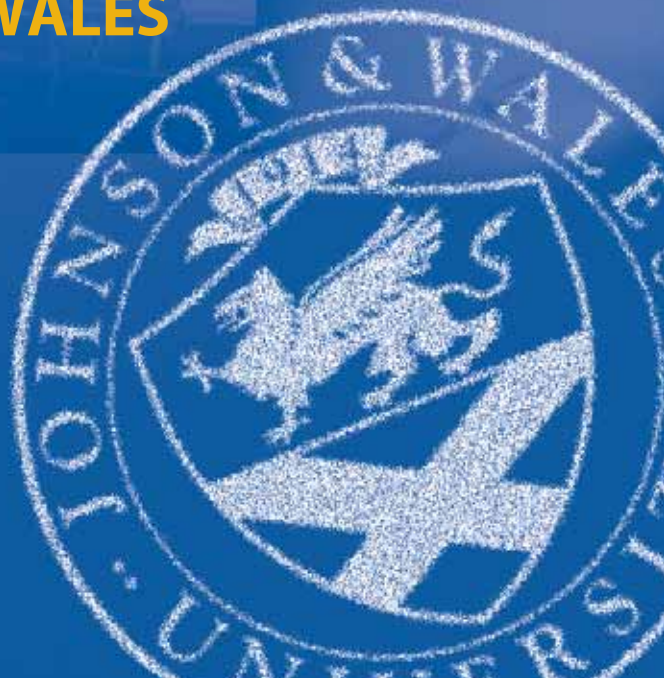


Providence
RHODE ISLAND

**JOHNSON & WALES
UNIVERSITY**

Catalog
2007–2008



Johnson & Wales University

Providence Campus

2007–2008 Undergraduate Day School Catalog

8 Abbott Park Place
Providence, Rhode Island 02903

Phone: 1-800-DIAL JWU or (401) 598-1000

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or (401) 598-4787 (Culinary Arts)
www.jwu.edu

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This Catalog is an official publication of Johnson & Wales University. As such, it is subject to revision at any time. The University reserves the right to add, withdraw or revise any course, program of study, provision or requirement described within the Catalog as may be deemed necessary.

Occasionally, program requirements will vary by the printing date of the catalog. Requirements stated in the edition printed closest to the September enrollment date will take precedence.

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

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



2007–2008 Academic Calendar

FALL TERM

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

WINTER TERM

Nov. 26	Check-In for incoming students
Nov. 27	Classes begin
Dec. 20	Last day of classes before winter holiday break
Dec. 21–Jan. 5	Holiday break
Jan. 6	Classes resume
Jan. 21	Martin Luther King Jr. Day — no classes
Feb. 21	Last day of academic classes and culinary lab classes

SPRING TERM

March 3	Check-In for incoming students
March 4	Classes begin
May 15	Last day of academic classes and culinary lab classes
May 17	Commencement

SUMMER SESSIONS

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

Friday classes may be scheduled due to a class cancellation or holiday. Please refer to www.jwu.edu/sas/calendar for the current academic calendar and dates for Friday classes and final exams. This unofficial University calendar is offered for planning purposes only, and is subject to change.

Programs of Study

TWO-PLUS-TWO AND FOUR-YEAR PROGRAMS

College of Business

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

Associate in Science Degree

Accounting
Advertising Communications
Business Administration
Entrepreneurship
Financial Services Management
Management
Marketing

Bachelor of Science Degree

Accounting
Entrepreneurship
Financial Services Management
Management
Marketing
Marketing Communications

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

Fashion Merchandising
Undeclared Major (no A.S. degree)

Retail Marketing & Management

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

Associate in Science Degree

Criminal Justice
Equine Business Management³
Equine Studies
Paralegal Studies⁴

Bachelor of Science Degree

Criminal Justice
Equine Business Management³
Equine Business Management/Riding³
Criminal Justice
Paralegal Studies⁴

Bachelor of Science Degree

International Business

Certificate Program

Paralegal Studies^{2, 4}

¹ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year.

² Qualification: Student must hold a bachelor's degree.

³ Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

⁴ For new students starting on or after September, 2007, all Paralegal Studies courses will be offered ONLY through the Continuing Education (evening) Division. (Please see the Continuing Education Catalog).

NOTE: Other programs and options are also offered at Johnson & Wales campuses in Charlotte, N.C.; North Miami, Fla.; and Denver, Colo.

College of Culinary Arts

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

Associate in Science Degree

Baking & Pastry Arts³

Culinary Arts³

Bachelor of Science Degree

Baking & Pastry Arts^{1, 3}

Culinary Arts³

Culinary Nutrition^{1, 3}

Food Marketing³

Food Service Entrepreneurship³

Food Service Management³

The Hospitality College

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

Associate in Science Degree

Food & Beverage Management³

Restaurant Management³

Hotel Management³

Travel-Tourism Management³

Bachelor of Science Degree

Food Service Management³

Hospitality Management³

International Hotel & Tourism Management^{1, 3}

Hospitality Management³

Hotel Management³

International Hotel & Tourism Management^{1, 3}

Global Tourism Management³

Hospitality Management³

International Hotel & Tourism Management^{1, 3}

Undeclared Major leading to bachelor of science degree in:

Food Service Management³

Global Tourism Management³

Hotel Management³

Sports/Entertainment/Event Management³

Bachelor of Science Degree

Sports/Entertainment/Event Management³

¹ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year.

² Qualification: Student must hold a bachelor's degree.

³ Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

NOTE: Other programs and options are also offered at Johnson & Wales campuses in Charlotte, N.C.; N. Miami, Fla.; and Denver, Colo.

School of Technology

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

Associate in Science Degree

Computer Graphics & New Media

Computer Programming

Computerized Drafting

Computing Technology Services
Engineering

Robotics Technology

Web Site Development

Bachelor of Science Degrees

Bachelor of Science Degree

Computer Graphics & New Media
Web Management and Internet Commerce

Software Engineering

Engineering Design & Configuration Management

Technology Services Management

Electronics Engineering

Computer Graphics & New Media
Web Management and Internet Commerce

Business/Information Systems Analysis
Electronics Engineering
Network Engineering
Software Engineering

¹ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year. ² Qualification: Student must hold a bachelor's degree. ³ Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

NOTE: Other programs and options are also offered at Johnson & Wales campuses in Charlotte, N.C.; N. Miami, Fla.; and Denver, Colo.

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

Accreditations & Affiliations

Johnson & Wales University is accredited by the New England Association of Schools and Colleges, Inc. (NEAS&C), through its Commission on Institutions of Higher Education. Inquiries regarding the accreditation status by the New England Association should be directed to the Dean of Academic Administration. Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433, (617) 271-0022, e-mail: cihe@neasc.org.

The Culinary Nutrition program is accredited by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, (312) 899-0040, ext. 5400.

Legal control is vested in the Board of Trustees.

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

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

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

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

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

General University Affiliations

Academie Francaise
Academy of International Business
Academy of Management
American Association for Higher Education
American Association of Collegiate Registrars and Admissions Officers
American Association of Presidents of Independent Colleges and Universities
American Association of University Women
American Bar Association
American Booksellers Association
American Civil Liberties Union
American College Personnel Association
American Corporate Counsel Association
American Council on Education
American Counseling Association
American Culinary Federation
American Dietetic Association
American Educational Finance Association
American Educational Research Association
American Hotel & Lodging Association
American Hotel & Lodging Education Foundation

American Institute of Certified Public Accountants
American Institute of Wine and Food
American Library Association
American Management Association
American Marketing Association
American Payroll Association
American Planning Association
American Society for Training and Development
American Statistical Association
American Wine Society
Associated Press
Association for the Advancement of Computing in Education
Association for Career and Technical Education (ACTE)
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association for Supervision & Curriculum Development
Association of College & Research Libraries
Association of College & University Facility Officers
Association of College & University Telecommunications Administrators
Association of Governing Boards of Universities and Colleges
Better Business Bureau
Boy Scouts of America
Bread Bakers Guild of America
Bristol County Convention and Visitors Bureau
Business Network International
Business Professionals of America
Business Volunteers for the Arts
Campus Compact
Career College Association
Career Counselors Consortium
Center for Academic Integrity
Choristers Guild
Coalition of Library Advocates
The College Board
College & University Personnel Association
Confrerie de la Chaine des Rotisseurs
Consortium of Rhode Island Academic & Research Libraries
Cooperative Education Association
Council for the Advancement and Support of Education (CASE)
Crossroads Rhode Island
Dorcas Place
East Bay Chamber of Commerce
East Bay Tourism Council
Eastern Association of Colleges and Employers Inc.
The Education Partnership
Educause
Employment Management Association
Escoffier Society
European Council of Hotel Restaurant & Institutional Education
European Council of Independent Schools
Fall River Chamber of Commerce
Family, Career and Community Leaders of America

Future Business Leaders of America
 Future Farmers of America
 Greater Attleboro Chamber of Commerce
 Greater Providence Chamber of Commerce
 Higher Education Library Information Network
 The Honorable Order of the Golden Toque
 Institute for International Human Resources
 Institute of International Education
 Institute of Management Accountants
 Interfaith Counseling Center
 Interfaith Health Care Ministries
 International Association of Assembly Managers
 International Association of Business Communicators
 International Association of Culinary Professionals
 International Association of Hotel School Directors
 International Career Counselors
 International Council on Hotel, Restaurant and
 Institutional Education
 International Food Service Editorial Council
 International Food Service Executives Association
 International Hotel & Restaurant Association
 International Special Events Society
 James Beard Foundation
 Junior Achievement
 Kiwanis
 Landmark Restaurants Advisory Board
 Leadership Rhode Island
 Malaysian American Commission on
 Education Exchange
 Marriott Hospitality High School Education Committee
 Modern Language Association
 MultiCultural Foodservice & Hospitality Alliance
 National Advisory Committee on Institutional Quality and
 Integrity for the U.S. Department of Education
 National Alliance for Business
 National Association for Counseling and Development
 National Association for Developmental Education
 National Association of Catering
 National Association of
 College & University Attorneys
 National Association of
 College & University Business Officers
 National Association of
 College Admissions Counselors
 National Association of College Stores
 National Association of Colleges & Employers
 National Association of Educational Buyers
 National Association of Female Executives
 National Association of Foreign Student Advisors
 National Association of
 Independent Colleges and Universities
 National Association of Social Workers
 National Association of
 Student Financial Aid Administrators
 National Association of
 Student Personnel Administrators
 National Business Educators Association
 National Clearinghouse for Leadership Programs
 National Commission for Cooperative Education
 National Conference for Community and Justice
 National DECA Inc.
 National Education Association
 National Jewish Medical and Research Center
 National Restaurant Association
 National Restaurant Association Educational
 Foundation
 National Society for Experiential Education
 National Society of Fundraising Executives
 National Staff Development Council
 New England Association for Cooperative Education
 and Field Experience
 New England Association of
 College Admissions Counselors
 New England Association of
 Collegiate Registrars and Admissions Officers
 New England Board of Higher Education
 New England Business Educators Association
 New England Faculty Development Consortium
 New England Innkeepers' Association
 New England Legal Foundation
 New England Library Association
 New England Library Network
 New England Museum Association (NEMA)
 New England Regional Council of
 Hotel, Restaurant, Institutional Educators
 The Noble Academy of
 Empress St. Theodora, Inc., U.S.A.
 Northeast Association for Institutional Research
 Phi Delta Kappa
 Professional Organization & Development Network
 The Providence Foundation
 Providence Public Library
 Providence Warwick Convention and Visitors Bureau
 Public Relations Society of America
 Publicity Club of New England
 Radcliffe Culinary Friends
 Research Chefs Association
 Rhode Island Association of
 Admissions Officers (RIAAO)
 Rhode Island Association of Institutional Researchers
 Rhode Island Association of
 Student Financial Aid Administrators
 Rhode Island Association of Colleges for
 Teacher Education
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Campus Compact
 Rhode Island Commodores
 Rhode Island Community Food Bank
 Rhode Island Counseling Association
 Rhode Island Department of Education
 Rhode Island Higher Education
 Rhode Island Higher Education Telecommunication
 Association
 Rhode Island Historical Society
 Rhode Island Hospitality and Tourism Association
 Rhode Island Independent
 Higher Education Association
 Rhode Island Library Association
 Rhode Island Payroll Association
 Rhode Island Registrars Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Student Loan Authority
 Rhode Island Technology Council
 Rhode Island Telecommunications Association
 Rhode Island Public Expenditure Council
 Rotary Club of Providence
 Salvation Army
 Save the Bay
 Skills-USA
 Small Business Development Center
 Society for College and University Planning

Society for Human Resource Management (SHRM)
Society Organized Against Racism
Society of Wine Educators
Studiorum Universitas Constantiniana
(The Constantinian University)
Tuition Management Systems
United States Department of Education
United Way of Rhode Island
University Continuing Education Association (UCEA)
Volunteer Center of Rhode Island
WaterFire Providence Board of Directors
Weybosset Street Community Centers
Women Chef Restaurants
Womens Foodservice Forum
World Association for Hospitality & Tourism Training
World Future Society
Young Men's Christian Association

The John Hazen White School of Arts & Sciences Affiliations

American Anthropological Association
American Association for the Advancement of
Science
American Association of Women in Psychology
American Chemical Society
American Council on the Teaching of
Foreign Language
American Ethnological Society
American Mathematical Association
American Mathematical Association
of Two Year Colleges
American Mathematical Society
American Physical Society
American Political Science Association
American Psychological Association
American Psychological Society
American Society for Microbiology
American Society of Biochemistry and
Molecular Biology
American Sociological Association
American Teachers of Mathematics of New England
Associated Writing Programs
Association for Educators in Journalism &
Mass Communication
Association for Practical and Professional Ethics
Association for Teachers in Mathematics in
New England
Association for the Study of Food & Society
Association for Women in Mathematics
Association of Teachers of English to Speakers
of Other Languages
Association of Teachers of Technical Writing
Association of University Women
Bread for the World
Classical Association of New England
Community Food Security Coalition
Conservation International
Cultural Studies Association
Eastern Communication Association
Eastern Psychological Association
Educators for Community Engagement
Estuarine Research Federation
The Genesis Center
International Association for Food Protection
International Hotel School Directors Association
International Leadership Association

International Psychological Society
Mathematical Association of America
National Association of Alcohol & Drug Abuse
Counselors
National Association for Multicultural Education
National Audubon Society
National Council of Teachers of English
National Council of Teachers of Mathematics
National Science Teachers Association
National Writers' Guild
The Nature Conservancy
New England Association of Teachers of English
New England Education Assessment Network
New England Educators Association
New England Mathematical Association of
Two Year Colleges
New England Psychological Association
New England Psychology Association
New England Resource Center for Higher Education
New England Sociological Association
New England Teachers of English
Northeast Algal Society
Northeast Association for Clinical Microbiology
and Infectious Disease
Northeast Society of 18th Century Studies
Northeastern Anthropological Association
Organization of Ancient Historians
Psychological Society of America
Points of Light Foundation
Popular Culture Association
Rhode Island Association of Alcohol & Drug Abuse
Counselors
Rhode Island Association of Teachers of English
Rhode Island Association of Women in Education
Rhode Island Audubon Society
Rhode Island Coalition for the Homeless
Rhode Island Council of Teachers of English
Rhode Island Foreign Language Association
Rhode Island Mathematics Teacher Association
Rhode Island Natural History Symposium
Rhode Island Teachers of Psychology
Rhode Island Women in Higher Education
Sexual Assault & Trauma Resource Center of RI
Sierra Club
Sigma Xi Scientific Research Society
Society for College Science Teaching
Society for Industrial and Applied Mathematics
Society for Technical Communication
Society for the Study of American Women Writers
Statewide Housing Action Coalition
Teaching English in the Two Year College
Technology in Mathematical Education
Two Year College Association
World History Association
World Wildlife Foundation

College of Business Affiliations

Academy of Criminal Justice Sciences
Academy of Legal Studies in Business
Administrative Management Society
Adult Education Association
Alpha Phi Sigma National Criminal Justice
Honor Society
American Accounting Association
American Advertising Federation
American Association for Paralegal Education

American Association of Equine Practitioners
 American Collegiate Retailers Association
 American Compensation Association/World at Work
 American Horse Council
 American Production and Inventory Control Society
 American Society of Women Accountants
 Association for Enterprise Opportunity
 Association of American Colleges
 and Universities
 Association of Certified Fraud Examiners
 Association of Collegiate Entrepreneurs
 Association of Government Accountants
 Association of Private Enterprise Education
 Collegiate Entrepreneurs' Organization (CEO)
 Corporation for Enterprise Development
 Costume Society of North America
 Decision Sciences Institute
 Delta Pi Epsilon
 Direct Marketing Association
 Eastern Business Education Association
 Financial Management Association International
 Home-Based Business Association of Rhode Island
 Information Systems Audit and Control Association
 Institute for Supply Management
 Institute of Internal Auditors
 Intercollegiate Dressage Association
 Intercollegiate Horse Show Association
 International Textile Apparel Association
 Marketing Research Association
 Massachusetts Bar Association
 National Association of Securities Dealers
 National Association of Tax Preparers
 National Retail Federation
 New England Direct Marketing Association
 North American Case & Research Association
 North Atlantic Regional Business Law Association
 Northeast Association of Prelaw Advisors
 Northeast Business and Economics Association
 Northeastern Association of Criminal Justice Sciences
 Providence Downcity Merchants Association
 Purchasing Managers Association of Rhode Island
 Rhode Island Ad Club
 Rhode Island Association of Accounting Professors
 Rhode Island Bar Association
 The Rhode Island Foundation
 Rhode Island Human Resources Investment Council
 Rhode Island Municipal Court Judges Association
 Rhode Island Paralegal Association
 Sales and Marketing Executives International
 Small Business Administration
 Society for Human Resource Management
 Society for the Advancement of Management
 Society of Governmental Accountants and Auditors
 Southeastern New England Ad Club
 United States Equestrian Federation
 United States Dressage Federation

College of Culinary Arts Affiliations

Académie Culinnaire de France
 American Academy of Chefs
 American Cancer Society
 American Diabetes Association, R.I.
 American Heart Association
 American Institute of Baking
 American School Food Service Association

Antonin Careme Society
 The Bread Bakers Guild of America
 Chaîne des Rôtisseurs: National, R.I.
 and New England Chapters
 Euro Gastronomy Societe
 Federation of Dining Room Professionals
 French Master Chefs Association
 Institute of Food Technologists
 International Bakers Association
 International Food Service Manufacturers Association
 Les Amis d'Escoffier Society
 Les Dames d'Escoffier Society
 L'Ordre Mondial
 Massachusetts Restaurant Association
 National Association of College
 and University Food Service Directors
 National Association of Purchasing Management
 National Certification Commission
 National Education Development Association
 Nutrition Council of Rhode Island
 Oldways Preservation & Exchange Trust
 Research Chefs Association
 Retail Bakers Association
 Rhode Island Dietetic Association
 Rhode Island Municipal Court Judges Association
 Societe Culinnaire Philanthropique
 Society of Governmental Accountants and Auditors
 Women Chefs and Restaurateurs
 Women's Food Service Forum
 World Association of Cooks Society

The Hospitality College Affiliations

Adventure Travel Trade Association
 American Association of Homes & Services
 American Camping Association
 American Canoe Association
 American Diner Association
 American Society of Association Executives
 American Society of Travel Agents
 Appraisal Institute
 Asian American Hotel Owners Association
 Association for Casino Educators
 Association for University Women
 Association of Quality Control
 Big Sisters Association
 Club Managers Association of America
 Conference on Food Protection
 Cornell Hotel Society
 Council for Aid to Education
 Ecotourism Society
 Educational Foundation of the
 National Restaurant Association
 EUHOFA (International Association of
 Hotel School Directors)
 Federation of Dining Professionals
 Food Service Consultants International
 Hospitality Finance and Technology Professionals
 Hospitality Information Technology Association
 Hospitality Sales & Marketing Association International
 II Quest
 Institute of Behavioral & Applied Management
 Institute of Certified Travel Agents
 International Food Service Association
 International Franchise Association
 International Gaming Institute

International Society of Franchising
 International Society of Meeting Planners
 International Society of Travel and Tourism Educators
 International Spa Association
 Licensed Beverage Education Consortium
 Marriott Hospitality High School Advisory Board
 Massachusetts Dietetic Association
 Massachusetts Farm Association
 Massachusetts Lodging Association
 National Academy Foundation
 National Association for Experiential Education
 National Association for Student Activities
 National Association of Food Equipment
 Manufacturing
 National Association of Real Estate Appraisers
 National Committee on Planned Giving
 National Council of Compulsive Gambling
 National Environmental Health Association
 National Recreation and Parks Association
 National Society of Minorities in Hospitality
 National Tour Association
 New England Club Managers Association
 North American Case Research Association
 Professional Convention Management Association
 Professional Testing Institute
 Registered Maine Guide Association
 Research Chef's Association
 Resort and Commercial Recreation Association
 Roundtable for Women in Food Service
 Society for Advancement of Food Service Research
 Society for Food Service Management
 Society of Franchising
 Society of Parks and Recreation Educators
 Travel Industry Association of America

School of Technology Affiliations

Academy for Information Technology
 AIGA – The Professional Association for Design
 American Conference of Academic Deans
 American Math Association of Two-Year Colleges
 American Society for Engineering Education
 Association for Computing Machinery
 Association for Supervision and Curriculum
 Development
 Association of Information Technology Professionals
 Board of Trustees – Beacon School
 Board of Advisors AOIT –
 Davies Vocational High School
 College Art Association
 Corporate Design Foundation
 Dighton-Rehoboth Regional Vocational High School
 Edgewood Sailing School
 Feinstein Foundation
 Help Desk Institute
 Industrial Technology Education Association
 Institute of Electrical and Electronic Engineers
 International Association of Science and Technology
 for Development
 International Technology Education Association
 Johnson & Wales University Alumni Association
 Massachusetts Association of School Committees
 National Business Education Alliance
 National Business Education Association
 National Catholic Educators Association
 National Council of Architectural Registration Board
 NERCOMP – Northeast Regional Computing Program

Parent Advisory Board for Cranston West
 High School
 Phi Delta Kappa
 Project Management Institute
 Providence Macromedia User Group
 Rhode Island Business Educators Association
 Rhode Island Economic Policy Council
 Rhode Island Greater Chamber of Commerce
 Rhode Island Information Technology Academy
 Rhode Island Registered Architect
 Rhode Island Shorthand Reporters Association
 Rhode Island Technology Collective
 Society for Applied Learning Technology
 Technology Educators Association of New Jersey
 United Way of Southeastern Massachusetts

The Alan Shawn Feinstein Graduate School Affiliations

American Association of School Administration
 American Council on Technical Education
 American Economic Association
 American Society for Training & Development —
 Bay Colonies Chapter
 Association for Educational Communications
 and Technology
 Association of Business Committee
 Association of School Business Officials
 Center for Academic Integrity
 Center for Exhibition Industry Research
 Central and Eastern European Management
 Development Association (CEEMAN)
 Council for Opportunity for Education
 Council of Graduate Schools
 Eastern Academy of Management
 Eastern Economic Association
 Educational Institute of American Hotel &
 Lodging Association
 Graduate and Professional School Enrollment
 Management Corporation
 Graduate School of Library & Information Studies
 Greater Boston Convention & Visitors Bureau Inc.
 International Council on Education for Research
 International Society for Technology in Education
 Massachusetts Faculty Development
 Massachusetts Restaurant Association
 National Association for Business
 and Teacher Education
 National Association of Academic Affairs
 Administrators
 National Association of Graduate Admissions
 Professionals
 National Association of Secondary School Principals
 National Career Development Association
 National Council of Teachers
 National Council of Teachers of English
 National Society for the Study of Education
 National Speakers Association
 New England Assessment Network
 New England Educational Research Organization
 Northeast Human Resources Association
 Russian Association of Business Education
 Society for Technical Communication
 Technology and Learning

School of Education Affiliations

American Association of School Administration

American Evaluation Association
 Association of School Business Officials
 Council for Exceptional Children
 Educational Finance Association
 International Society for Technology in Education
 National Association of Elementary School Principals
 National Association of Secondary School
 Principals
 National Association of State Directors of
 Teacher Education and Certification

Student Affairs/Student Services Affiliations

Administrators Promoting Parent Involvement (APPI)
 American Baseball Coaches Association
 American College Counseling Association
 American College Health Association
 American College of Sports Medicine
 American College Volleyball Association
 American Council on Exercise
 American Culinary Federation
 American Foundation for Suicide Prevention
 American Hockey Coaches Association
 American Red Cross
 American Society for Industrial Security
 American Society for Law Enforcement Training
 American Society of Composers, Authors
 and Publishers
 American Volleyball Coaches Association
 Asperger's Association of New England
 Associated Locksmiths of America Inc.
 Association for International Educators
 Association for Psychological Type
 Association of College Administration Professionals
 Association of College & University
 Housing Officers International
 Association of College & University Mail Service
 Association of College Personnel Administrators
 Association of College Unions International
 Association of Fraternity Advisors
 Association of Higher Education and Disability
 – New England (AHEAD – NE)
 Association of Psychological Type
 Association of Southern Baptist Campus Ministers
 Association of University and College
 Counseling Center Directors
 Athletic Publishing
 Catholic Campus Ministry Association
 College Athletic Trainers Association
 College Media Advisors
 Collegiate Sports Information Directors of America
 Crisis Prevention Institute
 Eastern Association of Colleges and Employers
 Eastern College Athletic Conference
 Employment Managers Association
 FBI National Academy Associates
 Great Northeast Athletic Conference
 Human Resources Management Association
 of Rhode Island
 Institute for Recruitment of Teachers
 International Association for Property and Evidence Inc.
 International Association of Campus
 Law Enforcement Administrators
 International Career Counselors
 Learning Assistance Association of New England
 Learning Disabilities Association

Massachusetts Council for Learning Disabilities
 Middle Atlantic Career Counseling Association
 Monadnock Training Council
 National Academic Advising Association
 National Association for Campus Activities
 National Association of Campus Card Users
 National Association of
 College Admissions Counselors
 National Association of College Auxiliary Services
 National Association of
 Collegiate Directors of Athletics
 National Association of
 Collegiate Women's Athletic Administrators
 National Association of Colleges and Employers
 National Association of Division III
 Athletic Administrators
 National Athletic Trainers Association
 National Basketball Coaches Association
 National Collegiate Athletic Association
 National Criminal Justice Training Council
 National Intramural and Recreation Sports Association
 National Orientation Directors Association
 National Soccer Coaches Association
 National Wellness Association
 National Wrestling Coaches Association
 NCAA Division III Wrestling Coaches Association
 NCAA/Jamie Benton Men's Basketball
 New England Association of College
 and University Housing Officers
 New England Collegiate Wrestling Alliance
 New England Community Police Partnership
 New England Holistic Counselors Association
 New England Library Association
 New England Peer Tutor Association
 New England Women's Basketball Association
 New England Women's Volleyball Association
 Northeast Association of College
 & University Officers
 Northeast College & University Security Association
 Northeast Collegiate Volleyball Association
 Personal Protection Consultants Inc.
 Pilgrim Wrestling League
 Professional Association for Volleyball Officials
 Research Chef Association
 REB International
 Rhode Island Association for
 Intercollegiate Athletics for Women
 Rhode Island Association of
 Sportswriters, Sportscasters and
 Sports Publicists (Words Unlimited)
 Rhode Island Career Counselors Group
 Rhode Island College & University
 Public Safety Directors
 Rhode Island Crime Prevention Officers Association
 Rhode Island Mental Health Counselors Association
 Rhode Island Project Hope
 Trade Show Exhibitors Association
 U.S. Attorney's Office Anti-Terrorism Task Force—
 Extended Law Enforcement Groups
 USATF/AAU Track & Field/Cross Country
 Women in Sports
 Women in Technology International
 Women's Basketball Coaches Association
 Women's Food Service Forum
 World Association for Cooperative Education

Education for Careers

THE MISSION STATEMENT OF THE UNIVERSITY

The mission of Johnson & Wales University is to empower its diverse student body to succeed in today's dynamic world by integrating general education, professional skills and career-focused education. To this end, the University employs its faculty, services, curricula and facilities to equip students with the conceptual and practical tools required to become contributing members of society and to achieve success in employment fields with high growth potential.

PURPOSES OF THE UNIVERSITY

Johnson & Wales University supports the following purposes in accordance with the mission:

- to monitor the external and internal environment of the University through regular and effective planning and assessment
- to develop and assess sound programs and curricula that allow students to attain proficiencies in general education and professional disciplines
- to evaluate and assess regularly the rigor of all academic programs
- to recruit and admit students with potential from varied backgrounds and to give them every opportunity to excel in their academic and professional lives
- to provide an experiential education approach throughout the curriculum, by integrating practicums, internships, externships, co-op opportunities, international experiences, directed work projects, and community service activities
- to assure that curricula, activities and services reflect the cultural diversity of the institution
- to plan for and provide facilities and resources that meet the needs of students, faculty and staff
- to manage all departments effectively, efficiently and professionally

- to hold each academic, administrative and support department individually and collectively accountable for the achievement of the mission
- to provide students with educational and experiential opportunities to contribute to the community through service learning

CORE VALUES

Johnson & Wales University is Market Driven

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

Experientially Based

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

Employment Focused

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

Student-Centered

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

Globally Oriented

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

OUTCOMES ASSESSMENT STATEMENT OF PURPOSE

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

Johnson & Wales University is committed to outcomes assessment. Faculty and students are therefore part of an ongoing effort to determine and refine the effectiveness of instruction and learning.

A PHILOSOPHY OF CAREER EDUCATION

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

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

Graduate programs leading to the degrees of master of arts; teaching, master of education; master of business administration; and doctor of education are also offered at Johnson & Wales. For details on these programs, please request the graduate and doctoral catalogs.

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

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

EDUCATION FOR LIFE

Today's employers want employees who will succeed in tomorrow's economy not only because they possess important specialized job skills, but also through their ability to think critically, communicate clearly, manage ethically and contribute to the community. To meet these needs, Johnson & Wales University offers a wide selection of liberal arts courses such as logic, psychology, communication skills, leadership studies,

environmental science and ethics. Students may participate in in-depth studies through concentrations. Students also learn to contribute to their community through service learning and community service, under the auspices of the Feinstein Enriching America Program. By integrating these vital general studies with intensive career education, Johnson & Wales prepares students to be more effective employees as well as more responsible citizens.

THE JOHNSON & WALES DIFFERENCE

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

Flexible, Specialized Programs

Johnson & Wales has designed options into its educational programs so that students can choose the right paths to their futures. Students may select a Two-Plus-Two program, earning two degrees in four years, or they may opt for a more traditional approach, beginning with an Undeclared Major and moving into a bachelor's degree program.

BUSINESS: Johnson & Wales offers a wide variety of two- and four-year business programs ranging from Advertising Communications to International Business, from the most traditional majors like Accounting and Business Administration to the most innovative programs like Fashion Merchandising, Entrepreneurship, Equine Studies and Financial Services Management. A flexible curriculum structure permits transferability from any A.S. major to any of a group of B.S. majors without losing time to graduation. J&W also offers some of these programs at its campuses in North Miami, Fla.; Denver, Colo.; and Charlotte, N.C.

FOOD SERVICE: Culinary Arts, Baking & Pastry Arts, Culinary Nutrition — these are some of the two- and four-year programs for which Johnson & Wales University has become famous. The largest food service educator in

the United States, Johnson & Wales also offers some of these programs at additional campuses in North Miami, Fla.; Denver, Colo.; and Charlotte, N.C.

HOSPITALITY: Through various centers and schools within J&W's Hospitality College, students can choose such majors as Hotel Management, Restaurant Management, Travel-Tourism Management, Sports/Entertainment/Event Management, International Hotel & Tourism Management and many more. Some of these programs may be taken at additional campuses in North Miami, Fla.; Denver, Colo.; and Charlotte, N.C.

TECHNOLOGY: Major programs in this school include the latest in preparation for a career in a technology-related field. Computerized Drafting, Business Information Systems Analysis, Robotic Engineering Technology, Software Engineering, Electronics Engineering, Network Engineering, Computer Graphics & New Media, Technology Services Management and Web Site Development are among the choices in this challenging and rewarding educational path.

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

Students who wish to accelerate their studies can apply for such programs as Advanced Standing and SHARP (Special Honors And Rewards Program). (See Page 63 for more information on SHARP.)

Three-Term Schedule

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

Upside-Down Curriculum

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

Two Degrees in Four Years

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

Learning by Doing

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

Practicums including internships, externships and career co-ops, as well as computer, culinary arts, baking & pastry arts, culinary nutrition, and technology laboratories, all place students within a practical situation to further develop their career knowledge and skills.

J&W utilizes more than 20 different practicum facilities, from hotels and restaurants to a riding stable.

Academic Support

Helping students to succeed is our number-one priority at Johnson & Wales University. The Center for Academic Support is dedicated to making sure each student is given every opportunity for success, with special courses, workshops and tutoring. Special needs students can also find assistance at the Learning Center for Writing & Academic Support with special programs, adaptations and reasonable accommodations to ensure every opportunity for their success. All support services are available without extra charge to all Johnson & Wales students.

HANDS-ON LEARNING

Internship and Practicum Opportunities

ACCOUNTING PRACTICUM

Students meeting eligibility requirements may

receive hands-on experience by performing accounting functions for various University operations. Students completing these practicums may graduate with experience in payroll, accounts payable, general ledger maintenance, financial reporting and internal audit.

BAKING & PASTRY ARTS INTERNSHIP

During their sophomore year as Baking & Pastry Arts majors, students will be registered for term-long assignments at the Radisson Airport Hotel, Johansson's Bakery and the Johnson & Wales Inn.

CRIMINAL JUSTICE PRACTICUM/EXTERNSHIP

Selected Criminal Justice students will receive hands-on experience within the four subsystems of criminal justice (police, prosecution/defense, courts and corrections). Sites will include the local, state and federal levels 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 term-long assignments 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.

ENTREPRENEURIAL PRACTICUM

Entrepreneurship students complete their practicum at the Larry Friedman International Center for Entrepreneurship during their senior year. Students are responsible for all aspects of the business, including marketing, research and planning. To facilitate this, the Center provides an office, available year round, with state-of-the-art technology to support the business dream.

EQUINE PRACTICUM

Equine students participate in hands-on educational activities at the Equine Studies Center in Rehoboth, Mass. Students gain experience in all aspects of horse management including health and dental maintenance, nutrition, facilities management, equipment usage, trailering, lunging, ground driving, vaccination and anthelmintic programs.

FASHION/RETAIL EXTERNSHIP

Fashion Merchandising and Retail Marketing & Management majors participate in a term-long externship at various external sites.

During this externship, students will apply their learning about all phases of retail store operations firsthand, including sales, merchandise presentation, catalog operations, inventory control, receiving and marking, and buyer's clerical duties.

FOOD SERVICE MANAGEMENT PRACTICUM

During their sophomore year as Restaurant Management and Food & Beverage Management majors, students will be registered for their required term-long assignments at the University's food service training facilities, at the Radisson Airport Hotel, the Johnson & Wales Inn, or one of several other J&W dining centers.

GLOBAL TOURISM PRACTICUM

One of the most exciting aspects of the Global Tourism Management program is the practicum located at the Johnson & Wales Inn. This term-long assignment 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.

HOTEL MANAGEMENT INTERNSHIP

Hotel Management students will enjoy unique opportunities for hands-on learning. This required internship is completed at an independent, University-owned hotel, the Johnson & Wales

Inn, or at a University-owned-and-operated corporate franchise, the Radisson Airport Hotel.

These facilities, which are open to the public, serve as training sites for our students. As interns, students have an opportunity to gain practical experience in lodging and food service operations.

INTERNATIONAL EXPERIENTIAL LEARNING

The College of Business offers two types of international programs, conducted during the summer, which broaden the student's global perspective. Both of these programs may be used to satisfy the requirements of IBUS4099, International Business Experience.

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT EXTERNSHIP

This senior-level capstone work experience is designed to allow students to apply what they have learned within a supervised industry-based setting. While the externship focus and job position vary depending on site selection and student career interest, the externship will enable students to gain valuable work experiences in the areas of sales/marketing, facility operations and financial management. In addition to their work experiences, students will have the opportunity to complete a comprehensive, site-based management project.

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 and its outside clients. Students will work together in groups for project managers under the guidance of faculty members and meet weekly in classroom seminars.

TECHNICAL PROJECT TEAM

The Technical Project Team is a working technology consulting firm operating out of the School of Technology. Working in cross-functional teams in the practicum labs, senior students from different technical specialties take on complex, extended projects for real-world clients. Students meet business objectives, quality specification,

deadlines and budgetary goals according to a strict project management regimen.

WEB MAINTENANCE TEAM

All sophomore students majoring in Web Site Development work as site developers in the Web Maintenance Team (WMT), a service operating out of the School of Technology's practicum labs. Under the supervision of senior students who act as team managers, site developers upgrade, update and revise existing Web sites for a number of clients.

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 members plus business partners to investigate business practice, politics and culture. Recent year programs have been held in the Netherlands, Belgium, Germany, Italy, the Czech Republic, Hungary, Poland, Singapore, Malaysia, Russia, and Australia, to name a few destinations. The program combines classroom, case study and partner visits, creating an intense-yet-intimate learning experience.

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

A traditional co-op experience is a one-term, 13.5 credit experience with a business partner anywhere in the world. Students complete a specific, business-building project during the co-op, which is reviewed by the faculty advisor and the business partner.

CAREER STUDIES PROGRAM

More extensive than a one-term co-op, this program pairs a student and a local business partner for four terms. Students compete for positions in this program, which begins spring

term, junior year. This is a *paid*, 15–20 hour/week program which, due to its length, allows the student to delve deeply into important areas of the business. A key output of this program is the Continuous Improvement Project, which aims to make a meaningful contribution to the partner’s business. Licensing and professional certification are also possible.

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, maintain 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 in the College of Business can apply to participate in the three-term co-op called the Career Studies Program.

Students from every college or school at the University are eligible to apply for the co-op program. Selection or assignment to the co-op sites is competitive and only those students demonstrating the best fit are chosen by the co-op staff to represent the University.

Government 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.

Community Service Learning (CSL)

As part of the **Feinstein Enriching America Program**, all Johnson & Wales University undergraduate students in the day program must complete CSL in order to graduate. CSL is an experiential education program that integrates community service and academics. In the CSL program, students apply career skills and classroom concepts to real-life community challenges faced by local non-profit agencies. Many J&W practicum/internship programs offer a CSL component, so that students can complete their CSL requirement through the practicum curriculum. Other students will fulfill their CSL requirement by performing service related to academic courses.

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 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 Cross-the-Curriculum programs in Writing, Critical Thinking, Ethics and Community Service Learning. Writing Across the Curriculum is a University-wide program that encourages stu-

dents to use writing as a way of learning and communicating knowledge, thereby enabling students to acquire skills empowering them to pursue their professional goals. The Writing Across the Curriculum program at Johnson & Wales was developed to integrate the “writing to learn” concept across all majors. All students are required to complete at least one writing-intensive (WI) course within their major field of study. Additionally, students may take WI courses as they are offered in general studies and elective areas.

Students at J&W may also elect 13.5 quarter credit hour concentrations in Applied Mathematics, Biological Science, Career Writing, Environmental Science, Global Perspectives, History, Leadership Studies, Literature, Physical Science, Political Science, Psychology, Sociology and World Languages. They are also encouraged to attend the Cultural Events Series featuring appearances by renowned artists, performers, authors and musicians.

Housed in the School of Arts & Sciences, the Feinstein Community Service Center coordinates the Providence Campus’ academic and co-curricular community initiatives. The Feinstein Center provides Community Service Learning (CSL) opportunities for all students, in fulfillment of the University graduation requirement; offers support for student-initiated service effort and volunteerism; implements co-curricular programming for staff and students in conjunction with the Office of Student Activities, the Center for Leadership Studies and the Office of Campus Diversity; encourages volunteer and in-kind assistance for community-based organizations; and develops civic initiatives to address hunger and homelessness issues. As part of the University’s strategic plan, the center also helps oversee and implement the University-wide “Community Leadership Initiative,” designed to develop students into community leaders and to model community leadership as an institution.

The School of Arts & Sciences offers honors courses in the freshman year as well as in a few upper-level classes. In addition, an honors option is offered in many other courses.

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

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 a variety of two- and four-year programs in food service, hospitality and travel-tourism. The Norfolk, Va. Campus, opened to the public in 1986. It offered one- and two-year food service programs.

In 1985, graduate degree programs were introduced at the University. The Alan Shawn Feinstein Graduate School now offers an M.B.A. degree program in Global Business Leadership with concentrations in Accounting,

Financial Management, International Trade, Marketing and Organizational Leadership. It also offers an M.B.A. degree program in Hospitality and Tourism with concentrations in Event Leadership, Finance and Marketing. A Certificate of Advanced Graduate Study (CAGS) is offered in Corporate Security, Hospitality, Human Resources and Finance. The School of Education offers an M.A.T. in Teacher Education leading to business, food service or secondary special education, and a Doctor of Education degree in Educational Leadership.

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

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

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

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

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

In 1995, Johnson & Wales created an International Hotel & Tourism Management program which offers unprecedented opportunities in international hotel manage-

ment education. Students from around the world may choose from a variety of options both at J&W and abroad.

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

September 2000 marked the opening of the Denver, Colo. campus, which offers two- and four-year degrees in baking & pastry arts, culinary arts, hospitality, business, criminal justice and teacher education programs, as well as the "Garnish Your Degree" accelerated associate degree program originally offered in Vail. In 2000, the Vail Campus was merged with the Denver Campus.

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

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

A UNIVERSITY IN THE CITY

Johnson & Wales University is located in Providence, R.I., one of New England's largest cities. The downcity location of the University enables students to take advantage of the many business, cultural, educational and recreational facilities that Providence has to offer.

A J&W education does not stop when students leave the classroom. It continues in the business world of Providence through externships, co-ops and part-time work opportunities.

Within walking distance of the Downcity Campus are the major business, financial and retail districts of the city. Also nearby are the Providence Performing Arts Center, Providence Public Library, Dunkin' Donuts Center, Rhode Island Convention Center, Trinity Repertory Company, Providence Place Mall, a skating rink, Rhode Island State House, Rhode Island School of Design, Brown University and places of worship of many major religious denominations.

Providence has a unique geographic location. It is only an hour's drive from both Boston and Cape Cod, and three hours' drive from New York City. Interstate bus and train stations are within easy reach of the Downcity Campus and the state airport is 15 minutes to the south, in Warwick. The public transit authority provides inexpensive transportation within the city and to neighboring cities and towns.

THE CAMPUS

Johnson & Wales University consists of two major campuses: the Downcity Campus, located in and around Providence's Abbott Park Place, is home to students in the College of Business, The Hospitality College, and the School of Technology; the Harborside Campus houses students in the College of Culinary Arts and the Alan Shawn Feinstein Graduate School. Residential facilities are located throughout Providence, Cranston and 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; the media/graphics department; computer, engineering and science laboratories; faculty offices; the dean's office and the Director of Academic Computer Services.

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,

Student Conduct, 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 home of the University Bookstore, located on the first floor.

JOHANSSON'S BAKERY, operated by J&W, is located in the Arcade at 65 Weybosset Street and can also be reached from Westminster Street.

The JOHN HAZEN WHITE CENTER FOR ARTS & SCIENCES, located at 30 Chestnut Street (the corner of Pine and Chestnut streets), contains the departments of English as a Second Language (ESL), Freshman Studies, Humanities, Mathematics, Science and Social Sciences, as well as the Office of Campus Diversity, the Language Laboratory, and Arts & Sciences classrooms. It also houses two dining facilities; the Inactive Records Department; the Dean's Office; faculty offices; 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 Design & 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, 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, the Employee Enrichment Program (EEP), the Rhode Island Small Business Development Center 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.

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, Advancement Relations for the Providence Campus, the Public Relations department and the Co-op Center for business, hospitality and graduate students.

The XAVIER COMPLEX, located at 259 Pine Street at Broad and Claverick Streets, houses classrooms, faculty offices and a variety of computer and word processing labs. This complex houses The Hospitality College and most of the College of Business.

The Hospitality College deans, chairs and faculty reside on the lower three floors. The Statler Dining Room, a hospitality kitchen lab, is on the first floor.

The College of Business deans, and chairs and faculty for the Management, Marketing and Legal Studies departments reside on the upper four floors.

Xavier Hall of the Xavier Complex includes an interdenominational chapel, the Multicultural Center, and the Health Services Office for the Downcity Campus, 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 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, 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 newly renovated 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 8 a.m. – noon

Student Academic Services

(Registrar and Academic Counseling)

Mon. – Thurs. 8:30 a.m. – 6 p.m.

Friday 8:30 a.m. – 4:30 p.m.

Saturday 8 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, Center for Teaching Excellence and Distance Learning (CTEDL), 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, the Maintenance department, two classrooms, offices and "Earthworks" and "Exchange City" learning labs on the second floor.

THE ALUMNI HOUSE, at 1146 Narragansett Boulevard in Cranston, is utilized for distinguished visiting professor lodging.

University Library Network

The Johnson & Wales University Library Network is comprised of the libraries of the Charlotte, N.C.; Denver, Colo.; North Miami, Fla.; and Providence, R.I. campuses. An important aspect of the Network is the access it provides to resources, services and facilities shared by the Higher Education Library Network (HELIN), a consortium of 11 academic libraries and 15 health sciences libraries in southern New England.

The main J&W University Library facility in Providence occupies the first two floors of the Yena Center at 111 Dorrance Street. It houses the largest of the University Library Network's book, periodical and audiovisual resource collections, as well as the administrative offices of the University Dean of Libraries. Other resources include access to numerous online databases, computer workstations, group study rooms, private study carrels, soft seating, an electronic classroom and wireless Internet connectivity throughout the facility. During the academic year the library's 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. Professional reference services are available 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. Please note that schedules are subject to change during term breaks, holidays and over the summer.

Library collections and services at the Providence Harborside Campus are located in the Paramount Building at 299 Harborside Boulevard and primarily support the curricula for the College of Culinary Arts and the School of Education, with ancillary resources available for the Alan Shawn Feinstein Graduate School. Like its downcity affiliate, this facility

provides access to online databases, computer workstations, group study rooms and wireless Internet connectivity, as well as numerous books, periodicals and audiovisual resources. In addition, this library holds an important collection numbering in the thousands of restaurant menus from around the world. Hours of operation during the year are Monday through Thursday, 8 a.m. to midnight; Friday, 8 a.m. to 10 p.m.; Saturday, 9 a.m. to 6 p.m.; and Sunday, noon to midnight. Professional reference services are available 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.

Culinary Archives & Museum

Located in the Paramount building at 315 Harborside Boulevard on the Harborside Campus, the Culinary Archives & Museum is an educational resource for Johnson & Wales University, the community at-large, food scholars and the food service industry. The CA&M seeks to both preserve and interpret the broad culinary and hospitality heritage addressed by the University. It is a showcase for the work of students, faculty, alumni and distinguished visiting chefs. Through exhibitions and special events, the museum strives to interpret the evolution of food preparation and presentation, the development of culinary equipment and technology, the diverse menus offered and the places where people partake of food.

Current and upcoming exhibits include "Diners: Still Cookin' in the 21st Century" and "Serving the World with Worcester Dining Cars," "Country Fair to Culinary Olympics," "Kitchen Stoves and Ranges: From the Open Hearth to the Microwave," and "Dinner at the White House."

Operated by the University, admission to the museum is free for J&W students, staff and faculty.

Computer Laboratories

Johnson & Wales University has computer labs available for students to use e-mail, Internet Explorer, Microsoft Office, uconnect, and more. Additional labs are available to students enrolled in classes which teach specialty software or technology.

Students must have an active Johnson & Wales e-mail account to access lab computers. Documents can be saved to student-acquired USB drives or documents can be attached to and sent through e-mail. Students cannot save files onto computers in the labs.

Lab hours and a complete list of software installed at each location are available at www.jwu.edu/prov/acs.

Lab locations are:

Downcity Campus

Academic Computer Labs
Academic Center – 4th floor
138 Mathewson Street, Providence, R.I.
(598-1504)

Xavier Computer Labs
Xavier Academic Complex – 2nd floor
259 Pine Street, Providence, R.I.
(598-1537)

Harborside Campus

Harborside Computer Labs
Harborside Computer Center
120 Harborside Boulevard, Cranston, R.I.
(598-1592)

RESIDENCE HALLS

PLEASE NOTE: All halls are smoke free. All are cable and Internet ready (the Washington Apartments offer wireless Internet). During the first two weeks of the fall term, each room is provided with a MicroFridge, which students may opt to rent for the rest of the year, with the exception of Renaissance Hall and the Washington Apartments, which feature full-size refrigerators.

Downcity Campus

IMPERIAL HALL
15 Hospital Street, Providence, R.I.
(598-1166)
Imperial is a residence facility containing single, double, triple, quad and some five-person occupancy rooms. Single and double occupancy rooms on the second and third floors have private baths, at a slightly higher cost than most other halls. Imperial offers

community bathrooms and an on-site kitchen. It is reserved primarily for upperclassmen. There is no University parking.

MCNULTY HALL
101 Pine Street, Providence, R.I.
(598-4797)

McNulty Hall is located adjacent to The Yena Center (library) at the Pine Street perimeter of Gaebe Commons. McNulty houses first-year and international students. At a slightly higher cost for technology, business and hospitality students, McNulty features double, triple and some quad occupancy rooms — all of which are air conditioned and have private baths. Also, McNulty features laundry rooms and a variety of common areas for study and recreational use. There is no University student parking at this hall, although private parking is available from vendors in nearby lots.

RENAISSANCE HALL
101 Cedar Street, Providence, R.I.
(598-2800)

Renaissance Hall is located at the corner of Dean and Cedar streets, near the historic Federal Hill section of Providence. On a regular University bus route, it is close enough to classes that many students choose to walk together to class. This facility provides suite-style living with primarily four residents in each unit. Equipped with kitchens and private baths, this facility also maintains a TV recreation room, study room and laundry room. Limited University student parking is available through a lottery process for upperclassmen.

SNOWDEN HALL
32 Page Street, Providence, R.I.
(598-1025)

Snowden Hall, available at a slightly higher cost, contains double-, triple- and some quad-occupancy rooms with private baths and air conditioning. Residents of this hall are a mix of first-year and upperclassmen. It also houses a dining center featuring grilled-to-order items and signature sandwiches. There is no University parking at this hall.

XAVIER HALL
60 Broad Street, Providence, R.I.
(598-1496)
Xavier Hall, adjacent to the Xavier Academic

Complex, has a limited number of single occupancy rooms for upperclass students, and double, triple and quad occupancy rooms available for first-year students. Conveniently located adjacent to the Xavier Courtyard, it houses the Downcity Health Services Office. Because of its proximity to the University's transportation network, Xavier is recommended for equine students who travel regularly to the University's Equine Center. Student parking is not available at this hall.

Harborside Campus

EAST HALL (598-1189)

WEST HALL (598-1155)

SOUTH HALL (598-4720)

2 Washington Avenue, Providence, R.I.

East, South and West halls are neighboring coeducational residence halls located on the Harborside Campus near academic and student service facilities. Primarily for culinary and baking & pastry arts students, rooms in East hall houses four residents. South and West Halls offer triple rooms. Each hall has community bathrooms, a laundry room, study room and recreation room. Students are allowed only one MicroFridge per room. University student parking is available to all with a valid sticker.

WASHINGTON APARTMENTS

100 Washington Avenue, R.I.

Washington Apartments, considered premium housing, houses primarily upperclassmen and international students, three per apartment. Limited parking is available at this site on the Harborside Campus.

HOSPITALITY CENTER

1150 Narragansett Boulevard, Cranston, R.I. (598-1154)

The Hospitality Center, originally the Cranston Hilton Hotel, is located on the Cranston-Providence line and overlooks Narragansett Bay. It is within walking distance of the Harborside Campus. The Hospitality Center contains triples and quads with private baths, as well as a dining center, recreation room, large-screen TV and study room. It is recommended for upperclass and transfer students. There is limited parking available.

HARBORSIDE VILLAGE

100 Harborside Boulevard, Cranston, R.I.

(808-6000)

Open to juniors, seniors and international graduate students only, Harborside Village is comprised of 12 individual buildings with 12 four-person apartment units in each. Apartments are fully furnished and feature four single, private bedrooms; two private bathrooms; an eat-in kitchen; a common room; and a washer/dryer unit (no card or coin required). An on-site Community Building houses Village resident mailboxes, a function room, a game room, and the community management office. Parking is available through a lottery process.

East Providence

EDMUND HALL

350 Taunton Avenue, E. Providence, R.I.

(435-0750)

Edmund Hall is located in East Providence. Housing returning and some first-year students, Edmund features double and some triple rooms. It offers laundry facilities, a gym and a recreation room. Parking is available through a lottery process at this residence facility for upperclassmen. Dining hall hours are limited. One MicroFridge is allowed per room.

DINING FACILITIES

Johnson & Wales is in a unique position to provide students with quality food service. Culinary arts and hotel students, as part of their laboratory training, provide much of the food service at the University, under the supervision of professional chef-instructors.

The following dining centers are available for students on a meal plan and their guests: Hospitality Center, University Club, New Club, Café Commons, Weybosset Street Café, Edmund Place and Snowden Dining Center.

