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Students should read and fully understand the rules, requirements and policies described in this catalog. Additionally, all enrolled students are expected to be familiar with the contents of the Denver Campus Student Handbook. The Denver Campus Student Handbook contains important information regarding 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 Denver Campus Student Handbook (http://catalog.jwu.edu/handbook/denver) is available online. Copies of the Denver Campus Student Handbook and this catalog are also available at Student Academic & Financial Services.
Letter from Denver Campus President and Chief Operating Officer

Johnson & Wales University is a unique, private, nonprofit institution of higher education. For nearly a century, we’ve been transforming the dreams of career-minded students into reality. We’ve grown from a small New England business school to a recognized leader in career education. Our alumni from across the globe are influencing a wide variety of fields with their passion, drive and knowledge.

At our Denver Campus, more than 1,600 students from nearly all 50 states and around the world are pursuing their career goals through our wide range of industry-focused programs. A mix of historic and modern buildings gives the 26-acre, park-like campus an intimate and traditional feel, yet it’s just 15 minutes from downtown Denver. Our academic programs, facilities and diverse array of student services, clubs and organizations — combined with our commitment to the community we call home — make the Denver Campus comfortable for all types of students from various backgrounds.

Denver has been consistently listed since 2008 as one of the top 10 "best places for business and careers" by Forbes magazine. The city boasts an annual average of 300 days of sunshine, and also features the nation’s largest city park system with more than 650 miles of paved bike trails — not to mention the nearby resort towns of Aspen and Vail, two of the premier U.S. skiing destinations.

With more than 2,000 restaurants in the greater metro area, museums and top-notch shopping, and the second largest performing arts center in the nation, there are numerous internship and career opportunities for JWU students. Denver is also a sports and recreation hot spot. The city offers more than 70 golf courses in the area, and within an hour’s drive there are opportunities for winter sports, hiking, fishing, camping, horseback riding and mountain biking. In addition, Denver has a full complement of professional sports teams, including the Nuggets, the Rockies, and the world champion Avalanche and Broncos.

We invite you to learn more about our unique educational approach and how we prepare students for careers in their industry of choice while instilling a strong sense of civic responsibility.

Sincerely,
Robin P. Krakowsky ’88, ’08 Ed.D.
President, Denver Campus
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**Deadlines and Important Dates**

- **Fall term begins**
- **Make-up classes held for:**
  - Monday CE + Grad. classes
  - Day culinary & baking labs

**Academic Course Withdrawal Deadline**

- Fall 2015: **October 18**
- Spring 2016: **March 16**

**Make-up classes held for:**

- Monday CE + Grad. classes
- Day culinary & baking labs
- Academic course withdrawal deadline

**Family Weekend**

- Thanksgiving & term break
- Fall term weekend culinary & baking labs end

**Career Fairs, Recruiting:**

Visit jwuLink or Experiential Education & Career Services for information about events.

**Commencement ceremony:**

- May 23 – undergraduate

**Holiday Break Ends**

- January 5
- February 27

**Spring Payment Deadline**

- Make-up classes held for:
  - Day culinary & baking labs
  - Academic course withdrawal deadline

- Friday classes end
- Day culinary & baking labs end

**Summer Payment Deadline**

- Make-up classes held for:
  - Monday CE + Grad. classes
  - Day culinary & baking labs

**Summer Internships**

- (for returning students)

**Term Break**

- November 23 – undergraduate

**Spring Term Weekends**

- Winter term begins
- Holiday breaks (no classes); note: residence halls close Dec. 19 at noon and re-open Jan. 3 at noon

**Family Weekend**

- Thanksgiving & term break
- Fall term weekend culinary & baking labs end

**Graduation Information**

- Visit jwuLink or Experiential Education & Career Services for information about events.

**Commencement Ceremony**

- May 23 – undergraduate

**Priority Financial Aid Deadline**

- Submit FAFSA (school code 003404) for the 2015-2016 year

**Spring Term Begins**

- Make-up classes held for:
  - Day culinary & baking labs

**Fall Term Weekend Culinary & Baking Labs End**

- Spring term begins

**No Classes**

- Good Friday
- Easter
- Memorial Day Wknd

**Summer Term Begins**

- Session I classes begin

**Fall 2015 Payment Deadline**

- (for new students)

**Academic Course Withdrawal Deadline**

- for CE, Grad. + online

**Advanced Standing Program Begins**

- Session II classes begin

**No Classes**

- Independence Day
- Labor Day
- Thanksgiving
- Winter Holiday Break (December 23 – January 3)

**Fall 2015 Payment Deadline**

- (for returning students)

**Advance Standing Ends**

- Late April
History of JWU

Johnson & Wales University (JWU) 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, JWU has grown to a junior college, to a senior college, and ultimately to university status.

JWU was accredited in 1954 by the Accrediting Council for Independent Colleges and Schools (ACICS). In 1963 the State of Rhode Island granted a charter that authorized the university to operate as a nonprofit, degree-granting institution of higher learning and to award associate degrees in accounting, business administration, court reporting and secretarial sciences.

In 1970 the State of Rhode Island approved a revision in the university’s charter allowing it to award baccalaureate degrees as well as associate degrees. In 1972 and 1973 the university announced the addition of new associate degree programs in the fields of hospitality and culinary arts. This led to additional two- and four-year degree programs in the hospitality and food service fields.

In 1980 the university was granted a legislative charter to replace its previous charter and became authorized to award advanced degrees.

In 1984, a JWU campus was established in Charleston, S.C., which offered a variety of two- and four-year programs in food service, hospitality and travel-tourism. A JWU campus opened in Norfolk, Va., in 1986, offering one- and two-year food service programs.

In 1985, graduate degree programs were introduced at the university. Today the Alan Shawn Feinstein Graduate School offers an MBA degree program, as well as master’s degrees in criminal justice and education. An Ed.D. in Educational Leadership is also offered.

The university officially changed its name to Johnson & Wales University in 1988.

In 1992, JWU opened a campus in North Miami, Florida, offering 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 with the development of the School of Arts & Sciences.


JWU received regional accreditation from the Commission on Institutions of Higher Education of the New England Association of Schools and Colleges (NEASC) in 1993. In that same year, JWU opened a campus in Vail, Colo., which offered an accelerated associate degree program in culinary arts to college graduates. The year also marked the beginning of a four-year bachelor’s degree offering in culinary arts.

From 1994–2004 JWU offered programs at the Institute of Higher Marketing (IHM) Business School in Göteborg, Sweden. This joint educational agreement allowed business and hospitality students to complete one year of study in Sweden and finish their degrees at one of the university’s domestic campuses.

The university consolidated its institutional accreditation efforts under NEASC on June 30, 2000. September 2000 marked the opening of the Denver, Colo., campus, which offers two- and four-year degrees in culinary arts, hospitality and business, as well as an accelerated associate degree program originally offered in Vail. In 2000, the Vail Campus 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. JWU’s 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.

Beginning with the 2008–2009 academic year, JWU’s College of Business and The Hospitality College eliminated associate degrees and began offering only bachelor of science degrees that allowed students to customize their education. This decision did not impact the College of Culinary Arts and the School of Technology.

In 2009–2010 JWU recruited, admitted and enrolled the entering class for two online bachelor’s degree programs in food service management.

In fall 2012 the university began offering a degree in counseling psychology, the first bachelor’s degree program offered through the John Hazen White School of Arts & Sciences. This was followed in fall 2013 by the addition of two more arts and sciences degree programs.

That same year, the university restructured into three colleges and three schools: the College of Culinary Arts, the College of Arts & Sciences, the College of Management, the School of Engineering, the School of Online & Continuing Education, and the Center for Physician Assistant Studies (to be incorporated into a future School of Health Sciences).

Mission and Guiding Principles

Johnson & Wales University … an exceptional education that inspires professional success and lifelong personal and intellectual growth
In support of our mission and recognizing the importance of preserving our unique student-centered culture we will be guided by the following principles:

- Undertake continuous improvement and planning for a sustainable future.
- Foster a teaching-focused university that encourages appropriate scholarship and offers relevant programs that maximize student potential.
- Enrich our academic programs with experiential and work-integrated learning.
- Be cost-conscious in our endeavor to provide an affordable private university education and be a good steward of our resources.
- Embrace diversity for a richly inclusive community.
- Model ethical behavior and local, national and global citizenship.
- Value our faculty and staff by investing in their quality of life and professional development.
- Provide facilities, technology and other resources to meet the needs of students, faculty and staff.

Denver Campus
Denver, Colorado

JWU’s Denver Campus offers undergraduate business, hospitality and culinary arts programs. The Denver campus also offers graduate programs in business and hospitality. The Denver metro area offers an exciting range of experiential education opportunities in multinational corporations, as well as fine restaurants and mountain resorts.

For more information about the Denver Campus (http://www.jwu.edu/denver), contact:

Admissions
Johnson & Wales University
7150 Montview Boulevard, Denver, CO 80220
1-877-JWU-DENVER (598-3368)

The Campus

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

Academic Facilities and Administrative Offices

THE ACADEMIC CENTER at 1900 Olive Street houses academic classrooms, Alumni Hall, Alumni Relations, atrium, auditorium, Center for Academic Support, classrooms, College of Management, Communications & Media Relations, Development, executive offices, Experiential Education & Career Services, faculty offices, Fashion Merchandising & Retail Marketing, Legacy Hall, Library, Outtakes, Ricolh Printing & Mailing Services, Student Academic & Financial Services, University Event Center, and Wildcat Lounge.

THE COLLEGE OF CULINARY ARTS at 1895 Quebec Street houses academic classrooms, Colorado Dining Room, Coors Beverage Laboratory, Dick Saunders Dining Room, International Baking & Pastry Institute and laboratories.

ASPEN HALL at 7039 East 18th Street houses Admissions, Criminal Justice, Facing History and Ourselves, faculty offices, Health & Counseling Services, Information Technology and the College of Arts & Sciences.

CENTENNIAL CENTER at 1785 Quebec Street houses academic classrooms, a culinary lab and a computer lab.

STUDENT CENTER at 7150 Montview Boulevard houses Accounting, American Culinary Federation of Colo., clubs and organizations, dean of students and faculty offices, Human Resources & Payroll, New Student Orientation & First-Year Initiatives, Purchasing, Residential Life, Sage Lounge, Student Activities, Student Affairs, and Student Conduct.

WILDCAT CENTER at 7050 Montview Boulevard houses Athletics, Campus Dining, Facilities Management, a fitness center and gymnasium.

Residence Halls
Johnson Hall and Wales Hall

These suite-style residence facilities accommodate two to three students per room with a semi-private bathroom shared between two rooms. A limited number of single rooms with shared bathrooms are also available to those students who are not first-year, traditional students.

Presidents Hall

Presidents Hall features double-occupancy rooms with private baths and is one of two air-conditioned and carpeted halls.

Triangolo Hall

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

Gaebe Hall

Gaebe Hall features single-, double-, and multiple-occupancy rooms. All rooms are suite-style with full-sized beds, with shared bathrooms and kitchenettes. This hall is reserved for upper-class and transfer students.

Campus Dining

Students have access to dining facilities on campus in the dining center and at our convenience store, Outtakes. For resident students, the room and board plan provides 15 meals per week that they can use in either the dining center or Outtakes located in the atrium.

Accreditations and Approvals

Johnson & Wales University (JWU) is accredited by the New England Association of Schools and Colleges Inc. (NEASC), through its Commission on Institutions of Higher Education. This accreditation encompasses the university’s four campuses in Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. Inquiries regarding JWU’s accreditation status should be directed to the Office of the Provost, Johnson & Wales University, One Weybosset Hill, Sixth Floor, 33 Broad Street, Providence RI 02903; phone: 401-598-1410. Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 3 Burlington Woods Drive, Suite 100, Burlington, MA 01803-4531; toll-free phone: 888-88-NEASC, email: cie@neasc.org.

Legal control is vested in the Board of Trustees of Johnson & Wales University. The university is approved for the training of veterans. JWU is an institutional member of Service Members Opportunity Colleges. The university is authorized under federal law to enroll nonimmigrant alien students.

JWU 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. JWU is licensed by the Commission for Independent Education, Florida Department of Education. Additional information regarding the institution may be obtained by contacting the Commission at 325 West Gaines Street, Suite 1414, Tallahassee, FL 32399-0400; toll-free phone: 888-224-6684.

The Colorado Commission on Higher Education has authorized JWU under the Degree Authorization Act to offer instruction leading to the award of credits and/or degrees in Colorado.

The Board of Governors of the University of North Carolina has licensed JWU under G.S. 116-15(b) to conduct degree activity in North Carolina.

Johnson & Wales University offers online B.S. degree completion programs in Food Service Management and is required to publish information regarding certain state approvals of these programs.

Johnson & Wales University is registered as a private institution with the Minnesota Office of Higher Education pursuant to sections 136A.61 and 136A.71. Registration with the Minnesota Office of Higher Education is not an endorsement of the institution. Credits earned at the institution may not transfer to all other institutions.

The South Carolina Commission on Higher Education, 1122 Lady Street, Suite 300, Columbia, SC 29201 (phone: 803-737-2260), licenses Johnson & Wales University to recruit South Carolina students into its programs.
Licensure indicates only that minimum standards have been met; it is not an endorsement or guarantee of quality.

Johnson & Wales University will make available for review to any enrolled or prospective student, upon request, a copy of the documents describing the institution’s accreditation, approval or licensing. This information, as well as contact information for accreditors and state officials and agencies for filing complaints, may be obtained by contacting the Interim Associate Provost for Planning and Institutional Effectiveness, Office of the Provost, Johnson & Wales University, One Weybosset Hill, Sixth Floor, 33 Broad Street, Providence RI 02903; phone: 401-598-1359.

