(Students must meet program’s prerequisite requirements listed below.)

THIRD AND FOURTH YEARS:
MAJOR COURSES
ACCT1021 Business Accounting I 4.5
ACCT1022 Business Accounting II 4.5
ACCT3023 Managerial Accounting 4.5
MRKT1001 Principles of Marketing 4.5
MGMT1001 Principles of Management 4.5
MGMT2001 Human Resources Management 4.5
MGMT2020 Organizational Behavior 4.5
MGMT2030 Service and Production Operations Management 4.5
MGMT3030 Managerial Technology 4.5
MGMT4020 Strategic Management 4.5
MGMT4030 Senior Management Seminar 4.5

RELATED PROFESSIONAL STUDIES
FIT1020 Microcomputer Applications 4.5
LAW2001 The Legal Environment of Business I 4.5
LAW3002 The Legal Environment of Business II 4.5
CAR1003 Intro to Career Management 1.5

GENERAL STUDIES
ECON1001 Macroeconomics 4.5
ECON2002 Microeconomics 4.5
ENG1021 Introduction to Computers 4.5
LEAD2001 Foundations of Leadership Studies 4.5
MATH1001 Statistics 4.5
History One HIST-designated course (except HIST4030) 4.5
Elective Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general study course 9.0

Total Credits 100.5

FOUR-YEAR CREDIT TOTAL 190.5

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

PREREQUISITES
ENG1001 An Introduction to Literary Genres
ENG1020 English Composition
ENG1030 Communication Skills
FIT1000 Introduction to Computers
Math One Math course, MATH1002 level or higher
Science One Science course
Social Science One Sociology, Psychology or Political Science course
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 Marketing 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*
Students will choose three courses or 13.5 credits from each concentration’s list of courses to receive credit for the concentration.

Fashion Product Development
MRKT1002 Consumer Behavior
RTL2020 Fashion Design for the Apparel Industry
RTL3070 Textile Design for the Apparel and Home Furnishings Industry

Marketing Communications
ADVC1021 Public Relations Concepts
ADVC3001 Creativity in Advertising
ADVC3003 Ad Campaigns

*Some concentration courses may not be available in the evening.

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

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

RELATED PROFESSIONAL STUDIES
ACCT1021 Business Accounting I 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
MGMT1001 Principles of Management 4.5

GENERAL STUDIES
ECON1001 Macroeconomics 4.5
ECON2002 Microeconomics 4.5
ENG1001 An Introduction to Literary Genres 4.5
ENG1020 English Composition 4.5
ENG2021 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, SCI1015, 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 8)
• Financial Services Management (see Page 13)
• Management (see Page 16)
• Marketing (see this page)

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

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

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
ADVC1011 Marketing Communications II 4.5
MRKT3005 Brand Marketing 4.5
MRKT3011 Direct Marketing 4.5
MRKT3040 e-Commerce 4.5
MRKT3055 Quantitative Research 4.5
MRKT4001 Strategic Marketing 4.5
MRKT4030 International Marketing 4.5
MRKT4076 Marketing Internship 9.0
Career Three courses with an ECAR attribute
Elective selected from offerings within the College of Business or School of Technology 13.5

RELATED PROFESSIONAL STUDIES
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 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 1000–4999 numbered 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 (13.5 credits total) selected from the College of Business, the School of Technology or the School of Arts & Sciences to form a concentration.

NOTE: Students must earn a performance transcript writing assessment of “validated” or “mastered” in order to graduate with a bachelor’s degree.
MARKETING
A four-year program leading to the bachelor of science degree for two-year non-Marketing graduates.

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

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
MRKT1002 Consumer Behavior 4.5
MRKT2020 Business-to-Business Marketing 4.5
MRKT2050 Qualitative Research 4.5
MRKT3005 Brand Marketing 4.5
MRKT3011 Direct Marketing 4.5
MRKT3040 e-Commerce 4.5
MRKT4001 Strategic Marketing 4.5
MRKT4030 International Marketing 4.5
MRKT4076 Marketing Externship 9.0

Career Two courses with an ECAR attribute
Elective selected from offerings within the College of Business or School of Technology 9.0

RELATED PROFESSIONAL STUDIES
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 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 1000–4999 numbered 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 and Management.

** Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, ABRD4086). 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.

NOTES: Students transferring to this major from Financial Services Management must take MRKT1001 as their free elective.

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

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 21) 91.5

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
ADVC1010 Marketing Communications I 4.5
ADVC1011 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 e-Commerce 4.5
MRKT4001 Strategic Marketing 4.5
MRKT4030 International Marketing 4.5
MRKT4076 Marketing Externship 9.0

Related Professional Studies
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 4.5

Free Elective
One course selected from 1000–4999 numbered offerings within the University 4.5

Total Credits 90.0

Four-Year Credit Total 181.5

* Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, ABRD4086). 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 must earn a performance transcript writing assessment of “validated” or “mastered” in order to graduate with a bachelor’s degree.
Paralegal Studies

CERTIFICATE PROGRAM

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.

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 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 Will, 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.

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 Will, 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
ACCT1021 Business Accounting I 4.5
Car1003 Introduction to Career Management 1.5
FIT1000 Introduction to Computers 4.5
FITXXX Keyboarding 1.5
FIT1020 Microcomputer Applications 4.5

GENERAL STUDIES
ENG1001 An Introduction to Literary Genres 4.5
ENG1020 English Composition 4.5
ENG1021 Advanced Composition and Communication 4.5
ENG1030 Communication Skills 4.5
ENG2010 Technical Writing 4.5
PSYC2001 General Psychology 4.5
PSYC2002 Performance and Communication 4.5

FREE ELECTIVES
One course selected from 1000–4999 numbered offerings within the University 4.5

TOTAL CREDITS 43.0

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1022, MATH1010 or MATH1020.

FOUR-YEAR OPTIONS:
• Criminal Justice (see Page 11)
• Paralegal Studies (see following)
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

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<td>ACCT10011</td>
<td>Principles of Accounting I</td>
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<tr>
<td>ACCT10021</td>
<td>Principles of Accounting II</td>
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<tr>
<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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<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
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<td>MGMT1001</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>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ECON1001</td>
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<td>ENGL1001</td>
<td>An Introduction to Literary Genres</td>
<td>4.5</td>
</tr>
<tr>
<td>ENGL1020</td>
<td>English Composition</td>
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<tr>
<td>ENGL1021</td>
<td>Advanced Composition and Communication</td>
<td>4.5</td>
</tr>
<tr>
<td>ENGL3030</td>
<td>Communication Skills</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td>4.5</td>
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<td>PSYC2001</td>
<td>General Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>SOC1001</td>
<td>Sociology I</td>
<td>4.5</td>
</tr>
</tbody>
</table>

| History     | One history course from the following: | 4.5     |
|             | HIST2001, HIST2002 or HIST4020         |         |
| Math        | One math course at the MATH1002 level or higher | 4.5     |

| Science     | One science course from the following: | 4.5     |
|             | SCI1011, SCI1021, SCI2005, SCI2011     |         |
|             | SCI2031, SCI3010, SCI3030              |         |

FREE ELECTIVES

One course from 1000–4999 numbered offerings within the University 4.5

TOTAL CREDITS 91.5

NOTES: Students entering The Hospitality College must substitute ACCT10121 for ACCT10021, and must take HOSP1001 or FSHM1001 and HOSP2030 in lieu of one free elective, and FIT1020.

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 8), students entering other College of Business programs must substitute ACCT10221 for ACCT10021.

FOUR-YEAR OPTIONS:

- Accounting (see Page 8)
- Financial Services Management (see Page 13)
- Food Service Management (see Page 31)
- Hotel Management (see Page 35)
- Management (see Page 16)
- Marketing (see Page 18)
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

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

Tyler Florence ’94,
TVFN’s "Food 911"

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

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

Vincenza Mortillaro ’03,
research chef, Gorton’s Seafood
programs of study

Baking & Pastry Arts

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.

what they’re saying

“The expertise of the chefs at J&W is impressive. The instruction is top-notch and very rewarding.”

— Benjamin Turkel, Culinary Arts

Like many people, Benjamin Turkel struggled for a long time as a teenager and a young adult with the question of what he wanted to be when he grew up.

Despite his experience in the restaurant industry, a career in culinary arts never seemed like a realistic possibility.

“When I was a teen I worked as a dishwasher and for eight years on and off as an adult I bussed tables, bartended, prepared salads and desserts and worked as the closing manager,” said Turkel.

“Those jobs were a lot of fun, but it never dawned on me that I could make a career out of something I love,” said Turkel. “I always had this preconceived notion of what a career is. I always thought it meant working for a corporation and climbing your way up the ladder.”

For the past year, Turkel has held one of those corporate positions. He is a technical writer for a defense contracting company. For the seven years prior to that, he was a real estate broker, with 20 agents working under him.

“I came to the realization that I should do something I love,” said the 31-year-old. “Every day that I’m in the CE culinary program I validate my decision.”

Turkel, who lives in North Kingstown with his wife and two-year-old child, appreciates the high expectations of the instructors.

“While the chefs understand that we have families and full-time jobs, they don’t expect any less from us,” said Turkel.
**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 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 DIPLOMA PROGRAM**
A program leading to a diploma.

<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
<th>CREDITS</th>
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</thead>
<tbody>
<tr>
<td>BPA1100</td>
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<td>BPA2100</td>
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<tr>
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<td></td>
</tr>
<tr>
<td>BPA2276</td>
<td>15.0</td>
</tr>
</tbody>
</table>

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

**RELATED PROFESSIONAL STUDIES**

| FSM1060 Food Safety and Sanitation Management** | 2.0     |
| CAE1003 Introduction to Career Management      | 1.5     |

TOTAL CREDITS: 63.5

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

**TWO-YEAR OPTION:**
- Baking & Pastry Arts (see previous listing)
BAKING & PASTRY ARTS
A program leading to the associate in science degree.

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

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

GENERAL STUDIES
ENG1020 English Composition 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 pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

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

FOUR-YEAR OPTIONS:
• Baking & Pastry Arts (Day School only)
• Culinary Arts (Day School only)
• Culinary Nutrition (Day School only)
• Food Marketing (see Page 15)
• Food Service Management (see Page 31)

Culinary Arts

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.

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
### DIPLOMA PROGRAM
A program leading to a diploma.

**MAJOR COURSES**

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

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<tr>
<th>COURSE</th>
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<tbody>
<tr>
<td>CUL2276</td>
<td>Culinary Arts Internship 15.0</td>
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**RELATED PROFESSIONAL STUDIES**

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<thead>
<tr>
<th>COURSE</th>
<th>CREDITS</th>
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<tbody>
<tr>
<td>FSM1060</td>
<td>Food Safety and Sanitation Management* 2.0</td>
</tr>
<tr>
<td>CAR1003</td>
<td>Introduction to Career Management 1.5</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS**

63.5

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

### TWO-YEAR OPTION:

- Culinary Arts (see Page 26)

### CULINARY ARTS

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

**MAJOR COURSES**

<table>
<thead>
<tr>
<th>COURSE</th>
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</thead>
<tbody>
<tr>
<td>CUL1315</td>
<td>Stocks, Sauces and Soups 3.0</td>
</tr>
<tr>
<td>CUL1325</td>
<td>Essentials of Dining Room 3.0</td>
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<tr>
<td>CUL1335</td>
<td>Traditional European Cuisine 3.0</td>
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<tr>
<td>CUL1345</td>
<td>Introduction to Baking &amp; Pastry 3.0</td>
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<tr>
<td>CUL1355</td>
<td>New World Cuisine 3.0</td>
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<td>International Cuisine 3.0</td>
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<td>CUL2255</td>
<td>Advanced Patisserie/Desserts 3.0</td>
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<td>CUL2276</td>
<td>Culinary Arts Internship 15.0</td>
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<td>CUL2296</td>
<td>Culinary Arts Cooperative Education</td>
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**RELATED PROFESSIONAL STUDIES**

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<thead>
<tr>
<th>COURSE</th>
<th>CREDITS</th>
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<tbody>
<tr>
<td>CAR1003</td>
<td>Introduction to Career Management 1.5</td>
</tr>
<tr>
<td>FSM1060</td>
<td>Food Safety and Sanitation Management** 2.0</td>
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<td>FSM2045</td>
<td>Introduction to Menu Planning and Cost Controls 4.5</td>
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<tr>
<td>FSM2050</td>
<td>Personalized Nutrition Management 4.5</td>
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**GENERAL STUDIES**

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<th>COURSE</th>
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<tr>
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<tr>
<td>ENG1030</td>
<td>Communication Skills 4.5</td>
</tr>
<tr>
<td>LEAD2001</td>
<td>Foundations of Leadership Studies 4.5</td>
</tr>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics 4.5</td>
</tr>
<tr>
<td>SCI1015</td>
<td>Introduction to Life Science 4.5</td>
</tr>
</tbody>
</table>

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

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

### FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Day School only)
- Culinary Arts (Day School only)
- Culinary Nutrition (Day School only)
- Food Service Entrepreneurship (Day School only)

- Food Marketing (see Page 15)
- Food Service Management (see Page 31)
The Hospitality College at J&W prepares students for successful careers in a number of well-paying fields. Students also gain on-the-job experience as part of their education. You’ll find hospitality students working at our University-owned hotels and restaurants, or at leading area employers. Several exciting majors are offered, ranging from Global Tourism Management to Hotel Management to Restaurant Management.

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:

Assistant Banquet Manager, Marriott International
Corporate Manager, Grand Hyatt Hotels
Corporate Trainer, Hard Rock Café
Food Buyer, Ritz Carlton
Guest Service Manager, Walt Disney World
International Tour Guide, Collette Vacations
Kitchen Manager, Hops Restaurant and Brewery
Manager, Stew Leonard’s
Manager in Training, Hilton at Short Hills
Meeting Coordinator, MTV
Sales Manager, Providence Warwick Convention and Visitors Bureau

**DEGREE PROGRAMS**

- Food & Beverage Management
- Food Service Management
- Hospitality Management
- Hotel Management
- Restaurant Management
- Travel Tourism Management
"When I got laid off, I turned to Johnson & Wales for a fresh start."

— Linda Karaberis, Food & Beverage Management

When Linda Karaberis was laid off from her job last July, she quickly turned a negative situation into a positive one. After working for 17 years as a logistics analyst for a large food distributor, Karaberis took this opportunity to make a career change.

“I’ve always enjoyed cooking, dining out and interacting with people,” said Karaberis. “I knew about J&W’s great reputation, so I looked into the University’s culinary and hospitality programs.”

Karaberis decided to pursue a degree in Food & Beverage Management in The Hospitality College.

“With Food & Beverage Management, I’ll be getting exposure to culinary without being in the kitchen all the time,” said the 46-year-old. “This program gives me the flexibility to take my career in a wide number of directions. Maybe I’ll be a restaurant consultant some day.”

This summer, Karaberis will do her internship at the Radisson Hotel in Warwick, R.I., one of J&W’s practicum sites. There she will perform several different jobs, learning first-hand about the hotel and restaurant industry.

In the classroom, Karaberis has already absorbed a wealth of knowledge.

“The professors have been terrific,” she said. “They’ve all worked in the food and service industry and they love to share their experiences with the students. I’ve also been able to network with the other students in the class who have goals similar to mine.”
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.

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.

FOOD & BEVERAGE MANAGEMENT

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

MAJOR COURSES CREDITS

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
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<tr>
<td>CUL1315</td>
<td>Stocks, Sauces and Soups</td>
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<td>CUL1325</td>
<td>Essentials of Dining Room</td>
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<td>CUL1335</td>
<td>Traditional European Cuisine</td>
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<tr>
<td>CUL1345</td>
<td>Introduction to Baking &amp; Pastry</td>
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<td>FSM1001</td>
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<td>FSM1070</td>
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<td>HOSP2011</td>
<td>Hospitality Sales and Meeting Management</td>
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<td>HOSP2030</td>
<td>Hospitality Human Resources and Diversity Leadership</td>
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RELATED PROFESSIONAL STUDIES

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<th>Course Name</th>
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<td>ACCT1012</td>
<td>Hospitality Accounting II</td>
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<td>CAR1003</td>
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<td>LAW2010</td>
<td>Hospitality Law</td>
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GENERAL STUDIES

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<th>Course Code</th>
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<tr>
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<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
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<td>ENG1030</td>
<td>Communication Skills</td>
<td>4.5</td>
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<td>LEAD2001</td>
<td>Foundations of Leadership Studies</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>
<tr>
<td>Science</td>
<td>One science course from the following:</td>
<td>4.5</td>
</tr>
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</table>

TOTAL CREDITS 99.5

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

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

FOUR-YEAR OPTIONS:

- Food Service Management (see next page)
- Hospitality Management (see Page 33)
- International Hotel & Tourism Management (Day Program 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 24) or Culinary Arts (see Page 26) 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 with an EHSP attribute 13.5
Electives selected from offerings within The Hospitality College 13.5

RELATED PROFESSIONAL STUDIES
ACCT1011 Hospitality Accounting I 4.5
ACCT1012 Hospitality Accounting II 4.5
ACCT3025 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 with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course 4.5

Total Credits 90.0

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) 99.5

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
FSM3010 Beverage Service Management 4.5
FSM3070 Contemporary Issues in the Food Service Industry 4.5
FSM4061 Advanced Food Service Operations Management 4.5
HOSP3050 Hospitality Strategic Marketing 4.5
HOSP4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected from Concentr. declared concentration 13.5
Hospitality Three courses with an EHSP attribute 13.5
Electives selected from offerings 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 with an EASC attribute 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

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 36) 98.0

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
FSM3010 Beverage Service Management 4.5
FSM3070 Contemporary Issues in the Food Service Industry 4.5
FSM4061 Advanced Food Service Operations Management 4.5
HOSP3050 Hospitality Strategic Marketing 4.5
HOSP4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected from Concentr. declared concentration 13.5
Hospitality Three courses with an EHSP attribute 13.5
Electives selected from offerings 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 with an EASC attribute 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.

NOTE: Students must earn a performance transcript writing assessment of “validated” or “mastered” in order to graduate with a bachelor’s degree.
FOOD SERVICE MANAGEMENT
A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (see Page 21) 91.5

THIRD AND FOURTH YEARS:
MAJOR COURSES  CREDITS
FSM1060 Food Safety and Sanitation Management* 2.0
FSM1070 Foods I 4.5
FSM2040 Guest Service Systems 4.5
FSM2080 Food Service Operations 4.5
FSM2099 Food Service Management Practicum 13.5
FSM3001 The Management of Food Service Systems 4.5
FSM3010 Beverage Service Management 4.5
FSM3070 Contemporary Issues in the Food Service Industry 4.5
FSM4060 Hospitality Operations Management 9.0
HOSP2011 Hospitality Sales and Meeting Management 4.5
HOSP4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected from Concent. declared concentration 13.5
Hospitality Three courses with an EHSP attribute Electives selected from offerings within The Hospitality College** 13.5
RELATED PROFESSIONAL STUDIES
ACCT30251 Hospitality Financial Management 4.5

GENERAL STUDIES
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses 9.0

TOTAL CREDITS 96.5

FOUR-YEAR CREDIT TOTAL 188.0

* Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.
** Elective courses allow students to enhance their education by earning a second concentration or by participating in a career co-op or term abroad program.

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

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 Concent. declared concentration 13.5
Hospitality Three courses with an EHSP attribute Electives selected from offerings within The Hospitality College* 13.5
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 with an EASC attribute 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.

NOTE: Students must earn a performance transcript writing assessment of “validated” or “mastered” in order to graduate with a bachelor’s degree.
HOSPITALITY MANAGEMENT
A four-year program leading to the bachelor of science degree for two-year Food & Beverage Management or Restaurant Management program graduates.

FIRST TWO YEARS:
Associate in Science Degree in Food & Beverage Management (see Page 30) or Restaurant Management (see Page 36) 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 with an EHSP attribute Electives selected from offerings 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 with an EASC attribute 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.

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

### HOTEL 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>FSM1060 Food Safety and Sanitation Management*</td>
<td>2.0</td>
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<tr>
<td>FSM1070 Foods I</td>
<td>4.5</td>
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<tr>
<td>FSM2040 Guest Service Systems</td>
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<tr>
<td>FSM2080 Food Service Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP1001 Introduction to the Hospitality Field</td>
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</tr>
<tr>
<td>HOSP1010 Front Office Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP1011 Hospitality Information Technology</td>
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</tr>
<tr>
<td>HOSP2011 Hospitality Sales and Meeting Management</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2030 Hospitality Human Resources and Diversity Leadership</td>
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<tr>
<td>HOSP2099 Hotel Internship</td>
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### RELATED PROFESSIONAL STUDIES

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<tr>
<td>ACCT1011 Hospitality Accounting I</td>
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<tr>
<td>ACCT1012 Hospitality Accounting II</td>
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<tr>
<td>CAR1003 Introduction to Career Management</td>
<td>1.5</td>
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<tr>
<td>LAW2010 Hospitality Law</td>
<td>4.5</td>
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### GENERAL STUDIES

<table>
<thead>
<tr>
<th>COURSE</th>
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<tr>
<td>ENG1001 An Introduction to Literary Genres</td>
<td>4.5</td>
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<tr>
<td>ENG1020 English Composition I</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1021 Advanced Composition and Communication</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1030 Communication Skills</td>
<td>4.5</td>
</tr>
<tr>
<td>LEAD2001 Foundations of Leadership Studies</td>
<td>4.5</td>
</tr>
<tr>
<td>Math One math course at the MATH1002 level or higher</td>
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</tr>
<tr>
<td>Science One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI3010, SCI3030</td>
<td>4.5</td>
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</tbody>
</table>

**TOTAL CREDITS** 96.0

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

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

### FOUR-YEAR OPTIONS:

- Hospitality Management (see previous page)
- Hotel Management (see next page)

### 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 Casino & Gaming Operations Concentration allows students to focus on the gaming segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming and casino operations.
HOTEL MANAGEMENT
A four-year program leading to the bachelor of science degree for two-year program graduates.

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

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

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.

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

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 21) 91.5

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
FSM1060 Food Safety and Sanitation Management* 2.0
FSM1070 Foods I 4.5
FSM2040 Guest Service Systems 4.5
FSM2080 Food Service Operations 4.5
FSM4060 Hospitality Operations Management 9.0
HOSP1010 Front Office Operations 4.5
HOSP1011 Hospitality Information Technology 4.5
HOSP2011 Hospitality Sales and Meeting Management 4.5
HOSP2099 Hotel Internship 13.5
HOSP3070 Contemporary Issues in the Hotel/Restaurant Industry 4.5
HOSP4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected from declared concentration 13.5
Concentr. Three courses with an EHSP attribute 13.5
Electives selected from offerings within The Hospitality College** 9.0

TOTAL CREDITS 96.0

FOUR-YEAR CREDIT TOTAL 188.0

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

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

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

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 or Hospitality 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.
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 to students 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 are placed at a travel internship site or have the option to participate in a term-long practicum rotating through various sites, including an international tour operation, the State Tourism Information Booth at T.F. Green State Airport, local convention and visitors bureaus and tour guiding at local attractions. 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.

FOUR-YEAR OPTIONS:
• Global Tourism Management
  (Day Program only)
• Hospitality Management (see Page 33)
• International Hotel & Tourism Management (Day Program only)
Always on the cutting edge of the latest industry developments, our School of Technology offers several innovative programs, including Information Science, Web Site Development, Web Management & eCommerce, and Computerized Drafting. With more than 300 networked computers in 13 labs, students learn on state-of-the-art equipment, and from instructors who are experts in this ever-changing industry. Because today’s world relies on technology, people with the right technical, business and communication skills are in high demand.