All resident students are required to subscribe to the University Room & Board Plan, which provides three meals daily on class days only. An optional Weekend Meal Plan is available at additional cost. Commuters may make use of the University dining facilities as well by purchasing meal

tickets. Meal tickets are purchased in blocks of 10 at Dining Services. For more information, contact Dining Services at 598-1771.

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 restaurant, food service and lodging operations.

Located in the Taco Center for Business and the Arts & Sciences, THE LARRY FRIEDMAN INTERNATIONAL CENTER FOR ENTREPRENEURSHIP houses a new business incubator and the center's enterprise funding offices. Students and successful business people gather here to create the next great business idea.

The UNIVERSITY BOOKSTORES, operated by Barnes & Noble College Bookstores Inc., are also training facilities for Retail Marketing & Management students to learn about catalog operations and merchandising. In Downcity Providence, the bookstore is located on the first floor of One Cookson Place on Weybosset Street; at the Harborside Campus, the bookstore is in the Harborside Academic Center.

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. Culinary and hotel 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 retail store for the International Baking & Pastry Institute®. It has two locations: on the first floor of The Arcade in Downcity Providence, and 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, is located on Weybosset Street, and specializes in a variety of grilled-to-order items and made-to-order signature sandwiches.

The WEYBOSSET STREET CAFE, conveniently located on the corner of Page and Weybosset streets, features a variety of sandwiches, personal pizzas, juices and energy drinks.

UNIVERSITY CLUB and NEW CLUB are other private J&W dining facilities, located in the John Hazen White Center on Pine Street.

CAFE COMMONS, located in the Academic Center 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.

Equine students study horse care and management at the EQUINE CENTER, a Johnson & Wales-owned stable, paddock and ring facilities in Rehoboth, Mass., reserved for the University's exclusive use, with limited space for students to board their own horses.

HARBORSIDE CONVENIENCE STORE

The Harborside Convenience Store is located in the Delaney Complex adjacent to the Harborside Recreation 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. Convenient meal plans are also available from 9 p.m. to midnight. 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.

CONTINUING EDUCATION

A variety of certificate, diploma, degree, enrichment, credit and non-credit programs are available through Johnson & Wales University's undergraduate colleges and schools. For more information, contact the Continuing Education Admissions Office, toll free, at 1-800-225-2454. In Rhode Island, call (401) 598-2300.

GRADUATE DEGREE PROGRAMS

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

Programs offered

Alan Shawn Feinstein Graduate School

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

Accounting
Financial Management
International Trade
Marketing
Organizational Leadership

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

Finance
Marketing

CERTIFICATE OF ADVANCED GRADUATE STUDY (CAGS) in:

Finance
Hospitality
Human Resources

CERTIFICATE PROGRAM in:

Corporate Security

School of Education

MASTER OF ARTS

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

DOCTOR OF EDUCATION

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

For a catalog and more information, please contact:

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

ADDITIONAL CAMPUSES

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

CHARLOTTE, NORTH CAROLINA

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

hub of athletic and cultural activity.

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

Campus President

Arthur J. Gallagher, M.A.

Programs offered

College of Business

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Accounting	Accounting
Business Administration	Management
Fashion Merchandising Management	Marketing
Marketing	
Undeclared Major (no A.S. degree)	

College of Culinary Arts

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

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

The Hospitality College

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Food & Beverage Management	Food Service Management
Restaurant Management	International Hotel & Tourism Management
Hotel Management	Hotel Management
	International Hotel & Tourism Management
BACHELOR'S DEGREE	Sports/Entertainment/Event Management

DENVER, COLORADO

J&W's campus in Denver, Colo. offers two- and four-year culinary arts, teacher education, business and hospitality programs. Denver, named the "second best city in America to work and live" by *Fortune Magazine*, offers

an exciting range of cooperative education opportunities in fine restaurants and mountain resorts.

For more information about the Johnson & Wales Denver Campus, write the Admissions Office, Johnson & Wales University, 7150 Montview Boulevard, Denver, CO 80220, or call 1-877-JWU-DENVER (598-3368).

Campus President

Bette Matkowski

Programs offered

College of Business

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

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

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

BACHELOR'S DEGREE	International Business
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College of Culinary Arts

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Baking & Pastry Arts	Culinary Nutrition
Culinary Arts	Food Service Management
CERTIFICATE PROGRAM	Garnish Your Degree

The Hospitality College

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Food & Beverage Management	Food Service Management
Restaurant Management	
Hotel Management	Hotel Management
BACHELOR'S DEGREE	Sports/Entertainment/Event Management

NORTH MIAMI, FLORIDA

The North Miami Campus offers two- and four-year culinary arts, hospitality and business programs. This campus is conveniently close to the tourism-rich areas of Fort Lauderdale and Miami, offering a superb setting for a J&W education.

For more information about Johnson & Wales' North Miami Campus, write the Admissions Office, Johnson & Wales University, 1701 N.E. 127th Street, North Miami, FL 33181, or call 1-866-JWU-FLORIDA (598-3567).

Campus President

Donald G. McGregor, J.D.

Programs offered

College of Business

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

Accounting	Accounting
Business Administration	Management
Fashion Merchandising	Marketing
Management	
Marketing	

Criminal Justice	Criminal Justice
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College of Culinary Arts

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

Baking & Pastry Arts	Culinary Arts
Culinary Arts	Food Service Management

The Hospitality College

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

Food & Beverage Management	Food Service Management
Restaurant Management	Hospitality Management

Hotel Management	Hospitality Management
	Hotel Management

Travel-Tourism Management	Hospitality Management
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Applying for Admission

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

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

Students are also recommended to submit a personal statement, employment information, letters of recommendation and test scores for admission consideration.

Due to the technical standards and requirements essential to certain technical programs at the University, applicants with special needs or physical limitations should inquire of the Learning Center for Writing & Academic Support prior to enrolling at the University. For more information about technical standards see Pages 167–168. 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 the Admissions Office, Johnson & Wales University, 8 Abbott Park Place, Providence, RI 02903.

Students applying for admission to the Charlotte, North Miami or Denver campuses — or for Continuing Education at Johnson & Wales' Providence Campus — should refer to their University prospectus or campus catalog for admissions information.

There is no deadline for submitting applications, but students are advised to apply as early as

possible before their intended date of enrollment to ensure full consideration.

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

In completing the application form, students must indicate the term in which they wish to enroll. Applications are accepted for terms beginning in September, December and March. Business and hospitality majors may also apply for summer session terms. NOTE: Career Sampler and Equine Business Management/Riding majors may only enter in the September term.

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

If students are applying for a bachelor of science degree program, they are required to indicate on their application for admission their choice of associate degree major, which results in Johnson & Wales students receiving two degrees in four years. Certain bachelor's degree programs are selective and require submission of an application at the end of the associate degree program. Students should check program descriptions if they are interested in applying for both an associate and a bachelor's degree program. If students are applying for an Undeclared Major, International Business, Sports/Entertainment/Event Management, or certain programs in the School of Technology, they need not indicate an associate degree choice.

After completing the application form, students are responsible for requesting that their high school guidance office forward to the University an official copy of the secondary school record for admissions consideration. Specific verification documents must be submitted to the admissions office. Verification documents include at least one of the following: a letter from an authorized high school administrator, an official state recog-

nized high school transcript, a G.E.D. certificate, or a passing score on a test approved by the U.S. Department of Education.

It is the student's responsibility to provide verification of high school completion. Without such verification, the student may not be allowed to register for the current term or continue enrollment.

When possible, Johnson & Wales University would prefer to receive the applicant's high school transcripts at the same time as the application for admission. Transfer students must also submit official transcripts from all colleges attended.

Test Scores

SAT and ACT scores are not required for general admission to the University, but are strongly recommended.

Candidates for the University's honors program or International Business program must submit SAT or ACT scores for acceptance consideration.

Minimum Grade Requirements

To gain admission to International Business and 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. To remain enrolled in the International Business program, students must maintain a cumulative GPA of 2.75. Other majors may have specific grade requirements.

Students within The Hospitality College who are interested in pursuing a bachelor's degree in International Hotel & Tourism Management must apply through their department chair. Preference is given to students who achieve a 3.00 GPA or higher upon completion of their associate degree program.

Admissions Decision

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

Upon receiving notice of acceptance, students will forward to the University a \$300 tuition reservation deposit, which will be applied toward tuition and will reserve your place in class and in student housing.

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

In addition, Equine Riding students are asked to submit a \$500 reservation deposit. These deposits are credited to students' initial billings.

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

Transfer Students

Transfer students are eligible to apply for most J&W majors; however, they are not guaranteed credit. Credit is usually granted for courses completed with a grade of "C" or better (with a numeric value of 2.00) at another accredited institution. Grades of "pass" are also acceptable for transfer if credit was awarded (and a grade of "P" has the numeric value of 2.00 or greater). Credits earned in developmental and remedial courses or CEUs are nontransferable. Transfer credit evaluations are based on previous college work as it relates to the student's intended field of study.

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

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at Johnson & Wales. Students must also submit final official high school transcripts.

It is the responsibility of those candidates who are currently attending another college to have their updated transcripts sent to J&W as soon as final grades become available and no later than the first term of enrollment. If official

transcripts or other requested materials are not received within that designated time period, tentative transfer credit will be forfeited.

The University reserves the right to substitute courses at the discretion of the department chairs, directors or deans.

Early Admissions/Dual Enrollment

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

ACCESS, the first program of its kind in Rhode Island, was designed to help students investigate the variety of college and career options available to them. ACCESS students earn college credits while completing high school graduation requirements.

For more information on the ACCESS program, please request a brochure from the Admissions Office.

Honors Program

This program offers academically talented students the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken two college prep mathematics courses and one college prep English course, maintained an average of B or better, placed in the top 25 percent of the high school graduating class, submitted SAT scores above the national average, and entered J&W in the fall. For more information on the Honors Program, please see Page 62.

Career Sampler

Because some students may be unsure of their major and would like to sample a variety of opportunities before making a final decision, the Career Sampler, a one-term program offered during the fall term only, allows students to enter the University without declaring a major. Their first term of study will be devoted to taking a variety of classes in the College of Business and the Hospitality College.

At the end of the first term, students

participating in the Career Sampler program declare their major course of study.

Undeclared Major

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

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

Conditional Acceptance Policy

The University provides special student status to students who are unable to provide official documentation that they meet our admissions standards. Students with "special student status" are permitted to enroll in the program and earn credits which will not be applicable toward a degree until official records are received. Furthermore, students conditionally accepted will not be officially granted financial aid until the student's application for admission has been accepted. Students who have been conditionally accepted will not be permitted to continue beyond the first term of enrollment until all necessary official documentation has been provided.

FACTS FOR MILITARY

Johnson & Wales University is approved for the training of veterans in accordance with the rules and regulations administered by the U.S. Veteran's Administration.

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

Johnson & Wales freshman and transfer students enrolled at the Providence Campus are eligible to participate in the Army ROTC program in conjunction with Providence College. Scholarship opportunities are available through this program. For more information, contact the

professor of military science at Providence College at (401) 865-2033.

STANDARDIZED TESTING AFTER ADMISSION

PLACEMENT TESTS (NON-CREDIT, NO FEES): These tests are administered for placement purposes only to all new students, including transfer students, upon entrance. In situations where two or more levels of a subject are required for graduation, the student's academic career in this subject begins at the level determined by the placement test. This is particularly true when a student has previous academic experience in a subject. Placement tests are currently administered to determine math and foreign language placement. For a student placing out of all required levels of a foreign language, departmental policy and recommendation will determine if a Departmental Challenge Examination is in order for credit.

PRIOR LEARNING ASSESSMENT

PORTFOLIO ASSESSMENT: Students may earn credits for the knowledge or skills they have mastered outside the classroom through volunteer work, employment, travel programs, organizations or other comparable sources.

To apply for a Portfolio Assessment, students must meet the University's residency requirements and complete the Portfolio Development non-credit seminar. This seminar will meet for three two-hour sessions. Students must discuss this option with a Student Academic Services counselor before they are eligible to enroll.

The seminar assists students with the development of a portfolio that describes and documents how the learning took place. The completed portfolio is submitted to the appropriate department designee for review. The assessor will review the portfolio and either validate the student's learning by awarding college credits, request additional information, or deny the request for credits. Portfolios will not be returned to the students; they become property of the University.

Once the seminar is completed, eligible students, in consultation with a Student Academic Services counselor, may submit additional portfolios. Refer to the Prior Learning Assessment Brochure, available at Student Academic Services or our Web site, www.jwu.edu, for more information on required fees.

CLEP EXAMINATION (FOR-CREDIT, WITH FEES): The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects. The American Council on Education's recommended score is required to earn credit. J&W subject equivalencies are determined by each department for each exam. These exams are treated as transfer credit for entering freshmen and juniors transferring to J&W, or from one J&W college or school to another. J&W is a national CLEP examination site. Students must take and pass these exams during their freshman and junior years only. Consult the CLEP application for required fees.

DEPARTMENTAL CHALLENGE EXAMINATIONS

(CREDIT BY EXAMINATION: FOR-CREDIT, WITH FEES): Departmental exams may be taken for specifically designated courses within a department. Because of previous academic and/or work experience, all matriculating students may request such an exam when they feel they have completed the requirements of a specific J&W course. Some testing options require specific criteria in order to take tests. Refer to the Prior Learning Assessment Brochure, available at Student Academic Services, for criteria and fees. Students may apply for Challenge Exams during their freshman or junior years only.

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

In all cases, the academic department determines policy as it relates to the testing options for each course in the department. Several options may be available to students, and it is recommended that students seek the advice of an academic counselor.

Policies for Portfolio Assessment, Challenge and CLEP Examinations:

1. Portfolio Assessment and Challenge Examinations cannot be repeated if failed.
2. Students may apply for Portfolio Assessment, Challenge and/or CLEP examinations during their freshman and junior years only.
3. Portfolio Assessment, Challenge or CLEP Examinations may not be substituted for a class previously taken or a class in which the student is presently registered.
4. The standardized examinations or portfolios mentioned above must fall within the residency requirement for each degree.
5. Seminar, application and processing fees are nonrefundable.
6. The University recognizes up to a maximum of 45 quarter credits earned through Prior Learning Assessment.
7. Students must present a valid picture ID when testing.

After being determined eligible to test or enroll in a seminar, students will be notified by mail of the time and location of their test or seminar. The Prior Learning Assessment Brochure listing course options may be obtained from Student Academic Services. For additional policies/information for Portfolio, Challenge and CLEP options, refer to the brochure.

Culinary Advanced Standing

Prospective students who possess advanced knowledge and skills in these food-related areas may apply for the Culinary Arts or Baking & Pastry Arts Advanced Standing Examination. The results of the examination are considered in addition to academic records and a letter of recommendation from a food-related employer and/or teacher.

It is generally recommended that applicants have completed advanced food service curriculum or have a minimum of one year of extensive food service work experience.

Students who are selected for this accelerated program are required to complete a 10-week summer program. Upon successful completion of the summer program, students attain sophomore standing in the fall.

Students must be accepted for admission to Johnson & Wales University prior to applying for Advanced Standing. Contact the Admissions Office for further information.

FAST & Credit for College Programs

Johnson & Wales University offers students an opportunity to earn credits toward a Johnson & Wales degree while they are still in high school through approved articulation agreements between Johnson & Wales University and the student's high school. Culinary Arts students enrolled in approved tech-prep programs who meet academic requirements may be eligible to earn up to 9 quarter credits toward their Culinary Arts associate degree through our Freshman Advanced Study Track (FAST). Students enrolled in approved hospitality, business and technology programs who meet the academic requirements may also be eligible to earn transfer credits through our Credit for College Program.

For more information about the Freshman Advanced Studies Track, articulation agreements or Credit for College programs, contact the Admissions Office.

INTERNATIONAL STUDENTS

International Admissions Requirements

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

1. An accurate, complete and legible International Application form that has been signed and dated by the applicant. Please list all schools attended, even if you do not wish to have transfer credits reviewed.*
2. Certified bank statement or government sponsorship letter verifying financial support for one academic year.
3. The results of the Test of English as a Foreign Language (TOEFL) or other acceptable proof of English proficiency. (See "English Language Proficiency" and "TOEFL Requirements" on next page.)

4. Official documentation of higher secondary (high school) graduation, subjects taken and grades earned.
5. Complete transcripts, marks sheets, diplomas or certificates from previous study, along with course descriptions and syllabus (for transfer credit).

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

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

All documents must be sent to:

Johnson & Wales University
International Admissions
8 Abbott Park Place
Providence, RI 02903 USA
Telephone: (401) 598-1074
Fax: (401) 598-4773
E-mail: intl@admissions.jwu.edu

English Language Proficiency

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

Minimum TOEFL requirements (all levels, under-

graduate and graduate):

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

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

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

- IELTS (Cambridge), Band 6.5
- City & Guilds Pitman ESOL Examinations – Higher Intermediate or Expert Level
- ELS Level 112 Certificate of Completion and Academic Report
- The London Tests of English LTE, Level 4 (Advanced)
- MELAB (Michigan English Language Battery) – 77
- S.T.E.P. Eiken – (Society for Testing English Proficiency) – Grade 1

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

TOEFL Requirements

Upon acceptance, students should submit an official TOEFL score. If the TOEFL score is not available, Johnson & Wales University will give students *one* opportunity to take the Institutional TOEFL. J&W then uses the students' scores on this exam to place students in the appropriate ESL or regular classes.

Students may be exempted from individual ESL classes based on test results and on their individual test section scores (e.g. Listening, Speaking, Reading, Writing, Grammar, etc.), and individual test section scores must also meet minimum requirements. 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.

Writing and ESL Assessments

All students who *pass* the TOEFL requirement with a Test of Written English (TWE) score below 4.5 or no TWE score will automatically be scheduled for the ESL advanced writing course, ESL8033. We offer an ESL Writing Assessment prior to Check-In, in order to determine possible exemption from this course.*

** ESL writing assessment requirements may vary depending on J&W campus attended.*

NOTE: All Johnson & Wales students must earn a performance transcript writing assessment of "validated" or "mastered" as a bachelor's degree graduation requirement.

International Transfer Credit

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

Students who wish to transfer to Johnson & Wales must submit official marksheets, grades or transcripts from all postsecondary schools attended with certified English translation. Whenever possible, course descriptions and course syllabus should also be provided. Official examination results, certificates, diplomas or degree certificates must also be submitted.

Transfer credit is determined through an individual course-by-course evaluation of each transcript submitted; transfer credit is not

based on total years of study. Credit is awarded for courses of similar level, content, and duration to Johnson & Wales courses, which can be applied to a Johnson & Wales degree. If a course cannot be applied to the chosen Johnson & Wales degree, transfer credit is not awarded, regardless of a student's total years of previous study.

Transfer credit is awarded on previous post-secondary academic work only. However, once students have entered Johnson & Wales, they may apply for prior learning assessment credit or, for students who have proficiency in a subject area and are not eligible for transfer credit, there are Challenge and CLEP Examination options. The University reserves the right to substitute courses at the discretion of the department chairs, directors or deans.

International Baccalaureate

Johnson & Wales University recognizes International Baccalaureate credentials and awards credits and other special program status on an individual basis to students who have achieved a grade of four or better on International Baccalaureate exams, up to a maximum of 45 credits or equivalent, in accordance with transfer (departmental) policies.

Articulation Agreements

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

Edexcel International, Higher National Diplomas UK
AH & LA, Educational Institute
College of the Bahamas
Barbados Community College
National Council for Hotel Management and Catering Technology, India
Auckland Institute of Studies at St. Helens, New Zealand
Failte Ireland Professional Cookery, Ireland
ICHM, Cesar Ritz, USA
Intercollege, Cyprus
London Hotel School, England
IHM Business College, Sweden
Higher Hotel Institute, Cyprus

Trinidad & Tobago Hospitality & Tourism Institute

Merit Swiss Asian School of Hotel

Management, India

DCT International Hotel & Business Management

School, Switzerland

Kolej Damansara Utama (KDU), Malaysia

George Brown College, Canada

ICHM (Modul), Vienna

Turks & Caicos Community College

Baisan Institute of Hospitality Management,

Kingdom of Bahrain

IIEK Hotelaria, Greece

IMI/Switzerland

Hotelfachschulen, Germany: Dortmund; Heidelberg;

Hannover; Berlin; Hamburg

IHK Hotel & Culinary Programs, Germany

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

Traveling to Providence

The nearest international ports of entry to Providence are New York City and Boston, Mass. Train, airline and bus services to Providence are available from these cities.

REGIONAL ADMISSIONS REPRESENTATIVES

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

The admissions representative from your area will be happy to meet with you and answer any questions you may have about the University, application procedures and financial aid programs. A full listing of the regional admissions representatives and their phone numbers can be found at www.jwu.edu/admiss/ reps.

QUESTIONS & ANSWERS

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

CAN I REQUEST A PARTICULAR ROOMMATE?
Yes, you can specify with whom you would like

to live. You and your friend must each indicate your preference on the online housing contract. Every attempt will be made to honor a roommate request, but *only* if both students have paid their University reservation deposits *and* submitted their housing contracts online within the same time period. (A student who submits their deposit and contract in January can not be placed with a friend who submits their deposit in June, for example.)

HOW DOES THE UNIVERSITY MATCH ROOMMATES?

When you complete the Residential Life online housing contract, you will be asked to submit your residence hall preferences as well as certain personal preference. The information you provide will be used to match you with a roommate.

CAN I REQUEST A SPECIFIC RESIDENCE HALL?

Yes, you may indicate your residence hall preference when completing your online Residential Life housing contract. All contracts are processed on a first-deposit-and-contract-received, first-resident-placed basis. Therefore we cannot guarantee any preference.

CAN I LIVE OFF CAMPUS?

Generally, you may live off campus as a freshman only if you are married, at least 21 years old, living at home with your parents/guardians and commuting, are a transfer student or are not eligible to live on campus.

WHERE DO I WASH MY CLOTHES?

All residence halls have card-operated laundry facilities.

DO I BRING MY OWN BED LINENS AND TOWELS?

Yes. All beds are twin-size (extra long), except at Harborside Village, which are full-size. You should also bring a pillow, bedspread and/or quilt, desk lamp, mirror and coat hangers. Limit what you bring until you see the size of your room and what your roommates bring.

WHAT KIND OF CLOTHES SHOULD I BRING?

Closet and drawer space is limited, so you should bring seasonal clothing. You'll find that you will wear mostly casual clothing.

Culinary Arts and Baking & Pastry Arts students receive three chef coats and two pairs of

chef pants, and are responsible for keeping them clean. When in academic classes, Culinary Arts and Baking & Pastry Arts students must wear the chef's uniform, with the exception of the hat, apron and side towel. These students will be provided with new uniforms at each academic level. Additional chef's uniforms may be purchased at the Harborside Bookstore.

WHAT'S THE CLIMATE LIKE IN RHODE ISLAND?

As the saying goes, "If you don't like the weather in New England, wait a minute." Rhode Island's climate is moderated somewhat by the ocean, so winters are not as severe as in, for instance, upstate New York or even western Massachusetts. However, occasionally there are bad snow storms and extreme cold in the winter (there are downhill ski areas within a three- to four-hour drive in Vermont, New Hampshire and Massachusetts). Autumn and spring are often rainy, with the temperature ranging from 50 to 70 degrees.

WHAT KIND OF SECURITY IS PROVIDED ON CAMPUS?

All residence halls have 24-hour supervision and no one is authorized to enter unless he or she has a student ID or is accompanied by a student living in the building. For more information on the Campus Safety & Security Office, see Page 70.

CAN I HAVE OVERNIGHT GUESTS?

Overnight guests are **not** permitted on school nights. A student may sponsor a visitor to the residence hall provided that the student advises the visitor of University rules and the visitor agrees to follow those rules. All visitors must sign in and out on the visitor's log at the residence hall front desk. Guests must be checked out by 11 p.m.

Both the visitor and his or her sponsoring resident must leave a picture ID card with the attendant at the residence hall front desk while the visitor is in the residence hall. Visitors may only stay for three consecutive nights prior to **non-class** days. Johnson & Wales University reserves the right to deny and/or limit this visitation privilege.

CAN I HAVE A REFRIGERATOR?

Students may opt to rent a MicroFridge (a refrigerator, freezer and microwave in one unit) through the MicroFridge company, with the exception of Renaissance Hall and Washington Apartments residents. These suites have a full-size fridge in the kitchen.

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

Alcohol is prohibited on campus except for legal use at facilities or events sanctioned by University officials. The drinking age in Rhode Island is 21.

IS THERE A CURFEW?

There is no curfew, but students must respect quiet hours, which are from 11 p.m. to 9 a.m., Sunday through Wednesday; and midnight to 10 a.m., Thursday through Saturday. During final exam weeks, 24-hour quiet hours are in effect.

WHAT'S THE FOOD LIKE?

Although it is not always possible to provide special menus for religious, health or personal reasons, Johnson & Wales University's dining centers make every effort to accommodate students in need of such diets. A wide variety of food is available in the University's dining centers, providing students with many opportunities to find the types of foods they enjoy.

HOW DOES THE WEEKEND MEAL PLAN WORK?

The Weekend Meal Plan is an optional plan that provides two meals daily on non-class days for students who wish to have weekend meals in a University dining facility (excluding designated holiday periods). If you elect this plan and later wish to discontinue, you must notify Student Financial Services in person with your student identification card prior to the next term. Students may only drop this plan during the first two weeks of the term.

WHERE CAN I CONDUCT PERSONAL BANKING?

The following are some of the larger banks in the area.

For students living in Downcity Campus residence halls:

Bank of America, 100 Westminster Street, Providence, (401) 278-6000.

Bank Rhode Island, One Turks Head Place, Providence, (401) 456-5152.

Citizens Bank, 63 Westminster Street, Providence, (401) 456-7010. (There is a Citizens Bank ATM located in Xavier Hall.)

Sovereign Bank, One Financial Plaza, Providence, (401) 752-1000.

For students living in Harborside Campus residence halls:

Citizens Bank, 1477 Broad Street, Providence, (401) 784-8960. (There is a Citizens Bank ATM located in Café Commons.)

Sovereign Bank, 1750 Broad Street, Cranston, (401) 941-4600.

WHERE CAN I ATTEND RELIGIOUS SERVICES?

The following are churches representing some of the major religious denominations. Students who are looking for a place of worship, a minister of their faith or a community that shares similar faith values, may also contact the University's Campus Ministry for assistance. For a complete listing of places of worship, please consult the Providence Yellow Pages.

Baptist: Calvary Baptist Church, 747 Broad Street, Providence, (401) 461-7507.

Catholic: Xavier Chapel, Xavier Complex, Providence, (401) 598-1830.

Congregational: Beneficent Congregational Church, 300 Weybosset Street, Providence, (401) 331-9844.

Episcopal: Grace Church, 175 Mathewson Street, Providence, (401) 331-3225.

Hindu: Shri Laxmi Narayan Temple, 117 Waverly Street, Ashland, Mass., (508) 881-5775.

Jewish: Temple Beth El, 70 Orchard Avenue, Providence, (401) 331-6070.

Lutheran: Gloria Dei Lutheran Church, 15 Hayes Street, Providence, (401) 421-5860.

Methodist: Mathewson Street United Methodist Church, 134 Mathewson Street, Providence, (401) 331-8900.

Presbyterian: Providence Presbyterian Church, 500 Hope Street, Providence, (401) 861-1136.

Unitarian-Universalist: First Unitarian Church

of Providence, One Benevolent Street, Providence, (401) 421-7970.

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

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

As with all academic matters including attendance, extenuating circumstances are handled on an individual basis. The intent of the attendance policy is not to penalize students but to help them develop a businesslike attitude toward their studies. The University believes that such an attendance policy serves the student population's best interest. With appropriate planning, students should be able to observe religious holidays within the absence policy. Excessive absences may result in reduction of grades in accordance with stated faculty policy given at the beginning of each course and may also result in a punitive withdrawal or withdrawal/pass from the course. Attendance policies for experiential education assignments and laboratories are more rigid and will be fully explained during orientations.

WHAT KIND OF PUBLIC TRANSPORTATION IS AVAILABLE IN PROVIDENCE?

The Rhode Island Public Transit Authority (RIPTA) is a statewide bus system used by many commuters to and from the city of Providence. Students can ride these public buses free with a Johnson & Wales student ID. For more information or to receive a bus schedule, call (401) 781-9400.

DOES THE UNIVERSITY HAVE ITS OWN TRANSPORTATION SYSTEM?

Yes. Because the University has facilities in several locations in and around the city of Providence, it maintains free bus service. These buses run regularly to and from all residence and academic facilities, as well as

to special University functions and athletic programs. Bus schedules are posted in each residence hall and in academic buildings, and are available at the University's transportation office, located at the Harborside Campus on 310 Harborside Boulevard.

WHERE ARE THE LOCAL AIRPORT, BUS AND TRAIN STATIONS?

T.F. Green State Airport is located in Warwick, R.I. Most major airlines fly in and out of T.F. Green. To make travel arrangements, contact your local travel agent or the airline of your choice.

The Peter Pan bus terminal is located at One Bonanza Way in Providence, a short RIPTA bus ride from the Downcity Campus. For a Peter Pan bus schedule, call (401) 751-8800. The Greyhound Bus Lines terminal is located at One Kennedy Plaza. For a Greyhound Bus schedule, call (401) 454-0790.

Amtrak Inter-City Rail Passenger Service has a Providence terminal located in the downcity area. For general information and reservations, call 1-800-872-7245.

WHERE ARE THE BEACHES?

Rhode Island has some beautiful beaches in the South County area, located about 40 minutes south of Providence. Narragansett, Sand Hill Cove, Scarborough and Matunuck beaches are among those you might like to visit. First, Second and Third beaches in Newport are also popular.

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

There are two Health Services offices on campus: one at Xavier Hall in Downcity Providence and one at the Harborshide Recreation Center at the Harborside Campus. Both resident and commuter students may use these facilities.

Should you become ill when a nurse is not on duty, speak to your resident assistant — he or she will seek help if necessary.

Commuting students can likewise seek assistance from the resident assistant at any residence hall when a nurse is not on duty. Cases not treatable by the nurses will

be referred to the University physician. Emergency cases will be transported to an area hospital. Local hospitals include

Kent Hospital:

455 Toll Gate Road, Warwick, (401) 737-7000.

Rhode Island Hospital (near both the Downcity and Harborside Campuses):

593 Eddy Street, Providence, (401) 444-4000.

Roger Williams Hospital (near the Downcity Campus): 825 Chalkstone Avenue, Providence, (401) 456-2000.

CAN I HAVE A CAR ON CAMPUS?

Your decision to bring a car on campus should be a well-informed one since parking space is extremely limited. We recommend that freshmen resident students do not bring cars to campus.

Parking for freshmen is available at the Harborside Campus only. Students, both residents and commuters, who plan to bring a vehicle on University property must register this vehicle with the Campus Safety & Security Office upon arrival. Overnight parking on campus is restricted to residential students with the appropriate permit.

The issuance of parking permits for Renaissance Hall, Edmund Hall and Hospitality Center is strictly limited to upperclassmen.

Parking permits must be obtained from the Office of Campus Safety & Security and may be purchased on a yearly or term basis. The fee for residents is \$100 per year or \$40 per term. The commuter student parking permit fee is \$65 per year or \$25 per term.

Parking rules are strictly enforced and failure to adhere will result in sanctions, including removal of the vehicle from campus and/or suspension or revocation of parking privileges.

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

IS THERE PARKING AVAILABLE OFF CAMPUS?

There are several parking lots and garages in Downcity Providence. Plan to spend \$75 to

\$150 a month to rent a space. A few local service stations also lease spaces at a somewhat lower cost.

HOW WILL CLASSES BE SELECTED MY FIRST YEAR?

All freshmen are registered for courses first term by Student Academic Services. Students register for courses online via the University's uconnect system in their second term and throughout their J&W academic career.



Financing Your Education

TUITION & FEES

The following tuition and fees schedule is effective for the 2007–2008 academic year. Tuition and fees are subject to change annually.

Annual Tuition	\$20,478
General Fee	\$984
Room & Board	
Value Room	\$7,650
Apartment (no board)	\$7,650
Standard Room	\$8,550
Premium Room	\$9,600
Weekend Meal Plan (Optional)	\$987

Tuition is applicable to all students, including those on approved off-campus programs. Students enrolled in courses in excess of a normal full-time schedule will be assessed an additional tuition charge. For purposes of tuition billing and financial aid eligibility, full-time status is determined on a term basis and consists of 12 to 18 quarter credit hours per term. Students carrying more than 20.5 quarter credit hours will be charged for each quarter credit over 18.

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

Room & Board is for the academic year and includes residence hall accommodations and three meals daily Monday through Thursday.

The **Optional Weekend Meal Plan** provides two meals daily from Friday through Sunday for students who wish to have weekend meals in a University dining facility (excluding designated holiday periods). Residence hall students **may only remove the plan through the first two weeks** of each term. After that time, the charge **cannot** be credited for that term. A student can add the weekend meal plan at any time during the term.

DEPOSITS AND OTHER FEES

Reservation Deposit **\$300**

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

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

Orientation Fee **\$255**

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

Extension Students

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

ACCESS Tuition

ACCESS tuition is 50 percent of the 2007–2008 tuition charge. Refer to Page 33 for a description of the **ACCESS** Early Admissions program. ACCESS students are also subject to appropriate University fees, including full general fee and full room and board charges. ACCESS students are not eligible for any federal financial aid while enrolled in the program. ACCESS students should contact Student Financial Services for information on alternative funding and to determine how

scholarships they are receiving will be affected while in the ACCESS program.

Student Health and Accident Insurance

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

Books and Supplies

The cost of books and supplies is approximately \$700–\$900 per academic year. These costs are not applied to the student's invoice. Books and supplies must be paid for at the University's bookstores at the time of purchase. The bookstore operates a textbook sales/buy-back program to help students minimize these costs.

PAYMENT OPTIONS

I. Annual Payments

The student may make one payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the Check-In due date of July 13, 2007.

II. Term Payments

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

III. Monthly Payments

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

enrollment fee, by the Check-In due date of July 13, 2007.

All Johnson & Wales University students must fulfill their financial obligations to the University by the Check-In due date of July 13, 2007 (all off-term entrants must meet the financial obligation by the published date for that term).

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

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

If you do not fulfill your financial obligation by the Check-In due date, your housing assignment will be removed. In addition, your acceptance to enroll for the 2007–2008 academic year may also be revoked.

REFUND POLICIES

General Policy: To the extent that any charges due to the University remain unpaid, no refund check will be issued. No tuition or fees will be assessed for terms that the student does not begin. Students who withdraw from the University prior to the end of the academic year will have their financial aid adjusted.* Institutional grants and scholarships will be reduced in proportion to any tuition credit received as defined in the University's Withdrawal Credit Policy. Full-term eligibility for institutional loans will be credited to the student's account to the extent that any charges are due the University. The distribution formula for the institutional refund to the Federal Student Financial Aid program will be calculated according to federal regulations. The University's Withdrawal Credit Policy applies to all withdrawals from the University, voluntary or involuntary.

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

Term charges, institutional merit scholarships and institutional aid are subject to the University's Withdrawal Credit Policy upon withdrawal from the University. Term charges are defined as tuition, and if applicable, room only, room and board, and weekend meal plan. Merit scholarships and institutional aid are defined as any source of funding from Johnson & Wales University. The General Fee is nonrefundable. The official notice of withdrawal from the University may be done in person or by written notification through Student Academic Services. Refunds are calculated by the date of termination which is based on the date Student Academic Services receives notification of withdrawal from the student or faculty member. Any refund due will be issued within 45 days after the date that the University was first notified of the withdrawal.

University Withdrawal Credit Policy

If a student terminates during:

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

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

Examples of University refund policies are available upon request in the Student Financial Services Office. Refer to Page 48 for Federal Withdrawal Policy.

FINANCIAL OBLIGATIONS

Continued enrollment as a student in good

standing and certain other student benefits (diplomas, transcripts, etc.) are conditioned upon being current in all financial obligations to the University, including loans in which the University appears as a holder or guarantor.

STUDENT FINANCIAL SERVICES (SFS)

FINANCIAL PLANNING

The University realizes that financing an education may be a very complex process for many students. In order to assist students and their families in these matters, Johnson & Wales has established a staff of financial planning counselors. These counselors are available to work with students and their families on an individual basis to help them best utilize their own funds and other available resources to meet educational expenses. For more information and assistance call 1-800-343-2565, ext. 1468, or (401) 598-1468.

FINANCIAL AID

To assist students in meeting their educational expenses, Johnson & Wales University offers several types of financial assistance — scholarships and grants, low-interest loans and employment opportunities. In many cases, qualified students receive a financial aid package which includes all three types of financial aid. Financial aid is awarded on an annual basis and is disbursed in three equal installments (fall/winter/spring).

Descriptions of Johnson & Wales financial assistance scholarship and work programs are included in this catalog.

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

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

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

HOW TO APPLY

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

1. Free Application for Federal Student Aid (FAFSA)

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

2. Independent Students

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

1. Were you born before January 1, 1984?
2. At the beginning of the 2007–2008 school year, will you be working on a master's or doctorate program (such as an M.A., M.B.A., M.D., J.D., Ph.D., Ed.D. or graduate certificate, etc.)?
3. As of today, are you married? (Answer yes if you are separated, but not divorced.)
4. Do you have children who receive more than half of their support from you?
5. Do you have dependents (other than your children or spouse) who live with you and who receive more than half of their support from you, now and through June 30, 2008?
6. Are both of your parents deceased, or are you or were you (until age 18) a ward/dependent of the court?

7. Are you currently serving on active duty in the U.S. Armed Forces for purposes other than training?
8. Are you a veteran of the U.S. Armed Forces?

Students who cannot answer yes to one of the above questions are considered dependent and must complete their Free Application for Federal Student Aid as a dependent student. Please feel free to contact Student Financial Services with any questions.

3. Other Documentation

Student Financial Services may request additional documentation to verify information provided on the FAFSA. The student and his/her parents may be required to submit signed and dated copies of their Federal Income Tax Returns (1040). The student's financial aid package will not be complete until all requested documentation has been received and reviewed by the Financial Aid Office. In addition, all student loan borrowers must attend an entrance and exit counseling session during which the student will be advised on his/her loan obligations.

STUDENT ELIGIBILITY REQUIREMENTS

Financial aid will be distributed to the student based upon the student's financial need. All students seeking financial assistance must file a FAFSA with the Federal Processor. The FAFSA form is used to determine the student's financial need.

Financial need is the difference between the cost of the student's education (tuition and fees, room and board, books, supplies, transportation and personal expenses) and the total contribution expected from the student and his/her family. The student's total family contribution is based on an analysis of the information which the student supplied on the FAFSA. Among the items considered are total family income, assets, the number of people in the household, the number of siblings in college, and the student's own resources, such as earnings, savings, and untaxed income which the student may receive. Johnson & Wales University also considers these items when determining eligibility for University funds.

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

Federal Academic Competitiveness Grant (ACG)

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

Federal Pell Grant

The Federal Pell Grant is a federally funded entitlement program to assist needy undergraduate students. Eligibility for these grants is determined by the U.S. Department of Education based on the information provided on the FAFSA. Pell recipients can have a less than half-time status. Students with a previous bachelor's degree are not eligible for a Federal Pell Grant.

Federal Supplemental Educational Opportunity Grant (SEOG)

This federally funded program provides financial assistance to students who demonstrate exceptional financial need. The amount of the award is based on need and the availability of funds. Students with a previous bachelor's degree are not eligible for a Federal Supplemental Educational Opportunity Grant.

Federal Work-Study Program

Federal Work-Study is a federally funded program that provides part-time employment to students with financial need. Positions are available throughout the University and with selected off-campus community service agencies.

Work-study gives students the opportunity to

earn money to help pay educational expenses. Students are paid at an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award. Work-study funds are paid biweekly directly to the student; therefore, funds will not be applied to the student's account unless arrangements are made with SFS.

National SMART Grant

This federally-funded program provides financial assistance to third- and fourth-year students who are U.S. citizens and Pell eligible. The amount of the grant will not exceed \$4,000 and is available only for a select group of major fields of study, i.e. technology, engineering. Contact SFS to determine if your major is considered eligible. Students with a previous bachelor's degree are not eligible for this grant.

Federal Perkins Loan

This low-interest loan is funded by the federal government and administered directly by the University. A Master Promissory Note for this loan will be mailed to all eligible students with their Annual Financial Statement. The amount of the loan is based on need and the availability of funds.

Students must begin to repay this loan nine months after they leave college or drop below half-time status. The repayment of principal and interest may be extended over a 10-year period. The amount of each payment depends upon the amount of the student's debt and the length of the student's repayment period, but the student must pay a minimum of \$40 per month.

Federal Subsidized Stafford Loan

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

Students may borrow up to a maximum of \$3,500 per academic year for the first year of undergraduate study, \$4,500 for the second year and \$5,500 per year for the last two years. The student must begin repayment six months after he/she leaves college or drops

below half-time status, and the student's payment will be a minimum of \$50 per month. The amount of the student's monthly payment will be determined based upon the amount of student debt and the length of the repayment period.

Federal Unsubsidized Stafford Loan

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

Independent students are also eligible to borrow Federal Unsubsidized Stafford Loans. Students may borrow up to a maximum of \$4,000 per academic year for the first and second years, and \$5,000 per year for the third and fourth years. These amounts are in addition to the Federal Subsidized/Unsubsidized Stafford Loan amounts discussed above.

The Parent Loan Program for Undergraduate Students (PLUS)

The Federal PLUS Program provides loans to parents of dependent students to attend college. PLUS borrowers do not have to demonstrate need, but are subject to a credit analysis by the lending institution. The parent applying for the loan must fill out a PLUS Master Promissory Note as well as a Loan Amount Request Form. Repayment of this loan must begin within 30 days of the time the loan is fully disbursed. The borrowing limit is the total cost of attendance, minus any financial aid being received.

Applications for these loans are available in Student Financial Services.

Aid from these programs is awarded on the basis of financial need. In order to receive maximum consideration for financial assistance, it is recommended that the student apply as

soon as possible after January 1. The award process for first-year students begins in March of each academic year. Renewal of financial aid is not automatic. Recipients are required to reapply each year by the announced deadline.

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

1. demonstrate financial need;
2. maintain satisfactory academic progress (financial aid will be suspended until satisfactory academic progress is again achieved);
3. be enrolled in an eligible degree or certificate program;
4. be enrolled on at least a half-time (at least 6.0 quarter credit hours) basis (students enrolled on a less-than-full-time basis may have their financial aid reduced; some students enrolled on a less-than-half-time basis may qualify for a Federal Pell Grant);
5. be a U.S. citizen, permanent resident, or eligible non-citizen;
6. not owe a refund on a Federal Pell Grant or be in default on a Federal Perkins Loan, Federal Subsidized Stafford Loan, Federal Unsubsidized Stafford Loan, Parent Loan for Undergraduate Students (PLUS) or Supplemental Loan for Students (SLS); and
7. sign a Statement of Educational Purpose, a Statement of Registration Status and a Statement on Overpayments and Defaults.

Students are eligible to receive financial aid as long as they maintain satisfactory academic progress as defined on Page 59 of this catalog, and in the Student Handbook. Students who fail to maintain satisfactory academic standing will be notified by Student Academic Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

Return of Title IV Funds (federal aid)

When students withdraw during a payment period or period of enrollment, the amount of financial aid program assistance earned up to that point is determined by a specific formula. If the student receives (or the University receives on the student's behalf) less assistance than the amount earned, the student may be able to receive those additional funds. Students who received more assistance than what they earned must return the excess funds.

The amount of federal assistance earned is

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

The student's loan monies (subsidized, unsubsidized and PLUS) must be here before the student's notification date, in order for the money to be considered within the formula. If the student is eligible for a post disbursement, a written notice will be mailed requesting the consent of the borrower to post to the student's account. The amount of institutional assistance earned is based on the week that the student withdraws from the university and follows the percentage the university credits the student's charges (Page 45).

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

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

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

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

Federal regulations establish the following allocation for students who receive Title IV,

HEA program funds:

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

FINANCIAL AID PROGRAMS

The following programs are the major financial aid resources available to students. Students may receive assistance from any one of these, or from a combination of all of these programs, in what is called a financial aid package. Student eligibility for these programs is based on completion and submission of the form(s) described in the **How to Apply** section. Since awards are not automatically renewable, students must reapply each year. All financial aid awards are determined based on an academic year (fall/winter/spring terms). Financial aid awards are disbursed based on this term system, which equates to three disbursements. All annual awards are posted in three equal amounts.

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

Johnson & Wales Grant

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

FINANCIAL ASSISTANCE, SCHOLARSHIPS AND WORK PROGRAMS

Last year, Johnson & Wales University awarded more than \$73 million in institutional aid to students. Awards range from \$500 to full tuition. Scholarships, grants, loans and work programs awarded depend on the University budget, and are dependent on students meeting program eligibility requirements. These programs are only available to full-time,

undergraduate, day school students during the academic year and are not available during the summer term. *Note: Scholarship funds are applied to the student's account with the University in three equal disbursements by term (e.g., a \$3,000 Presidential Academic Scholarship recipient would receive \$1,000 per term).*

Most scholarships are renewable for up to four consecutive years of enrollment. For many of the programs listed below, a minimum grade point average is required for continued eligibility. Scholarships and grants are not awarded based on athletic ability or participation.

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

For more information, contact Admissions or Student Financial Services.

Alpha Beta Gamma (National Honor Society) Scholarship: A scholarship up to \$5,000 is awarded to outstanding transfer students who are members of Alpha Beta Gamma. The application for this scholarship is the application for admission to the University.

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

Career through Culinary Arts Programs (C-CAP): The University awards these scholarships of up to full tuition to incoming students who participate in C-CAP's competition events. Applications are available through C-CAP. All documentation must be submitted to C-CAP and all finalists are selected by C-CAP.

Chancellor Scholarship: The University awards this scholarship of \$7,500 up to full tuition to incoming students who demonstrate outstanding academic achievement in high school and are accepted to the Honors Program. The scholarship is renewable for up to four years if the student maintains a 3.40 GPA and remains in the Honors Track.

Community Leadership Scholarship: Johnson & Wales awards scholarships of up to \$2,000 to incoming students with a good academic record and a minimum of one year involvement in community service.

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

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

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

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

Faculty Scholarship: Johnson & Wales University awards a number of scholarships

to upperclass students, based upon merit and GPA. These nonrenewable awards range up to the amount of one term's tuition, which is distributed over three terms.

Family, Career and Community Leaders of America (FCCLA): The University awards a number of FCCLA (formerly FHA-HERO) scholarships ranging from \$1,000 up to full tuition. Awards are based on FCCLA activities and academic record, and are renewable based on continued involvement in and support of FCCLA activities. Apply for admission online at www.jwu.edu. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

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

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

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

Gaebel Eagle Scout Award: A number of nonrenewable grants of \$1,000 are available to entering freshmen who have achieved the rank of Eagle Scout in the Boy Scouts of America. Applications are available from the

National Student Organizations Office at J&W or online at www.jwu.edu. The deadline for application is February 1, prior to enrollment.

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

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

Lodging Management Scholarship: J&W offers a number of \$1,000 renewable scholarships for students who have participated in the Lodging Management program. Apply for admission online at www.jwu.edu. *Amount of scholarships awarded for participation in specific high school curricula may be limited to one per student.*

Martin Luther King Jr. Scholarship: The University awards up to a \$2,000 scholarship to students entering the Providence Campus with a minimum 3.00 GPA and an involvement in The Urban League and Inroads.

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

National High School Chef of the Year Contest: This annual contest is Johnson & Wales' search for the best young chefs. Winners will receive tuition scholarships ranging from \$500 up to full tuition. Applications

are available from the Admissions Office.

Phi Theta Kappa (National Honor Society)

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

Presidential Academic Scholarships:

J&W awards academic scholarships to incoming students who are in the top 25 percent of their class and demonstrate academic excellence. Awards range from \$2,500 to \$5,000 per year and are renewable provided the recipient's GPA does not fall below 2.75.

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

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

Technology Students Association (TSA)

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

Transfer Scholarship: An unlimited number of transfer scholarships up to \$3,000 are awarded to students who plan to continue their education at Johnson & Wales in an associate or bachelor's degree program. Students must have completed 30 semester hours at another institution and maintained a

minimum 3.00 cumulative average. Students must maintain a GPA of 2.75 in order for the scholarship to be renewed. The scholarship application is the application for admission to the University.

Tuition Exchange Scholarship: Students who meet the qualifications of both Johnson & Wales and the participating exchange college or university may be awarded up to full tuition. Applications are available at the participating institution.

FUNDED SCHOLARSHIPS

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

Distinguished Visiting Chef Scholarship:

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

Dr. Leah Powers-McGarr Scholarship: This faculty scholarship honoring the memory of Dr. Leah Powers-McGarr, former Department Chairperson of the Travel, Recreation, and Sports/Entertainment/Event (SEE) Management Department, will be awarded to an SEE Management major. Criteria are based upon academic standing, faculty recommendation and financial need of the student. The committee meets in April to announce the winner.

Ellsworth M. Statler Scholarship: This scholarship is awarded to Hospitality and Culinary Arts students, with preference to New York residents. Applications are available at the Student Financial Services Office. The deadline is August 31. Awards range

from \$500 to \$2,000 based on residence, and are renewable by maintaining satisfactory academic progress.

OUTSIDE SCHOLARSHIPS

There are many other potential scholarship sources that students should consider to help finance their education. Students should contact the Higher Education Assistance Agency in their home states for information about the possibility of state grants or scholarships.

Scholarship aid is often available from high school and community organizations with which students or their parent(s) may be affiliated. Local libraries are an excellent resource for finding information on scholarships from organizations throughout the United States. There are also a number of Web sites available to assist students in the scholarship search.

Many companies provide scholarship aid for children of their employees, while others provide aid directly to students who work for them part-time while in school.

Rhode Island State Scholarship & Grant

Program: The state of Rhode Island provides scholarships and grants for Rhode Island residents who demonstrate financial need. To apply, you must submit the Rhode Island version of 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, RI or call (401) 736-1170.

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

- Connecticut
- Delaware
- Maine
- Maryland
- Massachusetts
- New Hampshire
- Pennsylvania
- Vermont

Washington, D.C.

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

The American Hotel Foundation: Scholarship aid is allocated each year by the foundation to The Hospitality College. Awards are made on the basis of student intent to work in the hotel industry, cumulative average and need. Sophomores who are continuing their education should contact their hospitality advisor for further information.

Connecticut Chef's Association: Scholarships are reserved for second-year Culinary Arts students who reside in Connecticut. To apply, submit a Free Application for Federal Student Aid (FAFSA), letters of recommendation from instructors and a copy of your academic record to the Scholarship Chairman, Connecticut Chef's Association Inc., P.O. Box 136, Wethersfield, CT 06109.

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

The Educational Foundation of the National

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

International Association of Culinary Professionals Foundation Scholarship

(IACP): The IACP Foundation awards one \$2,500 scholarship per campus, which is

matched by Johnson & Wales. All criteria are determined by IACP. Applications are available through IACP, with an application deadline of December 1.

International Food Service Executives

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

WORK PROGRAMS

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

Fellowship Program: Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or the Culinary Administration Office. Awards for 2007–2008 are up to \$9,000 and are renewable based on annual employee performance and 2.75 GPA maintenance.

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

Student Assistant Employment Program:

Scholarships are awarded to all students selected for this program. No application is necessary, but a resume is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2007–2008 are up to \$3,000 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Teaching Assistant Program: Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or the Culinary Administration Office. Awards for 2007–2008 are up to \$7,500 and are renewable based on annual employee performance and 2.75 GPA maintenance.



Academic Information

CLASS SCHEDULES

Undergraduate classes for students are generally scheduled 2-4 days per week, Monday through Thursday. The typical schedule for all business, hospitality and technology students, and culinary students not taking labs, is three or four courses per term. Students who are eligible to Web register are advised to maintain a full-time status (12 credits) to be eligible for financial aid.

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

SUMMER SESSIONS

Summer session courses are offered by the University. Individual courses may not be offered in the summer if student interest or enrollment is not sufficient; as a result, summer degree completion cannot be guaranteed.

Students matriculating at Johnson & Wales are not granted credit for summer session courses taken at other institutions unless prior permission has been granted by Student Academic Services.

COURSES TAKEN AT OTHER INSTITUTIONS

Undergraduate students requesting to take courses at another institution must submit their requests in writing to obtain prior written approval from the Student Academic Services. The following guidelines must be met:

- The student must have an overall grade point average above 2.25.
- There is a limit of two courses which may be taken during enrollment at the University.
- The course(s) must not be in the major field.

- The student may not have taken the course(s) previously at the University and received a grade of "F," "NC," "W," "WP," "I" or "GP."
- Grades of "C" or better (2.00 or equivalent from an accredited institution may be accepted for transfer.
- The course(s) must be taken within one year of permission being granted.
- Courses cannot be taken locally unless J&W does not expect to offer the class before the student's anticipated graduation date.

Students must submit a request (which may be sent by fax or e-mail) which includes their ID number, descriptions of the courses they desire to take at another institution, the name of the institution, and any other pertinent details of their situation.

Students, as always, are responsible for meeting the requirements of satisfactory academic progress.