The Providence Campus and Denver Campus Culinary Nutrition programs are accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995; phone: 312-899-0040, ext. 5400. The Providence Campus and Denver Campus Didactic Programs in Dietetics (DPD) meet the standards of education set by ACEND.

The Master of Arts in Teaching program is accredited by the Rhode Island Department of Education. Graduates of the M.A.T. may apply for dual certification in one of the following:

- Elementary Education & Elementary Special Education
- Business Education & Secondary Special Education
- Food Service Education

The following triple certification requires additional fieldwork and an additional eight weeks of student teaching:

- Elementary Education & Elementary Special Education & Secondary Special Education

Affiliations

JWU, its faculty and members of the administrative staff hold affiliations with numerous organizations.

A description of written arrangements that the university has with other organizations to provide a portion of any university program of study is available upon request. For more information, please contact Student Academic & Financial Services.

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, genetic information, disability, status as a protected veteran, pregnancy or marital status, or any other unlawful basis in admission to, access to, treatment of, or employment in its programs and activities.

The following person has been designated to handle inquiries regarding this statement:

Elizabeth Canning, nondiscrimination coordinator, Johnson & Wales University, 8 Abbott Park Place, Providence, RI 02903, 401-598-2716

The nondiscrimination coordinator has been designated to carry out the university’s responsibilities under all federal and state discrimination laws, including, but not limited to, Title IX of the Education Amendments of 1972 (Title IX), Section 504 of the Rehabilitation Act of 1973 (504), the Age Discrimination Act of 1975, Title VII of the Civil Rights Act of 1964 and the Americans with Disabilities Act of 1990.

The university’s full Prohibited Discrimination and Harassment Including Sexual Harassment and Sexual Misconduct Policy is included in the student handbook for each campus (available on the university’s website or upon request to the nondiscrimination coordinator).

Inquiries concerning the application of the nondiscrimination statement may also be referred to the appropriate governmental agencies listed below:

Office for Civil Rights, U.S. Department of Education, Customer Service Team, 400 Maryland Avenue, SW, Washington, DC 20202-1100, 800-421-3481. This Office for Civil Rights, U.S. Department of Education, Customer Service Team, also be referred to the appropriate governmental agencies listed below:

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• Richard G. Carriere, senior vice president, The North Atlantic Group, Morgan Stanley, Providence, R.I.
• Loreen Chant ’89, North Miami Campus president, Johnson & Wales University
• Charles M. Cook, former senior vice president of university affairs, Johnson & Wales University, Watertown, Mass.
• Edward Davis, executive director, DECA Inc., Reston, Va.
• Bradford S. Dimeo, president, Dimeo Construction Company, Providence, R.I.
• Thomas L. Dwyer, vice chancellor and provost, Johnson & Wales University
• Gerald A. Fernandez ’86, president, Multicultural Foodservice & Hospitality Alliance, Providence, R.I.
• Michael Friedman, vice president, Gerber Finance Inc., Providence, R.I.
• Dana H. Gaee, attorney at law, East Providence, R.I.
• Morris J.W. Gaee, trustee emeritus and chancellor emeritus, Johnson & Wales University, Barrington, R.I.
• Arthur J. Gallagher, Charlotte Campus president, Johnson & Wales University
• Abraham Goldfarb, legacy trustee, president, National Banner Company; general manager, ABOA, Dallas, Texas
• Alan Gould, management and creative consultant; former publisher, Nation’s Restaurant News, Bedford Hills, N.Y.
• Edward P. Grace III, president, Phelps-Grace International Inc., Orlando, Fla.
• Fanny Hanono, treasurer, Perry Ellis International; vice president, GFX Corp., Miami, Fla.
• Doris Magsaysay Ho, president and chief executive officer, Magsaysay Maritime Corporation, Manila, Philippines
• Don W. Hubble, chairman emeritus, Angelica Corp., Blowing Rock, N.C.
• Gertrude Jones ’89, president, G&N International Distributors; former vice president of diversity and inclusion, Lifespan, Cranston, R.I.
• Scott K. Keefer, legacy trustee, senior partner, Macktaz, Keefer & Kirby, Warwick, R.I.
• Richard J. Kosh, provost emeritus, Johnson & Wales University, West Warwick, R.I.
• Robin P. Krakowsky ’88, ’08 Ed.D., Denver Campus president, Johnson & Wales University
• Kwan Lui, founder and director, At-Sunrice GlobalChef Academy, Singapore
• William F. McARDLE, senior vice president of finance, Johnson & Wales University
• Donald G. McGregor, North Miami Campus president emeritus, Johnson & Wales University, Boulder City, Nev.
• Michael S. Parmet, managing partner, Parmet & Madsen P.C., Houston, Texas
• Manuel Pimentel Jr., senior vice president of university relations emeritus, Johnson & Wales University, Coventry, R.I.
• Arthur S. Robbins, principal, Robbins Properties Inc., Providence, R.I.
• Patricia R. Roche, former partner, Roche-Rooney Financial Services, Annapolis, Md.
• Mim L. Runey, Providence Campus president and chief operating officer, Johnson & Wales University
• Irving Schneider, former Providence Campus president, Johnson & Wales University, North Kingstown, R.I.
• Paul Stoney, chief executive officer and executive committee member, World Association for Cooperative Education, Lowell, Mass.
• Howard G. Sutton, publisher, president and chief executive officer, Providence Journal Company, Providence, R.I.
• John E. Taylor Jr., chairman of the board, Twin River Worldwide Holdings Inc., Vero Beach, Fla.
• William R. Tiefel, chairman, CarMax Inc.; chairman emeritus, The Ritz-Carlton Hotel Company LLC, Palm Beach, Fla.
• Terry Vince, legacy trustee, former president, Sovereign Hotels, Gloucester, Mass.
• Zolon A. Wilkins Jr., president, Lexington Interests Inc., Irving, Texas
• David A. Wilson, former president and chief executive officer, Graduate Management Admission Council, McLean, Va.
• Donna J. Yena, former vice president of employer relations, Johnson & Wales University, East Greenwich, R.I.
• John A. Yena, chairman of the board emeritus, Johnson & Wales University, East Greenwich, R.I.

and all Members of the Board of Trustees

Officers of the Corporation
• Chancellor and President — John J. Bowen ’77, M.M., DBA (hon.)
• Executive Vice President — Thomas L. Dwyer, MBA
• Treasurer and Chief Financial Officer — Joseph J. Greene Jr. ’89, ’98 M.S., CPA
• Corporate Secretary — Barbara L. Bennett, J.D.
• Chief Operating Officer — Mim L. Runey, LP.D.
• Senior Vice President — Wayne M. Kezirian, J.D.
• Assistant Corporate Secretary — Emily A. Gilcreast, B.S.

As of December 9, 2013

University Leadership
• John J. Bowen ’77, M.M., DBA (hon.), chancellor and president
• Thomas L. Dwyer, MBA, vice chancellor and provost
• Mim L. Runey, LP.D., Providence Campus president and chief operating officer
• Joseph J. Greene Jr. ’89, ’98 M.S., CPA, treasurer and chief financial officer
• Wayne M. Kezirian, J.D., senior vice president and general counsel
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• Kenneth DiSaia ’87, ’92 MBA, senior vice president of enrollment management
• Kenneth R. Levy, M.A., senior vice president of special projects
• William F. McARDLE, senior vice president of finance
• Diane D’Ambra ’05, M.S., SPHR, vice president of human resources
• Marianne Doran-Collins, MBA, chief information officer
• Michael Downing, M.S., CHA, FMP, vice president of auxiliary services
• Maureen Dumas, M.Ed., vice president of experiential education & career services
• Ronald Martel, Ph.D., vice president of student affairs and dean of students
• Christopher O. Placco, M.S., MBA, AIA, NCARB, vice president of facilities management
• Page C. Sciutto, MBA, vice president of resource development
• Douglas J. Whiting, B.A., vice president of communications

Academic Directories

College of Arts & Sciences

Faculty
• Kreg Abshire, Ph.D., college chair and associate professor (English); B.A., University of Texas, Austin; Ph.D., University of South Carolina
• Christine Battista, assistant professor, (media and communications studies); B.S., M.A., Ph.D., State University of New York
• Keith Bowers, M.A., assistant professor (leadership); B.A., M.A., University of Northern Colorado
• Irit Cohen, M.A., assistant professor (science); B.S., Metro State College; M.A., University of Colorado, Denver
• Nadine Dame, Ph.D., professor (mathematics); B.S., Union College; M.S., Colorado School of Mines; Ph.D., Colorado State University
• Daniel Grieser, M.S., assistant professor (mathematics); B.S., Northwestern University; M.S., Kettering University
• Kara Hoofnagle, M.A., assistant professor, director, Criminal Justice program; B.S., M.A., Old Dominion University
• Velda Iverson, M.A., assistant professor (English); B.S., Indiana State University; M.A., Ball State University
• Allison Kramer, Ph.D., LPC, CACII, assistant professor (counseling psychology); B.A., University of North Carolina at Chapel Hill; M.Ed., Colorado State University; Ph.D., Colorado State University
• James Moulton, Ph.D., associate professor (history); B.A., M.A., University of Arkansas; Ph.D., University of Denver
• Danielle Rado, Ph.D., assistant professor (English); B.A., James Madison University; M.F.A., University of Notre Dame; Ph.D., University of Denver
• Judy St. John, Ph.D., associate professor (science); B.A., University of Colorado Denver; M.S., Hood College; Ph.D., University of Denver
• Janice Taraborelli, M.A., associate professor (English); B.A., M.A., University of Rhode Island
• Sam Wells II, M.F.A., assistant chair and assistant professor (English); B.A., Grandview College; M.F.A., Naropa University
• David Woolever, M.Ed., instructor (leadership, history); B.A., Shepherd University; M.A., University of Colorado, Colorado Springs; M.Ed., East Carolina University

College of Culinary Arts

Administration
• Jorge de la Torre, M.Ed., dean of culinary education; A.O.S., California Culinary Academy; B.B.A., University of New Mexico; M.Ed., Colorado State University
• Birch DeVault, M.Ed., continuing education culinary arts chair and instructor; A.S., Johnson & Wales University; B.A., University of North Carolina at Chapel Hill; M.Ed, Colorado State University
• Kevin Kester, B.S., director of culinary operations; A.A.S., Colorado Northwestern Community College; B.S., Oklahoma State University
• Brian Lentowich, culinary purchaser
• Shelly Owens, M.A., baking & pastry arts chair; B.A., Towson University; M.A., College of Notre Dame of Maryland
• Christopher Heath Stone, M.Ed., culinary arts chair and associate instructor; A.S., B.S., Johnson & Wales University; M.Ed., Colorado State University
• Marleen Swanson, RD, culinary nutrition chair and instructor; B.S., M.S., Colorado State University; M.I.M., Thunderbird; Grand Diploma, Le Cordon Bleu Paris

Faculty
• Michael Angelo, A.S., instructor; A.S., Johnson & Wales University
• Max Ariza, senior instructor; Certified Sommelier, Institut Culinaire, Avignon, France
• Johannes Busch, M.S., associate instructor; A.S., San Juan Community College; M.S., Bundesfachschule Wolfenbuettel Germany
• Jerry Comar, CEPC, associate instructor
• Robert N. Corey, B.A., CEC, CWS, instructor; A.O.S., Culinary Institute of America; B.A., University of Northern Colorado
• Jamie B. Daugherty, M.S., RD, assistant professor; B.S. University of Illinois at Chicago; B.A., M.S., St. Louis University; Certificate in Culinary Arts, Boston University
• David Dawson, instructor
• Stacy Griest, B.A., instructor; B.A., Metropolitan State College of Denver
• Kristen Harkness-Cofrades, B.A., instructor; B.A., Southern Illinois University Carbondale
• Peter Henkel, CEC, associate instructor; German Apprenticeship, Berufschule and Carlton Hotel, Nuremberg, Germany
• Marcia Kramer, M.L.S., assistant professor; A.A.S., Johnson & Wales University; B.A., Pennsylvania State University; M.L.S., Regis University
• Amy Kweller, M.S., RD, assistant professor; B.A., University of Illinois; M.S., Colorado State University
• Ronald Lavallee, B.S., CEPC, associate instructor; A.O.S., Culinary Institute of America; B.S., Johnson & Wales University
• Patricia Parks; Instructor; A.S., B.S., Johnson & Wales University
• Eric Phillips, A.S., instructor; A.S., Johnson & Wales University
• Adam M. Sacks, RD, CCC, associate instructor; sports nutritionist; A.S., Western Culinary Institute; B.S., Humboldt State University; M.A., Western Michigan University; M.A., James Madison University
• Bernhard Schrag, B.A., associate instructor; Graduate Certificate, Postgraduate Diploma, University of Southern Queensland, Australia; Diploma in Computer Education, Waikato Institute of Technology, New Zealand; Diploma in Holistic Education, Creative Learning Company, Auckland; A.S., Trade School Thun, Switzerland; B.A., Griffith University, Australia
• Carrie Stebbins, senior instructor; Certificate, Le Cordon Bleu London
• John Woolley, M.M., assistant professor; A.S., Johnson & Wales University; B.S., Juniata College; M.M., University of Phoenix
• Emmerich Zach, instructor; diploma Real Gymnasium, Baden bei Wein, Austria

College of Management

Administration
• Stephen Pyle, M.S., CHE, college chair, associate professor; B.S., Cornell University; M.S., Radford University