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/68HC11
- Adobe Acrobat
- Adobe Illustrator CS
- Adobe InDesign CS
- Adobe Photoshop CS
- Adobe Premiere
- AutoCAD
- AutoDesk Architectural Desktop
- AutoDesk Inventor
- B2 Spice AD
- Esha
- iMovie
- Matlab
- Macromedia Flash
- Macromedia Dreamweaver MX
- Microsoft Office
- Microsoft Project
- Microsoft Visual Studio .NET
- MSDN Library
- Multisim
- Net Express
- Oracle Designer
- Oracle Forms
- Oracle Reports
- ProTools
- Reason
- SQL Plus
- Rational Rose Enterprise Edition
- SolidWorks
- Walli
- Linux, Solaris, Windows XP and Windows 2000 Server
- Operating Systems

DEGREE PROGRAMS
- Computer Programming
- Computerized Drafting
- Electronics Engineering
- Information Science
- Web Management and Internet Commerce
- Web Site Development
- Concentrations

CERTIFICATE PROGRAM
- Computer-Aided Drafting
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, as well as fundamental word processing and digital presentation software 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. Contact Financial Planning office for options.

COMPUTER-AIDED DRAFTING

A 21 quarter-credit-hour program leading to the Certificate in Computer-Aided Drafting.

MAJOR COURSES

<table>
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<tr>
<th>COURSE</th>
<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>CAD1000</td>
<td>Computer-Aided Drafting I</td>
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<td>CAD1100</td>
<td>Computer-Aided Drafting I Lab</td>
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<td>CAD1020</td>
<td>Computer-Aided Drafting II</td>
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<td>CAD1120</td>
<td>Computer-Aided Drafting II Lab</td>
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<td>CAD1030</td>
<td>Computer-Aided Drafting III</td>
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<tr>
<td>CAD1130</td>
<td>Computer-Aided Drafting III Lab</td>
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</tbody>
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TOTAL CREDITS: 21.0

TWO-YEAR OPTION:

- Computerized Drafting (see Page 41)

what they’re saying

“My employer told me that I needed a degree to advance my career further.”

— Richard Daprato, Information Science

Many people pursue a degree from Johnson & Wales University’s Continuing Education program hoping that once they graduate, their effort will be recognized in the form of career advancement.

For Richard Daprato, his company didn’t wait for him to graduate. His efforts were rewarded immediately. Daprato was promoted from technician to indoor test range supervisor for Titleist, a leading manufacturer of golf equipment.

“There’s no doubt that I was promoted because I went back to school,” said Daprato.

While Daprato is pursuing a degree in Information Science, he has already applied what he has learned in other classes.

“My technical writing class has helped me when I write reports. I took a leadership class at the same time as when I was promoted to a supervisory position. That class helped tremendously with the transition to my new role with the company,” explained Daprato.

As for the transition to becoming a student again for the first time in many years, Daprato has found the faculty and staff to be very accommodating.

“The folks in Student Academic Services were extremely helpful in mapping out my course schedule for the next year,” said the 37-year-old Acushnet, Mass. resident. “The term system has allowed me take the classes I need sooner and has expedited my degree progress. The professors are great about communicating through e-mails and I’ve even taken an exam online.”
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. 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 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.

<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
<th>CREDITS</th>
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</thead>
<tbody>
<tr>
<td>CSIS1000 Problem Solving and Programming Concepts</td>
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<tr>
<td>CSIS1020 Fundamentals of C Programming</td>
<td>4.5</td>
</tr>
<tr>
<td>CSIS1040 Fundamentals of Visual Basic</td>
<td>4.5</td>
</tr>
<tr>
<td>CSIS1050 Data Structures</td>
<td>4.5</td>
</tr>
<tr>
<td>CSIS2030 Database Concepts</td>
<td>4.5</td>
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<tr>
<td>CSIS2050 Advanced Programming Concepts</td>
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<tr>
<td>CSIS2060 Object-Oriented Programming in C++</td>
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<tr>
<td>CSIS2065 Java Programming</td>
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<tr>
<td>FIT1010 Topics in Computers</td>
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<tr>
<td>FIT1030 Computers in a Business Environment</td>
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</tr>
<tr>
<td>ITEC1020 Introduction to Data Communications</td>
<td>4.5</td>
</tr>
</tbody>
</table>

RELATED PROFESSIONAL STUDIES

| CAR1003 Introduction to Career Management | 1.5     |
| Tech. Two courses with an ETEC attribute |         |
| Elective selected from offerings within the School of Technology (except FIT1000 or FIT1020) | 9.0     |

GENERAL STUDIES — CORE

| ENG1001 An Introduction to Literary Genres | 4.5     |
| ENG1020 English Composition | 4.5     |
| ENG1021 Advanced Composition and Communication | 4.5     |
| ENG1030 Communication Skills | 4.5     |
| MATH1020 College Algebra | 4.5     |
| MATH3020 Discrete Mathematics | 4.5     |
| Science One science course from the following: SCI2005, SCI3010, SCI3030 | 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 OPTION:

- Information Science (see Page 43)
**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 skills 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 draftspersons and/or CAD operators. Students may also choose to continue their studies in the bachelor of science degree program of Engineering Design & Configuration Management (Day Program only).

**RELATED PROFESSIONAL STUDIES**

- CAR1003 Introduction to Career Management 1.5
- FIT1010 Topics in Computers 4.5
- Tech. Two courses with an ETEC attribute
- Elective selected from offerings within the School of Technology (except FIT1000 or FIT1020) 9.0

**GENERAL STUDIES**

- 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
- MATH1010 Mathematics I 4.5
- MATH1011 Mathematics II 4.5
- SCI1111 General Physics I and Lab 4.5
- Elective One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course 4.5

**TOTAL CREDITS**

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 Program only)

---

**Electronics Engineering**

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

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

Course requirements for these area 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**

- ENGN2060 Advanced Microprocessors and Lab
- ENGN3080 Computer Architecture
- ENGN4040 VLSI Design & Layout
- ENGN4045 VLSI Design & Integration
- ENGN4070 Hardware Organization & Design

Graduates of the Electronics Engineering bachelor’s 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
ENGN1010 Introduction to Circuit Theory and Lab 6.0
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
ITEC3000 Technical Project Management 4.5
TECX4025 Senior Design Project & Thesis 9.0

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
CSIS2050 Advanced Programming 4.5
FIT1010 Topics in Computers 4.5
Tech. One technology course from the following: CSIS2040 or ENGN2000 4.5

GENERAL STUDIES
ENG1001 An Introduction to Literary Genres 4.5
ENG1020 English Composition 4.5
ENG1021 Advanced Composition and Communication 4.5
ENG1030 Communication Skills 4.5
LEAD2001 Foundations of Leadership Studies 4.5
MATH1040 Calculus I 4.5
MATH1041 Calculus II 4.5
MATH2042 Calculus III 4.5
MATH2043 Ordinary Differential Equations 4.5
PHIL3020 Logic: Critical Thinking 4.5
PHIL3040 Ethics of Business Leadership 4.5
PSYC2001 General Psychology 4.5
SCI1021 General Chemistry I 4.5
SCI1022 General Chemistry I Lab 1.5
SCI2011 Physics I and Lab 4.5
SCI2012 Physics II and Lab 4.5
SOC2001 Sociology I 4.5
History One HIST-designated course (except HIST4030) 4.5

FOUR YEAR CREDIT TOTAL 193.5

NOTES: Students must have MATH1011 or equivalent to enroll in MATH1040.
Students must earn a performance transcript writing assessment of “validated” or “mastered” in order to graduate with a bachelor’s degree.

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.

As entering technology professionals within industry and the public sector, students require knowledge of the particular industry in which they seek careers. In the Information Science B.S. degree program each student, with the guidance of their academic coach, selects three (3) application domain courses relevant to their career goals from any college or school within the University. This provides a foundation for the student to learn how to apply information systems in support of organizational value.

Under the supervision of a faculty advisor, seniors complete a technology solo project that involves designing, building, implementing or researching a technology-based problem related to his or her degree program.

Students graduating from the program may enter the field of information technology as entry-level systems or business analysts, systems modelers or systems designers within the private or public sector.
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 Programming (Page 41) 96.0
or Computing Technology Services
(Day Program only) 97.5
or Web Site Development (Page 46) 97.5
or an associate degree from an accredited university (student must meet program’s prerequisite requirements)

PREREQUISITES
ENG1001 Intro to Literary Genres 4.5
ENG1020 English Composition 4.5
ENG1030 Communication Skills 4.5
FIT1010 Topics in Computers 4.5
FIT1030 Computers in Business Environment 4.5
ITEC1020 Intro to Data Communications 4.5
Science One Science course 4.5
One of the following:
CGRA2020 Web Site Design Concepts 4.5
CSIS2020 Business Programming I 4.5
CSIS2030 Database Concepts 4.5

PROGRAM REQUIREMENTS
CGRA2070 Advanced Web Design 4.5
CSIS2070 Business Programming II 4.5
CSIS2080 Database Design 4.5
FIT2020 Advanced Computer Business Applications 4.5
ITEC2090 IT Call Management Systems 4.5
ENG1021 Advanced Composition and Communication OR 4.5
ENG2010 Technical Writing
MATH1002 Survey of College Math OR 4.5
MATH1020 College Algebra

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
CSIS2045 Introduction to Operating Systems 4.5
ITEC3000 Technical Project Management 4.5
ITEC3020 Information Science I 4.5
ITEC3040 Systems Analysis 4.5
ITEC3050 Information Security 4.5
ITEC3070 Systems Modeling & Simulation 4.5
ITEC3080 Information Management 4.5
ITEC3085 Systems Design 4.5
TECX4020 Technology Solo Project 4.5

RELATED PROFESSIONAL STUDIES
LAW2001 The Legal Environment of Business I* 4.5
LAW3080 Cyberlaw 4.5
Tech. One course with an ETEC attribute
Elective selected from offerings within the School of Technology (except FIT1000 or FIT1020) 4.5
Applc. Three application courses 13.5

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
SOC2001 Sociology I 4.5
History One HIST-designated course (except HIST4030) 4.5
Elective Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses 9.0

TOTAL CREDITS 99.0

FOUR-YEAR CREDIT TOTAL* 190.5–196.5
* Web Site Development majors must substitute a free elective for LAW2001.

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

<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>CGRA3020 Design Studio I</td>
<td>4.5</td>
</tr>
<tr>
<td>CGRA3070 Design Studio II</td>
<td>4.5</td>
</tr>
<tr>
<td>CGRA4030 Projects in Internet Commerce</td>
<td>4.5</td>
</tr>
<tr>
<td>CGRA4070 Senior Seminar</td>
<td>4.5</td>
</tr>
<tr>
<td>CSIS3020 Active Server Pages (ASP)</td>
<td>4.5</td>
</tr>
<tr>
<td>ITEC3000 Technical Project Management</td>
<td>4.5</td>
</tr>
<tr>
<td>ITEC3020 Information Science I</td>
<td>4.5</td>
</tr>
<tr>
<td>ITEC3050 Information Security</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3080 Cyberlaw</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT1002 Consumer Behavior</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT3040 e-Commerce</td>
<td>4.5</td>
</tr>
<tr>
<td>TECX4020 Technology Solo Project</td>
<td>4.5</td>
</tr>
</tbody>
</table>

RELATED PROFESSIONAL STUDIES

| Tech, Elective | One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020) | 4.5 |

GENERAL STUDIES

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEAD2001</td>
<td>Foundations of Leadership Studies</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td>4.5</td>
</tr>
<tr>
<td>PHIL3020</td>
<td>Logic: Critical Thinking</td>
<td>4.5</td>
</tr>
<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
<td>4.5</td>
</tr>
<tr>
<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>
<td>4.5</td>
</tr>
<tr>
<td>Elective</td>
<td>One course with an EASC attribute selected from offerings within the School of Arts &amp; Sciences or any other general studies course</td>
<td>4.5</td>
</tr>
</tbody>
</table>

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University (except FIT1000 or FIT1020) 4.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 192.0

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

WEB SITE DEVELOPMENT

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

<table>
<thead>
<tr>
<th>MAJOR COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>CGRA2020 Web Site Design Concepts</td>
<td>4.5</td>
</tr>
<tr>
<td>CGRA2070 Advanced Web Design</td>
<td>6.0</td>
</tr>
<tr>
<td>CGRA3040 Information Architecture and Content Planning</td>
<td>4.5</td>
</tr>
<tr>
<td>CSIS1030 Fundamentals of OOP with Java</td>
<td>4.5</td>
</tr>
<tr>
<td>FIT1010 Topics in Computers</td>
<td>4.5</td>
</tr>
<tr>
<td>FIT1030 Computers in a Business Environment</td>
<td>4.5</td>
</tr>
<tr>
<td>ITEC1020 Introduction to Data Communications</td>
<td>4.5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RELATED PROFESSIONAL STUDIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAR1003 Introduction to Career Management</td>
</tr>
<tr>
<td>IBUS1001 Foundations of Business</td>
</tr>
<tr>
<td>LAW2001 The Legal Environment of Business I</td>
</tr>
<tr>
<td>MGMT1001 Principles of Management</td>
</tr>
<tr>
<td>MRKT1001 Principles of Marketing</td>
</tr>
<tr>
<td>Tech. Two courses with an ETEC attribute</td>
</tr>
<tr>
<td>Electives selected from offerings within the School of Technology (except FIT1000 or FIT1020)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GENERAL STUDIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG1001 An Introduction to Literary Genres</td>
</tr>
<tr>
<td>ENG1020 English Composition I</td>
</tr>
<tr>
<td>ENG1021 Advanced Composition and Communication</td>
</tr>
<tr>
<td>ENG1030 Communication Skills</td>
</tr>
<tr>
<td>MATH1020 College Algebra</td>
</tr>
<tr>
<td>Science One science course from the following: SCI2005, SCI3010, SCI3030</td>
</tr>
<tr>
<td>Elective One course with an EASC attribute selected from offerings within the School of Arts &amp; Sciences or any other general studies course</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FREE ELECTIVE</th>
</tr>
</thead>
<tbody>
<tr>
<td>One course selected from 1000–4999 numbered offerings within the University (except FIT1000 or FIT1020)</td>
</tr>
</tbody>
</table>

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 43)
- Web Management and Internet Commerce (see previous page)
Students may choose to focus their electives in any of the following 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.

**COLLEGE OF BUSINESS**

**Accounting**

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1002 Principles of Accounting II</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT2011 Federal Taxes I</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT3012 Federal Taxes II</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT3080 Fraud Examination: Theory &amp; Practice</td>
<td>4.5</td>
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</table>

**TOTAL CREDITS** 18.0

**Advertising**

<table>
<thead>
<tr>
<th>COURSES</th>
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</thead>
<tbody>
<tr>
<td>ADVC1010 Marketing Communications I</td>
<td>4.5</td>
</tr>
<tr>
<td>ADVC1011 Marketing Communications II</td>
<td>4.5</td>
</tr>
<tr>
<td>ADVC3000 Creativity in Advertising</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS** 13.5

**Business-to-Business Selling**

Choose three courses to total 13.5 credits.

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>MKRT3011 Principles of Professional Selling</td>
<td>4.5</td>
</tr>
<tr>
<td>MKRT3012 Sales Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MKRT3020 Business-to-Business Marketing</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS** 13.5

**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** 13.5

**e-Commerce**

Choose three courses to total 13.5 credits.

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>CGRA2020 Web Site Design Concepts</td>
<td>4.5</td>
</tr>
<tr>
<td>CGRA2030 Multimedia Design I</td>
<td>4.5</td>
</tr>
<tr>
<td>MKRT3040 e-Commerce</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS** 13.5

**Fashion Communications**

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG2010 Technical Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG2030 Introduction to Newswriting</td>
<td>4.5</td>
</tr>
<tr>
<td>RTL2050 Fashion Promotion</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS** 13.5

**Fashion Product Development**

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>MKRT3005 Brand Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>MKRT3020 Product Development</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Choose one of the following courses:

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>RTL2020 Fashion Design for the Apparel Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>RTL3070 Textile Design for the Apparel and Home Furnishings Industry</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS** 13.5

**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>ECON3050 International Banking &amp; Finance</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>FISV3060 Investments II</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV3070 Series 7 Securities</td>
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<tr>
<td>MKRT4010 Bank Management</td>
<td>4.5</td>
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</tbody>
</table>

**TOTAL CREDITS** 13.5

**Human Resources Management**

Choose three courses to total 13.5 credits.

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECON3020 Labor Economics</td>
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</tr>
<tr>
<td>LAW3005 Employment Law</td>
<td>4.5</td>
</tr>
<tr>
<td>MKMT3001 Human Resource Managem... (continued)</td>
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</tr>
<tr>
<td>MKMT3050 Compensation &amp; Benefits Management</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS** 13.5

**International Business**

Choose three courses to total 13.5 credits.

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>IBUS2002 International Business</td>
<td>4.5</td>
</tr>
<tr>
<td>IBUS2031–2036 Foreign Area Studies</td>
<td>4.5</td>
</tr>
<tr>
<td>IBUS2040 International Culture and Protocol</td>
<td>4.5</td>
</tr>
<tr>
<td>IBUS3050 Export Procedures &amp; Practices</td>
<td>4.5</td>
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</tbody>
</table>

**TOTAL CREDITS** 13.5

**Investments**

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

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>FISV2002 Mutual Funds</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV3060 Investments II</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV3070 Series 7 Securities</td>
<td>9.0</td>
</tr>
<tr>
<td>MKRT3070 Accounting for Mutual Funds</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>MKRT4050 Advanced Topics in Law Enforcement</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS** 13.5
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.

**COURSES CREDITS**

<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>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<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 Constitutional Issues</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3020 The Law of Contracts &amp; Sales*</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3060 Administrative Law*</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.

### Management Operations

Choose three courses to total 13.5 credits.

**COURSES 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>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

### Marketing Research

Choose three courses to total 13.5 credits.

**COURSES CREDITS**

<table>
<thead>
<tr>
<th>COURSES</th>
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<tbody>
<tr>
<td>ENTR2030 The Business Plan</td>
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</tr>
<tr>
<td>MKT2050 Qualitative Research</td>
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</tr>
<tr>
<td>MKT3055 Quantitative Research</td>
<td>4.5</td>
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</table>

**TOTAL CREDITS** 13.5

### Marketing Management

Choose three courses to total 13.5 credits.

**COURSES CREDITS**

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<thead>
<tr>
<th>COURSES</th>
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<tbody>
<tr>
<td>MKT1202 Consumer Behavior</td>
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<tr>
<td>MKT2020 Business-to-Business Marketing</td>
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<tr>
<td>MKT3005 Brand Marketing</td>
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<tr>
<td>MKT4001 Strategic Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>MKT4030 International Marketing</td>
<td>4.5</td>
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</table>

**TOTAL CREDITS** 13.5

### Management Accounting

Choose three courses to total 13.5 credits.

**COURSES CREDITS**

<table>
<thead>
<tr>
<th>COURSES</th>
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<tbody>
<tr>
<td>ACCT3032 Cost Accounting II</td>
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<tr>
<td>MATH1930 Quantitative Analysis I</td>
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<tr>
<td>MATH1931 Quantitative Analysis II (MATH1931 for students completing MATH1930 as part of their AS program)</td>
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<tr>
<td>MGMT2030 Service and Production Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT3040 Process &amp; Quality Management</td>
<td>4.5</td>
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<tr>
<td>MGMT4001 Process Planning and Control</td>
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<tr>
<td>MRKT4030 International Marketing</td>
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**TOTAL CREDITS** 13.5

### Lodging Operations

**COURSES CREDITS**

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<tr>
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<td>HOSP1010 Front Office Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3033 Hotel Property Operations</td>
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<tr>
<td>HOSP4030 Hospitality Decision Analysis</td>
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<tr>
<td>REC2020 Resort Management</td>
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**TOTAL CREDITS** 22.5

### Marketing

Choose three courses to total 13.5 credits.

**COURSES CREDITS**

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<thead>
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<tbody>
<tr>
<td>IBUS3050 Export Procedures &amp; Practices</td>
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<tr>
<td>MGMT2030 Service &amp; Production Operations Management</td>
<td>4.5</td>
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<tr>
<td>MGMT2040 Purchasing and Supply Chain Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4001 Process Planning and Control</td>
<td>4.5</td>
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<tr>
<td>MGMT4050 Operation Management Strategy</td>
<td>4.5</td>
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**TOTAL CREDITS** 13.5

### Management

Choose three courses to total 13.5 credits.

**COURSES CREDITS**

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<thead>
<tr>
<th>COURSES</th>
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<tbody>
<tr>
<td>MGMT2003 Human Resource Management</td>
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<td>MGMT2020 Organizational Behavior</td>
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<tr>
<td>MGMT3003 Managerial Technology</td>
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</tr>
<tr>
<td>MGMT3000 Human Resource Training</td>
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</tr>
<tr>
<td>MGMT4001 Process Planning and Control</td>
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**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 from The Hospitality College offerings 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 electives are not required to use their remaining electives toward a concentration.

### Adventure, Sport and Nature Based Tourism

**COURSES CREDITS**

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>CGRA3050 Desktop Publishing</td>
<td>4.5</td>
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<tr>
<td>SEE2015 Leadership in Recreation/Leisure Settings</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE2040 Outdoor Recreation Planning</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE3045 Media Relations</td>
<td>4.5</td>
</tr>
<tr>
<td>TRVL2040 Travel Sales Management</td>
<td>4.5</td>
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<tr>
<td>TRVL3020 Ecotourism</td>
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**TOTAL CREDITS** 13.5

### Casino and Gaming Operations

**COURSES CREDITS**

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
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<tbody>
<tr>
<td>PSYC2060 Psychological and Socioeconomic Issues of Gaming</td>
<td>4.5</td>
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<tr>
<td>REC2070 The Gaming Industry</td>
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<thead>
<tr>
<th>COURSES</th>
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<tbody>
<tr>
<td>ACCT3055 Casino Accounting</td>
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<tr>
<td>REC3010 Managing Casino Operations</td>
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**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 from The Hospitality College offerings 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 electives are not required to use their remaining electives toward a concentration.

### Adventure, Sport and Nature Based Tourism

**COURSES CREDITS**

<table>
<thead>
<tr>
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<tbody>
<tr>
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<tbody>
<tr>
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<td>SEE2015 Leadership in Recreation/Leisure Settings</td>
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</tr>
<tr>
<td>SEE2040 Outdoor Recreation Planning</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE3045 Media Relations</td>
<td>4.5</td>
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<tr>
<td>TRVL2040 Travel Sales Management</td>
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<tr>
<td>TRVL3020 Ecotourism</td>
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**TOTAL CREDITS** 13.5

### Casino and Gaming Operations

**COURSES CREDITS**

<table>
<thead>
<tr>
<th>COURSES</th>
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<tbody>
<tr>
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<td>4.5</td>
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<tr>
<td>REC2070 The Gaming Industry</td>
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**Choose one of the following:**

<table>
<thead>
<tr>
<th>COURSES</th>
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<tbody>
<tr>
<td>ACCT3055 Casino Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>REC3010 Managing Casino Operations</td>
<td>4.5</td>
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**TOTAL CREDITS** 13.5
### Food & Beverage Management

<table>
<thead>
<tr>
<th>COURSES</th>
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</thead>
<tbody>
<tr>
<td>FSM3010 Beverage Service Management*</td>
<td>4.5</td>
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</table>

Choose two of the following:

- FSM2040 Guest Service Systems 4.5
- FSM3012 Advanced Menu Analysis 4.5
- FSM3020 Dining Service Management 4.5
- FSM3030 Facilities Design & Analysis 4.5
- FSM3050 Beverage Appreciation 4.5
- FSM4040 Contract Food Service Management 4.5
- HOSP3060 Private Club Management 4.5

**TOTAL CREDITS 13.5**

* Beverage course must be taken to meet concentration requirements. If FSM3010 is a required course in the student’s major, the student will take FSM3050, Beverage Appreciation (for which FSM3010 is a prerequisite course), and choose two other courses from the list above.