ATTENDANCE

Students are expected to attend every meeting of every class in which they are enrolled. The maximum number of absences for valid reasons is based on the quarter credit hours for the course, with the exception of experiential education assignments and laboratories, which have their own specific attendance criteria. Absences beyond the stated maximum for each course may jeopardize academic standing or financial aid.

Student Academic Services should be notified immediately of any necessary prolonged absences. The **Student Handbook** contains rules and regulations for frequent or prolonged absences from class.

Students are expected to familiarize themselves with attendance requirements outlined in the **Student Handbook**. The Student Handbook can be found online at www.jwu.edu/pdf/stuhdbk06_ri.pdf.

UNDERGRADUATE GRADING SYSTEM

The grading system is as follows:

Letter Grade	Grade Range	Quality Points
A+	95–100	4.00
A	90–94	4.00
B+	85–89	3.50
B	80–84	3.00
C+	75–79	2.50
C	70–74	2.00
D+	65–69	1.50

Letter Grade	Grade Range	Quality Points
D	60–64	1.00
F	0–59	0.00
W	Withdrawal	0.00
W/P	Withdrawal/Pass	0.00
H	Honors Course (reported w/grade on transcript)	
I	Incomplete	
NC	No Credit	
GP	Grade Pending	
AU	Audit	
P	Proficiency	
S/U	Satisfactory/Unsatisfactory	
PL	Prior Learning Assessment	
CX	Challenge Exam	
NG	No Grade	

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

Failure (F)

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

Withdrawal (W)

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

tive average. Upon the successful completion of the course at a later date, the cumulative average and academic transcript will reflect both the grade of “W” and the new grade.

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

Withdrawal/Pass (W/P)

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

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

Honors (H)

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

Incomplete (I)

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

No Credit (NC)

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

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.

ACADEMIC AND PERFORMANCE TRANSCRIPTS

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

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

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

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

ACADEMIC STANDARDS

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

Withdrawals (Page 56), grades of "incomplete" (Page 56), failures (Page 56), repeated courses (Page 59), and transfer courses (Page 62) 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 sus-

pending 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 student aid. The Director of Academic Counseling must approve reinstatement based on evaluations made by instructors and academic counselors familiar with the work of the student. If reinstated as a regular student, the student will be placed on academic probation for at least one term.

Students who are academically dismissed before completing an A.S. degree may apply for reinstatement after earning an associate

degree at an accredited postsecondary institution. A minimum of one term must pass between dismissal and reinstatement to a regular student status under this circumstance. If reinstated as a regular student, the student will be placed on academic probation for at least one term.

Academic Guidelines

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

REINSTATEMENT AS A REGULAR STUDENT

If a student demonstrates that he or she is academically prepared to continue in the program after retaking courses or practicing skills as a non-regular student for a period not greater than one term, the student may be reinstated as a regular student including eligibility for federal, state and institutional student aid. The Director of Academic Counseling must approve reinstatement based on evaluations made by instructors and academic counselors familiar with the work of the student. If reinstated as a regular student, the student will be placed on academic probation for at least one term.

Students who are academically dismissed before completing an A.S. degree may apply for reinstatement after earning an associate degree at an accredited postsecondary institution. A minimum of one term must pass between dismissal and reinstatement to a regular student status under this circumstance. If reinstated as a regular student, the student will be placed on academic probation for at least one term.

COURSE REPETITIONS AND INCOMPLETES

Grades earned or skills developed as a regular student or during the continuation period as a non-regular student (see previous page) may be substituted for the previous course failures in the calculation of the student's

grade point average. The repeated course will be calculated as a course attempted for purposes of determining satisfactory academic progress. The student may not extend their program beyond one-and-one-half times the normal program length.

MITIGATING CIRCUMSTANCES

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

ACADEMIC APPEAL PROCEDURE

Any appeals of the decision of the Committee on Academic Standing must be submitted to the Director of Academic Counseling. Appeals must be submitted in writing within 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.

A traditional undergraduate student must complete an associate degree in no more than three academic years (nine terms). Summer terms are not factored into the calculation. Failure to complete the A.S. degree in nine terms will result in forfeiture of the A.S. degree. A student must complete a bachelor's degree (including associate degree requirements if required) in no more than six academic years (18 terms). Failure to complete the program during the allotted time period will result in the loss of financial aid and may result in dismissal from the program.

Students in a continuing education program 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.

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

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

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

A.S. Degree

Minimum Successful Course Completion	% Credits Attempted
End of two terms	55% *
End of four terms	60% **
End of nine terms	100% **

B.S. Degree

Minimum Successful Course Completion	% Credits Attempted
End of first academic year	19% *
End of four terms	25% *
End of second academic year	55% *
End of nine terms	60% **
End of 13 terms	75% **
End of 18 terms = graduation	100% **

* Student may be put on probation.

** Failure to meet standard will result in dismissal.

Students who fail to meet the minimum institutional requirements of their program following periods of probation will no longer be eligible for any federal, state and institutional aid funds. Financial aid will be suspended until satisfactory academic progress is again achieved.

Students may appeal their satisfactory academic progress or academic standing to the Committee on Academic Standing. Appeals must be submitted to the Director of Academic Counseling, in written form, within six weeks 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. Courses are offered in three formats and may combine two or more of those formats, which are: lecture, laboratory and experiential.

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

RESIDENCY REQUIREMENT

Candidates for associate degrees must earn their final 31.5 quarter hours of credit as enrolled students, half of which must be in the major area of study. Candidates for the bachelor of science degree must earn their final 45 quarter hours of credit as enrolled students, of which 22.5 quarter hours of credit must be in the major area of study.

COMMUNITY SERVICE LEARNING

As part of the Feinstein Enriching America Program, all full-time undergraduate day students at the Providence Campus of Johnson & Wales University are required to complete a Community Service Learning (CSL) requirement in order to graduate. CSL1001 is a one-credit course which introduces students to the concepts behind service learning, volunteerism, and civic responsibility while participating in a hands-on service experience at a local community-based organization. CSL is done in conjunction with a practicum or academic course. Students must select their service-learning experience in consultation with the Alan Shawn Feinstein Community Service Center and their instructors.

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 successful completion of a prescribed sequence of study and a minimum 2.00 grade point average. Students with a cumulative GPA below 2.00 will be in noncompliance with the criteria for good academic standing and may be subject to academic dismissal. Furthermore, as required by your program, all students must

successfully complete community service learning requirement (CSL1001), career management course sequences (CAR0005, CAR0010 and CAR1003), and any and all requirements as indicated in the Catalog (for example, culinary/pastry/hospitality students are required to take Safety & Sanitation Management, FSM1060, and must pass the National Restaurant Association's sanitation exam with a score of 75 percent or higher to fulfill graduation requirements.)

Additionally, all students pursuing a Bachelor of Science degree must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate. The assessment of this skill is measured in composition, communications and technical writing courses.

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

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

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

HONORS

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

TRANSFER & CAREER PREREQUISITES

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

Students who are interested in transferring to J&W should see Page 32 for information on transfer admissions.

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.

DEAN'S LIST

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

HONORS PROGRAM

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

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

Students enrolled in the Honors Program often receive preference for on-campus interviews, tutorial positions, resident assistant positions, freshman housing and residence hall roommate assignments, and early graduation through accelerated coursework.

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

Business/Hospitality/Technology

At the associate level, students must complete a total of six honors/H-option courses for a designation. At the bachelor's level, students must complete a total of 12 honors/H-option courses and submit a scholarly paper for a designation.

Culinary Arts/Baking & Pastry Arts

At the associate level, students must complete a total of nine honors/H-option courses, including labs, for a designation. At the bachelor's level, students must complete a total of 16 honors/H-option courses and submit a scholarly paper for a designation.

CONCENTRATIONS

The College of Business offers 13.5 quarter credit hour concentrations in Criminalistics, Economics, Entrepreneurship, Fashion, Financial Services Management, Human Resources Management, International Business, Law Enforcement, Legal Issues, Operations Management, Performance Excellence and Retail.

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

The Hospitality College offers 13.5 quarter credit hour concentrations in Adventure, Sport and Nature Based Tourism; Casino and Gaming Operations; Cruise Line Management; Entertainment Management; Entrepreneurship;

Food & Beverage Management; Sales, Meeting & Event Management; International Hospitality Operations Management; Private Management Services; Resort Management; Rooms Division Management; Sports Management; and Tour Management Operations.

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, Sociology and World Languages. 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.

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

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

ACADEMIC COUNSELING

Academic counselors are available in the John Hazen White and Paramount buildings to assist students with preparation for graduation. Their goal is to assist students in evaluating, developing, and maximizing their potential by providing guidance and support.

All students are encouraged to meet with an academic counselor. Such a meeting is required for students experiencing academic difficulty. Appointments are recommended.

ACADEMIC HONOR SOCIETIES

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

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

Special Honors And Rewards Program (SHARP)

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

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

If a student does not exercise this option, SHARP eligibility may continue provided that the student maintains continuous full-time matriculation while maintaining a cumulative 3.40 GPA after all terms. The benefits provided by SHARP are not applicable during the summer sessions, during full-time practicum

or internship terms, for independent studies, or for an additional culinary laboratory class. Graduation acceleration is not guaranteed.

If at any time during a matriculation period the student's cumulative GPA falls below the minimum 3.40 requirement, the student is no longer eligible for SHARP and is dropped from the program permanently. If additional credits have been registered for, it is the student's responsibility to drop the course in order for charges to reflect the student's status. Students who have been denied or dropped from SHARP may not reapply.

ACADEMIC FUNCTIONS

Attendance at an **Orientation** program is mandatory for all new students. Summer Orientation is offered to all new students entering Johnson & Wales in the fall trimester. At Summer Orientation, students will meet with academic representatives in their chosen school or college and take academic placement exams. Students will learn about campus resources, network with upper class student leaders, familiarize themselves with the campus and make new friends.

An abbreviated Orientation program is also offered for all new students each term prior to the start of classes. Activities include Check-In, academic orientation, social activities, distribution of photo identification cards, and meetings with administration, faculty, and residence hall representatives. Orientation also includes placement testing.

Academic Convocation is held the first weekend before classes begin in the fall. This academic ceremony brings together all facets of the University to celebrate and commence the academic year.

Student Recognition Night is held annually in the spring to honor students and organizations that have displayed a high level of performance in academic achievement or in service to Johnson & Wales University.

Commencement is held at the end of each academic year. At these exercises, degree

candidates are recognized. Participation in commencement exercises does not imply that graduation requirements are met.

AWARDS

Johnson & Wales University recognizes superior academic achievement and outstanding contributions in extracurricular activities by granting the following awards at a private ceremony held prior to commencement:

The **Founders' Trophy** is presented to the upperclass student who, by his or her serious approach to career education and perseverance in his or her objectives, embodies the ideals and principles expressed by the founders of Johnson & Wales University.

The **President's Trophy** is awarded to the second-year student who has displayed outstanding academic capacity, extracurricular leadership and purposefulness, cooperation, and strong college spirit.

The **Trustees' Awards**, in memory of the faithful service to the University of Trustees Gov. Christopher Del Sesto and Dr. Anthony Kemalian, are given to the students who have made the greatest contributions in service to the University.

The **Dean's Award** is presented to a College of Culinary Arts student who, by a sincere desire to obtain a career education, has exemplified his or her career by example and dedication.

Faculty Scholarships are presented to top-ranking students in the first, second, and third years on a departmental basis, upon the recommendation of the faculty.

Academic Performance Awards recognize the graduating students in associate and baccalaureate degree programs who have achieved the highest cumulative GPA and are recommended by the faculty.

The **Alumni Award** is given to the individual whose activities have best enhanced the reputation of Johnson & Wales.

The **Apprenti Cuisinier Awards** are given to second-year Culinary Arts students in recognition of achievement in a particular area of cooking. One award is made in each of the following categories: Classical Cookery, International Cookery, Garde Manger, and Classical Pastry.

AXT/ESD Honor Societies Awards recognize sophomores and seniors in The Hospitality College for their outstanding academic achievement, meritorious service, and demonstrated professionalism. AXT and ESD are national honor societies sponsored by CHRIE.

The **Curtice Burns Award** is a food service award presented to a College of Culinary Arts senior who has displayed outstanding knowledge of the industry in the areas of cooking, purchasing and management.

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

The **Dr. Sam Postbrief Award** is presented in memory of Dr. Postbrief to a student who has achieved academic excellence in social sciences.

The **Edward D. Fuller Jr. Award** is presented to a Baking & Pastry Arts student who has achieved the highest academic average and is recommended by the faculty.

The **Johnsonian Spirit Award** is presented to the continuing education student who demonstrates a genuine spirit of helping others with enthusiasm, within and outside of the classroom.

The **Practicum Pyramid Award** is presented to a select upperclass student participating in the University's various experience-based scholarship programs. The recipient will be a student who has utilized his or her knowledge and skills to assist in the development of other students in the many practical training facilities and offices of the University.

The **Special Functions Team Award** is presented to a College of Culinary Arts student who has consistently volunteered to assist with special functions and events at the University during the year.

The **Wall Street Journal Award** is given to the student who has demonstrated outstanding achievement in the field of accounting.

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.

The **Wilfred N. Lavallee Award** is presented to the top-ranking student in the ACCESS early admissions program.

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, or disability, in admission to, access to, treatment of, or employment in its programs and activities.

(The term "sexual orientation" shall mean and be limited to having an orientation for or being identified as having an orientation for heterosexuality, bisexuality or homosexuality. This Notice of Nondiscrimination shall not be interpreted to prohibit Johnson & Wales University from maintaining separate facilities, sports teams, housing, university-based social fraternities and sororities, and other programs and facilities, for males and females, in accordance with the provisions of Section 16-38-1.1 of the General Laws of Rhode Island, as the same may be amended from time to time, or similar laws applicable in other states where the University conducts operations.)

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

Student Services

CAREER DEVELOPMENT

The Career Development Office offers a variety of work programs and career services to assist students in obtaining successful “best fit” employment throughout their academic and professional careers.

Programs include an annual **Career Conference** held every fall, a must attend event for students which draws more than 175 companies and organizations each year. The **Spring Employment Expo** is also held every year, as well as several career nights scheduled throughout the academic year to provide full-time and experiential education opportunities.

In keeping with the brand identity of a “Career University,” classwork is taken in traditional classrooms and online over the course of a student’s tenure under the heading **Best Fit Career Management System**. Specifically, students take **Introduction to Career Management** in their first year at the University, followed by **Career Planning** just prior to earning their associate degree. Students continuing for a bachelor’s degree take a second, employment- and career management-focused **Career Management Capstone** course two terms prior to graduation. All the courses in the **Best Fit Career Management System** focus on the basics of planning careers, finding Best Fit Employment and managing careers. Courses are taught by Career Development staff members, who also serve as **Career Coaches** for students to utilize for independent counseling needs.

Cooperative Education/Externship Opportunities are available in the Business and Hospitality colleges, the College of Culinary Arts, the School of Technology and the Graduate School. Co-op/Externship is designed to provide eligible students with a paid, practical work experience in their chosen field of study, while allowing students to earn academic credit for the experience.

Each year, numerous companies from throughout the United States visit the campus during the fall and spring terms to recruit graduating students during **On-Campus Recruiting**. Students utilize an Internet-based recruiting and employment software package, jwu.erecruiting.com, to formally apply for professional positions during On-Campus Recruiting and for other employment programs.

Upon graduating, all students must complete a **Graduate Employment Survey** to allow the University to determine the level of employment of the graduating class, the latest employment trends and to offer assistance to those students who desire help in finding Best Fit Employment.

THE CENTER FOR ACADEMIC SUPPORT

The Center for Academic Support offers a variety of services to assist each student in preparation for graduation and career placement. The center’s goals are to support students in their efforts to develop and maximize their talents, empower them to direct their own learning, and lead them to pathways of success. With emphasis on success, graduates acquire lifelong behaviors and attitudes which are recognized by employers.

SERVICES OFFERED:

- 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, Test-taking Strategies, Learning Strategy Instruction
- 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 Center for Academic Support complements students' academic and technical training by sharpening their ability to position themselves in today's competitive marketplace. This is accomplished with programs centered around personal and career success.

THE LEARNING CENTER FOR WRITING & ACADEMIC SUPPORT

The Learning Center for Writing & Academic Support in the Kinsley Building offers students academic assistance in business, hospitality, technology 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.

The Learning Center for Writing & Academic Support 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:
Downtown 401-598-1485
Harborside 401-598-1703

TUTORIAL ASSISTANCE

The University provides tutorial assistance through The 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 Center for Writing & Academic Support.

In addition, peer and professional tutoring is

available in math, accounting, writing skills, most major courses and study strategies. Tutors, directed by a learning skills professional, provide individual and/or group sessions as student needs and resources dictate.

SPECIAL NEEDS/DISABLED STUDENTS

Johnson & Wales is dedicated to providing reasonable accommodations to allow learning disabled, physically disabled and other challenged students to succeed in academic pursuits. While maintaining the highest academic integrity, the University strives to balance scholarship with support services which will assist special needs students in functioning in the University's academic environment.

Because some programs of study at the University have technical standards and requirements, applicants and students with special needs or physical disabilities should contact the director of the Center for Academic Support at 598-4689 to discuss the availability of reasonable accommodations or to obtain documentation guidelines, where appropriate. Copies of the technical standards applicable to various programs are available from this office. For more information on technical standards, see Pages 167-168.

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 to earn academic credit.

The English Language Institute offers intensive English instruction of 16 hours per week for students 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. Students are placed in four different skill area classes: Oral Communications, Reading, Writing, and Grammar.

Course objectives are academically oriented with the aim of preparing students to function at the university level. In addition, students

will be given opportunities for social and cultural experiences designed to assist their cultural transition.

Dedicated to student success, the English Language Institute places students in the program at their level of English proficiency.

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 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.

A school dentist is recommended to students upon request. Contact the Health Services Office for the dentist's name, phone number, and office hours.

J&W's health services are available to commuting students as well as to residents.

MEDICAL RECORDS

Prior to enrollment, the University and the Rhode Island Department of Health require that all new, full-time students — residents and commuters alike — submit proof of a physical exam within the last year, including documented proof of two doses of the MMR vaccine, a tetanus booster within the past 10 years, a negative tuberculosis test or chest X-ray within the past six months, three doses of Hepatitis B vaccine and proof of immunity to chicken pox.

INTERNATIONAL CENTER

The International Center, which has two departments: International Student Services and Study Abroad Programs, 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.

International Student Services

The main focus of the International Student Services Office is to help international students adhere to USCIS regulations, maintain their student 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/studyabroad. 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 primary focus is to prepare all members of the University's diverse student body to live and work in a world characterized by increasing diversity of every kind. A major objective is to foster building collective goals based on an awareness of cultural differences and similarities.

Program activities include serving as a resource for the entire campus community by sponsoring educational programs, cultural events and social activities. This includes developing ongoing relationships with students and student organizations, and promoting programs and services which impact all students and the Johnson & Wales community at large.

The Multicultural Center is located in the Xavier Complex, Downcity Campus at 60 Broad Street (corner of Broad and Claverick). For more information, call 598-4776 or e-mail mcc@jwu.edu.

ORIENTATION

Johnson & Wales University's annual 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.

Social activities are also scheduled throughout the program. Many are designed to help students meet other freshmen.

PERSONAL COUNSELING

The Student Counseling Center provides a variety of services to students and the University community. These include individual and group counseling, crisis intervention, community referrals, consultation and psychoeducational programming. An after hours on-call service for psychological emergencies is also available and may be accessed by contacting the Office of Campus Safety and Security at 598-1103. Students typically come to the Center to discuss problems such as relationship difficulties, family issues, adjustment concerns, depression, anxiety, sexual identity and alcohol/substance abuse issues. These concerns may negatively impact students' quality of life, as well as their ability to succeed academically. The Center operates on a short-term treatment

model and referrals are made to the community for more long-term or specialized needs.

Services are free and confidential. To schedule an appointment, call 598-1016. The Student Counseling Center has offices on both campuses:

- Downcity Campus – third floor of the Kinsley Building
- Harborside Campus – second floor of the Paramount Building

RESIDENTIAL LIFE

Johnson & Wales University residence facilities include Xavier, Imperial, Snowden and McNulty Halls in Downcity Providence; Edmund Hall in East Providence; East, South and West Halls, Washington Apartments and Harborside Village at the Harborside Campus; Renaissance Hall in Providence; and the Hospitality Center in Cranston.

Johnson & Wales provides free shuttle bus service for convenient transportation between academic and residence facilities. Students may also ride the RIPTA buses for free with a valid Johnson & Wales student ID. Transportation is also provided for athletics programs and social activities.

Room assignments for first-year and transfer students are made in the order that deposits and contracts are received by the University. Students currently residing in the residence halls will have an opportunity to select their rooms for the next year through a lottery system during third term. Accommodations vary with each residence hall. Returning students are **not** guaranteed housing.

Each residence hall has a resident director. Resident assistants are assigned to each residence hall to assist students with the residential living experience and transition to college. They have been selected because of their ability to understand and work with fellow resident students.

All residence hall entrances are monitored 24 hours a day.

OFF-CAMPUS HOUSING

Generally, all unmarried freshman students (age 21 and under) who are eligible to live on campus and are not residing at home with a parent or guardian during the academic year are required to live in University housing. Students who have been convicted of certain felonies (or have had certain felony-type charges sustained in a juvenile proceeding), such as crimes of violence, serious drug offenses and sex offenses, are not eligible to live in University housing.

Married freshmen, transfer students, and sophomores, juniors, and seniors may elect to live in housing not owned by the University.

The Residential Life Office provides students with information regarding a variety of living quarters near the campus. Lists of students looking for roommates and the names and phone numbers of real estate agents are also kept in this office.

Students interested in living off campus should visit the Residential Life Office (located in the Paramount Building) between 8:30 a.m. and 4:30 p.m., Monday through Friday. Students can also e-mail reslife.pvd@jwu.edu for listings of off-campus housing opportunities.

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, on University-controlled property, and on public property immediately adjacent to 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/ri_safety.pdf for a copy of the most recent report.

Student Activities

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

The Office of Student Activities has two locations: in the Citizens Bank Center for Student Involvement at 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
- Homecoming/Family Weekend
- Emerging Leader series
- cultural events

STUDENT ORGANIZATION SPACE, WORK AREA AND OFFICE USE

The Office of Student Activities has resource areas available to all recognized student clubs or organizations. Poster painting is also allowed in the resource area. Supplies are provided.

CLUBS AND ORGANIZATIONS

Opportunities abound for students to become involved in clubs or organizations, fraternities or sororities. Guidelines for starting a new organization are outlined in the student organization handbook. The following is a list of the many clubs and organizations that are already recognized and active at Johnson & Wales University. (Note: Some clubs may not be active at time of print.)

- Accounting Association
- Ad Club
- American Culinary Federation, Jr. Chapter
- American Marketing Association
- Best Buddies
- Black Student Association
- Cake Decorating Club
- *Campus Herald* (student newspaper)
- Caribbean Students Association
- Chinese Student Association
- Chippers Club
- Christian Student Fellowship
- Club of Culinary Excellence
- Collegiate Honors Society
- Collegiate Ambassador Team
- Criminal Justice Association
- Dominican Student Association
- Elite Fashion Association
- Eta Sigma Delta
- Equine Club
- Food Science Club
- Hillel
- Hit Squad (Drill Team)
- Impact
- International Association of Assembly Managers
- International Food Service Executives Association (IFSEA)
- *Johnsonian* (student yearbook)
- J&W COMMUNITY Alliance
- Latino American Club
- National Association for the Advancement of Colored People (NAACP)
- National Society of Minorities in Hospitality (NSMH)
- National Student Organization
- Newman Club
- Nutrition Society
- Rotaract International
- Ski and Snowboard Club
- Society for the Advancement of Management
- Society for Human Resource Management
- Special Functions Club
- Student Government Association
- Tongue Fu -- J&W Debate Group
- Travel and Tourism Club
- United Ensemble Gospel Choir
- University Involvement Board (UIB)

GREEK ORGANIZATIONS

- Alpha Sigma Tau Sorority
- Delta Sigma Phi Fraternity
- Kappa Alpha Psi Fraternity Inc.
- Phi Beta Sigma Fraternity Inc.
- Phi Sigma Sigma Sorority
- Sigma Alpha Mu Fraternity
- Sigma Delta Tau Sorority
- Sigma Lambda Beta Fraternity
- Sigma Lambda Gamma Sorority
- Sigma Lambda Upsilon Sorority
- Sigma Pi Fraternity
- Sigma Sigma Sigma Sorority
- Tau Epsilon Phi Fraternity
- Tau Kappa Epsilon Fraternity
- Zeta Phi Beta Sorority Inc.

ATHLETICS

The Department of Athletics serves multiple functions within the community in supporting students' needs through sports. The office provides professional support for the pursuit of competitive activities.

INTERCOLLEGIATE SPORTS

The University is a Division III member of the NCAA and competes in the Great Northeast Athletic Conference. The following teams represent J&W on the intercollegiate level:

Women's	Men's	Co-ed
Basketball	Baseball	Golf
Cross Country	Basketball	Sailing
Soccer	Cross Country	
Softball	Ice Hockey	
Tennis	Soccer	
Volleyball	Tennis	
	Volleyball	
	Wrestling	

RECREATIONAL PROGRAMS

J&W offers a variety of recreational and intramural sports programs. The intramural sports division, which grows in response to student interest, currently includes softball, indoor soccer, basketball, deck hockey, badminton, table tennis, roller hockey, flag football and lacrosse.

In addition, there are a number of tournaments and activities, including daily aerobics classes, bowling, introduction to the martial arts, 5-on-5 basketball, billiards tournaments, 3-on-3 basketball, badminton, kickboxing, laser tag and more. Students are encouraged to bring their new ideas and interests to the Recreation Department, located in the Harborside Recreation Center.

FITNESS PROGRAMS AND FACILITIES

J&W's two fitness facilities provide an outstanding environment for students to improve their health and well-being. 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 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 centers are free to students with proper ID.

ATHLETIC FACILITIES & SCHEDULING

Harborside Recreation Center: Located at the Harborside Campus, the center houses three full-size wood basketball and volleyball courts which showcase a wide variety of intramural and recreational programs, and hosts J&W's NCAA Division III wrestling, men's and women's basketball and volleyball teams. The center also boasts a state-of-the-art fitness center, an aerobics/dance studio, a multi-purpose sport court, and locker room facilities open for use by the entire University community with proper ID.

Harborside Sports Rink: Located at the Harborside Campus, the rink serves as the venue for many intramural, recreational and campus programs. The surface provides space for a wide variety of programs including wiffleball, floor hockey and indoor soccer.

Programs of Study

ACCOUNTING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

Students who have completed the Undeclared Major program, or have earned any College of Business associate degree (except Criminal Justice, Equine or 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.



CONCENTRATIONS FOR ACCOUNTING MAJORS

Casino Operations

- ACCT3055 Casino Accounting
- PSYC2060 Psychological and Socioeconomic Issues of Gaming
- SEE2030 The Entertainment Industry
- SEE2070 The Gaming Industry
- SEE3015 Managing Gaming Operations

Entrepreneurship

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

Financial Services

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

Fraud Examination

- ACCT3080 Fraud Examination: Theory and Practice
- LAW2050 Criminology
- LAW2080 Criminal Law I
- LAW3015 Crime and Constitutional Issues
- LAW3090 The Law of Evidence

Information Technology

- ACCT4020 Accounting Technology Practices and Procedures
- ITEC3020 Information Science I
- ITEC3040 System Analysis
- ITEC3050 Information Security
- ITEC3085 Systems Design

International Business

- ACCT4050 International Accounting
- ECON3060 Comparative Economic Systems
- IBUS2002 International Business
- IBUS2030 Foreign Area Studies
- IBUS3050 Export Procedures & Practices

Lodging Operations

- ACCT3025 Hospitality Financial Management
- HOSP1010 Front Office Operations
- HOSP2020 Resort Management
- HOSP3033 Hotel Property Operations
- HOSP3077 Revenue Management

Management Accounting

- ACCT3032 Cost Accounting II
- MATH1930 Quantitative Analysis I or
MATH1931 Quantitative Analysis II
(MATH1931 for students completing
MATH1930 as part of their AS program)
- MGMT2030 Service & Production Operations Management
- MGMT3040 Process & Quality Management
- MGMT4001 Process Planning and Control

Retail Industry

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

OTHER OPTIONS:

General Accounting

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

State Boards of Accountancy Examination Requirement*

One accounting elective

AND

Four courses with an EASC attribute 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	CREDITS
ACCT1001 Principles of Accounting I & Lab	5.5
ACCT1002 Principles of Accounting II & Lab	5.5
ACCT1005 The Accounting Field	4.5
ACCT2011 Federal Taxes I	4.5
ACCT2021 Intermediate Accounting I	4.5
ACCT2022 Intermediate Accounting II	4.5
ACCT2031 Cost Accounting I	4.5
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH1020 College Algebra	4.5
MATH2001 Statistics	4.5
CSL1001 Community Service-Learning Science	1.0
One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

Total Credits **99.5**

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012, MATH1020 or MATH1040.

FOUR-YEAR OPTIONS:

- Accounting (see next column)
- Entrepreneurship (Page 101)
- Financial Services Management (Page 110)
- Management (Page 132)
- Marketing (Page 135)
- Marketing Communications (Page 137)

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) **99.5**

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT2023 Intermediate Accounting III	4.5
ACCT3040 Auditing	4.5
ACCT3050 Advanced Accounting	4.5
ACCT3060 Accounting Information Systems	4.5
ACCT3075 Financial Management	4.5
ACCT4060 Accounting Seminar	4.5
Accounting Concentr. offerings on Page 74.	22.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone Legal Elective	1.0
One course from the following: LAW3002, LAW3010, LAW3055	4.5

GENERAL STUDIES

HIST4020 American Government	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5

FREE ELECTIVES

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

Total Credits **91.0**

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.

ACCOUNTING

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

First two years:

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

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT2011 Federal Taxes I	4.5
ACCT2021 Intermediate Accounting I	4.5
ACCT2022 Intermediate Accounting II	4.5
ACCT2023 Intermediate Accounting III	4.5
ACCT2031 Cost Accounting I	4.5
ACCT3040 Auditing	4.5
ACCT3050 Advanced Accounting	4.5
ACCT3060 Accounting Information Systems	4.5
ACCT3075 Financial Management**	4.5
ACCT4060 Accounting Seminar	4.5
Select one of the following:	4.5
ACCT3045 Internal Auditing	
ACCT3070 Accounting For Mutual Funds	
ACCT3080 Fraud Examination: Theory and Practice	
ACCT4050 International Accounting	

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
Legal One course from the following:	
Elective LAW3002, LAW3010, LAW3055	4.5

GENERAL STUDIES

HIST4020 American Government	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

FREE ELECTIVE

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

Total Credits 91.0

Four-Year Credit Total 189.5–190.5

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

** Students transferring to this major from Business Administration, Financial Services Management or Management will take a free elective in lieu of ACCT3075.

*** Students transferring to this major from Fashion Merchandising must take ACCT1002 as their free elective.

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

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 (Page 153) 95.0

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
Accounting Select one concentration from Concentr. offerings on Page 74.	22.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
Legal One course from the following:	
Elective LAW3002, LAW3010, LAW3055	4.5

GENERAL STUDIES

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

FREE ELECTIVE

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

Total Credits 95.5

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.

ADVERTISING COMMUNICATIONS

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

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

Graduates of the Marketing Communications Program are prepared to be employed by marketing organizations or advertising agencies.

Bachelor of science degree candidates may apply for a Career Co-op with a cooperating business firm in place of one term of college studies.

ADVERTISING COMMUNICATIONS

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

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

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FIT1000 Introduction to Computers	4.5
FIT1020 Microcomputer Applications	4.5
LAW2001 The Legal Environment of Business I	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5	
ECON2002 Microeconomics	4.5	
ENG1001 An Introduction to Literary Genres	4.5	
ENG1020 English Composition	4.5	
ENG1021 Advanced Composition and Communication	4.5	
ENG1030 Communication Skills	4.5	
MATH2001 Statistics	4.5	
CSL1001 Community Service-Learning	1.0	
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

Total Credits **99.5**

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

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

FOUR-YEAR OPTIONS:

- Accounting (Page 75)
- Entrepreneurship (Page 101)
- Financial Services Management (Page 110)
- Management (Page 132)
- Marketing (Page 135)
- Marketing Communications (Page 137)

BAKING & PASTRY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The associate degree program in Baking & Pastry Arts provides students with practical education in baking and pastry production, while developing professionalism and excellence in academic achievement. Hands-on training is paired with academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs.

First-year Baking & Pastry Arts students rotate through one term of academics, which includes Baking Formula Technology, Food Safety and Sanitation, Cost Control and two terms of hands-on laboratory classes. Emphasis is placed on skills development and techniques of combining basic ingredients to produce classical French pastries, basic breads, cakes and plated desserts.

The second year emphasizes advanced techniques in classical and international preparation and production of cakes, tortes, sugar work, chocolate and confections. Academic courses include leadership studies, introduction to life science, communication skills, and food and beverage cost control. 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, retail bakeries, restaurants 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. Certain requirements pertain to each of these bachelor's degree programs, which are noted in their respective program descriptions.

COOPERATIVE EDUCATION

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

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

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

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

Each year, administrators in the College of Culinary Arts, in conjunction with the administration of Practicum Properties, select Teaching Assistant candidates from among the top students of the graduating class in the Culinary Arts and Baking & Pastry Arts associate degree programs. Students who are continuing their education at the University as Teaching Assistants must be enrolled in a day school program. Qualified Teaching Assistants may advance to Fellow during their senior year. These opportunities allow students to help defray the costs of advanced study while developing their supervisory/management skills.

BAKING & PASTRY ARTS

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

MAJOR COURSES		CREDITS
BPA1100	Principles and Techniques of Bread Production	7.5
BPA1200	Classical French Pastries	7.5
BPA1300	Hot & Cold Dessert Presentations	7.5
BPA1400	Introduction to Cake Decorating and Petits Fours	7.5
BPA2100	Advanced Cake Decorating & Classical French Tortes	7.5
BPA2200	Chocolate and Sugar Artistry & Showpieces	7.5

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

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

GENERAL STUDIES		
ENG1020	English Composition	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
SCI1015	Introduction to Life Science*** OR	4.5
SCI2040	Marine Biology	
CSL1001	Community Service-Learning	1.0

Total Credits **96.5**

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

* 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.

*** Students intending to continue for a B.S. degree in Nutrition should complete SCI1015.

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (see next page)
- Culinary Arts (Page 94)
- Culinary Nutrition (Page 95)
- Food Marketing (Page 114)
- Food Service Entrepreneurship (Page 115)
- Food Service Management (Page 116)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

During their senior year, students participate in a one-term Advanced Career Cooperative Education program. Work experiences are in fine hotel and restaurant pastry kitchens, artisan bakeries, confectionary shops and wedding cake boutiques and are production oriented in nature with emphasis on supervisory skill development, and management and pastry skill refinement. Along with another advanced lab and academics, students participate in "real world" activities which allow them to experience the role of the pastry chef in baking and pastry operations.

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

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

NOTE: All students interested in entering the Baking & Pastry Arts bachelor's degree program must complete and submit an application to the program director. Selection is based on previous academic performance, industry experience and professional recommendations. Students must have a minimum GPA of 3.0.

BAKING & PASTRY ARTS

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

First two years:

Associate in Science Degree** in Baking & Pastry Arts (Page 79) or Culinary Arts (Page 93) 96.5

Third and fourth years:

MAJOR COURSES	CREDITS
BPA3100 Contemporary Plated Desserts	7.5
BPA3200 Modern Cakes and Tortes, Wedding Cake Techniques and Design	7.5
BPA4100 Artisan and Decorative Bread	7.5
BPA4200 Advanced Sugar and Chocolate Artistry and Techniques	7.5

ADVANCED APPLICATIONS⁺

BPA4099 Advanced Baking and Pastry Arts Career Cooperative Education	15.0
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RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
FSM3025 Food Science	4.5
FSM3035 Supervision for Foodservice Professionals	4.5
FSM3040 Food Service Financial Systems	4.5

GENERAL STUDIES

ENG1021 Advanced Composition and Communication	4.5
LIT3015 Food in Film and Literature	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SOC2020 Culture & Food	4.5
SPAN1011 Conversational Spanish I: Specialized Vocabulary****	4.5

Choose two from the following**:** 9.0

ENG2010 Technical Writing	
ENG2030 Introduction to Newswriting	
ENG3030 Introduction to Food Writing	
PHIL3020 Logic: Critical Thinking	
SCI2040 Marine Biology	
SCI3010 Environmental Science	
SCI3040 Biochemistry: Chemistry of Life	
SCI3060 Food Microbiology	
SPAN1002 Conversational Spanish II	
SPAN1003 Conversational Spanish III	
History One history course from the following: HIST2001, HIST2002 or HIST4020	

Total Credits 95.5

Four-Year Credit Total 192.0

* Culinary Arts associate in science degree graduates enrolling in the bachelor of science degree in Baking & Pastry Arts must complete all A.S. Baking & Pastry Arts laboratory courses and FSM1055 Baking Formula Technology.

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

*** SPAN1011 may be replaced by any other language offering.

**** General Studies courses may be applied to Arts & Sciences concentrations (Page 163).

⁺ Students may opt to apply for International Study Abroad.

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

BUSINESS ADMINISTRATION

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

Students enrolled in the program may elect to continue their education toward any College of Business bachelor of science degree except Criminal Justice, Equine Studies, International Business or Paralegal Studies.

Qualified students entering four-year College of Business majors are eligible for special studies programs such as International Business Experience, Summer Term Abroad (Page 17), Summer Work Abroad Program (Page 17) or Co-op.

BUSINESS ADMINISTRATION

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

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH2001 Statistics	4.5
CSL1001 Community Service-Learning	1.0
Math	One math course at the MATH1002 level or higher
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030

Total Credits **99.5**

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

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

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

FOUR-YEAR OPTIONS:

- Accounting (Page 75)
- Entrepreneurship (Page 101)
- Financial Services Management (Page 110)
- Management (Page 132)
- Marketing (Page 135)
- Marketing Communications (Page 137)

BUSINESS/INFORMATION SYSTEMS ANALYSIS

(School of Technology)

BACHELOR OF SCIENCE DEGREE

The Business/Information Systems Analysis program prepares graduates for challenges in the diverse, fast changing field of systems analysis, either from the business perspective or from the technological perspective. This curriculum provides the student with the opportunity to build upon their technical skills with leadership skills, project management skills, team building skills and customer awareness. The Business/Information Systems Analysis program builds a solid business and technological foundation from which the graduates of this program will be prepared for challenging entry level positions with private, government and nonprofit organizations.

The Business/Information Systems Analysis program has three application domain courses that the student can use to customize their program to the specific industry they are interested in pursuing. These courses will be determined through consultation with the student's faculty advisor and will become part of their degree requirements.

Seniors participate in one of five experiential education options: Technical project team, internship, externship, co-op or solo project. Students apply for the experiential education option they want and are placed according to their qualifications, work availability and the best fit for their program of study.

BUSINESS/INFORMATION SYSTEMS ANALYSIS

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

MAJOR COURSES	CREDITS
CSIS1000 Problem Solving and Programming Concepts	4.5
CSIS1040 Fundamentals of Visual Basic Programming	4.5
CSIS2030 Database Concepts	4.5
FIT1010 Topics in Computers	4.5
FIT1030 Computers in a Business Environment	4.5
ITEC1000 Help Desk Concepts	4.5

ITEC1020 Introduction to Data Communications	4.5
ITEC3000 Technical Project Management	4.5
ITEC3020 Information Science I	4.5
ITEC3040 Systems Analysis	4.5
ITEC3050 Information Security	4.5
ITEC3080 Information Management	4.5
ITEC3085 Systems Design	4.5

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and lab	5.5
CAR0005 Career Planning	0.5
CAR0010 Career Management Capstone	1.0
CAR1003 Introduction to Career Management	1.5
LAW2001 The Legal Environment of Business I	4.5
MGMT1001 Principles of Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT2030 Service and Production Operations Management	4.5
MRKT1001 Principles of Marketing	4.5
MRKT3084 Customer Care Strategies	4.5
Tech.	One course with an ETEC attribute
Elective	selected from offerings within the School of Technology (except FIT1000 or FIT1020)
	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communications Skills	4.5
ENG2010 Technical Writing	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH1020 College Algebra	4.5
MATH2001 Statistics	4.5
MATH3020 Discrete Mathematics	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
PSYC2020 Industrial/Organizational Psychology	4.5
SOC2001 Sociology I	4.5
CSL1001 Community Service-Learning	1.0
Science	One science course from the following: SCI2005, SCI3010, SCI3030
	4.5
History	One HIST-designated course (except HIST4030)
	4.5

FREE ELECTIVE

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

APPLICATION DOMAIN COURSES

Three courses selected from the various colleges through consultation with the faculty advisor 13.5

Total Credits 194.0

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

COMPUTER GRAPHICS & NEW MEDIA

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The associate degree program in Computer Graphics & New Media gives students an entry-level skill base for various careers in the computer graphic arena. Students learn basic technology tools, practices and solutions used in the career fields of digital graphics and new media. Students prepare for entry-level positions in professional organizations that produce computer graphics and digital-based communication collateral.

The program offers classes that blend computer graphics theory and practice in a hands-on computer-based learning environment. Students use current digital software and hardware tools to solve problems and create a personal portfolio of industry relevant graphics artifacts. Combined with technology courses are courses in business and arts and sciences that prepare students to function in a contemporary business organization.

Successful completion of the associate degree program qualifies the student for the bachelor's degree programs in Computer Graphics & New Media or Web Management and Internet Commerce. Completion to a bachelor's degree is strongly recommended.

BACHELOR OF SCIENCE (B.S.) DEGREE

The Computer Graphics & New Media bachelor's degree program provides students with an in-depth skill base in the various technology tools, practices and solutions in the work world of digital graphics and new media.

Students in this degree program prepare for a wide range of career opportunities in the creative industries: computer graphics production artist, digital designer, technical graphic designer, desktop publisher or interactive graphic designer. The bachelor's degree program focuses on teaching advanced skills in areas such as interactive multimedia, digital publishing, information architecture and project management.

Students in this degree track learn how to make professional decisions to solve various communication challenges using digital tools. Learning is hands-on and performance-based using current digital design software and hardware. Students prepare many graphics artifacts for their professional portfolio. Through coursework and experiential education opportunities, students develop advanced skills in creating and managing computer graphics projects in information technology focused organizations. Advanced computer graphics courses are combined with study in business and arts and sciences to prepare students for the contemporary workplace. Completion of the bachelor's degree level is strongly recommended in this program.

COMPUTER GRAPHICS & NEW MEDIA

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

MAJOR COURSES		CREDITS
CGRA1000	Visual Design	4.5
CGRA1020	Basic Digital Imaging	6.0
CGRA2020	Web Site Design Concepts	4.5
CGRA2030	Multimedia Applications I	4.5
CSIS1030	Fundamentals of OOP with Java	4.5
FIT1010	Topics in Computers	4.5
FIT1030	Computers in a Business Environment	4.5

RELATED PROFESSIONAL STUDIES

CAR0005	Career Planning	0.5
CAR1003	Introduction to Career Management	1.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5

EXPERIENTIAL EDUCATION

TECX2020	Sophomore Graphic Solutions Team Tech. One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5
Elective		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
MATH1020	College Algebra	4.5
CSL1001	Community Service-Learning	1.0
Science	One science course from the following: SCI2005, SCI3010, SCI3030	4.5
Elective	One course with an EASC attribute selected from offerings in the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVES

Two courses selected from 1000–4999 numbered offerings within the University (except FIT1000 or FIT1020)	9.0
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Total Credits 99.0

FOUR-YEAR OPTIONS:

- Computer Graphics & New Media (see next page)
- Web Management and Internet Commerce (Page 154)

COMPUTER GRAPHICS & NEW MEDIA

A four-year program leading to the bachelor of science degree for two-year **Computer Graphics & New Media** program graduates.

First two years:

Associate in Science Degree in Computer Graphics & New Media (see previous column) 99.0

Third and fourth years:

MAJOR COURSES		CREDITS
CGRA2070	Advanced Web Design	6.0
CGRA3030	Multimedia Applications II	4.5
CGRA3040	Information Architecture and Content Planning	4.5
CGRA3050	Desktop Publishing	4.5
CGRA3080	Advanced Multimedia	4.5
CGRA4020	New Media Lab	6.0
CSIS2040	Computer Vision	4.5
ITEC3020	Information Science I	4.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
ITEC3000	Technical Project Management	4.5
LAW3080	Cyberlaw	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking	4.5
OR		
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory 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 course	9.0

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University (except FIT1000 or FIT1020)	4.5
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Total Credits 94.0

Four-Year Credit Total 193.0

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

COMPUTER GRAPHICS & NEW MEDIA

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

First two years:

Associate in Science Degree in Web Site Development (Page 156) 99.0

Third and fourth years:

MAJOR COURSES	CREDITS
CGRA1000 Visual Design	4.5
CGRA1020 Basic Digital Imaging	6.0
CGRA2030 Multimedia Design I	4.5
CGRA3030 Multimedia Applications II	4.5
CGRA3050 Desktop Publishing	4.5
CGRA3080 Advanced Multimedia	4.5
CGRA4020 New Media Lab	6.0
CSIS2040 Computer Vision	4.5
ITEC3020 Information Science I	4.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
ITEC3000 Technical Project Management	4.5
LAW3080 Cyberlaw	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	
OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 Introductory 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 course	9.0

Total Credits 94.0

Four-Year Credit Total 193.0

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

COMPUTER PROGRAMMING

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

COMPUTER PROGRAMMING

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

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

RELATED PROFESSIONAL STUDIES

CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
Tech. Elective	Two courses with an ETEC attribute 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	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH1020 College Algebra	4.5
MATH3020 Discrete Mathematics	4.5
CSL1001 Community Service-Learning	1.0
Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course
	4.5
Science	One science course from the following: SCI2005, SCI3010, SCI3030
	4.5

Total Credits **97.5**

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

FOUR-YEAR OPTION:

- Software Engineering (Page 147)

COMPUTERIZED DRAFTING

(School of Technology)

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 communications skills with the practical experience necessary for entry-level CAD drafting skills applicable to engineering fields that utilize mechanical, architectural or electrical applications.

Upon completion of this program, students may seek immediate career opportunities in state and local 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 programs of Engineering Design & Configuration Management.

COMPUTERIZED DRAFTING

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

MAJOR COURSES	CREDITS
CAD1000 Computer Aided Drafting I	6.0
CAD1L00 Computer Aided Drafting I Lab	1.0
CAD1020 Computer Aided Drafting II	6.0
CAD1L20 Computer Aided Drafting II Lab	1.0
CAD1030 Computer Aided Drafting III	6.0
CAD1L30 Computer Aided Drafting III Lab	1.0
CAD2000 Portfolio Development	1.5
CAD2030 Principles of Design	4.5
CAD2020 Mechanical CAD	4.5
CAD2040 Architectural CAD	4.5
CAD2061 CAD Applications	4.5
CAD2059 Introduction to Computer Integrated Manufacturing (CIM)	4.5

RELATED PROFESSIONAL STUDIES

CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FIT1010 Topics in Computers	4.5
Tech. Elective	One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)
	4.5

EXPERIENTIAL EDUCATION

TECX2031 CAD Sophomore Practicum/Externship	4.5
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GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advance Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH1012 Mathematics I	4.5
MATH1013 Mathematics II	4.5
SCI1011 General Physics I and Lab	4.5
CSL1001 Community Service-Learning	1.0
Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course
	4.5

Total Credits **97.5**

NOTE: Students must have MATH1009 (Fundamentals of Technical Mathematics) or equivalent placement scores to enroll in the following course: MATH1012 (Mathematics I).

FOUR-YEAR OPTION:

- Engineering Design & Configuration Management (Page 99)

COMPUTING TECHNOLOGY SERVICES

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

This two-year associate degree program focuses on the technical and computer skills required by entry-level technology support positions. At the same time the curriculum recognizes that technical skills are not the only requirement for technical support professionals. The appropriate balance of business, people and technical skills is vital to the success of today's information technology support professional. Therefore, the curriculum has been expressly designed to also ensure individuals have the necessary oral, written and critical thinking skills to help them with their professional responsibilities.

Courses include substantial hands-on work with software and hardware commonly used in business environments today, with the successful associate candidate prepared to sit for obtaining both A+ certification and Microsoft Office Specialist certification. Students also work hands-on with software and hardware specifically related to the support function, becoming familiar with common support software and tools.

Upon successful completion of this program students may seek employment in entry-level positions as help desk analyst, software support specialist, computer use support specialist, and call center specialist in a variety of business settings. Students may continue their studies with junior-year status in the University's bachelor of science degree program in Technology Services Management.

COMPUTING TECHNOLOGY SERVICES

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

MAJOR COURSES	CREDITS
CSIS1000 Problem Solving and Programming Concepts	4.5
CSIS1020 Fundamentals of C Programming	4.5
CSIS1070 Diagnostics and Maintenance	4.5
CSIS2030 Database Concepts	4.5
CSIS2045 Introduction to Operating Systems	4.5
FIT1010 Topics in Computers	4.5
FIT2020 Advanced Computer Applications	4.5
FIT1030 Computers in a Business Environment	4.5
ITEC1000 Help Desk Concepts	4.5
ITEC1020 Introduction to Data Communications	4.5
ITEC2090 IT Call Management Systems	4.5
Tech. One course with an ETEC attribute	
Elective selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

RELATED PROFESSIONAL STUDIES

CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
LAW2001 The Legal Environment of Business I	4.5
MGMT1001 Principles of Management	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
MATH1020 College Algebra	4.5
SOC2001 Sociology I	4.5
CSL1001 Community Service-Learning	1.0
Science One science course from the following: SCI2005, SCI3010, SCI3030	4.5

Total Credits **97.5**

FOUR-YEAR OPTIONS:

- Technology Services Management (Page 150)

CRIMINAL JUSTICE

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

BACHELOR OF SCIENCE (B.S.) DEGREE

Upon completion of the Criminal Justice associate degree program, students may continue their studies in the Criminal Justice bachelor's degree program. 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 (Page 157)
- Criminalistics (Page 157)
- Law Enforcement (Page 159)

CRIMINAL JUSTICE

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

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

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FIT1000 Introduction to Computers	4.5
FIT1005 Introduction to Keyboarding	1.5
FIT1020 Microcomputer Applications	4.5

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
PSYC2001 Introductory Psychology	4.5
PSYC2002 Abnormal Psychology	4.5
CSL1001 Community Service-Learning	1.0
SOC2001 Sociology I	4.5
Math	One math course at the MATH1002 level or higher 4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030 4.5

FREE ELECTIVES

Two courses selected from 1000-4999 numbered offerings within the University 9.0

Total Credits **95.5**

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

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

FOUR-YEAR OPTION:

- Criminal Justice (see next 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) 95.5

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
MGMT1001 Principles of Management	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
HIST4020 American Government	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	
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 88.0

Four-Year Credit Total 183.5

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

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

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 (Page 141) 95.5

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
LAW4080 Criminal Justice Senior Seminar	4.5
SCI4040 Criminalistics Laboratory	1.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
MGMT1001 Principles of Management	4.5

GENERAL STUDIES

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

Total Credits 88.0

Four-Year Credit Total 186.5

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

CULINARY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The associate degree program in Culinary Arts provides students with practical education in food production, while developing professionalism and excellence in academic achievement. Students progress through a program of study that builds proficiency in food production and cooking, cost control, nutrition, sanitation, food safety and food marketing. Hands-on training is paired with traditional academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs.

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

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

Students will experience one term of experiential education, which includes internships. During Culinary Arts Internship at University-owned hotels and restaurants, including the Radisson Airport Hotel and the Johnson & Wales Inn and Conference Center, 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 degree programs in Baking & Pastry Arts, Culinary Arts, or Culinary Nutrition through the College of Culinary Arts. Other bachelor of science degree options include Food Service Management through The Hospitality College and Food Service Entrepreneurship or Food Marketing, both offered through the College of Business. 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, maintain a clean record of behavior as defined by the Student Code of Conduct and must have completed all prerequisite coursework.

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

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

CULINARY INTERNATIONAL EXCHANGE

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

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

Each year, administrators at the College of Culinary Arts, in conjunction with the administration of Practicum Properties, select Teaching Assistant candidates from among the top students of the graduating class in the Culinary Arts and Baking & Pastry Arts associate degree programs. Students who are continuing their education at the University as Teaching Assistants must be enrolled in a day school program. Qualified Teaching Assistants may advance to Fellow during their senior year. These opportunities allow students to help defray the costs of advanced study while developing their supervisory/management skills.

CULINARY ARTS

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

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

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

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

GENERAL STUDIES	
ENG1020	English Composition 4.5
ENG1030	Communication Skills 4.5
LEAD2001	Foundations of Leadership Studies 4.5
MATH1002	A Survey of College Mathematics 4.5
SCI1015	Introduction to Life Science**** OR 4.5
SCI2040	Marine Biology
CSL1001	Community Service-Learning 1.0

Total Credits 96.5

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

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

*** ServSafe Alcohol Certification course required.

**** Students intending to continue for a B.S. degree in Nutrition should complete SCI1015.

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Page 81)
- Culinary Arts (see next page)
- Culinary Nutrition (Page 95)
- Food Marketing (Page 114)
- Food Service Entrepreneurship (Page 115)
- Food Service Management (Page 116)

BACHELOR OF SCIENCE (B.S.) DEGREE

The College of Culinary Arts has designed a four-year curriculum that combines practical education in food production along with leadership training and general studies courses to prepare students for careers as executive chefs. The Culinary Arts bachelor's degree program provides students with the opportunity to increase cognitive, critical thinking and practical application skills. In both the junior and senior years, students attend three terms of academic studies and attend intensive advanced laboratories. These courses build leadership, planning and evaluation skills, as well as hands-on skills in proper cooking and baking techniques, ice carving, creative garnishing, plate presentation, and the cuisines of America and the world. Students learn the physical and chemical changes occurring in food during preparation, serving and storage.