Faculty
• Shawne Ahlenius, M.A., assistant professor; director, Fashion Merchandising & Retail Marketing program; B.A., Metropolitan State College of Denver; M.A., University of Colorado Denver; M.A., Chapman University
• Letta Campbell, D.M., associate professor; B.S., Colorado State University; M.A., University of Phoenix; D.M., Colorado Technical University
• Sean F. Daly, M.Ed., assistant professor; B.Sc., Keene State College; M.Ed., Springfield College
• Jeff Gilbert, MBA, assistant professor; B.S., Western Washington University; MBA, University of Phoenix
• Kris Heffley, M.Ed, associate professor; B.A., Colorado State University, M.Ed., University of Colorado
• John Meredith, MBA, associate professor; B.S., The Ohio State University; MBA, Bowling Green State University
• Deborah Pasquarella, M.Ed., associate professor; B.S., Bryant College; M.Ed., Colorado State University
• CharLee Puckett, B.S., assistant professor; B.S., Eastern New Mexico University
• Sharene Reed, M.A.O.M., CHE, associate professor; B.A., Metropolitan State College of Denver; M.A.O.M., University of Phoenix
• Scott Smith, CEC, CCE, Ph.D., professor; CEC, CCE, American Culinary Federation; B.S., Metropolitan State College of Denver; MBA, University of Colorado; Ph.D., Colorado State University
• Timothy J. Stein, M.P.S., RD, assistant professor; A.S., University of Minnesota, Crookston; B.S., M.P.S., Cornell University
• Kimberly Tranter, MBA, CHE, associate professor; B.A., University of Colorado; MBA, University of Phoenix
• Sandra Weber, MBA, CHE, associate professor; A.A.S., Colorado Institute of Art; B.S., Colorado State University; MBA, Regis University
• Mike VanderKooi, MBA, associate professor; B.A., Calvin College; M.S., Colorado State University; MBA, Grand Valley State University

School of Online & Continuing Education

Administration
• Cynthia L. Parker, MBA, dean
• Ian Canning, MBA, director of continuing and professional education
• Amy Ricci, M.A., MBA, director of online education

Faculty
• Roger Achille, J.D., professor; B.A., Clark University; J.D., Suffolk University
• Cheryl Almeida, Ph.D., professor; B.A., College of Holy Cross; M.A., Assumption College; Ph.D., Boston College
• Jane Boyland, M.S., associate professor; A.A.S., Johnson & Wales University; B.S., University of New Hampshire; M.S., University of Massachusetts at Amherst
• Michael Childers, J.D., associate professor; B.B.A., B.S., University of North Carolina; J.D., Wake Forest University
• Calden Collins, M.A., assistant professor; B.S., University of Rhode Island; M.A., Wesleyan University
• Nadine Dame, M.S., professor; B.S., Union College; B.A., Colorado State University; M.S., Colorado School of Mines
• Catherine Davin, M.S., associate professor; B.S., M.S., Cornell University
Adjunct Faculty

- Michaela DeCataldo, Ph.D., associate professor; A.S., Community College of Rhode Island; B.A., Rhode Island College; CAGS, Ph.D., Salve Regina University
- Guenther Der Manelian, MBA, associate professor; B.S., University of Rhode Island; MBA, Bryant University
- Rachel Diaz, J.D., assistant professor; B.A., Barry University; J.D., Nova Southeastern University
- Maureen Farrell, Ph.D., professor; B.A., M.A., University of Rhode Island; Ph.D., University of Notre Dame
- Jennifer Galipeau, M.S., associate professor; A.O.S., B.S., M.S., Johnson & Wales University
- Tamara Garcia, M.A., associate professor; A.A., Finger Lakes Community College; B.A., Ithaca College; M.A., Middlebury College
- Samer Hassan, Ph.D., professor; B.S., M.S., Ph.D., Helwan University
- Oren Hertz, MBA, instructor; B.S., Florida International University; MBA, Nova Southeastern University
- Susan Hirst, M.A.T., associate professor; B.A., University of Rhode Island; M.A.T., Rhode Island College
- Timothy Howes, M.S., associate professor, finance; B.A., University of New Hampshire; M.S., Boston College
- Alexander Katkov, Ph.D., professor; B.S., Leningrad State University; M.A., Leningrad Institute of Economics and Finance; Ph.D., St. Petersburg University of Economics & Finance
- John Krupa, D.B.A., professor; B.S., Bryant College; M.B.A., Providence College; M.A., Rhode Island College; D.B.A., Northcentral University
- Stevan Labush, MBA, assistant professor; B.S., MBA, Johnson & Wales University
- Robert Lothrop, MBA, associate professor; A.A.S., B.S., Johnson & Wales University; MBA, University of Phoenix
- Sarah Malik, MBA, associate professor; B.S., Manchester Metropolitan University; MBA, Oxford Brooks University
- Peter Martino, MBA, associate professor; B.S., University of Rhode Island; MBA, Bryant University
- David C. Mello, Ph.D., professor; B.S., Bryant College; M.A., Rhode Island College; M.S., Ph.D., Brown University
- David Newman, M.A., associate professor; B.A., Rutgers University; M.A., University of Chicago; M.A., Brown University
- Scott Palmieri, Ph.D., professor; B.A., Providence College; M.A., University of Rhode Island (English); Ph.D., Salve Regina University
- Thomas Pandolfini Jr., M.A., associate professor; B.A., M.A., Rhode Island College
- Stephen Poplaski, MBA, assistant professor, finance; B.S., Johnson & Wales University; M.S., Bentley University; MBA, University of New Haven
- Stephen Priscella, MBA, instructor; B.S., Boston University; MBA, New Hampshire College
- Matthew Samel, MBA, CHE, FMP, associate professor; A.S., Hagerstown Community College; A.S., B.S., MBA, Johnson & Wales University
- Desiree Schuler, M.A., associate professor; B.S., M.A., Rhode Island College
- Gail St. Jacques, M.S., associate professor; B.A., Syracuse University; M.S., Salve Regina University
- Christine Stamm, Ed.D., professor; A.S., B.S., M.S., Johnson & Wales University; Ed.D., Boston University
- Douglas Stuchel, M.A.T., CHE, assistant professor; A.S., B.S., M.A.T., Johnson & Wales University
- Sophitmanee Sukalakamala, Ph.D., assistant professor; B.S., Kasetsart University; M.S., Ph.D., Texas Tech University
- Janice Taraborelli, M.A., associate professor; B.A., M.A., University of Rhode Island
- Brian J. Warrener, MBA, CHE, associate professor; B.A., Harvard University; MBA, University of Rhode Island
- William Weber, M.S., associate professor; B.A., University of Wisconsin; M.S., University of Wisconsin Stout
- Alistair Williams, M.S., associate professor; B.S., Sheffield Hallam University; M.S., University of Huddersfield
- Pam Young, Ed.D., assistant professor; B.S., Bowling Green State University; MBA, St. Thomas University; Ed.D., University of Miami

Department Directories *

Academic Affairs
- Richard Wiscott, Ph.D., vice president and dean of academic affairs
- Rena Dulberg, M.A., director, campus academic operations

Administration
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- Holli Keyser, B.S., communications and media relations manager
- Stella Shorts, B.S., campus controller

Admissions
- Kim Medina, M.A., director of admissions
- Patty Kopperl, B.A, assistant director of continuing education admissions

Campus Safety & Security
- Peter Hemschoot, B.S., director

Center for Academic Support
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Development & Alumni Relations
- Kara Johnston, B.A., director
- Rebecca Reifel, M.B.A, manager of alumni relations

Experiential Education & Career Services
- Greg Lorenz, Ph.D., dean
- VA Hayman Barber, M.A., director

Health & Counseling Services
- Steven Erhart, M.A., interim director
- Delene Martinez, R.N., staff nurse

Information Technology
- Stephen Michalczyk, B.S., manager of campus information technology

Adjunct Faculty
- Alan Bell, M.A.C.C.; B.S.B.A., M.A.C.C., University of Southern Alabama
- Laura Bressier-Smith, M.P.H; B.S., University of Illinois; M.P.H., University of Northern Colorado
- Donnamaria Culbreth, Ph.D.; B.S., University of Maryland; M.A., University of Baltimore; Ph.D., Capella University
- Tiffany DePriter, Ed.D.; B.S., M.D.E, University of Maryland College; Ed.D., Morgan State University
- Mitchell Franklin, Ph.D.; B.S., M.S., Syracuse University; Ph.D., Walden University
- Alex Gialanella, D.M.; B.B.A., MBA, Iona College; D.M., University of Maryland
- James Griffin, Ed.D.; A.O.S., B.S., M.A.T., Johnson & Wales University; Ed.D., Boston University
- Janet Houser, M.A.; B.A., University of Miami; M.A., University of Washington
- Michael Lacy, Ph.D.; B.B.A., Eastern Michigan University; MBA, Assumption College; Ph.D., Capella University
- Matthew McConeghy, Ph.D.; B.A., Duke University; M.S., University of Arizona; Ph.D., University of Connecticut
- Heather Miceli, M.S.; M.S., University of Rhode Island
- Paul Richardson, D.M.; B.S., University of Maryland; B.S., University of Baltimore; MBA, Loyola College; D.M., University of Maryland
- Scott Richardson, M.A.; B.A., Montreat College; M.A., Columbia International University
- Tina Spach, M.A.; B.A., Salem College; M.A., University of North Carolina at Greensboro
- Janice Spangenberg, Ph.D.; A.A.S., Tidewater Community College; B.A., St. Leo College; M.S., Troy State University; M.A., Fielding Graduate University; Ph.D., Regent University
- Eric Tobin, Ph.D.; A.A.S., County College of Morris; B.S., Seton Hall University; M.S., Ph.D., Texas Tech University
- James Wright, M.Acc.; B.S., Radford University; MBA, Old Dominion University; M.Acc., Liberty University

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- James Griffin, Ed.D.; A.O.S., B.S., M.A.T., Johnson & Wales University; Ed.D., Boston University
- Janet Houser, M.A.; B.A., University of Miami; M.A., University of Washington
- Michael Lacy, Ph.D.; B.B.A., Eastern Michigan University; MBA, Assumption College; Ph.D., Capella University
- Matthew McConeghy, Ph.D.; B.A., Duke University; M.S., University of Arizona; Ph.D., University of Connecticut
- Heather Miceli, M.S.; M.S., University of Rhode Island
- Paul Richardson, D.M.; B.S., University of Maryland; B.S., University of Baltimore; MBA, Loyola College; D.M., University of Maryland
- Scott Richardson, M.A.; B.A., Montreat College; M.A., Columbia International University
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- Janice Spangenberg, Ph.D.; A.A.S., Tidewater Community College; B.A., St. Leo College; M.S., Troy State University; M.A., Fielding Graduate University; Ph.D., Regent University
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- James Wright, M.Acc.; B.S., Radford University; MBA, Old Dominion University; M.Acc., Liberty University

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Health & Counseling Services
- Steven Erhart, M.A., interim director
- Delene Martinez, R.N., staff nurse

Information Technology
- Stephen Michalczyk, B.S., manager of campus information technology
Library
• Lori Micho, M.L.S., director of library services
• Merrie Valliant, M.L.I.S., technical services librarian
• Hannah Parris, M.I.S., librarian
• Amanda Samland, M.L.I.S., public services librarian

Student Academic & Financial Services
• Denise Kupetz, M.A., director
• Sara Miller, B.S., assistant director of student academic services
• Jenny Winkler Richards, B.A., assistant director of financial services

Student Affairs
• Jeff Ederer, Ed.D., dean of students
• Katy Armstrong, M.A., director of new student orientation & first-year initiatives
• Sara Ash, M.A., director of student conduct
• Jay Jeanneret, MBA, director of residential life
• Sandee Mott, M.A., director of athletics
• Brian Novak, M.Ed., director of student activities
Denver Programs of Study

- **Associate in Science (A.S.) Degree**
  - Baking & Pastry Arts (p. 25)
  - Culinary Arts (p. 26)

- **Bachelor of Science (B.S.) Degree**
  - Baking & Pastry Arts and Food Service Management (p. 30)
  - Business Administration (p. 31)
  - Business Studies (p. 32)
  - Counseling Psychology (p. 16)
  - Criminal Justice (p. 18)
  - Culinary Arts & Food Service Management (p. 33)
  - Culinary Nutrition (p. 27)
  - Fashion Merchandising & Retail Marketing (p. 34)
  - Hotel & Lodging Management (p. 35)
  - Liberal Studies (p. 20)
  - Media & Communication Studies (p. 21)
  - Restaurant, Food & Beverage Management (p. 38)
  - Sports/Entertainment/Event Management (p. 39)

- **Minor**
  - Environmental Sustainability (p. 19)
  - Professional Communication (p. 23)

- **Master of Business Administration (MBA)**
  - MBA (p. 36)
  - MBA - Hospitality Concentration (p. 37)

- **Non-Degree**
  - Arts & Science Core Experience (p. 15)
College of Arts & Sciences

School of Professional Studies

• Bachelor of Science (B.S.) Degree
  • Counseling Psychology (p. 16)
  • Criminal Justice (p. 18)

School of Science & Liberal Arts

• Bachelor of Science (B.S.) Degree
  • Liberal Studies (p. 20)
  • Media & Communication Studies (p. 21)

• Minor
  • Environmental Sustainability (p. 19)
  • Professional Communication (p. 23)

• Non-Degree
  • Arts & Science Core Experience (p. 15)
Johnson & Wales University is committed to providing its students with the learning necessary for professional and personal success. A Johnson & Wales University education is intended to prepare students to become engaged citizens with the intellectual and practical skills needed to address complex issues in a diverse and dynamic world.

In addition to development of lifelong learning skills, the university’s A&S general education core curriculum provides breadth of learning by introducing students to multiple ways of knowing and understanding the world through the natural sciences, social sciences and humanities.

**Sequential Learning**

Foundational skills are taught in the first two years and reinforced throughout the curriculum: oral and written communication, information literacy, critical and creative thinking, scientific reasoning and quantitative literacy.

Students will be required to build on foundational writing skills in many disciplines in the arts and sciences as well as in their major courses. All students must fulfill a university graduation requirement for college level writing proficiency.