### Resort Management

<table>
<thead>
<tr>
<th>COURSES</th>
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</thead>
<tbody>
<tr>
<td>REC2020 Resort Management</td>
<td>4.5</td>
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</table>

Choose two of the following:

- FISV4030 Real Estate 4.5
- HOSP2010 Front Office Operations 4.5
- HOSP2011 Hospitality Sales & Meeting Management 4.5
- SEE2030 The Entertainment Industry 4.5
- SEE2040 Outdoor Recreation Planning 4.5
- TRVL3010 Dynamics of Tourism 4.5
- TRVL3020 Ecotourism 4.5

**TOTAL CREDITS 13.5**

### Sales, Meeting & Event Management

<table>
<thead>
<tr>
<th>COURSES</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSP3020 Trade Center/Exposition Management</td>
<td>4.5</td>
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</table>

Choose two of the following:

- HOSP2011 Hospitality Sales and Meeting Management 4.5
- HOSP3080 Entertainment Management 4.5
- MRKT3010 Direct Marketing 4.5
- MRKT3040 Electronic Commerce 4.5
- SEE2020 Event Management 4.5
- SEE3040 Special Events: Ceremony and Protocol 4.5
- SEE3045 Media Relations 4.5
- TRVL3050 Managing Negotiations in the Service Industry 4.5

**TOTAL CREDITS 13.5**

### 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>
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<tbody>
<tr>
<td>MATH1002 A Survey of College Mathematics</td>
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</tr>
<tr>
<td>MATH1010 Mathematics I</td>
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</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>MATH1290 Quantitative Analysis I</td>
<td>4.5</td>
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<tr>
<td>MATH1291 Quantitative Analysis II</td>
<td>4.5</td>
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<tr>
<td>MATH2001 Statistics</td>
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<tr>
<td>MATH2005 Special Topics in Mathematics</td>
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<tr>
<td>MATH2042 Calculus III</td>
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</tr>
<tr>
<td>MATH2043 Ordinary Differential Equations</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH3020 Discrete Mathematics</td>
<td>4.5</td>
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**TOTAL CREDITS 13.5**

*NOTE:* Students majoring in Electronics Engineering are not eligible for this concentration.

#### Biological Science

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>SCIO05 Introduction to Botany</td>
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<tr>
<td>SCIO10 Anatomy and Physiology for Recreation</td>
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<tr>
<td>SCIO20 Anatomy and Physiology I</td>
<td>4.5</td>
</tr>
<tr>
<td>SCIO32 Anatomy and Physiology II</td>
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</tr>
<tr>
<td>SCIO40 Introduction to Marine Biology</td>
<td>4.5</td>
</tr>
<tr>
<td>SCIO50 Biochemistry</td>
<td>4.5</td>
</tr>
<tr>
<td>SCIO60 Food Microbiology</td>
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**TOTAL CREDITS 13.5**

#### Career Writing

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<tr>
<td>ENG2030 Introduction to Newswriting</td>
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Choose two of the following:

- AWC1221 Public Relations Concepts 4.5
- CGRA3050 Desktop Publishing 4.5
- EM2010 Technical Writing 4.5
- ENG2030 Introduction to Food Writing 4.5
- ENG3050 Introduction to Travel Writing 4.5

**TOTAL CREDITS 13.5**

### Environmental Science

<table>
<thead>
<tr>
<th>COURSES</th>
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<tbody>
<tr>
<td>SCI3010 Environmental Science</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3030 Introduction to Ecology</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Choose one of the following:

- LAW3030 Environmental Law | 4.5 |
- SCI1021 General Chemistry I | 4.5 |
- SCI2040 Marine Biology | 4.5 |
- TRVL3020 Ecotourism 4.5

**TOTAL CREDITS 13.5**

### Global Perspectives

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

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<tr>
<th>COURSES</th>
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<tbody>
<tr>
<td>FREN1003 Conversational French III</td>
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</tr>
<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>IBUS2031-2036 International Hospitality Management</td>
<td>4.5</td>
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<tr>
<td>IT2020 African-American Literature</td>
<td>4.5</td>
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<tr>
<td>IT4020 Survey of Women Authors</td>
<td>4.5</td>
</tr>
<tr>
<td>IT4030 Multi-Ethnic Literature</td>
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</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>SPN1003 Conversational Spanish III</td>
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<tr>
<td>TRVL3030 International Policies of Tourism</td>
<td>4.5</td>
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</table>

**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.

<table>
<thead>
<tr>
<th>COURSES</th>
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<tbody>
<tr>
<td>HIST2001 World History to 1500</td>
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</tr>
<tr>
<td>HIST2002 World History Since 1500</td>
<td>4.5</td>
</tr>
<tr>
<td>HIST3001 U.S. History from Colonial Times to 1876</td>
<td>4.5</td>
</tr>
<tr>
<td>HIST3002 U.S. History Since 1877 (to the Present)</td>
<td>4.5</td>
</tr>
<tr>
<td>HIST3010 Modern History</td>
<td>4.5</td>
</tr>
<tr>
<td>HIST4010 Post World War II/Vietnam</td>
<td>4.5</td>
</tr>
<tr>
<td>HIST4020 American Government</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS 13.5**

*NOTE:* Eligible for the Global Perspectives Concentration.

*NOTE:* International Business majors are not eligible yet another impressive component to their resumes. International Business majors are not eligible for the Global Perspectives Concentration.

The international component provides students the opportunity to use what they’ve learned and add yet another impressive component to their resumes.

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### Leadership Studies

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>FSM3035 Executive Chef Supervisory Development*</td>
<td>4.5</td>
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<tr>
<td>HIST4030 R.I. State Externship Program</td>
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<tr>
<td>LEAD2001 Foundations of Leadership Studies OR</td>
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<tr>
<td>LEAD2091 Honors Foundations of Leadership Studies</td>
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<tr>
<td>LEAD2020 Special Topics in Leadership</td>
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<tr>
<td>LEAD2091 Honors Intercampus Course in Philanthropy I</td>
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<tr>
<td>LEAD2092 Honors Intercampus Course in Philanthropy II</td>
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<tr>
<td>LEAD3020 Creative Leadership</td>
<td>4.5</td>
</tr>
<tr>
<td>PHIL3040 Ethics of Business Leadership</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE2015 Leadership in Recreation/Leisure Settings</td>
<td>4.5</td>
</tr>
<tr>
<td>SOC2040 Community Leadership: An Applied Sociology</td>
<td>4.5</td>
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</table>

**TOTAL CREDITS 13.5**

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

### Literature

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

<table>
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<tr>
<th>COURSES</th>
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</thead>
<tbody>
<tr>
<td>ENGL1001 An Introduction to Literary Genres</td>
<td>4.5</td>
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<tr>
<td>LIT2090 African-American Literature</td>
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<tr>
<td>LIT2050 American Literature I</td>
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</tr>
<tr>
<td>LIT2050 American Literature II</td>
<td>4.5</td>
</tr>
<tr>
<td>LIT3011 Studies in Drama</td>
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<tr>
<td>LIT3011 Studies in the Novel</td>
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<tr>
<td>LIT3011 Food in Film and Literature</td>
<td>4.5</td>
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<tr>
<td>LIT3030 Studies in Poetry</td>
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<tr>
<td>LIT3040 Sports in Literature</td>
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<tr>
<td>LIT4010 Science Fiction</td>
<td>4.5</td>
</tr>
<tr>
<td>LIT4030 Multi-Ethnic Literature</td>
<td>4.5</td>
</tr>
<tr>
<td>LIT4040 The Poetry &amp; Plays of Shakespeare</td>
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**TOTAL CREDITS 13.5**

### Physical Science

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<tbody>
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<td>SCI1011 General Physics I and Lab</td>
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<tr>
<td>SCI1012 General Physics II and Lab</td>
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<td>SCI1021 General Chemistry I</td>
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<tr>
<td>SCI1022 General Chemistry I Lab</td>
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**TOTAL CREDITS 15.0**

### Political Science

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<tr>
<td>PSCI3001 Introduction to Political Science*</td>
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<td><strong>Choose any two of the following:</strong></td>
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<td>HIST4030 R.I. State Externship Program</td>
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<td>PSCI3010 Introduction to World Politics</td>
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**TOTAL CREDITS 13.5**

* It is strongly recommended that PSCI3001 be taken first.

### Psychology

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<td>PSYC2010 Personality</td>
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**TOTAL CREDITS 13.5**

### Sociology

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<td>SOC2025 Cultural Tapestry: Perspectives in Diversity</td>
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<td>SOC2040 Community Leadership: An Applied Sociology</td>
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<td>SOC3010 Social Issues in Contemporary America</td>
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**TOTAL CREDITS 13.5**

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### SCHOOL OF TECHNOLOGY

#### Computerized Drafting

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<td>CGRA3040 Information Architecture and Content Planning</td>
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<tr>
<td>CGRA3050 Desktop Publishing</td>
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**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 eight 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

**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

<table>
<thead>
<tr>
<th>Code</th>
<th>Discipline</th>
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<td>2000–3999</td>
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<td>4000–4999</td>
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<td>Denotes a general studies course outside of the School of Arts &amp; Sciences</td>
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<td>Denotes an honors course</td>
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<td>HO</td>
<td>Denotes an honors-option course</td>
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<tr>
<td>PT</td>
<td>Denotes a course in which performance transcript skills are measured</td>
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<tr>
<td>SL</td>
<td>Denotes a possible service learning module</td>
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<tr>
<td>WI</td>
<td>Denotes a writing-intensive course</td>
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ACCT10111 PRINCIPLES OF ACCOUNTING I
Accounting I is designed to acquaint students with the nature and purpose of accounting. Students are introduced to the accounting cycle, where they identify, record, and summarize accounting data, including the preparation of financial statements. Also included in the course is the accounting systems design as it pertains to cash, accounts receivables and inventories. Corequisites: FIT1020, FIT1030, or FSM2026. (PT) 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 and statement of cost of goods manufactured. Prerequisite: ACCT10011 or ACCT10111 or ACCT10211. 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, inventories, adjusting entries, financial statements and the closing process. The student will learn the accounting cycle for proprietorship and corporate forms of business. Quarter Credit Hours 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 selected topics in property and equipment accounting and hospitality payroll. Prerequisite — one of the following: ACCT10011 or ACCT10111; ACCT10111 or ACCT10211. Quarter Credit Hours 4.5

ACCT10211 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 ACCT10111; ACCT10111 or ACCT10211; ACCT10211 or ACCT1021. 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

ACCT2031 COST ACCOUNTING 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: ACCT10021 or ACCT1002. (PT) Quarter Credit Hours 4.5

ACCT2021 INTERMEDIATE ACCOUNTING I
This course provides an introduction to financial accounting by 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: ACCT10011 or ACCT1002. (PT) Quarter Credit Hours 4.5

ACCT2022 INTERMEDIATE ACCOUNTING II
This course is a continuation of Intermediate Accounting I. Students will be exposed to the remaining asset groups including non-current operating assets and long-term investments. Coverage also includes the entire spectrum of liabilities and stockholders equity. Prerequisite: ACCT2021. Quarter Credit Hours 4.5

ACCT2023 INTERMEDIATE ACCOUNTING III
This course serves as a continuation of Intermediate Accounting II. 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

ACCT2032 COST ACCOUNTING II
This course provides an introduction to accounting in a manufacturing business. The traditional job and process costing procedures are studied, as well as activity based costing. Other typical areas that are studied include cost behavior analysis and problems associated with manufacturing costs. Prerequisite: ACCT10021 or ACCT1002. (PT) Quarter Credit Hours 4.5

ACCT2031 FEDERAL TAXES I
This is a study of federal tax law 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: ACCT10021 or ACCT1002. (PT) Quarter Credit Hours 4.5

ACCT2023 INTERMEDIATE ACCOUNTING III
This course is designed to acquaint students with the preparation of federal form 1040 and the preparation of federal form 1041. It introduces students to the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The Single Audit Act (OMB Circular A-133), government auditing standards (the “yellow book”) and the preparation of federal form 990 are also studied. Prerequisite: ACCT2023. Quarter Credit Hours 4.5

ACCT2032 COST ACCOUNTING II
This course focuses on some of the more advanced problems encountered in a manufacturing business. Topics covered include the use of a standard cost system, variance analysis, absorption versus direct costing, break-even analysis and material and labor related problems. Prerequisite: ACCT2010. (PT) Quarter Credit Hours 4.5

ACCT3010 AUDITING
This course is designed to acquaint the student with methods of verification, analysis and interpretation of generally accepted auditing procedures. The mechanics of planning and implementing an audit and the preparation of reports are studied. Prerequisite: ACCT2023. Quarter Credit Hours 4.5

ACCT3045 INTERNAL AUDITING
The internal audit function of the modern organization is the subject of this course, with a concentration on the nature of operational auditing, its objectives, procedures and standards. Attention is given to the analysis of the various administrative and accounting controls on which management depends for efficiency and effectiveness of operations. Prerequisite: ACCT3040. Quarter Credit Hours 4.5

ACCT3050 ADVANCED ACCOUNTING
Advanced Accounting is designed to provide the student with a sound foundation in partnership accounting and consolidated financial statements. Prerequisite: ACCT2032. Quarter Credit Hours 4.5

ACCT3055 CASING ACCOUNTING
This course instructs students on the characteristics of casino accounting by providing a history of the gaming industry. This history describes the evolution of the systems of internal control used in casino operations, and illustrates the accounting methods used to comply with state and federal regulations according to generally accepted accounting principles and the AGPA Audits of Casinos (Audit and Accounting Guide). Prerequisite — one of the following: ACCT10021 or ACCT10121 or ACCT10121 or ACCT10211 or ACCT10212. Quarter Credit Hours 4.5
ACCT3060 ACCOUNTING INFORMATION SYSTEMS
This course is designed to prepare students to utilize current technology in addition to planning for growth with new innovations in technology. The student will study several typical accounting information system application areas. Topics include the relationship between the organization's accounting information system and existing and planned future information architecture, the effects that new technology may have on the accounting information system, pertinent information systems control issues, documenting information systems, database management systems and e-Commerce. Prerequisite: ACCT3040.
Quarter Credit Hours 4.5

ACCT3070 ACCOUNTING FOR MUTUAL FUNDS
This course explores the role of the accounting/ investment accountant for a mutual fund. Students will learn about the regulatory environment in which mutual funds operate and the role of the SEC while gaining an understanding of the types of transactions handled by a mutual fund accountant and how they affect the daily determination of a fund's Net Asset Value. Selected topics include equity transactions, bond transactions, portfolio appreciation and depreciation, income, factors and yields, daily income and expense accruals, capital stock and distributions. Students will see the relationship between equity, bond, and money market funds and they will also study tax matters relative to mutual funds. Prerequisite: ACCT10021 or ACCT1012; ACCT1022 or ACCT1022. RT1120.
Quarter Credit Hours 4.5

ACCT3075 FINANCIAL MANAGEMENT
Financial management is designed to acquaint the student with the basic tools required to perform financial analysis and planning, working capital management and cash budgeting in a business environment. Prerequisite: ACCT10021 or ACCT1012; ACCT1022 or ACCT1022.
Quarter Credit Hours 1.5

ACCT3080 FRAUD EXAMINATION: THEORY AND PRACTICE
The accounting and legal concepts along with the procedures that are necessary to accomplish fraud detection, fraud investigation, and fraud prevention duties are studied in this course. Students will learn how to analyze allegations, how to utilize accounting and investigative skills during a fraud investigation. The development of computerized applications will be used to assist in computer fraud. Expert witness testimony is also discussed along with a review of the variety of ways of communicating findings. Prerequisites: ACCT10021 or ACCT1012 or ACCT1022 or ACCT1022. RT1120.
Quarter Credit Hours 4.5

ACCT4012 TAXES AND BUSINESS DECISIONS
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 in-store media. Particular emphasis will be placed on developing strategies and the visualization of concepts. Prerequisite: ACCT1011. (PT) Quarter Credit Hours 4.5

ACCT4030 CREATIVITY IN ADVERTISING
This advanced course for Marketing Communication majors covers the strategies employed to develop and implement successful communication campaigns using advertising, sales promotion, public relations and multimedia tools. Extensive analysis of successful communication campaigns 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 multinational campaign that is chronicled in a comprehensive plan book. Prerequisite: ACCT3001. (WI) 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

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 terming 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 term-long course, 2) have completed 130 credits of coursework, 3) have completed 130 credits of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.
In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.
Quarter Credit Hours (in parentheses):
BUS4079 International Business Co-op (13.5)
BUS4093 Business Career Co-op (4.5)
BUS4096 Business Career Co-op (9.0)
BUS4099 Business Career Co-op (13.5)
ECONOMICS
ECON1001 MACROECONOMICS
This course is designated as the first of two courses serving as an introduction to economics. It is a survey course covering the foundations of economics and focusing on macroeconomic concepts and issues such as the features and goals of capitalism, the market system, monetarism, business cycles, macroeconomic theories, and monetary and fiscal policy. (GS)
Quarter Credit Hours 4.5

ECON2002 MICROECONOMICS
This course consists of microeconomic principles and issues. Course content examines and analyzes both the product and resource markets with emphasis on demand, supply, and elasticities. In addition, the costs of production and the basic market models of firms’ short run and long run operations are discussed. Other topics covered include various current domestic microeconomic problems, as well as international economic issues such as international trade and foreign exchange. Prerequisite: ECON1001. (GS)
Quarter Credit Hours 4.5

ECON2010 ECONOMIC GEOGRAPHY
The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities 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

ECON3020 LABOR ECONOMICS
The purpose of this course is to develop the student’s knowledge of labor, history, practices, problems and policies and to develop the ability to objectively discuss and observe 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

ECON3040 MONEY & BANKING
The purpose of this course is to provide the student with a knowledge of the nature and functions of money and credit and how the banking system operates to regulate and control money and financial institutions. Prerequisite: ECON1001. (GS)
Quarter Credit Hours 4.5

ECON3050 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 funds, international banking regulations, and the contract between European, Asian and American banking. Prerequisites: ACCT1002 or ACCT1021; ACCT1022 or ACCT1022. (PT)
Quarter Credit Hours 4.5

ECON3060 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 applicability 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 business and society.
Quarter Credit Hours 4.5

ENTR2030 THE BUSINESS PLAN
The course teaches students how to develop a business plan for the business they are considering starting. Emphasis is placed on the realism and completeness of the business plan. Prerequisites: ACCT1012 or ACCT1022; ENTR1001 or FM1001 or HOSP1001 or MGMT101 or MGMT2120 or SEER100 or TRY1001. (PT)
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 generation means, the various sources available, pointing out the advantages and disadvantages of each. Prerequisites: ACCT1001 or ACCT1012 or ACCT1022 or ACCT1021 or ACCT1021, 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

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. Prerequisites: ACCT10121 or ACCT1012; ACCT10111 or ACCT1011. (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 interested in 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. Prerequisites: ACCT1001 or ACCT1011; ACCT1022 or ACCT1012;
Quarter Credit Hours 4.5

FISV2010 FINANCE
This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors. Prerequisite: ACCT1001 or ACCT1011; ACCT1011 or ACCT10111 and ACCT1021 or ACCT1011. (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 credit institutions are analyzed in depth, with emphasis placed on sources and uses of credit, credit reporting and credit analysis. Prerequisite: ACCT1011 or ACCT1001; ACCT1022 or ACCT1021.
Quarter Credit Hours 4.5

FISV3060 INVESTMENTS II
This course will address the areas of financial planning, management, 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

FISV4010 BANK MANAGEMENT
This course examines the banking industry from the perspective of both a bank customer and bank manager. Focus is on policies developed and procedures used to make decisions on providing loans to businesses and consumers. Additional topics addressed include risk management, interstate banking, technological advancements and the regulatory environment. Prerequisite: ECON3040 or FISV2002 or ECON3050.
Quarter Credit Hours 4.5

FISV4020 INSURANCE
This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the first Risk Identification, analysis, measurement, control and financing are described and analyzed. Insurance markets, functions, coverage and benefits are examined, and an in-depth study of the role of insurance in our present world is made. Prerequisites: ACCT1001 or ACCT1011 or ACCT1012 or ACCT1021 or ACCT1022 or EQN4000.
Quarter Credit Hours 4.5

FISV4030 REAL ESTATE
This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mort-gage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish, and when and how to divest of property. Prerequisites: ACCT1011 or ACCT1021; ACCT1012 or ACCT10121 or ACCT1021 or ACCT1022.
Quarter Credit Hours 4.5

FISV4080 FINANCIAL SERVICES CAREER FOCUS
Financial Services Management majors complete experiential education requirements via co-op or summer work abroad program. These options can include individual or group work as part of an ongoing financial services business such as a brokerage, banking or other operation.
Quarter Credit Hours 13.5
INTERNATIONAL BUSINESS

IBUS1001 FOUNDATIONS OF BUSINESS
This course introduces students to business by exploring a broad spectrum of business activities. The course focuses on the multiple environments which effective international managers must understand. The course surveys issues in marketing, human resources management, production, and operations in the global environment.
Quarter Credit Hours 4.5

IBUS2002 INTERNATIONAL BUSINESS
This course’s goal is to provide structured approaches for analyzing the rapidly evolving field of international business. The nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces are some of the main topics. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace. Theoretical foundations to international business and real world scenarios prepare students to operate more effectively in the changing global business environment.
Prerequisites: IBUS1001 or MGM1105 or MGM2120. (PT)
Quarter Credit Hours 4.5

IBUS3011–2036 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. Topical areas include China (IBUS3031), 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, cultural, legal, and ethical, essentially in this priority. Prerequisite: ECON1101 or ECON1901.
Quarter Credit Hours 4.5

IBUS2040 INTERNATIONAL CULTURE AND PROFESSIONALISM
Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course will focus on cultural diversity and will provide students with knowledge of international cultures and protocols, the building blocks of success in doing business internationally. Prerequisite: ECON1101 or ECON1901. (WI)
Quarter Credit Hours 4.5

IBUS3050 EXPORT PROCEDURES & PRACTICES
This course will provide students with the basic body of knowledge and mechanics that are needed to successfully undertake and explore every avenue of exporting. A description of the essentials as well as the parameters of exporting will be given. The course applies to an entrepreneur or a company concentrating on exporting. It will provide an in-depth knowledge of international regions guide students through a rigorous, intensive 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 (ABRD4095), Business Co-op (IBUS4099) or Summer Work Abroad (IBUS4020,IBUS4096). 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 1.5

LEGAL STUDIES

LAW1001 INTRODUCTION TO PARALEGAL STUDIES
It is highly recommended that all students enroll in this course as early as possible in their studies. This course provides an introduction to the role played by paralegals (legal assistants) in the delivery of legal services, and an introduction to the American legal system. This course exposes the student to a variety of legal and regulatory issues including: the licensing of paralegals, the basic structure of the American legal system including court systems and jurisdiction, the authorized and unauthorized practice of law, the history and third party’s role in a lawyer’s development, an overview of the major subject matter areas of the law, ethical issues confronting paralegals including the Rules of Professional Conduct and the role played by the major institutional players including the American Bar Association (ABA), the two major organizations representing paralegals (NAPLA and NALA), and state bar associations and local paralegal associations. Quarter Credit Hours 4.5

LAW1002 INTRODUCTION TO CRIMINAL JUSTICE
This course presents an overview and analysis of the American criminal justice system. The concept of crime and the roles of police, courts, defense attorneys, prosecuting attorneys and corrections will be considered. In addition, an overview of the causes of crime, the problems associated with the measurement of crime, and the concept of “justice” in the American criminal system will be examined. Quarter Credit Hours 4.5

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 research resources available and how to make effective use of these resources when conducting legal research. The emphasis in this course is on research, and class time in the library is incorporated into the instruction. Quarter Credit Hours 4.5