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

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

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

CULINARY ARTS

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

First two years:

Associate in Science Degree** in Culinary Arts (Page 93) or Baking & Pastry Arts (Page 79) 96.5

Third and fourth years:

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

ADVANCED APPLICATIONS+

CUL4099	Advanced Culinary Arts Career Cooperative Education	15.0
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RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
FSM3025	Food Science	4.5
FSM3035	Supervision for Foodservice Professionals	4.5
FSM3040	Food Service Financial Systems	4.5

GENERAL STUDIES

ENG1021	Advanced Composition and Communication	4.5
LIT3015	Food in Film and Literature	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
SOC2020	Culture & Food	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary***	4.5
Choose two from the following****:		9.0

ENG2010	Technical Writing	
ENG2030	Introduction to Newswriting	
ENG3030	Introduction to Food Writing	
PHIL3020	Logic: Critical Thinking	
SCI2040	Marine Biology	
SCI3010	Environmental Science	
SCI3040	Biochemistry: Chemistry of Life	
SCI3060	Food Microbiology	
SPAN1002	Conversational Spanish II	
SPAN1003	Conversational Spanish III	
History	One history course from the following: HIST2001, HIST2002 or HIST4020	

Total Credits	95.5
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Four-Year Credit Total	192.0
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* Baking & Pastry Arts associate in science degree graduates enrolling in the bachelor of science degree in Culinary Arts must complete all A.S. Culinary Arts laboratory courses.

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

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

**** General Studies courses may be applied to Arts & Sciences concentrations (Page 163).

† Students may opt to apply for International Study Abroad.

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

CULINARY NUTRITION

(College of Culinary Arts)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

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

The Providence Campus Culinary Nutrition program is accredited by the Commission on

Accreditation for Dietetics Education (CADE) of the American Dietetic Association, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, (312) 899-0040, ext. 5400. The Providence Campus Didactic Program in Dietetics (DPD) meets the standards of education set by CADE.

NOTE: All students interested in entering the Bachelor of Science in Culinary Nutrition program must complete and submit an application to the program director. Selection is based on previous academic performance, industry experience and professional recommendations. Students must have a minimum GPA of 3.0.

CULINARY NUTRITION

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

First two years:

Associate in Science Degree** in Culinary Arts (Page 93) or Baking & Pastry Arts (Page 79) 96.5

Third and fourth years:

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

ADVANCED APPLICATIONS***

CUL4098 Advanced Culinary Nutrition Career Cooperative Education	15.0
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RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
FSM3025 Food Science	4.5
FSM3035 Supervision for Foodservice Professionals	4.5
FSM3040 Food Service Financial Systems	4.5

GENERAL STUDIES

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

Total Credits	98.5
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Four-Year Credit Total	195.0
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* Baking & Pastry Arts students must complete the first-year Culinary Arts laboratory portion of the Culinary Arts Advanced Standing program: FSM2050 Personalized Nutrition Management, and sophomore culinary laboratory term, prior to entering the Culinary Nutrition bachelor of science degree program.

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

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

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

ELECTRONICS ENGINEERING

(School of Technology)

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 three arenas that are directly consistent with the technology dynamics of this and the coming decades: telecommunications & network engineering, computer/digital systems engineering, and systems engineering.

Course sequences for these concentrations are as follows:

Telecommunications & Network Engineering

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

Computer/Digital Systems Engineering

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

Graduates of the Electronics Engineering baccalaureate 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

AREA CONCENTRATION	CREDITS
Five-course sequence (see left)	24.0

RELATED PROFESSIONAL STUDIES

CAD3000 Engineering Graphics and Lab	6.0
CAR0005 Career Planning	0.5
CAR0010 Career Management Capstone	1.0
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
ITEC3000 Technical Project Management	4.5
Tech. One technology course from the following: CSIS2040 or ENGN2000	4.5
Elective	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

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
OR	
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory 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
CSL1001 Community Service-Learning	1.0
History One HIST-designated course (except HIST4030)	4.5

Four-Year Credit Total	196.0
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NOTES: Students must have MATH1012 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.

ELECTRONICS ENGINEERING

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

First two years:

Associate in Science Degree in Robotic Engineering Technology (Page 146) 102.0

MAJOR COURSES	CREDITS
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
ENGN3030 Instrumentation & Process Control	6.0
ENGN3050 Logic Design	4.5
ENGN4030 Digital Signal Processing	4.5

RELATED PROFESSIONAL STUDIES

CAD3000 Engineering Graphics and Lab	6.0
CAR0010 Career Management Capstone	1.0
CSIS2050 Advanced Programming	4.5
ITEC3000 Technical Project Management	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

GENERAL STUDIES

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 OR	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SCI1021 General Chemistry I	4.5
SCI1022 General Chemistry I Lab	1.5
SCI2012 Physics II and Lab	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5

Total Credits 106.0

Four-Year Credit Total 208.0

NOTES: Students must have MATH1012 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.

ENGINEERING DESIGN & CONFIGURATION MANAGEMENT

(School of Technology)

BACHELOR OF SCIENCE DEGREE

The Engineering Design & Configuration Management bachelor's degree program complements the two-year Computerized Drafting associate degree.

Students build upon their associate degree in Computerized Drafting and integrate CAD software and drafting standards to develop engineering design concepts and configuration management methods and techniques.

The Engineering Design & Configuration Management program is comprised of the development of design skills, conventions and standards, and the management of design documentation for products and projects. The organization and design of products parallels the organization and development of projects. Some topics in this program are quality control/professional practice, design II & project development, materials & process engineering, standards/codes & ergonomics, configuration management and an introduction to CAD/CAM. Each course is developed for hands-on experience and case studies to prepare the student for professional placement.

Graduates can expect to be part of design and project teams in either fields of manufacturing of products or in areas of project development and management with start-up companies, and established organizations.

ENGINEERING DESIGN & CONFIGURATION MANAGEMENT

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

First two years:

Associate in Science Degree in Computerized Drafting (Page 88) 97.5

Third and fourth years:

MAJOR COURSES		CREDITS
CAD3070	Introduction to CAD/CAM & Lab	6.0
ENGN3000	Materials & Process Engineering	4.5
ENGN3020	Design II & Project Development	4.5
ENGN3040	Systems Engineering I (Principles)	6.0
ENGN4000	Standards/Codes & Ergonomics	4.5
ENGN4005	Quality Control/Professional Practice	4.5
ENGN4010	Configuration Management	4.5
ITEC3070	Systems Modeling & Simulation	4.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
ENGN3090	Systems Performance and Measurement	4.5
ITEC3000	Technical Project Management	4.5
Tech. Elective	One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PHIL3020	Logic: Critical Thinking	4.5
PHIL3040	Ethics of Business Leadership	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5
Science	One science course from the following: SCI1012, SCI3010, SCI3030	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences	9.0

Total Credits 98.5

Four-Year Credit Total 196.0

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

ENTREPRENEURSHIP

*(College of Business and
Center for Entrepreneurship)*

ASSOCIATE IN SCIENCE (A.S.) DEGREE

Entrepreneurship is the process of starting, organizing, managing and assuming responsibility for one's own business or enterprise. The contemporary entrepreneur is an innovator, an initiator, a risk taker and a decision maker.

As Entrepreneurship majors in the Larry Friedman International Center for Entrepreneurship (LFICE), students have opportunities to solve the kinds of problems that they would face if starting their own businesses — but without the costly risks involved in the trial and error process.

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

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

The Larry Friedman International Center for Entrepreneurship offers students all the resources necessary to bring their business ideas to reality — technological, administrative and professional assistance.

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

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

ENTREPRENEURSHIP

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

MAJOR COURSES	CREDITS
ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
ENTR1001 Introduction to Entrepreneurship	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
MGMT1001 Principles of Management	4.5
MGMT2020 Organizational Behavior	4.5
MRKT1001 Principles of Marketing	4.5
MRKT1011 Principles of Professional Selling	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH2001 Statistics	4.5
CSL1001 Community Service-Learning Math	1.0
Math	One math course at the MATH1002 level or higher 4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030 4.5

Total Credits **99.5**

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

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

FOUR-YEAR OPTIONS:

- Accounting (Page 75)
- Entrepreneurship (see next column)
- Financial Services Management (Page 110)
- Management (Page 132)
- Marketing (Page 135)
- Marketing Communications (Page 137)

ENTREPRENEURSHIP

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

First two years:

Associate in Science Degree in Entrepreneurship (see previous column) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting OR	4.5
ACCT4012 Taxes and Business Decisions	
ENTR3010 Small Business Consulting	4.5
ENTR3025 Business Expansion Strategies and Tactics	4.5
ENTR3030 Marketing Research for Entrepreneurs	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
MGMT2030 Service and Production Operations	4.5
MGMT3030 Managerial Technology	4.5
MGMT4020 Strategic Management	4.5
Business Concentr.	Three courses selected from declared College of Business concentration or special entrepreneurship offerings 13.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
LAW3002 The Legal Environment of Business II	4.5
Electives	HOSP3015 OR HOSP3025 AND two 3000- or 4000-level courses from College of Business or Hospitality College offerings OR IBUS4090 (International Business Experience) 13.5 OR ENTR4089 (Experiential Learning)

GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 Introductory 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 **100.0**

Four-Year Credit Total **199.5**

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

ENTREPRENEURSHIP

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

First two years:

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

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting OR	4.5
ACCT4012 Taxes and Business Decisions	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR3010 Small Business Consulting	4.5
ENTR3025 Business Expansion Strategies & Tactics	4.5
ENTR3030 Marketing Research for Entrepreneurs	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
MGMT2030 Production and Operations Management**	4.5
OR	
MGMT3030 Managerial Technology	4.5
MGMT4020 Strategic Management	4.5
Business Three courses selected from Concen.*** declared College of Business concentration or special entrepreneurship offerings	13.5
OR	
IBUS4090 (International Business Experience)	
OR	
ENTR4089 (Experiential Learning)	

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	4.5
OR	
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory 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	4.5

Total Credits 95.5

Four-Year Credit Total 194.0–195.0

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

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

*** The Entrepreneurship Concentration does not qualify.

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

Students transferring to this major from Advertising Communications must take MGMT1001 as an extra course.

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

ENTREPRENEURSHIP

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 (Page 153) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting OR	4.5
ACCT4012 Taxes and Business Decisions	4.5
ENTR1001 Introduction to Entrepreneurship	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR3010 Small Business Consulting	4.5
ENTR3025 Business Expansion Strategies & Tactics	4.5
ENTR3030 Marketing Research for Entrepreneurs	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
MGMT2030 Production and Operations Management	4.5
MGMT4020 Strategic Management	4.5
Business Concentr.* Three courses selected from declared College of Business concentration or special entrepreneurship offerings OR	13.5
IBUS4090 (International Business Experience) OR	
ENTR4089 (Experiential Learning)	

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
HOSP3015 Dynamics of Recreation/Leisure Management & Travel Tourism OR	4.5
HOSP3025 Dynamics of Hotel-Restaurant & Recreation/Leisure Management	
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	
Elective One course with an EASC attribute selected from offerings within the School of Arts & Sciences	4.5

Total Credits	86.5
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Four-Year Credit Total 181.5

* The Entrepreneurship Concentration does not qualify.

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

EQUINE BUSINESS MANAGEMENT

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Equine Business Management associate degree program combines equine academic courses and hands-on equine practicums with business and general studies courses. The program prepares students for areas of the industry demanding managerial skills, a knowledge of business practice and equine experience. The Equine Business Management associate degree offers five academic equine courses in topics including horse management, anatomy, lameness, physiology, nutrition and diseases along with two hands-on practicums taught at the Equine Center.

BACHELOR OF SCIENCE (B.S.) DEGREE

Students completing an Equine Business Management associate degree may choose to continue their education in the Equine Business Management bachelor's degree program. This program features equine reproduction, horse show management and judging, horse farm management, equine management practicum III courses, further business management courses, and an opportunity to tailor a degree to meet specific career goals through career electives. Many students also apply for career co-ops with cooperating equine business establishments.

EXTRACURRICULAR ACTIVITIES

J&W's equine programs offer a variety of extracurricular activities for students, including student dressage shows, schooling shows, seminars and clinics.

The University hosts seminars and career nights with nationally recognized speakers from the equine industry. A well-established clinic program rounds out students' educational experiences through participation and observation of various teaching and training techniques. Clinicians such as Ann Guptil, Mark Weissbecker, Sybille Crafts and Shannon Dueck have participated in this program.

The New England Dressage Association has chosen the Johnson & Wales University facility to host their symposium program with Olympic medalists Anky van Grusven, Ulla Salzgeber and Lisa Wilcox.

Johnson & Wales University participates in equine sports through two distinct competitive teams. Johnson & Wales is an active member of the Intercollegiate Horse Shows Association with students competing on the hunter-seat equitation team throughout New England. The University is also a charter member of the Intercollegiate Dressage Association and hosts two competitions yearly and travels throughout New England with this team. The University participates in eventing through several combined tests held at the Equine Center.

Students have the opportunity to broaden their knowledge through selected field trips, the highlight of which is the annual upstate New York breeding farms trip.

The Equine Club provides students with social and recreational equine opportunities.

THE FACILITY

The home of Johnson & Wales' Equine Studies programs, the Johnson & Wales Equine Center, is located in Rehoboth, Massachusetts, a short drive from Providence. The 30-acre farm is located in the Massachusetts countryside, adjacent to the Rehoboth State Forest. The farm includes a 170' x 70' mirrored indoor riding hall with leather based footing, attached 32-stall barn, pastures, and turnout paddocks. It also features a round-pen used in the training course and for schooling horses. Rounding out the facility are three show quality outdoor arenas: a 225' x 100' multipurpose jumping ring, a 220' x 80' dressage ring and a 70' x 135' warm-up ring.

The Johnson & Wales Equine Center is equipped with a pine-paneled observation room housing state-of-the-art communication technologies that allow clinicians to address students and spectators during mounted lessons. Classroom space, administrative offices and a conference area with kitchen facilities make this a comfortable meeting area. Heated tack rooms, laundry facilities, wash stall and storage add to the additional ease and efficiency of the facility.

The horses for school use are all selected for their training and temperament. Several different breeds are represented, including Dutch Warmblood, Hanoverian, Swedish Warmblood, Holsteiner, Thoroughbred, Trakehner, Quarter Horse and Morgan. Many of the horses have successful show records which include competition experience at the F.E.I. level of dressage, on the hunter/jumper circuit, and in eventing.

EQUINE BUSINESS MANAGEMENT

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

MAJOR COURSES	CREDITS
EQN1001 Introduction to Horse Management	4.5
EQN1010 Equine Physiology & Genetics	4.5
EQN1020 Equine Anatomy & Lameness	4.5
EQN1071 Equine Management Practicum I	3.0
EQN1072 Equine Management Practicum II	3.0
EQN2000 Equine Diseases	4.5
EQN2010 Equine Nutrition	4.5

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FIT1000 Introduction to Computers	4.5
LAW2001 The Legal Environment of Business I	4.5
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 Introductory Psychology	4.5
CSL1001 Community Service-Learning Math	1.0
One math course at the MATH1002 level or higher	4.5

FREE ELECTIVE

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

Total Credits 96.5

NOTE: Students must have MATH001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1012 or MATH1020.

FOUR-YEAR OPTION:

- Equine Business Management (see next page)

EQUINE BUSINESS MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Equine Business Management** or **Equine Studies** program graduates.

First two years:

Associate in Science Degree in Equine Business Management (see previous page) or Equine Studies (Page 107) 95.5–96.5

Third and fourth years:

MAJOR COURSES	CREDITS
EQN2073 Equine Management Practicum III	1.5
EQN3010 Equine Reproduction	4.5
EQN3020 Horse Show Management & Judging	4.5
EQN4050 Horse Farm Management	4.5

RELATED PROFESSIONAL STUDIES

ADVC1010 Marketing Communications I	4.5
CAR0010 Career Management Capstone	1.0
FIT1020 Microcomputer Applications	4.5
MRKT1011 Principles of Professional Selling	4.5
Concetr. A concentration selected from offerings within the College of Business, The Hospitality College, the School of Technology or Career Writing Concentration OR EQN3070 Horse Training and two career electives	13.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	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 course	9.0

FREE ELECTIVES

Four courses selected from 1000–4999 numbered offerings within the University OR a 13.5-credit Career Co-op and one free elective OR EQN4089 Term Abroad and one free elective	18.0
	19.5

Total Credits 92.5–94.0

Four-Year Credit Total 188.0–190.5

NOTES: Students transferring to this major from Equine Studies must take ACCT1022 in lieu of one free elective.

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

EQUINE BUSINESS MANAGEMENT/RIDING (College of Business)

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

First two years:

Associate in Science Degree in Equine Studies (see next page) 95.5

Third and fourth years:

MAJOR COURSES	CREDITS
EQN2073 Equine Management Practicum III	1.5
EQN3000 Foundations of Riding Theory	4.5
EQN3001 Methods of Riding Instruction	4.5
EQN3010 Equine Reproduction	4.5
EQN3020 Horse Show Management & Judging	4.5
EQN3061 Dressage & Jumping I	1.5
EQN3062 Dressage & Jumping II	1.5
EQN3063 Dressage & Jumping III	1.5
EQN4050 Horse Farm Management	4.5
EQN4061 Advanced Riding & Training I	1.5
EQN4062 Advanced Riding & Training II	1.5
EQN4063 Advanced Riding & Training III	1.5

RELATED PROFESSIONAL STUDIES

ACCT1022 Business Accounting II and Lab	5.5
ADVC1010 Marketing Communications I	4.5
CAR0010 Career Management Capstone	1.0
Concetr. A concentration selected from offerings within the College of Business, The Hospitality College, the School of Technology or Career Writing Concentration OR EQN4090 Equine Career Co-op OR EQN3070 and two electives from concentration above OR EQN4089 Equine Term Abroad	15.0
	13.5
	15.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	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 course	9.0

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University	4.5
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Total Credits 93.5–95.0

Four-Year Credit Total 189.0–190.5

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

EQUINE STUDIES

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

Designed for the student who desires a career in teaching, training and/or farm management, the Equine Studies associate degree program combines riding instruction, specialized academic equine courses and equine practicums with business and general studies courses. The Equine Studies program offers balanced seat riding instruction with emphasis on Dressage and Combined Training.

Equine Studies students participate in a Riding Proficiency program which certifies their riding progress. The students are eligible to earn certificates of achievement at three levels of competency in dressage and jumping.

Equine Business Management and Equine Studies associate degree programs offer two specialized Equine Management Practicums which emphasize the hands-on aspects of horse management care and training.

Students completing an Equine Studies associate degree may choose to continue their education in bachelor's degree programs in Equine Business Management/Riding or Equine Business Management without the riding option. Both programs feature additional academic equine courses in reproduction, horse farm management, horse training and judging along with additional business courses and a chance to tailor a degree through concentrations. Students in the bachelor of science degree program with the riding option also participate in advanced riding courses, a foundations of riding theory course and a methods of riding instruction course. Those students who complete riding proficiency level 2 have the option of participating in a specialized horse training course during the summer term. Both majors also have the option of applying for participation in a career co-op with a cooperating business establishment or a term abroad program in England.

NOTE: See Page 104 for extracurricular activities and information on the facility.

EQUINE STUDIES

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

MAJOR COURSES	CREDITS
EQN1001 Introduction to Horse Management	4.5
EQN1010 Equine Physiology & Genetics	4.5
EQN1020 Equine Anatomy & Lameness	4.5
EQN1061 Principles of Riding I	1.5
EQN1062 Principles of Riding II	1.5
EQN1063 Principles of Riding III	1.5
EQN1071 Equine Management Practicum I	3.0
EQN1072 Equine Management Practicum II	3.0
EQN2000 Equine Diseases	4.5
EQN2010 Equine Nutrition	4.5
EQN2061 Combined Training I	1.5
EQN2062 Combined Training II	1.5
EQN2063 Combined Training III	1.5

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FIT1000 Introduction to Computers	4.5
LAW2001 The Legal Environment of Business I	4.5
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 Introductory Psychology	4.5
CSL1001 Community Service-Learning Math	1.0
One math course at the MATH1002 level or higher	4.5

Total Credits **95.5**

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

FOUR-YEAR OPTIONS:

- Equine Business Management (Page 106)
- Equine Business Management/Riding (Page 106)

FASHION MERCHANDISING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Fashion Merchandising associate degree program provides students with an excellent opportunity to learn the fundamentals of fashion and merchandising. Major studies include retailing, a comprehensive introduction to the retail industry, fashion forecasting and textiles.

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

The Retail Marketing & Management bachelor's degree program prepares students for middle management or executive trainee opportunities within the retail or retail support industries.

Students may also elect to continue in Accounting, Entrepreneurship, Management, Marketing, Marketing Communications or Retail Marketing & Management.

FASHION MERCHANDISING

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

MAJOR COURSES		CREDITS
ACCT1021	Business Accounting I and Lab	5.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5
RTL1005	Retailing	4.5
RTL1010	Textiles	4.5
RTL1020	The Business of Fashion	4.5
RTL2063	Retail Industry Seminar	4.5
RTL2090	Retail Experience	
	AND	
RTL2095	Retail Practicum Lab	
	OR	9.0
RTL2099	Retail Externship	
Career	One course from the following:	
Elective	MRKT1011, RTL1050, RTL2020, RTL2050	4.5

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

GENERAL STUDIES		CREDITS
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition	
	and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
CSL1001	Community Service-Learning	1.0
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

Total Credits **103.0**

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

FOUR-YEAR OPTIONS:

- Accounting (Page 75)
- Entrepreneurship (Page 101)
- Management (Page 132)
- Marketing (Page 135)
- Marketing Communications (Page 137)
- Retail Marketing & Management (Page 144)

FINANCIAL SERVICES MANAGEMENT

(College of Business)

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 one of several other College of Business 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

- Investments (Page 159)
- Management (Page 159)

FINANCIAL SERVICES MANAGEMENT

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

MAJOR COURSES	CREDITS
ECON3040 Money & Banking	4.5
FISV2001 Introduction to Investments & Financial Planning	4.5
FISV2010 Finance	4.5
FISV2020 Introduction to Financial Institutions	4.5
IBUS1001 Foundations of Business	4.5
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FIT1000 Introduction to Computers	4.5
FIT1020 Microcomputer Applications	4.5
LAW2001 The Legal Environment of Business I	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH2001 Statistics	4.5
CSL1001 Community Service-Learning Math	1.0
Math	One math course from the following: MATH1020, MATH1930 or higher 4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030 4.5

Total Credits **99.5**

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

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

FOUR-YEAR OPTIONS:

- Accounting (Page 75)
- Entrepreneurship (Page 101)
- Financial Services Management (see next column)
- Management (Page 132)
- Marketing (Page 135)
- Marketing Communications (Page 137)

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) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
FISV3010 Credit Management	4.5
FISV4010 Bank Management	4.5
FISV4020 Insurance	4.5
FISV4030 Real Estate	4.5
MGMT2020 Organizational Behavior	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
Fin. Svcs. Two FISV-related electives	
Electives selected from the list below	9.0
Fin. Svcs. Select a concentration from	
Concentr. the list on the previous page	
OR	
IBUS4090 International Business Experience	13.5
OR	
FISV4089 Financial Services Career Focus	
OR	
Fin. Svcs. Three FISV-related electives	
Electives selected from the list below	

RELATED PROFESSIONAL STUDIES	
ACCT3023 Managerial Accounting	4.5
CAR0010 Career Management Capstone	1.0
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	
PSYC2001 Introductory 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 91.0

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.

FISV-RELATED ELECTIVES

FISV2002 Mutual Funds
FISV3060 Investments II
FISV3070 Series 7 Securities (9 credits)
ECON3050 International Banking & Finance
ACCT2010 Personal Budgeting and Planning
ACCT3070 Accounting for Mutual Funds
LAW1030 Wills, Trusts and Probates
LAW1040 Real Estate/Property Law

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 99.5

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

ACCT3023 Managerial Accounting***	4.5
CAR0010 Career Management Capstone	1.0
ECON3040 Money & Banking	4.5
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES

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

Total Credits 95.5

Four-Year Credit Total 195.0

* These associate in science programs include: Accounting, Advertising Communications, Business Administration, Entrepreneurship, Management and Marketing.
 ** Students may elect to take a career elective instead of a second Financial Services elective.
 *** Students transferring to this major from Accounting must take MGMT4001 in lieu of ACCT3023.

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 (Page 153) 95.0

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 FISV-related electives	13.5
Electives selected from list on previous page	
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
Fin. Svcs. Select a concentration from Concentr. the list on Page 109	
OR	
IBUS4090 International Business Experience	
OR	13.5
FISV4089 Financial Services Career Focus	
OR	
Fin. Svcs. Three FISV-related electives	
Electives selected from the list on previous page	

RELATED PROFESSIONAL STUDIES

ACCT3023 Managerial Accounting*	4.5
CAR0010 Career Management Capstone	1.0
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 95.5

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.

FOOD & BEVERAGE MANAGEMENT

*(College of Culinary Arts and
Center for Food & Beverage Management)*

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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.

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

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

FOOD & BEVERAGE MANAGEMENT

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

MAJOR COURSES	CREDITS
CUL1315 Stocks, Sauces and Soups	3.0
CUL1325 Essentials of Dining Room	3.0
CUL1335 Traditional European Cuisine	3.0
CUL1345 Introduction to Baking & Pastry	3.0
CUL1355 New World Cuisine	3.0
FSM1001 Introduction to the Food Service Field	4.5
FSM1060 Food Safety and Sanitation Management*	2.0
FSM1070 Foods I	4.5
FSM2080 Food Service Operations	4.5
FSM2099 Food Service Management Practicum	13.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP2030 Hospitality Human Resources and Diversity Leadership	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
CSL1001 Community Service-Learning	1.0
Math One math course at the MATH1002 level or higher	4.5
Science One science course from the following: SCI1011, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

Total Credits **103.0**

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

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

FOUR-YEAR OPTIONS:

- Food Service Management (Page 116)
- Hospitality Management (Page 121)
- International Hotel & Tourism Management (Page 128)

FOOD MARKETING

(College of Business)

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 (Page 79) or Culinary Arts (Page 93) 96.5

Third and fourth years:

MAJOR COURSES		CREDITS
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
FSM3001	The Management of Food Service Systems	4.5
FSM3070	Contemporary Issues in Food 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

CAR0010	Career Management Capstone	1.0
LAW2001	The Legal Environment of Business I	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
MATH2001	Statistics	4.5
PHIL3020	Logic: Critical Thinking OR	4.5
PHIL3040	Ethics of Business Leadership	
PSYC2001	Introductory 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	102.0
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Four-Year Credit Total	198.5
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NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

FOOD SERVICE ENTREPRENEURSHIP

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Food Service Entrepreneurship bachelor's degree program provides Culinary Arts and Baking & Pastry Arts associate degree graduates with the business skills necessary to open their own businesses and/or work in a management capacity of a food-related small business.

Graduates receive training from an integrated mix of custom entrepreneurial courses and traditional management, accounting, finance and marketing classes to build the necessary business knowledge base to capitalize on their culinary/baking and pastry skills in their career pursuits.

FOOD SERVICE ENTREPRENEURSHIP

A four-year program leading to the Bachelor of Science Degree for two-year **Baking & Pastry Arts** or **Culinary Arts** program graduates.

First two years:

Associate in Science Degree in Baking & Pastry Arts (Page 79) or Culinary Arts (Page 93) 96.5

Third and fourth years:

MAJOR COURSES		CREDITS
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
ACCT3023	Managerial Accounting	
	OR	4.5
ACCT4012	Taxes and Business Decisions	
ENTR1001	Introduction to Entrepreneurship	4.5
ENTR2030	The Business Plan	4.5
ENTR2040	Financing the Entrepreneurial Venture	4.5
ENTR3025	Business Expansion Strategies and Tactics	4.5
ENTR4010	Managing Change and Innovation	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1021	Advanced Composition and Communication	4.5
MATH2001	Statistics	4.5
PHIL3020	Logic: Critical Thinking	
	OR	4.5
PHIL3040	Ethics of Business Leadership	
PSYC2001	Introductory 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	4.5

Total Credits 102.0

Four-Year Credit Total 198.5

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

FOOD SERVICE MANAGEMENT

(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 Entertainment Management Concentration allows students to focus on the gaming and entertainment segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming, event management, concert productions and theme operations.

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

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** and **Culinary Arts** program graduates.

First two years:

Associate in Science Degree in Baking & Pastry Arts (Page 79) or Culinary Arts (Page 93) 96.5

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1021 Advanced Composition and Communication	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory 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 97.5

Four-Year Credit Total 194.0

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

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

FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Food & Beverage Management (Page 112) 103.0

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

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory 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 91.0

Four-Year Credit Total 194.0

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

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

FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Restaurant Management (Page 142) 101.5

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	
Electives* selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory 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 91.0

Four-Year Credit Total 192.5

* 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.

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 (Page 153) 95.0

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 Concentr. declared concentration	13.5
Hospitality Two courses with an EHSP attribute	
Electives** selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

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
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Total Credits 97.5

Four-Year Credit Total 192.5

* 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.

GLOBAL TOURISM MANAGEMENT

*(Center for International Travel
and Tourism Studies)*

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Foreign language requirements are also included in the Global Tourism Management bachelor's degree curriculum to give the student conversational ability in one of the more common languages used by the tourism industry.

In bachelor's degree programs, students focus their study by choosing a concentration. One of the following may be of particular interest to Global Tourism majors:

The Adventure, Sport and Nature Based Tourism Concentration focuses on preparing students for the rapidly growing nature-based tourism and adventures industry. Courses are ideal for candidates interested in promoting the great outdoors as the ultimate tourist destination.

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

The Tour Management Operations Concentration prepares students for positions in the travel and touring industry. Courses are ideal for candidates interested in working with the development and support services of tour operations as well as tour representatives in an international and domestic arena. Career opportunities include international tour directors, product development and tour marketing.

Additionally, 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.

GLOBAL TOURISM MANAGEMENT

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

First two years:

Associate in Science Degree in Travel-Tourism Management (see previous page) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
HOSP3050 Hospitality Strategic Marketing	4.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3070 Contemporary Issues in Tourism	4.5
TRVL4010 Tourism Economics	4.5
TRVL4011 Destination Management Organization	4.5
TRVL4060 Tourism Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT3020 Managerial Finance	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology	4.5
Language Language Elective**	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 95.5

Four-Year Credit Total 195.0

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

** Students must satisfy level two of the same language taken in the AS degree.

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

GLOBAL TOURISM 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 next page) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
TRVL1010 Destination Geography I	4.5
TRVL1011 Destination Geography II	4.5
TRVL1025 Travel Service Management	4.5
TRVL1035 Travel Information Systems	4.5
TRVL2040 Travel Sales Management	4.5
TRVL2099 Travel Center Practicum	13.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3070 Contemporary Issues in Tourism	4.5
TRVL4010 Tourism Economics	4.5
TRVL4011 Destination Management Organization	4.5
TRVL4060 Tourism Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Two courses with an EHSP attribute selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

ACCT3020 Managerial Finance	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

Language Elective	Two Language Electives**	9.0
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 100.0

Four-Year Credit Total 195.0

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

** Students must satisfy two levels of the same language.

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 study by choosing a concentration. One of the following may be of particular interest to Hospitality 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.

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

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

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

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 (Page 124) 101.5

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

ACCT3025	Hospitality Financial Management	4.5
CAR0010	Career Management Capstone	1.0

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory 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 91.0

Four-Year Credit Total 192.5

* 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.

HOSPITALITY MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Restaurant Management** and **Food & Beverage Management** program graduates.

First two years:

Associate in Science Degree in Restaurant Management (Page 142) or Food & Beverage Management (Page 112) 101.5–103.0

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory 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 91.0

Four-Year Credit Total 192.5–194.0

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

NOTE: Students must 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 **Travel-Tourism Management** program graduates.

First two years:

Associate in Science Degree in Travel-Tourism Management (Page 151) 99.5

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory 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 91.0

Four-Year Credit Total 190.5

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

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

HOTEL MANAGEMENT

(The International Hotel School)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

The International Hotel & Tourism Management bachelor of science degree*

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

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

HOTEL MANAGEMENT

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

MAJOR COURSES	CREDITS
FSM1060 Food Safety and Sanitation Management*	2.0
FSM1070 Foods I	4.5
FSM2040 Guest Service Systems	4.5
FSM2080 Food Service Operations	4.5
HOSP1001 Introduction to the Hospitality Field	4.5
HOSP1010 Front Office Operations	4.5
HOSP1011 Hospitality Information Technology	4.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP2030 Hospitality Human Resources and Diversity Leadership	4.5
HOSP2099 Hotel Internship	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5	
ENG1020 English Composition	4.5	
ENG1021 Advanced Composition and Communication	4.5	
ENG1030 Communication Skills	4.5	
LEAD2001 Foundations of Leadership Studies	4.5	
CSL1001 Community Service-Learning	1.0	
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

Total Credits **101.5**

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

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

FOUR-YEAR OPTIONS:

- Hospitality Management (Page 121)
- Hotel Management (see next page)
- International Hotel & Tourism Management (Page 128)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

The Entertainment Management Concentration allows students to focus on the gaming and entertainment segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming, event management, concert productions and theme operations.

The Sales, Meeting & Event Management Concentration allows students to focus on the sales, marketing and meeting segments of the hospitality industry. Courses are ideal for candidates interested in working with hotels, associations, convention centers, corporations and tourism-related facilities in sales and marketing and in the managing of meetings and conventions.

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

HOTEL MANAGEMENT

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

First two years:

Associate in Science Degree in
Hotel Management (Page 124) 101.5

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory 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 91.0

Four-Year Credit Total 192.5

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

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

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 (Page 153) 95.0

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	
Concentr. declared concentration	13.5
Hospitality Two courses with an EHSP attribute	
Electives** selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

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
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Total Credits 97.5

Four-Year Credit Total 192.5

* 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.

INTERNATIONAL BUSINESS

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

- J&W students must have at least a 3.00 GPA to transfer into the program.
- International students must have the equivalent of a 3.00 GPA.
- Freshmen entering the program must have maintained a 3.00 GPA in high school (or equivalent for international students).
- Associate degree students who want to transfer into the program must have maintained a 3.00 GPA in their degree program and have been originally accepted with Honors criteria.
- Students transferring into the program from another college or university who earned a "B" or better grade in required honors courses will be awarded credit for courses completed, but will be excluded from receiving an honors degree.
- Students must have combined SAT scores of 1000 or higher to be accepted into the program.
- Students must maintain a 2.75 GPA to remain in the program.

The graduate of the four-year International Business program is trained to assume

entry-level management positions with firms operating in the global environment.

Students should use Bachelor of Science Electives to create a meaningful, customized career concentration. The University's Career Management System will facilitate these selections.

CONCENTRATIONS FOR INTERNATIONAL BUSINESS MAJORS

- Entrepreneurship (Page 158)
- Financial Services Management (Page 158)
- Human Resource Management (Page 158)
- Marketing Management (Page 159)
- Marketing Research (Page 159)
- Operations Management (Page 160)

INTERNATIONAL BUSINESS

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

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

RELATED PROFESSIONAL STUDIES

ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
CAR0005	Career Planning	0.5
CAR0010	Career Management Capstone	1.0
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3055	International Business Law	4.5

GENERAL STUDIES

ECON1901	Honors Economics	4.5
ENG1901	Honors Introduction to Literary Genres	4.5
ENG1920	Honors English Composition	4.5
ENG1921	Honors Advanced Composition and Communication	4.5
ENG1930	Honors Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1930	Quantitative Analysis I	4.5
MATH2001	Statistics	4.5
PHIL3020	Logic: Critical Thinking OR	4.5
PHIL3040	Ethics of Business Leadership	
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
CSL1001	Community Service-Learning	1.0
History	One HIST-designated course (except HIST4030)	4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University	4.5
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Total Credits **190.5**

* Students may choose from French, German or Spanish.

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

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

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

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

(The International Hotel School)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

The required term spent abroad and the language requirement provide students with a unique global perspective, as well as a competitive advantage when seeking employment with international hospitality corporations.

The International Hotel & Tourism Management degree prepares students for positions such as assistant department head or supervisor with an international hospitality corporation.

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

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

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

First two years:

Associate in Science Degree in Food & Beverage Management (Page 112) 103.0

Third and fourth years:

MAJOR COURSES	CREDITS
FSM4061 Advanced Food Service Operations Management	4.5
HOSP1010 Front Office Operations	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
IHTV3010 International Hospitality Management	4.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3030 International Policies of Tourism	4.5
Hospitality Electives* Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
Language Language I**	4.5
Language Language II**	4.5
Language Language III**	4.5
History One HIST-designated course (except HIST4030)	4.5

Total Credits 91.0

Four-Year Credit Total 194.0

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

** Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

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

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

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

First two years:

Associate in Science Degree in
Hotel Management (Page 124) 101.5

Third and fourth years:

MAJOR COURSES	CREDITS
FSM4060 Hospitality Operations Management	9.0
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
IHTV3010 International Hospitality Management	4.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3030 International Policies of Tourism	4.5
Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
Language Language I**	4.5
Language Language II**	4.5
Language Language III**	4.5
History One HIST-designated course (except HIST4030)	4.5

Total Credits 91.0

Four-Year Credit Total 192.5

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

** Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

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

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

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

First two years:

Associate in Science Degree in
Restaurant Management (Page 142) 101.5

Third and fourth years:

MAJOR COURSES	CREDITS
FSM4061 Advanced Food Service Operations Management	4.5
HOSP1010 Front Office Operations	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
IHTV3010 International Hospitality Management	4.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3030 International Policies of Tourism	4.5
Hospitality Electives* Three courses with an EHSP attribute selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
Language Language I**	4.5
Language Language II**	4.5
Language Language III**	4.5
History One HIST-designated course (except HIST4030)	4.5

Total Credits 91.0

Four-Year Credit Total 192.5

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

** Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

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

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

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

First two years:

Associate in Science Degree in Travel-Tourism Management (Page 151) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
FSM2040 Guest Service Systems	4.5
HOSP1010 Front Office Operations	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
IHTV3010 International Hospitality Management	4.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3030 International Policies of Tourism	4.5
Hospitality Three courses with an EHSP attribute	
Electives* selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
Language Language II**	4.5
Language Language III**	4.5
History One HIST-designated course (except HIST4030)	4.5

Total Credits	86.5
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Four-Year Credit Total 186.0

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

** Students must satisfy level two and three of the same language taken in AS degree or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

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

MANAGEMENT

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

CONCENTRATIONS FOR MANAGEMENT MAJORS

- Entrepreneurship (Page 158)
- Financial Services Management (Page 158)
- Human Resource Management (Page 158)
- International Business (Page 158)
- Investments (Page 159)
- Operations Management (Page 160)
- Performance Excellence (Page 160)

MANAGEMENT

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

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5	
ECON2002 Microeconomics	4.5	
ENG1001 An Introduction to Literary Genres	4.5	
ENG1020 English Composition	4.5	
ENG1021 Advanced Composition and Communication	4.5	
ENG1030 Communication Skills	4.5	
MATH2001 Statistics	4.5	
CSL1001 Community Service-Learning Math	1.0	
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

Total Credits **99.5**

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

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

FOUR-YEAR OPTIONS:

- Accounting (Page 75)
- Entrepreneurship (Page 101)
- Financial Services Management (Page 110)
- Management (see next column)
- Marketing (Page 135)
- Marketing Communications (Page 137)

MANAGEMENT

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

First two years:

Associate in Science Degree in Business Administration (Page 82) or Management (see previous column) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting	4.5
LAW3002 The Legal Environment of Business II	4.5
MGMT3030 Managerial Technology	4.5
MGMT3040 Process and Quality Management	4.5
MGMT3060 Human Resources Training & Development*	4.5
MGMT4001 Process Planning and Control*	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4040 Contemporary Management*	4.5
MGMT4089 Management Career Focus Business	13.5
Concentr. Select one concentration from offerings on the previous page	13.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
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GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	
OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 Introductory 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 95.5

Four-Year Credit Total 195.0

* IBUS4090 (International Business Experience) may be substituted for MGMT3060, MGMT4001 and MGMT4040. See your academic coach for details.

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

MANAGEMENT

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

First two years:

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

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting**	4.5
IBUS4090 International Business Experience	13.5
MGMT2001 Human Resources Management	4.5
MGMT2020 Organizational Behavior***	4.5
MGMT2030 Service and Production Operations Management	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4089 Management Career Focus (or prerequisite courses) [†]	13.5
Business Concentr. Select one concentration from offerings on the previous page	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

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

Total Credits 95.5

Four-Year Credit Total 194.0–195.0

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

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

*** Students transferring into this major from Entrepreneurship will take MGMT4040 in lieu of MGMT2020.

[†] Non-management majors may use this to fulfill a combination of management prerequisites and MGMT3000/4000-level courses totaling 13.5 credits. Students transferring into this major from Advertising Communications will take MGMT1001 and two career electives in lieu of MGMT4089. Students transferring into this major from Fashion Merchandising will take ACCT1022 and two career electives in lieu of MGMT4089. Students meeting eligibility criteria may elect a Business Co-op (BUS4099). Otherwise, students must take 13.5 credits from choices listed on the previous page 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

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 (Page 153) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting	4.5
FISV2010 Finance	4.5
IBUS1001 Foundations of Business	4.5
IBUS4090 International Business Experience	13.5
MGMT2001 Human Resources Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT2030 Service and Production Operations Management	4.5
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
OR	
Business Concentr. Select one concentration from offerings on Page 131	

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
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 ELECTIVES

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

Total Credits 95.5

Four-Year Credit Total 190.5

* Students meeting eligibility criteria may elect a Business Co-op (BUS4099). Otherwise, students must take 13.5 credits from choices listed on Page 131 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.

MARKETING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

Students may also choose Accounting, Entrepreneurship, Financial Services Management, Management or Marketing Communications 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 environment.

As a candidate for a bachelor of science degree in Marketing, students may apply for a Selective Career Co-op with a cooperating business firm in place of one term of college studies.

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

CONCENTRATIONS FOR MARKETING MAJORS

- Fashion Product Development (Page 158)
- Marketing Communications (Page 159)

MARKETING

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

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

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FIT1000 Introduction to Computers	4.5
FIT1020 Microcomputer Applications	4.5
LAW2001 The Legal Environment of Business I	4.5
MGMT1001 Principles of Management	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5	
ECON2002 Microeconomics	4.5	
ENG1001 An Introduction to Literary Genres	4.5	
ENG1020 English Composition	4.5	
ENG1021 Advanced Composition and Communication	4.5	
ENG1030 Communication Skills	4.5	
MATH2001 Statistics	4.5	
CSL1001 Community Service-Learning	1.0	
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

Total Credits **99.5**

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

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

FOUR-YEAR OPTIONS:

- Accounting (Page 75)
- Entrepreneurship (Page 101)
- Financial Services Management (Page 110)
- Management (Page 132)
- Marketing (see next column)
- Marketing Communications (Page 137)

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) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
ADVC1011 Marketing Communications II	4.5
FISV2010 Finance	4.5
MRKT3005 Brand Marketing	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 e-Commerce	4.5
MRKT3055 Quantitative Research	4.5
MRKT4001 Strategic Marketing	4.5
MRKT4030 International Marketing	4.5
MRKT4076 Marketing Externship	9.0
Career Three courses with an ECAR attribute	
Electives selected from offerings within the College of Business	13.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
IBUS4090 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	
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5

Total Credits 95.5

Four-Year Credit Total 195.0

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

MARKETING

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

First two years:

Associate in science degree in other*
College of Business program. 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
FISV2010 Finance**	4.5
MRKT1002 Consumer Behavior	4.5
MRKT2020 Business-to-Business Marketing	4.5
MRKT2050 Qualitative Research	4.5
MRKT3005 Brand Marketing	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 e-Commerce	4.5
MRKT4001 Strategic Marketing	4.5
MRKT4030 International Marketing	4.5
MRKT4076 Marketing Externship	
Career Two courses with an ECAR attribute	
Electives selected from offerings within the College of Business	9.0

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
IBUS4090 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	
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5

Total Credits 95.5

Four-Year Credit Total 195.0

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

** Students transferring to this major from Business Administration, Management and Financial Services Management must take a career elective in lieu of FISV2010.

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

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

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

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 (Page 153) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
ADVC1010 Marketing Communications I	4.5
ADVC1011 Marketing Communications II	4.5
FISV2010 Finance	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
MRKT3055 Quantitative Research	4.5
MRKT4001 Strategic Marketing	4.5
MRKT4030 International Marketing	4.5
MRKT4076 Marketing Externship	9.0

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone 1.0
IBUS4090 International Business Experience 13.5

GENERAL STUDIES

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

FREE ELECTIVE

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

Total Credits 91.0

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.

MARKETING COMMUNICATIONS

(College of Business)

BACHELOR OF SCIENCE DEGREE

Marketing Communications provides students with a wide range of knowledge and practical skills related to the development and implementation of the marketing communications elements in advertising, public relations, direct marketing, sales promotion, Internet marketing and personal selling. Specific skills include planning and buying media, writing publicity material, managing market research projects, developing Web pages and links for Internet marketing, developing advertising campaigns, and producing materials for print and broadcast advertising.

Upon graduation, students may be employed with marketing organizations or advertising agencies in positions that utilize these skills.

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

CONCENTRATIONS FOR MARKETING COMMUNICATIONS MAJORS

- Business Communication (Page 157)
- Fashion Product Development (Page 158)

MARKETING COMMUNICATIONS

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

First two years:

Associate in Science Degree in Advertising Communications (Page 77) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
ADVC2025 Public Relations Cases & Plans	4.5
ADVC3003 Advertising Campaigns	4.5
ADVC4015 IMC Seminar I	4.5
ADVC4016 IMC Seminar II	4.5
MRKT2050 Qualitative Research	4.5
MRKT3005 Brand Marketing	4.5
MRKT3055 Quantitative Research	4.5
MRKT4001 Strategic Marketing	4.5
MRKT4076 Marketing Externship	9.0
Career Two courses with an ECAR attribute	
Electives selected from offerings within the College of Business	9.0

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
IBUS4090 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	
PSYC2001 Introductory 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
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Total Credits 95.5

Four-Year Credit Total 195.0

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

MARKETING COMMUNICATIONS

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

First two years:

Associate in science degree in other*
College of Business program 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
ADVC1010 Marketing Communications I**	4.5
ADVC1011 Marketing Communications II	4.5
ADVC1021 Public Relations Concepts	4.5
ADVC2025 Public Relations Cases & Plans	4.5
ADVC3001 Creativity in Advertising	4.5
ADVC3003 Advertising Campaigns	4.5
ADVC4015 IMC Seminar I	4.5
ADVC4016 IMC Seminar II	4.5
CGRA3050 Desktop Publishing	4.5
MRKT1002 Consumer Behavior**	4.5
MRKT4076 Marketing Externship	9.0
Career One course with an ECAR attribute	
Elective selected from offerings within the College of Business	4.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
IBUS4090 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	
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5
Total Credits	95.5

Four-Year Credit Total 195.0

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

** Students transferring to this major from Marketing must take two career electives in lieu of ADVC1010 and MRKT1002.

NOTES: For students transferring to this major from Fashion Merchandising, it is recommended that they take ACCT1022 as their career elective.

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

MARKETING COMMUNICATIONS

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 (Page 153) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
ADVC1010 Marketing Communications I	4.5
ADVC1011 Marketing Communications II	4.5
ADVC1021 Public Relations Concepts	4.5
ADVC2025 Public Relations Cases & Plans	4.5
ADVC3001 Creativity in Advertising	4.5
ADVC3003 Advertising Campaigns	4.5
ADVC4015 Integrated Marketing Communications Seminar I	4.5
ADVC4016 Integrated Marketing Communications Seminar II	4.5
CGRA3050 Desktop Publishing	4.5
MRKT1002 Consumer Behavior	4.5
MRKT2050 Qualitative Research	4.5
MRKT3005 Brand Marketing	4.5
MRKT3055 Quantitative Research	4.5
MRKT4001 Strategic Marketing	4.5
MRKT4076 Marketing Externship	9.0

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
IBUS4090 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	

FREE ELECTIVE

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

Total Credits 100.0

Four-Year Credit Total 195.0

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

NETWORK ENGINEERING

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Network Engineering bachelor's degree program gives students an in-depth skill base in the networking tools and problem-solving practices they need to become professionals in the fast-growing field of network technology. Using current networking software and hardware tools, students develop communications skills that prepare them to become highly functional members of project teams consisting of design, technological and business professionals.

Specially designed laboratories give students an enriched hands-on environment in which to hone their design and problem-solving skills, become familiar with equipment and methods common in industry, and develop competency in the use of a range of current networking software tools.

Seniors participate in one of five experiential education options: technical project team, internship, externship, coop or solo project. Students apply for the experiential education option they want and are placed according to their qualifications, work availability and the best fit for their program of study.

Successful graduates of the program in Network Engineering should be prepared to sit for network certification exams, and will be ready to embark upon careers in information technology and business as network administrators, managers, designers or assistant engineers.

NETWORK ENGINEERING

A four-year program leading the Bachelor of Science Degree in Network Engineering.

MAJOR COURSES	CREDITS
CSIS1000 Problem Solving & Programming Concepts	4.5
CSIS1020 Fundamentals of C Programming	4.5
CSIS1070 Diagnostics and Maintenance	4.5
CSIS2045 Introduction to Operating Systems	4.5
ENGN2070 Signal Transmission	4.5
ITEC1020 Introduction to Data Communications	4.5
ITEC2080 Network Devices	4.5
ITEC2085 Distributed Systems with TCP/IP	4.5
ITEC3030 Advanced Networking with TCP/IP	4.5
ITEC3050 Information Security	4.5
ITEC3060 Network Management & Administration	4.5

ITEC3075 Network Security	4.5
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RELATED PROFESSIONAL STUDIES

CAD2050 Computer-Aided Network Design	6.0
CAR0005 Career Planning	0.5
CAR0010 Career Management Capstone	1.0
CAR1003 Introduction to Career Management	1.5
FIT1010 Topics in Computers	4.5
FIT1030 Computers in a Business Environment	4.5
ITEC3000 Technical Project Management	4.5
ITEC3010 Server Configuration and Implementation	4.5
ITEC3040 Systems Analysis	4.5
ITEC3070 System Modeling & Simulation	4.5
LAW2001 The Legal Environment of Business I	4.5
LAW3080 Cyberlaw	4.5
MGMT2020 Organizational Behavior	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

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
MATH1020 College Algebra	4.5
MATH2001 Statistics	4.5
MATH3020 Discrete Mathematics	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
CSL1001 Community Service-Learning	1.0
History One HIST-designated course (except HIST4030)	4.5
Science One science course from the following: SCI2005, SCI3010, SCI3030	4.5
Elective One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	4.5

FREE ELECTIVES

Three courses selected from 1000–4999 numbered offerings within the University (except FIT1000 or FIT1020)	13.5
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Four-Year Credit Total **188.5**

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

PARALEGAL STUDIES

(College of Business)

IMPORTANT NOTE: For new students starting on or after September, 2007, all Paralegal Studies courses will be offered ONLY through the Continuing Education (evening) Division. (Please see the Continuing Education Catalog).

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 Department of Legal Studies 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 the bachelor's degree programs of 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.

CERTIFICATE IN PARALEGAL STUDIES

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

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

PARALEGAL STUDIES

A program leading to a Certificate in Paralegal Studies.

MAJOR COURSES		CREDITS
LAW1001	Introduction to Paralegal Studies	4.5
LAW1010	Legal Research and Writing I	4.5
LAW1030	Wills, Trusts & Probate	4.5
LAW1040	Real Estate/Property Law	4.5
LAW1050	Civil Litigation	4.5
LAW1060	The Law of Torts	4.5
LAW2060	Legal Research and Writing II	4.5
LAW2080	Criminal Law	4.5
LAW3020	The Law of Contracts & Sales	4.5
LAW3040	Family Law	4.5
LAW3050	Business Organizations	4.5
LAW3060	Administrative Law	4.5
Total Credits		54.0

IMPORTANT NOTE: For new students starting on or after September, 2007, all Paralegal Studies courses will be offered ONLY through the Continuing Education (evening) Division. (Please see the Continuing Education Catalog).

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 Wills, Trusts & Probate	4.5
LAW1040 Real Estate/Property Law	4.5
LAW1050 Civil Litigation	4.5
LAW1060 The Law of Torts	4.5
LAW2060 Legal Research and Writing II	4.5

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FIT1000 Introduction to Computers	4.5
FIT1005 Introduction to Keyboarding	1.5
FIT1020 Microcomputer Applications	4.5

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
ENG2010 Technical Writing	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 Introductory Psychology	4.5
CSL1001 Community Service-Learning	1.0
Math One math course at the MATH1002 level or higher	4.5
Science One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University	4.5
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Total Credits **95.5**

IMPORTANT NOTE: For new students starting on or after September, 2007, all Paralegal Studies courses will be offered ONLY through the Continuing Education (evening) Division. (Please see the Continuing Education Catalog).