**Building Integrative Habits of Mind**

An essential component of the A&S Core Experience is the development of integrative learning which requires thinking across boundaries, applying knowledge and skills in new situations, and synthesizing information from various perspectives to explore complex issues or problems. All Johnson & Wales University undergraduates will be required to complete two Integrative Learning courses, one at the sophomore level and another in the senior year. These courses will approach a big idea or question from the perspective of two or more disciplines. Developing the habit of connected inquiry throughout the four years of their undergraduate experience will allow Johnson & Wales University graduates to apply and adapt their knowledge in innovative ways. Adaptive thinking is an essential skill for professional success and for lifelong learning.

**Learning Outcomes**

Through the A&S Core Experience, Johnson & Wales University students are expected to meet the following learning outcomes:

**Academic and Professional Skills**

- Effectively apply oral and written communication strategies appropriate for a particular situation and/or audience.
- Demonstrate the ability to solve mathematical problems and to apply mathematical reasoning to problems in other fields of study.
- Apply appropriate disciplinary criteria to examine complex issues, make decisions, analyze arguments, conduct credible research, solve problems and create original ideas and/or approaches.
- Apply ethical standards and reasoning to complex issues in personal, academic and professional decisions.

**Understanding Human History, Cultural Diversity and Creative Expression**

- Demonstrate knowledge of the complexities of human behavior and society. Interpret human behavior from various social science perspectives.
- Demonstrate the ability to analyze and interpret human history, philosophy, literature and the arts.

**Understanding the Natural World**

- Demonstrate knowledge and application of the scientific principles that govern the natural world.

**Integrative Learning**

- Demonstrate the ability to synthesize and apply knowledge from multiple perspectives to complex issues and real world problems.

### THE A&S CORE EXPERIENCE

<table>
<thead>
<tr>
<th>Communications Foundation Courses</th>
<th>4.5</th>
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<tbody>
<tr>
<td>ENG1020 English Composition</td>
<td></td>
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<tr>
<td>ENG1021 Advanced Composition and Communication</td>
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<tr>
<td>ENG1030 Communication Skills</td>
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<table>
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<tr>
<th>Integrative Learning – two required courses</th>
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<tbody>
<tr>
<td>ILHS2000 Integrative Learning Humanities/Social Sciences</td>
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<tr>
<td>or ILSC2000 Integrative Learning Science with Humanities/Social Sciences</td>
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<tr>
<th>ILSR4000 Integrative Learning Senior Level</th>
<th>4.5</th>
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<tbody>
<tr>
<td>Arts and Humanities – Two courses from ART, HIST, HUM, LIT, PHIL or REL</td>
<td></td>
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<tr>
<td>One course required by program</td>
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<tr>
<td>Additional AH course in a different discipline</td>
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<table>
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<tr>
<th>Math – Two courses</th>
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<tbody>
<tr>
<td>MATH One course at level of placement, 1002 or higher, minimum set by program</td>
<td></td>
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<tr>
<td>MATH2001 Statistics (or other required by program)</td>
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<tr>
<th>Science</th>
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<tbody>
<tr>
<td>One SCI-designated course (may be a program requirement)</td>
<td>4.5</td>
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<tr>
<th>Social Sciences – Two courses from ECON, LEAD, PSCI, PSYC, SOC</th>
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</tr>
</thead>
<tbody>
<tr>
<td>One course required by program</td>
<td></td>
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<tr>
<td>Additional SS course in a different discipline</td>
<td>4.5</td>
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</tbody>
</table>

<table>
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<tr>
<th>A&amp;S Electives</th>
<th>4.5</th>
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</thead>
<tbody>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td>9</td>
</tr>
</tbody>
</table>

**Total Credits** 63.0

- IL course offerings will vary from term to term.
- Students whose programs require two or more science courses will take ILHS2000 Integrative Learning Humanities/Social Sciences, an integrative learning course that focuses on themes or questions from humanities and the social sciences; all other students will take ILSC2000 Integrative Learning Science with Humanities/Social Sciences, a course that addresses a broad idea or problem from a scientific perspective along with humanities and/or social sciences.

**NOTE:** Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s). Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Counseling Psychology - BS

The Counseling Psychology program prepares students for careers as case/program workers and managers and aides who assist counselors in resolving clients’ personal, family, educational, mental health or work-related issues. Graduates of this program may pursue employment in the public or private sectors working in educational settings, private agencies, hospitals, rehabilitation centers or in nonprofit organizations.

Upon completion of this program, graduates are expected to demonstrate knowledge of the theoretical frameworks in counseling, professional and ethical practices, social and cultural diversity, human growth and development, career development, helping relationships, group work, assessment and research.

In addition, upon completion of the program, graduates should be able to demonstrate the ability to:

- Delineate the historical nature of psychology as well as the bio-psychosocial and developmental determinants of behavior.
- Practice effectively within the following core counselor practice domains: use of counseling strategies and techniques, client assessment, case management, treatment planning, addictions counseling, community resource utilization, job development and placement, vocational counseling, research application and ethical counseling.
- Identify, implement and evaluate the various frameworks for ethical appraisal of the individual, including use of methods of data gathering and interpretation, statistical concepts, individual and group testing, case studies, historical perspectives and individual differences from multicultural and ethnic contexts.
- Employ basic scientific research methods to analyze and critique assumptions, examine available evidence including (but not limited to) statistical analysis, theorize, conduct ethical, representative, and viable research and draw logical conclusions in an attempt to identify and/or resolve a specific problem.
- Identify the nature and needs of diverse individuals in a multicultural society, demonstrating appropriate sensitivity to needs of these populations in applying psychological theory, employing research methodology, and in making referrals for mental health treatment.
- Examine the development, ethical issues and theoretical approaches to group counseling including defining and appraising group counseling theories, group therapy techniques, group purpose, group development and group dynamics.
- Develop criteria, skills, and strategies for providing effective crisis intervention, de-escalation of conflict, and conflict resolution in crisis situations.
- Apply ethical principles while dealing with clients within the counseling psychology profession.
- Evaluate and describe the philosophy, mission, programs and services of various human service providers as well as to demonstrate the ability to make appropriate individual referrals to said human service agencies.
- Function professionally in a supervised clinical experience that prepares them to employ effective counseling practices while developing an understanding of the inner workings public and/or private mental health and related human service agencies.

Courses are selected to provide students with a broad foundation of knowledge concerning human thoughts, emotions and behaviors. The program features a significant number of psychology courses that address both the biological and psychological motivations for certain behaviors. Sociology courses also play a major role by exploring the impact that a person’s social environment (i.e., family, culture, religion, etc.) has had on his or her development. Knowledge gained in these disciplines is then examined from the counseling psychology perspective to determine viable modes of intervention and treatment, if such actions are warranted.

Consistent with the Johnson & Wales University experiential education philosophy, counseling psychology students also gain practical experience while enrolled in this program. For example, courses such as Principles of Group Counseling and Counseling Theories and Techniques provide students with classroom exercises in which they learn about, role play and model various counseling practices. Graduates of this program are expected to employ critical thinking skills and ethical principles essential to interacting with and successfully treating clients in the professional environment.

To qualify for the internship, students must have a 2.75 GPA in their major courses, or have permission of the program director, and a letter of approval from their faculty advisor. Those who do not qualify for the internship are required to take three additional counseling classes in lieu of the internship class, CSLG4099 Internship in Counseling Psychology.

In addition, students are expected to use the American Counseling Association (ACA) Code of Ethics and Standards of Practice as a guide for ethical behavior throughout the program.

**PLEASE NOTE:** A master of science degree is usually required for licensed positions as professional mental health counselors, marriage and family counselors and social workers. At completion of the bachelor’s degree program in Counseling Psychology, students may also choose to pursue a Master of Science degree in Counseling Psychology. The bachelor of science degree program prepares students for entry-level case/program workers and managers and aide positions who assist licensed counselors.

**Admission Standards**

- Preference is given to applicants who have maintained a B average or higher in a college prep curriculum throughout high school.
- Submission of SAT or ACT scores is strongly recommended.
- Students who wish to transfer into the Counseling Psychology program must do so if they have met the following criteria: a B average or better in all psychology courses and a 2.5 cumulative GPA.

**Counseling Psychology**

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

<table>
<thead>
<tr>
<th>Major Courses</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CSLG1001 Introduction to Helping Professions</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG2030 Counseling Theories and Techniques</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG3035 Foundations of Mental Health Counseling</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG3001 Introduction to Case Management</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG3005 Introduction to Crisis Intervention</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG3010 Principles of Group Counseling</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG4099 Internship in Counseling Psychology</td>
<td>13.5</td>
</tr>
<tr>
<td>PSYC2002 Abnormal Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC2015 Human Sexuality</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC2030 Developmental Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC2040 Psychological Issues of Addiction and Compulsive Behavior</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC3001 Social Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC3010 Personality</td>
<td>4.5</td>
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<tr>
<td>ISCH3000 Research Methods in Applied Settings</td>
<td>4.5</td>
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<tr>
<td>ISCH4050 Research Seminar in Counseling Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>SOC1001 Sociology I</td>
<td>4.5</td>
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<table>
<thead>
<tr>
<th>Major Electives*</th>
<th>Credit Hours</th>
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</thead>
<tbody>
<tr>
<td>Choose 5 of the following courses: (at least two courses must have a CSLG designation)</td>
<td>22.5</td>
</tr>
<tr>
<td>CSLG2040 Introduction to Career and School Counseling</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG2110 Introduction to Family Treatment for Addictions Counselors</td>
<td>4.5</td>
</tr>
<tr>
<td>CSLG3040 Counseling Techniques for Addictions and Other Behavioral Disorders</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC2020 Industrial/Organizational Psychology</td>
<td>4.5</td>
</tr>
<tr>
<td>PSYC3040 Introduction to Neuropsychology and Psychopharmacology</td>
<td>4.5</td>
</tr>
<tr>
<td>SOC2035 Sociology of Aging</td>
<td>4.5</td>
</tr>
<tr>
<td>SOC2035 Cultural Tapestry: Perspectives in Diversity</td>
<td>4.5</td>
</tr>
<tr>
<td>SOC3000 Deviant Behavior</td>
<td>4.5</td>
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<table>
<thead>
<tr>
<th>Related Professional Studies</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAR2000 Career Capstone</td>
<td>1</td>
</tr>
<tr>
<td>SSCI201 Anatomy and Physiology</td>
<td>4.5</td>
</tr>
<tr>
<td>Choose 2 of the following courses:</td>
<td>9</td>
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<tr>
<td>CJ2050 Criminology</td>
<td>4.5</td>
</tr>
<tr>
<td>CJ2085 Juvenile Justice</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG2100 Technical Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG3101 Report and Proposal Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW2001 The Legal Environment of Business I</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3025 Criminal Law</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3065 Employment Law</td>
<td>4.5</td>
</tr>
<tr>
<td>SSCI2020 Exercise Physiology</td>
<td>4.5</td>
</tr>
<tr>
<td>SSCI2040 Community Leadership: An Applied Sociology</td>
<td>4.5</td>
</tr>
<tr>
<td>SSCI2070 Social Issues in Contemporary America</td>
<td>4.5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>A&amp;S Core Experience</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Communications Foundation Courses</td>
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</tr>
<tr>
<td>Course Code</td>
<td>Course Title</td>
</tr>
<tr>
<td>------------</td>
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</tr>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
</tr>
<tr>
<td>ILHS2000</td>
<td>Integrative Learning Humanities/Social Sciences</td>
</tr>
<tr>
<td>ILSR4000</td>
<td>Integrative Learning Senior Level</td>
</tr>
<tr>
<td>Arts and Humanities</td>
<td></td>
</tr>
<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
</tr>
<tr>
<td>One course from ART, HIST, HUM, LIT or REL</td>
<td></td>
</tr>
<tr>
<td>Mathematics</td>
<td></td>
</tr>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
</tr>
<tr>
<td>Science</td>
<td></td>
</tr>
<tr>
<td>SCI1050</td>
<td>Nutrition</td>
</tr>
<tr>
<td>Social Sciences</td>
<td></td>
</tr>
<tr>
<td>PSYC1001</td>
<td>Introductory Psychology</td>
</tr>
<tr>
<td>One course from ECON, LEAD, PSCI or SOC</td>
<td></td>
</tr>
<tr>
<td>A&amp;S Electives</td>
<td></td>
</tr>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td></td>
</tr>
<tr>
<td>Total Credits</td>
<td></td>
</tr>
</tbody>
</table>

* In order to prepare for intended graduate specializations, students are urged to select at least three related courses in either addictions or mental health counseling. It is strongly recommended that students consult their faculty adviser before selection of courses.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Criminal Justice - BS

The Criminal Justice degree program prepares students for professional careers in the field of criminal justice. Through this course of study, students are expected to acquire the communication, logic, critical thinking, and ethical reasoning skills essential for both the understanding of complex global and domestic criminal justice issues and for effective career performance and progression.

Upon completion of the program, graduates are expected to demonstrate the ability to:

- Explain the historical backgrounds, agencies, professions, purposes, functions, and administration of the American criminal justice system.
- Develop and apply criminal justice research plans utilizing the scientific method; appropriate sampling, measurement, and data collection techniques; and data analysis techniques including descriptive and inferential statistics, central tendency, variability, analysis of variance, and correlation.
- Apply criminological theories and causes of crime, and appropriate methods of control and prevention of criminal behavior to situational contexts within the American criminal justice system.
- Explain the complex responsibilities, procedures, and policies of law enforcement agencies operating in the American criminal justice system.
- Explain the history and purpose of criminal law, classify crimes and identify criminal liability, and apply legal theory and substantive elements to situational contexts within the American criminal justice system.
- Articulate the philosophy, history, and various perspectives of incarceration, and the development of prisons and other social institutions of penal correction within the American criminal justice system.