LAW1020 LAWYERING: PRACTICE AND PROCEDURE
This course is an introduction to corrections. It presents various dispositions of prisoners from parole to execution, from the sociological, psychological, scientific, medical, and legal point of view. The course explores the historical context of the criminal justice system, from the early colonial period through the present. Prerequisite: SOC2001. (WI)
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 draft 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. 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 and title of real and personal property; and to understand the requirements and procedures for preparing deeds, mortgages, easements and contracts for purchase, sales and lease of land, etc. Settlement and closing procedures will be emphasized. Quarter Credit Hours 4.5

LAW2050 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 claim begins, with the client’s interview, through and including the trial and appellate review. The study of the adversary role in civil 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. Quarter Credit Hours 4.5

LAW2060 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. Quarter Credit Hours 4.5

LAW2070 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

LAW2080 THE LEGAL ENVIRONMENT OF BUSINESS I
This course provides an overview of the legal, regulatory and ethical environment in which business decisions must be made. The course exposes the student to a variety of legal topics: basic concepts, such as contract procedures, contracts and business ethics, are followed by a selection of related fields which may include sales, intellectual property, environmental, labor and immigration law, and international law. Prerequisite: LAW1010.
Quarter Credit Hours 4.5

LAW2090 HOSPITALITY LAW
This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include: sources of law, court systems, jurisdiction, legal definitions, law and contracts, professional ethics, torts, negligence, and the legal responsibilities of those working in the hospitality industry. Prerequisite: LAW1010. (WI)
Quarter Credit Hours 4.5

LAW2100 PRINCIPLES OF CORRECTIONS
This course is an introduction to corrections. It presents an historical look at punishment through the ages. Justification for punishment is explored including: retribution, deterrence, incapacitation and rehabilitation. Various dispositions of prisoners are presented from capital punishment, corporal punishment, transportation, galley slavery, and the eventual development of the prison. The evolution of prisons and acceptance of the correctional philosophy is discussed along with the advent of the prisoner rights movement. (PT)
Quarter Credit Hours 4.5

LAW2110 CRIMINOLGY
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

LAW2120 LEGAL RESEARCH AND WRITING II
This course is a continuation of LAW1010, Legal Research and Writing I. It builds on the basic skills learned in LAW1010 by emphasizing legal writing. The student will be exposed to and required to draft letters, external and internal 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 persons (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, mistrial, etc.). (PT) Quarter Credit Hours 4.5

LAW2085 JUVENILE JUSTICE
This course presents an analysis of the historical development of the juvenile justice system in the United States. The student is introduced to the changing view of juveniles from early America, when children were treated as little adults, through the nineteenth and twentieth centuries where they came to be considered as children and adolescents that had to be protected from abusive families and their environment. Socializing agents such as the family, schools, and peers will be studied as to their influence on the development of delinquency. Youth will be studied as victims of crime, as perpetrators of crime, and their likelihood to become involved with gangs. Additionally, law enforcement, the courts, and corrections will be studied to show their impact on delinquency. (PT) Quarter Credit Hours 4.5

LAW3002 THE LEGAL ENVIRONMENT OF BUSINESS II
This course is a continuation of LAW2001. The Legal Environment of Business I. The student is exposed to the laws governing the internal organization and relationships within a business, the laws governing relationships between a business entity and its client or the law governing the relationships between a business and its employers. Attention will be paid to both the letter of the law and its practical effect on business decision making and planning. The role of the courts, legislation, and regulatory agencies will be discussed. The student’s ability to read and reason critically. Prerequisite: LAW2001 or LAW2010. 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 practice. 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 contracts, government regulation of business, the 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

LAW3015 CRIME AND CONSTITUTIONAL ISSUES
This course presents an overview, analysis and critique of American criminal procedures 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, stereotypes, and remedies such as the exclusionary rule. Other constitutional issues relevant to the foregoing, including the Fifth and Fourteenth Amendments due process and equal protection doctrines, shall be examined. (WI) Quarter Credit Hours 4.5

LAW3020 THE LAW OF CONTRACTS & SALES
This course is a study of the legal principles and rules of both common law contracts and contracts for sale of Goods under the Uniform Commercial Code through the study of appellate cases, legislative enactments, legal terminology, and hypothetical problem solving. The course examines the formation, performance, enforcement, discharge and remedies for breach. Quarter Credit Hours 4.5

LAW3033 COMMUNITY POLICING
This course is a historical examination of the strategies utilized by the police in America. It examines Sir Robert Peel and the development of the first paid police department in London in 1829. The course presents the evolution of policing as emigration in America increased and its population became more diversified. Students will come to understand how policing is a partnership with the community and how the roles of all must be considered in the development of a policing program. Prerequisite: Junior status. Quarter Credit Hours 4.5

LAW3035 COURT ADMINISTRATION & MANAGEMENT
This course is an examination of the problems, policies and practices of the criminal court system with emphasis placed on the structure and organization of the court system. The role of the courts from arrest to conviction and appeal are explored. 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. (PT) Quarter Credit Hours 4.5

LAW3050 BUSINESS ORGANIZATIONS
This course introduces Paralegal Studies students to the law of agency and the various forms of business organizations. Sole proprietorship, partnerships, limited partnerships, limited liability partnerships, limited liability limited 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 students how to conduct criminal justice research and the concepts and logic of research designs, as well as exploring experimental research designs. The course includes an in-depth presentation of sampling in social science research, to familiarize students with research methods as a foundation for designing research projects and interpreting research designs in depth. Prerequisite: 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, 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 will be studied. The limited role of judicial review is also explored. Quarter Credit Hours 4.5

LAW3075 CRIMINAL INVESTIGATION
In this course, the student will be exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence. Evidence gathering related to specific crimes — i.e., homicide, arson, burglary, etc. — is emphasized. It is emphasized throughout the 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 computer and 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 memory, 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, data sufficiency, 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 the course of litigation. Emphasis is placed on formal discovery mechanisms, relevance, witness examination, impeachment, rehabilitation, privileges, burdens of proof, judicial notice, presumptions, real and demonstrative evidence, expert testimony, materiality, confrontation and hearsay. Quarter Credit Hours 4.5

LAW3100 CRIMINAL JUSTICE JUSTICE EMPLOYMENT I
Selected Criminal Justice 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 13-25 hours per week at the approved site. Prerequisite: Junior status. Quarter Credit Hours 4.5

LAW3110 CRIMINAL JUSTICE JUSTICE EMPLOYMENT II
Selected Criminal Justice Students will serve a one-term externship in an approved criminal justice facility such as a police department, correction facility, juvenile correction facility, probation and parole department or private sector 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 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 13-25 hours per week at the approved site. Prerequisite: Junior status. Quarter Credit Hours 4.5

LAW3121 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 0.9

LAW3122 CRIMINAL JUSTICE JUSTICE EMPLOYMENT III
Selected Criminal Justice Students will serve a one-term externship in an approved criminal justice facility such as a police department, correction facility, juvenile correction facility, probation and parole department or private sector 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 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 0.9

LAW3121 PARALEGAL EXTERNSHIP III
Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. The externship is designed to give students the opportunity to apply their formal education to actual work situations. 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

LAW3121 PARALEGAL EXTERNSHIP III
Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. The externship is designed to give students the opportunity to apply their formal education to actual work situations. 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
LAW3040 CRIMINALISTICS
The course provides the student with a broad outline of key topics that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process. Prerequisite: LAW3075. Must be registered with SCH4040. (PT) Quarter Credit Hours 4.5

LAW4040 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

LAW4080 CRIMINAL JUSTICE SENIOR SEMINAR
This course presents an overview and analysis of the American criminal justice system in a capstone seminar format. Themes examined include criminal and constitutional law, criminology, law enforcement and investigation, courts, corrections and juvenile justice through the use of critical thinking, research, writing and discussion. Prerequisites: LAW3053, LAW3075. Quarter Credit Hours 4.5

MANAGEMENT

MGMT1001 PRINCIPLES OF MANAGEMENT
This course is a general survey of management that focuses on planning, organizing and controlling. At the end of this course, the student should demonstrate an awareness and insight into the various aspects of management. Quarter Credit Hours 4.5

MGMT2001 HUMAN RESOURCE MANAGEMENT
This course is the study of personnel management in organizations. The student learns basic functions of procuring, developing, maintaining and utilizing a labor force to meet the entity’s needs for employment in personnel work. The student supplies students with an understanding of the personnel department. (PT) (WI) Quarter Credit Hours 4.5

MGMT2020 ORGANIZATIONAL BEHAVIOR
This course surveys organizational theory. Focus is on individual and team behavior with an emphasis on developing team-building skills. Additional topics include: structure, size, technology, power relationships, and how organizations survive, decline, grow and change. Quarter Credit Hours 4.5

MGMT2030 SERVICE AND PRODUCTION OPERATIONS MANAGEMENT
This course acquaints students with the fundamentals of operations management in both goods and services industries. The course recognizes the changing face of operations, from an internally-focused supportive function to a strategic part of the enterprise value chain. The course explores five major areas: process analysis, total quality management, alternative production systems, supply chain management, and new product development. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. 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 instruction. Learning will be through traditional classroom methods. Prerequisites: IBUS1001, honors eligibility. Quarter Credit Hours 4.5

MGMT3030 MANAGERIAL TECHNOLOGY
This course examines the relationship of technology to the management process. Topics include computer and communications systems, information systems, decision support systems and expert systems. The students will be required to show their understanding of these technologies. Students will also be exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises. Prerequisites: 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 management processes. Prerequisites: MATH2001, MGMT1001 or MGMT2120. Quarter Credit Hours 4.5

MGMT3050 COMPENSATION AND BENEFIT MANAGEMENT
This course studies all aspects of compensation. Topics include the pay model, determining consistency, job analysis, skill-based structures, external competitiveness, designing pay levels, pay for performance, performance appraisals, employee benefits and the government’s regulatory role. Linkage of compensation strategies to recruiting is also investigated. Prerequisite: MGMT2001. (PT) Quarter Credit Hours 4.5

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

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

MGMT4020 STRATEGIC MANAGEMENT
This Department of Management course deals with environmental analysis, strategy formulation, strategy implementation and evaluation and control, all with an enterprise view of the firm. Students learn via team projects and case studies. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: ACCT3020 or ACCT3023 or ACCT4012, senior status. (PT) Quarter Credit Hours 4.5

MGMT4030 SENIOR MANAGEMENT SEMINAR
This Department of Management course sharpens analytical skills and decision making, provides business communications, and enhances teamwork abilities. The course is designed as a seminar in the truest sense, as the onus for success rests heavily on the student. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: MGMT4020, senior status. (PT) Quarter Credit Hours 4.5

MGMT4040 CONTEMPORARY MANAGEMENT
This course exposes students to training and development methods and management techniques to foster and increase productivity, quality and job satisfaction. Practical skill exercises, case studies and site visits enhance learning. Contemporary Management intentionally does not duplicate the theoretical and conceptual background contained in earlier courses, such as MGMT2020 or MGMT2120. Prerequisite: Senior status. (PT) Quarter Credit Hours 4.5

MGMT4050 OPERATIONS MANAGEMENT STRATEGY
This course examines the operations function as an organization’s source for sustainable, competitive advantage. The concept of operations strategy is viewed from the perspective of the firm’s entire value chain. Particular attention is devoted to evolving organizational forms. The impact of technology and domain choice on operations is examined in significant depth. Prerequisites: MGMT2030, MGMT4020. Quarter Credit Hours 4.5

MGMT4070 HUMAN RESOURCES MANAGEMENT STRATEGY
This course examines the human resources function as an organization’s source for sustainable, competitive advantage. Case studies, team exercises, game strategies and other human resource strategic problems demonstrate the importance of the formulation, implementation and evaluation of a management decision. Prerequisites: MGMT2001, MGMT3060. Quarter Credit Hours 4.5

MGMT4089 MANAGEMENT CAREER FOCUS
Management majors complete experiential education requirements via co-op or summer work abroad programs. 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 marketing, product, price, distribution and promotion. (M) 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 purchase decisions. Prerequisite: HOSP3050 or MRKT1001. (W) Quarter Credit Hours 4.5

MRKT1011 PRINCIPLES OF PROFESSIONAL SELLING
This course is a hybrid of theory and training. Students learn about buying processes and personalities, and how to target, prospect, approach and interview customers in order to determine unmet needs and potential opportunities. Consultative selling replaces the outdated transactional approach to selling. Students learn through role-plays and skills-based training to build relationships with customers and other business partners in a relationship-oriented world. (PT) Quarter Credit Hours 4.5

MRKT2012 SALES MANAGEMENT
This course teaches students about the strategic role of the selling function within the business unit. Students learn about the concepts of determining market potential, forecasting sales, designing sales territories, setting quotas, structuring the sales team, and recruiting, selecting and motivating both inside and outside sales people. The course focuses on the “field” (district) level of sales management. Prerequisite: MRKT1011. Quarter Credit Hours 4.5

MRKT2020 BUSINESS-TO-BUSINESS MARKETING
This course is a study of business-to-business marketing, marketing of services, and the channels of distribution required for all business-to-business transactions. Emphasis is placed on marketing strategy, image and branding, and adjusting brand strategy over time and geographic boundaries. Particular emphasis is placed on the role of promotional mix elements in the communication of brand equity. Prerequisite: HOSP3050 or MRKT1011. Quarter Credit Hours 4.5

MRKT2050 QUALITATIVE RESEARCH
The course provides a broad overview of qualitative market research methods. Covering such exploratory techniques as focus groups, in-depth interviews and observations, this course familiarizes students with the appropriate uses and limitations of qualitative research market research. Students use qualitative market research techniques to gain preliminary insight into decision-making problems and opportunities. Prerequisite: MRKT1001L. (W) Quarter Credit Hours 4.5

MRKT3005 BRAND MARKETING
This course explores the role of a brand as an asset to an organization and the advantages of creating strong brands. Emphasis is placed on the creation, measurement and strategic applications of brand equity. Topics covered include choosing brand elements, designing supporting marketing programs, leveraging secondary associations, building brand portfolios, and adjusting brand strategy over time and geographic boundaries. Particular emphasis is placed on the role of promotional mix elements in the communication of brand equity. Prerequisite: HOSP3050 or MRKT1011. Quarter Credit Hours 4.5

MRKT3011 DIRECT MARKETING
This course teaches students the elements of direct marketing, as an integrated part of a total marketing program. Students learn how newspapers, magazines, telephone, radio, TV, cable, direct mail, catalogs and new electronic media are used in direct marketing programs. Plans, measurement and accountability are covered. Prerequisites: HOSP3050 or MRKT1001L. Junior status. (W) Quarter Credit Hours 4.5

MRKT3020 PRODUCT DEVELOPMENT
This course examines the role of product development as a function of an integrated marketing system. Students explore the synthesis of design and technology to create consumer value. Topics covered include innovation, concept generation, global sourcing and manufacturing processes. Prerequisites: MRKT1011, MRKT2012. Quarter Credit Hours 4.5

MRKT3040 E-COMMERCE
This course focuses on the development and management of electronic commerce through interactive media and online channel networks. Emphasis will be placed on three different classes of e-commerce applications: business-to-consumer, business-to-business, and intra-organizational. Prerequisite: HOSP3050 or MRKT1001L. (PT) Quarter Credit Hours 4.5

MRKT3055 QUANTITATIVE RESEARCH
This course is a combination 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 quantitative data. Together with MRKT2050, students learn modern market research techniques that are used to make sound business decisions. Prerequisites: MATH2001, MRKT2050, Junior status. (W) Quarter Credit Hours 4.5

MRKT3085 CUSTOMER RELATIONSHIP MANAGEMENT (CRM)
This course covers the understanding and anticipating the needs of an organization’s current and potential customers. Students learn about case studies on retailing, e-commerce, and the principles 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 include the right corporate culture, establishing and using measures 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 to optimize an enterprise’s revenue and profits by first providing maximum customer satisfaction. Prerequisites: CSIS2030 or MRKT2020. 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 students’ potential 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 MRKT1001L. Senior status. (W) 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 MRKT1001L. Junior status. (W) Quarter Credit Hours 4.5

MRKT4076 MARKETING EXTERNSHIP
This course provides students with the opportunity to apply basic marketing knowledge in an actual work environment either within or outside the University. Students work for project managers under the guidance of faculty members. To be eligible, students must maintain a 2.0 grade point average and maintain a clean record of behavior as defined by the Student Code of Conduct. Prerequisite: 120 quarter credits completed. Quarter Credit Hours 9.0

RETAIL

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 profession- al renditions. 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 in the marketplace. 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: RLTL1005. Quarter Credit Hours 4.5

RLTL3020 MERCHANDISE MATHEMATICS
This course is designed to examine the philosophies, 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 stand- point of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising. Prerequisite: RLTL1005. (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 stores, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandise and management decisions in a variety of cases involving issues, types of operations and levels of management. Prerequisite: RLTL2063. (PT) Quarter Credit Hours 4.5

RLTL3070 TEXTILE DESIGN FOR THE APPAREL AND HOME FURNISHINGS INDUSTRY
This hands-on course is an introduction to basic textile design techniques used by designers and manufacturers. These include motif development, croquis 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 collections of textile samples as they solve design problems. Quarter Credit Hours 4.5
CULINARY ARTS

CUL1105 SKILLS OF MEATCUTTING
Purchasing, receiving, evaluating and proper storage procedures will be discussed. Emphasis is placed on primal and sub-primal cuts, federal inspections, grading, yields, and the classification of meats, poultry and game. Laboratory activities include hands-on fabrication of pork, beef, poultry and lamb.
Quarter Credit Hours 3.0

CUL1176 CULINARY ARTS EXTERNSHIP
Culinary Arts Externship provides students with a “hands-on” learning experience in preparing and serving food and beverages in diverse industry work settings. Selected students will be exposed to various culinary arts settings with permission of the dean of the College of Culinary Arts. Academic credit is awarded for this experience.
Prerequisite: Completion of all freshman level coursework.
Quarter Credit Hours 15.0

CUL1225 Garde Manger
Students will be introduced to modern and traditional techniques in the preparation of cold entrees, pâtés, terrines, galantines, chaud-froid and ice carving. Students plan, organize and set up buffets. This course also concentrates on the practical techniques of platter design and presentations.
Quarter Credit Hours 3.0

CUL1225 CLASSICAL FRENCH CUISINE
Students are introduced to the preparation of Cuisine Classique. Techniques learned in freshman culinary classes are applied and refined. Emphasis is placed on French menu terminology, techniques and sauces. (PT)
Quarter Credit Hours 3.0

CUL1235 ADVANCED DINING ROOM PROCEDURES
Students are exposed to advanced table service techniques, tableside preparation, the importance of team service and guest satisfaction. Students apply team service utilizing primarily French and Russian service.
Students are introduced to French, Italian and German wines and the laws regulating them. Students gain experience in cash operational procedures and are introduced to forecasting sales and merchandising.
Quarter Credit Hours 3.0

CUL1245 INTERNATIONAL CUISINE
This course reinforces the techniques of grilling, deep-frying/shallow-frying, sti-frying, simmering, braising/stewing and steaming through the menu production of foods from around the world. The cuisines of China, Japan, Korea, Thailand, Vietnam, Philippines, India, Malaysia, Pakistan, the Middle East, Northern Africa, Greece, Turkey, Italy, Spain, Portugal, the Caribbean, Central America and South America are explored.
Quarter Credit Hours 3.0

CUL1255 ADVANCED PATISSERIE/DESSERT
Emphasis will be placed on the production of cremes, ice creams, sorbets, mousse, chocolate, staudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured.
Prerequisite: CUL1345.
Quarter Credit Hours 3.0

CUL2176 CULINARY ARTS INTERNSHIP
Culinary Arts Internship provides students with a “hands-on” learning experience in preparing and serving food and beverages at the University’s state-of-the-art internship facilities. Prerequisite: Completion of all freshman level coursework.
Quarter Credit Hours 15.0

CUL2296 CULINARY ARTS COOPERATIVE EDUCATION
In this course, experiential learning takes place in a variety of culinary and pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this “hands-on” experience.
Prerequisite: Completion of all freshman level coursework.
Quarter Credit Hours 15.0
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 ingredients and their behavior in product preparation and storage. Emphasis is placed on formulation, ingredients and sensory. It is conducted in a non-production laboratory and includes the assessment of food quality.
Quarter Credit Hours 4.5

FSM1060 FOOD SAFETY AND SANITATION MANAGEMENT
Students will explore the fundamentals of food and environmental sanitation. This course will look at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement.
Quarter Credit Hours 2.0

FSM2025 FOOD & BEVERAGE COST CONTROL
Food & Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting. Prerequisite: MATH2001 or placement. (W)
Quarter Credit Hours 4.5

FSM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROL
This is a course designed to acquaint the student with the various segments of the food service industry, the understanding of how a professional menu is developed, the major areas of cost and sales, and the control needs within each of these areas. Emphasis is placed upon budgeting and computer assisted control. Prerequisite: MATH2001 or placement.
Quarter Credit Hours 4.5

FSM2050 PERSONALIZED NUTRITION MANAGEMENT
This course will emphasize the principles of nutrition, the six basic nutrients and related health concepts. Various eating behaviors, recommended dietary intakes, and tools for diet planning will be explored. Students will create an in-depth computerized personalized nutrient profile, which will be self-analyzed for nutritional adequacy.
Quarter Credit Hours 4.5

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 terming 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 electives, and 5) have credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.
Quarter Credit Hours (in parentheses):
HOSP4079 International Hospitality Career Co-op (13.5)
HOSP4093 Hospitality Career Co-op (4.5)
HOSP4096 Hospitality Career Co-op (9.0)
HOSP4099 Hospitality Career Co-op (13.5)

FSM3012 ADVANCED MENU ANALYSIS
This course focuses on researching current market trends and discovering their impact on commercial food service operations. Students analyze the effectiveness of current menu designs to specific operational data. Students also apply basic menu design techniques to enhance classroom assignments.
Prerequisite: FSM2026 or FSM2080 or FSM3001.
Quarter Credit Hours 4.5

FSM3020 DINING SERVICE MANAGEMENT
This intermediate course concentrates on the comprehensive study of dining service operations within the food and beverage industry. Emphasis is placed on human resource development, staffing, facility design, internal marketing, and fiscal accountability. Prerequisites: FSM2026 or FSM2080.
Quarter Credit Hours 4.5

FSM3030 FACILITIES DESIGN & ANALYSIS
This is an intermediate course which will introduce the student to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. The student will be introduced to the need for proper planning, layout and design of production and service areas. The student will become familiar with computer systems designed in restaurant planning. The major portion of the course is the student’s involvement in individual projects on kitchen layout. Prerequisites: FSM1001 or SEE1001 or TRVL1001, HOSP1001, or A.S. degree in Culinary Arts or Baking & Pastry Arts.
Quarter Credit Hours 4.5

FSM3050 BEVERAGE APPRECIATION
This advanced course will refine the student’s knowledge of beverages served in a variety of hospitality operations. Emphasis will be placed on beverage sensory perception and food pairings. Students will develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcohol and non-alcohol beverages will be examined. Prerequisite: FSM3010.
Quarter Credit Hours 4.5

FSM3070 CONTEMPORARY ISSUES IN THE FOOD SERVICE INDUSTRY
This upper-level course focuses on the current issues impacting the food service industry. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics change on a term-by-term basis. Prerequisite: FSM2080 or FSM3001. (W)
Quarter Credit Hours 4.5

FSM4040 CONTRACT FOOD SERVICE MANAGEMENT
This upper-level course emphasizes the contract or noncommercial segment of the food service industry. The traditional contract fields of hospitality, university/school, healthcare, recreation areas and catering are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager’s perspectives. Prerequisite: FSM2080 or FSM3001.
Quarter Credit Hours 4.5