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

FOUR-YEAR OPTIONS:

- Criminal Justice (Page 91)
- Paralegal Studies (see next column)

PARALEGAL STUDIES

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

First two years:

Associate in Science Degree in Paralegal Studies (see previous column)	95.5
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Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
MGMT1001 Principles of Management	4.5
MGMT2001 Human Resource Management	4.5

GENERAL STUDIES

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

FREE ELECTIVES

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

	13.5
Total Credits	86.5

Four-Year Credit Total **182.0**

IMPORTANT NOTE: For new students starting on or after September, 2007, all Paralegal Studies courses will be offered ONLY through the Continuing Education (evening) Division. (Please see the Continuing Education Catalog).

NOTES: In lieu of their electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in a law office, corporate legal department or government legal office for either 4.5, 9.0 or 13.5 credits.

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

RESTAURANT MANAGEMENT

(Center for Food Service 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.

Upon completion of the program, students have the opportunity to enter the food service industry or may choose to continue their studies in the bachelor's degree programs of Food Service Management, Hospitality Management, or International Hotel & Tourism Management.

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

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of

study to focus on their career interests.

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

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

RESTAURANT MANAGEMENT

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

MAJOR COURSES	CREDITS
FSM1001 Introduction to the Food Service Field	4.5
FSM1060 Food Safety and Sanitation Management*	2.0
FSM1070 Foods I	4.5
FSM2040 Guest Service Systems	4.5
FSM2060 Food Preparation Management	9.0
FSM2080 Food Service Operations	4.5
FSM2099 Food Service Management Practicum	13.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
CSL1001 Community Service-Learning	1.0
Math One math course at the MATH1002 level or higher	4.5
Science One science course from the following: SCI1011, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

Total Credits **101.5**

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

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

FOUR-YEAR OPTIONS:

- Food Service Management (Page 116)
- Hospitality Management (Page 125)
- International Hotel & Tourism Management (Page 128)

RETAIL MARKETING & MANAGEMENT

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Retail Marketing & Management bachelor's degree program prepares College of Business associate degree program graduates for middle-management or executive trainee opportunities within the retail or retail support industries. By using electives for either a cooperative experience or a selected concentration, students can receive a concentration in a second area of expertise within the broad retail industry.

Students should use Bachelor of Science Electives to create a meaningful, customized career concentration. The University's Career Management System will facilitate these selections.

CONCENTRATIONS FOR RETAIL MARKETING & MANAGEMENT MAJORS

- Advertising (Page 157)
- Business-to-Business Selling (Page 157)
- e-Commerce (Page 157)
- Fashion Communications (Page 158)
- Fashion Product Development (Page 158)

RETAIL MARKETING & MANAGEMENT

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

First two years:

Associate in Science Degree in Fashion Merchandising (Page 108) 103.0

Third and fourth years:

MAJOR COURSES		CREDITS
RTL2010	Apparel Quality Analysis	4.5
RTL3010	Merchandise Buying	4.5
RTL3020	Merchandise Mathematics	4.5
RTL3030	Comparative Retail Strategies	4.5
RTL3055	Global Influences on Fashion History	4.5
RTL4010	Retail Executive Decision Making	4.5

RELATED PROFESSIONAL STUDIES

ACCT1022	Business Accounting II and Lab	5.5
BUS4089	Experiential Education	13.5
CAR0010	Career Management Capstone	1.0
Legal Elective	One course from the following: LAW3002, LAW3010, LAW3050	4.5
MRKT1002	Consumer Behavior	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
PSYC2001	Introductory 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

FREE ELECTIVES

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

Total Credits 92.0

Four-Year Credit Total 195.0

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

RETAIL MARKETING & 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 (Page 153) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
RTL1005 Retailing	4.5
RTL1010 Textiles	4.5
RTL1020 The Business of Fashion	4.5
RTL2063 Retail Industry Seminar	4.5
RTL2090 Retail Experience	
AND	
RTL2095 Retail Practicum Lab	
OR	9.0
RTL2099 Retail Externship	
RTL3030 Comparative Retail Strategies	4.5
RTL3055 Global Influences on Fashion History	4.5
RTL4010 Retail Executive Decision Making	4.5
Career One course from the following:	
Elective RTL1050, RTL2010, RTL2020,	
RTL2050	4.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
Accounting One course from the following:	
Elective ACCT3020, ACCT4012, ECON3050	4.5
Legal One course from the following:	
Elective LAW3002, LAW3010, LAW3050	4.5
Technology One course from the following	
Elective CGRA3050, MGMT3030, MRKT3040	4.5
IBUS4090 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	
Elective One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVES

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

Total Credits 100.0

Four-Year Credit Total 195.0

* Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (IBUS4090) 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 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.

ROBOTIC ENGINEERING TECHNOLOGY

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

This two-year associate degree program provides comprehensive education in the area of Robotics and automation. The program will include courses in math, science, and engineering to provide a solid background in this technical area. Courses will cover material in mechatronics and microprocessor-based robotic projects, including microprocessor interfacing for various sensors, speech synthesis, communication, and real-time programming.

Students graduating from this program will be prepared for a wide range of positions in the areas of robotics, automation and real-time applications. Positions for graduating students can vary from maintenance and troubleshooting technicians through robotic hardware design and automation as well as software development for real-time applications.

Upon graduating from this program, students may choose to continue their studies towards a B.S. in Electronics Engineering.

ROBOTIC ENGINEERING TECHNOLOGY

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

MAJOR COURSES	CREDITS
CSIS1020 Fundamentals of C Programming	4.5
CSIS2040 Computer Vision	4.5
ENGN1000 Digital Electronics I	4.5
ENGN1010 Intro to Circuit Theory & Lab	6.0
ENGN1030 Solid State I: Devices & Lab	6.0
ENGN2000 Robotics	4.5
ENGN2050 Microprocessors & Lab	6.0
ENGN2060 Advanced Microprocessors & Lab	4.5
ENGN2061 Mechatronics	4.5
ENGN2062 Artificial Intelligence	4.5
ENGN2063 Advanced Robotics	4.5
FIT1010 Topics in Computers	4.5

RELATED PROFESSIONAL STUDIES	CREDITS
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5

EXPERIENTIAL EDUCATION	CREDITS
TECX2000 Sophomore Technology Externship	4.5

GENERAL STUDIES	CREDITS
ENG1001 Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH1012 Mathematics I	4.5
MATH1013 Mathematics II	4.5
SCI1011 General Physics I and Lab	4.5
CSL1001 Community Service-Learning	1.0
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	102
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NOTE: Students must have MATH1009 (Fundamentals of Technical Mathematics) or equivalent placement scores to enroll in the following course: MATH1012 (Mathematics I).

FOUR-YEAR OPTIONS:

- Electronics Engineering (Page 97)

SOFTWARE ENGINEERING

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Software Engineering Program prepares graduates for the challenges in the diverse, fast paced and rapidly evolving field of solution development. This curriculum provides the student with the opportunity to build upon their technical skills with leadership abilities, project management skills, team building skills and customer awareness. The Software Engineering program develops a solid philosophy based on Technology as a tool for business solutions and prepares the students for rewarding careers in any industry as the provider of business solutions. Graduates from this program will be prepared to work in private, public, or governmental organizations from within various industries such as retail, hospitality, finance or technology.

The Software Engineering Program has three courses that the student can use to tailor their program to the specific industry they wish to pursue. These courses will be determined through discussion with the students' faculty advisor and recorded on their degree requirements.

Seniors participate in one of five experiential education options: Technical project team, internship, externship, coop, or solo project. Students apply for the experiential education option they want and are placed according to their qualifications, work availability and the best fit for their program of study.

SOFTWARE ENGINEERING

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

First two years:

Associate in Science Degree in
Computer Programming 97.5

MAJOR COURSES

ENGN4010	Configuration Management	4.5
ITEC2080	Network Devices	4.5
ITEC2085	Distributed Systems with TCP/IP	4.5
ITEC3000	Technical Project Management	4.5
ITEC3040	Systems Analysis	4.5
ITEC3050	Information Security	4.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
LAW2001	The Legal Environment of Business	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MGMT2020	Organizational Behavior	4.5
MRKT3084	Customer Care Strategies	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

GENERAL STUDIES

PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
PSYC2020	Industrial/Organizational Psychology	4.5
ENG2010	Technical Writing	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 course	9.0

APPLICATION DOMAIN COURSES

Three courses selected from the various colleges through consultation with the faculty advisor 13.5

Total Credits 100.0

Four-Year Credit Total 197.5

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

SPORTS/ ENTERTAINMENT/ EVENT MANAGEMENT

*(Center for Sports, Recreation
and Event Management)*

BACHELOR OF SCIENCE (B.S.) DEGREE

The bachelor of science degree program in Sports/Entertainment/Event Management offers a unique combination of academic courses with hands-on externship experience to provide the operations-based knowledge and skills needed to work in the exciting and expanding field of sports/entertainment. Students learn about the operations and management of public assembly facilities such as stadiums, arenas, performing arts centers, athletic venues, sports tracks, amphitheaters and convention centers. The program culminates in an exciting, term-long, off-site externship under the direction of an industry professional that allows students to apply the event/operations management, sales/marketing, and revenue management skills they've learned.

Upon completion of the program, students may seek career opportunities in a variety of areas, including, but not limited to: event planning/operations, luxury suite operations/sales, game day operations, box office/ticketing, sports/event marketing, promotions, sponsorship development, sports/arts programming, conference services and exposition operations.

Recognizing the wide diversity of positions available in the sports, entertainment and event management industry, students have the opportunity to focus their education through the completion of a concentration. Those of particular interest to Sports/Entertainment/Event Management students are as follows:

The Sales, Meeting and Event Management Concentration allows students to focus on the sales, marketing and meeting segments of the hospitality industry. Courses are ideal for candidates interested in working with

hotels, associations, convention centers, corporations and tourism-related facilities in sales, marketing and the managing of meetings and conventions.

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

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

A four-year program leading to the Bachelor of Science Degree in Sports/Entertainment/Event Management.

MAJOR COURSES	CREDITS	
FSM2026 Food & Beverage Controls	4.5	
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5	
HOSP3020 Trade Show/Exposition Management	4.5	
HOSP3050 Hospitality Strategic Marketing	4.5	
SEE1001 Introduction to Sports/Entertainment/Event Management	4.5	
SEE2010 Facilities Operations	4.5	
SEE2020 Event Management	4.5	
SEE2030 The Entertainment Industry	4.5	
SEE3010 Ticket Sales and Operations	4.5	
SEE3045 Media Relations	4.5	
SEE3070 Contemporary Issues in Sports/Entertainment/Event Management	4.5	
SEE4050 Public Assembly Facility Management	4.5	
SEE4060 Sports/Entertainment/Event Management Seminar	4.5	
SEE4099 Sports/Entertainment/Event Management Externship	13.5	
TRVL3050 Managing Negotiations in the Service Industries	4.5	
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives*	Three courses with an EHSP attribute selected from offerings within The Hospitality College	13.5
RELATED PROFESSIONAL STUDIES		
ACCT1021 Business Accounting I and Lab	5.5	
ACCT1022 Business Accounting II and Lab	5.5	
ACCT3020 Managerial Finance	4.5	
CAR0005 Career Planning	0.5	
CAR0010 Career Management Capstone	1.0	
CAR1003 Introduction to Career Management	1.5	
LAW2001 The Legal Environment of Business I	4.5	
GENERAL STUDIES		
ECON1001 Macroeconomics	4.5	
ECON2002 Microeconomics	4.5	
ENG1001 An Introduction to Literary Genres	4.5	
ENG1020 English Composition	4.5	
ENG1021 Advanced Composition and Communication	4.5	
ENG1030 Communication Skills	4.5	
LEAD2001 Foundations of Leadership Studies	4.5	
MATH2001 Statistics	4.5	
PSYC2001 Introductory Psychology	4.5	
SOC2001 Sociology I	4.5	
CSL1001 Community Service-Learning	1.0	
History	One HIST-designated course (except HIST4030)	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	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	195.0	

* 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.

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

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

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

A four-year program leading to the bachelor of science degree in Sports/Entertainment/Event Management for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (Page 153) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS	
FSM2026 Food & Beverage Controls	4.5	
HOSP3020 Trade Show/Exposition Management	4.5	
SEE2010 Facilities Operations	4.5	
SEE2020 Event Management	4.5	
SEE2030 The Entertainment Industry	4.5	
SEE3010 Ticket Sales and Operations	4.5	
SEE3045 Media Relations	4.5	
SEE3070 Contemporary Issues in Sports/Entertainment/Event Management	4.5	
SEE4050 Public Assembly Facility Management	4.5	
SEE4060 Sports/Entertainment/Event Management Seminar	4.5	
SEE4099 Sports/Entertainment/Event Management Externship	13.5	
TRVL3050 Managing Negotiations in the Service Industries	4.5	
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives*	Two courses with an EHSP attribute selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

ACCT3020 Managerial Finance	4.5
CAR0010 Career Management Capstone	1.0

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
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Total Credits 100.0

Four-Year Credit Total 195.0

* 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.

TECHNOLOGY SERVICES MANAGEMENT

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The bachelor's degree program in Technology Services Management is designed to prepare the student to take a leadership position within the technology support profession. Students are provided with the knowledge and skills to manage the technology support function in a variety of business and industry settings. The program recognizes the importance of non-technical skills and knowledge, with the inclusion of human resource, customer, and financial management as integral parts of the program design.

The senior year culminates with students working on cross-functional teams with other technology majors in planning and executing a real-world technology project, or in completing a work experience term where they will apply and integrate their knowledge and skills in a real-world technology support setting. During their project or work experience term, they also participate in a seminar with their fellow students, investigating actual problems and cases and sharing research and results.

Upon successful completion of this program students may seek employment in professional technology positions such as help desk team leader, help desk supervisor, customer support manager, technical support director, and call center manager in a variety of business and industry settings.

TECHNOLOGY SERVICES MANAGEMENT

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

First two years:

Associate in Science Degree in Computing Technology Services (Page 89) 97.5

Third and fourth years:

MAJOR COURSES		CREDITS
ITEC3000	Technical Project Management	4.5
ITEC3020	Information Science I	4.5
ITEC3025	Help Desk Management	4.5
ITEC3040	Systems Analysis	4.5
ITEC3080	Information Management	4.5
ITEC4030	Senior Seminar in IT Support	4.5
MRKT3085	Customer Relationship Management	4.5

RELATED PROFESSIONAL STUDIES

ACCT1021	Business Accounting I and Lab	5.5
CAR0010	Career Management Capstone	1.0
LAW3080	Cyberlaw	4.5
MGMT2001	Human Resource Management	4.5
MGMT2020	Organizational Behavior	4.5
MRKT1001	Principles of Marketing	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PHIL3020	Logic: Critical Thinking	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	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	96.5
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Four-Year Credit Total	194.0
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NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

TRAVEL-TOURISM MANAGEMENT

*(Center for International Travel
and Tourism Studies)*

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

Students participate in a term-long practicum rotating through various sites, including 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. The culmination of the practicum experience is a tour to a selected destination, for which students research, negotiate and develop a highly anticipated journey.

Upon completion of the program, students have the opportunity to enter the travel and tourism industry or may choose to continue their studies in the bachelor's degree program of Global Tourism Management.

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

Foreign language requirements are also included in the Global Tourism Management bachelor's degree curriculum to give the student conversational ability in one of the more common languages used by the tourism industry.

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recre-

ation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

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

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

TRAVEL-TOURISM MANAGEMENT

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

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

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab*	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
LAW2001 The Legal Environment of Business I	4.5

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5	
ENG1020 English Composition	4.5	
ENG1021 Advanced Composition and Communication	4.5	
ENG1030 Communication Skills	4.5	
LEAD2001 Foundations of Leadership Studies	4.5	
CSL1001 Community Service-Learning	1.0	
Language Elective	4.5	
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI2040, SCI3010 or SCI3030	4.5

Total Credits **99.5**

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

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

FOUR-YEAR OPTIONS:

- Global Tourism Management (Page 119)
- Hospitality Management (Page 121)
- International Hotel & Tourism Management (Page 128)

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

ACCT1001	Principles of Accounting I and Lab	5.5
ACCT1002	Principles of Accounting II and Lab	5.5
CAR0005	Career Planning	0.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
CSL1001	Community Service-Learning	1.0
History	One history course from the following: HIST2001, HIST2002 or HIST4020	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011, SCI2031, SCI2040, SCI3010, SCI3030	4.5

FREE ELECTIVE

	One course selected from 1000–4999 numbered offerings within the University	4.5
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Total Credits **95.0**

NOTES: Students entering The Hospitality College must substitute ACCT1012 for ACCT1002, and must take HOSP1001 or FSM1001 as a free elective and HOSP2030 in place of FIT1020. Students that have already taken FIT1020 will be required to take HOSP2030 as an additional course.

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

Unless entering the Accounting program (Page 73), students entering other College of Business programs must substitute ACCT1022 for ACCT1002.

FOUR-YEAR OPTIONS:

- Accounting (Page 75)
- Entrepreneurship (Page 101)
- Financial Services Management (Page 110)
- Food Service Management (Page 116)
- Global Tourism Management (Page 119)
- Hotel Management (Page 125)
- Management (Page 132)
- Marketing (Page 135)
- Marketing Communications (Page 137)
- Retail Marketing & Management (Page 144)
- Sports/Entertainment/Event Management (Page 148)

WEB MANAGEMENT AND INTERNET COMMERCE

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Web Management and Internet Commerce bachelor's 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 relationship 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 implement those plans. Through their TECX projects, students develop a digital portfolio of Web elements, Web management tools, design strategies and graphics to use throughout their careers.

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

WEB MANAGEMENT AND INTERNET COMMERCE

A four-year program leading to a bachelor of science degree for two-year **Computer Graphics & New Media** program graduates.

First two years:

Associate in Science Degree in Computer Graphics & New Media (Page 85) 99.0

Third and fourth years:

MAJOR COURSES	CREDITS
CGRA2070 Advanced Web Design	6.0
CGRA3020 Design Studio I	4.5
CGRA3040 Information Architecture and Content Planning	4.5
CGRA3070 Design Studio II	4.5
CGRA4030 Projects in Internet Commerce	4.5
CGRA4070 Senior Seminar	4.5
CSJS3020 Active Server Pages (ASP)	4.5
ITEC1020 Introduction to Data Communications	4.5
ITEC3020 Information Science I	4.5
ITEC3050 Information Security	4.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
ITEC3000 Technical Project Management	4.5
LAW3080 Cyberlaw	4.5
MRKT1002 Consumer Behavior	4.5
MRKT3040 e-Commerce	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

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	
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5

Total Credits	101.5
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Four-Year Credit Total 200.5

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

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) 99.0

Third and fourth years:

MAJOR COURSES	CREDITS
CGRA3020 Design Studio I	4.5
CGRA3070 Design Studio II	4.5
CGRA4030 Projects in Internet Commerce	4.5
CGRA4070 Senior Seminar	4.5
CSIS3020 Active Server Pages	4.5
ITEC3020 Information Science I	4.5
ITEC3050 Information Security	4.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
ITEC3000 Technical Project Management	4.5
LAW3080 Cyberlaw	4.5
MRKT1002 Consumer Behavior	4.5
MRKT3040 e-Commerce	4.5

EXPERIENTIAL EDUCATION ELECTIVES

9.0 credits from courses with a BSEXP attribute selected from the offerings within the University

GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory 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

FREE ELECTIVE

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

Total Credits 95.5

Four-Year Credit Total 194.5

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

(School of Technology)

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 Computer Graphics & New Media, Web Management and Internet Commerce bachelor's degree program.

WEB SITE DEVELOPMENT

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

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

RELATED PROFESSIONAL STUDIES		CREDITS
CAR0005	Career Planning	0.5
CAR1003	Introduction to Career Management	1.5
IBUS1001	Foundations of Business	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5

EXPERIENTIAL EDUCATION		CREDITS
TECX2070	Sophomore Web Solutions Team	4.5
Tech. Elective	One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

GENERAL STUDIES		CREDITS
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
CSL1001	Community Service-Learning	1.0
Science	One science course from the following: SCI2005, SCI3010, SCI3030	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

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

Total Credits **99.0**

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

FOUR-YEAR OPTIONS:

- Computer Graphics & New Media (Page 85)
- Web Management and Internet Commerce (Page 154)

CONCENTRATIONS

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

Declaring Your Concentration

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

COLLEGE OF BUSINESS

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

ACCOUNTING

Choose any three of the following courses.

COURSES	CREDITS
ACCT1002 Principles of Accounting II and Lab	5.5
ACCT2011 Federal Taxes I	4.5
ACCT3012 Federal Taxes II	4.5
ACCT3080 Fraud Examination: Theory & Practice	4.5
Total Credits	13.5

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.

ADVERTISING

COURSES	CREDITS
ADVC1010 Marketing Communications I	4.5
ADVC1011 Marketing Communications II	4.5
ADVC3001 Creativity in Advertising	4.5
Total Credits	13.5

BEVERAGE SERVICE MANAGEMENT

For students in the College of Business

COURSES	CREDITS
CUL3020 Foundations of Wine and Spirits	4.5
FSM3050 Beverage Appreciation	4.5
Choose one of the following:	
CUL4020 New World Wine and Spirits	4.5
CUL4030 Classic Old World Wine and Spirits	4.5
CUL4045 Spirits and Mixology Management	4.5
FSM4070 The Business of Licensed Alcoholic Beverages in the United States	4.5
Total Credits	13.5

BUSINESS COMMUNICATION

COURSES	CREDITS
ENG2010 Technical Writing	4.5
ENG2030 Introduction to Newswriting	4.5
SEE3045 Media Relations	4.5
Total Credits	13.5

BUSINESS-TO-BUSINESS SELLING

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

CRIMINALISTICS

COURSES	CREDITS
LAW4060 Advanced Topics in Criminalistics	4.5
SCI1021 General Chemistry I	4.5
SCI1022 General Chemistry I Lab	1.5
SCI2031 Anatomy & Physiology	4.5
Total Credits	15.0

E-COMMERCE

COURSES	CREDITS
CGRA2020 Web Site Design Concepts	4.5
CGRA2030 Multimedia Design I	4.5
MRKT3040 e-Commerce	4.5
Total Credits	13.5

ECONOMICS

Choose any three of the following courses.

COURSES	CREDITS
ECON2010 Economic Geography	4.5
ECON3030 Managerial Economics	4.5
ECON3040 Money & Banking	4.5
ECON3050 International Banking & Finance	4.5
ECON3060 Comparative Economic Systems	4.5
Total Credits	13.5

ENTREPRENEURSHIP

Choose any three of the following courses.

COURSES	CREDITS
ENR1001 Introduction to Entrepreneurship	4.5
ENR2030 The Business Plan	4.5
ENR2040 Financing the Entrepreneurial Venture	4.5
ENR3025 Business Expansion Strategies and Tactics	4.5
ENR4010 Managing Change and Innovation	4.5
ENR4020 Global Entrepreneurship	4.5
Total Credits	13.5

FASHION

Choose any three of the following courses.

COURSES	CREDITS
RTL1010 Textiles	4.5
RTL1020 The Business of Fashion	4.5
RTL1050 Visual Merchandising	4.5
RTL2010 Apparel Quality Analysis	4.5
RTL2020 Fashion Design for the Apparel Industry	4.5
RTL2050 Fashion Promotion	4.5
RTL3070 Textile Design for the Apparel and Home Furnishings Industry	4.5
Total Credits	13.5

NOTE: Fashion and Retailing majors are not eligible for this concentration.

FASHION COMMUNICATIONS

COURSES	CREDITS
ENG2010 Technical Writing	4.5
ENG2030 Introduction to Newswriting	4.5
RTL2050 Fashion Promotion	4.5
Total Credits	13.5

FASHION PRODUCT DEVELOPMENT

Choose three of the following courses.

COURSES	CREDITS
MRKT3005 Brand Marketing	4.5
MRKT3020 Product Development	4.5
RTL1020 The Business of Fashion	4.5
RTL2020 Fashion Design for the Apparel Industry	4.5
OR	
RTL3070 Textile Design for the Apparel and Home Furnishings Industry	4.5
Total Credits	13.5

FINANCIAL SERVICES MANAGEMENT

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

COURSES	CREDITS
ACCT2010 Personal Budgeting and Planning	4.5
ECON3050 International Banking & Finance	4.5
FISV2001 Introduction to Investments and Financial Planning	4.5
FISV2002 Mutual Funds	4.5
FISV3060 Investments II	4.5
FISV3070 Series 7 Securities	9.0
Total Credits	13.5

HUMAN RESOURCES MANAGEMENT

Choose any three of the following courses.

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

INTERNATIONAL BUSINESS

Choose any three of the following courses.

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

INVESTMENTS

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

COURSES	CREDITS
FISV2002 Mutual Funds	4.5
FISV2020 Introduction to Financial Institutions	4.5
FISV3060 Investments II	4.5
FISV3070 Series 7 Securities	9.0
ACCT3070 Accounting for Mutual Funds	4.5
Total Credits	13.5

LAW ENFORCEMENT

COURSES	CREDITS
LAW3033 Community Policing	4.5
LAW4033 Terrorism	4.5
LAW4050 Advanced Topics in Law Enforcement	4.5
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 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. Select the appropriate courses from those listed to total 13.5 credits.

COURSES	CREDITS
Choose one of the following introductory courses:	
LAW2001 The Legal Environment of Business I	4.5
LAW2010 Hospitality Law	4.5
Choose two of the following advanced courses:	
LAW1060 The Law of Torts	4.5
LAW2080 Criminal Law	4.5
LAW3015 Crime and Constitutional Issues	4.5
LAW3020 The Law of Contracts & Sales	4.5
LAW3060 Administrative Law	4.5
LAW3080 Cyberlaw	4.5
Total Credits	13.5

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

MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
FISV2020 Introduction to Financial Institutions	4.5
MGMT2001 Human Resource Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT3030 Managerial Technology	4.5
MGMT3060 Human Resource Training	4.5
MGMT4001 Process Planning and Control	4.5
Total Credits	13.5

MARKETING COMMUNICATIONS

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

MARKETING MANAGEMENT

Choose any three of the following courses.

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

MARKETING RESEARCH

Choose any three of the following courses.

COURSES	CREDITS
ENTR2030 The Business Plan	4.5
MRKT2050 Qualitative Research	4.5
MRKT3005 Brand Marketing	4.5
MRKT3055 Quantitative Research	4.5
Total Credits	13.5

OPERATIONS MANAGEMENT

Choose any three of the following courses.

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

PERFORMANCE EXCELLENCE

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

RETAIL

Choose any three of the following courses.

COURSES	CREDITS
RTL1005 Retailing	4.5
Choose two of the following:	
RTL2063 Retail Industry Seminar	4.5
RTL3010 Merchandise Buying	4.5
RTL3030 Comparative Retail Strategies	4.5
Total Credits	13.5

NOTE: Fashion and Retailing majors are not eligible for this concentration.

COLLEGE OF CULINARY ARTS

BEVERAGE SERVICE MANAGEMENT

For students in the College of Culinary Arts

COURSES	CREDITS
CUL3020 Foundations of Wine and Spirits OR	4.5
CUL3090 Oenology	3.0
Choose two of the following:	
CUL3020 Foundations of Wine and Spirits	4.5
CUL4020 New World Wine and Spirits	4.5
CUL4030 Classic Old World Wine and Spirits	4.5
CUL4045 Spirits and Mixology Management	4.5
FSM4070 The Business of Licensed Alcoholic Beverages in the United States	4.5

Total Credits **12.0-13.5**

THE HOSPITALITY COLLEGE

As a condition of baccalaureate graduation, all students (except for Food Service Management majors from the College of Culinary Arts and International Hotel & Tourism Management majors) enrolled in Hospitality College degrees must complete a three-course concentration during their junior and senior years.

When completing a concentration in The Hospitality College, students may not use required core courses (or their equivalent) from within their chosen major. Additionally, students may not apply the same course to different Hospitality College concentrations.

Hospitality majors have three concentration electives and three hospitality electives. Transfer students who transfer in three or more hospitality elective courses are not required to use their remaining electives toward a concentration.

ADVENTURE, SPORT AND NATURE BASED TOURISM

COURSES	CREDITS
TRVL3040 Adventure, Sport and Nature Based Tourism	4.5
Choose two of the following:	
CGRA3050 Desktop Publishing	4.5
HOSP3065 Hospitality Security and Risk Management	4.5
SEE2015 Leadership in Recreation/Leisure Settings	4.5
SEE2040 Outdoor Recreation Planning	4.5
SEE3045 Media Relations	4.5
TRVL2040 Travel Sales Management	4.5
TRVL3020 Ecotourism	4.5
Total Credits	13.5

BEVERAGE SERVICE MANAGEMENT

For students in The Hospitality College

COURSES	CREDITS
FSM3010 Beverage Service Management	4.5
FSM3050 Beverage Appreciation	4.5
Choose one of the following:	
CUL3020 Foundations of Wine and Spirits	4.5
CUL4020 New World Wine and Spirits	4.5
CUL4030 Classic Old World Wine and Spirits	4.5
CUL4045 Spirits and Mixology Management	4.5
Total Credits	13.5

CASINO AND GAMING OPERATIONS

COURSES	CREDITS
PSYC2060 Psychological and Socioeconomic Issues of Gaming	4.5
SEE2070 The Gaming Industry	4.5
Choose one of the following:	
ACCT3055 Casino Accounting	4.5
HOSP3065 Hospitality Security and Risk Management	4.5
SEE3015 Managing Gaming Operations	4.5
Total Credits	13.5

CRUISE LINE MANAGEMENT

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

* Students must register for TRVL3080 at the Providence Campus during the fall term.

** Students must register for TRVL3081 and TRVL3082 at the North Miami Campus during the winter term.

ENTERTAINMENT MANAGEMENT

COURSES	CREDITS
SEE2030 The Entertainment Industry	4.5
Choose two of the following:	
ART2010 An Introduction to the Art of Film	4.5
ART2030 Music Appreciation	4.5
HOSP3045 Managing Vacation Ownership (timeshare) Resorts	4.5
SEE2020 Event Management	4.5
SEE2070 The Gaming Industry	4.5
SEE3015 Managing Gaming Operations	4.5
SEE3040 Special Event Management: Ceremony and Protocol	4.5
SEE3045 Media Relations	4.5
SEE3060 Concert and Event Production	4.5
SEE4020 Sports & Entertainment Marketing	4.5
Total Credits	13.5

ENTREPRENEURSHIP

COURSES	CREDITS
ENTR2030 The Business Plan	4.5
Choose two of the following:	
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR4010 Managing Change and Innovation	4.5
FISV4030 Real Estate	4.5
HOSP3055 Franchising Opportunities	4.5
HOSP4011 Hospitality Management Consulting	4.5
HOSP4012 Developing and Managing a Small Hospitality Lodging Property	4.5
Total Credits	13.5

FOOD & BEVERAGE MANAGEMENT

COURSES	CREDITS
FSM3010 Beverage Service Management*	4.5
Choose two of the following:	
FSM2040 Guest Service Systems	4.5
FSM3012 Advanced Menu Analysis	4.5
FSM3020 Dining Service Management	4.5
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

* 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 aforementioned list.

INTERNATIONAL HOSPITALITY OPERATIONS MANAGEMENT

COURSES	CREDITS
Choose one of the following:	
HOSP2050 International Tour and Hotel Operations*	9.0
SEE3055 International Special Event Management	9.0
And choose one of the following:	
HOSP4020 Cultural Diversity Management	4.5
IBUS2030 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
IHTV3010 International Hospitality Management	4.5
TRVL3030 International Policies of Tourism	4.5
Total Credits	13.5

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

PRIVATE MANAGEMENT SERVICES

COURSES	CREDITS
FSM4040 Contract Food Service Management	4.5
Choose two of the following:	
FSM2010 Medical Food Service	4.5
FSM3012 Advanced Menu Analysis	4.5
FSM3030 Facilities Design & Analysis	4.5
HOSP3033 Hotel Property Operations	4.5
HOSP3040 Managing Quality Services	4.5
SCI2010 Nutrition	4.5
Total Credits	13.5

RESORT MANAGEMENT

COURSES	CREDITS
HOSP2020 Resort Management	4.5
Choose two of the following:	
FISV4030 Real Estate	4.5
HOSP1010 Front Office Operations	4.5
HOSP2011 Hospitality Sales & Meeting Management	4.5
HOSP3045 Managing Vacation Ownership (timeshare) Resorts	4.5
HOSP3065 Hospitality Security and Risk 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

ROOMS DIVISION MANAGEMENT

COURSES	CREDITS
HOSP3033 Hotel Property Operations	4.5
HOSP3077 Revenue Management	4.5
Choose one of the following:	
FISV4030 Real Estate	4.5
HOSP1010 Front Office Management	4.5
HOSP3065 Hospitality Security and Risk Management	4.5
HOSP3040 Managing Quality Services	4.5
HOSP3055 Franchising Opportunities	4.5
HOSP4012 Developing and Managing a Small Hospitality Lodging Property	4.5
Total Credits	13.5

SALES, MEETING & EVENT MANAGEMENT

COURSES	CREDITS
HOSP3020 Trade Show/Exposition Management	4.5
Choose two of the following:	
HOSP2011 Hospitality Sales & Meeting Management	4.5
HOSP3045 Managing Vacation Ownership (timeshare) Resorts	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 e-Commerce	4.5
SEE2020 Event Management	4.5
SEE2030 The Entertainment Industry	4.5
SEE3040 Special Event Management: Ceremony and Protocol	4.5
SEE3045 Media Relations	4.5
SEE3060 Concert and Event Production	4.5
TRVL3050 Managing Negotiations The Service Industry	4.5
Total Credits	13.5

SPORTS MANAGEMENT

Choose any three of the following courses.

COURSES		CREDITS
LIT3040	Sports in Literature	4.5
SEE2015	Leadership in Recreation/Leisure Settings	4.5
SEE3020	Professional Sports Management	4.5
SEE3030	Athletic Coaching and Administration	4.5
SEE4020	Sports & Entertainment Marketing	4.5
Total Credits		13.5

TOUR MANAGEMENT OPERATIONS

COURSES		CREDITS
TRVL2030	Tour Management	4.5
Choose two of the following:		
HOSP2020	Resort Management	4.5
SEE2070	The Gaming Industry	4.5
SEE3045	Media Relations	4.5
TRVL3020	Ecotourism	4.5
TRVL3030	International Policies of Tourism	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
(only one may be a required course in your major).

COURSES		CREDITS
MATH1002	A Survey of College Mathematics	4.5
MATH1012	Mathematics I	4.5
MATH1013	Mathematics II	4.5
MATH1020	College Algebra	4.5
MATH1040	Calculus I	4.5
MATH1041	Calculus II	4.5
MATH1930	Quantitative Analysis I	4.5
MATH1931	Quantitative Analysis II	4.5
MATH2001	Statistics	4.5
MATH2005	Special Topics in Mathematics	4.5
MATH2042	Calculus III	4.5
MATH2043	Ordinary Differential Equations	4.5
MATH3020	Discrete Mathematics	4.5
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.

COURSES		CREDIT
SCI2005	Introduction to Botany	4.5
SCI2020	Anatomy and Physiology for Recreation	4.5
SCI2031	Anatomy and Physiology	4.5
SCI2040	Marine Biology	4.5
SCI3040	Biochemistry: Chemistry of Life	4.5
SCI3060	Food Microbiology	4.5
Total Credits		13.5

CAREER WRITING

COURSES		CREDIT
ENG2030	Introduction to Newswriting	4.5
Choose two of the following:		
ADVC1021	Public Relations Concepts	4.5
CGRA3050	Desktop Publishing	4.5
ENG2010	Technical Writing	4.5
ENG3030	Introduction to Food Writing	4.5
ENG3050	Introduction to Travel Writing	4.5
Total Credits		13.5

ENVIRONMENTAL SCIENCE

COURSES		CREDITS
SCI3010	Environmental Science	4.5
SCI3030	Introduction to Ecology	4.5
Choose one of the following:		
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.

COURSES		CREDITS
FREN1003	Conversational French III	4.5
GER1003	Conversational German III	4.5
IBUS1001	Foundations of Business	4.5
IBUS2002	International Business	4.5
IBUS2030	Foreign Area Studies	4.5
IBUS2040	International Culture and Protocol	4.5
IHTV3010	International Hospitality Management	4.5
LIT2030	African-American Literature	4.5
LIT4030	Multi-Ethnic Literature	4.5
REL2001	Comparative Study of World Religions: An Interdisciplinary Approach	4.5
SOC2020	Culture and Food	4.5
SPAN1003	Conversational Spanish III	4.5
TRVL3030	International Policies of Tourism	4.5

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.

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

Total Credits 13.5

INTERDISCIPLINARY STUDIES

Choose any three of the following courses.

COURSES		CREDITS
ENG1901	Honor's 20th Century Literature: A Multi-Disciplinary Approach	4.5
LEAD3010	Leadership Through Film and Literature	4.5
LIT3015	Food in Film and Literature	4.5
REL2001	Comparative Study of World Religions: An Interdisciplinary Approach	4.5
SCI3050*	Science and Civilization: Progress and Problems	4.5
SOC2020	Culture and Food	4.5

Total Credits 13.5

* Students may also register under SOC3050 or HUM3050. They're all the same interdisciplinary course.

LEADERSHIP STUDIES

Choose any three of the following courses.

COURSES		CREDITS
FSM3035	Supervision for Foodservice Professionals*	4.5
HIST4030	R.I. State Externship Program	4.5
LEAD2001	Foundations of Leadership Studies OR	4.5
LEAD2901	Honors Foundations of Leadership Studies	
LEAD2010	Special Topics in Leadership	4.5
LEAD2920	Intercampus Course on Philanthropy I	4.5
LEAD2921	Intercampus Course on Philanthropy II	4.5
LEAD3010	Leadership Through Film and Literature	4.5
LEAD3020	Creative Leadership	4.5
PHIL3040	Ethics of Business Leadership	4.5
SEE2015	Leadership in Recreation/Leisure Settings	4.5
SOC2040	Community Leadership: An Applied Sociology	4.5

Total Credits 13.5

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

LITERATURE

Choose any three of the following courses.

COURSES	CREDITS
ENG1001 An Introduction to Literary Genres	4.5
LIT2030 African-American Literature	4.5
LIT2040 American Literature I	4.5
LIT2050 American Literature II	4.5
LIT3001 Studies in Drama	4.5
LIT3015 Food in Film and Literature	4.5
LIT3020 Studies in the Short Story	4.5
LIT3030 Studies in Poetry	4.5
LIT3040 Sports in Literature	4.5
LIT4010 Science Fiction	4.5
LIT4030 Multi-Ethnic Literature	4.5
LIT4040 The Poetry & Plays of Shakespeare	4.5

Total Credits 13.5

PHYSICAL SCIENCE

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

Total Credits 15.0

POLITICAL SCIENCE

COURSES	CREDITS
PSCI3001 Introduction to Political Science*	4.5
Choose two of the following:	
HIST4020 American Government	4.5
HIST4030 R.I. State Externship Program	4.5
PSCI3005 Contemporary Political Ideologies	4.5
PSCI3010 Introduction to World Politics	4.5

Total Credits 13.5

* It is strongly recommended that PSCI3001 be taken first.

PSYCHOLOGY

COURSES	CREDITS
PSYC2001 Introductory Psychology	4.5
Choose two of the following:	
PSYC2002 Abnormal Psychology	4.5
PSYC2010 Personality	4.5
PSYC2020 Industrial/Organizational Psychology	4.5
PSYC2030 Developmental Psychology	4.5
PSYC2060 Psychological and Socioeconomic Issues of Gaming	4.5
PSYC3001 Social Psychology	4.5

Total Credits 13.5

SOCIOLOGY

COURSES	CREDITS
SOC2001 Sociology I	4.5
Choose two of the following:	
SOC2002 Sociology II	4.5
SOC2020 Culture and Food	4.5
SOC2025 Cultural Tapestry: Perspectives in Diversity	4.5
SOC2040 Community Leadership: An Applied Sociology	4.5
SOC2050 Cultures of Africa	4.5
SOC2060 Deviant Behavior	4.5
SOC3010 Social Issues in Contemporary America	4.5

Total Credits 13.5

WORLD LANGUAGES

Choose one of the following three options.

OPTION A

For students placing in Level 1 of a language per the Humanities Language Placement (HLP) exam.

COURSES	CREDITS
Track A	
FREN1001 Conversational French I	4.5
FREN1002 Conversational French II	4.5
FREN1003 Conversational French III	4.5
OR	
Track B	
SPAN1001 Conversational Spanish I	4.5
SPAN1002 Conversational Spanish II	4.5
SPAN1003 Conversational Spanish III	4.5

Total Credits 13.5

OPTION B

For students placing in Level 2 of a language per the HLP exam.

COURSES	CREDITS
Track A	
FREN1002 Conversational French II	4.5
FREN1003 Conversational French III	4.5
And choose one of the following courses:	
SPAN1001 Conversational Spanish I	4.5
SPAN1003 Conversational Spanish III	4.5
SPAN1003 Conversational Spanish III	4.5
SPAN1901 Spanish I Honors	4.5
SPAN1902 Spanish II Honors	4.5
OR	
Track B	
SPAN1002 Conversational Spanish II	4.5
SPAN1003 Conversational Spanish III	4.5
And choose one of the following courses:	
FREN1001 Conversational French I	4.5
FREN1002 Conversational French II	4.5
FREN1003 Conversational French III	4.5
FREN1901 French I Honors	4.5
FREN1902 French II Honors	4.5

Total Credits 13.5

OPTION C

For students placing in Level 3 of a language per the HLP exam.

COURSES	CREDITS
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Track A

FREN1003	Conversational French III	4.5
SPAN1901	Spanish I Honors	4.5
SPAN1902	Spanish II Honors	4.5
	OR	

Track B

FREN1901	French I Honors	4.5
FREN1902	French II Honors	4.5
SPAN1003	Conversational Spanish III	4.5

Total Credits	13.5
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OPTION D

For students in the H track per the HLP exam, or for those who have an H language requirement dictated by their major (Eg. IB, IH).

COURSES	CREDITS
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Track A

FREN1901	French I Honors	4.5
FREN1902	French II Honors	4.5
And choose one of the following courses:		
SPAN1901	Spanish I Honors	4.5
SPAN1902	Spanish II Honors	4.5
	OR	

Track B

SPAN1901	Spanish I Honors	4.5
SPAN1902	Spanish II Honors	4.5
And choose one of the following courses:		
FREN1901	French I Honors	4.5
FREN1902	French II Honors	4.5

Total Credits	13.5
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SCHOOL OF TECHNOLOGY

COMPUTERIZED DRAFTING

COURSES	CREDITS
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CAD1000	Computer Aided Drafting I	6.0
CAD1L00	Computer Aided Drafting I Lab	1.0
CAD1020	Computer Aided Drafting II	6.0
CAD1L20	Computer Aided Drafting II Lab	1.0
CAD1030	Computer Aided Drafting III	6.0
CAD1L30	Computer Aided Drafting III Lab	1.0

Total Credits	21.0
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DATABASE MANAGEMENT

COURSES	CREDITS
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CSIS1040	Fundamentals of Visual Basic	4.5
CSIS2030	Database Concepts	4.5
CSIS2080	Database Design	4.5

Total Credits	13.5
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DESKTOP PUBLISHING

COURSES	CREDITS
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CGRA2030	Multimedia Design I	4.5
CGRA3040	Information Architecture and Content Planning	4.5
CGRA3050	Desktop Publishing	4.5

Total Credits	13.5
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Technical Standards

COLLEGE OF CULINARY ARTS

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

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

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

THE HOSPITALITY COLLEGE

Sports/Entertainment/Event Management

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

- communicate with fellow workers and customers in person and by telephone

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

Travel/Tourism Management

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

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

All Other Hospitality Programs

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

- communicate with fellow workers, guests and customers in person and by telephone
- attend and participate in both day and night shift (including third shift) classes
- input data into and retrieve data from a computer
- lift, transport and set up moveable hotel furniture, serving equipment and cleaning equipment, and safely and effectively operate or use such items in the preparation, utilization and maintenance of hotel or institutional facilities
- attend and participate in laboratory and food production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares and utensils
- lift and transport trays with hot and cold plated foods, small wares and other items, and serve and clear tables where guests are seated

- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- perform commercial or institutional house-keeping tasks (such as bedmaking) and use commercial cleaning and sanitizing equipment and materials

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

- wear an ASTM/SEI-certified riding helmet and standard flat-soled riding boots with at least a 3/4" heel
- lead and control a horse for turnout into a paddock
- operate horse management equipment such as tractors and wheelbarrows
- lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses
- groom horses, including bathing, brushing and picking out hooves
- clean equine equipment, stalls and aisles

The foregoing technical standards are essential to the programs of instruction in Equine Business Management, Equine Studies, and Equine Business Management/Riding and also reflect industry requirements and standards.

COLLEGE OF BUSINESS/ EQUINE PROGRAMS

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely (including the safety of the horse, where applicable) and effectively

Equine Business Management (Non-Riding)

- remain alert at all times while handling a horse
- lead and control a horse for turnout into a paddock
- operate horse management equipment such as tractors and wheelbarrows
- lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses
- groom horses, including bathing, brushing and picking out hooves
- clean equine equipment, stalls and aisles

Equine Studies and Equine Business Management/Riding

- mount a 15.2 hand horse
- control a moving horse as a rider
- maintain balance and remain alert at all times while riding or handling a horse

Course Numbering System

Alphabetic
Code Discipline

Alan Shawn Feinstein Graduate School

EVNT Event Leadership
GRAD Graduate Studies

Career Development

CAR Career Management

College of Business

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

College of Culinary Arts

BPA Baking & Pastry Arts
CUL Culinary Arts
FSM Food Service Management
NUTR Culinary Nutrition

The Hospitality College

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

School of Arts & Sciences

ARA Arabic
ART Art
CSL Community Service-Learning
ENG English
ESL English Language Institute
FREN French
GER German
HIST History
HUM Humanities
LEAD Leadership Studies
LIT Literature
MATH Mathematics
PHIL Philosophy
PSCI Political Science
PSYC Psychology
REL Religion
RSCH Research
RUS Russian
SCI Science
SOC Sociology
SPAN Spanish

School of Education

EDUC Education
SPED Special Education

*these codes also exist in the graduate school

Alphabetic
Code Discipline (continued)

School of Technology

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

Other

ABRD Academic International Programs
PHYS Physical Education
PT Performance Skill Test

Numeric Values

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

First Digit

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

Miscellaneous

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

Definitions of Elective Attributes

Arts & Sciences Elective (EASC attribute)

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

Career Elective (ECAR attribute)

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

Elective ("free" elective)

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

Financial Services Elective (EFIN attribute)

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

Hospitality Elective (EHSP attribute)

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

International Business Elective (EIBU attribute)

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

Technology Elective (ETEC attribute)

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

Course Descriptions

Career Development

CAREER MANAGEMENT

CAR0005 CAREER PLANNING

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

CAR0010 CAREER MANAGEMENT CAPSTONE

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

CAR1003 INTRODUCTION TO CAREER MANAGEMENT

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

College of Business

ACCOUNTING

ACCT1001 PRINCIPLES OF ACCOUNTING I AND LAB

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

ACCT1002 PRINCIPLES OF ACCOUNTING II AND LAB

Students are exposed to basic accounting procedures in the areas of fixed assets, partnerships, corporations, payroll, systems and controls, accounting principles and preparation of the statement of cash flows and statement of cost of goods manufactured. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021. Quarter Credit Hours 5.5

ACCT1005 THE ACCOUNTING FIELD

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

ACCT1011 HOSPITALITY ACCOUNTING I AND LAB

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

ACCT1012 HOSPITALITY ACCOUNTING II AND LAB

This course is based on the Uniform System of Accounts as approved by the American Hotel & Motel Association. Comprehensive coverage is given to revenue and expense accounting, the periodic inventory method, preparation of departmental and corporate financial statements for a hotel, ratio analysis, accounting for intangible assets, and selective topics in property and equipment accounting and hospitality payroll. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021. Quarter Credit Hours 5.5

ACCT1021 BUSINESS ACCOUNTING I AND LAB

The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus in its business context, integrating ratios and financial statements to enhance the understanding of how the information is used as a tool for decision making in the business world. Quarter Credit Hours 5.5

ACCT1022 BUSINESS ACCOUNTING II AND LAB

The purpose of this course is to provide the student with an understanding of accounting for assets, liabilities and equity necessary in running a business and evaluating its operating results and financial condition employing various analytical methods and ratios. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021. Quarter Credit Hours 5.5

ACCT2010 PERSONAL BUDGETING AND PLANNING

This course focuses on personal financial planning

for a variety of life situations. Topics include money management strategies, consumer credit, insuring your resources, and personal purchasing decisions. Topics are discussed with real-world applications. Quarter Credit Hours 4.5

ACCT2011 FEDERAL TAXES I

A study is made of federal tax laws and treasury regulations and their application to the income of individuals. Practice is given in the preparation of the tax returns, supplemental forms, and schedules required to be filed by individuals. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT) Quarter Credit Hours 4.5

ACCT2021 INTERMEDIATE ACCOUNTING I

This course provides an introduction to financial accounting basic theory, practice and developmental framework. Students will be exposed to certain assets such as cash, accounts receivable and inventories. Attention will be given to their valuation and impact on periodic net income and financial position. Prerequisite: ACCT1002. (PT) Quarter Credit Hours 4.5

ACCT2022 INTERMEDIATE ACCOUNTING II

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

ACCT2023 INTERMEDIATE ACCOUNTING III

This course serves as a continuation of Intermediate Accounting II. Special topics are studied such as accounting for earnings per share, income taxes, leases, pensions and the statement of cash flows. Prerequisite: ACCT2022. (HO) (PT) Quarter Credit Hours 4.5

ACCT2031 COST ACCOUNTING I

This course provides an introduction to accounting in a manufacturing business. The traditional job and process costing procedures are studied as well as activity based costing. Other typical areas that are studied include cost behavior analysis and problems associated with manufacturing costs. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT) Quarter Credit Hours 4.5

ACCT2090 ACCOUNTING PRACTICUM I

This practicum offers the student hands on experience in accounting functions at University property locations. The student will have an opportunity to gain real world experience in a selected area such as accounting for student payroll, accounts receivable, accounts payable and accounting clerk functions in inventory and sales reporting. Prerequisite: Permission of practicum director. Quarter Credit Hours: 1.5

ACCT3012 FEDERAL TAXES II

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

ACCT3020 MANAGERIAL FINANCE

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance

are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors. Prerequisites: ACCT1002 or ACCT1022, FIT1020 or FIT1030 or FSM2026 or TRVL1025. Quarter Credit Hours 4.5

ACCT3023 MANAGERIAL ACCOUNTING

Designed for business students, this course focuses on the informational needs of internal users of financial information such as company officers, company executives, human resource managers, marketing managers, program directors and production operation managers. Emphasis is placed on acquiring and analyzing the financial and nonfinancial information that is needed by these users to plan, direct and control the business. This course is not available to accounting majors. Prerequisites: MGMT1001 and ACCT1002 or ACCT1022. Quarter Credit Hours 4.5

ACCT3025 HOSPITALITY FINANCIAL MANAGEMENT

This course presents how accounting information is used by management to analyze and measure the efficiency and profitability of a hospitality business. The course emphasizes the managerial uses of accounting data in decision making, preparation of budgets and variance analysis, relevant cost analysis, regression analysis and cost-volume-profit relationships. Prerequisite: ACCT1002 or ACCT1012. Quarter Credit Hours 4.5

ACCT3030 NOT-FOR-PROFIT ACCOUNTING

This course introduces students to the accounting procedures of local and state governments. It also introduces students to the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The 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

ACCT3032 COST ACCOUNTING II

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

ACCT3040 AUDITING

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

ACCT3045 INTERNAL AUDITING

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

ACCT3050 ADVANCED ACCOUNTING

Advanced Accounting is designed to provide the student with a sound foundation in partnership accounting and consolidated financial statements. Prerequisite: ACCT2023. (HO) (PT) Quarter Credit Hours 4.5

ACCT3055 CASINO 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 AICPA Audits of Casinos (Audit and Accounting Guide). Prerequisite: ACCT1002 or ACCT1012 or ACCT1022.

Quarter Credit Hours 4.5

ACCT3060 ACCOUNTING INFORMATION SYSTEMS

This course is designed to prepare students to utilize current technology in addition to planning for growth with new innovations in technology. The student will study several typical accounting information system application areas. Topics include the relationship between the organization's accounting information system and existing and planned future information architecture, the effects that new technology may have on the accounting information system, pertinent information systems control issues, documenting information systems, database management systems and e-Commerce. Prerequisite: ACCT3040.