From heightened national security to concerns about corporate accountability, our changing world has created a high demand for well-trained criminal justice professionals. The Criminal Justice degree program at the Providence Campus can prepare you for a wide variety of criminal justice careers in the field of criminal justice. Through this course of study, students are encouraged to take advantage of internship, study abroad, and elective course opportunities which are available in the Criminal Justice program, students are expected to acquire the communication, logic, critical thinking, and ethical reasoning skills essential for both the understanding of complex global and domestic criminal justice issues and for effective career performance and progression.

Through the program, you will have the opportunity to:

- Learn from professionals experienced in a variety of criminal justice fields.
- Develop an appreciation for diversity, citizenship, leadership, science and technology, and qualitative and quantitative analysis.

Criminal Justice

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

Major Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CJS1002</td>
<td>Introduction to Criminal Justice</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS1090</td>
<td>Law Enforcement</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS2040</td>
<td>Corrections</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS2050</td>
<td>Criminology</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS2150</td>
<td>Criminal Justice Ethics</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS3075</td>
<td>Criminal Investigation</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS3450</td>
<td>Comparative Criminal Justice</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS3850</td>
<td>Homeland Security</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS4030</td>
<td>Criminal Justice Research Methods</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS4040</td>
<td>Criminalistics</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS4080</td>
<td>Criminal Justice Senior Seminar</td>
<td>4.5</td>
</tr>
<tr>
<td>CJS4099</td>
<td>Criminal Justice Internship</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3015</td>
<td>Criminal Procedure</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3025</td>
<td>Criminal Law</td>
<td>4.5</td>
</tr>
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</table>

Related Professional Studies

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAR0010</td>
<td>Career Capstone</td>
<td>1</td>
</tr>
<tr>
<td>HIST2100</td>
<td>U. S. History from Colonial Times to 1876</td>
<td>4.5</td>
</tr>
</tbody>
</table>

A&S Core Experience

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
<td>4.5</td>
</tr>
<tr>
<td>ILSC2000</td>
<td>Integrative Learning Science with Humanities/Social Sciences</td>
<td>9</td>
</tr>
<tr>
<td>ILSR4000</td>
<td>Integrative Learning Senior Level</td>
<td>9</td>
</tr>
<tr>
<td>Arts and Humanities</td>
<td></td>
<td>9</td>
</tr>
<tr>
<td>HIST2200</td>
<td>U. S. History Since 1877 (to the Present)</td>
<td>9</td>
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</tbody>
</table>

Mathematics

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student’s placement)</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td>4.5</td>
</tr>
<tr>
<td>SC2031</td>
<td>Anatomy and Physiology</td>
<td>4.5</td>
</tr>
<tr>
<td>SOC1001</td>
<td>Sociology I</td>
<td>9</td>
</tr>
<tr>
<td>One course from ECON, LEAD, PSCI or PSYC</td>
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A&S Electives

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td>9</td>
<td></td>
</tr>
</tbody>
</table>

Free Electives

22.5 credits selected from 1000-4999 numbered offerings within the university 22.5

Total Credits 181.0

* In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Environmental Sustainability - MINOR

The College of Arts & Sciences offers two minors (22.5 credits) that enhance and strengthen the qualifications of graduates moving into business: Environmental Sustainability and Technical Communications.* These are intended to give students opportunities to develop expertise in an area that complements their major. Real-world applications are embedded in both minors.

This minor prepares students to understand the scientific, public policy and economic challenges of current environmental problems such as global climate change and renewable energy. Faced with balancing social, economic and environmental concerns, industry and community leaders are exploring sustainable business practices. Through coursework and field research, students develop the knowledge and skills needed to address sustainability issues and to navigate the emerging green economy.

* The only minors offered are those listed in the catalog. Students cannot elect to create their own minors.

Environmental Sustainability

<table>
<thead>
<tr>
<th>Minor</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>SCI1010 Environmental Science</td>
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<tr>
<td>SCI3020 Sustainability Policy and Planning</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3070 Food Sustainability</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3080 The Business of Sustainability</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI4090 Research Seminar in Sustainability</td>
<td>4.5</td>
</tr>
<tr>
<td><strong>Total Credits</strong></td>
<td><strong>22.5</strong></td>
</tr>
</tbody>
</table>
Liberal Studies - BS

Through the required and elective courses in the bachelor’s degree in Liberal Studies, students will acquire knowledge and experience in the arts, cultural studies, history, philosophy, the behavioral sciences, math and science. With a required minor in either business or technology, students will be prepared to enter the workforce in business, nonprofit, government, and arts and cultural organizations. The degree will also prepare them for further graduate studies. In addition, the program will include experiential learning through an internship, service learning and an optional study abroad.

Key differentiators of the JWU Liberal Studies degree program include a requirement that students complete a minor in business or technology, the inclusion of a heightened form of experiential learning, and in-depth advising in fulfillment of our mission. The required minor is intended to assure that students have an introduction to a profession or set of professional skills prior to program completion.

Upon completion of the program, graduates are expected to demonstrate the ability to:

• Effectively apply oral and written communication strategies appropriate for a particular situation or audience.
• Solve mathematical problems and to apply mathematical reasoning to problems in other fields of study.
• Apply appropriate disciplinary criteria to examine complex issues, make decisions, analyze arguments, conduct credible research, solve problems and create original ideas and/or approaches.
• Apply ethical standards and reasoning to complex issues in personal, academic and professional decisions.
• Exhibit knowledge of the complexities of human behavior and society.
• Interpret human behavior from various social science perspectives.
• Analyze and interpret human history, philosophy, literature and the arts.
• Exhibit knowledge and application of the scientific principles that govern the natural world.
• Synthesize and apply knowledge from multiple perspectives to complex issues and real-world problems.

Liberal Studies

A four-year program leading to the bachelor of science

Major Courses

Choose one of the following tracks: 40.5

General Track

| Humanities | One course 2000 level or higher (excluding foreign language) |
| Social Science | One course 2000 level or higher |
| Science | One course 2000 level or higher |
| Math | Two courses 1000 level or higher |
| Foreign Language | 4.5 credits as determined by language placement |
| Humanities/Social Sciences Track | |
| Humanities | One course 2000 level or higher (excluding foreign language) |
| Social Sciences | Two courses 2000 level or higher |
| Science | One course 2000 level or higher |
| Math | Two courses 1000 level or higher |
| Foreign Language | 4.5 credits as determined by language placement |
| Math/Science Track | |
| Math | Three courses 1000 level or higher |
| Science | One course 2000 level or higher |
| Humanities | Two courses 2000 level or higher |
| Social Sciences | Two courses 2000 level or higher |
| Foreign Language | 4.5 credits as determined by placement |

Internship/Applied Learning

Choose one of the following: 13.5

Option 1  
LibS3099, Liberal Studies Internship *

Option 2  
Study Abroad Program

Option 3  
Free Electives ***

Two courses from different disciplines: ART, HIST, HUM, LIT, PHIL or REL

Mathematics 9

MATH1002 A Survey of College Mathematics (or higher, based on student’s placement)

MATH2001 Statistics

Science 4.5

Two courses from different disciplines: ECON, LEAD, PSCI, PSYC or SOC

A&S Electives 9

Two courses with an EASC attribute, at least one at 3000 level or higher.

Total Credits 181.0

* Students may schedule a 4.5-13.5 credit internship. If the internship is less than 13.5 credits, additional Arts & Sciences electives are required to meet the 13.5 credit requirement.
** Students are responsible for meeting prerequisites.
*** In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Media & Communication Studies - BS

The Media & Communication Studies major focuses on the study of media production, content and reception. Through required and elective courses, students engage with scholarly research to analyze, interpret and evaluate the relationship among media industries, texts and the broader social world. In the tradition of a liberal arts education, the curriculum assumes that students ask and attempt to answer political-economic and social-cultural questions, such as why media products are created in specific ways for particular audiences, how readers and viewers respond to messages and what their responses mean for the human condition in a global society.

Our faculty members expect students to demonstrate a breadth and depth of knowledge. The major has a tripartite structure: 10 required courses that cover media industries, texts, and audiences (breadth); and two strands, one in principles, and another in practices, with five electives per strand (depth). The principles strand induces students to deepen their knowledge of specific media forms, while the practices strand stresses writing, business and production. The major is structured to provide enough flexibility for students to select courses that complement their intellectual and professional interests; for example, students may design their own focus areas in consultation with program advisors.

The university’s longstanding commitment to experiential education continues with coursework in related professional studies and with a media internship. Students may use their internship as a springboard for career opportunities in a variety of media industries, as well as for media-related positions in other industries. Additionally, students will be well positioned to pursue graduate degrees in a variety of fields.

Upon completion of this program, graduates are expected to:

• Demonstrate a working knowledge and understanding of how the major media industries work in all facets, including production, distribution and exhibition.

• Explain the significance of key moments in the history of media.

• Analyze, interpret and evaluate the aesthetic impressions and expressions of media texts.

• Compare and contrast theories that scholars use to explain the beliefs, attitudes, values, opinions and behaviors of media audiences.

• Assess the political-economic and social-cultural influences among media industries, texts and audiences.

• Apply interpretive and critical-cultural methods to the design of original research projects that address issues of race, ethnicity, gender, sexual orientation, class, language, nationality and related identity constructs.

• Collect and analyze primary sources and incorporate them into well-reasoned arguments.

• Exhibit an understanding and appreciation of the ethics underlying best practices in the production of media content.

• Write, design and/or create content for a range of media forms, such as film, radio, television and the Internet.

• Develop the written and oral communication skills associated with a liberal arts education.

Media & Communication Studies
A four-year program leading to the bachelor of science degree.

Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>COMM1010</td>
<td>Introduction to Media, Culture &amp; Society</td>
<td>4.5</td>
</tr>
<tr>
<td>COMM1030</td>
<td>History of Media</td>
<td>4.5</td>
</tr>
<tr>
<td>COMM2010</td>
<td>Media Industries</td>
<td>4.5</td>
</tr>
<tr>
<td>COMM2050</td>
<td>Media Audiences</td>
<td>4.5</td>
</tr>
<tr>
<td>COMM3010</td>
<td>Media and Popular Culture</td>
<td>4.5</td>
</tr>
<tr>
<td>COMM3050</td>
<td>Media Identities</td>
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</tr>
<tr>
<td>COMM3899</td>
<td>Media Internship</td>
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<tr>
<td>COMM4010</td>
<td>Global Media</td>
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</tr>
<tr>
<td>COMM4050</td>
<td>Critical Perspectives on New Media</td>
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</tr>
<tr>
<td>COMM4200</td>
<td>Senior Seminar in Media Life</td>
<td>4.5</td>
</tr>
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</table>

Major Electives - Principles

Choose five of the following: ** 22.5

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ART2010</td>
<td>Introduction to Film</td>
<td></td>
</tr>
<tr>
<td>ART2030</td>
<td>Music Appreciation</td>
<td></td>
</tr>
<tr>
<td>ART3020</td>
<td>Art History</td>
<td></td>
</tr>
<tr>
<td>COMM2100</td>
<td>Children, Youth and Media</td>
<td></td>
</tr>
</tbody>
</table>

Complementary Studies

Choose one of the following: ** 9

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAR0010</td>
<td>Career Capstone</td>
<td>1</td>
</tr>
<tr>
<td>ENG1020</td>
<td>Technical Writing</td>
<td></td>
</tr>
<tr>
<td>ENG1030</td>
<td>Technical Editing</td>
<td></td>
</tr>
<tr>
<td>ENG3012</td>
<td>Report and Proposal Writing</td>
<td></td>
</tr>
<tr>
<td>ENG3014</td>
<td>Instruction and Manual Writing</td>
<td></td>
</tr>
<tr>
<td>ENG3016</td>
<td>Advanced Business Communication</td>
<td></td>
</tr>
<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
<td></td>
</tr>
<tr>
<td>LAW3080</td>
<td>Cyberlaw</td>
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</tr>
<tr>
<td>LAW3092</td>
<td>Sports, Entertainment and Event Management</td>
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A&S Core Experience

Choose three of the following: ** 13.5

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
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</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td></td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
<td></td>
</tr>
<tr>
<td>ILS2000</td>
<td>Integrative Learning Science with Humanities/Social Sciences</td>
<td>9</td>
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<tr>
<td>ILS4000</td>
<td>Integrative Learning Senior Level</td>
<td></td>
</tr>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
<td>9</td>
</tr>
<tr>
<td>SOC3070</td>
<td>Visual Literacy and the Sociology of Perception</td>
<td>9</td>
</tr>
<tr>
<td>A&amp;S Electives</td>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td>9</td>
</tr>
</tbody>
</table>

Free Electives *** 13.5

Johnson & Wales University

21
13.5 credits selected from 1000-4999 numbered offerings within the university.

* Students may use up to 9.0 free elective credits as additional internship credits.

** Students are responsible for meeting prerequisites.

*** In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

& 4.5 or 9 credits of free electives may be used as additional internship credit.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Professional Communication - MINOR

The College of Arts & Sciences offers two minors (22.5 credits) that enhance and strengthen the qualifications of graduates moving into business: Environmental Sustainability and Professional Communication.* These are intended to give students opportunities to develop expertise in an area that complements their major. Real-world applications are embedded in both minors.

Having strong communication skills is essential for success in many fields of business and industry. Whether making decisions, analyzing performance, designing user-friendly systems or managing a project, effective communication of business and technical details is needed. This minor focuses on building written and oral communication, use of new media, collaboration and problem-solving skills as part of career education.

The only minors offered are those listed in the catalog. Students cannot elect to create their own minors.