FSM4060 HOSPITALITY OPERATIONS MANAGEMENT
This upper-level capstone course will combine a working knowledge of food production, catering and related service areas. The student will become familiar with computer systems designed in restaurant planning, production and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisite: FSM2080, senior status. (FT)
Quarter Credit Hours 9.0

FSM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT
This upper-level capstone course is designed to integrate critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisite: FSM2099 or FSM3001, senior status. (FT)
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 management). The course is intended to prepare the student to apply sound management principles to the challenges encountered in the industry. (CS)
Quarter Credit Hours 4.5

HOSP1010 FRONT OFFICE OPERATIONS
This course familiarizes students with the front office department of the hotel. Emphasis is placed on guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. The student will focus on all aspects of the unique relationship between the front office and other departments in the hotel.
Prerequisites: FSM1001 or FSM3001 or HOSP1001 or REC1010 or TRVL2040.
Quarter Credit Hours 4.5

HOSP1011 HOSPITALITY INFORMATION TECHNOLOGY
This is an introductory course in information systems in the hospitality industry. The “smart classroom” student focuses on property management systems, point-of-sale systems and other forms of technology. Prerequisite: HOSP1010.
Quarter Credit Hours 4.5

HOSP2011 SALES, MEETING AND EVENT MANAGEMENT
This course familiarizes students with the scope of sales and meeting management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: CULL125 or FSM2040 or HOSP1001 or CE2200 or TRVL2040.
Quarter Credit Hours 4.5

HOSP2030 HOSPITALITY HUMAN RESOURCE AND DIVERSITY LEADERSHIP
The line manager in today’s increasingly diverse workforce requires new skills. Many of today’s service operations have no human resource department. This course will develop managerial competencies necessary to lead an ever-changing industry workforce.
Prerequisite: Sophomore status. (PT)
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 each term. Rotational assignments will incorporate both front- and back-of-the-house operations within each department. This course is designed for Continuing Education students only who want to complete the course requirements of HOSP2099 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, or HOSP1011.
Quarter Credit Hours 6.75

HOSP2078 CE WEEKEND HOTEL INTERNSHIP II
This course is a continuation of HOSP2077.
Prerequisite: HOSP2077.
Quarter Credit Hours 6.75

HOSP2098 HOTEL EXTERNSHIP
This externship is designed to give the student practical experience in both lodging and food service areas. Rotational assignments will incorporate both front- and back-of-the-house operations. It includes day, evening and/or night shifts. A limited number of student Continuing Education and branch campuses may be able to substitute this course for HOSP2099. Students need to see their respective dean for admission procedures to this course. This course is designed for CE students only and classes are held at a non-University site based on availability for one term. No other courses may be taken.
Prerequisites: FSM1070, FSM2040, HOSP1011.
Quarter Credit Hours 13.5

HOSP2099 HOTEL INTERNSHIP
All students majoring in Hotel Management are required to participate in the Hotel Internship at one of Johnson & Wales University’s properties. The internship provides an in-depth exercise in the lodging and food and beverage departments. Rotational assignments will incorporate both front- and back-of-the-house operations within each department. Students will also participate in the Hospitality Management Forum. This course is designed for CE and all day school students. Classes are at University sites for one term. No other courses may be taken. Prerequisites: FSM1070, FSM2040, HOSP1011. CE students may also take HOSP2075 and HOSP2076, or HOSP2098. (PT)
Quarter Credit Hours 13.5

HOSP3191/HOSP3291/HOSP3391 DIRECTED WORK EXPERIENCE I
The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of these experiences will revolve around a specific industry-based project. Prerequisite: Approval of the dean.
Quarter Credit Hours 4.5

HOSP3201 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 HOSP2099 or MGMT2030.
Quarter Credit Hours 4.5

HOSP3202 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 press releases, and exhibit set-up. The course may be incorporated into this course. Prerequisite: FSM3001 or HOSP3201 or CE2200 or TRVL2040.
Quarter Credit Hours 4.5

HOSP3205 DYNAMICS OF HOTEL-RESTAURANT & RECREATION/LEISURE MANAGEMENT
This course introduces students to the hotel-restaurant and recreation-leisure fields through a review of the historical development of the industry. Emphasis is placed on the foundations and functions within the hotel-restaurant and recreation-leisure industries. In addition, emphasis is placed on integrating students’ career paths within these industries. Prerequisite: MGMT2030 or TRVL2099.
Quarter Credit Hours 4.5

HOSP3303 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. Prerequisites: HOSP2099 or CE2200 or HOSP1011.
Quarter Credit Hours 4.5

HOSP3304 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

HOSP3500 HOSPITALITY STRATEGIC MARKETING
This is an upper-level course dealing with the broad scope of hospitality marketing placing emphasis on the analysis, structure and strategy of the hospitality marketing department, departmental budgeting, allocation of resources, market targeting, media selection and effectiveness of the marketing plan. Case studies and assigned readings enhance understanding of marketing issues. A directed work project may be incorporated into this course. (PT)
Quarter Credit Hours 4.5

HOSP3505 FRANCHISING OPPORTUNITIES
This course focuses on business format franchising. Students gain experience in evaluating franchise offerings, as well as evaluating their own suitability to franchise. 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: ACCT1021 or ACCT1021C or ACCT1021P or HOSP3050 or MGMT1101. Quarter Credit Hours 4.5

HOSP3606 PRIVATE CLUB MANAGEMENT
This upper-level course examines the private club industry and its specific challenges. Emphasis is placed upon the manager’s role with the governing board, membership, staff and management of the clubhouse and recreation activities. Prerequisite: FSM1001 or HOSP3001 or REC1010 or SEE1001 or A.S. degree in Culinary Arts or Baking & Pastry Arts.
Quarter Credit Hours 4.5

HOSP3707 REVENUE MANAGEMENT
This course examines and illustrates the strategies, principles and techniques of revenue management 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

HOSP3792 DIRECTED WORK EXPERIENCE II
The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of the experience will revolve around a specific industry-based project. Prerequisite: Approval of the dean.
Quarter Credit Hours 9.0

HOSP3908 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

HOSP4001 HOSPITALITY MANAGEMENT CONSULTING
This is an upper-level course designed to give students insight into management consulting for enterprises in the hospitality industry. Using a variety of teaching methods, including the case study approach, simulated consulting assignments will be introduced into the classroom to fine-tune the critical thinking and decision making abilities of the student. The spectrum of management consulting providers, ranging from large international firms to sole practitioners, will be reviewed. Prerequisites: ACCT30251 or ACCT3025S or RISV2001; HOSP3050 or MGMT1101. 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: SOC2001 or SOC2001J.
Quarter Credit Hours 4.5
INTERNATIONAL HOTEL & TOURISM MANAGEMENT

INTVL2020 INTERNATIONAL HOSPITALITY MANAGEMENT

The purpose of this intermediate course is to acquaint students with the skills of a global hospitality manager, where students study principles of international hospitality management: marketing, human resource management, financial issues and operational risk management. An historical approach is taken in exploring the development of multinational hospitality corporations. Prerequisites: HOSP2030; HOSP3050 or MRKT1001. Quarter Credit Hours 4.5

RECREATION/LEISURE MANAGEMENT

REC2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties will also be investigated. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or REC1010 or TRVL1001. 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 gambling, common forms of gambling, major gambling 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 gaming 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

SEE2015 LEADERSHIP IN RECREATION/LEISURE SETTINGS

This course will explore leadership qualities, styles and group dynamics. Students will examine a selection of program activities and guidelines for presenting and developing them effectively. Focus will be on developing, leading and evaluating activities based on varying participants' requirements. Aspects of group facilitation, activity sequencing and debriefing will be discussed. Quarter Credit Hours 4.5

SEE2020 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

TRVL2001 INTRODUCTION TO TRAVEL/TOURISM

This introductory course focuses on industry terminology and career pathways. Students are introduced to the different components which include: retail and wholesale agencies, tour management, customer relations, marketing and sales, as well as hotel, cruise, airline and related travel opportunities. Quarter Credit Hours 4.5

TRVL1010 DESTINATION GEOGRAPHY I

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

TRVL1101 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

TRVL2025 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. Prerequisite: TRVL1001 and either TRVL1010 or TRVL1011. (PT) Quarter Credit Hours 4.5

TRVL3035 TRAVEL INFORMATION SYSTEMS

This course provides a comprehensive, hands-on system learning experience. Students become proficient in the use of current Airline Reporting Corporation (ARC) documentation, simulated CRS systems, Internet resources, as well as other technologies used for the management of related travel services. Students are able to understand the technological interactions within a Global Distribution System (GDS). Prerequisite: TRVL2025. Quarter Credit Hours 4.5

TRVL3030 TOUR MANAGEMENT

This course is designed for students planning careers in tour guiding or tour operations. Topics include: tour operations, components of a tour, management positions, characteristics of a professional tour guide, the psychology of tour management and internal communications. Quarter Credit Hours 4.5

TRVL3040 TRAVEL SALES MANAGEMENT

This course emphasizes service as an integral part of the selling process. The reciprocal relationship between selling and service is presented within the context of the total travel sales effort. Prerequisite: FSM1001 or HOSP1001 or SEE1001 or TRVL1001. Quarter Credit Hours 4.5

TRVL2075 CE TRAVEL/TOURISM PRACTICUM I

This course is offered to Continuing Education students who desire to spread 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 Collette Vacations. Academic emphasis is placed on market research, sales, promotion and as well as the use of communication systems. Continuing Education students have the option to gain 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. Prerequisite: TRVL1005. Note: The internship may take place during the day. CE students may also take TRVL2076 and TRVL2077. 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 environment. The role of the tourism industry as it relates to the provision of ecotourism experiences will also be discussed. Quarter Credit Hours 4.5

TRVL3030 INTERNATIONAL POLICIES OF TOURISM

This is an intermediate-level course which is designed to provide the student with an increased understanding in the area of international tourism development. Emphasis is placed on the definitive study of the essential components for a successful national tourism program. Prerequisite: TRVL3010 or HOSP3015 or HOSP3025 or HOSP3035. Quarter Credit Hours 4.5

TRVL3040 ADVENTURE, SPORT- AND NATURE-BASED TOURISM

This course is designed for a student with a solid foundation of knowledge related to adventure, sport and nature-based tourism and focuses on key considerations necessary for successful implementation. The course offers an opportunity for a field project. Prerequisite: FSM2009 or HOSP3009 or SEE2000 or TRVL2099 or HOSP2077 and HOSP3078. Quarter Credit Hours 4.5

TRVL4010 TOURISM ECOLOGIES

This upper-level course explores the role of economics in tourism development. Macroeconomic and microeconomic theory are applied to problems of community resource allocation. Particular attention is paid to the problems of multiple use of community resources and to the conflicts between private and public goals. Prerequisites: ECON2002. TRVL3010. 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: HOSP3030 or MRKT1001. (M) Quarter Credit Hours 4.5
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 knowl-
edge and appreciation of the thematic elements of film. The text provides students with the terminology and technical
aspects of film as well as a history of the art form. Films are viewed in class that exemplify different genres and styles of
film-making. Research and MLA skills are applied to the classroom and the workplace. Prerequisite: PT writing
skills evaluated at the "developing" level. 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 discus-
sions, 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 also include American musical the-
ater, jazz and music of world cultures. Quarter Credit Hours 4.5

ENGLISH

ENG0010 WRITING WORKSHOP
This course fulfills the University’s graduation writing requirement. Students review sentence structure, paragraph
development and essay organization with the goal of applying these skills to the classroom and the workplace. Prerequisite: PT writing skills evaluated at the "developing" level. Quarter Credit Hours 0.0

ENG1001 AN INTRODUCTION TO LITERARY GENRES
This course prepares students to read, analyze and write about the major literary genres: poetry, fiction and drama.
Students are exposed to a variety of forms and styles in each genre from a wide range of historical periods. Literary selections represent a diverse group of classic and contemporary writers, poets and playwrights. (WI) Quarter Credit Hours 4.5

ENG1020 ENGLISH COMPOSITION
This course provides students with basic writing skills in a variety of genres and contexts. Instruction begins with a
review of the fundamentals of writing through the use of peer and self-narration. The focus widens to forms of public
writing as we turn to more informative and research-based writing. Research techniques and MLA documentation are covered. Class work includes lecture, writing workshops, and peer criti-
tique. Course requirements include a memoir, profile, choice of classification or division essay, informative report, corre-
spondence, collaborative writing project and final exam. (WI) Quarter Credit Hours 4.5

ENG1021 ADVANCED COMPOSITION AND COMMUNICATION
This course is a continuation of ENG1020 English Composition. Building on the research and audience skills from ENG1020, students develop more complex and rhetori-
cally advanced papers. All work, written and oral, is aimed at persuading an audience, and instruction begins with the
essential components of a logically constructed and articu-
lated argument. Critical thinking skills are reinforced throughout the course, as students develop, peer critique, and present projects to the class. Research and MLA skills are expect of students, and all projects require research from a variety of sources. At the end of the course, in addition to a final exam, students present a represen-
tative portfolio of their writing. Prerequisite: ENG1020. (PT) (WI) Quarter Credit Hours 4.5

ENG1030 COMMUNICATION SKILLS
This is an introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness 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 speak-
ing, listening and small group interactions. (PT) Quarter Credit Hours 4.5

ENG2010 TECHNICAL WRITING
This course focuses on a practical approach to technical exposition, such as proposals, project reports, feasibility
studies, abstracts, and technical correspondence deliv-
ered in both hard copy and electronic formats. Prerequisite: ENG1020 or ENG1920. (PT) (WI) Quarter Credit Hours 4.5

ENG2030 INTRODUCTION TO NEWSWRITING
This course provides students with a practical introduction to basic news and feature writing and emphasizes writing
for the specific fields of business, culinary, hospitality and technology. (WI) Quarter Credit Hours 4.5

ENG3030 INTRODUCTION TO FOOD WRITING
This course provides students with an opportunity to con-
centrate on food writing for cookbooks, magazines, newspa-
pers and websites. Students are introduced to the protocol for getting published while learning how to develop and compose food stories and restaurant reviews. Interview techniques, query letters, and tailoring food articles to various publications will be taught. (WI) Quarter Credit Hours 4.5

ENG3050 INTRODUCTION TO TRAVEL WRITING
Students focus on the history of travel writing, article
writing as a specific commercial genre, research skills,
descriptive personal narrative, and integrating works with various forms of mixed media including: photography, computer graphics and maps. This course explores the reasons and mediums for travel writing. Prerequisite: ENG1020. Quarter Credit Hours 4.5

GERMAN

GER1001 CONVERSATIONAL GERMAN I
This course introduces 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

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; urban-
ization 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
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; urban-
ization 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

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

HIST4101 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

HIST4200 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
Rhode Island together for community-based experiential foundation/philanthropic organization, and a common statewide seminar. The course works to bring a diverse group of students from colleges and universities in in-depth assignments designed to expand their leadership development as both individuals and team members. They also develop comprehensive projects and a variety of activities will allow each student to experience personal growth and to influence the growth of others. Prerequisite: LEAD2001 or REC2015 or instructor permission. (WI)

Quarter Credit Hours 4.5

LEAD2010 LEADERSHIP THROUGH FILM AND LITERATURE

This course is an examination of contemporary theories pertaining to leadership. Use of film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that, leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LEAD2001 or REC2015 or instructor permission. (WI)

Quarter Credit Hours 4.5

LEAD2020 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 REC2015 or instructor permission.

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, the unique art forms, and the contributions of African-American authors to American literature. This course fulfills part of the Literature Concentration requirement. Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

LIT2040 AMERICAN LITERATURE I

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 formation of the American literary tradition. This course fulfills part of the Literature Concentration requirement. Prerequisites: ENG1001, ENG1021. (WI)

Quarter Credit Hours 4.5

LIT2050 AMERICAN LITERATURE II

This course is designed to acquaint the student with American literature from its early origins to the present. Sixteen short stories, one novel and two full-length films will be studied. Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

LIT2400 AMERICAN LITERATURE

This course presents an introduction to the times and art of the greatest dramatist and poet in the English language. Plays are studied as examples of Shakespeare’s contribution as a tragic, comedic and historian. This course fulfills part of the Literature Concentration requirement. Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

LIT4010 SCIENCE FICTION

This course is an examination of contemporary theories pertaining to leadership. Use of film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that, leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LEAD2001 or REC2015 or instructor permission. (WI)

Quarter Credit Hours 4.5

LIT4040 THE POETRY AND PLAYS OF SHAKESPEARE

This course provides an introduction to the times and art of the greatest dramatist in the English language. Plays are studied as examples of Shakespeare’s contribution as a tragic, comedic and historian. This course fulfills part of the Literature Concentration requirement. Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

MATH001 MATHEMATICS LAB

Students are assigned to this course based on placement tests given prior to taking MATH1002 or MATH1020. The course is designed to teach students the basic mathematical concepts and methods that will prepare them for studying college level mathematics. Topics include a review of basic arithmetic, an introduction to algebra, and problem-solving techniques. Prerequisites: MATH001 or placement. (PT)

Quarter Credit Hours 1.5

MATH002 A SURVEY OF COLLEGE MATHEMATICS

This course is designed to teach students the basic mathematical concepts and methods that will assist them in using mathematics in both their personal and professional lives. Topics include problem solving, sets, probability, statistics, and the rudiments of college algebra. Prerequisite: MATH001 or placement. (PT)

Quarter Credit Hours 4.5

MATH1010 MATHEMATICS I

This course provides the student with a survey of basic algebraic techniques. Among the various topics presented are: functions and graphs, linear equations, matrixes and determinants, quadratic equations, inequalities, trigonometric functions and vector algebra. Prerequisite: MATH1001 or placement. (PT)

Quarter Credit Hours 4.5

MATH1020 MATHEMATICS II

This course is a continuation of Mathematics I. Topics include complex algebra, equations of degree other than two, graphs of the trigonometric functions and trigonometric identities, analytic geometry, and topics in advanced algebra. Prerequisite: MATH1010.

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

MATH1040 CALCULUS I
This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, relative extrema, and an introduction to integration. Prerequisite: 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

MATH1930 QUANTITATIVE ANALYSIS I
A continuation of Algebra, this course begins with the study of linear equations and their applications to business and economics. Matrices are covered in detail along with their applications to Leontief models. Linear programming, quadratic models and a brief introduction to differential calculus are also presented. Prerequisite: MATH1020 or equivalent, or permission of department chair, or placement. (PT)
Quarter Credit Hours 4.5

MATH1931 QUANTITATIVE ANALYSIS II
A continuation of MATH1930. This course further examines the applications of the derivative such as maxima and minima, and marginal analysis. Both indefinite and definite integration are discussed along with their application to business and economics. Partial differentiation and functions of several variables are also presented. Prerequisite: MATH1930 or equivalent, or permission of department chair. Quarter Credit Hours 4.5

MATH2001 STATISTICS
This course is designed to provide students with the basic statistical concepts and techniques that will assist them in both their personal and professional lives. Topics include measures of central tendency and dispersion, probability distributions of both discrete and continuous random variables, sampling distributions, and estimation theory. Prerequisite: MATH1002 or MATH1020 or equivalent. Quarter Credit Hours 4.5

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, mathematical logic, abstract algebra and geometry. Prerequisite: MATH1022 or equivalent. Other prerequisites may vary from year to year. Quarter Credit Hours 4.5

MATH2042 CALCULUS III
This course is a continuation of MATH1041. It is designed to provide students with a detailed treatment of the calculus of functions of several variables and vectors. Topics include vector algebra, vector-valued functions, partial derivatives, vector differential calculus, and the integration of vector fields including the Divergence Theorem and Stokes’ Theorem. Prerequisite: MATH1041. Quarter Credit Hours 4.5

MATH2043 ORDINARY DIFFERENTIAL EQUATIONS
This course introduces students to the field of ordinary differential equations. Topics include methods of 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

MATH2042 DISCRETE MATHEMATICS
This course is designed to give students the basic mathematical methods and tools that are prevalent in information technology. 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

MATH2045 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. Prerequisite: MATH2043. Quarter Credit Hours 4.5

MATH2046 INTRODUCTION TO COMPLEX VARIABLES
This course is an introduction to the theory of functions of a complex variable. Topics include analytic functions, the Cauchy-Riemann 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

POLYSC 3005 CONTEMPORARY POLITICAL IDEOLOGIES
A small but powerful set of political ideologies have dominated, and continue to dominate, political events throughout the world in the last century. This course of study emphasizes — democracy, nationalism, totalitarianism, and their variants — have impelled their followers to produce the deaths of millions, and continue to control the destinies of hundreds of millions. This course will try to make sense of a complex ideological struggle, with the hope of understanding the continuing relevance of political ideology in fashioning the fate of peoples and nations. (WI)
Quarter Credit Hours 4.5

PSYC2001 GENERAL PSYCHOLOGY
The course in General Psychology is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories — Psychoanalysis, Behaviorism and Humanism — are presented so that the student will be knowledgeable in their major tenets. Students will also determine their own views of these schools and why they find them acceptable or unacceptable. The course also proposes to alert the student to signs and symptoms of mental distress in themselves, their families, friends and co-workers. What to do about stress is also considered in terms of seeking the simplest solution first. Applications of this information on both a personal and professional level are introduced and discussed. Quarter Credit Hours 4.5

PSYC2002 ABNORMAL PSYCHOLOGY
This course examines the major theoretical approaches to mental and emotional disorders. Included are descriptive criteria and current treatments for both children and adults. Prerequisite: PSYC2001. Quarter Credit Hours 4.5

PSYC2010 PERSONALITY
This course is designed to acquaint the student with the more salient and prevailing theories of personality. The major psychological 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: PSYC2001. Quarter Credit Hours 4.5

PSYC2020 INDUSTRIAL/ORGANIZATIONAL PSYCHOLOGY
This course emphasizes the psychological principles involved in group performance, power, leadership styles and behavioral motivation. It includes discussion and analysis of organizational research and the application of the results to businesses and industrial situations. It is designed to assist the business student in incorporating psychological knowledge into his or her managerial and leadership style in order to increase on-the-job productivity. Prerequisite: PSYC2001. Quarter Credit Hours 4.5

PSYC2030 DEVELOPMENTAL PSYCHOLOGY
This course is designed to introduce the student to the concepts, theories and research of the various stages of the human life span from conception to young adulthood. The integrative process of physical, cognitive, and psychosexual development during significant periods of maturation are examined. Prerequisite: PSYC2001. Quarter Credit Hours 4.5
PSYC/2000 PSYCHOLOGICAL AND SOCIOECONOMIC ISSUES OF GAMING
This course presents the psychological, sociological and economic issues of gaming. The course explores the link between “social betting” and pathology, the economic consequences, social opportunities and threats of gaming for communities, and effective treatment and approaches. Government responsibility for the education, prevention and treatment of at-risk populations is also discussed. Prerequisite: PSYG2001. Quarter Credit Hours 4.5

PSYG3001 SOCIAL PSYCHOLOGY
This course features a study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior. Prerequisite: PSYG2001. (WI) Quarter Credit Hours 4.5

RELIGION
REL2001 COMPARATIVE STUDY OF WORLD RELIGIONS: AN INTERDISCIPLINARY APPROACH
This course is a survey of the world’s major religions; Judaism, Christianity, Islam, Hinduism and Buddhism will be emphasized. The focus of the study will include the development, the teachings and the practices of these religions. Emphasis is given on social reasons for religious belief and the comparative nature of these beliefs. (WI) Quarter Credit Hours 4.5

SCIENCE
SCI1011 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: MATH1011 or taken concurrently. Quarter Credit Hours 4.5

SCI1012 GENERAL PHYSICS II AND LAB
This course involves a study of the basic laws of physics and their uses as applied to wave propagation and energy distributions in solids, liquids and gases. Investigation of the thermal properties of solids, liquids and gases and the factors that influence the way in which these materials behave as heat is added to them, will be included. Reflection and refraction concepts are applied to optical systems (geometric optics). Diffraction and interference are discussed. Related laboratory projects are included. Prerequisite: SCI1011. Quarter Credit Hours 4.5