Quarter Credit Hours 4.5

ACCT3070 ACCOUNTING FOR MUTUAL FUNDS

This course examines the role of the accounting agent/investment accountant for a mutual fund. Students will learn about the regulatory environment in which mutual funds operate and the role of the SEC while gaining an understanding of the types of transactions handled by a mutual fund accountant and how they affect the daily determination of a fund's Net Asset Value. Selected topics include equity transactions, bond transactions, portfolio appreciation and depreciation, income, factors and yields, daily income and expense accruals, capital stock and distributions. Students will see the relationship between equity, bond, and money market funds and they will also study tax matters relative to mutual funds. Prerequisites: ACCT1002 or ACCT1022, FIT1020.

Quarter Credit Hours 4.5

ACCT3075 FINANCIAL MANAGEMENT

Financial management is designed to acquaint the student with the basic tools required to perform financial analysis and planning, working capital management and capital budgeting in a business environment. Prerequisite: ACCT1002 or ACCT1022. (PT)

Quarter Credit Hours 4.5

ACCT3080 FRAUD EXAMINATION: THEORY AND PRACTICE

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

Quarter Credit Hours 4.5

ACCT3090 ACCOUNTING PRACTICUM II

This practicum offers the student hands on experience in the general ledger accounting function or accounting

cycle function at University locations. The student will have an opportunity to gain real world experience in a selected department or operation. Prerequisites: ACCT2090, permission of instructor. Quarter Credit Hours 1.5

ACCT3091 ACCOUNTING PRACTICUM III

This practicum offers the student hands on experience in the financial reporting and budgeting function while working at the University. The student will have an opportunity to gain real world experience in the University accounting office. Prerequisites: ACCT3090, permission of practicum director. Quarter Credit Hours 1.5

ACCT4012 TAXES AND BUSINESS DECISIONS

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

Quarter Credit Hours 4.5

ACCT4020 ACCOUNTING TECHNOLOGY PRACTICE AND PROCEDURE

Using the content specification outline of the Certified Information Technology Professional (CITP)[®] designation developed by the American Institute of Certified Public Accountants (AICPA), this course examines the various areas of technology related services provided by accountants in public accounting and private industry. Topics include information technology strategic planning; information systems management; systems architecture, business applications and e-business; security, privacy and contingency planning; system development, acquisition and project management; systems auditing and internal control; and databases and database management. Prerequisite: ACCT3060.

Quarter Credit Hours 4.5

ACCT4050 INTERNATIONAL ACCOUNTING

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

Quarter Credit Hours 4.5

ACCT4060 ACCOUNTING SEMINAR

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

Quarter Credit Hours 4.5

ACCT4089 ACCOUNTING CAREER FOCUS

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

Quarter Credit Hours 13.5

ADVERTISING COMMUNICATIONS

ADVC1010 MARKETING COMMUNICATIONS I

This course covers the role of marketing communications in the overall marketing process. Emphasis is placed on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective communication campaigns. Topics include agency/client relationships, communication theory and the creative process. Prerequisite: MRKT1001 or HOSP3050. Quarter Credit Hours 4.5

ADVC1011 MARKETING COMMUNICATIONS II

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

ADVC1021 PUBLIC RELATIONS CONCEPTS

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

ADVC2025 PUBLIC RELATIONS CASES AND PLANS

This course utilizes contemporary case analysis to illustrate the effective use of public relations to achieve specific marketing communications objectives. Students learn to take advantage of marketing opportunities and to solve communications problems by applying a public relations process model to various case scenarios. Students create a public relations plan using case analysis as guidelines for research methods, audience identification, objectives, action planning, program implementation and evaluation. Prerequisite: ADVC1021. (PT) Quarter Credit Hours 4.5

ADVC3001 CREATIVITY IN ADVERTISING

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

ADVC3003 ADVERTISING CAMPAIGNS

This advanced course for Marketing Communication majors covers the strategies employed to develop and implement successful communication campaigns using advertising, sales promotion, public relations and multimedia tools. Extensive analysis of successful communication campaign models is used to aid

students in the development of creative and effective ideas. Students are responsible for developing several advertising campaigns for various marketing organizations, including a multilevel campaign that is chronicled in a comprehensive plan book. (WI) Prerequisite: ADVC3001. Quarter Credit Hours 4.5

ADVC4015 INTEGRATED MARKETING COMMUNICATIONS SEMINAR I

This is the first of a two-tiered course offered only to senior Marketing Communications majors. By using the project from the American Advertising Federation's College Challenge Program, this course provides students with an opportunity to develop a national, fully-integrated marketing communications plan for a major marketing organization using all of the promotional mix elements. Students are given promotional budgets with which to work to develop a marketing position strategy from which all elements (including advertising, public relations, sales promotion, direct marketing and personal selling) are integrated into a cohesive communications program. A final presentation, including the submission of a marketing communications plan book, culminates the course. Prerequisite: ADVC3001. (PT) Quarter Credit Hours 4.5

ADVC4016 INTEGRATED MARKETING COMMUNICATIONS SEMINAR II

This course is the second part of ADVC4015. Students implement the strategy they developed in ADVC4015 and use their production budget and attendant costs. Students are required to design and produce advertising for print, broadcast, collateral, Internet and other forms (as recommended) of creative execution. The creative product must reflect an integrated communications concept and theme. Students also implement a public relations, sales promotion and direct marketing strategy that coordinates to reflect a seamless communications program. Prerequisite: ADVC4015. (PT) 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

BUS3191 DIRECTED WORK EXPERIENCE I (A MODULE)

The course is a classroom and externship/internship learning approach to general management studies involving human resources, marketing, operations/production and finance/accounting relative to the performance excellence process. Students get an overview of the modern quality movement and the Malcolm Baldrige National Quality Award criteria for

Performance Excellence. Additional topics introduced include international organizational behavior, new decision-making methodology for business environments—specifically for industries—culture and protocol, regionally focused topics, and comparative economic studies. Emphasis is placed on analysis of organizational processes in general business management or the four main functional areas—marketing, operations/production, human resources, finance/accounting—or students may choose a concentrated focus in one area. Prerequisites: 2.75 GPA, 90 credit hours completed. Quarter Credit Hours 4.5

BUS3291 DIRECTED WORK EXPERIENCE I (B MODULE)

This course builds on the concepts introduced in BUS3191. Emphasis is again placed on analysis of the organizational processes in general business management or the four main functional areas—marketing, operations/production, human resources, finance/accounting—or students may choose a concentrated focus in one area. Additional topics are incorporated into the program to round out student comprehension and to interface with other disciplines such as international organizational behavior, new decision-making methodology for business environments—specifically for industries—culture and protocol, regionally focused topics, and comparative economic studies. Prerequisites: 2.75 GPA, BUS3191. Quarter Credit Hours 4.5

BUS3391 DIRECTED WORK EXPERIENCE I (C MODULE)

This course continues the externship/internship learning from BUS3291. It provides students with additional exposure to general management studies involving human resources, marketing, operations/production and finance/accounting relative to the performance excellence process. Emphasis is placed on analysis of organizational processes in either general business management or the four main functional areas, marketing, operations/production, human resources, finance/accounting or a concentrated focus in one area. Additional topics are incorporated into the program to round out student comprehension and to interface with other disciplines such as international organizational behavior, new decision-making methodology for business environments, specifically for industries, culture and protocol, regionally focused topics, and comparative economic studies. Prerequisites: 2.75 GPA, BUS3291. Quarter Credit Hours 4.5

BUS4089 EXPERIENTIAL EDUCATION

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

COOPERATIVE EDUCATION

Co-op

Eligible students may apply for a Selective Career Cooperative Education assignment. These paid cooperative education assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of

this term-long course, students will have a more global understanding of the demands and expectations of business and industry.

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

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

Quarter Credit Hours (in parentheses):

BUS4079 International Business Career Co-op (13.5)
BUS4093 Business Career Co-op (4.5)
BUS4096 Business Career Co-op (9.0)
BUS4099 Business Career Co-op (13.5)

ECONOMICS

ECON1001 MACROECONOMICS

This course is designated as the first of two courses serving as an introduction to economics. It is a survey course covering the foundations of economics and focusing on macroeconomic concepts and issues such as the features and goals of capitalism, the market system, national income, business cycles, macroeconomic theories, and monetary and fiscal policy. (GS) Quarter Credit Hours 4.5

ECON1901 HONORS ECONOMICS

This course is designed to provide an overview of both macroeconomics and microeconomic concepts. Topics such as the economizing problem, the household, business, and government sectors, the national income, banking systems, and current macroeconomic problems are examined. Course content also analyzes product and resource markets, costs of production and market models, and international economic issues. (GS) Quarter Credit Hours 4.5

ECON2002 MICROECONOMICS

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

ECON2010 ECONOMIC GEOGRAPHY

The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities will be presented to permit better insight into present world economic problems. The sources, applications and problems of energy are examined in order to better understand today's energy problems. Prerequisite: ECON1001 or ECON1901. (GS) Quarter Credit Hours 4.5

ECON3030 MANAGERIAL ECONOMICS

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

Quarter Credit Hours 4.5

ECON3040 MONEY & BANKING

The purpose of this course is to provide the student with a knowledge of the nature and functions of money and credit and how the banking system operates to regulate and control money and financial institutions. Prerequisite: ECON1001 or ECON1901. (HO)

Quarter Credit Hours 4.5

ECON3050 INTERNATIONAL BANKING & FINANCE

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

Quarter Credit Hours 4.5

ECON3060 COMPARATIVE ECONOMIC SYSTEMS

A detailed study of the major economic systems in the world today. Emphasis is placed on comparing the capitalist economy with the planned economy. Most important, a study is made of the application of the various systems to Europe, Asia and the United States. Prerequisite: ECON2002 or ECON1901. (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. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022, ENTR1001 or FSM1001 or HOSP1001 or MGMT1001 or MGMT2120 or SEE1001 or TRVL1001. (PT) (WI)

Quarter Credit Hours 4.5

ENTR2040 FINANCING THE ENTREPRENEURIAL VENTURE

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

Quarter Credit Hours 4.5

ENTR3010 SMALL BUSINESS CONSULTING

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

Quarter Credit Hours 4.5

ENTR3025 BUSINESS EXPANSION STRATEGIES AND TACTICS

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

Prerequisite: ENTR2030.

Quarter Credit Hours 4.5

ENTR3030 MARKETING RESEARCH FOR ENTREPRENEURS

This course is designed to give a broad overview of research from a business plan perspective. The focus of this course is on providing a basic knowledge base from which entrepreneurs can evaluate business opportunities and make better decisions based on appropriate research methods. This class emphasizes self-directed study due to the varied nature of each entrepreneur's venture. Prerequisite: ENTR2030.

Quarter Credit Hours 4.5

ENTR4010 MANAGING CHANGE AND INNOVATION

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

Quarter Credit Hours 4.5

ENTR4020 GLOBAL ENTREPRENEURSHIP

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

Quarter Credit Hours 4.5

ENTR4089 ENTREPRENEURSHIP PRACTICUM

In this experiential education opportunity students must complete an individualized program that uses productive work as the means of achievement. Participants choose one of two experiential learning options (A or B) which can be implemented in virtually any industry setting. In Option A students are required to implement a business plan that they've been working on throughout their time at the University. Option B requires the student to work as an "intreprenuer" (corporate entrepreneurship) for an existing company/organization (large, midsize or small) as a change and innovation propo-

ment in order to identify and prepare to capitalize on emerging business opportunities. Students complete a project reflecting the entrepreneurial activity. (PT)
Quarter Credit Hours 13.5

EQUINE

EQN1001 INTRODUCTION TO HORSE MANAGEMENT

This course covers a wide range of topics important to the fundamental understanding of the horse industry. Subjects include: the evolution, history and development of the horse; modern breeds and their current uses in sport, equine behavior, and psychology of the horse. At the equine center, students will learn horse management techniques such as safe handling, restraint, identification, lunging and horse maintenance procedures.

Quarter Credit Hours 4.5

EQN1010 EQUINE PHYSIOLOGY & GENETICS

This course investigates the scientific aspects of the horse with particular attention to the function of body systems. Topics include the respiratory, circulatory, muscular, endocrine, reproductive and urinary systems. Mendelian genetics is also studied with emphasis on coat color inheritance in the horse. The scientific conditioning of the horse for sports activities is studied with emphasis on interval training of the horse. (HO)

Quarter Credit Hours 4.5

EQN1020 EQUINE ANATOMY & LAMENESS

This course studies the anatomy, conformation and locomotion of the horse with emphasis on the skeletal system. Ways of going, vices, blemishes and unsoundnesses are discussed as necessary to evaluating the performance potential of the horse. (HO)

Quarter Credit Hours 4.5

EQN1061 PRINCIPLES OF RIDING I

The overall aim of this course is to establish the correct balance seat position and use of aids. Students are placed in riding classes according to level of riding ability.

Quarter Credit Hours 1.5

EQN1062 PRINCIPLES OF RIDING II

This course aims at strengthening the position and security of the rider and introduces basic riding theory. Work without stirrups is done at the walk, trot and canter. Trotting poles are used to introduce the jump position. Students are placed in riding classes according to level of riding ability. Prerequisite: EQN1061.

Quarter Credit Hours 1.5

EQN1063 PRINCIPLES OF RIDING III

This is a continuation of the work done in the Principles of Riding I and II. The course deals more extensively with developing the balance seat position at the walk, trot and canter with and without stirrups. The jump position is more fully developed. Circles, figure eights, transitions and dressage tests are utilized to develop control and precision. Students are placed in riding classes according to level of riding ability. Prerequisite: EQN1062.

Quarter Credit Hours 1.5

EQN1071 EQUINE MANAGEMENT PRACTICUM I

This course develops skills in barn management including barn safety, feeding, grooming, stall maintenance, restraint and care of tack and equipment. Students work at the Equine Facility during this course.

Quarter Credit Hours 3.0

EQN1072 EQUINE MANAGEMENT PRACTICUM II

This course is designed to prepare students for presenting a horse in hand with emphasis on showing and marketing sport horses. Other horse management skills developed include the application of tack fitting, emergency first aid and bandaging procedures and advanced lunging. Prerequisite: EQN1071. (PT)

Quarter Credit Hours 3.0

EQN2000 EQUINE DISEASES

The purpose of this course is to provide an understanding of the common ailments of the horse. Through a knowledge of disease-producing organisms, signs of illness and vaccines, the student will be prepared to recognize and prevent health problems. Also covered are common pharmaceuticals, emergency health care and parasitology. Prerequisite: EQN1010. (HO) (WI)

Quarter Credit Hours 4.5

EQN2010 EQUINE NUTRITION

This course is a study of the science and art of feeding horses. Hay evaluation and types of concentrates and by-product feeds are discussed as preparation for formulating diets to satisfy nutrient requirements. Digestive physiology, disease problems related to feeding, digestibility of feeds and ration calculations are also covered. Prerequisite: EQN1001, EQN1010. (HO) (PT)

Quarter Credit Hours 4.5

EQN2061 COMBINED TRAINING I

This course is a continuation of the Principles of Riding courses. Each student works on the balanced seat in a group at his/her own ability level. Skills developed include dressage movements, riding cross country and jumping courses. The students develop a greater understanding of riding the horse on the aids and on the bit. Prerequisite: EQN1063. (SL)

Quarter Credit Hours 1.5

EQN2062 COMBINED TRAINING II

This course is a continuation of Combined Training I based on the rider's progress and development in the previous riding courses. Prerequisite: EQN2061. (SL)

Quarter Credit Hours 1.5

EQN2063 COMBINED TRAINING III

This course is a continuation of Combined Training II based on the rider's progress and development in the previous riding courses. Prerequisite: EQN2062. (PT) (SL)

Quarter Credit Hours 1.5

EQN2073 EQUINE MANAGEMENT PRACTICUM III

This course covers the health aspects of horse management. Students participate in laboratory sections on wound treatment, first aid, detection of colic, fecal examinations, use of anthelmintics, eye care, dental care and record keeping. Prerequisite: EQN1072. (PT)

Quarter Credit Hours 1.5

EQN3000 FOUNDATIONS OF RIDING THEORY

This course studies the history and development of riding and classical modern riding theories. The early domestication and utilization of the horse is studied along with the development of riding theory from Xenophon through Caprilli. Modern classical riding theory will be studied including the paces, dressage movements and the applications of the aids.

Prerequisite: EQN2063. (HO)

Quarter Credit Hours 4.5

EQN3001 METHODS OF RIDING INSTRUCTION

This course will prepare the student to teach beginner and intermediate students. Topics of discussion will include the selection of school horses, qualities of an instructor, control of the ride, rider safety and school figures and exercises for the development of the rider. The student will develop lesson plans for various levels of riders and will implement these plans with practice teaching sessions at the Equine Center. The student will further develop observational and critical thinking skills by attending relevant clinics. Prerequisites: EQN2063, EQN3000. (PT) (SL)
Quarter Credit Hours 4.5

EQN3010 EQUINE REPRODUCTION

This course is an advanced level course in equine reproductive physiology and breeding management. Topics will include the anatomy and physiology of the stallion's and mare's reproductive systems, conception, gestation, the birth process and care of the neonatal foal. New techniques in artificial insemination, semen shipment and embryo transfer will be studied. Field trips will enable the students to observe breeding and management techniques at selected farms. Prerequisite: Associate degree in Equine Studies or Equine Business Management or permission of instructor. (HO)
Quarter Credit Hours 4.5

EQN3020 HORSE SHOW MANAGEMENT & JUDGING

This course will study the management of horse shows with students planning and running a show. Topics studied will include facility preparation, public services, show personnel, promotion, development of a prize list, scheduling and final reporting of results. The judging section of this course will focus on the conformation of dressage, hunter, jumper and sport horse. The specifications for all classes will be studied, along with judging criteria and rules. Prerequisite: EQN1020. (HO) (PT)
Quarter Credit Hours 4.5

EQN3061 DRESSAGE AND JUMPING I

This course further develops the rider's balanced seat position and independent use of the aids both on the flat and over fences. First and Second Level dressage tests will be used to measure the rider's progress as well as stadium jumping courses. Prerequisite: EQN2063.
Quarter Credit Hours 1.5

EQN3062 DRESSAGE AND JUMPING II

This course is a continuation of Dressage and Jumping I based on the rider's progress and development in the previous courses. Prerequisite: EQN3061.
Quarter Credit Hours 1.5

EQN3063 DRESSAGE AND JUMPING III

This course is a continuation of Dressage and Jumping II based on the rider's progress and development in the previous courses. Prerequisite: EQN3062.
Quarter Credit Hours 1.5

EQN3070 HORSE TRAINING

This course will address the theories and methodology of training horses for the sport horse industry. Students will participate in video reviews and discussions of classical and alternate training theories. Practical use of training techniques will be addressed. This course is offered during the summer term only. Prerequisites: EQN3063, Riding Proficiency Level II and permission of instructor. (PT)
Quarter Credit Hours 4.5

EQN4050 HORSE FARM MANAGEMENT

This course emphasizes the business aspects of managing a horse farm and includes such topics as

taxes, insurance, promotion, real estate costs, financing and record keeping. Modern stable designs and the latest horse equipment will be discussed as they relate to management efficiency. Students also participate in an extensive individual project on the development of an equine business. Prerequisite: Associate degree in Equine Business Management or Equine Studies. (HO) (PT)
Quarter Credit Hours 4.5

EQN4061 ADVANCED RIDING AND TRAINING I

This course emphasizes the training of the horse for dressage and jumping. The riders will work on the development of the basic paces, extensions and the more advanced movements of counter canter, work on two tracks and pirouettes at the walk. The schooling of the horse from ground rails through complete courses will be developed. Prerequisite: EQN3063.
Quarter Credit Hours 1.5

EQN4062 ADVANCED RIDING AND TRAINING II

This course is a continuation of Advanced Riding and Training I based on the foundation work from the previous course. Prerequisite: EQN4061. (PT)
Quarter Credit Hours 1.5

EQN4063 ADVANCED RIDING AND TRAINING III

This course is a continuation of Advanced Riding and Training II based on the foundation work from the previous course. Prerequisite: EQN4062. (PT)
Quarter Credit Hours 1.5

EQN4089 EQUINE TERM ABROAD

Selected students in their senior year may elect to study at a specialized equine facility in England. The students will participate in dressage, stadium and cross country instruction and develop their barn management skills. Prerequisites: Senior status and permission of department chair.
Quarter Credit Hours 15.0

EQN4090 EQUINE CAREER CO-OP

Students in their senior year may elect to participate in a work experience related to their career goals. Students are placed by the University at training barns, breeding farms, veterinary clinics, breed associations, equine public relations firms or other businesses representative of the horse industry. Prerequisites: Senior status and recommendation of department chair.
Quarter Credit Hours 15.0

EQN4115 SPECIAL TOPICS IN EQUINE STUDIES I

EQN4215 SPECIAL TOPICS IN EQUINE STUDIES II

EQN4315 SPECIAL TOPICS IN EQUINE STUDIES III

This course is designed to allow students to pursue advanced work in specialized equine studies topics; examples of potential topics: Advanced Teaching Techniques, Veterinary Techniques, and Advanced Stable Management Strategies. The course may be a combination of practical applications of knowledge and advanced research. All potential topics must be presented for faculty approval. Final presentation will be required. Prerequisites: Completion of an associate degree and permission of the equine faculty.
Quarter Credit Hours 1.5

FINANCIAL SERVICES MANAGEMENT

FISV2001 INTRODUCTION TO INVESTMENTS AND FINANCIAL PLANNING

This course introduces students to investing and financial planning. It reviews the nature of capital markets and

the roles that investment companies play between the investor and the corporation. Different asset classes including equities and bonds are covered. The role of the financial planning process, taxes and regulation is also considered. Prerequisite: ACCT1001 or ACCT1021. (PT) Quarter Credit Hours 4.5

FISV2002 MUTUAL FUNDS

This course utilizes industry guest speakers and case studies to give students in-depth knowledge of mutual fund business and sales. Topics covered include the evolution of mutual funds, the role mutual funds play in society, federal and state regulatory oversight, marketing and distribution, portfolio management, and retirement planning. This course is specifically of interest to those students who wish to obtain a NASD Series 6, 63 securities license, or who plan on pursuing a career in the financial services industry. Prerequisite: ACCT1002 or ACCT1022. (PT) Quarter Credit Hours 4.5

FISV2010 FINANCE

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

FISV2020 INTRODUCTION TO FINANCIAL INSTITUTIONS

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

FISV3010 CREDIT MANAGEMENT

This course examines the role of credit and analyzes its impact on the economic and social environments. Both consumer credit and business credit are studied in-depth, with emphasis placed on sources and uses of credit, credit reporting and credit analysis. Prerequisite: ACCT1001 or ACCT1021. Quarter Credit Hours 4.5

FISV3060 INVESTMENTS II

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

FISV3070 SERIES 7 SECURITIES

This course prepares students to sit for the NASD Series 7 examination or who plan on pursuing a career in the financial services industry. The Series 7 exam qualifies people interested in gaining employment as a General Securities Registered Representative, which enables an individual to sell stocks, bonds and options. Topics include equities, debt/bonds, options, trading markets, regulations, tax laws, investment companies and initial public offerings. Prerequisite: FISV2001. Quarter Credit Hours 9.0

FISV4010 BANK MANAGEMENT

This course examines the banking industry from the perspective of both a bank customer and a bank manager. Focus is on policies developed and procedures used to make decisions on providing loans to businesses and consumers. Additional topics addressed include risk management, interstate banking, technological advancements and the regulatory environment. Prerequisite: ECON3040 or ECON3050 or FISV2020. Quarter Credit Hours 4.5

FISV4020 INSURANCE

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. Students learn risk identification, analysis, measurement, control and financing, and study insurance markets, functions, coverage and benefits. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022 or EQN4050. Quarter Credit Hours 4.5

FISV4030 REAL ESTATE

This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish, and when and how to divest of property. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022 or EQN4050. Quarter Credit Hours 4.5

FISV4089 FINANCIAL SERVICES CAREER FOCUS

In this experiential education opportunity, students select a co-op or externship. Students gain valuable work experience to add to their classroom knowledge. These experiences can include individual or group work as part of a brokerage, banking or other operation. Quarter Credit Hours 13.5

INTERNATIONAL BUSINESS

IBUS1001 FOUNDATIONS OF BUSINESS

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

IBUS2002 INTERNATIONAL BUSINESS

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

IBUS2020 SEMINAR ON THE EUROPEAN UNION

This course deals with the detailed study of the development of the European Community and the implications that it has for American business. Specific companies in selected countries are studied as to how they are affected by Community laws, tariffs and production regulations. Considerable emphasis will be placed on outside speakers, articles and video cases. Prerequisite: ECON1001 or ECON1901. (PT) Quarter Credit Hours 4.5

IBUS2030 FOREIGN AREA STUDIES

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic areas include China (IBUS2031), Pacific Rim (IBUS2032), Latin America (IBUS2033), Russia (IBUS2034), Eastern Europe (IBUS2035) or Africa (IBUS2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority. Prerequisite: ECON1001 or ECON1901. Quarter Credit Hours 4.5

IBUS2040 INTERNATIONAL CULTURE AND PROTOCOL

Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course will focus on cultural diversity and will provide students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally. Prerequisite: ECON1001 or ECON1901. (PT) (WI) Quarter Credit Hours 4.5

IBUS3050 EXPORT PROCEDURES & PRACTICES

This course will provide students with the basic body of knowledge and mechanics that are needed to successfully undertake and explore every avenue of exporting. A description of the essentials as well as the parameters of exporting will be given. The course applies to an entrepreneurial export situation, to businesses expanding through foreign sales, and to companies simply trying to improve the operations of an existing export department. The emphasis on finance stems from the experience that frequently, a successful export effort is unnecessarily blocked or frustrated by finance problems. Such problems can arise from accumulating foreign receivables or the additional working capital required to handle the extra large sales that exporting often generates. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT) Quarter Credit Hours 4.5

IBUS4020 SWAP INTERNATIONAL SEMINAR

This is an upper-level College of Business course dealing with environmental analysis, objective setting, positioning and implementation of examining the concept of quality and tactical approaches used to manage quality improvement efforts in organizations. This is the preparatory course for the IBUS4080 Summer Work Abroad program. Prerequisites: 3.0 cumulative GPA, 90 quarter credit hours completed. Quarter Credit Hours 4.5 (taken in conjunction with the 9.0 credit Summer Work Abroad program)

IBUS4080 SWAP OPERATIONS MANAGEMENT AND PROCESS IMPROVEMENT

This is an upper-level College of Business course in which students implement and present the project developed during the IBUS4020 preparatory classroom-based course at the host company in an international

(non-U.S.) setting. Students will engage in a major project management initiative incorporating quality and process improvement tools. Projects are developed jointly by the advisors and host company, and students will implement the initiative. Prerequisites: IBUS4020, 3.0 cumulative GPA, permission of instructor(s)/advisor(s). Quarter Credit Hours 9.0 – 270 hours experiential component

IBUS4090 INTERNATIONAL BUSINESS EXPERIENCE

This course refers to a series of topic specific courses (IBUS4091–IBUS4094), each of which are only offered during a specific short term College of Business summer study abroad program. Each course has its own prerequisites. Students apply for their program of choice during the fall through the Study Abroad Office and are selected for the study abroad program prior to the spring term. During the spring term students engage in predeparture course work before embarking on a three to four week immersion in a foreign cultural and business setting. Faculty guide students through a rigorous study and travel experience to increase students' global awareness as they explore the specific academic focus of the program. Course delivery consists of lecture, industry visits and cultural excursions.

Eligible students register in the summer term for the IBUS409- course specific to their program. Certain qualified students may opt to take a business co-op (BUS4089) in lieu of IBUS4090. Those not qualified for the International Business programs or co-op programs will take three additional career electives from the College of Business or the School of Technology, one of which must be an International Business course. Prerequisites: 2.75 cumulative GPA and 90 quarter credit hours completed prior to host country visit. Quarter Credit Hours 13.5

IBUS4091 ECONOMICS AND TRADE IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short term summer study abroad program. Students examine international economics and business, management, entrepreneurship and comparative economics and issues such as international trade and foreign exchange. Before departure, students explore basic of the host country history and culture to help understand country better and learn the context for people, society and international business. While in the host country, students will discuss case studies and take lectures offered by professors and business people. Classroom-based presentations are augmented with frequent excursions to various business, government and financial institutions. Prerequisites: 2.75 cumulative GPA and 90 quarter credit hours completed prior to host country visit. Quarter Credit Hours 13.5

IBUS4092 MARKETING COMMUNICATIONS IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short term summer study abroad program. The purpose of this upper level course is to place students in an international context in which they can gain first-hand knowledge of how multinational organizations use positioning and communications strategies to achieve specific marketing objectives. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge and skills to develop integrated marketing communications plans, including advertising, public relations and media strategies. Prerequisites: ADV1010, ADV1011, 2.75 cumulative GPA, 90 quarter credit hours completed

prior to host country visit.
Quarter Credit Hours 13.5

IBUS4093 HUMAN RESOURCE MANAGEMENT IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short term summer study abroad program. The purpose of this upper level course is to place students in an international context in which they can gain first-hand knowledge of how the cultural, socio-economic and legal context in which companies are run influences the management models employed. The five functional areas of HRM: planning, recruitment and selection; HR development; compensation and benefits; safety and health; and employee and labor relations are addressed using a global perspective. Key differences in Asian, North American and European management models are explored. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how management models influence all aspects of human resource management. Prerequisites: MGMT1001, MGMT2001, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit.
Quarter Credit Hours 13.5

IBUS4094 OPERATIONS MANAGEMENT IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short term summer study abroad program. The purpose of this upper level course is to place students in an international context in which they can gain first-hand knowledge of how the cultural context informs the operations management strategies for specific organizations. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how multinational organizations structure inventory acquisition, operations and distribution to achieve operational success. Prerequisites: MGMT2020, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit.
Quarter Credit Hours 13.5

LEGAL STUDIES

LAW1001 INTRODUCTION TO PARALEGAL STUDIES

It is highly recommended that 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 of the paralegal profession'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 (NFPA 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 materials, statutes, digests, reporters, treatises, reporting services and encyclopedias. Legal memoranda are prepared by students on legal subjects using research material. Each student will be responsible for researching and writing a brief using the library materials available. The emphasis in this course is on research, and class time in the library is incorporated into the instruction.
Quarter Credit Hours 4.5

LAW1030 WILLS, TRUSTS & PROBATE

In this course, emphasis will be on various aspects of estate administration and probate procedure. The drafting and execution of wills, codicils, affidavits and trusts; the methods and procedures for collecting data for the administration of estates, and the responsibilities of fiduciaries will be covered. In addition, the preparation of state and federal estate, gift and income tax returns will be presented.
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, leases and sale of land, etc. Settlement and closing procedures will be emphasized.
Quarter Credit Hours 4.5

LAW1050 CIVIL LITIGATION

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

LAW1060 THE LAW OF TORTS

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

LAW1090 INTRODUCTION TO LAW ENFORCEMENT

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

LAW2001 THE LEGAL ENVIRONMENT OF BUSINESS I

This course provides an overview of the legal, regulatory

and ethical environment in which business decisions must be made. The course exposes the student to a variety of legal topics: basic concepts, such as court procedures, contracts and torts, are followed by a selection of more advanced related fields which may include sales, intellectual property, real property law, constitutional law and alternate dispute resolution. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. (HO) Quarter Credit Hours 4.5

LAW2010 HOSPITALITY LAW

This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include: sources of law, court systems, jurisdiction, contracts, negligence, the innkeeper-guest relationship, and liability arising from the service of food and alcoholic beverages. Quarter Credit Hours 4.5

LAW2040 PRINCIPLES OF CORRECTIONS

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

LAW2050 CRIMINOLOGY

This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches. Prerequisite: SOC2001. (WI) Quarter Credit Hours 4.5

LAW2060 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

LAW2076 CRIMINAL JUSTICE PRACTICUM

This practicum is designed to provide the student with an experiential opportunity within the four sub-systems of criminal justice (police, prosecution/defense, courts and corrections). Various sites have been selected throughout the local, state and federal levels of criminal justice that can facilitate the needs of the student, the university and the field of criminal justice. Prerequisites: Sophomore status, an overall GPA of 2.75 or higher, a GPA of 2.75 or higher in Criminal Justice major. (PT) Quarter Credit Hours 9.0

LAW2080 CRIMINAL LAW

This course is an introduction to the basic elements of, and defenses to, criminal liability. Topics include

the basic crimes against the person (homicide, assault, battery, rape, etc.), the basic crimes against property (larceny, fraud, embezzlement, burglary, etc.), and the basic defenses and justifications (diminished capacity, self-defense, mistake, etc.). (PT) Quarter Credit Hours 4.5

LAW2085 JUVENILE JUSTICE

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

LAW3002 THE LEGAL ENVIRONMENT OF BUSINESS II

This course is a continuation of LAW2001, The Legal Environment of Business I. The student is exposed to the laws governing the internal organization and relationships within a business, the laws governing relationships between a business entity and its clientele, and the laws governing relationships between a business and its employers. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Prerequisite: LAW2001 or LAW2010. (HO) Quarter Credit Hours 4.5

LAW3010 BUSINESS LAW FOR ACCOUNTANTS

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

LAW3015 CRIME AND CONSTITUTIONAL ISSUES

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

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 Article 2 of 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 is 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.

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

Quarter Credit Hours 4.5

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 in developed, developing, and non-market economy countries, together with the economic and political issues that commonly arise. Prerequisite: LAW2001.

Quarter Credit Hours 4.5

LAW3060 ADMINISTRATIVE LAW

This course introduces the student to the function and procedures of state and federal administrative agencies. The rule-making, investigatory, adjudicatory and enforcement functions of such agencies are studied. The limited role of judicial review is also explored.

Quarter Credit Hours 4.5

LAW3065 EMPLOYMENT LAW

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

Quarter Credit Hours 4.5

LAW3075 CRIMINAL INVESTIGATION

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

Quarter Credit Hours 4.5

LAW3080 CYBERLAW

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

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

LAW3191 PARALEGAL EXTERNSHIP I

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

LAW3192 CRIMINAL JUSTICE EXTERNSHIP I

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction facility, probation and parole department or

private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 13–25 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 4.5

LAW3291 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 9.0

LAW3292 CRIMINAL JUSTICE EXTERNSHIP II

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 26–38 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 9.0

LAW3391 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. 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 39–40 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 13.5

LAW3392 CRIMINAL JUSTICE EXTERNSHIP III

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 39–40 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 13.5

LAW4033 TERRORISM

This course is a study of terrorism from its earliest history into the post-Sept. 11 21st century. It exam-

ines religious and political motivations for terrorism as well as the rationalization for such activity. It looks at the networking of nations, states and organizations in the acquisition of goods and finances to fund terrorist organizations. The course also looks at weapons of mass destruction, security measures and counterterrorism. Prerequisite: Junior status.
Quarter Credit Hours 4.5

LAW4040 CRIMINALISTICS

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

LAW4050 ADVANCED TOPICS IN LAW ENFORCEMENT

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

LAW4060 ADVANCED TOPICS IN CRIMINALISTICS

This advanced course presents specific topics in the advanced study of forensic science over two terms. Students are presented with the application of advanced and specialized areas of forensic science encountered during criminal investigations. Topics include advanced topics of forensic pathology, pattern and impression evidence, questioned documents, cyber technology, forensic applications of the social science, and legal and ethical issues in forensic science. Prerequisites: LAW3075, LAW4040.
Quarter Credit Hours 4.5

LAW4080 CRIMINAL JUSTICE SENIOR SEMINAR

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

MANAGEMENT

MGMT1001 PRINCIPLES OF MANAGEMENT

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

MGMT2001 HUMAN RESOURCE MANAGEMENT

This course is the study of personnel management in organizations. The student learns basic functions of procuring, developing, maintaining and utilizing a labor

force to meet the entry-level requirements for employment in personnel work. The course supplies students with an understanding of the personnel department. (HO) (PT) (SL) (WI)
Quarter Credit Hours 4.5

MGMT2020 ORGANIZATIONAL BEHAVIOR

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

MGMT2030 SERVICE AND PRODUCTION OPERATIONS MANAGEMENT

This course acquaints students with the fundamentals of operations management in both goods and services industries. The course recognizes the changing face of operations, from an internally-focused supportive function to a strategic part of the enterprise value chain. The course explores five major areas: process analysis, total quality management, alternative production systems, supply chain management, and new product development. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. (PT)
Quarter Credit Hours 4.5

MGMT2040 PURCHASING AND SUPPLY CHAIN MANAGEMENT

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

MGMT2120 ACCELERATED MANAGEMENT

This is a general survey of management for honors program eligible students. The course focuses on the five functions of management and organizational theory, emphasizing team building. Case studies, learning teams and direct industry contact augment traditional classroom methods. Prerequisites: IBUS1001, honors eligibility.
Quarter Credit Hours 4.5

MGMT3030 MANAGERIAL TECHNOLOGY

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

MGMT3040 PROCESS AND QUALITY MANAGEMENT

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

MGMT3050 COMPENSATION AND BENEFIT MANAGEMENT

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

MGMT3060 HUMAN RESOURCES TRAINING & DEVELOPMENT

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

MGMT4001 PROCESS PLANNING AND CONTROL

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

MGMT4020 STRATEGIC MANAGEMENT

This 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. Prerequisites: ACCT2031 or ACCT3020 or ACCT3023 or ACCT4012, senior status. (HO) (PT)
Quarter Credit Hours 4.5

MGMT4030 SENIOR MANAGEMENT SEMINAR

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

MGMT4040 CONTEMPORARY MANAGEMENT

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

MGMT4050 OPERATIONS MANAGEMENT STRATEGY

This course examines the operations function as an organization's source for sustainable, competitive advantage. The concept of operations is viewed from the perspective of the firm's entire value chain. Particular attention is devoted to evolving organizational forms. The impact of technology and

domain choice on operations is examined in significant depth. Prerequisites: MGMT2030, MGMT4020.
Quarter Credit Hours 4.5

MGMT4070 HUMAN RESOURCES MANAGEMENT STRATEGY

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

MGMT4089 MANAGEMENT CAREER FOCUS

In this experiential education opportunity, students select a co-op or externship. Students gain valuable work experience to add to their classroom knowledge. These experiences can include individual or group work as part of an ongoing business operation.
Quarter Credit Hours 13.5

MARKETING

MRKT1001 PRINCIPLES OF MARKETING

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

MRKT1002 CONSUMER BEHAVIOR

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

MRKT1011 PRINCIPLES OF PROFESSIONAL SELLING

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

MRKT2012 SALES MANAGEMENT

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

MRKT2020 BUSINESS TO BUSINESS MARKETING

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

MRKT2050 QUALITATIVE RESEARCH

The course provides a broad overview of qualitative market research methods. Covering such exploratory techniques as focus groups, in-depth interviews and observations, this course familiarizes students with the appropriate uses and limitations of qualitative market research. Students use qualitative market research techniques to gain preliminary insight into decision-making problems and opportunities. Prerequisite: MRKT1001. (WI)
Quarter Credit Hours 4.5

MRKT3005 BRAND MARKETING

This course examines the role of a brand as an asset to an organization and the advantages of creating strong brands. Emphasis is placed on the creation, measurement and strategic applications of brand equity. Topics covered include choosing brand elements, designing supporting marketing programs, leveraging secondary associations, building brand portfolios, and adjusting brand strategy over time and geographic boundaries. Particular emphasis is placed on the role of promotional mix elements in the communication of brand equity. Prerequisite: MRKT1001 or HOSP3050.
Quarter Credit Hours 4.5

MRKT3011 DIRECT MARKETING

This course teaches students the elements of direct marketing as an integrated part of a total marketing program. Students learn how newspapers, magazines, telephone, radio, TV, cable, direct mail, catalogs and new electronic media are used in direct marketing programs. Plans, measurement and accountability are covered. Prerequisites: MRKT1001 or HOSP3050 and junior status. (WI)
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 synergy of design and technology to create consumer value. Topics covered include innovation, concept generation, global sourcing and manufacturing processes. Prerequisites: MRKT1001, MRKT1002.
Quarter Credit Hours 4.5

MRKT3040 E-COMMERCE

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

MRKT3055 QUANTITATIVE RESEARCH

This course is a continuation of MRKT2050 and provides an overview of contemporary topics in quantitative research such as competitive intelligence, survey design and scale measurement. Students use current technology and software tools to create,

distribute, analyze and interpret qualitative data. Together with MKRT2050, students learn modern market research techniques that are used to make sound business decisions. Prerequisites: MKRT2050, MATH2001, junior status. (WI)
Quarter Credit Hours 4.5

MRKT3084 CUSTOMER CARE STRATEGIES

This course is designed to change student perceptions of customer service. Students compare and contrast "minimum standards" with surpassing the customer's expectations of value. Students learn to focus their creativity and energy on developing attitudes and using systems that will increase customer satisfaction and lead to customer referral. Students learn about the systems and technology that drive the best organizations, at all levels, at any stage of customer relations.
Quarter Credit Hours 4.5

MRKT3085 CUSTOMER RELATIONSHIP MANAGEMENT (CRM)

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

MRKT4001 STRATEGIC MARKETING

Developing and implementing an exciting, cohesive and effective marketing strategy adaptable to a changing business environment is a must for career preparation and meaningful placement in the world of marketing. This capstone course develops skills essential to anticipating and responding to the changing needs of customers and markets in our global economy and culture. It thoroughly explores marketing strategy using a combination of texts, readings, visiting speakers, Internet sites, cases, a marketing simulation and field assignments. It is recommended that all students complete all related professional studies courses before attempting this capstone course.
Prerequisites: MKRT1001 or HOSP3050 and senior status. (PT) (WI)
Quarter Credit Hours 4.5

MRKT4030 INTERNATIONAL MARKETING

This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements. Prerequisites: MKRT1001 or HOSP3050 and junior status. (HO) (PT)
Quarter Credit Hours 4.5

MRKT4076 MARKETING EXTERNSHIP

This course provides students with the opportunity to apply basic knowledge in an actual work environment either within or outside the University. Students work for project managers under the guidance of faculty members. To be eligible, students must maintain a 2.0 grade point average and maintain a clean record of behavior as defined by the Student Code of Conduct.

Prerequisite: 120 quarter credits completed.
Quarter Credit Hours 9.0

MRKT4089 MARKETING WORK EXPERIENCE

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

RETAIL

RTL1005 RETAILING

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

RTL1010 TEXTILES

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

RTL1020 THE BUSINESS OF FASHION

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

RTL1050 VISUAL MERCHANDISING

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

RTL2010 APPAREL QUALITY ANALYSIS

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

RTL2020 FASHION DESIGN FOR THE APPAREL INDUSTRY

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

a collection of original designs.
Quarter Credit Hours 4.5

RTL2050 FASHION PROMOTION

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

RTL2063 RETAIL INDUSTRY SEMINAR

This course is offered in three components. One component is devoted to the mathematics of merchandising with its ramifications and effects on profitability and terms of sale. The second component is presented in seminar and case study format where students explore the importance of decision making and its effects at all levels of the retail industry. Students are encouraged to examine personal and professional goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and begin planning career opportunities for the future. The third component is a community service learning experiential component that provides students with an opportunity to use skills acquired in their academic programs while working in local public service.
Prerequisites: RTL1005, RTL1020. (PT) (WI)
Quarter Credit Hours 4.5

RTL2090 RETAIL EXPERIENCE

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

RTL2095 RETAIL PRACTICUM LAB

This course is designed to give students laboratory experience in merchandising functions. Students participate in a simulated work environment under the supervision of faculty and staff with expertise in the industry. Target market analysis and trend research are included with "back of the house" simulations in buying, vendor communications, catalog operations, and merchandise promotion modules. Community Service Learning is included. Prerequisite: RTL1005. (PT) Quarter Credit Hours 4.5

RTL2099 RETAIL EXTERNSHIP

This course integrates the knowledge students have gained through academic classes with the attitudes and skills needed to apply the theory in the retail environment. Students will gain academic credit, develop professional skills, build a resumé and create portfolio items while serving in a paid or unpaid employment situation. Students will work a minimum of 270 hours per term on a schedule established by the employer, the student and the academic advisor. Prerequisites: RTL1005, GPA of 2.75 or greater.
Quarter Credit Hours 9.0

RTL3010 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: RTL1005.
Quarter Credit Hours 4.5

RTL3020 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 standpoint of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising. Prerequisite: RTL1005. (PT) Quarter Credit Hours 4.5

RTL3030 COMPARATIVE RETAIL STRATEGIES

This course is designed to analyze and compare retail merchandise and management techniques used in specialty store, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandise and management decisions in a variety of cases involving issues, types of operations and levels of management. Prerequisite: RTL2063. (HO) (PT) (WI)
Quarter Credit Hours 4.5

RTL3055 GLOBAL INFLUENCES ON FASHION HISTORY

This advanced course focuses on the elements affecting dress from antiquity through the 20th century. Using an interdisciplinary approach students explore the complex relationship between dress and textiles as a reflection of material culture and phenomena such as social structure, technology, aesthetics, geography, politics and religion. The constants as well as the changes in human ecology are analyzed using primary sources including archeological discoveries, artworks, written documents, period photographs and extant objects. Critical thinking skills and scholarship are emphasized as students apply a historical framework to real world issues in today's global marketplace. Prerequisites: RTL1010, RTL1020.
Quarter Credit Hours 4.5

RTL3070 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. Topics 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

RTL4010 RETAIL EXECUTIVE DECISION MAKING

This course is presented seminar style as a capstone course for Retail seniors. Guest speakers, situational role playing and trade journals will be used to interpret current market trends, environmental and economic impacts on retailing. Students will analyze interpersonal

skills and discuss employee survival skills. Focus will also be given to making merchandising and buying decisions. Prerequisite: Senior status. (PT) (WI)
Quarter Credit Hours 4.5

College of Culinary Arts

BAKING & PASTRY ARTS

BPA1100 PRINCIPLES AND TECHNIQUES OF BREAD PRODUCTION

This course provides a solid foundation in the principles and techniques of artisan bread production. Products covered include yeasted, naturally leavened, prefermented and unleavened breads and rolls, decorative breads, quick breads, and yeasted viennoiserie. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, hand shaping skills and baking methodology. (HO)
Quarter Credit Hours 7.5

BPA1200 CLASSICAL FRENCH PASTRIES

This course is designed to give the student fundamental working knowledge of the traditional methods of producing puff pastry, paté a choux, creams and custards. Fundamentals of production and finishing techniques are introduced. This course concentrates on the practical techniques of platter design and presentations. (HO)
Quarter Credit Hours 7.5

BPA1300 HOT AND COLD DESSERT PRESENTATIONS

This course covers the basic techniques and presentations of traditional American and international desserts. The emphasis is on pies, fruit desserts, baklava and strudel, frozen desserts, and cheesecake. The daily presentations of desserts focuses on individual plating. (HO)
Quarter Credit Hours 7.5

BPA1400 INTRODUCTION TO CAKE DECORATING AND PETITS FOURS

The course is designed to expose students to the proper procedure for producing cakes. Emphasis will be placed on the numerous different types of cakes and fillings. Time will also be spent on specialty cakes such as birthday cakes and wedding cakes. Petits fours will also be introduced to the students. (HO)
Quarter Credit Hours 7.5

BPA2100 ADVANCED CAKE DECORATING & CLASSICAL FRENCH TORTES

This course covers classical cakes designs as well as contemporary cake decorating techniques. To complement these items, students are shown the diversity of mousses and how they are utilized in the industry. The last section will introduce the student to making marzipan showpieces. Prerequisites: BPA1400 and sophomore status. (HO) (PT)
Quarter Credit Hours 7.5

BPA2200 CHOCOLATE AND SUGAR ARTISTRY & SHOWPIECES

During this course, students will practice, using several methods, the proper chocolate tempering procedure. Hand-dipped and molded chocolate candies (pralines) will be produced, utilizing a variety of different chocolates, fillings, manufacturing and decorating techniques. Students will design and create centerpieces and show-

pieces using mediums such as: chocolate, pastillage, royal icing, and poured and pulled sugar. Prerequisite: Sophomore status. (HO)
Quarter Credit Hours 7.5

BPA2276 PASTRY ARTS INTERNSHIP

The Baking & Pastry Arts Internship provides students with the opportunity to prepare baked items and other desserts and pastries in large quantities. Upon completion of this course, students will have a better understanding of commercial operations. Prerequisite: Completion of all freshman level coursework.
Quarter Credit Hours 15.0

BPA2296 PASTRY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this hands-on experience. Prerequisite: Completion of all freshman level coursework.
Quarter Credit Hours 15.0

BPA3100 CONTEMPORARY PLATED DESSERTS

Daily course activities focus on the preparation and presentation of advanced American regional and international desserts. The history and origin of American and international desserts are discussed and contemporary versions of traditional desserts are produced. Advanced techniques of flavor development will be emphasized. Dessert menu development and writing will be introduced and implemented. Prerequisite: Junior status. (HO) (PT)
Quarter Credit Hours 7.5

BPA3200 MODERN CAKES AND TORTES, WEDDING CAKE TECHNIQUES AND DESIGN

Daily course activities focus on the preparation and presentation of advanced cakes, tortes and wedding cakes using modern production techniques and systems. Emphasis will be on developing skills in the area of piping and construction, using gum paste, rolled fondant, modeling chocolate and various icings. Prerequisite: Senior status. (HO) (PT)
Quarter Credit Hours 7.5

BPA4099 ADVANCED BAKING AND PASTRY CAREER COOPERATIVE EDUCATION

Experiential learning takes place in diverse domestic and international industry work settings. Students will apply their theoretical and practical knowledge under the supervision of a qualified pastry professional. Prerequisite: Completion of all junior level coursework.
Quarter Credit Hours 15.0

BPA4100 ARTISAN AND DECORATIVE BREAD

This course will cover breakfast pastries and enriched doughs as well as long fermentation in artisan bread techniques. Emphasis will be placed on the importance of proper dough handling and consistency of the finished product. The students will be asked to create theme-specific three-dimensional showpieces utilizing different decorative doughs. Prerequisite: Junior status. (HO) (PT)
Quarter Credit Hours 7.5

BPA4200 ADVANCED SUGAR AND CHOCOLATE ARTISTRY AND TECHNIQUES

Students will build on the foundation laid in their sophomore sugar and chocolate artistry course.

Emphasis will be placed on the planning, designing, preparing and arranging of showpieces, and smaller amenities made from poured sugar, pulled sugar, blown sugar, chocolate and pastillage. The manufacturing of chocolate candies (pralines), using new and more efficient techniques, will also be introduced. Prerequisite: Senior status. (HO) (PT) Quarter Credit Hours 7.5

CULINARY ARTS

CUL1315 STOCKS, SAUCES AND SOUPS

Students are introduced to cooking techniques of simmering and boiling. Lecture, demonstration and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment will be emphasized. (HO) (PT) Quarter Credit Hours 3.0

CUL1325 ESSENTIALS OF DINING ROOM

Students are introduced to front-of-the-house (FOH) operations and professional dining service techniques. Etiquette, quality service, positive guest relations, effective communication skills and guest check handling are emphasized. Students actively perform hot and cold food and beverage service using various service techniques. Students will be prepared and take the Federation of Dining Room Professionals Associate Certification exam as an outcome assessment. (HO) (PT) Quarter Credit Hours 3.0

CUL1335 TRADITIONAL EUROPEAN CUISINE

Students are introduced to the cooking techniques of braising and stewing. Lecture, demonstration and production revolve around traditional European cuisine, ingredients and plate presentations. (HO) (PT) Quarter Credit Hours 3.0

CUL1345 INTRODUCTION TO BAKING & PASTRY

Production includes basic breads and rolls, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course. (HO) Quarter Credit Hours 3.0

CUL1355 NEW WORLD CUISINE

Students are introduced to cooking techniques of grilling/broiling, roasting and deep-frying. Lecture, demonstration and production revolve around North, Central and South American cuisine, ingredients and plate presentations. The proper use of knives and basic vegetable cuts is emphasized. (HO) (PT) Quarter Credit Hours 3.0

CUL1365 PRINCIPLES OF BEVERAGE SERVICE

The course combines introduction and application of beverage, bartending and service. Students are introduced to the identification, production, and service of nonalcoholic beverages, beer, wine, spirits, cordials, cocktails, mixed drinks and coffee. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student taking an industry recognized alcohol training intervention procedures certification program. (HO) (PT) Quarter Credit Hours 3.0

CUL1375 NUTRITION AND SENSORY ANALYSIS

Students are introduced to the cooking techniques of steaming and poaching. Lecture, demonstration and production revolve around nutritional analysis of menus

and recipes, and the sensory properties of food. The focus is on production of flavorful and nutritionally balanced entrées, vegetables and grains. (HO) (PT) Quarter Credit Hours 3.0

CUL1385 FUNDAMENTALS OF FOOD SERVICE PRODUCTION

Students are introduced to cooking techniques of baking, sautéing and shallow frying. Lecture, demonstration and production focus on fats, oils, seasonings, flavoring and plate presentation. (HO) (PT) Quarter Credit Hours 3.0

CUL1395 PURCHASING AND PRODUCT IDENTIFICATION

Students engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated in this course. (HO) Quarter Credit Hours 3.0

CUL1405 SKILLS OF MEATCUTTING

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

CUL2176 CULINARY ARTS EXTERNSHIP

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

CUL2215 GARDE MANGER

Students will be introduced to modern and traditional techniques in the preparation of cold entrées, pâtés, terrines, galantines, chaud-froid and ice carving. Students plan, organize and set up buffets. This course also concentrates on the practical techniques of platter design and presentations. Prerequisite: Sophomore status. (HO) Quarter Credit Hours 3.0

CUL2225 CLASSICAL FRENCH CUISINE

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

CUL2235 ADVANCED DINING ROOM PROCEDURES

Students are exposed to advanced table service techniques, tableside preparation, and the importance of team service and guest satisfaction. Students apply team service utilizing various service techniques. Students are introduced to wines of Old World wine regions as well as wines of the Southern Hemisphere and the laws regulating them. Students are also introduced to methods of merchandising food and beverage. Prerequisites: CUL1325, sophomore status. (HO) Quarter Credit Hours 3.0

CUL2245 INTERNATIONAL CUISINE

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

CUL2255 ADVANCED PATISSERIE/DESSERT

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

Quarter Credit Hours 3.0

CUL2276 CULINARY ARTS INTERNSHIP

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

Quarter Credit Hours 15.0

CUL2286 CULINARY ARTS INTERNATIONAL EXCHANGE

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland's most prestigious hotels. The educational learning takes place in regional education centers.