Professional Communication

Minor

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG2010</td>
<td>Technical Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>or ENG2030</td>
<td>Introduction to Newswriting</td>
<td></td>
</tr>
<tr>
<td>ENG3010</td>
<td>Technical Editing</td>
<td>4.5</td>
</tr>
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Choose three of the following: 13.5

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>ADVC1021</td>
<td>Public Relations Concepts</td>
</tr>
<tr>
<td>DME1000</td>
<td>Foundation Drawing and Digital Tools</td>
</tr>
<tr>
<td>DME2030</td>
<td>Print Design*</td>
</tr>
<tr>
<td>ENG2010</td>
<td>Technical Writing</td>
</tr>
<tr>
<td>ENG2030</td>
<td>Introduction to Newswriting</td>
</tr>
<tr>
<td>ENG3001</td>
<td>Introduction to Creative Writing</td>
</tr>
<tr>
<td>ENG3012</td>
<td>Report and Proposal Writing</td>
</tr>
<tr>
<td>ENG3014</td>
<td>Instruction and Manual Writing</td>
</tr>
<tr>
<td>ENG3016</td>
<td>Advanced Business Communication</td>
</tr>
<tr>
<td>ENG3030</td>
<td>Introduction to Food Writing</td>
</tr>
<tr>
<td>ENG3050</td>
<td>Introduction to Travel Writing</td>
</tr>
<tr>
<td>PRMG2010</td>
<td>Introduction to Project Management</td>
</tr>
<tr>
<td>or PRMG3010</td>
<td>Advanced Project Management</td>
</tr>
</tbody>
</table>

Total Credits 22.5

* Students are responsible for meeting prerequisites.
College of Culinary Arts

- **Associate in Science (A.S.) Degree**
  - Baking & Pastry Arts (p. 25)
  - Culinary Arts (p. 26)

- **Bachelor of Science (B.S.) Degree**
  - Culinary Nutrition (p. 27)
Baking & Pastry Arts - AS

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.

Upon completion of the program, graduates are expected to demonstrate:

• Preparation, production and presentation of baked products, pastry, and desserts utilizing professional techniques.
• Apply food safety and sanitation principles in the preparation and service of food and beverage products.
• Implement cost control measures to track goods, services, and costs through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability.
• Utilize healthful baking and dessert preparation techniques to modify and develop formulas.
• Exhibit professional leadership attributes necessary for operating responsibly in the food and beverage industry.

First-year Baking & Pastry Arts students rotate through two terms of hands-on laboratory classes. Emphasis is placed on skills development and techniques of combining basic ingredients to produce pastries, breads, cakes, frozen desserts, and chocolates. Second-year laboratories emphasize advanced techniques in the preparation and production of cakes, entremets, artisan breads, plated desserts and sugar work.

The baking and pastry lab experience is complimented by a sound general education core and professional studies which include food and beverage cost control, nutrition, and a food safety course that, upon successful completion, results in a Food Safety Manager certification recognized by the Conference for Food Protection.

Baking & Pastry Internship

Associate degree students will participate in one term of experiential education which allows students to participate in food service operations in preparation for future careers. Possible sites include university owned or operated practicum educational facilities, hotels, restaurants, country clubs, resorts, casinos, spas and contract food service providers. Eligibility requirements for certain sites include a 2.75 cumulative GPA and completion of all prerequisite coursework. International internship opportunities at host company sites throughout the world may also be available for students who have met specific college eligibility requirements, have a minimum of one year work experience in a full-service restaurant, hotel or resort, and who maintain a 3.25 cumulative grade point average.

Baking & Pastry Arts

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

<table>
<thead>
<tr>
<th>Major Courses</th>
<th>Description</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>BPA1010</td>
<td>Fundamental Skills and Techniques</td>
<td>3</td>
</tr>
<tr>
<td>BPA1015</td>
<td>Classic Pastry</td>
<td>3</td>
</tr>
<tr>
<td>BPA1020</td>
<td>Pies and Tarts</td>
<td>3</td>
</tr>
<tr>
<td>BPA1025</td>
<td>Cookies and Petits Fours</td>
<td>3</td>
</tr>
<tr>
<td>BPA1030</td>
<td>Hot and Cold Desserts</td>
<td>3</td>
</tr>
<tr>
<td>BPA1035</td>
<td>Chocolates and Confections</td>
<td>3</td>
</tr>
<tr>
<td>BPA1040</td>
<td>Introduction to Cakes</td>
<td>3</td>
</tr>
<tr>
<td>BPA1045</td>
<td>Principles of Artisan Bread Baking</td>
<td>3</td>
</tr>
<tr>
<td>BPA1050</td>
<td>Viennoiserie</td>
<td>3</td>
</tr>
<tr>
<td>BPA1060</td>
<td>How Baking Works</td>
<td>3</td>
</tr>
<tr>
<td>BPA2010</td>
<td>Specialty Cakes</td>
<td>3</td>
</tr>
<tr>
<td>BPA2015</td>
<td>Entremets and Petits Gateaux</td>
<td>3</td>
</tr>
<tr>
<td>BPA2020</td>
<td>Plated Desserts</td>
<td>3</td>
</tr>
<tr>
<td>BPA2025</td>
<td>Advanced Artisan Bread Baking</td>
<td>3</td>
</tr>
<tr>
<td>BPA2030</td>
<td>Sugar Artistry</td>
<td>3</td>
</tr>
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<table>
<thead>
<tr>
<th>Pastry Arts Applications</th>
<th>Description</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BPA2026</td>
<td>Baking &amp; Pastry Internship</td>
<td>13.5</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Related Professional Studies</th>
<th>Description</th>
<th>Credits</th>
</tr>
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<tbody>
<tr>
<td>FSM1065</td>
<td>Food Safety and Sanitation Management *</td>
<td>1.5</td>
</tr>
<tr>
<td>FSM2025</td>
<td>Food and Beverage Cost Control</td>
<td>4.5</td>
</tr>
<tr>
<td>NUTR2001</td>
<td>Introduction to Nutrition</td>
<td>4.5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>A&amp;S Core Experience</th>
<th>Description</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Communications Foundation Courses</td>
<td>English Composition</td>
<td>13.5</td>
</tr>
</tbody>
</table>

| Total Credits | 96.0 |

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Four-Year Options:

• Baking & Pastry Arts (http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-bs)
• Baking & Pastry Arts and Food Service Management (http://catalog.jwu.edu/programsofstudy/management/baking-pastry-arts-food-service-management-bs)
• Business Studies (http://catalog.jwu.edu/programsofstudy/management/business-studies-bs)
• Food Service Entrepreneurship (http://catalog.jwu.edu/programsofstudy/management/food-service-entrepreneurship-bs)

Please note the following campus considerations when choosing a Four Year Option:

• Baking & Pastry Arts bachelor’s degree program is only offered in Providence for day students.
• Baking & Pastry Arts and Food Service Management is not available in Denver CE.
• Business Studies is only offered in Providence (day and CE), Denver (day), Charlotte and Online.
• Food Service Entrepreneurship is only offered in Providence for day students.
Culinary Arts - AS

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

Upon completion of the program, graduates are expected to:

- Demonstrate competency in professional cooking techniques and in the skills and abilities needed to produce, present and serve quality food and beverages utilizing ingredients and flavor profiles of the major world cuisines.
- Apply food safety and sanitation principles in the preparation and service of food and beverage products.
- Implement cost control measures to track goods, services, and costs, through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability.
- Utilize healthful cooking techniques and ingredients to modify and develop flavorful recipes.
- Demonstrate professional leadership attributes necessary for operating responsibly in the food and beverage industry.

The focus of the first-year culinary lab classes is the development and practice of cooking skills, baking, dining and beverage service skills, which includes national certification in alcohol intervention procedures. Second-year laboratories include advanced techniques in classical and international cuisines, garde manger, patisserie/dessert and dining room.

The culinary lab experience is complimented by a sound general education core and professional studies which include menu planning and cost control, nutrition and a food safety course that, upon successful completion, results in a Food Safety Manager certification recognized by the Conference for Food Protection.

Culinary Internship

Associate degree students will participate in one term of experiential education which allows students to participate in food service operations in preparation for future careers. Possible sites include university-owned or -operated practicum educational facilities, hotels, restaurants, country clubs, resorts, casinos, spas and contract food service providers. Eligibility requirements for certain sites include a 2.75 cumulative GPA and completion of all prerequisite coursework. International internship opportunities at host company sites throughout the world may also be available for students who have met specific college eligibility requirements, have a minimum of one year work experience in a full-service restaurant, hotel or resort, and who maintain a 3.25 cumulative grade point average.

Additionally each year, a select group of second-year students is chosen to participate in a student Culinary International Exchange program with culinary arts schools in Ireland and the Azores. For one term, JWU students attend classes in either of these countries, as students from these schools attend culinary classes at Johnson & Wales University. Selected students receive full academic credit for an internship term abroad.

Graduates of the associate degree program in Culinary Arts are eligible, or may apply, for entrance into the following Bachelor of Science degree programs: Baking & Pastry Arts, Culinary Arts and Food Service Management, Culinary Nutrition, Food Service Entrepreneurship or Business Studies. Certain requirements pertain to each of these bachelor degree programs, which are noted in their respective program descriptions.

Graduates of the program have the opportunity to gain 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.

Teaching Assistant and Fellow Scholarship Program

Each year, administrators at the College of Culinary Arts, in conjunction with the administration of university-owned or -operated practicum educational facilities, 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

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL1315</td>
<td>Stocks, Sauces and Soups</td>
<td>3</td>
</tr>
<tr>
<td>CUL1325</td>
<td>Essentials of Dining Room</td>
<td>3</td>
</tr>
<tr>
<td>CUL1335</td>
<td>Traditional European Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL1345</td>
<td>Introduction to Baking &amp; Pastry</td>
<td>3</td>
</tr>
<tr>
<td>CUL1355</td>
<td>New World Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL1365</td>
<td>Principles of Beverage Service *</td>
<td>3</td>
</tr>
<tr>
<td>CUL1375</td>
<td>Nutrition and Sensory Analysis</td>
<td>3</td>
</tr>
<tr>
<td>CUL1385</td>
<td>Fundamentals of Food Service Production</td>
<td>3</td>
</tr>
<tr>
<td>CUL1395</td>
<td>Purchasing and Production Identification</td>
<td>3</td>
</tr>
<tr>
<td>CUL1405</td>
<td>Skills of Meatcutting</td>
<td>3</td>
</tr>
<tr>
<td>CUL2215</td>
<td>Garde Manger</td>
<td>3</td>
</tr>
<tr>
<td>CUL2225</td>
<td>Classical French Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL2235</td>
<td>Advanced Dining Room Procedures</td>
<td>3</td>
</tr>
<tr>
<td>CUL2245</td>
<td>International Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL2255</td>
<td>Advanced Patisserie/Dessert</td>
<td>3</td>
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</table>

Culinary Arts - AS

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>CUL2626</td>
<td>Culinary Arts Internship</td>
<td></td>
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</table>

Related Professional Studies

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<tr>
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</table>

A&S Core Experience

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<tr>
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<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
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<td>ILHS2000</td>
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<tr>
<td>MATH1002</td>
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<td></td>
</tr>
</tbody>
</table>

Total Credits: 96.0

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Four-Year Options:

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- Business Studies (http://catalog.jwu.edu/programsofstudy/management/business-studies-bs)
- Culinary Arts and Food Service Management (http://catalog.jwu.edu/programsofstudy/management/culinary-arts-food-service-management-bs)
- Food Service Entrepreneurship (http://catalog.jwu.edu/programsofstudy/management/food-service-entrepreneurship-bs)

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- Business Studies is only offered in Providence (day and CE), Denver (day), Charlotte and Online.
- Culinary Arts and Food Service Management is not available in Denver CE.
- Food Service Entrepreneurship is only offered in Providence for day students.
Culinary Nutrition - BS

The Culinary Nutrition degree program is the only program in the country of its kind that integrates the theoretical foundations of nutrition and food science with practical culinary applications.

Upon completion of the program, graduates are expected to:

- Integrate scientific information and research into scientific and evidence-based practice.
- Demonstrate the beliefs, values, attitudes and behaviors for a professional level of practice.
- Perform customer services including the development and delivery of information, products and services to individuals, groups and populations.
- Apply the strategic principles of management and systems in the provision of services to individuals and organizations.
- Exhibit a working knowledge of supporting areas of food and food systems, physical and biological science, and behavioral and social sciences.

The bachelor of science degree in Culinary Nutrition is a four-year degree that is divided into two sections. The first year will be the same as a student pursuing an associates degree in Culinary Arts, however, if they are accepted into the Culinary Nutrition Program, the second, third and fourth years will focus on Culinary Nutrition outcomes.

In answer to industry and consumer demands for healthy menu choices and products, graduates of the program combine their nutrition and scientific knowledge and principles to their advanced culinary skills. The program has two tracks of study: Clinical/Dietetics and Culinary Food Science/Product Research and Development.

Clinical/Dietetics students develop nutrition care plans and learn nutritional diagnostic skills, as well as refining their sensory evaluation techniques.

Students choosing the Clinical/Dietetics track could be eligible to apply for a postgraduate dietetic internship. Upon completion of this internship, graduates will qualify to take the National Dietetic Registration Exam, to become a Registered Dietitian Nutritionist (RD/RDN).

Dietetics is a challenging profession that applies the science of food and nutrition to the health and well-being of individuals and groups. Culinary Science students are involved in developing potential market products, taking them from concept through prototype development.

Students who choose the Culinary Food Science Track are prepared to work in the nation’s leading test kitchens in areas such as product development, recipe development and quality assurance. Strong communication and presentation skills are necessary to succeed in this fast paced environment.

Qualified students have the opportunity to replace their advanced culinary nutrition internship with a summer abroad experience.

The first year of the Culinary Nutrition Program will provide 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, nutrition, sanitation, food safety and food marketing.