SCI1015 INTRODUCTION TO LIFE SCIENCE
This course describes key biological and chemical principles that apply to all living things. Students will examine the cell and cell functions, as well as structure and function of the systems of the human body. Application of scientific methodology will be included. It will explore the relationship between organ systems and the internal and external environment. Quarter Credit Hours 4.5

SCI1021 GENERAL CHEMISTRY I
This is a comprehensive course for science, engineering and related fields requiring knowledge of chemical concepts. Emphasis is given to applied areas of interest where aspects of atomic and molecular structure and function are particularly important. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic structure, and chemical bonding. Prerequisites: MATH1020, be taken concurrently with SCI1022. Quarter Credit Hours 4.5

SCI1022 GENERAL CHEMISTRY I LABORATORY
This is a laboratory course coordinated with SCI1021. The laboratory will cover topics covered in SCI1021. The laboratory will demonstrate important skills and principles of theoretical and practical aspects of the chemistry laboratory. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic and molecular structure, and chemical bonding. Prerequisites: MATH1020, SCI1021 or concurrent. Quarter Credit Hours 1.5

SCI2005 INTRODUCTION TO BOTANY
This course provides a comprehensive description of the structure, physiology and reproduction of plants of economic importance. Focus is on the relationship between plants and humans, including the role of plants as food sources such as rice, corn and potatoes and the industries which are plant-based. The importance of plants in maintaining environmental balance is also discussed with an emphasis on topics of current interest. (HO) Quarter Credit Hours 4.5

SCI2101 NUTRITION
This course in basic human nutrition examines metabolic energy derived from carbohydrates, proteins and lipids. Pathways for the utilization of this energy to build new bio-molecules, including nucleic acids, are discussed, as are the consequences of nutrient deficiencies. Ways to achieve and maintain nutrient balance are a central part of the course. The significance of vitamins and minerals and possible toxicity due to overabundance is also discussed. (HO) Quarter Credit Hours 4.5

SCI2111 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: MATH1040. Quarter Credit Hours 4.5

SCI2102 PHYSICS II AND LAB
Reflection, refraction, diffraction and interference concepts applied to optical systems are presented in this class. Wave and energy distributions in liquids and solids and gases are analyzed according to the basic physics laws. A calculus approach is used to analyze the factors which influence the behavior of these concepts. Prerequisites: MATH1040, SCI1011 or SCI2101. (may be taken concurrently). Quarter Credit Hours 4.5

SCI2102 ANATOMY AND PHYSIOLOGY FOR RECREATION
This course introduces topics in the physiology and anatomy of exercise, cardiovascular fitness, nutrition and weight control. Emphasis is placed on understanding the scientific basis for wellness programs. Quarter Credit Hours 4.5

SCI2101 ANATOMY & PHYSIOLOGY I
This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology. Quarter Credit Hours 4.5

SCI2102 ANATOMY & PHYSIOLOGY II
This advanced course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. Prerequisite: SCI1015 or SCI2001 recommended, but not required. Quarter Credit Hours 4.5

SCI2100 INTRODUCTION TO MARINE BIOLOGY
This course is an introduction to the biological and physical aspects of the marine environment, including a survey of the organisms that inhabit the world’s oceans, their ecology, species distribution and, in particular, the impact of commercial marine-related industries. Prerequisites: SCI1015 or SCI2001 recommended. Quarter Credit Hours 4.5

SCI2100 INTRODUCTION TO MARINE MICROBIOLOGY
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, electrochemistry, structure and metabolism of carbohydrates, fats and proteins, and enzyme function, and structure and function of nucleic acids. Prerequisites: SCI1015 or equivalent, some high school chemistry, or another college-level course in biology or nutrition. (HO) Quarter Credit Hours 4.5

SCI2100 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. Prerequisites: SCI1015 or equivalent. (HO) Quarter Credit Hours 4.5

SCI4040 CRIMINALISTICS LABORATORY
This hands-on laboratory accompanies LAW4040, which provides an overview of methods used to combat crime scenes. Students will use modern techniques such as compound high power microscopy, low power microscopy, dissection, spectrophotometry, and DNA preparation and analysis, students actively participate in the examination of criminal evidence examples. Lab formats are inquiry-based and involve continuous problem solving. Prerequisite: Must be registered with LAW4040. Quarter Credit Hours 1.5

SOCIOLOGY
SOC2001 SOCIOLOGY I
This course provides an introduction to sociology with the focus of study on how humans interact within a society, both as individuals and in groups. Stress is placed on sociological methods and 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 the significance and function of the environment. (HO) Quarter Credit Hours 4.5

SOC2100 CULTURAL TAPESTRY: PERSPECTIVES IN DIVERSITY
This course approaches the study of diversity by offering students an opportunity to study the meaning of difference from a multitude of 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 privilege and resources to differing groups within society. Such categories as race, ethnicity and national identity, socioeconomic status, gender differences, sexual orientation, the status of religion and religious affiliation are addressed. Similarities between ethnic groups and cultures are also examined. The sociological framework/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 micro and macro level. Students will be registered with LAW4040. Quarter Credit Hours 4.5

SOC2100 GERIATRICS
This course introduces students to a 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. Prerequisites: SCI1015 or equivalent. (HO) Quarter Credit Hours 4.5

SCI2100 BIOCHEMISTRY
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, electrochemistry, structure and metabolism of carbohydrates, fats, proteins, and enzyme function, and structure and function of nucleic acids. Prerequisites: SCI1015 or equivalent, some high school chemistry, or another college-level course in biology or nutrition. (HO) Quarter Credit Hours 4.5

SCI2100 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. Prerequisites: SCI1015 or equivalent. (HO) Quarter Credit Hours 4.5

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SOC2040 COMMUNITY LEADERSHIP: AN APPLIED SOCIOLOGY
This course is designed to provide students with the opportunity to gain theoretical learning with actual volunteer work at a nonprofit organization. Through student-initiated placement and/or individual jeopardy sites, students will be exposed to various aspects of the nonprofit 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 grounding in 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, a survey of the literature on tourism is introduced. There is no prerequisite, but either SOC2001 or SOC2002 is recommended.
Quarter Credit Hours 4.5

SOC2060 DEVIANT BEHAVIOR
The purpose of the course is to provide students with a clear understanding of the nature and meaning of deviance. Students learn what is considered the norm in society, what is outside the norm, and how each is relative in nature. Theoretical explanations, cross-cultural references and case studies are studied from the three dominant sociological paradigms. What defines deviance, what is deviant, why deviance persists, the effects of labels, and the personal and social effects of deviance are discussed. There is no prerequisite, but SOC2001 is preferred.
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 grammatical construction and oral communication. There is no prerequisite. Quarter Credit Hours 4.5

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

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

SPAN1101 CONVERSATIONAL SPANISH I: SPECIALIZED VOCABULARY
This course involves an introduction to the Spanish language with emphasis on vocabulary acquisition and some commonly used basic grammatical construction and oral communication. Quarter Credit Hours 4.5

School of Technology

CAD
CAD1000 COMPUTER-AIDED DRAFTING I
This course presents students with the terminology, system hardware, disk operating system, AutoCAD software, and various screen displays necessary to perform the basic computer aided drafting functions. Students produce drawings in the various phases of architectural, electronic, and mechanical drafting. Prerequisite: taken concurrently with CAD1000. (PT) Quarter Credit Hours 1.0

CAD1001 COMPUTER-AIDED DRAFTING I LAB
Related lab projects are developed from CAD1000 Computer Aided Drafting I to enhance student ability to reinforce drafting concepts, software commands and 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 students produce drawings in the various phases of architectural, electronic and mechanical drafting. These drawings are produced in two (2) dimensional views using the features of the AutoCAD main menu. Students 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/facet modeling and analysis. Related lab projects are included. Prerequisites: CAD1000, CAD1100 or permission of department chair. Quarter Credit Hours 6.0

CAD1200 COMPUTER-AIDED DRAFTING II LAB
Related lab projects are developed from CAD1020 Computer Aided Drafting II to enhance student ability to reinforce drafting concepts, software commands and file management. Prerequisite: must be taken concurrently with CAD1020. (PT) Quarter Credit Hours 1.0

CAD1300 COMPUTER-AIDED DRAFTING III
This is an advanced level course in which students use commands and techniques related to 3-D modeling and analysis, and computer-aided drafting using several parametric modeling software packages to create parts, assemblies and drawings to industry standards. Related lab projects are included. Prerequisites: CAD1200, CAD1210. Quarter Credit Hours 6.0

CAD1310 COMPUTER-AIDED DRAFTING III LAB
Related lab projects are developed from CAD1300 Computer Aided Drafting III to enhance student ability to reinforce drafting concepts, software commands and file management. Prerequisite: must be taken concurrently with CAD1300. (PT) Quarter Credit Hours 1.0

CAD2000 PORTFOLIO DEVELOPMENT
Students are required to prepare a portfolio containing a selection of their best drawings from each of the basic drafting principles. Students present their portfolios to the instructor for critique and grading. Prerequisite: SPAN1001 or equivalent placement score. Quarter Credit Hours 1.0

CAD2020 MECHANICAL CAD
This course develops standard industry practices used in CAD for mechanical applications. Basic drafting topics introduced include, but are not limited to, multiview projection, dimension theory and GD&T, sections, auxiliary views, pictorial drawings, basic machine parts, cams, gears, threads and fasteners. Students develop drafting conventions through sequences and revisions. Related lab assignments are not based on individual projects and team projects. Prerequisites: CAD1030, CAD1130. Quarter Credit Hours 5.0

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 problems and solutions. Some topics developed include, but are not limited to, the design team, components of design theory, creative problem solving, alternative solutions, and the positioning of design in the product development scheme. Prerequisite: CAD2030, CAD1130 or permission of department chair. (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 problems and solutions. Some topics developed include, but are not limited to, the design team, components of design theory, creative problem solving, alternative solutions, and the positioning of design in the product development scheme. Prerequisite: CAD2030, CAD1130 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 include, but are not limited to, residential, commercial, structural applications for floor plans, foundation plans, elevations, sections and pictorial drawings. The use of national, state and local codes is integrated with theory. Related lab assignments are based on individual projects and team projects. Prerequisites: CAD1020, CAD1120. Quarter Credit Hours 4.5

CAD2059 INTRODUCTION TO COMPUTER-INTEGRATED MANUFACTURING (CIM)
This course presents students with the terminology and practical experience of following the development of a product through concept, design development, manufacturing and product distribution. Topics covered include, but are not limited to, computer-aided design, concurrent engineering, just-in-time manufacturing, materials and product management, and communication of ideas from sales representatives to production engineers. Prerequisites: CAD1030, CAD1130. 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 standards and building code applications are the basis for development of individual instruction projects. Prerequisites: CAD1030, CAD1130. (PT) Quarter Credit Hours 4.5

CAD3000 ENGINEERING GRAPHICS AND LAB
This course is an introduction to computer-aided design software for 3D parametric applications, related equipment and software. The core of this course is basic engineering documentation control and standardization as used in industry to develop a generic method of system and product development and revision procedures. Related topics developed include, but are not limited to, 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 receive electronic files. Quarter Credit Hours 6.0

CAD3070 INTRODUCTION TO CAD/CAM & LAB
This course is a continuation of CAD/CAM theory and practical experience of following the development of a product through concept, design development, manufacture and product distribution. Topics covered include, but are not limited to, residential, commercial, structural applications for floor plans, foundation plans, elevations, sections and pictorial drawings. The use of national, state and local codes is integrated with theory. Related lab assignments are based on individual projects and team projects. Prerequisites: CSI1000 or CSI1020 or CSI1130 or CSI1140. (PT) Quarter Credit Hours 4.5

CGRA2030 MULTIMEDIA APPLICATIONS I
Students are introduced to multimedia concepts and best practices for implementation in various industry settings. The coursework focuses on the incorporation of sound, graphics, color, text and other elements into industry-standard software when designing, coding and building Web sites. Instruction includes immersion project-based study, client interaction and group design critique. Students are introduced to site planning, best practice and development cycle methods. Students produce a digital portfolio of Web design elements and concepts. Prerequisite: CSIS1100 or CSIS1020 or CSIS1130 or CSIS1140. (PT) Quarter Credit Hours 4.5
CGRA2070 ADVANCED WEB DESIGN
Students continue their study of industry-standard software and develop additional expertise in Web development. The course focuses on the study of scripting and coding skills. Instruction includes an introduction to coding standards, server-side script development, and current best practices. Learning takes place with project-based study using interaction group critique. Students develop a digital portfolio of advanced Web development projects. Prerequisite: CGRA2020. (PT)
Quarter Credit Hours 6.0

CGRA3020 DESIGN STUDIO I
This course provides the upperclassman student an opportunity to work on intensive Web graphics design using advanced software applications and design techniques. This class is considered a professional practice class where advanced design approaches are taught. Students involved in this class work with their original Web designs to produce a professional product suitable for their portfolios. All student work is subject to a rigorous design critique and review. Advanced use of industry-standard design software and technology is expected. This class is sequenced in consecutive terms with Design Studio II to provide continuity of work in progress. Prerequisite: CGRA2070.
Quarter Credit Hours 4.5

CGRA3030 MULTIMEDIA APPLICATIONS I
This course is a continuation of CGRA2030 Multimedia Applications I. Students develop a deeper understanding of creative and industry best practices for multimedia use and development. Through both demonstration and hands-on work, students further develop expertise in the development of real-world multimedia applications. Students create and code interactive and level scripting solutions for course projects. The integration of multimedia with the enterprise is introduced, as is intermediate level interactivity. Prerequisite: CGRA2030.
Quarter Credit Hours 4.5

CGRA3040 INFORMATION ARCHITECTURE AND CONTENT PLANNING
This course provides an overview of planning and design information for dynamic and interactive media solutions. Whether designing a Web site, an interactive course, an electronic product, or a computer-based game, students learn an introduction to design and planning strategies, tools, and techniques. The course introduces software and technology as tools in the planning process. It covers industry standard approaches to visualizing information flow and planning user interaction. Strategies for communication goals and requirements are reviewed. Content development and revision control for different communication problems, including linear text, hypertext, simulation and video are covered. Essential pre-production techniques such as wireframing, storyboarding, scripting, publishing layout, mockup and prototyping are introduced. Content management techniques are reviewed. Students should possess a solid knowledge of computer and Internet use. Prerequisite: FIT1020 or FIT1030. (PT)
Quarter Credit Hours 4.5

CGRA3050 DESKTOP PUBLISHING
This course introduces students to the fundamental principles of desktop publishing. Using current industry standard software, students learn the essential design concepts and work flow practiced in desktop publishing. In-class demonstrations and lectures involve the introduction of design theory and practical applications of desktop publishing. Students are required to produce various types of documents using course software. Assignments are completed in class, and some assignments require out-of-class work. Prerequisite: FIT1010 or FIT1010. (PT)
Quarter Credit Hours 4.5

CGRA3070 DESIGN STUDIO II
This course provides upperclass students with an opportunity to work on intensive Web graphics design using advanced software applications and design techniques. This class is considered a professional practice class where advanced design approaches are taught. Students involved in this class work with their original Web designs to produce a professional product suitable for their portfolios. All student work is subject to a rigorous design critique and review. Through a professional design review process. Advanced use of industry-standard design software and technology is expected. This class is sequenced in consecutive terms with Design Studio I to provide continuity of work in progress. Prerequisite: CGRA2070.
Quarter Credit Hours 4.5

CGRA3080 MULTIMEDIA APPLICATIONS III
This course is a continuation of CGRA3030 Multimedia Applications II. Students gain in-depth experience with advanced interactive or multimedia projects. Students design and develop advanced multimedia projects throughout the term, based on industry best practices. Students create one or more finished projects to include in their portfolios. Prerequisite: CGRA3030.
Quarter Credit Hours 4.5

CGRA4020 PROJECTS IN INTERNET COMMERCE
This course explores the real-world requirements of developing modern internet commerce solutions. Students will study the architecture of internet commerce systems and have an opportunity to develop such systems through project management models. The course will blend theoretical studies with a practical emphasis on Web design, Web coding and server-side configuration and development. Prerequisite: ITEC3020.
Quarter Credit Hours 4.5

CGRA4070 SENIOR SEMINAR
This course is presented seminar style as a capstone course for Web Management and Internet Commerce seniors. Guest speakers, current Web sites, and articles from trade journals are used to assess and interpret current industry trends. Students are given the opportunity to examine leading-edge technology, and consider its use in the field. Students 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 introductory course teaches students the fundamentals of problem solving in computer programming. Students learn to use both textual and graphics algorithms as problem-solving tools. In hands-on learning exercises, students work from a problem statement, conduct a task analysis to solve the problem, decide what data is needed to solve the problem, create a visual representation of the data and then convert the visual representation to a textual step-by-step statement of their solution. Students use a range of tools currently used in industry, including functional decomposition diagrams, flow charts, UML diagrams, use cases, metadatas 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 strategies and techniques used in industry. Topics covered include programs that are structured, how arrays and strings are manipulated, and how files are manipulated.
Prerequisite: FIT1010. (PT)
Quarter Credit Hours 4.5

CSIS1030 FUNDAMENTALS OF COBOL WITH JAVA
This introductory programming course emphasizes the fundamentals of event-driven programming using the Java programming language. Object-oriented strategies and structured techniques are employed 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 programs. Basic program structures are covered along with information about events, actions and exceptions.
Prerequisite: FIT1010. (PT)
Quarter Credit Hours 4.5

CSIS1040 FUNDAMENTALS OF VISUAL BASIC
This course provides an introduction to visual programming and GUI development. Students learn to use a multitude 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 presented. Relational databases are examined in relation to how they are created and can be accessed 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 nonlinear organization of data and various access methods are presented in both static and dynamic memory allocation. The rationale for each approach is presented and discussed. Storage and access methods 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 provides students with an understanding of a Graphical User Interface environment. Students are introduced to how Windows works with the file hardware. All students customize and configure the Windows environment. Topics include file, program, window, control panel, device managers, terminal, paintbrush, creating short cuts and 9 windows. Prerequisite: FIT1010 or FIT1010. (PT)
Quarter Credit Hours 4.5

CSIS1070 DIAGNOSTICS & MAINTENANCE
This course provides students with the knowledge and expertise to isolate faults in computer systems, using the desktop computer as a model. Using the systems approach, students learn the sub-systems of the computer system and their functions. Typical problems with each sub-system and the impact of these problems on the operation of the entire system are discussed. The course introduces students to diagnostic software and fault analysis techniques through out-of-class assignments. Standard tools and representative computer diagnostic software. Prerequisite: CSIS1020 or FIT1010. (PT)
Quarter Credit Hours 4.5

CSIS2020 BUSINESS PROGRAMMING I WITH COBOL
This course provides students with an understanding of the use of programming in the business community. Students learn how to program statements, translate into standard operations for generating reports, and use files in a business environment. Students also examine how various types of storage and programming structures are implemented in the programming language. In addition, students perform problem solving in the area of simple business functions. Design, chart, code, debug, test, execute and document programs. Topics include accessing files, decision structure, loop structures, report design, program structure, data types, data manipulation, tables and control break processing. Prerequisite: CSIS1000 or CSIS1020 or CSIS1030 or CSIS1040.
Quarter Credit Hours 4.5

CSIS2030 DATABASE CONCEPTS
This course introduces students 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. Relational data models are introduced with a focus along with query languages and user-friendly packages. The various data structures and file storage techniques used with relational, network and hierarchical database systems and their functions are developed. Out-of-class assignments are completed by all students. Prerequisite: FIT1020 or FIT1010. (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 includes some applications in image processing. Prerequisite: 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 techniques of operating system design. The course discusses the topics of hardware configuration, channel operations, interrupts, operating system functions, multiprogramming, multiprocessing, time-sharing and JCL. Prerequisite: CSIS1020 or CSIS1030 or CSIS1040. (PT)
Quarter Credit Hours 4.5
ENGN1010 INTRODUCTION TO CIRCUIT THEORY AND LAB
The primary focus of this course is upon the current, voltage and resistance in DC and AC circuits. Prerequisite: MATH1011 or higher. (PT)
Quarter Credit Hours 4.5

ENGN1020 ROBOTICS
This course introduces students to the basic concept and applications of robotics. The study of robotics includes the supporting disciplines of mechanics, motors, microprocessors, various sensors, artificial intelligence and control. Prerequisite: csis1010 or csis1020. (PT)
Quarter Credit Hours 4.5

ENGN2020 TRANSFORM METHODS FOR ENGINEERING
This course covers the time and frequency analysis of linear systems using Fourier series, the Fourier and Laplace transforms. Transfer function analysis and synthesis principles are developed and placed into application settings. The role of the Laplace transform in network analysis including steady-state AC analysis is addressed. Equivalent state space models are developed. Prerequisite: MATH1041. (PT)
Quarter Credit Hours 4.5

ENGN2030 ELECTRONIC COMMUNICATIONS & LAB
This course was designed to introduce the student to the theory and applications of digital communications. Topics include the principles of modulation, demodulation including amplitude, frequency and phase modulation. Principles of signal transmission and reception including DSB and SSB 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 provides students with in-depth knowledge in more complex circuits and their applications. Topics include JFET transistors, MOSTFET transistors, analog operational amplifiers, negative feedback, linear Op-Amp active filters, and non-linear Op-amp 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 basic course includes the principles of memory and microprocessor application and interfacing. Interfacing standards using various standard buses and peripherals are discussed. The laboratory portion allows students 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 systems. Experiments in A/D and D/A conversion are also included. Prerequisite: ENGN2040. Quarter Credit Hours 6.0

ENGN2060 ADVANCED MICROPROCESSORS & LAB
This is a continuation course of ENGN2050. Microprocessors & Lab with emphasis on microprocessor application and interfacing. Interfacing standards using various standard buses and peripherals are discussed. The laboratory portion allows students 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 systems. Experiments in A/D and D/A conversion are also included. Prerequisite: ENGN2040. Quarter Credit Hours 4.5

ENGN2070 SIGNAL TRANSMISSION
This course covers 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 photonic switching. Prerequisite(s): ENGN2040 or both MATH1020 and MATH1011 or higher. (PT)
Quarter Credit Hours 4.5

ENGN3030 INSTRUMENTATION & PROCESS CONTROL
This course covers 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 photonic switching. Prerequisite(s): ENGN2040 or both MATH1020 and MATH1011 or higher. (PT)
Quarter Credit Hours 4.5

ENGN3040 SYSTEMS ENGINEERING I (PRINCIPLES)
This introductory course addresses the science of electronic and engineering efforts in order to translate specific operational requirements into a system configuration. The course emphasizes a goal-and-team-oriented approach to represent system projects. The goal of this total engineering effort is the creation of an effective and efficient product within specified cost, time and performance envelopes. Prerequisite: MATH1011 or higher. (PT)
Quarter Credit Hours 6.0

ENGN3050 LOGIC DESIGN
The objective of this course is the design of digital computers, emphasizing the use of modern digital technol- ogy. Medium- and large-scale integrated circuits, microprocessors, and random access and read-only memories are studied. Included are the design, development and testing of such systems. Prerequisite: ENGN2050. (PT)
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), telephone systems, fiber optic communications, wireless systems, TCP/IP and other protocols, error detection and correction, and other engineering related topics within network communication areas. Prerequisite: ENGN3070. Quarter Credit Hours 4.5

ENGN3070 NETWORKING I
This is the first course dealing 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 designing and implementing 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 circuit simulators. Prerequisite: ENGN2050 or ENGN2055. Quarter Credit Hours 4.5