The France International Exchange program takes place at Ecole Superieure de Cuisine en Française. The academic curriculum develops a student's practical and cognitive skills through the planning and preparation of entire meals. Cultural culinary experiences enhance the program through various field trips, seminars and demonstrations. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

CUL2296 CULINARY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings in the U.S. and internationally. Selected students are exposed to various culinary and pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Students must have a minimum GPA of 2.75 to participate in co-op. Academic credit is awarded for this "hands-on" experience. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

CUL3020 FOUNDATIONS OF WINE AND SPIRITS

This course introduces the student to a systematic sensory approach to wines and spirits and develops the student's ability to describe them in a marketable way. The course teaches a fundamental understanding of the relationship between climate, terrain, soils and grape varieties and the differentiation between quality levels of wine and spirits. Approximately 70 wines are tasted. Quarter Credit Hours 4.5

CUL3055 AMERICAN CUISINE: TODAY

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

CUL3065 ADVANCED BUFFET CATERING

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

Quarter Credit Hours 3.0

CUL3075 A LA CARTE CUISINE: EUROPE

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

CUL3085 SPECIAL FUNCTION OPERATIONS

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

Quarter Credit Hours 3.0

CUL3090 OENOLOGY

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

Quarter Credit Hours 3.0

CUL3095 DESIGNING CONTEMPORARY PLATED DESSERTS

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

Quarter Credit Hours 3.0

CUL3155 VEGETARIAN CUISINE

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

Quarter Credit Hours 3.0

CUL3165 LIGHT & HEALTHY DESSERTS

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

CUL4020 NEW WORLD WINE AND SPIRITS

This course offers the student an advanced understanding of New World wines and spirits (in particular California, Australia, New Zealand, South Africa, Chile and Argentina), the evolution of flavor and taste paradigms, and familiarization with the primary wine appellations of the U.S. The geographic, historical and social contexts of alcoholic beverages in each nation are discussed, and trends of production, consumption and export markets are reviewed. The major spirits of each nation are tasted, reviewed and discussed, with advanced sensory analysis being a major course component. Seventy-five to 85 wines and spirits are tasted during the course. Prerequisite: CUL3020 or CUL3090 or CUL4060 or FSM3050. Quarter Credit Hours 4.5

CUL4030 CLASSIC OLD WORLD WINE AND SPIRITS

This course offers the student an advanced understanding of classic European models of wines and spirits production, the evolution of appellations and the concept of terroir. The course concentrates on the wine regions of France, Italy, Germany, Spain and Portugal as well as familiarizing the student with less-well-known European producing countries. Advanced sensory analysis is a major component of the class. Seventy-five to 85 wines and spirits are tasted during the course. Prerequisite: CUL3020 or CUL3090 or CUL4060 or FSM3050. Quarter Credit Hours 4.5

CUL4045 SPIRITS AND MIXOLOGY MANAGEMENT

This course offers the student an advanced understanding of spirits, liqueurs, cocktails and mixology to design and supervise a successful bar operation. Spirits, liqueurs, cocktails and mixology principles will be discussed within cultural, historical and business context. Advanced sensory analysis, cocktail recipe creation and production methods, inventory, cost analysis and merchandising are major components of this course. Alcohol liability and server training are reviewed. The student will take the International School of Mixology Bartending Certificate. Prerequisite: Junior status. Quarter Credit Hours 4.5

CUL4055 FOODS OF THE WORLD

Students will research and produce menus representative of the cuisines of the Caribbean, Mexico, South America, Africa and the Middle East. Discussion will include the diffusion of such cuisines in contemporary cooking and the historical influence of these cultures. Prerequisite: Senior status. (HO) (PT) Quarter Credit Hours 3.0

CUL4060 SOMMELIER TRAINING, GERMANY

This academically challenging program gives students the opportunity to study wines from around the world at an internationally recognized wine school based in Koblenz, Germany. Participants have three weeks of lectures and classroom presentations by experts in their fields. Evening excursions to neighboring wineries

on the Mosel and Rhine rivers are included. Classes are augmented with one week of traveling throughout the neighboring wine growing regions of Europe, including Switzerland and France. There is a comprehensive exam at the completion of the course and a wine certificate is awarded. Prerequisites: Culinary Arts associate degree, 2.75 GPA, approval of the dean. Quarter Credit Hours 15.0

CUL4061 CUISINES AND WINES OF FRANCE

This course offers an integrated curriculum incorporating theoretical and practical instruction in the art of French cuisine and wines. The course concentrates on the cuisines and cultures of the many regions of France. Prerequisites: Culinary Arts associate degree, 2.75 GPA, approval of the dean. Quarter Credit Hours 15.0

CUL4065 FOODS OF ASIA AND THE ORIENT

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

CUL4066 PAN ASIAN CUISINE

This course offers an integrated curriculum incorporating theoretical and practical instruction in the art of Pan Asian cooking. The course concentrates on the cuisine and culture of Singapore, China, India, Malaysia, Indonesia, Thailand and Indochina. Prerequisites: Culinary Arts associate degree, 2.75 GPA, approval of the dean. Quarter Credit Hours 15.0

CUL4075 FOOD SERVICE TECHNOLOGY & DESIGN

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

CUL4085 DINING SERVICE SUPERVISION

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

CUL4098 ADVANCED CULINARY NUTRITION CAREER COOPERATIVE EDUCATION

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

CUL4099 ADVANCED CULINARY ARTS CAREER COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse domestic and international industry work settings. Students will apply their theoretical and practical knowledge under the supervision of an executive chef. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this "hands-on" experience. Prerequisite: Completion of all junior level coursework.

Quarter Credit Hours 15.0

CUL4155 ATHLETIC PERFORMANCE CUISINE

This laboratory course will emphasize the importance of how food can enhance athletic performance. This course will focus on creating menus specifically geared for the training tables of various sports. Students will utilize and apply their knowledge of nutrition, biochemistry, anatomy and physiology to develop individual assessments and menus for specific disciplines. Prerequisites: NUTR3030, NUTR3050, SCI3040 and senior status. (HO) (PT)

Quarter Credit Hours 3.0

CUL4165 PRODUCT RESEARCH & DEVELOPMENT

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

Quarter Credit Hours 3.0

CUL4175 SPA CUISINE

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

Quarter Credit Hours 3.0

FOOD SERVICE MANAGEMENT

FSM1055 BAKING FORMULA TECHNOLOGY

This course introduces the principles of food science and technology as they apply to baking and pastry arts. Scientific method is used to explore pastry ingredients and their behavior in product preparation and storage. Emphasis is placed on formulation, ingredients and sensory. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO)

Quarter Credit Hours 4.5

FSM1060 FOOD SAFETY AND SANITATION MANAGEMENT

Students will explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam

that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (HO)

Quarter Credit Hours 2.0

FSM2025 FOOD & BEVERAGE COST CONTROL

Food & Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting.

Prerequisite: MATH0001 or placement. (HO) (WI)

Quarter Credit Hours 4.5

FSM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROLS

This course allows the student to learn and to apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food & beverage costs and to analyze sales. This course introduces various foodservice concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success.

Prerequisite: MATH0001 or placement. (HO)

Quarter Credit Hours 4.5

FSM2050 PERSONALIZED NUTRITION MANAGEMENT

This course will emphasize the principles of nutrition, the six basic nutrients and related health concepts. Various eating behaviors, recommended dietary intakes, and tools for diet planning will be explored. Students will create an in-depth computerized personalized nutrient profile, which will be self-analyzed for nutritional adequacy. (HO) (SL)

Quarter Credit Hours 4.5

FSM3025 FOOD SCIENCE

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation, processing, and storage of food products. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO) (PT)

Quarter Credit Hours 4.5

FSM3035 SUPERVISION FOR FOODSERVICE PROFESSIONALS

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

Quarter Credit Hours 4.5

FSM3040 FOOD SERVICE FINANCIAL SYSTEMS

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

Quarter Credit Hours 4.5

FSM4070 THE BUSINESS OF LICENSED ALCOHOLIC BEVERAGES IN THE UNITED STATES

This course offers the student a comprehensive overview of the costs of producing, distributing and selling licensed alcoholic beverages in the U.S. and the relationship between costs, profit margins and sales. Each segment of the three-tiered distribution system is analyzed and the legal aspects of producing, distributing and selling licensed beverages are also examined. Internet sales and the challenge they pose to the current system are evaluated, with the focus being on the impact of the current system on the consumer and how the consumer's needs are addressed. Site visits to exemplary wholesalers and retailers are also integrated into the course. Prerequisite: CUL3020 or CUL3090 or FSM3050.
Quarter Credit Hours 4.5

NUTRITION

NUTR3030 NUTRITION ASSESSMENT

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

NUTR3050 LIFE SPAN NUTRITION

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

NUTR4030 MEDICAL NUTRITION THERAPY

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

The Hospitality College

COOPERATIVE EDUCATION

Co-op

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

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application

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

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

Quarter Credit Hours (in parentheses):

HOSP4079 International Hospitality Career Co-op (13.5)
HOSP4093 Hospitality Career Co-op (4.5)
HOSP4096 Hospitality Career Co-op (9.0)
HOSP4099 Hospitality Career Co-op (13.5)

FOOD SERVICE MANAGEMENT

FSM1001 INTRODUCTION TO THE FOOD SERVICE FIELD

This introductory course examines career opportunities, organizational structures, history and human resource management in the food service industry. Specific segments will also be examined in commercial, industrial and institutional areas of food service.
Quarter Credit Hours 4.5

FSM1060 FOOD SAFETY AND SANITATION MANAGEMENT

Students will explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (HO)
Quarter Credit Hours 2.0

FSM1070 FOODS I

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

FSM2010 MEDICAL FOOD SERVICE

This course introduces students to the principles of food service management in health care organizations. The food service manager's involvement in patient care and related areas of health care organizations is examined.
Quarter Credit Hours 4.5

FSM2026 FOOD & BEVERAGE CONTROLS

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

FSM2040 GUEST SERVICE SYSTEMS

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

FSM2060 FOOD PREPARATION MANAGEMENT

This intermediate level course will combine the fundamentals of food theory with hands-on small quantity food production. The student will demonstrate the basic operational procedures within a food service operation through theory, demonstration and production. Prerequisites: FSM1060, FSM1070. Quarter Credit Hours 9.0

FSM2080 FOOD SERVICE OPERATIONS

This intermediate level course is designed to complete the students' foundation in purchasing and food & beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students will also develop income statements and use spreadsheets to analyze food and beverage operations. Prerequisite: FSM1070 and Prerequisite or corequisite: ACCT1012 Quarter Credit Hours 4.5

FSM2098 FOOD SERVICE MANAGEMENT EXTERNSHIP

This externship provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front- and back-of-the-house operations. It includes day, evening, and weekend shifts. A limited number of students may be able to substitute this course for FSM2099. Prerequisite(s): CUL1325 or FSM1070 and FSM2040, and FSM 1060 and approved sanitation certificate. (SL) Quarter Credit Hours 13.5

FSM2099 FOOD SERVICE MANAGEMENT PRACTICUM

This course is a requirement for all students in the Food & Beverage Management and Restaurant Management associate degree programs. The practicum provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front- and back-of-the-house operations. Prerequisite: CUL1325 or FSM1070 or FSM2040. (SL) Quarter Credit Hours 13.5

FSM3001 THE MANAGEMENT OF FOOD SERVICE SYSTEMS

Students will examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments. This course is intended to prepare students to apply sound management principles to situations encountered within the hospitality industry. Prerequisite: CUL2276 or CUL2286 or CUL2296 or BPA2276 or BPA2296 or HOSP1010. (PT) Quarter Credit Hours 4.5

FSM3010 BEVERAGE SERVICE MANAGEMENT

This intermediate course will introduce the student to the history of the beverage industry as well as production and classification of beverage alcohol. Furthermore, the student will be introduced to the sales, service and control systems of the beverage industry. Responsible beverage service will be stressed. The student will have an opportunity to sit for a responsible beverage service certification examination. Prerequisite: FSM2026 or FSM2080 or FSM3001. Quarter Credit Hours 4.5

FSM3012 ADVANCED MENU ANALYSIS

This course focuses on researching current market trends and discovering their impact on commercial food service operations. Students analyze the effectiveness of current menu designs to specific operational data.

Students also apply basic menu design techniques to enhance classroom assignments. Prerequisite: FSM2026 or FSM2080 or FSM3001. Quarter Credit Hours 4.5

FSM3020 DINING SERVICE MANAGEMENT

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

FSM3030 FACILITIES DESIGN & ANALYSIS

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

FSM3050 BEVERAGE APPRECIATION

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

FSM3070 CONTEMPORARY ISSUES IN THE FOOD SERVICE INDUSTRY

This upper-level course focuses on the current issues impacting the food service industry. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics change on a term-by-term basis. Prerequisite: FSM2098 or FSM2099 or FSM3001. (WI) Quarter Credit Hours 4.5

FSM4040 CONTRACT FOOD SERVICE MANAGEMENT

This upper-level course emphasizes the contract or noncommercial segment of the food service industry. The traditional contract fields of business/industry, university/school, healthcare, recreation areas and catering are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager's perspectives. Prerequisite: FSM2026 or FSM2080 or FSM3001. Quarter Credit Hours 4.5

FSM4060 HOSPITALITY OPERATIONS MANAGEMENT

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation. Prerequisites: FSM2080, senior status. (PT) Quarter Credit Hours 9.0

FSM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT

This upper-level capstone course concentrates on

integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisites: FSM2098 or FSM2099 or FSM3001, senior status. (PT)
Quarter Credit Hours 4.5

HOSPITALITY MANAGEMENT

HOSP1001 THE HOSPITALITY FIELD

This course is an introduction to the various segments within the hospitality industry (lodging; food service; travel & tourism; and sports, entertainment & event management). The course is intended to prepare the student to apply sound management principles to the challenges encountered within the industry. (CS)
Quarter Credit Hours 4.5

HOSP1010 FRONT OFFICE OPERATIONS

This course familiarizes students with the front office department of the hotel. Emphasis is placed on: guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. The student will focus on all aspects of the unique relationship between the front office and other departments in the hotel. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or REC1010 or SEE1001 or TRVL1001.
Quarter Credit Hours 4.5

HOSP1011 HOSPITALITY INFORMATION TECHNOLOGY

This is an introductory course in information systems in the hospitality industry. This course focuses on property management systems, Internet/ Intranet 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, meeting and event management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: CUL1325 or FSM2040 or REC2030 or SEE2020 or TRVL2040. (HO)
Quarter Credit Hours 4.5

HOSP2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties will also be investigated. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or REC1010 or SEE1001 or TRVL1001.
Quarter Credit Hours 4.5

HOSP2030 HOSPITALITY HUMAN RESOURCE AND DIVERSITY LEADERSHIP

The line manager in today's increasingly diverse workforce requires new skills. Many of today's service operations have no human resource department. This course will develop managerial competencies necessary to lead the ever-changing service industry workforce. Prerequisite: Sophomore status. (HO) (PT)
Quarter Credit Hours 4.5

HOSP2050 INTERNATIONAL TOUR AND HOTEL OPERATIONS

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

HOSP2098 HOTEL EXTERNSHIP

This externship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments will incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts. A limited number of students may be able to substitute this course for HOSP2099. Students need to see their respective dean for admission procedures to this course. Prerequisites: FSM1060, FSM1070, FSM2040, HOSP1011, and an approved sanitation certificate.
Quarter Credit Hours 13.5

HOSP2099 HOTEL INTERNSHIP

All students majoring in Hotel Management are required to participate in the Hotel Internship at one of the University's practicum properties. The internship provides an in-depth experience in the lodging and food and beverage departments. Rotational assignments will incorporate both front- and back-of-the-house operations within each department. Prerequisites: FSM1060, FSM1070, FSM2040, HOSP1011, and an approved sanitation certificate. (PT)
Quarter Credit Hours 13.5

HOSP3015 DYNAMICS OF RECREATION/ LEISURE MANAGEMENT & TRAVEL-TOURISM

This upper-level course provides students with an overview of the hospitality industry and of various career opportunities within the industry. A historical development of the Recreation/Leisure and Travel-Tourism industries is reviewed. Emphasis is placed on foundations and functions within the related industries. Prerequisite: FSM2098 or FSM2099 or HOSP2098 or HOSP2099 or MGMT2030.
Quarter Credit Hours 4.5

HOSP3020 TRADE SHOW/EXPOSITION MANAGEMENT

This course is designed to give the student practical experience in developing a trade show or exhibition with special emphasis on pre-planning, budget preparation, advertising and/or public relations, and exhibit setup, including exhibit registration, booth accommodations and assignments, draping, audiovisual, programming and wrap-up. A directed work project may be incorporated into this course. Prerequisite: FSM3001 or HOSP2011 or SEE2020 or TRVL2040.
Quarter Credit Hours 4.5

HOSP3025 DYNAMICS OF HOTEL-RESTAURANT & RECREATION/LEISURE MANAGEMENT

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

HOSP3033 HOTEL PROPERTY OPERATIONS

This course introduces the student to the role of the property operations manager. Essential elements of engineering, housekeeping and security are studied. The student is introduced to technical and legal issues related to these departments. Prerequisite: HOSP2098 or HOSP2099 or SEE2010 or permission of department chair.
Quarter Credit Hours 4.5

HOSP3035 DYNAMICS OF HOTEL-RESTAURANT & GLOBAL TOURISM MANAGEMENT

This course is designed to introduce the student to the Hotel-Restaurant and Travel-Tourism industries through a review of their historical developments. Emphasis will be placed on the foundations and functions within the hospitality industries. The student's chosen career path will be integrated into this course. Prerequisite: REC2099.
Quarter Credit Hours 4.5

HOSP3040 MANAGING QUALITY SERVICES

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

HOSP3045 MANAGEMENT OF VACATION OWNERSHIP (TIMESHARE) RESORTS

This course covers concepts and issues related to the marketing and management of vacation ownership (time-share) properties. Owner-manager relationships are highlighted. Additionally, important financial issues related to initial development, budget management and renovations are covered. Best practices of leading companies are examined. Contrasts are made among typical lodging properties, traditional resorts, full ownership resorts, destination clubs and fractional ownership resorts. Prerequisite: HOSP1010 or HOSP2020.
Quarter Credit Hours 4.5

HOSP3050 HOSPITALITY STRATEGIC MARKETING

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

HOSP3055 FRANCHISING OPPORTUNITIES

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

HOSP3060 PRIVATE CLUB MANAGEMENT

This upper level course examines the private club industry and its specific challenges. Emphasis is placed

upon the manager's role with the governing board, membership, staff and management of the clubhouse and recreation activities. Prerequisite: FSM1001 or HOSP1001 or REC1010 or SEE1001 or TRVL1001 or A.S. degree in Culinary Arts or Baking & Pastry Arts.
Quarter Credit Hours 4.5

HOSP3065 HOSPITALITY SECURITY & RISK MANAGEMENT

This course is designed to familiarize the student with the various elements of risk management throughout the hospitality industry. It is intended to supply the student with a strong foundation in the elements necessary to provide a safe and secure venue and to reduce ownership liability. Prerequisite: Junior status.
Quarter Credit Hours 4.5

HOSP3070 CONTEMPORARY ISSUES IN THE HOTEL/RESTAURANT INDUSTRY

This upper-level course focuses on the current issues impacting hospitality management. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics may change on a term-by-term basis. Prerequisite: HOSP2098 or HOSP2099.
Quarter Credit Hours 4.5

HOSP3077 REVENUE MANAGEMENT

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

HOSP3092 DIRECTED WORK EXPERIENCE II

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

HOSP3098 DIRECTED WORK EXPERIENCE III

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

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

HOSP4011 HOSPITALITY MANAGEMENT CONSULTING

This is an upper-level course designed to give students insight into management consulting for enterprises in the hospitality industry. Using a variety of teaching methods, including the case study approach, simulated consulting assignments will be introduced into the classroom to fine-tune the critical thinking and decision-making abilities of the student. The spectrum of

management consulting providers, ranging from large international firms to sole practitioners, will be reviewed. Prerequisites: ACCT3025 or FISP2001, HOSP3050.
Quarter Credit Hours 4.5

HOSP4012 DEVELOPING AND MANAGING A SMALL HOSPITALITY LODGING PROPERTY

This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered. Prerequisites: ACCT3025, HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

HOSP4020 CULTURAL DIVERSITY MANAGEMENT

This course focuses on the issues related to domestic and international multi-cultural management. Students examine the synergistic opportunities presented by the diverse workforce and develop strategies that respect and value individual differences. Prerequisite: SOC2001 or SOC2901.
Quarter Credit Hours 4.5

HOSP4060 HOSPITALITY MANAGEMENT SEMINAR

This is a senior-level capstone course designed to give students insight into hospitality strategy. Using a variety of teaching methods including the case study approach, realism is introduced into the classroom improving the critical thinking and decision-making ability of the student. The course is also designed to integrate appropriate computer-based simulation and application programs into management theory. A directed work project may be incorporated into this course. Prerequisites: ACCT3025, HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

IHTV3010 INTERNATIONAL HOSPITALITY MANAGEMENT

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

RECREATION/LEISURE MANAGEMENT

REC1010 INTRODUCTION TO COMMERCIAL RECREATION

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

REC2030 RECREATION PROGRAM PLANNING AND DESIGN

This course emphasizes the development and management of leisure programs. It concentrates on financial

resources available in planning and development of leisure programs as well as the overall management of salaried personnel and volunteers, activity selection, and programming. Hands-on experience in observing, evaluating and planning on-going programs will also be provided. Prerequisites: REC1010, SEE2015, for Recreation/Leisure majors only, or permission of department chair. (PT) (SL) (WI)
Quarter Credit Hours 4.5

REC2099 RECREATION/LEISURE INTERNSHIP

The Recreation/Leisure Internship is designed to incorporate in-depth training in the operations of parks, recreation, and other leisure facilities. Experiences at the Johnson & Wales Harborside Recreation Center, local non-profit recreational organizations, local public recreation departments, and other local commercial recreation sites are offered to the students. Experiences include the designing, planning, managing, promotion and evaluation of events and programs. Prerequisites: REC2030, SEE2015 SEE2010. (PT)
Quarter Credit Hours 13.5

REC3030 RECREATION/LEISURE SERVICES ADMINISTRATION

The purpose of this course is to demonstrate the integration of administrative practices within recreation/leisure operations. Students will focus on advanced administrative principles, practices and methods. Prerequisites: ACCT3020, FSM2026. (PT)
Quarter Credit Hours 4.5

REC4020 RESEARCH AND EVALUATION IN THE RECREATION/LEISURE SERVICES INDUSTRY

This course provides an introduction to industry-based research, evaluation and decision making. Focus will be on utilizing systematic methods of inquiry to address industry-based problems. A directed work project may be incorporated into this course. Prerequisites: HOSP3050 or MRKT1001, MATH2001.
Quarter Credit Hours 4.5

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

SEE1001 INTRODUCTION TO SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

This course introduces students to the sports/entertainment/event management field. Emphasis is on the historical development, organizational structure and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers, performing arts centers and stadiums will also be discussed.
Quarter Credit Hours 4.5

SEE2010 FACILITIES OPERATIONS

This course introduces students to the functions, procedures and systems necessary to plan, develop, operate and maintain indoor/outdoor sport and recreation facility environments. Emphasis is on the importance of the facility manager's role in maintaining the physical plant and grounds for maximum safety, comfort and profitability. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or REC1010 or SEE1001 or TRVL1001. (HO) (PT)
Quarter Credit Hours 4.5

SEE2015 LEADERSHIP IN RECREATION/LEISURE SETTINGS

This course will explore leadership qualities, styles and

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

SEE2020 EVENT MANAGEMENT

This course introduces students to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (HO) (PT)
Quarter Credit Hours 4.5

SEE2030 THE ENTERTAINMENT INDUSTRY

This course is designed to provide students core knowledge of the diverse and dynamic entertainment industry. The topics explored through this course include the historical development of the entertainment industry, current trends and industry regulations, theater and the arts, music, cinema, sports entertainment, television, and alternative entertainment. Issues related to industry best practices, effective artist/performer management and entertainment event production will also be discussed. Prerequisite: SEE1001 or HOSP1001 or TRVL1001 or FSM1001 or FSM3001. (PT)
Quarter Credit Hours 4.5

SEE2040 OUTDOOR RECREATION PLANNING

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

SEE2070 THE GAMING INDUSTRY

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

SEE3010 TICKET SALES AND OPERATIONS

This course introduces students to the ticketing operation of a major facility. The course concentrates on the sales, marketing and merchandising of the facilities inventory. Emphasis is placed on day-to-day management procedures and the technology utilized to control this box office inventory. Prerequisites: FSM2026, SEE2010. (HO) (PT)
Quarter Credit Hours 4.5

SEE3015 MANAGING GAMING OPERATIONS

This advanced course is designed to familiarize the student with basic knowledge about managing casino properties. Discussions include casino financial management, organizational structure, gaming terminology, casino design, with special emphasis on casino marketing. International and internet gaming markets are also explored. A field trip to a pre-selected casino is mandatory. Prerequisite: SEE2070.
Quarter Credit Hours 4.5

SEE3020 PROFESSIONAL SPORTS MANAGEMENT

This course focuses on the management and issues related to professional sports enterprises. Emphasis

is placed on the theoretical foundations of professional sports and the application of management principles in the industry.

Quarter Credit Hours 4.5

SEE3030 ATHLETIC COACHING AND ADMINISTRATION

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

SEE3040 SPECIAL EVENT MANAGEMENT: CEREMONY AND PROTOCOL

This course is designed to prepare students to plan and execute ceremonial and protocol-sensitive events, such as social/life cycle events, governmental and political events and hallmark events. Emphasis will be placed on cultural, political and social customs and the impact these elements have on the planning process. A directed work project may be incorporated into this course. Prerequisite: SEE2020 or HOSP2011 or FSM3001.
Quarter Credit Hours 4.5

SEE3045 MEDIA RELATIONS

This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies will be utilized in a laboratory environment. Emphasis will be placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations. Prerequisites: ENG1021 or ENG1921, ENG1030.
Quarter Credit Hours 4.5

SEE3055 INTERNATIONAL SPECIAL EVENT MANAGEMENT

This upper-level course, taught only on a campus outside of the United States during a term abroad program, focuses on the development, planning and management of international special events. Emphasis is placed on research and development, site selection, social and cultural issues, marketing and sponsorship, and human resource management. In addition, the challenges presented by producing an event in a non-domestic venue is explored in detail. Prerequisites: SEE2020, acceptance in term abroad.
Quarter Credit Hours 9.0

SEE3060 CONCERT AND EVENT PRODUCTION

This course focuses on event and concert tour production. Emphasis will be placed on managing a show on stage, back stage and on the road. In addition, tools for set building, lighting, sculpting sound with microphones and mixers, reviewing basic electrical formula, performance contracts, technical riders and a production checklist will be explored. Prerequisites: SEE2010, SEE2030.
Quarter Credit Hours 4.5

SEE3070 CONTEMPORARY ISSUES IN THE SPORTS/ENTERTAINMENT/EVENT INDUSTRY

This course identifies current trends and issues, and examines how they affect the management and operation of sports/entertainment/event entities. Students focus their study on the interdependence of sports, entertainment and events within the hospitality industry as a whole. Prerequisites: SEE2010, SEE2020, SEE2030.
Quarter Credit Hours 4.5

SEE4020 SPORTS & ENTERTAINMENT MARKETING

This course exposes students to marketing concepts relating to the sports and entertainment industries. It addresses various products, consumer markets, strategic market analysis and valuation within the sports/entertainment industries. Major topics include the negotiation process, promotions, public relations, market research and sponsorships. Prerequisite: HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

SEE4050 PUBLIC ASSEMBLY FACILITY MANAGEMENT

This course integrates the various operational functions of public assembly facilities. Students focus on advanced management principles, practices and methods. Prerequisites: HOSP3050 or MRKT1001, SEE3070. (PT)
Quarter Credit Hours 4.5

SEE4060 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT SEMINAR

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student. Prerequisites: ACCT3020 and either HOSP3050 or MRKT1001. (PT)
Quarter Credit Hours 4.5

SEE4099 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT EXTERNSHIP

This senior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting. Prerequisite: SEE4050.
Quarter Credit Hours 13.5

TRAVEL-TOURISM

TRVL1001 INTRODUCTION TO TRAVEL-TOURISM

This introductory course focuses on industry terminology and careers through a study of travel components which include: retail and wholesale agencies, tour management, customer relations, marketing and sales, as well as hotel, cruise, airline and resort related travel opportunities.
Quarter Credit Hours 4.5

TRVL1010 DESTINATION GEOGRAPHY I

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

TRVL1011 DESTINATION GEOGRAPHY II

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

TRVL1025 TRAVEL SERVICE MANAGEMENT

This course acquaints students with the principles of management as they relate to the travel industry. Students identify management techniques and analyze their effects on the organization and its employees. Prerequisites: TRVL1001 and either TRVL1010 or TRVL1011. (PT)
Quarter Credit Hours 4.5

TRVL1035 TRAVEL INFORMATION SYSTEMS

This course provides a comprehensive, hands-on system learning experience. Students become proficient in the use of current Airline Reporting Corporation (ARC) documentation, simulated CRS systems, Internet resources, as well as other technologies used for the management of related travel services. Students are able to understand the technological interactions within a Global Distribution System (GDS). Prerequisite: TRVL1025. (HO)
Quarter Credit Hours 4.5

TRVL2030 TOUR MANAGEMENT

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

TRVL2040 TRAVEL SALES MANAGEMENT

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

TRVL2099 TRAVEL CENTER PRACTICUM

The travel practicum affords the student the opportunity to combine previous academic courses with a practical approach to various travel operations. Students receive hands-on experience while on rotation through Johnson & Wales practicum sites. Sites include the Rhode Island State House, Providence—Warwick Convention & Visitors Bureau, a Visitor Information Center located at T.F. Green Airport, and Collette Vacations. The culmination of the practicum experience is a tour to a selected destination, for which students research, negotiate and develop a highly anticipated journey. Prerequisite: TRVL1035. (PT)
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. (HO)
Quarter Credit Hours 4.5

TRVL3040 ADVENTURE-, SPORT- AND NATURE-BASED TOURISM

This course provides the student with a solid foundation of knowledge related to adventure, sport and nature-based tourism and focuses on key considerations necessary for its successful implementation. The course also offers an opportunity for a field project. Prerequisite: FSM2098 or FSM2099 or HOSP2098 or HOSP2099 or SEE2020 or TRVL2099. Quarter Credit Hours 4.5

TRVL3050 MANAGING NEGOTIATIONS IN THE SERVICE INDUSTRY

This intermediate-level course explores a variety of travel and tourism negotiations and interactions ranging from cooperative to competitive, two-person to large-group negotiations, as well as equal and unequal power positions. It offers the skills necessary to recognize situations, within the travel-tourism industry, which call for bargaining. The process involved in negotiations is discussed, and how to analyze, plan and carry out a successful negotiation. Prerequisite: Junior status. (PT) Quarter Credit Hours 4.5

TRVL3070 CONTEMPORARY ISSUES IN TOURISM

This course identifies contemporary issues pertaining to the tourism industry. Emphasis is placed on the student's ability to investigate, analyze and discuss current trends and issues pertinent to the industry currently and in the future. Prerequisites: ECON1001 or ECON1901, TRVL3010 or HOSP3015 or HOSP3025 or HOSP3035. Quarter Credit Hours 4.5

TRVL3080 DYNAMICS OF THE CRUISE INDUSTRY

This course acquaints students with the modern cruise industry. Students identify the role of cruise lines in the travel and tourism industry, develop a detailed foundation and knowledge of the various cruise line products and destinations, learn how to sell a cruise, and discover the various career opportunities available. Ship inspections are offered during the course. Quarter Credit Hours 4.5

TRVL4010 TOURISM ECONOMICS

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. Prerequisite: HOSP3025 or TRVL3010. Quarter Credit Hours 4.5

TRVL4011 DESTINATION MANAGEMENT ORGANIZATION

This course integrates the administrative functions of a destination management or marketing organization (DMO). The interrelationships of operations, marketing and finance are analyzed and evaluated. A directed work project may be an integral part of this course. Prerequisite: HOSP3050 or MRKT1001. (HO) (WI) Quarter Credit Hours 4.5

TRVL4015 PLANNING FOR TOURISM DEVELOPMENT

This course stresses the need for planning the tourism "product" for a region. Students investigate the challenges facing the present tourism development patterns. In addition, this course emphasizes the planning process as well as future growth. Prerequisite: HOSP3015 or HOSP3025 or HOSP3035 or TRVL3010. Quarter Credit Hours 4.5

TRVL4060 TOURISM MANAGEMENT SEMINAR

This capstone course culminates the theoretical training for the advanced student of tourism. Essential elements of tourism development, planning and marketing issues will be discussed. Individual research and current industry issues will be presented in the course. Prerequisites: TRVL4010, HOSP3050 or MRKT1001. Quarter Credit Hours 4.5

School of Arts & Sciences

ARABIC

ARA1001 SUPERVISED INDEPENDENT ARABIC I

This structured independent study course combines a required curriculum with weekly conversation sessions. Students must take considerable responsibility for their own learning. The course is an introduction to the Arabic language with emphasis on mastering the Arabic alphabet, as well as vocabulary acquisition, basic grammatical constructions, and, most important, oral communication. Quarter Credit Hours 2.25

ART

ART2010 AN INTRODUCTION TO THE ART OF FILM

The purpose of this course is to acquaint the student with the techniques of filmmaking while attaining a greater knowledge and appreciation of the thematic elements of film. A 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 differing genres and styles of cinematography. Quarter Credit Hours 4.5

ART2020 INTRODUCTION TO ART

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

ART2030 MUSIC APPRECIATION

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

COMMUNITY SERVICE-LEARNING

CSL1001 COMMUNITY SERVICE-LEARNING

As part of the Feinstein Enriching America Program, all full-time undergraduate day students at the Providence Campus are required to complete a Community Service Learning (CSL) requirement in order to graduate. CSL1001 introduces students to the concepts behind service learning, volunteerism, and civic responsibility

while participating in a hands-on service experience at a local community-based organization. CSL is done in conjunction with a practicum or academic course. Students must select their service-learning experience in consultation with the Alan Shawn Feinstein Community Service Center and their instructors. Quarter Credit Hours 1.0

ENGLISH

ENG0001 WRITING WORKSHOP

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

ENG1001 AN INTRODUCTION TO LITERARY GENRES

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

ENG1020 ENGLISH COMPOSITION

This course provides students with basic writing skills in a variety of genres and contexts. Instruction begins with a review of the fundamentals of writing through the use of personal narratives. The focus widens to forms of public writing as well as more informative and research-based writing. Research techniques and MLA documentation are covered. Class work includes lecture, writing workshops, and peer critique. Course requirements include a memoir, profile, rhetorical analysis essay, informative report, correspondence, collaborative writing project and final exam. (WI) Quarter Credit Hours 4.5

ENG1021 ADVANCED COMPOSITION AND COMMUNICATION

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

ENG1030 COMMUNICATION SKILLS

This is an introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. The one-credit Community Service-Learning

course (CSL1001) is offered in conjunction with this course. Students must co-register for ENG1030 and CSL1001. See Page 18 for more information. (PT) (SL) Quarter Credit Hours 4.5

ENG1901 20TH CENTURY: A MULTIDISCIPLINARY APPROACH

Through the study of 20th century literary works, fine arts, humanities, and social and political sciences, this multidisciplinary honors course explores the relationship between modern world literature and its historical, social and political contexts. Short fiction, poetry, drama and essay are used as vehicles for exploring major movements, trends and events of the 20th century. Themes of racial, ethnic and gender identity, political oppression, and/or war are explored. Emphases vary. (SL) (WI) Quarter Credit Hours 4.5

ENG1920 HONORS ENGLISH COMPOSITION

This honors-level composition course takes a problem-centered approach to writing. Through readings, class discussions, and written assignments, students engage in an in-depth exploration of contemporary problems, their causes, effects and possible solutions. Assignments range from creative personal narratives and social criticism pieces to analysis of causes and effects, culminating in a formal research-based proposal. Critical thinking and research skills are sharpened as students locate, evaluate and incorporate a variety of sources into their papers. (WI) Quarter Credit Hours 4.5

ENG1921 HONORS ADVANCED COMPOSITION AND COMMUNICATION

This reading-based and issue-centered honors-level course is designed to improve students' writing, critical thinking, and public speaking skills to compose and present orally effective arguments on major public controversies. Through reading and analyzing opposing viewpoints, students form an educated opinion about a controversy and learn effective ways to develop an argument. Students conduct both primary and secondary research, keep a research notebook, compile an annotated bibliography, write an extensive research paper, and present it to the class in the form of a panel discussion. A publication project is required at the end of the term. Prerequisite: ENG1920. (PT) (WI) Quarter Credit Hours 4.5

ENG1930 HONORS COMMUNICATION SKILLS

This is an honors introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. The one-credit Community Service-Learning course (CSL1001) is offered during the last 10 class sessions of this course. See Page 18 for more information. (PT) (SL) Quarter Credit Hours 4.5

ENG2010 TECHNICAL WRITING

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

ENG3030 INTRODUCTION TO FOOD WRITING

This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and Web sites. Students are introduced to the protocol for getting published while learning how to develop and compose food stories and restaurant reviews. Subjects taught include interview techniques, query letters and tailoring food articles to various publications. (HO) (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

ENGLISH LANGUAGE INSTITUTE

ESL8010 ENGLISH AS A SECOND LANGUAGE — BEGINNER LEVEL — ORAL COMMUNICATIONS

This course provides students with the opportunity to build aural/oral confidence at the beginner to advanced-beginner level. Students use text and audio materials to develop vocabulary and speech patterns and to practice basic dialogs. Discrete listening is reinforced through dictation exercises.
Quarter Credit Hours 4.5

ESL8011 ENGLISH AS A SECOND LANGUAGE — BEGINNER LEVEL — GRAMMAR

This course introduces and/or reviews present, past and future forms of verbs, including the verb "be". Other grammatical components including nouns and pronouns, time expressions and sentence structure are also examined.
Quarter Credit Hours 4.5

ESL8012 ENGLISH AS A SECOND LANGUAGE — BEGINNER LEVEL — READING

This course teaches students to improve their reading skills by deriving meaning from context. It also develops students' skimming and scanning skills and increases vocabulary and comprehension.
Quarter Credit Hours 4.5

ESL8013 ENGLISH AS A SECOND LANGUAGE — BEGINNER LEVEL — WRITING

In this course, students compose, revise and edit paragraphs on various topics using a process writing approach. Peer conferencing and teacher conferencing provide constructive feedback.
Quarter Credit Hours 4.5

ESL8020 ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — ORAL COMMUNICATIONS

In this course, students use authentic tapescripts to continue to develop language, vocabulary and listening skills. They also begin to apply critical thinking skills to formulate and express their own opinions and to explore

their own and other points of view on timely topics.
Prerequisite: Successful completion of ESL8010 or appropriate placement exam.
Quarter Credit Hours 4.5

ESL8021 ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — GRAMMAR

This course introduces and/or review verb tenses and other grammatical components. Students work on perfecting their oral and written grammatical abilities in order to become more fluent in the English language.
Prerequisite: Successful completion of ESL8011 or appropriate placement exam.
Quarter Credit Hours 4.5

ESL8022 ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — READING

This course allows students to practice their basic reading skills so they can build vocabulary and read more accurately and rapidly. Prerequisite: Successful completion of ESL8012 or appropriate placement exam.
Quarter Credit Hours 4.5

ESL8023 ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — WRITING

In this course, students create, revise and edit paragraphs and essays using a process writing approach. Peer conferencing and teacher conferencing provide constructive feedback. Prerequisite: Successful completion of ESL8013 or appropriate placement exam.
Quarter Credit Hours 4.5

ESL8030 ENGLISH AS A SECOND LANGUAGE — ADVANCED LEVEL — ORAL COMMUNICATIONS

In this course, students use authentic broadcasts from radio and television to develop critical thinking skills and listening strategies. Debates and oral presentations based on thematic units develop speaking skills. Prerequisite: Successful completion of ESL8020 or appropriate placement exam.
Quarter Credit Hours 4.5

ESL8031 ENGLISH AS A SECOND LANGUAGE — ADVANCED LEVEL — GRAMMAR

This course develops students' grammar skills through contextualized exercises. The context reflects realistic language relevant to students' life experiences, leading to vocabulary development. Prerequisite: Successful completion of ESL8021 or appropriate placement exam.
Quarter Credit Hours 4.5

ESL8032 ENGLISH AS A SECOND LANGUAGE — ADVANCED LEVEL — READING

This course prepares students for college level reading. Using a variety of readings, students practice basic comprehension skills, such as recognizing main ideas, supporting details and transitions, and determining vocabulary in context. Advanced critical understanding skills, such as making inferences, distinguishing fact from opinion, and the author's purpose, are introduced. Prerequisite: Successful completion of ESL8022 or appropriate placement exam.
Quarter Credit Hours 4.5

ESL8033 ENGLISH AS A SECOND LANGUAGE — ADVANCED LEVEL — WRITING

This course prepares students for college-level writing. Students learn how to organize multi-paragraph essays with an introduction, body and conclusion. Various types of essays, such as persuasive and comparison and contrast using source documentation, are included. Prerequisite: Successful completion of ESL8023 or appropriate placement exam.
Quarter Credit Hours 4.5

FRENCH

FREN1001 CONVERSATIONAL FRENCH I

This course is an introduction to the French language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication. Students who have studied more than one year of this language are required to take the foreign language placement exam. Quarter Credit Hours 4.5

FREN1002 CONVERSATIONAL FRENCH II

This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and exposure to French-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions. Prerequisite: FREN1001 or equivalent placement score. Quarter Credit Hours 4.5

FREN1003 CONVERSATIONAL FRENCH III

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice. Prerequisite: FREN1002 or equivalent placement score. Quarter Credit Hours 4.5

FREN1901 FRENCH I HONORS

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

FREN1902 FRENCH II HONORS

This course is an intensive, honors-level course and is a continuation of French I Honors. Emphasis is placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. There is a focus on the culture of the French-speaking countries. Prerequisite: FREN1901 or equivalent placement score. Quarter Credit Hours 4.5

GERMAN

GER1001 CONVERSATIONAL GERMAN I

This course is an introduction to the German language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication. Students who have studied more than one year of this language are required to take the foreign language placement exam. Quarter Credit Hours 4.5

GER1002 CONVERSATIONAL GERMAN II

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

GER1003 CONVERSATIONAL GERMAN III

This advanced intermediate course in German language is designed to further develop conversational ability by expanding the vocabulary covered in German II. In addition

to grammar, students will be exposed to the many aspects of life in present-day Germany, Switzerland and Austria. Prerequisite: GER1002 or equivalent placement score. Quarter Credit Hours 4.5

GER1901 GERMAN I HONORS

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

GER1902 GERMAN II HONORS

This course is an intensive, honors-level course and is a continuation of German I Honors. Emphasis will be placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. Proper protocol for doing business in the German-speaking world will be the focus of several culture modules. Prerequisite: GER1901 or equivalent placement score. Quarter Credit Hours 4.5

HISTORY

HIST2001 WORLD HISTORY TO 1500

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

HIST2002 WORLD HISTORY SINCE 1500

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

HIST3001 U.S. HISTORY FROM COLONIAL TIMES TO 1876

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

HIST3002 U.S. HISTORY SINCE 1877 (TO THE PRESENT)

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed on the rise of industrialization, urbanization and immigration; the coming of imperialism, 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. Prerequisite: Sophomore status. (HO)
Quarter Credit Hours 4.5

HIST3010 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. Prerequisite: Sophomore status. (HO)
Quarter Credit Hours 4.5

HIST4010 POST-WWII/VIETNAM

This course deals with United States 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. Prerequisite: Sophomore status. (HO)
Quarter Credit Hours 4.5

HIST4020 AMERICAN GOVERNMENT

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

HIST4030 R.I. STATE EXTERNSHIP PROGRAM

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

HIST4920 HONORS AMERICAN GOVERNMENT

This honors level course is designed to provide a general introduction to the structure, organization and functioning of the national government of the United States. Special emphasis is given to the U.S. Constitution and its roots in the European Enlightenment. The establishment and interaction of the branches of government is investigated and explored as it has evolved into modern political practices. This class also focuses on topics relevant to students in the 21st century, such as presidential elections, civil liberties and special interest groups.
Quarter Credit Hours 4.5

HUMANITIES

HUM3020 LANGUAGE & CULTURAL IMMERSION

This course, delivered overseas by international post-secondary schools, is designed to develop fluency in the target language and an in-depth understanding of the historical cultural contexts in which the language is spoken. Through classroom lectures, discussion, and required excursions and activities students acquire vocabulary. Students also "partner" with native speak-

ers of the target language to improve comprehension and communication skills. Prerequisites: Honors Levels I and II (SPAN1901 & 1902, FREN1901 & 1902, or GER1901 & 1902), or the equivalent.
Quarter Credit Hours 13.5

HUM3050 SCIENCE & CIVILIZATION: PROGRESS AND PROBLEMS

This course explores the social, political and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature and the internet. This is an interdisciplinary course cross-listed as HUM3050, SCI3050 and SOC3050. Prerequisites: Successful completion of any SCI course and sophomore status.
Quarter Credit Hours 4.5

HUM3060 HISTORY/SOCIOLOGY ABROAD COURSE

This course is a merger of two disciplines in an attempt to gain understanding of the human experience while living in a particular culture. The summer program is a unique hands-on opportunity supported by pre-trip research and assignments. The goal is to leave the visited country with disciplined insight into the history and society of the foreign country.
Quarter Credit Hours 4.5

LEADERSHIP STUDIES

LEAD1001 RESIDENT ASSISTANT LEADERSHIP

This course is required of all RAs to prepare them for the challenging responsibilities of residential life. The course will focus on developing those leadership skills required of the position—including conflict resolution, dealing with negativity, team building skills, diversity and communication. Prerequisite: Acceptance into the RA program.
Quarter Credit Hours 1.5

LEAD2001 FOUNDATIONS OF LEADERSHIP STUDIES

This course delineates the principles that are important in the development of a leader for the 21st century. Discussion of the role and function of a leadership position will include an in-depth analysis and study of needs impacting individuals, organizations and society. Prerequisite: Sophomore status. (HO) (SL)
Quarter Credit Hours 4.5

LEAD2010 SPECIAL TOPICS IN LEADERSHIP

The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Areas of specialized leadership interest include, but are not limited to: Global Issues, Women in History (LEAD2011), Power and Leadership (LEAD2012), Entrepreneurial, Sub-Saharan Leadership or Business and Religion. Prerequisite: LEAD2001 or LEAD2901.
Quarter Credit Hours 4.5

LEAD2901 HONORS FOUNDATIONS OF LEADERSHIP STUDIES

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

LEAD2920 HONORS INTERCAMPUS COURSE IN PHILANTHROPY I

This is the first in a series of three honors courses. The honors intercampus courses on philanthropy (I, II, III) span the full academic year and include campus-based preparation (see prerequisites), an externship with a local foundation/philanthropic organization, and a common statewide seminar. The course works to bring a diverse group of students from colleges and universities in Rhode Island together for community-based experiential education focusing on public sector workforce development in the fields of philanthropy and grant making. Prerequisite: Permission of leadership chairperson.
Quarter Credit Hours: 4.5

LEAD2921 HONORS INTERCAMPUS COURSE IN PHILANTHROPY II

This is the second in a series of three honors courses. The honors intercampus courses on philanthropy span the full academic year and include campus-based preparation (see prerequisites), an externship with a local foundation/philanthropic organization, and a common statewide seminar. The course works to bring a diverse group of students from colleges and universities in Rhode Island together for community-based experiential education focusing on public sector workforce development in the fields of philanthropy and grant making. Prerequisite: Successful completion of LEAD2920.
Quarter Credit Hours 4.5

LEAD3010 LEADERSHIP THROUGH FILM AND LITERATURE

This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LEAD2001 or LEAD2901 or SEE2015 or permission of instructor. (WI)
Quarter Credit Hours 4.5

LEAD3020 CREATIVE LEADERSHIP

Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and to enhance one's own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities will allow each student to experience personal growth and to influence the growth of others. Prerequisite: LEAD2001 or LEAD2901 or SEE2015 or permission of instructor. (HO) (WI)
Quarter Credit Hours 4.5

LITERATURE

LIT2030 AFRICAN-AMERICAN LITERATURE

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

LIT2040 AMERICAN LITERATURE I

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

LIT2050 AMERICAN LITERATURE II

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

LIT3001 STUDIES IN DRAMA

This course introduces students to the history of drama. Students will read and analyze representative plays from the classical to the contemporary era. They will also become familiar with different critical perspectives. This course fulfills part of the Literature Concentration requirement. Prerequisite: Sophomore status. (SL) (WI)
Quarter Credit Hours 4.5

LIT3015 FOOD IN FILM AND LITERATURE

This course is designed to acquaint the student with the art forms of film and literature with a focus on food as its primary subject. The course will focus on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students will develop the critical skills necessary to increase their understanding of the experience of film and literature. Prerequisite: Sophomore status. (HO) (WI)
Quarter Credit Hours 4.5

LIT3020 STUDIES IN THE SHORT STORY

This course presents a detailed analysis of the art form of the short story. Study includes 20 short stories which represent a wide cross-section of works. This course fulfills part of the Literature Concentration requirement. Prerequisite: Sophomore status. (WI)
Quarter Credit Hours 4.5

LIT3030 STUDIES IN POETRY

This course will prepare the student to read, analyze and write about poetry from different critical perspectives. Students will study representative poets and be exposed to a variety of forms and techniques of poetry from the Middle Ages to the contemporary. This course fulfills part of the Literature Concentration requirement. Prerequisites: Sophomore status; ENG1001 or ENG1901. (WI)
Quarter Credit Hours 4.5

LIT3040 SPORTS IN LITERATURE

This course focuses on the significant inspiration of athletic endeavors upon the literary imagination. Writers of fiction and nonfiction, prose writers and poets have discovered in the athletic experience a useful metaphor to express the very purpose and meaning of life. This course is designed to acquaint students with the essence of games as myth and metaphor, and examines the place of athletics in society as well as the social, political and economic implications of sports.

Prerequisites: Sophomore status; ENG1001 or ENG1901. (WI)

Quarter Credit Hours 4.5

LIT4010 SCIENCE FICTION

This course analyzes the evolution of science fiction from its early origins to the present. Sixteen short stories, one novel and two full-length films will be studied.