Following the first year, students are expected to:

- Demonstrate moist, dry and combination cooking techniques, baking/pastry skills, and plating and presentation techniques; demonstrate professional knife skills and proper use/care of small wares and kitchen equipment; and demonstrate the ability to identify ingredients and flavor profiles of the major world cuisines.
- Exhibit dining and beverage service techniques, identify beverage classifications, and use proper terminology to perform sensory analysis.
- Apply safety and sanitation principles in the preparation and service of food and beverage products.
- Utilize healthful cooking techniques and ingredients to modify and develop flavorful recipes.
- Demonstrate professional leadership attributes necessary for operating responsibly in the food and beverage industry.

The focus of the first-year culinary lab classes is development and practice of cooking skills, complemented by the development of baking, dining and beverage service skills, which includes national certification in alcohol intervention procedures. The academic areas include mathematics, English composition, community service, professional development and a national food safety certification.

If a student is accepted into the Culinary Nutrition Program, their 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, introduction to nutrition and communication skills while introducing foundational science and nutrition classes, that the student will build on, over the subsequent two years.

The third and fourth years include areas of study that address foundational and advanced nutrition and general sciences, food science, leadership, and applied culinaria nutrition theory, preparing students for a career in restaurants, clinical dietetics or product research and development.

The Culinary Nutrition Program is accredited by:

The Accreditation Council for Education in Nutrition (ACEND) of the Academy of Nutrition and Dietetics

120 South Riverside Plaza, Suite 2000
Chicago, IL 60606-6995,
312-899-0040, ext. 5400.

ACEND provides standards of education meeting required dietetics coursework leading to a bachelor’s degree. Such a program is called a Didactic Program in Dietetics (DPD). The Culinary Nutrition degree program meets those standards.

Note: All students interested in entering the Culinary Nutrition program must complete and submit an application to the program director before starting Culinary Nutrition specific classes. This will typically be done during the first year of study; however, students may apply at any point during their career at Johnson & Wales University. Selection is based on previous academic performance, industry experience and professional recommendations. Students must have a minimum GPA of 3.0, AND a “B” or better in both SCI101S- Introduction to Life Science and NUTR2001- Introduction to Nutrition.

Tracks of study pertaining to Clinical/Dietetics (for Culinary Nutrition Majors)

NUTR4030 Medical Nutrition Therapy 4.5

NUTR4630 Advanced Medical Nutrition Therapy 4.5

Tracks of study pertaining to Culinary Food Science (for Culinary Nutrition Majors)

CUL4111 Product Design and Development 4.5

NUTR3510 Principles of Food Product Development 4.5

Teaching Assistant and Fellow Scholarship Program

Each year, administrators at the College of Culinary Arts, in conjunction with the administration of university-owned or -operated practicum educational facilities, 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 Nutrition

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

Culinary Foundational Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL1315</td>
<td>Stocks, Sauces and Soups</td>
<td>3</td>
</tr>
<tr>
<td>CUL1325</td>
<td>Essentials of Dining Room</td>
<td>3</td>
</tr>
<tr>
<td>CUL1335</td>
<td>Traditional European Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL1345</td>
<td>Introduction to Baking &amp; Pastry</td>
<td>3</td>
</tr>
<tr>
<td>CUL1355</td>
<td>New World Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL1365</td>
<td>Principles of Beverage Service ***</td>
<td>3</td>
</tr>
<tr>
<td>CUL1375</td>
<td>Nutrition and Sensory Analysis</td>
<td>3</td>
</tr>
<tr>
<td>CUL1385</td>
<td>Fundamentals of Food Service Production</td>
<td>3</td>
</tr>
<tr>
<td>CUL1395</td>
<td>Purchasing and Production Identification</td>
<td>3</td>
</tr>
<tr>
<td>CUL1405</td>
<td>Skills of Meatcutting</td>
<td>3</td>
</tr>
<tr>
<td>CUL2215</td>
<td>Garde Manger</td>
<td>3</td>
</tr>
<tr>
<td>CUL2225</td>
<td>Classical French Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL2335</td>
<td>Advanced Dining Room Procedures</td>
<td>3</td>
</tr>
<tr>
<td>CUL2245</td>
<td>International Cuisine</td>
<td>3</td>
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</table>
### Culinary Nutrition Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL2255</td>
<td>Advanced Patisserie/Dessert</td>
<td>3</td>
</tr>
<tr>
<td>CUL3155</td>
<td>Vegetarian Cuisine</td>
<td>4.5</td>
</tr>
<tr>
<td>CUL3175</td>
<td>Designing Healthy Desserts</td>
<td>3</td>
</tr>
<tr>
<td>CUL4155</td>
<td>Athletic Performance Cuisine</td>
<td>4.5</td>
</tr>
<tr>
<td>CUL4175</td>
<td>Spa Cuisine</td>
<td>4.5</td>
</tr>
<tr>
<td>NUTR3030</td>
<td>Nutrition Assessment</td>
<td>4.5</td>
</tr>
<tr>
<td>NUTR3050</td>
<td>Life Span Nutrition</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3025</td>
<td>Food Science</td>
<td>4.5</td>
</tr>
</tbody>
</table>

### Major Electives

Students must choose one of the two tracks:

#### Option 1
- CUL4198 Advanced Culinary Nutrition Internship: 13.5 credits

#### Option 2
- CUL4111 Culinary Food Science/Product Research and Development Track: 9 credits

### Advanced Applications

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL4178</td>
<td>Advanced Culinary Nutrition Internship</td>
<td></td>
</tr>
</tbody>
</table>

### Related Professional Studies

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAR8010</td>
<td>Career Capstone</td>
<td>1</td>
</tr>
<tr>
<td>ENG2010</td>
<td>Technical Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM1065</td>
<td>Food Safety and Sanitation Management **</td>
<td>1.5</td>
</tr>
<tr>
<td>FSM2045</td>
<td>Introduction to Menu Planning and Cost Controls</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3035</td>
<td>Supervision for Food Service Professionals</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3040</td>
<td>Food Service Financial Systems *</td>
<td>4.5</td>
</tr>
<tr>
<td>or FSM2010</td>
<td>Medical Food Service</td>
<td></td>
</tr>
<tr>
<td>NUTR2001</td>
<td>Introduction to Nutrition</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI2031</td>
<td>Anatomy and Physiology</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI2045</td>
<td>Introduction to General and Organic Chemistry</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3040</td>
<td>Biochemistry</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI4060</td>
<td>Food Microbiology</td>
<td>6.75</td>
</tr>
<tr>
<td>SCI4061</td>
<td>and Food Microbiology Lab</td>
<td></td>
</tr>
</tbody>
</table>

### A&S Core Experience

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
<td></td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td></td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
<td></td>
</tr>
<tr>
<td>ILHS2000</td>
<td>Integrative Learning Humanities/Social Sciences</td>
<td></td>
</tr>
<tr>
<td>ILSR4000</td>
<td>Integrative Learning Senior Level</td>
<td></td>
</tr>
<tr>
<td>HIST3020</td>
<td>A Multicultural History of America</td>
<td></td>
</tr>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
<td>9</td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
<td></td>
</tr>
<tr>
<td>SCI1015</td>
<td>Introduction to Life Science</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI1025</td>
<td>Introduction to Life Science</td>
<td></td>
</tr>
<tr>
<td>PSYC1001</td>
<td>Introductory Psychology</td>
<td>9</td>
</tr>
<tr>
<td>SCI2045</td>
<td>Introduction to General and Organic Chemistry</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3040</td>
<td>Biochemistry</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI4060</td>
<td>Food Microbiology</td>
<td>6.75</td>
</tr>
<tr>
<td>SCI4061</td>
<td>and Food Microbiology Lab</td>
<td></td>
</tr>
</tbody>
</table>

### Mathematics

- MATH1002: A Survey of College Mathematics (or higher, based on student's placement)
- MATH2001: Statistics

### Science

- SCI1015: Introduction to Life Science

### Social Sciences

- PSYC1001: Introductory Psychology

### A&S Electives

- Two courses with an EASC attribute, at least one at 3000 level or higher.

### Total Credits

- Total Credits: 205.75

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* Baking & Pastry Arts students must complete the three terms of the Culinary Arts degree laboratory classes prior to entering the Culinary Nutrition bachelor of science degree program.

** Students entering this program with an Associate in Occupational Science Degree may be required to complete additional quarter credit hours of general education courses.

*** ServSafe Alcohol Certification course required.

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

# FSM2010, Medical Food Service, is strongly recommended for students pursuing a career in the Clinical/Dietetics.

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.
College of Management

School of Business

- Bachelor of Science (B.S.) Degree
  - Business Administration (p. 31)
  - Business Studies (p. 32)
  - Fashion Merchandising & Retail Marketing (p. 34)
- Master of Business Administration (MBA)
  - MBA (p. 36)
  - MBA - Hospitality Concentration (p. 37)

School of Hospitality

- Bachelor of Science (B.S.) Degree
  - Baking & Pastry Arts and Food Service Management (p. 30)
  - Culinary Arts & Food Service Management (p. 33)
  - Hotel & Lodging Management (p. 35)
  - Restaurant, Food & Beverage Management (p. 38)
  - Sports/Entertainment/Event Management (p. 39)
Baking & Pastry Arts and Food Service Management - BS

The Baking & Pastry Arts and Food Service Management program combines the strengths of baking and pastry arts and management in order to prepare students for a management career in front- or back-of-the-house. Graduates of the Baking & Pastry Arts and Food Service Management program with sufficient experience may obtain positions in a variety of areas that include, but are not limited to, restaurant manager, kitchen manager, pastry chef, executive chef, food and beverage director, catering manager, room service manager, sous chef, beverage manager and dining room manager.

Upon completion of the program, graduates are expected to demonstrate the ability to:

- Apply supervisory-level written and verbal communication.
- Achieve technical competency in computer applications relevant to the Food Service Industry.
- Apply management and leadership skills in a food service operation.
- Apply personal accountability, ethical behavior and professionalism in a food and beverage operation.
- Use critical thinking skills to identify and make ethically sound decisions.
- Identify and communicate long-range vision and strategy for a food service company.

The curriculum provides ample opportunity for students to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness.

The Baking & Pastry Arts and Food Service Management degree develops a culinary foundation and management philosophy in its graduates.

The program allows students to receive a world-class baking and pastry and hospitality education. The program's strength is that students receive several senior-level capstone experiences in culinary arts, hospitality operations and strategic management.

Suggested Free Elective Tracks for Baking and Pastry & Food Service Management Majors

**Providence Campus**
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Beverage Service Management up to 18 credits
- Contemporary Pastry Arts 15 credits
- Entrepreneurship up to 18 credits
- Food and Beverage Management up to 18 credits
- Meeting and Event Management up to 18 credits
- Resort Management up to 18 credits
- Sales and Marketing Management up to 18 credits
- Sommelier up to 18 credits (Sommelier minor 22.5 credits)

**Charlotte Campus**
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Beverage Service Management up to 18 credits
- Contemporary Pastry Arts 15 credits
- Entrepreneurship up to 18 credits
- Food and Beverage Management up to 18 credits
- Meeting and Event Management up to 18 credits
- Sports Management up to 18 credits
- Sports & Entertainment Facility Management up to 18 credits

**Denver Campus**
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Beverage Service Management up to 18 credits

Entrepreneurship up to 18 credits
Food and Beverage Management up to 18 credits
Sales, Meeting and Event Management up to 18 credits

**North Miami Campus**
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Contemporary Pastry Arts 15 credits
- Cruise Line Management 13.5 credits
- Beverage Service Management up to 18 credits
- Sales, Meeting and Event Management up to 18 credits

**Baking & Pastry Arts and Food Service Management**

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

First two years: in Baking & Pastry Arts (http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-bs)

Third and fourth years:

**Major Courses**
- FSM3001 Food Service Management Systems and Human Resource Applications 4.5
- FSM4061 Advanced Food Service Operations Management 4.5
- HOSP3050 Hospitality Strategic Marketing 4.5
- HOSP4060 Hospitality Management Seminar 4.5

**Related Professional Studies**
- ACCF2003 Hospitality Accounting I 4.5
- ACCF2004 Hospitality Accounting II 4.5
- ACCF3025 Hospitality Financial Management 4.5
- CARF0010 Career Capstone 1
- LAW2010 Hospitality Law 4.5

**A&S Core Experience**
- Integrative Learning 4.5
- ILSF4000 Integrative Learning Senior Level
- Arts and Humanities 9
- PHIL3040 Ethics of Business Leadership
- Social Sciences 9
- PSYC1001 Introductory Psychology
- One course from ECON, LEAD, PSCI or SOC
- A&S Electives 9
- Two courses with an EASC attribute, at least one at 3000 level or higher.

**Free Electives**
- 18 credits selected from 1000-4999 numbered offerings within the university. 18
- Total Credits 91.0
- Four-Year Credit Total 187.0

* In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENGL1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Business Administration - BS

The Business Administration bachelor’s degree program provides a balanced combination of required core courses to ensure students can achieve a solid business and general studies education and electives to inspire students to customize their programs to best fit their unique interests.

Upon completion of the program, graduates are expected to demonstrate the ability to:

- Exhibit competence in management, marketing, accounting, finance, business law, and economics.
- Solve problems by identifying alternatives and justifying decisions using higher order thinking skills.
- Identify and analyze ethical issues while implementing socially responsible business practices.
- Exhibit effective written and oral communication skills.
- Identify and analyze the effects of global forces within the business environment.

This program’s business-related core builds a solid foundation by exposing students to relevant areas of accounting, economics, information technology, business law, finance, marketing and management. Arts and sciences courses also provide opportunities for students to acquire the skills important for professional success and lifelong personal and intellectual growth.

Students also tailor their degree by working with a faculty advisor to select 27 credits of electives. In doing so, students have the freedom to choose from extensive options to best suit their goals. For example, students can pursue internships, directed work experiences, and/or study abroad credits to prepare for a more specific career.