ENGN3090 SYSTEMS PERFORMANCE AND MEASUREMENT
This course addresses the critical role of performance in the problems of 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 optimization and availability of micro-miniaturized, computational power and artificial intelligence offers 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. Commercial control and management strategies are reviewed and then enhanced by the inclusion of adaptive, learning and problem solving techniques. Prerequisite: FIT1000 or FIT1010. Quarter Credit Hours 4.5

ENGN4030 DIGITAL SIGNAL PROCESSING
This course includes 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 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

ENGN4045 VLSI DESIGN AND INTEGRATION
This is the second design course in VLSI design. This design course covers CMOS technology VLSI design methodology with system perspective. Topics include CMOS combination and sequential digital circuit, existing digital system integration, digital system performance, and digital to analog interface circuit. This is a project-based course that requires intensive design and simulation work on the computer. Prerequisite: ENGN4040. Quarter Credit Hours 4.5

FIT1000 INTRODUCTION TO COMPUTERS
This course, geared toward the business student, provides a basic understanding of computer equipment and procedures. Students gain practical knowledge of operations and terminology of computer systems as well as hands-on use of word processing, presentation software and using the Internet. Computer-based assessment software is used as both a learning and skills measurement tool. (PT) Quarter Credit Hours 4.5

FIT1005 INTRODUCTION TO KEYBOARDING
This course is designed to teach students the necessary keyboarding skills necessary to prepare documents used in the business world. The students learn the keys and techniques to produce error-free documents. Quarter Credit Hours 1.5

FIT1010 TOPICS IN COMPUTERS
This course, geared toward the technology student, provides a basic understanding of a wider variety of computer equipment and procedures. Students gain practical knowledge of operations and terminology of computer systems as well as hands-on use of word processing, presentation software and the Internet. Computer-based assessment software is used as both a learning and skills measurement tool. (PT) Quarter Credit Hours 4.5

FIT1020 MICROCOMPUTER APPLICATIONS
This course presents microcomputer applications chosen on the basis of local market demand. Students gain a working knowledge of spreadsheet skills and apply those skills to problem-solving cases. Students are also introduced to database programs with a focus on designing and creating a simple database as well as manipulating data to produce meaningful reports. Computer-based assessment software is used as both a learning and skills measurement tool. Prerequisite: FIT1000 or FIT1010 or equivalent. (PT) Quarter Credit Hours 4.5

FIT1030 COMPUTERS IN AN 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 spreadsheet and database software as well as manipulating data to produce meaningful reports, graphical, numerical or text data in “what if” business simulations. Computer-based assessment software is used as both a learning and skills measurement tool. Prerequisite: FIT1000 or FIT1010. (PT) Quarter Credit Hours 4.5

FIT2020 ADVANCED COMPUTER BUSINESS APPLICATIONS
This course presents intermediate and advanced micro-computer applications skills chosen on the basis of demand in local markets. A major part of the course involves “hands-on” laboratory use of software for managing graphics, numerical or text-based data in “what if” business simulations, with emphasis placed on Core and Expert Level Microsoft Office Specialist certification skills in spreadsheet, word-processing and personal information management software. Computer-based assessment software is used as both a learning and skills measurement tool. Learned skills are applied in hands-on lab assignments. Prerequisite: FIT1103 or instructor permission. (PT) Quarter Credit Hours 4.5

INFORMATION TECHNOLOGY
ITEC1000 HELP DESK CONCEPTS
This introductory course provides students 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 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 exposed to different network topologies and their various application areas. Prerequisite: FIT1010. (PT) Quarter Credit Hours 4.5

ITEC2080 NETWORK DEVICES
This course develops students’ knowledge of computer networks and how they work in business and industry. Students become familiar with the three basic kinds of computer networks (LANs, WANs, MANs) and the protocols that help those networks function. They are introduced to methods of developing protocols, including interpretation of standards, finite state machines, and stateful transition. Students also become familiar with various equipment types and design criteria that are currently used in industry. In homework and lab assignments, students develop skill competencies needed to troubleshoot systems and solve day-to-day business problems with networks. Students connect, configure and program a range of network devices with network protocol analyzers, and map the path of a data packet on a network. Prerequisite: ENGN2070. (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, communication, management, technology and information. 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: FIT1100 or FIT1101 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, students 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: FIT1010 or FIT1030. (PT) (WI)
Quarter Credit Hours 4.5

ITEC3050 INFORMATION SECURITY
This course presents all aspects of computer and information security, including data encryption, zero-knowledge based proofs, public key coding and security procedures. This course makes student aware of the various threats to computers and data and identifies methods and techniques for providing countermeasures to those threats. Prerequisite: FIT1010 or FIT1010. (PT)
Quarter Credit Hours 4.5

ITEC3065 INFORMATION SCIENCE II
This course equips students with the necessary knowledge and skills to successfully initiate, plan, manage, control and report on informational technology projects. The course introduces 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 everything from 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

ITEC3075 NETWORK SECURITY
This course provides the students with a comprehensive introduction to the field of network security. Critical network security aspects are identified and examined from the standpoint of both the user and the attacker. Network vulnerabilities are examined, and mitigating approaches are identified and evaluated. Concepts and procedures for network risk analysis are introduced. Network architectures and protocols and their impact on security are examined. TCP/IP security is examined in conjunction with the IPsec and IKE protocols. Integration of network and computer security is introduced. The course also discusses the building of trust networks, key management systems, and physical network security. The course emphasizes the implementation of intrusion detection and prevention methods. Prerequisites: ITEC2080, ITEC3050 (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. Students are 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

ITEC3085 SYSTEMS DESIGN
This course is both a theoretical approach to the development of information systems as well as an immersion into the real-world implementation in the context of a business case. The student learns the basic design tools, as well as gains an appreciation for the larger context of the organization in which the application generates value. Readings and case studies highlight the need to consider systems integration issues, external constraints in the form of regulatory issues, organizational process change, learning and training requirements as well the development of a systems maintenance and obsolescence plan. Prerequisite: ITEC3040. (PT)
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: cih@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
- Academy of Management
- American Association for Higher Education
- American Association of Collegiate Registrars and Admissions Officers
- American Association of Presidents of Independent Colleges and Universities
- American Association of University Women
- American Bar Association
- American Booksellers Association
- American Civil Liberties Union
- American College Personnel Association
- American Corporate Counsel Association
- American Council on Education
- American Counseling Association
- American Culinary Federation
- American Dietetic Association
- American Educational Finance Association
- American Educational Research Association
- American Hotel & Lodging Association
- American Institute of Certified Public Accountants
- American Institute of Wine and Food
- American Library Association
- American Management Association
- American Marketing Association
- American Payroll Association
- American Planning Association
- American Society for Training and Development
- American Statistical Association
- Associated Press
- Association for the Advancement of Computing in Education
- Association for Career and Technical Education (ACTE)
- Association for Institutional Research
- Association for Multicultural Counseling and Development
- Association for Student Judicial Affairs
- Association for Supervision & Curriculum Development
- Association of College & Research Libraries
- Association of College & University Facility Officers
- Association of College & University Telecommunications Administrators
- Association of Governing Boards of Universities and Colleges
- Better Business Bureau
- Boy Scouts of America
- Bristol County Convention and Visitors Bureau
- Business Network International
- Business Professionals of America
- Business Volunteers for the Arts
- Campus Compact
- Career College Association
- Career Counselors Consortium
- Choristers Guild
- Coalition of Library Advocates
- The College Board
- College & University Personnel Association
- Confrerie de la Chaîne des Rotisseurs
- Consortium of Rhode Island Academic & Research Libraries
- Cooperative Education Association
- Council for the Advancement and Support of Education (CASE)
- Crossroads Rhode Island
- Dorcas Place
- East Bay Chamber of Commerce
- East Bay Tourism Council
- Eastern Association of Colleges and Employers Inc.
- The Education Partnership
- Educause
- Employment Management Association
- European Council of Hotel Restaurant & Institutional Education
- European Council of Independent Schools
- Fall River Chamber of Commerce
- Family, Career and Community Leaders of America
- Future Business Leaders of America
- Future Farmers of America
- Greater Attleboro Chamber of Commerce
- Greater Providence Chamber of Commerce
- Higher Education Library Information Network
- The Honorable Order of the Golden Toque
- Institute for International Human Resources
- Institute of International Education
- Institute of Management Accountants
- Interfaith Counseling Center
- Interfaith Health Care Ministries
- International Association of Assembly Managers
- International Association of Business Communicators
- International Association of Culinary Professionals
- International Association of Hotel School Directors
- International Career Counselors
- International Council on Hotel, Restaurant and Institutional Education
- International Food Service Editorial Council
- International Food Service Executives Association
- International Hotel & Restaurant Association
- International Special Events Society
- James Beard Foundation
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.

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

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

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

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

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

A variety of two-year associate degree programs and four-year bachelor’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 the degrees of Master of Arts, Master of Business Administration, and Doctor of Education are also offered at Johnson & Wales. For details on these programs, please request the Graduate and Doctoral catalogs.

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

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

Today’s employers want employees who will succeed in tomorrow’s economy not only because they possess important specialized job skills, but also through their ability to think critically, communicate clearly, manage ethically and contribute to the community. To meet these needs, J&W offers a wide selection of liberal arts courses such as logic, psychology, communication skills, environmental science and ethics. Students may participate 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.

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). Please see Page 85 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 more time to focus on each course. 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 workshops and individualized and small group 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, Externship 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) at the Radisson Airport Hotel, Johansson’s Bakery or the Johnson & Wales Inn.

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.

Culinary Arts Internship

During their sophomore year as Culinary Arts majors, students will be registered for assignments (for one term full 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.

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.

Hotel Management Internship

Hotel Management students will enjoy unique opportunities for hands-on learning. This required internship (for one term full time or two terms part time) 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.
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, Germany, Italy, the Czech Republic, Hungary, Poland, Singapore, Malaysia, Russia, and Australia, to name a few destinations. The program combines classroom, case study and partner visits, creating an intense-yet-intimate learning experience.

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

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.

Selective Career Cooperative Education (Co-op)

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

To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75 during the entire pre-program application process and a clean record of behavior as defined by the Student Code of Conduct, have completed all prerequisite coursework, have appropriate elective or practicum credit available in their degree progress, 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 most majors 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 Internships/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 percent 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 90 years’ time and continue to adapt as Johnson & Wales responds to the changing needs of business and industry. Johnson & Wales University was founded as a business school in 1914 in Providence, R.I. by Gertrude I. Johnson and Mary T. Wales. From its origins as a school devoted to business education, Johnson & Wales has grown to a junior college, to a senior college, and ultimately to university status.

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

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

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

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

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

In 1985, graduate degree programs were introduced at the University. The Alan Shawn Feinstein Graduate School now offers a Certificate in Advanced Graduate Study program and M.B.A. programs in Global Business Leadership and Hospitality & Tourism Global Business Leadership. The School of Education has several master’s degree programs and a doctoral program.

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

Also in 1992, Johnson & Wales opened another campus in North Miami, Fla., which now offers two- and four-year food service, business and hospitality programs.

That year also marked the University’s formal establishment of the College of Business, The Hospitality College, the College of Culinary Arts and the School of Technology. A new emphasis on general studies was introduced in 1992 as well, with the development of the School of Arts & Sciences.

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

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

In 1995, Johnson & Wales created an International Hotel & Tourism Management program which offers unprecedented opportunities in international hotel management education. Students from around the world may choose from a variety of options both at J&W and abroad.
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, Colo. campus, which offers two- and four-year degrees in baking & pastry arts, culinary arts, hospitality, business, criminal justice and teacher education programs, as well as the “Garnish Your Degree” accelerated associate degree program originally offered in Vail.

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

Each year 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

J&W 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 East Providence. 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 Mathewson Street houses the School of Technology and features classrooms; computer, engineering and science laboratories; faculty offices; the dean’s office; and retail marketing lab.

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, which is operated by J&W.

The Citizens Bank Center for Student Involvement, at 232 Weybosset Street in downcity Providence, houses Student Activities (including the Campus Herald and Johnsonian yearbook offices), Greek Life, Parents’ Office, Campus Ministry and the Women’s Center.

Cookson Place, located at One Weybosset Hill, houses the central administration office of the University on the sixth floor. It is also the new home of the University Bookstore, located on the first 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 Language Laboratory, and Arts & Sciences classrooms. It also houses two dining facilities; the Inactive Records Department; the Dean’s Office; faculty offices; the Office of Standardized Testing; the Student Services Office for business, hospitality and technology students; and the department of Student Academic Services.

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 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 Writing & Editorial Services, 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, and the Pepsi Forum auditorium, the Budget department 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), Public Relations and the Renaissance Group.

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. The Alan Shawn Feinstein Community Service Center, on the fifth floor, oversees the Feinstein Enriching America and University Service Learning programs.

The Yena Center, located at 111 Dorrance Street in Downcity Providence, houses the Office of the President and Providence Administration, main library and library administrative offices, all Admissions offices (except Culinary), the Career Development & Alumni Relations Office for the Providence Campus and the Advancement Relations Office.
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 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, as well as a residence hall with laundry facilities.

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 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, receiving and storeroom, an oenology and beverage service laboratory, and culinary purchasing offices.

The Harborside Academic Center (HAC), at 265 Harborside Boulevard, contains the dean’s and administrative offices for the College of Culinary Arts, and 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, the chocolate and sugar lab, the baking technology lab 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 and product development lab, and the Cintas Dining Room used by Culinary Arts bachelor’s degree students. HAC also contains the Commons dining area, a nutrition lab, microbiology lab, a multimedia center and the Tyson 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 and 305 Shipyard Street, 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, Student Conduct Office, the Office of Culinary Special Services 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 Paramount Building, located at 321 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. – Fri. 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)
Monday – Thursday 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 School of Education, 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 warehouse, the administrative offices of Facilities Management and the Maintenance department, two classrooms and offices.

The Alumni House, at 1146 Narragansett Boulevard in Cranston, is utilized for distinguished visiting professor lodging.

University Library Network

The Main Library, located on the first two floors of The Yena Center at 111 Dorrance Street, is the central site of the Johnson & Wales University Library Network. This network includes the libraries of all four J&W campuses. The main facility in Providence holds a collection of resource materials to serve the research needs of the University community and students.

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 and DVDs 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 10 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 communities of member institutions.

The Harborside Library in the Paramount Building serves the College of Culinary Arts, the Graduate School and the Doctoral Program.

Hours of operation for the Harborside Library are: Monday through Thursday, 7 a.m. to midnight; Friday and Saturday, 9 a.m. to 5 p.m.; and Sunday, noon to midnight.

Culinary Archives & Museum
Internationally renowned, with nearly half a million items in its collection, the Culinary Archives & Museum is one of the premier institutions dedicated to the preservation of the history of the culinary and hospitality industries, where visitors can explore 5,000 years of culinary history under one roof. The museum was established in 1979 with the gift of more than 7,000 cookbooks from Paul Fritzsche. Its holdings were greatly enlarged in 1989 when Chef Louis Szathmáry of Chicago donated several hundred thousand culinary-related items, the results of a lifetime of passionate collecting.

The diner exhibition features the Ever Ready, a 1926 Worcester Lunch Car, which includes neon signs, menus, rare photographs and other great diner artifacts. Rotating exhibits of student showpieces are held in conjunction with the College of Culinary Arts, including wedding cakes, artisan breads and chocolates.

Some of the exhibitions featured in 2006-2007 include:
- Diners: Still Cookin’ in the 21st Century
- Serving the World with Worcester Dining Cars
- Country Fair to Culinary Olympics
- Kitchen Stoves and Ranges: From the Open Hearth to the Microwave
- Pantheon of Chefs
- The Szathmáry Presidential Collection

The museum is located at 315 Harborside Boulevard in the Paramount Building. The hours of operation are Tuesday through Thursday, 10 a.m. to 5 p.m. There is no admission charge for Johnson & Wales students and their families with a valid I.D. card.

Computer Laboratories
Johnson & Wales University’s three completely networked and Internet enabled computer centers feature MS Windows-based computers. The Academic Computer Center also features Macintosh computers. In addition, translation software is available to convert Macintosh-based files for printing in all 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 User Name and some form of removable media (3.5-inch floppy disk or Flash drive) are required. Hours of operation vary seasonally, but an updated listing is always available on the J&W Web site: www.jwu.edu/prov/acs.

The Academic Center Computer Labs are on the second through fifth floors of the Academic Center. This center houses 334 computers. Specialty labs include electronics labs, project labs and a digital imaging lab. Other labs feature computer programming, electronic engineering software and multi-media graphics design and desktop publishing software. The information number for these labs is 598-1504.

The Harborside Computer Labs are in the Harborside Computer Center. These labs contain 128 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 180 computers, all Internet-ready. Besides general purpose labs available to all students, specialized labs are available for the hotel property management system, Opera, an airline reservation system and the Great Plains accounting system. Labs structured for the business administration courses are also available. There is also an open-use lab in the basement housing 20 computers available to students when day classes are in session. 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, Mass. and open to the public, provides culinary, hotel and restaurant interns 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 Downtoncy Providence, and also at our new location in Cardi’s Furniture in South Attleboro, Mass. 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 Café, conveniently located on the corner of Page and Weybosset streets, features a cappuccino bar and a variety of sandwiches, juices and energy drinks.

Café Commons, at the Harborside Campus, provides culinary students with valuable experience in food service production.

The Hospitality Center at the Harborside Campus is a quantity-food facility, serving a wide variety of fresh food daily.

Edmund Place, located at Edmund Hall on 350 Taunton Avenue in East Providence, offers continental breakfast, 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, students in the College of Culinary Arts 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.

Graduate Degree Programs

Johnson & Wales University offers graduate degrees from the Alan Shawn Feinstein Graduate School and the School of Education. Approximately 700 students from 61 countries enroll in J&W graduate programs.

The schedule includes courses offered during the day and evenings. Qualified students can complete their studies in one year.

Programs of Study

Alan Shawn Feinstein Graduate School
Master of Business Administration in Global Business Leadership with concentrations in:
- Accounting
- Financial Management
- International Trade
- Marketing
- Organizational Leadership

Master of Business Administration in Hospitality Global Business Leadership with concentrations in:
- Event Leadership
- Finance
- Marketing

Certificate of Advanced Graduate Study:
- Finance
- Human Resources Management
- Hospitality

Certificate
- Corporate Security

School of Education
Master of Arts in Teaching with concentrations in:
- Business Education and Secondary Special Education
- Food Service Education and Secondary Special Education
- Elementary Education and Elementary Special Education
- Elementary Education and Elementary/Secondary Special Education

Master of Education
- Early Childhood Administration and Leadership
- Teaching and Learning

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

For a catalog and more information, please contact:
Graduate Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903
1 (800) DIAL-JWU ext. 1015 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.

The North Miami Campus offers two- and four-year culinary arts, hospitality and business programs. This campus is conveniently close to the tourism-rich areas of Fort Lauderdale and Miami, offering a superb setting for a J&W education. For more information about Johnson & Wales’ North Miami Campus, write 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, Colo. 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).

J&W’s newest campus in Charlotte, N.C. offers associate and bachelor’s degree programs in business, hospitality and culinary arts. Though Charlotte is the second largest business center in the United States, it maintains a distinctive small town feel. It offers easy access to beaches, mountains, an international airport, and is a hub of athletic and cultural activity. For more information about Johnson & Wales’ Charlotte Campus, write or call the Admissions Office, Johnson & Wales University, 801 West Trade Street, 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, N.C.; Denver, Colo.; and North Miami, Fla., 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 55. 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, R.I. 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 for the current term or continue enrollment. When possible, the University would prefer to receive the applicant’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 Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic Services or at www.jwu.edu/sas/assessment, for more information on required fees, policies and procedures.

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 Standardized Testing and 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, policies and procedures for Challenge, CLEP and Portfolio Development, refer to the University’s Standardized Testing and Prior Learning Assessment Brochure. This brochure may be obtained from Student Academic Services at www.jwu.edu/sas/assessment.

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.
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 Standardized Testing and 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 through their Johnson & Wales e-mail account of the time and location of their test or seminar. The Standardized Testing and Prior Learning Assessment Brochure listing course options may be obtained from Student Academic Services or at www.jwu.edu/sas/assessment. 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 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.

English Language Proficiency

Applicants whose native language is not English must submit proof of English proficiency through academic transcripts or testing. English language proficiency is required for admission to all programs of study at Johnson & Wales University, regardless of country of citizenship or residency.

In addition to accepting standardized results for the Test of English as a Foreign Language (TOEFL), the University administers the Institutional TOEFL prior to the start of classes each term. Students must request, through their admissions officer, to be signed up for this test on one of the scheduled dates.

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

- TOEFL score of 550 on the written examination, 210 on the computerized examination or 80 on the Internet-based examination
- ELS language center, successful completion of Level 112
- IELTS, Band 6.5
- City & Guilds Pitman ESOL Examinations (higher intermediate and advanced level)
- Other English language results will also be considered, and experience studying in the English language, as documented through school transcripts, will also be taken into consideration.

Students may be exempted from individual ESL classes based on test results and on their individual TOEFL section scores. Johnson & Wales University also reserves the right to require ESL classes to increase proficiency in a particular area, regardless of total TOEFL scores or other examinations, based on a review of a student’s complete application, transcripts and English proficiency testing profile.

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 admission.ce@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, gender identity or expression, 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.)
The following tuition and fees schedule is effective for the 2006–2007 academic year. Tuition is subject to change annually.

**Tuition 2006–2007 Academic Year**
- General studies courses: $134/quarter credit hour
- Internship/Co-op: $276/quarter credit hour
- Laboratory courses: $276/quarter credit hour

Disciplines CUL (Culinary Arts) and BPA (Baking & Pastry Arts) mostly 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.

**Payment Options**
Several options exist which allow students a choice of payment methods. For complete details on the payment options available, please contact the Student Financial Services Office at 1-800-343-2565, ext. 1468 or refer to the J&W Web site.

**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 45 days after the date that the University was first notified of the withdrawal.

**University Withdrawal Credit Policy**
If a student withdraws from Johnson & Wales University prior to the first day of the term, the University will credit 100 percent of the term charges.

If a student terminates during
- the first or second week of the term, the University will credit 90 percent of the term charges, excluding the General Fee and Orientation Fee (if applicable).
- the third or fourth week of the term, the University will credit 50 percent of the term charges, excluding the General Fee and Orientation Fee (if applicable).
- the fifth or sixth week of the term, the University will credit 25 percent of the term charges, excluding the General Fee and Orientation Fee (if applicable).

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

**Individual Course Withdrawal Policy**
Student who withdraw or who are withdrawn from a registered course(s) after the add/drop period but remain registered for at least one other course will not be issued a tuition credit for the dropped course(s). Full charges continue to be applied; refer to the add/drop policy in the Student Handbook. This policy applies to undergraduate, continuing education and graduate students.

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

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

Students who cannot answer yes to one of the above questions are considered dependent and must complete their Free Application for Federal Student Aid as a dependent student. Please feel free to contact the Student Financial Services Office with any questions.
Financial Obligations
Continued enrollment as a student in good financial standing and certain other student benefits (diplomas, transcripts, etc.) are conditional upon fulfilling all financial obligations to the University, including loans in which the University appears as a holder or guarantor.

STUDENT FINANCIAL SERVICES (SFS)
Financial Planning
The University realizes that financing an education may be a very complex process for many students. In order to assist students in these matters, Johnson & Wales has established a staff of financial planning counselors. These counselors are available to work with students and their families on an individual basis to help them best utilize their own funds and other available resources to meet educational expenses.

Financial Aid
To assist students in meeting their educational expenses, Johnson & Wales University offers federal financial assistance — grants and low-interest loans. In many cases, qualified students receive a financial aid package which includes both types of financial aid.

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

1. Free Application for Federal Student Aid (FAFSA)
The Free Application for Federal Student Aid is available online at www.fafsa.ed.gov. This form must be completed as soon as possible after January 1. The information for financial assistance is then processed by the Federal Processor and sent to the Student Financial Services Office at the University. The FAFSA code is 003404.