Prerequisites: Sophomore status; ENG1001 or ENG1901. (WI)

Quarter Credit Hours 4.5

LIT4030 MULTI-ETHNIC LITERATURE

This course presents a survey of literature including short stories, poetry and novel excerpts by a variety of ethnic groups. Emphasis will be placed on the historical context in which the writings have evolved as well as the problems encountered by these various cultural groups as they intersect with American culture. Through literature, students will compare and contrast the language, values and beliefs of many countries as well as appreciate the common themes that unite people across the globe. Prerequisites: Sophomore status; ENG1001 or ENG1901. (SL) (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 achievements as a tragedian, comedian and historian. This course fulfills part of the Literature Concentration requirement. Prerequisites: Sophomore status; ENG1001 or ENG1901. (WI)

Quarter Credit Hours 4.5

MATHEMATICS

MATH0001 MATHEMATICS LAB

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

Quarter Credit Hours 1.5 (Institutional)

MATH1002 A SURVEY OF COLLEGE MATHEMATICS

This course is designed to teach students the basic mathematical concepts and methods that will assist them in using mathematics in both their personal and professional lives. Topics include problem solving, sets, probability, statistics, and the rudiments of college algebra. Prerequisite: MATH0001 or placement. (HO) (PT)

Quarter Credit Hours 4.5

(also offered online)

MATH1009 FUNDAMENTALS OF TECHNICAL MATHEMATICS

This course provides the student with a survey of basic algebraic and geometric techniques necessary for School of Technology majors. Among the various topics presented are: functions and graphs, linear equations and systems of equations, factoring, algebraic fractions, and quadratic equations. A review of measurement and topics in introductory statistics are also included. Prerequisite: Placement. (HO) (PT)

Quarter Credit Hours 4.5

MATH1012 MATHEMATICS I

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

Quarter Credit Hours 4.5

MATH1013 MATHEMATICS II

This course is a continuation of MATH1012. Topics include systems of non-linear equations, equations of higher degree, matrices, inequalities, variation, sequences and the Binomial Theorem, and additional topics in geometry and trigonometry. Prerequisite: MATH1012. (HO)

Quarter Credit Hours 4.5

MATH1020 COLLEGE ALGEBRA

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

Quarter Credit Hours 4.5

MATH1040 CALCULUS I

This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, relative extrema, and an introduction to integration. Prerequisite: MATH1013 or equivalent or placement. (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 (minimum grade of C in MATH1002 or MATH1020 required for online sections of MATH2001) or equivalent. (HO)
Quarter Credit Hours 4.5
(also offered online)

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: MATH1002 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 the student to the field of ordinary differential equations. Topics include methods for solving linear differential equations and their applications, series solutions of linear differential equations, the solution of systems of linear differential equations along with their applications, and phase plane methods for nonlinear systems. Prerequisite: MATH1041.
Quarter Credit Hours 4.5

MATH3020 DISCRETE MATHEMATICS

This course is designed to give students the basic mathematical concepts and methods that are prevalent in information science. Topics include sets, relations and functions, elementary graph and network theory, trees, matching algorithms, network flows, counting techniques, and recurrence relations. Prerequisite: MATH1013 or MATH1020, or consent of department chair.
Quarter Credit Hours 4.5

MATH4025 ADVANCED MATHEMATICAL METHODS

This course is an introduction to the advanced mathematical methods prevalent in engineering and the physical sciences. Topics include Fourier Series, Fourier Transforms, and partial differential equations, along with their applications. Prerequisite: MATH2043.
Quarter Credit Hours 4.5

MATH4026 INTRODUCTION TO COMPLEX VARIABLES

This course is an introduction to the theory of functions of a complex variable. Topics include analytic functions, the Cauchy-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

PHILOSOPHY

PHIL3015 HISTORY OF PHILOSOPHY

This is a survey of the development of Western philosophical thought. A clear sense is gained of the relative richness and poverty of philosophic interpretation of different periods. The thinking and works of outstanding philosophers of each period are considered, and the major schools of philosophic thought and their adherents are reviewed. Some of the major problems of philosophy are examined: appearance versus reality, determinism versus free will, knowledge and existence, body-mind relations, truth and error, good and evil, space and time, reality and what we can know.
Quarter Credit Hours 4.5

PHIL3020 LOGIC: CRITICAL THINKING

This course encourages students to develop a disposition to use critical thinking skills in their personal lives and careers in order to make decisions, solve problems and create new and/or original ideas. Emphasis will be placed on understanding the elements of reasoning, imposing critical and intellectual standards upon reasoning, and assessing individual thinking processes. (HO) (SL)
Quarter Credit Hours 4.5

PHIL3040 ETHICS OF BUSINESS LEADERSHIP

This course examines the basic principles of ethics and their philosophical foundations, particularly as they apply to institutions, environments, leadership and other activities and pursuits of business. It examines those aspects of human behavior which can be labeled right and wrong. It considers the moral obligations of leaders and followers when discussing actual cases from a variety of business organizations that have presented management and subordinates with difficult moral dilemmas. It considers also the particular responsibilities of leadership in fostering and implementing ethical awareness within a corporate culture. (HO)
Quarter Credit Hours 4.5

POLITICAL SCIENCE

PSCI3001 INTRODUCTION TO POLITICAL SCIENCE

Political Science is the rigorous and disciplined study of government and politics. This is a "gateway" course designed to reveal to students the ubiquity of political phenomena in their lives. The workings of politics, viewed alternatively as the authoritative allocation of values, or as the study of who gets what, when, where, why, and how, will be studied in a variety of incarnations, in small and large groups, and in private and public dress. The rational choice perspective will be used to formulate and analyze theoretical issues in political analysis.
Prerequisite: Sophomore status. (WI)
Quarter Credit Hours 4.5

PSCI3005 CONTEMPORARY POLITICAL IDEOLOGIES

A small but powerfully influential set of political ideologies have dominated, and continue to dominate, social and political events throughout the world in the last and this century. Robust ideologies — democracy, nationalism, Islam, 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 century of ideological struggle, with the hope of understanding the continuing relevance of political ideology in fashioning the fate of peoples and nations.
Prerequisite: Sophomore status. (WI)
Quarter Credit Hours 4.5

PSCI3010 INTRODUCTION TO WORLD POLITICS

This course provides a comprehensive introduction to the study of world politics. Analytical tools and philosophical doctrine are first discussed to lay a foundation for understanding the driving forces in international relations. The chronic nature of war and ceaseless search for peace will be discussed next, with special emphasis on 20th century history. Next examined are the theory and practice of economic relations among advanced industrial economies, and the pace of development in the third world, or the "South." Special problems posed by multiethnic and multinational diversity within nations will be an important theme of the course. Other possible topics, time allowing, will include different historical and possible future systems of international relations; imperialism; cold war politics; national security theory, including deterrence, and the success of international political and monetary organizations. Prerequisite: Sophomore status. (WI)
Quarter Credit Hours 4.5

PSYCHOLOGY

PSYC2001 INTRODUCTORY PSYCHOLOGY

This course is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories — psychoanalysis, behaviorism and humanism — are presented so that the student will be knowledgeable in their major tenets. The student will also determine their own view of these schools and why they find them acceptable or unacceptable. The course also proposes to alert the student to signs and symptoms of mental distress in themselves, their families, friends and co-workers. What to do about stress is also considered in terms of seeking the simplest solution first. Applications of this information on both a personal and professional level are introduced and discussed. Prerequisite: Sophomore status. (HO) (SL)
Quarter Credit Hours 4.5

PSYC2002 ABNORMAL PSYCHOLOGY

This course examines the major theoretical approaches to mental and emotional disorders. Included are definitional criteria and current treatment programs for both children and adults. Prerequisites: PSYC2001 or PSYC2901 and sophomore status.
Quarter Credit Hours 4.5

PSYC2010 PERSONALITY

This course is designed to acquaint the student with the more salient and prevailing theories of personality. The major psychophilosophical problems that arise in considering personality will anchor the discussion of each theory throughout the course. Application of theories to current life situations will also be discussed. Prerequisites: PSYC2001 or PSYC2901 and sophomore status.
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. Prerequisites: PSYC2001 or PSYC2901 and sophomore status.
Quarter Credit Hours 4.5

PSYC2030 DEVELOPMENTAL PSYCHOLOGY

This survey course is designed to introduce the student to the concepts, theories and recent research in the area of the human lifespan from conception to early adulthood. The integrative process of physical, cognitive, and psychosexual development during significant periods of maturation are examined. Prerequisites: PSYC2001 or PSYC2901 and sophomore status.
Quarter Credit Hours 4.5

PSYC2060 PSYCHOLOGICAL AND SOCIOECONOMIC ISSUES OF GAMING

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

PSYC2901 HONORS INTRODUCTORY PSYCHOLOGY

The honors section of Introductory Psychology is designed to expand and enrich the students' first experience in psychology. Besides accomplishing all the course objectives of the non-honors sections, honors students are expected to analyze, synthesize and evaluate complex psychological concepts and information. A major topic in psychology (such as stress, health, peace or violence) is investigated each term within the context of each unit. The class engages in a collaborative project or design and conducts an action research project centered on the psychological topic under investigation. Prerequisites: Enrollment in University Honors Program or permission of department chair, MATH2001 and sophomore status.
Quarter Credit Hours 4.5

PSYC3001 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. Prerequisites: PSYC2001 or PSYC2901 and sophomore status. (WI)
Quarter Credit Hours 4.5

RELIGION

REL2001 COMPARATIVE STUDY OF WORLD RELIGIONS: AN INTERDISCIPLINARY APPROACH

This course introduces the students to the world's great religions; Hinduism, Buddhism, Judaism, Christianity and Islam are emphasized. The focus is interdisciplinary and includes history, cultural traditions and textual analysis of each religion's literature in relation to these religions. (WI)
Quarter Credit Hours 4.5

RESEARCH

RSCH3001 HONORS ADVISORY SEMINAR

This course prepares honors students to conduct the necessary research to successfully complete the schol-

arly paper requirements for graduation from the Honors Program. The professor guides students in their choice of feasible research projects and serves as the major advisor for the scholarly paper requirement. Students review MLA and APA documentation forms and engage in exercises in primary source techniques. Descriptive statistics as well as an overview of the publication process are also covered. Prerequisite: ENG1920. Quarter Credit Hours 1.0

RUSSIAN

RUS1001 SUPERVISED INDEPENDENT RUSSIAN I

This structured independent study course combines a required curriculum with weekly conversation sessions. Students must take considerable responsibility for their own learning. The course is an introduction to the Russian language, with emphasis on mastering the Russian alphabet, vocabulary acquisition, reading, basic grammar constructions and oral communication. (HO) Quarter Credit Hours 2.25

RUS1002 SUPERVISED INDEPENDENT RUSSIAN II

This self-instructed course is a continuation of Supervised Independent Russian I. Students' vocabulary is expanded to words used when dealing with such topics as time, days of the week, weather, shopping, daily and weekly routine, etc. The grammar constructions used include declination of nouns; verbs in present, past and future tenses; and adjectives. At weekly conversation sessions the students are also exposed to some aspects of life in present-day Russia. Prerequisite: Supervised Independent Russian I or equivalent. Quarter Credit Hours 2.25

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: MATH1013 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 cells and cell functions, as well as structure and function of the systems of the human body. Application of scientific methodology will be included. It will explore the relationship between organ systems and the internal and external environment. (HO) Quarter Credit Hours 4.5

SCI1021 GENERAL CHEMISTRY I

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

SCI1022 GENERAL CHEMISTRY I LABORATORY

This is a laboratory course coordinated with SCI1021. Emphasis is on inquiry-based exercises that illustrate and demonstrate important skills and principles of theoretical and applied chemistry. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic and molecular structure, and chemical bonding. Prerequisites: MATH1002 or higher, 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 value. Focus is on the relationship between plants and humans, including the role of plants as food sources such as rice, corn and wheat, as well as 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

SCI2010 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 biomolecules, 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

SCI2011 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. Prerequisite: MATH1040. Quarter Credit Hours 4.5

SCI2012 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, 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: SCI2011 or SCI1011, MATH1040 (may take concurrently). Quarter Credit Hours 4.5

SCI2020 ANATOMY AND PHYSIOLOGY FOR RECREATION

This course introduces topics in the physiology and anatomy of exercise, cardiovascular fitness, nutrition and weight control. Emphasis is placed on understanding the scientific basis for a wellness program. (HO) Quarter Credit Hours 4.5

SCI2031 ANATOMY & PHYSIOLOGY

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

SCI2040 MARINE BIOLOGY

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

SCI3010 ENVIRONMENTAL SCIENCE

This course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme is the impact of human population and economic growth on the biodiversity and ecosystems of our planet, considering how sustainable use of the world's resources may be achieved for both developing and developed nations. Topics such as energy, air, water or resource use, land use and agriculture will be discussed. (HO) Quarter Credit Hours 4.5

SCI3030 INTRODUCTION TO ECOLOGY

This course combines biology and other sciences to study how living things interact with each other and with their non-living environment. Topics such as competition and predation, the one-way flow of energy, and the cycling of nutrients through ecological communities will be examined. Other topics such as biodiversity, major terrestrial and aquatic biomes, succession, and the methods and goals of environmental conservation will be discussed. (HO) Quarter Credit Hours 4.5

SCI3040 BIOCHEMISTRY: CHEMISTRY FOR LIFE

This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Typical topics include chemical bonds and energy, electrolytes, structure and metabolism of carbohydrates and lipids, protein and enzyme function, and structure and function of nucleic acids. Prerequisite: SCI1021. (HO) Quarter Credit Hours 4.5

SCI3050 SCIENCE & CIVILIZATION: PROGRESS AND PROBLEMS

This course explores the social, political and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature and the internet. This is an interdisciplinary course cross-listed as SCI3050, SOC3050 and HUM3050. Prerequisites: Successful completion of any SCI course and sophomore status. Quarter Credit Hours 4.5

SCI3060 FOOD MICROBIOLOGY

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

SCI1015 or equivalent. (HO) Quarter Credit Hours 4.5

SCI4040 CRIMINALISTICS LABORATORY

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

SOCIOLOGY

SOC2001 SOCIOLOGY I

This course provides an introduction to sociology with the focus of study on how humans interact within a society, both as individuals and in groups. Stress is placed on sociological methods and paradigms. Prerequisite: Sophomore status. (HO) (SL) Quarter Credit Hours 4.5

SOC2002 SOCIOLOGY II

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group. Prerequisites: SOC2001 or SOC2901; and sophomore status. (SL) Quarter Credit Hours 4.5

SOC2020 CULTURE AND FOOD

This course will engage the student in an in-depth social scientific analysis of the role of food in the human experience. Students will explore how the relationship of food to society has changed over time in terms of importance, selection and preparation. The significance and function of food in diverse societies will be discussed to advance students' sociological and anthropological understanding of humankind. Prerequisite: Sophomore status. (HO) (SL) (WI) Quarter Credit Hours 4.5

SOC2025 CULTURAL TAPESTRY: PERSPECTIVES IN DIVERSITY

This course approaches the study of diversity by offering students an opportunity to understand the meaning of difference from 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, learning styles and religious affiliation are addressed. Similarities between ethnic groups and cultures are also examined. The sociological paradigms/perspectives are also utilized in the study of diversity. Students shape a presentation that addresses diverse subject matter in an experiential manner. As the course concludes, attention is directed towards identifying strategies that can be employed both on a macro-level in society and on a micro-level within the students' realm of influence, to broaden the acceptance of differing perspectives in a pluralistic society. Prerequisites: SOC2001 or SOC2901; and sophomore status. Quarter Credit Hours 4.5

**SOC2040 COMMUNITY LEADERSHIP:
AN APPLIED SOCIOLOGY**

This course is designed to provide students with the opportunity to combine theoretical learning with actual volunteer work at a nonprofit organization. Through student-initiated placement at one of many predesigned sites, students will be exposed to various aspects of the not-for-profit industry including administrative, fund-raising and community outreach responsibilities, as well as having personal contact with the organization's clientele. Additionally, the student will be expected to utilize his or her leadership skills by initiating a substantial agency-based project, in conjunction with his or her site supervisor, that will serve as a tangible contribution to the overall organization. This course provides students with a directed work project experience. Prerequisites: SOC2001 or SOC2901; and sophomore status. 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 to more traditional academic sources. Prerequisites: SOC2001 or SOC2901; and sophomore status. Quarter Credit Hours 4.5

SOC2060 DEVIANT BEHAVIOR

The purpose of this course is to provide students with a clear understanding of the nature and meaning of deviance. Students learn what is considered the norm in society, what is outside the norm, and how each is relative in nature. Theoretical explanations, cross cultural references and in depth analyses of deviant behavior are studied from the three dominant sociological paradigms. Who defines deviance, what is deviant, why deviance persists, the effect of labels, and the personal and social effects of deviance are discussed. Prerequisites: SOC2001 or SOC2901; and sophomore status. Quarter Credit Hours 4.5

SOC2901 HONORS SOCIOLOGY I

This honors course is a reading-intensive introduction to sociology. Students are introduced to the basic concepts and propositions underlying the sociological perspective and are taught to apply this perspective in an analysis of events taking place in contemporary society. The focus of study is how humans interact within a society, both as individuals and as members of groups. Stress is placed on sociological methods and on the terminology used. The attention to both the macro-issues of stratification, inequality and social structure, as well as the micro-issues of socialization, acculturation and the social construction of reality are combined with "real-life" events, making the learning process even more relevant. Prerequisites: Enrollment in the University's Honors Program or permission of department chair; and sophomore status. Quarter Credit Hours 4.5

SOC3010 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. Prerequisites: SOC2001 or SOC2901; and sophomore status. (SL) Quarter Credit Hours 4.5

SOC3050 SCIENCE & CIVILIZATION: PROGRESS AND PROBLEMS

This course explores the social, political and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature and the internet. This is an interdisciplinary course cross-listed as SOC3050, SCI3050 and HUM3050. Prerequisites: Successful completion of any SCI course and sophomore status. Quarter Credit Hours 4.5

SPANISH**SPAN1001 CONVERSATIONAL SPANISH I**

This course is an introduction to the Spanish language with emphasis on vocabulary acquisition, basic grammar construction and oral communication. Students who have studied more than one year of this language are required to take the foreign language placement exam. Quarter Credit Hours 4.5

SPAN1002 CONVERSATIONAL SPANISH II

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

SPAN1003 CONVERSATIONAL SPANISH III

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

SPAN1011 CONVERSATIONAL SPANISH I: SPECIALIZED VOCABULARY

An course involves an introduction to the Spanish language with emphasis on vocabulary acquisition and specialized culinary vocabulary, basic grammar construction and oral communication. (HO) Quarter Credit Hours 4.5

SPAN1901 SPANISH I HONORS

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

SPAN1902 SPANISH II HONORS

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

School of Technology

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. Quarter Credit Hours 6.0

CAD1L00 COMPUTER-AIDED DRAFTING I LAB

Related lab projects are developed from CAD 1000 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 CAD. These drawings are produced in two- (2) dimensional views using 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/solid modeling and analysis. Related lab projects are included. Prerequisite(s): CAD1000, CAD1L00 or permission of department chair. Quarter Credit Hours 6.0

CAD1L20 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. Prerequisites: CAD1000, CAD1L00; must be taken concurrently with CAD1020. (PT) Quarter Credit Hours 1.0

CAD1030 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 parametric drafting using several parametric modeling software packages to create parts, assemblies and drawings to industry standards. Related lab projects are included. Prerequisites: CAD1020, CAD1L20. Quarter Credit Hours 6.0

CAD1L30 COMPUTER-AIDED DRAFTING III LAB

Related lab projects are developed from CAD1030 Computer Aided Drafting III to enhance student ability to reinforce drafting concepts, software commands and file management. Prerequisites: CAD1020, CAD1L20; must be taken concurrently with CAD1030. (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: Permission of department chair. (WI) Quarter Credit Hours 1.5

CAD2020 MECHANICAL CAD

This course develops standard industry practices used in CAD for mechanical applications. Basic drafting topics 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 based on individual projects and team projects. Prerequisites: CAD1030, CAD1L30. (PT) Quarter Credit Hours 4.5

CAD2030 PRINCIPLES OF DESIGN

This course is an introduction to the fundamental elements of the design process, basic objectives of analysis, construction, and evaluation of engineering problem solving. Some topics developed, include, but are not limited to, the design team, components of design theory, creativity, open-ended problem solving, alternative solutions, and the positioning of design in the product development scheme. Prerequisite(s): CAD1030, CAD1L30 or permission of department chair. (PT) Quarter Credit Hours 4.5

CAD2040 ARCHITECTURAL CAD

This course develops standard industry practices used in CAD for architectural applications. Basic drafting topics introduced include, but are not limited to, residential, commercial, structural applications for floor plans, foundation plans, elevations, sections, details 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, CAD1L20. Quarter Credit Hours 4.5

CAD2050 COMPUTER-AIDED NETWORK DESIGN

This course is an introduction to computer-aided design of logical and physical network layouts. The core of this course is basic networking documentation control and standardization as used in industry to develop a generic method of system and product development and revision procedures. 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, NEC codes, floorplans and blueprints, and use of Internet sources to obtain information and send and receive electronic files. Prerequisite: ITEC1020 or permission of department chair. (PT) Quarter Credit Hours 6.0

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, CAD1L30. Quarter Credit Hours 4.5

CAD2061 CAD APPLICATIONS

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

CAD3000 ENGINEERING GRAPHICS AND LAB

This course is an introduction to computer-aided design drafting for 3D parametric applications, using 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 and receive electronic files. Quarter Credit Hours 6.0

CAD3070 INTRODUCTION TO CAD/CAM & LAB

This course is a continuation of CAD1020, building on the general concepts of parametric modeling and applying the methodology of using parameters to create dynamic 3D models. The models are then transformed into manufacturing models using concepts of two- and three-axis machine tool paths. Concepts of computer numerical control machine technology (CNC), rapid prototyping and simulation modeling software are used. Prerequisite: CAD1030 or ENGN3020 or permission of department chair. Quarter Credit Hours 6.0

COMPUTER GRAPHICS

CGRA1000 VISUAL DESIGN

Students participating in this foundation course learn essential concepts of typography, design principles and color theory as it applies to visual composition. Through various exercises geared toward real world situations, students gain experience generating and organizing creative visual design solutions. Students are introduced to current industry software packages, as well as basic hardware devices used in visual design. This class provides a foundation to any higher-level course in the degree program. (PT) Quarter Credit Hours 4.5

CGRA1020 BASIC DIGITAL IMAGING

Students participating in this course learn basic digital image production techniques: digital photography, scanning, color correction, image manipulation and montage. Students learn current industry standards and requirements to create digital solutions in a variety of digital presentation multimedia. Students are introduced to multimedia editing concepts and practice. This course has a production component in which students are expected to complete design project work individually and on teams. Prerequisite: CGRA1000 or permission of instructor. (PT) Quarter Credit Hours 6.0

CGRA2020 WEB SITE DESIGN CONCEPTS

Students are introduced to the tools and processes of Web page development. Students utilize 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 development work. Prerequisite: CSIS1000 or CSIS1020 or CSIS1030 or CSIS1040. (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 multimedia software. Use of multimedia as a tool for ideal communications is implemented. Scripting is introduced and used throughout the Multimedia course sequence as a tool for multimedia project development. Students learn the various uses for multimedia and how they are implemented within the industry. Prerequisite: FIT1000 or FIT1010.

Quarter Credit Hours 4.5

CGRA2070 ADVANCED WEB DESIGN AND LAB

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 and the continuation of development cycle and best practice methodology. Learning takes place with project-based study using interaction group critique. Students produce a digital portfolio of advanced Web development projects. Prerequisite: CGRA2020. (HO) (PT) Quarter Credit Hours 6.0

CGRA3020 DESIGN STUDIO I

This course provides the upperclass 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 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 II to provide continuity of works in progress. Prerequisite: CGRA2070. Quarter Credit Hours 4.5

CGRA3030 MULTIMEDIA APPLICATIONS II

This course is a continuation of CGRA2030 Multimedia Applications I. Students develop a deeper understanding of current 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 intermediate 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 designing information for dynamic and interactive media solutions. Whether designing a Web site, an interactive tutorial, or a multimedia program, this course provides an introduction to design and planning strategies, tools and techniques. The course introduces software and technology used as tools in the planning process. It covers industry standard approaches to visualizing information flow and planning user interactivity. Strategies for 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 flowcharting, storyboarding, scripting, publishing layout, mock-up and prototyping are introduced. Content management techniques are reviewed. Students should possess a solid knowledge of computer and Internet use. Prerequisite: FIT1020 or FIT1030. (HO) (PT)
Quarter Credit Hours 4.5

CGRA3041 DIGITAL VIDEOGRAPHY ABROAD

This course focuses on digital videography, preparation, editing, content management and presentation of digital video. Students participate in video programming decisions and pre-shoot planning. With digital video cameras, students follow the production plan to locate and shoot digital video in host countries. Typical video programming goals include documentary style travel guide information, international customs and behavior, and student experience. Periodic reviews and critiques with faculty and the class introduce techniques and features in digital video acquisition and editing. Students are expected to be physically fit and able to maintain a rigorous schedule of urban and rural treks while carrying digital equipment. Prerequisite: FIT1000 or FIT1010.
Quarter Credits Hours 4.5

CGRA3042 DIGITAL PHOTOGRAPHY ABROAD

This course focuses on digital photography, image editing, content management and presentation of digital still images. Students are given daily photographic assignments. Using digital cameras, students acquire images, then use a variety of digital tools to edit and enhance the images. Each assignment is formally critiqued on a regular basis. Students are expected to accumulate a portfolio of images for use in their professional careers. In addition, the instructors select images to be used in a University image database. Images are posted to a Web site hosted by the School of Technology while the trip is in progress. Students are expected to be physically fit and able to navigate a rigorous schedule of urban and rural travel. Prerequisite: FIT1000 or FIT1010.
Quarter Credits 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 practice used 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, with some assignments requiring out-of-class work. Prerequisite: FIT1000 or FIT1010 or HOSP1011. (HO) (PT)
Quarter Credits 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 portfolio. 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

works with Design Studio I to provide continuity of works in progress. Prerequisite: CGRA3020.
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-level scripting for interactive 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 NEW MEDIA LAB

Students participating in this course learn advanced digital production techniques and tools for full motion sound and video editing. Students explore current and emerging media standards and applications. The course covers topics such as streaming video and converging desktop digital media, content management, and use of new media communication tools for Internet enabled businesses. Students work independently and on project teams. Prerequisite: CGRA1020. (HO)
Quarter Credit Hours 6.0

CGRA4030 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. (HO)
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 their solution, 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, flowcharts, UML diagrams, use cases, metadata charts, data flow diagrams and pseudocode. (PT)
Quarter Credit Hours 4.5

CSIS1020 FUNDAMENTALS OF C PROGRAMMING

This introductory programming course teaches students how to program in the C computer language, a fundamental skill for technology professionals. Students learn how to design and develop computer programs using standard strategies and techniques used in industry. Topics covered include how programs are structured, how arrays and strings are processed, and how files are manipulated. Prerequisite: FIT1010. (PT)
Quarter Credit Hours 4.5

CSIS1030 FUNDAMENTALS OF OOP 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 utilized in designing and developing computer programs for graphic and Web purposes. Students learn how to use the capabilities of the Java language to create graphic and text based 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 non-linear 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 structures 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 ini file, progman, winfile, control panel, device managers, terminal, paintbrush, creating shortcuts and X windows. Prerequisite: FIT1000 or FIT1010.
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 subsections of a computer system and their functions. Typical problems with each subsection 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 work using standard tools and representative computer diagnostic software. Prerequisite: FIT1000 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, looping 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 emphasized along with query languages and user-friendly packages. The various data structures and file storage techniques used with hierarchical, network and relational data management issues are developed. Out-of-class assignments are completed by all students. Prerequisite: FIT1020 or FIT1030. (PT)
Quarter Credit Hours 4.5

CSIS2040 COMPUTER VISION

This course provides an introduction to the basic elements of computer vision to all majors. Emphasis is placed on the intuitive and practical aspects of computer vision with very limited theory and math. The course involves intensive computer lab work and may include a project using the vision system of the "Mentor" robot that is used in the robotic course. The computer lab 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 systems design. The course discusses the topics of hardware configuration, channel operation, interrupts, register functions, multiprogramming, multiprocessing, timesharing and JCL. Prerequisite: CSIS1020 or CSIS1030 or CSIS1040. (PT)
Quarter Credit Hours 4.5

CSIS2050 ADVANCED PROGRAMMING CONCEPTS

This course introduces students to the concepts of system and language interfacing. Students create programs that interface with computer hardware and with other programming languages. Topics include terminate and stay resident programs, device drivers and diagnostic software. Prerequisite: CSIS1020. (PT)
Quarter Credit Hours 4.5

CSIS2060 OBJECT-ORIENTED PROGRAMMING IN C++

Object-oriented programming examines programs as a set of objects and explores how the objects are interrelated. Using the C++ programming language, students study the concepts of data encapsulation, attributes, methods and messages within the class structure. They also study the ability of C++ to create in-line functions, operator and function overloading, inheritance and virtual classes. Students design, code, debug and execute various assignments using the C++ programming language in the Visual Studio.NET integrated development environment. Prerequisite: CSIS1020. Quarter Credit Hours 4.5

CSIS2065 JAVA PROGRAMMING

This course provides students with the knowledge and skill necessary for object-oriented programming of advanced Java applications. Students learn Java programming language syntax and object-oriented concepts, as well as more sophisticated features of the Java runtime environment, such as support for graphical user interfaces (GUIs), multithreading and networking. This course covers prerequisite knowledge to prepare students for the Sun Certified Programmer for the Java Platform and the Sun Certified Developer for the Java Platform examinations. Prerequisite: CSIS1020 or CSIS1030 or CSIS1040. Quarter Credit Hours 4.5

CSIS2070 BUSINESS PROGRAMMING II WITH COBOL

Students write business-level programs to solve intermediate-level financial and business problems. They are introduced to such subjects as subscribing, indexing, sorting, complex file handling, and creating server-side applications. Students are also introduced to the selection criteria for choosing between different file organizations and the interaction of business software with Web pages and relational databases. Students implement and test their developed programs. Prerequisite: CSIS2020. (PT) Quarter Credit Hours 4.5

CSIS2080 DATABASE DESIGN

The use of fourth and fifth generation tools in database environments is becoming more prevalent. This course provides a foundation for that systems development effort by systematically examining the procedures and tools used in designing a database. This course emphasizes the relational model. Students study normal forms, decomposition, synthesis, semantic modeling, network and hierarchical models. Out-of-class assignments are completed by all students. Prerequisite: CSIS2030. Quarter Credit Hours 4.5

CSIS3020 ACTIVE SERVER PAGES (ASP)

This advanced programming course emphasizes the fundamentals of Active Server Pages (ASP) using high-level programming languages SQL, JavaScript, VBScript, and HTML. Server-side programming is emphasized utilizing ODBC drivers to connect to popular databases. Client-side programming is covered to the extent of making Web forms that connect to a data source with some JavaScript used for field validation. Prerequisites: CSIS1020 or CSIS1030 or CSIS1040, FIT1030. Quarter Credit Hours 4.5

COOPERATIVE EDUCATION

Co-op

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

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

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

Quarter Credit Hours (in parentheses):

TECX4093 Technology Career Co-op (4.5)
TECX4096 Technology Career Co-op (9.0)
TECX4099 Technology Career Co-op (13.5)
Prerequisite for all Technology Career Co-ops: ITEC3000.

ENGINEERING

ENGN1000 DIGITAL ELECTRONICS I

This is the first course in digital electronics. The purpose of this course is to provide a comprehensive study of the fundamentals of digital electronics. Topics presented include numbering systems, codes, logic functions, gate symbols, truth tables, identities, rules and laws, and the simplification of expressions using Boolean Algebra and Karnaugh Mapping. Analysis, design and troubleshooting of logic functions and combination circuits are the key elements explored within the simulation and hard-wire labs. (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 dynamics within series, parallel and series/parallel circuits. Emphasis is upon the understanding and application of Ohm's law and Kirchoff's Voltage and Current Laws. The principles and applications of alternating current (AC) circuit fundamentals are addressed with RL, RC and RLC circuits with sinusoidal inputs. Prerequisite: MATH1012 concurrently or placement. (PT) Quarter Credit Hours 6.0

ENGN1030 SOLID STATE I: DEVICES AND LAB

This course covers theory and characteristics of common semi-conductor devices; the basic circuits in which they are used are presented. Analytical models for these devices and circuits are developed. The terminology, symbols, and applications of diodes, zener diodes and bipolar transistors [BJT] are examined. The laboratory section provides students with practical application experiences related to the subject material presented within the theory and analysis lectures. Emphasis is placed on both the breadboarding and

simulation of circuits to determine device/component performance and operating conditions. Prerequisite: ENGN1010. (PT)
Quarter Credit Hours 6.0

ENGN1040 DIGITAL ELECTRONICS II

This is the second course in digital electronics. The purpose of this course is to provide an understanding of complex digital circuits that include MSI combinational circuits such as decoders, encoders, MUX and DEMUX. Clocked circuits, Programmable Logic Devices (PLD) such as ROM, RAM, PROM, EPROM, GAL, PAL and PLA along with latches, flip-flops, counters and registers are covered in detail within this course. These complex circuits are designed, analyzed, simulated and built within software/hardware labs. Prerequisite: ENGN1000. (PT)
Quarter Credit Hours 4.5

ENGN2000 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 and artificial intelligence. The course covers the concepts of work envelope, real time programming, and the theory of electrical, pneumatic and hydraulic servo control systems. Also, the theory and application of various sensors including temperature, proximity, ultrasonic and vision sensors, the use of microprocessors, microprocessor interfacing, and artificial intelligence in robotic systems is covered. Industrial applications in the areas of automotive and semiconductor manufacturing as well as medical and aerospace applications are described. The course includes a lab session on robotic work cell. Prerequisite: Sophomore status. (PT)
Quarter Credit Hours 4.5

ENGN2020 TRANSFORM METHODS FOR ENGINEERING

This course covers the time and frequency analysis of linear systems involving Fourier series, the Fourier and Laplace transforms. Transfer function analysis and synthesis principles are developed and placed into 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 introduces students to the theory and applications of electronic communications. Topics include review of electromagnetic theory and the principle of modulation and demodulation, including amplitude, frequency and phase modulation. Principles of signal transmission and reception including DSB and SSB communication and description of basic hardware, are covered. A lab session is included to illustrate various concepts regarding transmission and reception of signals, modulation and demodulation, and spectrum analysis of signals. Prerequisite: ENGN1030. (PT)
Quarter Credit Hours 4.5

ENGN2040 SOLID STATE II: ELECTRONIC CIRCUITS & LAB

This second course on solid state electronics provides students with in-depth knowledge in non-bipolar transistors, circuits and their applications. Topics include JFET transistors, MOSFET transistors, thyristors, differential amplifiers, operational amplifiers, negative feedbacks, 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 & LAB

This basic course includes the applications of memory circuits, A/D and D/A converters and RAM and ROM circuits. The course provides students with knowledge of software and hardware applications associated with microprocessor devices. Emphasis is placed on the architecture of the popular 6502, 6800 and 8080 integrated circuit devices. The laboratory portion allows 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 circuitry. Experiments in A/D and D/A conversion are also included. Prerequisites: ENGN1000, ENGN1040.
Quarter Credit Hours 6.0

ENGN2060 ADVANCED MICROPROCESSORS & LAB

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

ENGN2061 MECHATRONICS

This basic course covers the analysis, design and synthesis of microprocessor based systems developing projects to combine electronics, mechanical components and real-time programming. The course provides a review of microprocessor interfacing for discrete, digital and analog data, ADC and DAC, the study and application of various sensors including tactile, light, proximity, position, velocity and acceleration. Optical encoders for angular motion data and other advanced sensing are also covered. The operation principles of electric, hydraulic and pneumatic power supplies are discussed as well those of actuators, DC and stepper motors and their basic concept in control theory also is covered, including PID control. The course also covers the concepts and calculations of gearing and torque for mechanical motion. Topics in real-time programming and multi-tasking for microprocessor based systems, as well as wireless communication and speech synthesis robotic systems, are discussed. Prerequisites: CSIS1020, ENGN2000, ENGN2060.
Quarter Credit Hours 4.5

ENGN2062 ARTIFICIAL INTELLIGENCE

This course introduces students to the basic concepts of Artificial Intelligence, including some applications. The course first introduces the different methods of representing knowledge and inference methods. It is then followed by the study of rule based expert system, fuzzy expert systems and artificial neural networks. There is also a brief introduction to the area of evolutionary computation and genetic programming. Basic method of shape recognition and classifiers are discussed. Some probability theory and Bayesian analysis is covered in the course. Illustration and projects use the Neural Network and Image Processing

toolbox of MATLAB. Prerequisites: CSIS1020, MATH1013.
Quarter Credit Hours 4.5

ENGN2063 ADVANCED ROBOTICS

This is a design course incorporating the material studied in the areas of mechatronics, artificial intelligence and computer vision. The course is based on robotic design using the Handy Board, including micro-processor interface for data acquisition of discrete, digital and analog data, robot kinematics, sensor design and sensor interfacing, communication, speech synthesis and real-time programming. The course utilizes interactive C as the programming tool. Prerequisites: ENGN2000, ENGN2061.
Quarter Credit Hours 4.5

ENGN2070 SIGNAL TRANSMISSION

The course provides in-depth knowledge in both theory and applications of signaling and transmissions. Topics include signals, basic signal conversions, analog and digital signal transmissions, interfacing, switching principles and photonic switching. Prerequisites: ENGN2040, ITEC1020 and MATH1020. (PT)
Quarter Credit Hours 4.5

ENGN3000 MATERIALS AND PROCESS ENGINEERING

This course develops the general properties of materials, defined as plastic, ferrous, nonferrous and ceramics used in product development. Properties of materials are applied to industrial applications to achieve optimum designs. Process engineering concepts are developed from conversion of raw materials into finished products using manufacturing methods to optimize production of parts.
Quarter Credit Hours 4.5

ENGN3020 DESIGN II & PROJECT DEVELOPMENT

This course is a continuation of CAD2030 Principles of Design. Concepts of the design process are applied to industrial design problems and project development techniques. Configuration management techniques are developed to support design analysis and product/project development through the life cycle of the product/project. Students develop research and presentation skills related to the design process and project development centered on industrial problem-solving techniques. Prerequisite: CAD2030 or permission of department chair. (PT)
Quarter Credit Hours 4.5

ENGN3030 INSTRUMENTATION & PROCESS CONTROL

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

ENGN3040 SYSTEMS ENGINEERING I (PRINCIPLES)

This introductory course addresses the application of scientific and engineering efforts in order to translate specific operational requirements into a system configuration. The course emphasizes a goal-and-team-

oriented approach to representative 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: MATH1013 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 device technology. 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. (HO) (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: ENGN2070.
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 design and implementation of a stored-program digital computer system, central processing unit (CPU) design, memory organization, input/output (I/O) organization, ALU design and computer arithmetic, and pipelining and vector processing. This design-based course requires intensive computer laboratory work using available digital circuit simulators. Prerequisite: ENGN2050 or ENGN3050.
Quarter Credit Hours 4.5

ENGN3090 SYSTEMS PERFORMANCE AND MEASUREMENT

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

ENGN4000 STANDARDS/CODES AND ERGONOMICS

This course is an introduction to standards and regulatory codes governing the design and manufacturing of products and work environments. Standards for procedures and processes as related to design, manufacture, and configuration management are defined and case studies are used to develop relevant concepts. Codes and ergonomic concepts are presented and developed as the driving forces behind standards applied to design, manufacturing and work environments. (HO) (PT)
Quarter Credit Hours 4.5

ENGN4005 QUALITY CONTROL/PROFESSIONAL PRACTICE

This course is an introduction to quality control and professional practice as related to design and configuration management, with the concept of QC as the techniques and activities to achieve, sustain and improve the quality of products, services and project development. Quality control becomes the responsibility of everyone involved in the design of products or project management. Professional practice covers the general application of regulations, restrictions, record keeping, and ethics related to engineering design and project management. (HO)
Quarter Credit Hours 4.5

ENGN4010 CONFIGURATION MANAGEMENT

This course is an introduction to configuration management as a solution to engineering problems. Students are introduced to project management, change orders, documentation revision, product and project flow processes, and methods used to control products. Applications of CM are applied to the private corporate sector as well as to government agencies. (HO) (WI)
Quarter Credit Hours 4.5

ENGN4020 INTELLIGENT SYSTEMS

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

ENGN4030 DIGITAL SIGNAL PROCESSING

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

ENGN4050 NETWORKING II

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

ENGN4070 HARDWARE ORGANIZATION AND DESIGN

The objective of this third course on systems design is the functional/detailed design and documentation of digital-based systems. Topics include digital systems building blocks, design conventions; programmable devices such as gate arrays, machine and equipment organization; hardware programs, hardware realizations, operating systems and networking communications. Prerequisite: ENGN3050. (PT)
Quarter Credit Hours 6.0

FOUNDATIONS IN TECHNOLOGY

FIT1000 INTRODUCTION TO COMPUTERS

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

FIT1005 INTRODUCTION TO KEYBOARDING

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

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 databases with a focus on designing and creating a simple database as well as manipulating data to produce meaningful reports. Computer-based assessment software is used as both a learning and skills measurement tool. Prerequisite: FIT1000 (minimum grade of B in FIT1000 required for online sections of FIT1020) or FIT1010 or equivalent. (PT)
Quarter Credit Hours 4.5

FIT1030 COMPUTERS IN A BUSINESS ENVIRONMENT

This course presents microcomputer applications chosen on the basis of demand in local markets. A major part of the course involves "hands-on" laboratory use of spreadsheet and database software for managing graphic, 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 microcomputer 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 graphic, 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: FIT1020 or FIT1030 or permission of instructor. (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 the elements of and interactions in a data communications network. Communications interfaces, industry standards and communications protocols are presented in reference to understanding the actual throughput of data in a communications environment. Students are introduced to network topologies and their various application areas. Prerequisite: FIT1000 or FIT1010. (PT)
Quarter Credit Hours 4.5

ITEC1030 MICROCOMPUTER HARDWARE SUPPORT

This course provides students with the knowledge and expertise to install, maintain, troubleshoot and repair hardware using the desktop computer as a model. Typical problems within a computer and its subsystems and the impact of these problems on the operation of the entire system are presented and discussed. This course introduces students to diagnostic software and fault analysis techniques through out-of-class and lab work utilizing standard tools, procedures and representative computer diagnostic software minimizing system downtime. Students gain a body of knowledge that is identified and accepted as a baseline or foundation for an entry-level PC technician. Students prepare for A+ Certification or the Computing Technology Industry Association (CompTIA) certification

exams. Prerequisite: FIT1010. (PT)
Quarter Credit Hours 4.5

ITEC1040 MICROCOMPUTER SOFTWARE SUPPORT

This course provides students with the knowledge and expertise to install and customize operating systems using the desktop computer as a model. Students gain the knowledge to install, configure and administer desktop computers and printers in a networked environment. This course introduces students to common diagnostic practices for analyzing and fixing operating system faults and failures minimizing system downtime. Students gain a body of knowledge that is identified and accepted as a baseline or foundation for an entry-level PC technician. Students prepare for A+ Certification or the Computing Technology Industry Association (CompTIA) certification exams. Prerequisite: ITEC1030. (PT)
Quarter Credit Hours 4.5

ITEC2050 SPECIAL TOPICS IN TECHNOLOGY

This course gives students the opportunity to study unusual, cutting-edge and advanced topics in the technology field. Topic areas include Computer Graphics/Web (ITEC2051), Computer/Information Science (ITEC2052), Engineering Studies (ITEC2053), Computerized Drafting (ITEC2054), IT Professional Studies (ITEC2055), Foundations in Technology (ITEC2056), and Technology Practicum (ITEC2057). Each individual section of the course will be specially designed. The School of Technology will announce the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it. Prerequisite: Permission of instructor.
Quarter Credit Hours 4.5

ITEC2060 SPECIAL TOPICS IN TECHNOLOGY & LAB

This course gives students the opportunity to study unusual, cutting-edge and advanced topics in the technology field and apply the knowledge in a laboratory setting. Topic areas include Computer Graphics/Web (ITEC2061), Computer/Information Science (ITEC2062), Engineering Studies (ITEC2063), Computerized Drafting (ITEC2064), IT Professional Studies (ITEC2065), Foundations in Technology (ITEC2066), and Technology Practicum (ITEC2067). Each individual section of the course will be specially designed. The School of Technology will announce the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it. Prerequisite: Permission of instructor.
Quarter Credit Hours 6.0

ITEC2070 ADVANCED SPECIAL TOPICS IN TECHNOLOGY

This course gives students the opportunity to study unusual, cutting-edge and advanced topics in the technology field in an intensive, immersion-style setting. Topic areas include Computer Graphics/Web (ITEC2071), Computer/Information Science (ITEC2072), Engineering Studies (ITEC2073), Computerized Drafting (ITEC2074), IT Professional Studies (ITEC2075), Foundations in Technology (ITEC2076), and Technology Practicum (ITEC2077). Each individual section of the course will be specially designed. The School of Technology will announce the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it. Prerequisite: Permission of instructor.
Quarter Credit Hours 9.0

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 state-full 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; work with network protocol analyzers, and map the path of a data packet on a network. Prerequisite: ENGN2070. (PT) Quarter Credit Hours 4.5

ITEC2085 DISTRIBUTED SYSTEMS WITH TCP/IP

In this course students learn how client/server systems evolved and how those systems continue to adapt to business needs. Students develop an understanding of distributed programming techniques and of how distributed applications (databases, transaction processors, ERP systems, etc.) work within networks. The course also covers the three main types of systems (Two Tier, Three Tier, & N-Tier) and how they relate to one another. In homework and lab assignments, students develop skill competencies needed to solve day-to-day business problems in maintaining and customizing databases and other applications. Students configure and implement their own client/server network, which gives them an opportunity to develop a hands-on understanding of how such a network is designed and built. This course focuses on the upper layers of the OSI model (especially the application layer). Prerequisites: ITEC2080 and CSIS2045 and CSIS1020 or CSIS1030 or CSIS2060 or CSIS2065. (HO) (PT) Quarter Credit Hours 4.5

ITEC2090 IT CALL MANAGEMENT SYSTEMS

This course explores in detail the processes and the underlying related technologies and techniques that are used in industry settings in order to deliver better customer support. Students gain practical knowledge in an industry-standard call management software package, through a combination of lecture and lab-based work, they become familiar and adept in activities related to telephone customer service skills, call logging, call and work assignment, problem issue monitoring and management, report creation and utilization, and asset management. Prerequisite: ITEC1000. (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 charters, work breakdown structures, network precedence diagrams, Gantt charts, risk priority matrices and risk response plans. They practice these skills individually and in teams, applying them to a variety of hypothetical and real projects. Additional topics include cost planning and control, earned value analysis, human resource management, communications management and scope control. (HO) (PT) Quarter Credit Hours 4.5

ITEC3010 SERVER CONFIGURATION AND IMPLEMENTATION

This course allows students to apply skills learned in the network degree program and other Information Technology related courses toward the construction and commission of a server on a network. The student will be responsible for configuring a server to deliver applications and files necessary to support many types of user-bases. Prerequisites: CSIS2045, ITEC1020 and one of the following – CSIS1020, CSIS1030 or CSIS1040. Quarter Credit Hours 4.5

ITEC3020 INFORMATION SCIENCE I

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

ITEC3025 HELP DESK MANAGEMENT

This course addresses the issues, responsibilities and tasks involved in supervising and managing the help desk. Major topics covered include managing call volume, shift scheduling, staff motivation, and statistical analysis of help desk-related data, asset and knowledge management. Prerequisite: CSIS1070, MGMT2001, MATH2001 or permission of instructor. Quarter Credit Hours 4.5

ITEC3030 ADVANCED NETWORKING WITH TCP/IP

This advanced networking course gives students an in-depth view of protocol design and operation as well as network modeling and design. Students learn about the intricacies of network design, choosing the right technological tool, network modeling and simulation, and network testing and benchmarking. Students receive hands-on experience in lab exercises by designing and testing their own networks. Prerequisites: ITEC2085. Corequisite: MATH2001. (PT) Quarter Credit Hours 4.5

ITEC3040 SYSTEMS ANALYSIS

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. This class is highly recommended for non-computer majors as well as required for majors in this program. Prerequisite: FIT1020 or FIT1030. (HO) (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 students aware of the various threats to computers and data and identifies methods and techniques for providing countermeasures to those threats. Prerequisite: FIT1000 or FIT1010. (HO) (PT) Quarter Credit Hours 4.5

ITEC3060 NETWORK MANAGEMENT AND ADMINISTRATION

This course allows students to implement many of the

concepts of earlier courses. This course focuses on the techniques for implementing a network, configuring products, managing networks, implementing network services (e-mail, FTP, Telnet, HTTP), and providing protections and safeguards commensurate with usage requirements. Prerequisite: ITEC3030. (PT)
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. (HO) (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

ITEC4030 SENIOR SEMINAR IN TECHNOLOGY SUPPORT

This course is presented seminar style and is taken in conjunction with the Experiential Education component. Students investigate actual problems and cases and have the opportunity to problem-solve collaboratively, sharing their research and results. Guest speakers, technology support-related Web sites, and articles from trade journals are used to assess and interpret current industry trends and practices. Each week, selected students present an issue and lead discussion on that issue. Prerequisite: ITEC3025.
Quarter Credit Hours 4.5

TECHNOLOGY EXPERIENTIAL EDUCATION

TECX2000 SOPHOMORE TECHNOLOGY EXTERNSHIP

The externship allows sophomore students to apply the practical knowledge of their respective majors within a company or nonprofit outside the University itself. This program enables students to work in a real-world environment. Prerequisite: Permission of instructor.
Quarter Credit Hours 4.5

TECX2010 SOPHOMORE TECHNOLOGY INTERNSHIP

The practicum allows senior students to apply the practical knowledge of their respective majors as a team or individually within the confines of a University-operated facility. This program enables students to work in a real-world environment. Prerequisite: Permission of instructor.
Quarter Credit Hours 4.5

TECX2020 SOPHOMORE GRAPHIC SOLUTIONS TEAM

The Graphic Solutions Team (GST) is a practicum experience for sophomores in the J&W School of Technology's Computer Graphics and New Media degree program. GST produces graphics and/or illustrates content according to the technical specifications and needs of clients. Students are expected to produce significant materials for clients based on client design requirements using the professional guidelines set forth in the GST Manual and through the guidance of their team manager and supervising faculty member. Prerequisites: CGRA1020, CSIS1030.
Quarter Credit Hours 4.5

TECX2031 CAD SOPHOMORE PRACTICUM/EXTERNSHIP

The practicum/externship allows sophomore CAD students to apply the practical knowledge of their respective major as a team or individually, within the confines of a University-operated facility or out at selected sites. This program enables students to work in a real-world environment. Prerequisites: CAD1020, CAD1L20.
Quarter Credit Hours 4.5

TECX2070 SOPHOMORE WEB SOLUTIONS TEAM

On the Web Solutions Team (WST), sophomore Web Site Design students apply practical knowledge from their degree program within a team-based, professional practicum environment at the University. The Web Solutions Team provides Web design

services for selected clients. Students are expected to produce significant materials for clients based on client design requirements, the professional guidelines set forth in the Web Team Manual, and the guidance of their team manager and supervising faculty member. Prerequisite: CGRA2020.
Quarter Credit Hours 4.5

TECX4020 TECHNOLOGY SOLO PROJECT

This course allows each student to design, build, implement or research an actual technology project related to his or her degree program. Under the supervision of a faculty advisor, each student selects an appropriate project (often from a list of project requests submitted to the School of Technology), sets a completion schedule, reports on project progress, and finally writes an extensive final report on the results of the project. Students defend their work and report in an oral presentation before a faculty panel. Prerequisites: ITEC3000, senior status.
Quarter Credit Hours 4.5

TECX4025 SENIOR DESIGN PROJECT AND THESIS

The Senior Design Project and Thesis integrates relevant undergraduate courses into a single design, documentation and presentation effort. The topic of the project must be relevant and a result of the student's course of study. A faculty advisor is required. The project includes a definition of the system of interest, design requirements, a time-based project plan identifying the design process, thesis documentation and an oral defense. Prerequisites: ITEC3000, senior status in an Engineering Studies BS degree program. (WI)
Quarter Credit Hours 9.0

TECX4030 SENIOR WEB SOLUTIONS TEAM

On the senior Web Solutions Team (WST), Web Management & Internet Commerce students apply practical knowledge from their degree program as team leaders within a professional practicum environment at the University. As team managers, senior students serve supervisory and client management functions for team members and clients. Team managers are expected to produce significant materials for clients based on client design requirements and the professional guidelines set forth in the Web Team Manual. Team managers work closely with the supervising faculty member to guide and manage their teams. Prerequisites: TECX2070 or permission of instructor.
Quarter Credit Hours 4.5

TECX4035 SENIOR GRAPHIC SOLUTIONS TEAM

The Graphic Solutions Team (GST) is a practicum experience for seniors in the J&W School of Technology's Computer Graphics and New Media degree program. GST produces graphics and/or illustrates content according to the technical specifications and needs of clients. As team managers, senior students serve supervisory and client management functions for the team members and clients. Team managers are expected to produce significant materials for clients based on client design requirements and the professional guidelines set forth in the GST Manual. Team managers work closely with the supervising faculty member to guide and manage their teams. Prerequisite: TECX2020 or permission of instructor.
Quarter Credit Hours 4.5

TECX4050 SENIOR TECHNOLOGY EXTERNSHIP

The externship provides an industry-based experience for students. Companies are selected on the basis of their variety of practical training and areas of specialization. Prerequisite: Permission of instructor.
Quarter Credit Hours 4.5

TECX4060 SENIOR TECHNOLOGY INTERNSHIP

The practicum allows senior students the opportunity to apply the practical knowledge of their respective majors as a team or individually within the confines of a University-operated facility. This program enables students to work in a real-world environment. Prerequisite: Permission of instructor.
Quarter Credit Hours 4.5

Study Abroad

ABRD4080 OVERSEAS EXCHANGE PROGRAM

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



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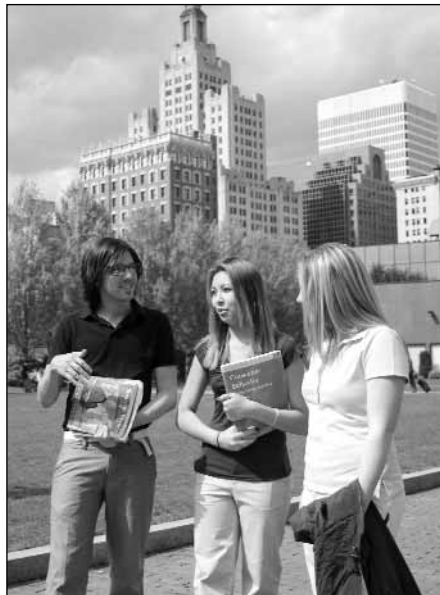
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Produced by Design & Editorial Services
December 2006
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