2. Other Documentation
The Financial Aid Office may request additional paperwork to support the student’s request for financial assistance. The student and his/her parents may be required to submit signed and dated copies of their Federal Income Tax Returns (1040). The student’s financial aid package cannot be finalized until all requested documentation has been received by the Student Financial Services Office.

Student Eligibility Requirements
Financial aid will be distributed to students based on their financial need. All students seeking financial assistance must file a FAFSA with the Federal Processor. The FAFSA form is used to determine your financial need.

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.

In order to be eligible for financial aid, 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 Progress as defined on Page 92 and 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. Financial aid is awarded on an annual basis and disbursed in three equal installments (fall/winter/spring terms).
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 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 Student Financial Services.

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 halftime 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 either to make quarterly interest payments or to “capitalize” interest. “Capitalizing” interest means the lender will add interest accrued to the principal balance. This will eliminate the need for interest payments while in school.

Independent students are also eligible to borrow Federal Unsubsidized Stafford Loans. Students may borrow up to a maximum of $4,000 per academic year for the first and second years, and $5,000 per year for the third and fourth years.* These amounts are in addition to the Federal 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. The parent applying for the loan must fill out a PLUS Master Promissory Note as well as a Loan Amount Request Form. Repayment of this loan must begin within 30 days of the time the loan is fully disbursed. The borrowing limit is the total cost of attendance, minus any financial aid being received.* Applications for these loans are available from Student Financial Services.

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, R.I. or call (401) 736-1170.
Class Schedules
Evening classes are offered Monday through Thursday for business, hospitality and technology students, from 6 p.m. to 9:30 p.m. Saturday classes for students in these programs are generally held from 8:15 a.m. to noon or 1 p.m. to 4:45 p.m. The academic year for culinary arts continuing education classes runs from September through June. Classes are generally scheduled on Saturdays from 8:15 a.m. to noon, and 1 p.m. to 4:45 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. 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.

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/P</td>
<td>Withdrawal/Pass</td>
<td>0.00</td>
</tr>
<tr>
<td>H</td>
<td>Honors Course</td>
<td>(reported w/grade on transcript)</td>
</tr>
<tr>
<td>I</td>
<td>Incomplete</td>
<td></td>
</tr>
<tr>
<td>NC</td>
<td>No Credit</td>
<td></td>
</tr>
<tr>
<td>GP</td>
<td>Grade Pending</td>
<td></td>
</tr>
<tr>
<td>AU</td>
<td>Audit</td>
<td></td>
</tr>
<tr>
<td>P</td>
<td>Proficiency</td>
<td></td>
</tr>
<tr>
<td>S/U</td>
<td>Satisfactory/Unsatisfactory</td>
<td></td>
</tr>
<tr>
<td>PL</td>
<td>Prior Learning Assessment</td>
<td></td>
</tr>
<tr>
<td>CX</td>
<td>Challenge Exam</td>
<td></td>
</tr>
<tr>
<td>NG</td>
<td>No Grade</td>
<td></td>
</tr>
</tbody>
</table>

Grade reports are viewable on the J&W Student Services Web site, [http://uconnect.jwu.edu](http://uconnect.jwu.edu).

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

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

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

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

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

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

No Credit (NC)
This non-punitive designation is issued to a student who has been authorized to withdraw from class or the University due to extenuating circumstances documented with a Student Academic Services counselor or a withdrawal from the University prior to mid-term.

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

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

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

Satisfactory/Unsatisfactory (S/U)
Used for designated courses throughout the University.

Prior Learning (PL)
Students may earn credits for the knowledge or skills they have mastered outside the classroom through volunteer work, employment, travel programs, organizations or other comparable sources.

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

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

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

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

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

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

Unofficial transcripts may be obtained via the J&W Student Services Web site.
Academic Standards
The University expects all students, part time or full time, to meet minimum standards of academic achievement. Students are in good academic standing if they maintain a 2.0 or better cumulative grade point average, which is a graduation requirement. All freshman students begin in good academic standing.

Withdrawals (Page 89), grades of “incomplete” (Page 90), failures (Page 89), repeated courses (Page 92), and transfer courses (Page 93) may affect a student’s academic standing and progress. Remedial courses are not included in a student’s program of study and therefore will not be reflected in the student’s GPA. Johnson & Wales does not offer courses on a pass/fail basis.

Academic Probation
The student will be placed on academic probation if his or her GPA is less than 2.0, but higher than suspension standards. All students placed on probation will be advised by their academic counselor and will be offered appropriate resources. Students may matriculate on probationary status for no more than three consecutive terms.

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

Students on probation who achieve a 2.0 or better GPA will return to good academic standing. Students on academic probation will need to meet with academic counselors before registering for courses. Web registration is not available to students on academic probation until they meet with an academic counselor.

Suspension
Students will be placed on suspension if the student’s GPA is below a 1.00 after the first term; if the student’s GPA is below a 1.25 after the second term; if the student’s GPA is below a 1.50 after the third term. The suspended student is not allowed to matriculate at the University and is expected to work on academic deficiencies. The student must petition the Committee on Academic Standing in order to reinstate and matriculate at the University. The student must provide documentation of academic improvement.

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

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

Reinstatement as a Regular Student
If a student demonstrates that he or she is academically prepared to continue in the program after retaking courses or practicing skills as a non-regular student for a period not greater than one term, the student may be reinstated as a regular student including eligibility for federal, state and institutional 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.

Academic Achievement Standards

<table>
<thead>
<tr>
<th>Status</th>
<th>End of Term Outcome</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st term of enrollment (</td>
<td>below 2.00=1st term on probation</td>
</tr>
<tr>
<td>attempting 0-13.5 credits)</td>
<td>2.0 or higher=good standing</td>
</tr>
<tr>
<td>1st term on probation</td>
<td>below 1.00=dismissal</td>
</tr>
<tr>
<td></td>
<td>1.00-1.24=suspension</td>
</tr>
<tr>
<td></td>
<td>1.25-1.99=2nd term on probation</td>
</tr>
<tr>
<td></td>
<td>2.0 or higher=return to good standing</td>
</tr>
<tr>
<td>2nd consecutive term on probation</td>
<td>below 1.25=dismissal</td>
</tr>
<tr>
<td></td>
<td>1.25-1.49=suspension</td>
</tr>
<tr>
<td></td>
<td>1.50-1.99=3rd term on probation</td>
</tr>
<tr>
<td></td>
<td>2.0 or higher=return to good standing</td>
</tr>
<tr>
<td>3rd consecutive term on probation</td>
<td>below 1.50=dismissal</td>
</tr>
<tr>
<td></td>
<td>1.50-1.99=suspension</td>
</tr>
<tr>
<td></td>
<td>2.0 or higher=return to good standing</td>
</tr>
</tbody>
</table>

Suspended students, after one term of non-matriculation, may appeal in writing, to the Committee on Academic Standing.

Dismissed students, after one term of non-matriculation, may appeal in writing to the Academic Appeals Committee. All committee decisions are final.

Students who are approved to reinstate to the University will be placed on “Academic Warning.” These students risk permanent dismissal from the University if they are unable to meet the academic guidelines.

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 warning for at least one term.

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

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

**Academic Appeal Procedure**
Any appeals of the decision of the Committee on Academic Standing must be submitted to the Director of Academic Counseling. Appeals must be submitted in writing within six weeks of notification. The Academic Appeals Committee, made up of the deans of the respective colleges or schools will consider the appeal. The Appeal Committee meets once per term. 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.

Students in a continuing education program must complete the A.S. degree in four and a half years (14 terms) and have nine years (28 terms, including the A.S.) to complete a B.S. degree. Failure to complete the program during the allotted time period will result in the loss of financial aid and may result in dismissal from the program.

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

Johnson & Wales requires that all courses be successfully completed in order to graduate. Undergraduate students must successfully complete a percentage of the courses attempted for their degree program in order to remain enrolled as a regular student. Where appropriate, adjustments will be made if a student is matriculating at less than full-time status (earning less than 12 credits). The evaluations occur at the end of each term.

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. Appeals must be submitted to the Director of Academic Counseling, in written form, within seven days of notification.

**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 submit an online diploma application two terms prior to their graduation term in order to receive a diploma. Students must file one application for each expected degree (i.e. associate, bachelor’s, masters). The application ensures that students are reviewed for graduation at the correct time, that correct information is presented on the diploma and that it is mailed to the correct address.

Graduation requires a minimum grade point average of 2.0 and successful completion of a prescribed sequence of study. Graduation from a bachelor’s degree program requires a performance transcript writing skills assessment of “mastered” or “validated” by program completion. The Committee on Academic Standing reviews all students each term for cumulative as well as term grade point averages.

Additionally, students enrolled in the College of Culinary Arts and the Hospitality College, who are required to take Food Safety and Sanitation Management (FSM1060), must pass a
national sanitation exam that is recognized by the Conference for Food Protection 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 88 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.

Concentrations
The College of Business offers 13.5 quarter credit hour concentrations such as Criminalistics, Financial Services Management, Human Resources Management, Law Enforcement, Legal Issues and Operations Management to CE students.

The College of Culinary Arts offers a 13.5 quarter credit hour concentration in Beverage Management.

The Hospitality College offers 13.5 quarter credit hour concentrations in Casino & Gaming Operations, Food & Beverage Management, Resort Management and Tourism to CE students.

The John Hazen White School of Arts & Sciences offers 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. These concentrations allow students to pursue in depth areas of general studies in which they have special interest or aptitude.

The School of Technology offers concentrations in Computerized Drafting, Database Management and Desktop Publishing to CE students.

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

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

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

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

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

Academic Functions
Orientation for all new culinary 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 & Alumni Relations Office offers a variety of work programs and career services to assist students in obtaining successful Best Fit Employment throughout their academic and professional careers.

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
  - Tape recorders allowed in class
  - Taped texts
  - Support groups
  - Scribes
  - Kurzweil 3000

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 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 50.

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.
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.

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 Downcity Campus at Xavier Hall and one for the Harborside Campus at the Harborside Delaney Complex of the Recreation Center.

J&W’s nurses provide limited 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 Downcity 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. The International Center has two departments: International Student Services and Study Abroad Programs.

International Student Services
The main focus of the International Student Services Office is to help international students adhere to USCIS 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 students from the moment they land at the airport until the day they 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 cultural adjustment issues are offered regularly at both the Kinsley and Paramount offices.

Study Abroad Programs
The Study Abroad Office works with all academic colleges at all campuses to offer a portfolio of study abroad programs to Johnson & Wales students. Program information and applications are available at www.jwu.edu/international/study.htm. Providence students can pick up program information at the annual fall Study Abroad Fair or at the International Center. Students attending other campuses can find program information at Student Academic Services. However, any interested student is encouraged to contact the Study Abroad Office for personal study abroad counseling.

Multicultural Center
The Multicultural Center was 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 focus is to empower all members of the University’s diverse student body to live and work in an interdependent world. Program activities include serving as a resource for the entire campus community by sponsoring educational programs, cultural events and social activities that highlight the rich variety of cultures which make up our community. 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, Downcity Campus, at 60 Broad Street (corner of Broad and Claverick). For more information, call 598-4776 or e-mail mcc@jwu.edu.
Parking
In order to park your vehicle on University property, you must have a parking permit. Parking permits are available through the check-in/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 fill out a parking permit application. It is the responsibility of the person applying for the permit to maintain:

- 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. Continuing Education 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 on the second floor of the Paramount Building on the Harborside Campus 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:

- Project ID
- CPR and First Aid
- Auxiliary Student Officer program
- Engraving services
- Crime prevention classes
- Safety and security presentations

The Safety & Security Office is open 24 hours a day, 365 days a year. Students who need help or have questions should call ext. 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 reported crimes that occurred on campus, in or on a non-campus building or property, or on public property within or immediately adjacent to and accessible from campus. A copy of the report may be obtained from the Admissions Office or Campus Safety & Security Office. You may also visit www.jwu.edu/pdf/safety_ri.pdf for a copy of the most recent report.
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, dodgeball 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 Multi-Sports Rink

Located at the Harborside Campus, the rink serves as host for many intramural, recreational and campus programs. The surface provides students with space for a wide variety of programs including wiffleball, floor hockey and indoor soccer.
Legal control of the University is vested in the Board of Trustees.

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* This is only a partial listing
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application for admission

Johnson & Wales University
Continuing Education
8 Abbott Park Place
Providence, RI 02903
1-800-342-5598 or (401) 598-2300
FAX: 401-598-2948

NO APPLICATION FEE REQUIRED
To help offset the expense associated with college applications, the University’s policy allows students to apply to Johnson & Wales at no cost.

APPLICATION INFORMATION AND INSTRUCTIONS
Applications may be accepted from high school graduates, seniors anticipating graduation and students transferring from other colleges with satisfactory grades. An application for admission is complete when the University receives 1) the completed application form and 2) all applicable high school and college transcripts.

Note: Failure to provide complete information may delay processing of your application.

Prior to enrollment, each Culinary Arts, Baking & Pastry Arts and Food & Beverage Management applicant must have a physical examination by his or her own physician. The University provides the medical form.

PERSONAL INFORMATION (Please Print or Type)
Social Security Number

Date of Birth

Month
Day
Year

Sex
Male
Female

Last Name

First Name

Initial

Permanent Mailing Address

City

State

Zip (include “plus four” digits)

Phone (include area code)

Day

Evening

E-mail Address

Are you eligible for Veterans Benefits? ☐ Yes ☐ No

Are you a citizen of the United States? ☐ Yes ☐ No

Are you a resident alien? ☐ Yes ☐ No

Resident Alien Number

Do you plan to be a candidate for financial assistance? ☐ Yes ☐ No

Have you previously attended J&W? ☐ Yes ☐ No

Entrance Date: I am applying for admission for the term beginning: ☐ Sept. ☐ Dec. ☐ March ☐ Summer* Year

*Summer term not available for Culinary Arts applicants.

CHOICE OF MAJOR & DEGREE
Select the major code(s) listed below for your choice of program(s) and record the code(s) in the appropriate box(es) below. Bachelor’s degree applicants must also indicate the associate degree program choice for their first two years of study, unless selecting Undeclared Major or Management (accelerated degree).

Associate Degree Programs

Accounting
N_ACCA

Baking & Pastry Arts
N_BAPA

Business Administration
N_BUSA

Computer Programming
N_CMPA

Computerized Drafting
N_CMDD

Criminal Justice
N_CJST

Culinary Arts
N_CULC

Financial Services Management
N_FINM

Food & Beverage Management
N_FBMA

Hotel Management
N_HLMN

Management
N_MGTB

Marketing
N_MKTB

Paralegal Studies
N_PGLA

Restaurant Management
N_RSTC

Travel-Tourism Management
N_TRAV

Undeclared Major
N_UNDT

Web Site Development
N_WEBA

Certificate Programs

Computer-Aided Drafting
N_CADC

Legal Nurse
N_LGNR

Paralegal Studies
N_PGLC

Diploma Programs

Baking & Pastry Arts
N_BAPD

Culinary Arts
N_CULC

Electronics Engineering
N_ELEB

Financial Services Management
N_FINM

Food Marketing
N_FMKD

Food Service Management
N_FSMB

Hospitality Management
N_HSMB

Hotel Management
N_HTMK

Information Science
N_INFO

Management
N_MGMB

Management (accelerated degree)
N_MGMB

Marketing
N_MKTB

Paralegal Studies
N_PGLB

Web Mgmt. & Internet Commerce
N_WEBB

Associate Degree

Bachelor’s Degree

Certificate Program

Diploma Program

EDUCATIONAL INTEREST

I am applying for: ☐ Evening Division ☐ Culinary Arts Weekend Division

☐ Other

HOW DID YOU LEARN ABOUT JOHNSON & WALES UNIVERSITY? (Please check one)

☐ University Letter ☐ University Representative ☐ Convention ☐ Employer ☐ Teacher

☐ J&W Student or Graduate ☐ Newspaper ☐ Radio ☐ Web ☐ Other

(continued on other side)
EDUCATIONAL AND RECORD BACKGROUND

Name of High School/GED Center

Address
City
State
Zip

Name at time of graduation

TRANSFER CREDIT INFORMATION List most recent schools or colleges attended since high school.

Name of Institution

Address
City
State
Zip

Program
Degree received

Name of Institution

Address
City
State
Zip

Program
Degree received

Name of Institution

Address
City
State
Zip

Program
Degree received

Have you ever been convicted of a felony or had a felony-type charge sustained against you in a juvenile proceeding?  ☐ Yes  ☐ No

EMPLOYER

Company Name

Address
City
State
Zip

Phone Number (    )

Position

DEGREE & DIPLOMA PROGRAM APPLICANTS MUST DO THE FOLLOWING:
1. Request that an official copy of your high school transcript and/or college transcript be mailed to the Continuing Education Admissions Office, or
2. Present an official copy of Verification of High School Equivalency Diploma.

Note: Document must be received prior to completion of first term. For your convenience, we have enclosed transcript request forms.

CONDITIONS OF ENROLLMENT:
1. All invoices are payable prior to the beginning of classes. VISA, MasterCard and American Express credit cards are honored.
2. Johnson & Wales University has a tuition refund policy. Please refer to the most recent Johnson & Wales Continuing Education Catalog.
3. Credit for any completed course is not given until all financial obligations have been cleared.
4. Johnson & Wales University reserves the right to modify its curriculum, tuition rates, program, rules and regulations.
5. The University reserves the right to schedule subjects within the curriculum in the order deemed necessary.
6. The University reserves the right to cancel any course or program announced due to insufficient enrollment.

By submitting this application, I certify to Johnson & Wales University that all information in this application and in my supporting documentation is true, correct, and complete (including the listing of all other colleges or postsecondary institutions attended by me). I hereby authorize the University to obtain my official high school or secondary school transcript and all college or postsecondary transcripts from the schools and institutions that I have attended. I give permission to the University to contact and share information with issuing institutions or other appropriate third parties for the purpose of verifying any documentation or information I have provided. I understand and agree that the University may revoke my acceptance or enrollment if any information or documentation provided by me is false or incomplete or if the University learns of any past or present misconduct by me that would affect my ability to represent and uphold the high standards of the University. If I enroll at Johnson & Wales University, I agree that I will satisfy all financial obligations incurred by me and comply with and uphold the policies, rules and regulations of the University. I authorize the University to publish for public relations purposes my photograph or photographs in which I appear.

Applicant’s Signature
Date

Parent/Guardian’s Signature (If applicant is under 18)
Date

"Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, gender identity or expression, 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 nondiscrimination policies: Compliance Officer, Johnson & Wales University, One condomium Place, South Plant Providence, RI 02903, 1.402.596.1423. 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 703, Boston, MA 02109-4177. Residents of Georgia may utilize the refund policy required by Georgia law, a copy of the policy to set forth in the charlotte Campus catalog. In compliance with the Jeanne Clery Disclosure of Campus Security Policy and Campus Crime Statistics Act, Johnson & Wales University publishes an Annual Security Report, which discloses information about campus security policies and procedures, and statistics concerning reported crimes that occurred on campus, on University-controlled property, and on public property immediately adjacent to campus. A copy of the report may be obtained from the Admissions Office. In compliance with the student Right-to-Know Act, completion or graduation rate data for specific cohorts of first-time, full-time undergraduate students is available upon request. Contact the Student Academic Services Office to obtain this information."
request for high school transcript release form

Please forward an official copy of my high school transcript or G.E.D. transcript to:

Johnson & Wales University
Continuing Education Admissions
8 Abbott Park Place
Providence, RI 02903

Please print

Name (while in high school)

Name (different from above)

Current Address

City
State
Zip

Phone ( )

Date of Birth

Social Security Number

High School

City
State
Zip

Program of Study
Year of Graduation

Thank you for your prompt attention to this request.

Signature
Date

Please enclose in a stamped envelope and send to your high school. Photocopy this document if additional copies are needed.

request for college transcript release form

Please forward an official copy of my college transcript to:

Johnson & Wales University
Continuing Education Admissions
8 Abbott Park Place
Providence, RI 02903

Please print

Name (while in school)

Name (different from above)

Current Address

City
State
Zip

Phone ( )

Date of Birth

Social Security Number

College/University

City
State
Zip

Program of Study
Year of Graduation (if applicable)

Thank you for your prompt attention to this request.

Signature
Date

Please enclose in a stamped envelope and send to any college previously attended. Photocopy this document if additional copies are needed.
# 2006–2007 Academic Calendar

## FALL TERM

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>September 5</td>
<td>Tuesday evening classes begin</td>
</tr>
<tr>
<td>September 6</td>
<td>Wednesday evening classes begin</td>
</tr>
<tr>
<td>September 7</td>
<td>Thursday evening classes begin</td>
</tr>
<tr>
<td>September 8</td>
<td>Monday evening classes begin (Friday makeup)</td>
</tr>
<tr>
<td>September 9</td>
<td>Saturday weekend classes begin</td>
</tr>
<tr>
<td>September 10</td>
<td>Sunday weekend classes begin</td>
</tr>
<tr>
<td>October 7, 9</td>
<td>No classes</td>
</tr>
<tr>
<td>October 13</td>
<td>Friday makeup for Monday evening classes</td>
</tr>
<tr>
<td>November 18</td>
<td>Evening and Saturday weekend classes end</td>
</tr>
<tr>
<td>November 26</td>
<td>Sunday weekend classes end</td>
</tr>
</tbody>
</table>

## WINTER TERM

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>November 28</td>
<td>Tuesday evening classes begin</td>
</tr>
<tr>
<td>November 29</td>
<td>Wednesday evening classes begin</td>
</tr>
<tr>
<td>November 30</td>
<td>Thursday evening classes begin</td>
</tr>
<tr>
<td>December 1</td>
<td>Monday evening classes begin (Friday makeup)</td>
</tr>
<tr>
<td>December 2</td>
<td>Saturday weekend classes begin</td>
</tr>
<tr>
<td>December 3</td>
<td>Sunday weekend classes begin</td>
</tr>
<tr>
<td></td>
<td>No classes will be held during the holiday break which begins December 22 and ends January 6.</td>
</tr>
<tr>
<td>January 19</td>
<td>Friday makeup for Monday evening classes</td>
</tr>
<tr>
<td>February 24</td>
<td>Evening and Saturday weekend classes end</td>
</tr>
<tr>
<td>March 4</td>
<td>Sunday weekend classes end</td>
</tr>
</tbody>
</table>

## SPRING TERM

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>March 6</td>
<td>Tuesday evening classes begin</td>
</tr>
<tr>
<td>March 7</td>
<td>Wednesday evening classes begin</td>
</tr>
<tr>
<td>March 8</td>
<td>Thursday evening classes begin</td>
</tr>
<tr>
<td>March 9</td>
<td>Monday evening classes begin (Friday makeup)</td>
</tr>
<tr>
<td>March 10</td>
<td>Saturday weekend classes begin</td>
</tr>
<tr>
<td>March 11</td>
<td>Sunday weekend classes begin</td>
</tr>
<tr>
<td>April 8</td>
<td>No classes</td>
</tr>
<tr>
<td>May 17</td>
<td>Evening and Saturday weekend classes end</td>
</tr>
<tr>
<td>May 19</td>
<td>Undergraduate Commencement</td>
</tr>
<tr>
<td>May 27</td>
<td>No classes</td>
</tr>
<tr>
<td>June 10</td>
<td>Sunday weekend classes end</td>
</tr>
</tbody>
</table>

## SUMMER TERM

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>June 4</td>
<td>Evening classes begin</td>
</tr>
<tr>
<td>August 9</td>
<td>Evening classes end</td>
</tr>
</tbody>
</table>

*Note: This unofficial calendar is offered for planning purposes only and is subject to change. Please refer to www.jwu.edu/sas/calendar for current information.*

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Continuing Education Admissions

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