**Business Administration**

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

### Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT3023</td>
<td>Managerial Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>ECON1002</td>
<td>Microeconomics</td>
<td>4.5</td>
</tr>
<tr>
<td>FISV2010</td>
<td>Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH1035</td>
<td>Quantitative Analysis I</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH2002</td>
<td>Statistics II</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT1001</td>
<td>Principles of Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2001</td>
<td>Human Resource Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2020</td>
<td>Organizational Behavior</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT4020</td>
<td>Strategic Management</td>
<td>4.5</td>
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<tr>
<td>MGMT4030</td>
<td>Senior Business Capstone</td>
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<tr>
<td>MRKT1001</td>
<td>Principles of Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT3050</td>
<td>Professional Selling &amp; Sales Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT4030</td>
<td>International Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>PRMG2010</td>
<td>Introduction to Project Management</td>
<td>4.5</td>
</tr>
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### Related Professional Studies

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT2001</td>
<td>Business Accounting I</td>
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</tr>
<tr>
<td>ACCT2002</td>
<td>Business Accounting II</td>
<td>4.5</td>
</tr>
<tr>
<td>CAR0010</td>
<td>Career Capstone</td>
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</tr>
<tr>
<td>FIT1000</td>
<td>Information Technology for Business Professionals</td>
<td>4.5</td>
</tr>
<tr>
<td>FIT1040</td>
<td>Spreadsheet Design for Business Solutions</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3002</td>
<td>The Legal Environment of Business II</td>
<td>4.5</td>
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### A&S Core Experience

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
<td></td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td></td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
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</tr>
<tr>
<td>ILSC2000</td>
<td>Integrative Learning Science with Humanities/Social Sciences</td>
<td>9</td>
</tr>
<tr>
<td>ILSR4000</td>
<td>Integrative Learning Senior Level</td>
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</table>

### Arts and Humanities

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
<td></td>
</tr>
<tr>
<td>One course from ART, HIST, HUM, LIT, or REL</td>
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<td></td>
</tr>
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</table>

### Mathematics

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH1020</td>
<td>Fundamentals of Algebra (or higher, based on student’s placement)</td>
<td></td>
</tr>
<tr>
<td>MATH2001</td>
<td>Statistics</td>
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</table>

### Science

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>One SCI-designated course</td>
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</tr>
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</table>

### Social Sciences

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
<td></td>
</tr>
<tr>
<td>One course from LEAD, PSCI, PSYC or SOC</td>
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<td></td>
</tr>
</tbody>
</table>

### A&S Electives

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Free Electives

27 credits selected from 1000-4999 numbered offerings within the university. 27

* In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

**NOTE:** Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Business Studies - BS

The Business Studies bachelor’s degree program offers a general business education to individuals already holding an associate degree. While the Business Studies program will appeal to many JWU’s Culinary Arts and Baking & Pastry Arts graduates, the program also welcomes graduates from other associate degree programs. Earning the bachelor’s degree will generally require two additional years of study.

Upon completion of the program, graduates are expected to demonstrate:

- A basic understanding of fundamental business areas including accounting, business law, economics, information technology, marketing and management.
- The ability to solve problems by identifying alternatives and justifying decisions using higher order thinking skills.
- The ability to identify and analyze ethical issues while implementing socially responsible business practices.
- Effective written and oral communication skills.
- The ability to identify and analyze the effects of global forces within the business environment.

Some Culinary Arts and Baking & Pastry Arts graduates may begin careers immediately after earning their associate’s degree. Others enter the Hospitality College to pursue a bachelor’s degree through one of our well-respected food service management programs. The Business Studies program provides a third option for these students: the opportunity to earn a bachelor’s degree from the School of Business.

The Business Studies program’s coursework builds a basic foundation by exposing students to relevant areas of accounting, business law, economics, information technology, marketing, and management. Students also tailor their degree by selecting a focus area that best suits their unique goals. Potential focus areas may include operations management, human resources, international business, marketing and entrepreneurship. Students will also take courses through the College of Arts & Sciences to help ensure they acquire skills important for professional success and lifelong personal and intellectual growth.

Upon graduation, students may navigate into one of many industries. In addition to gaining the general business competencies and skills desired by employers, students may use their Business Studies focus area and/or associate degree education and training to position themselves for unique careers of interest.

**Business Studies**

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

<table>
<thead>
<tr>
<th>Major Courses</th>
<th>Prequisites</th>
<th>Related Professional Studies</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCC1022</td>
<td>Managerial Accounting 4.5</td>
<td>MRKT3005 &amp; MRKT4030 Brand Marketing and International Marketing</td>
</tr>
<tr>
<td>ECON2001</td>
<td>Macroeconomics 4.5</td>
<td>OR</td>
</tr>
<tr>
<td>MGTM1001</td>
<td>Principles of Management 4.5</td>
<td>ENTR2030 &amp; ENTR3025 The Business Plan and Business Expansion Strategies and Tactics</td>
</tr>
<tr>
<td>MGTM2001</td>
<td>Human Resource Management 4.5</td>
<td></td>
</tr>
<tr>
<td>MGTM2030</td>
<td>Service and Production Operations Management 4.5</td>
<td></td>
</tr>
<tr>
<td>MGTM4020</td>
<td>Strategic Management 4.5</td>
<td></td>
</tr>
<tr>
<td>MGTM4030</td>
<td>Senior Business Capstone 4.5</td>
<td></td>
</tr>
<tr>
<td>MRKT1001</td>
<td>Principles of Marketing 4.5</td>
<td></td>
</tr>
<tr>
<td>MGTM3040 &amp; MGTM4050</td>
<td>Process and Quality Management and Operations Management Strategy 9.0</td>
<td></td>
</tr>
<tr>
<td>MRKT3060 &amp; MGTM4070</td>
<td>Human Resources Training and Development and Human Resources Management Strategy</td>
<td></td>
</tr>
<tr>
<td>IBUS2030 &amp; IBUS3055</td>
<td>Foreign Area Studies and International Resource Management</td>
<td></td>
</tr>
</tbody>
</table>

**First two years:**

Associate degree or equivalent. Students must meet program’s prerequisite requirements listed below.

- OR in Baking & Pastry Arts (http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-as)
- OR in Culinary Arts (http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts-as)

**Third and fourth years:**

<table>
<thead>
<tr>
<th>Major Courses</th>
<th>Prequisites</th>
<th>Related Professional Studies</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENTR1002</td>
<td>English Composition 4.5</td>
<td></td>
</tr>
<tr>
<td>ENTR1012</td>
<td>Advanced Composition and Communication 4.5</td>
<td></td>
</tr>
<tr>
<td>ENTR1030</td>
<td>Communication Skills 4.5</td>
<td></td>
</tr>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student’s placement) 4.5</td>
<td></td>
</tr>
<tr>
<td>Science</td>
<td>One SCI-designated course</td>
<td></td>
</tr>
<tr>
<td>A&amp;S Elective</td>
<td>4.5</td>
<td></td>
</tr>
</tbody>
</table>

One course with an EASC attribute

**NOTE:** Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Culinary Arts & Food Service Management - BS

The Culinary Arts and Food Service Management program combines the strengths of culinary arts and management in order to prepare students for a management career in front- or back-of-the-house. Graduates of the Culinary Arts and Food Service Management program with sufficient experience may obtain positions in a variety of areas that include, but are not limited to: restaurant manager, kitchen manager, executive chef, food and beverage director, catering manager, room service manager, sous chef, beverage manager and dining room manager.

Upon completion of the program, graduates are expected to:

- Apply supervisory-level written and verbal communication.
- Achieve technical competency in computer applications relevant to the Food Service Industry.
- Apply management and leadership skills in a food service operation.
- Apply personal accountability, ethical behavior and professionalism in a food and beverage operation.
- Use critical thinking skills to identify and solve problems facing food service operations.
- Identify and communicate long-range vision and strategy for a food service company.

The curriculum provides opportunities for students to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Culinary Arts and Food Service Management degree develops a culinary foundation and management philosophy in its graduates.

The program allows students to receive a world-class culinary arts and hospitality education. The program’s strength is that students receive several senior-level capstone experiences in culinary arts, hospitality operations and strategic management.

**Suggested Free Elective Tracks for Culinary Arts & Food Service Management Majors**

**Providence Campus**
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Baking and Pastry Arts 15 credits
- Beverage Service Management up to 18 credits
- Culinary Capstone Lab 15 credits
- Entrepreneurship up to 18 credits
- Food and Beverage up to 18 credits
- On Site Food Service Management up to 18 credits
- Meeting and Event Management up to 18 credits
- Resort Management up to 18 credits
- Sales and Marketing Management up to 18 credits
- Sommelier up to 18 credits (Sommelier minor 22.5 credits)
- Wellness and Sustainability 13.5 credits

**Charlotte Campus**
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Beverage Service Management up to 18 credits
- Entrepreneurship up to 18 credits
- Food and Beverage up to 18 credits
- Meeting and Event Management up to 18 credits
- Wellness and Sustainability 13.5 credits

**Denver Campus**
- Internship 13.5 credits
- Study Abroad 13.5 credits

**North Miami Campus**
- Internship 13.5 credits
- Study Abroad 13.5 credits
- Baking and Pastry Arts 15 credits
- Beverage Service Management up to 18 credits
- Culinary Capstone Lab 15 credits
- Cruise Line Management 13.5 credits
- Sales, Meeting and Event Management up to 18 credits

**Culinary Arts and Food Service Management**

A four-year program leading to the bachelor of science degree for two-year Culinary Arts program graduates

First two years:

- Culinary Arts (http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts-as)

Third and fourth years:

**Major Courses**
- FSM3001 Food Service Management Systems and Human Resource Applications 4.5
- FSM4001 Advanced Food Service Operations Management 4.5
- HOSP3550 Hospitality Strategic Marketing 4.5
- HOSP4060 Hospitality Management Seminar 4.5

**Related Professional Studies**
- ACCT2003 Hospitality Accounting I 4.5
- ACCT2004 Hospitality Accounting II 4.5
- ACCT3025 Hospitality Financial Management 4.5
- CAR0010 Career Capstone 1
- LAW2010 Hospitality Law 4.5

**A&S Core Experience**
- Integrative Learning 4.5
- ILSR4000 Integrative Learning Senior Level 4.5
- Arts and Humanities 9
- PHIL3040 Ethics of Business Leadership 4.5
- One course from ART, HIST, HUM, LIT or REL 4.5

**Mathematics**
- MATH2001 Statistics 4.5
- Social Sciences 9
- PSYC1001 Introductory Psychology 4.5
- One course from ECON, LEAD, PSCI or SOC 4.5
- A&S Electives 9

**Free Electives**

18 credits selected from 1000-4999 numbered offerings within the university. 18

**Total Credits** 91.0

**Four-Year Credit Total** 187.0

*In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits."

**NOTE:** Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Fashion Merchandising & Retail Marketing - BS

The Fashion Merchandising & Retail Marketing degree prepares students for middle-management or executive trainee opportunities within the retail or retail support industries.

Upon completion of the program, graduates are expected to:

- Research, prepare and deliver written and oral presentations, individually and collaboratively with appropriate methods and technology in a retail marketing environment.
- Apply creative and advanced analytical competencies necessary for careers in fashion merchandising and retail marketing.
- Demonstrate knowledge of global fashion markets, designer contributions and acquisitions of product and manufacturing of fashion goods.
- Demonstrate knowledge of marketing principles applied to fashion goods.
- Demonstrate the competencies to analyze ethical issues and identify socially responsible practices in retail marketing and management.

Specific skills developed include retail merchandising, management, buying, promotion, advertising and inventory control. Students have the opportunity to master these skills while participating in a term-long internship, held at a wide variety of host sites. During this internship, students have the opportunity to apply their learning in multiple phases of retail store operations firsthand, such as sales, merchandise presentation, catalog operations, inventory control, receiving and marking, and buyer’s clerical duties.

Upon graduation, students may be employed by retail organizations in positions that utilize these skills. Students possess the combination of academic theory and practical experience necessary for entry-level positions in retail management, merchandise buying, visual merchandising, distribution, product development and sales.

Students should use their electives to create a meaningful, specialized area of study. The university’s faculty advising system facilitates these selections. To qualify for the internship, students must have a 2.75 GPA, or have permission to study. The university’s faculty advising system facilitates these selections. To have the opportunity to master these skills while participating in a term-long internship, held at a wide variety of host sites.

Fashion Merchandising & Retail Marketing

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

<table>
<thead>
<tr>
<th>Major Courses</th>
<th>Credits</th>
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<tbody>
<tr>
<td>MRKT1001</td>
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<tr>
<td>MRKT1002</td>
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<tr>
<td>RTL2010</td>
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<td>RTL2063</td>
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<td>RTL2095</td>
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<td>RTL3010</td>
<td>4.5</td>
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<tr>
<td>RTL3020</td>
<td>4.5</td>
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<td>Major Elective</td>
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<td>MGMT1001</td>
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<tr>
<td>MRKT3005</td>
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<td>RTL3060</td>
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<table>
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<tr>
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<tr>
<td>ACCT2001</td>
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<td>CAR8001</td>
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<tr>
<td>ECON1002</td>
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<tr>
<td>FIT1000</td>
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<td>FIT1040</td>
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<td>LAW2001</td>
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<td>LAW2002</td>
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<table>
<thead>
<tr>
<th>A&amp;S Core Experience</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Communications Foundation Courses</td>
<td>13.5</td>
</tr>
</tbody>
</table>

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Hotel & Lodging Management - BS

The Hotel & Lodging Management bachelor's degree program focuses on current best practices for operational, strategic and staff management in lodging properties and companies. Lodging is defined as activities related to commercial, overnight accommodations of all types, including hotels, resorts and smaller lodging properties (e.g., boutique hotels, country inns, and bed-and-breakfasts).

Upon completion of the program, graduates are expected to:
- Apply technical skills in a lodging organization.
- Demonstrate personal accountability and professionalism in a lodging environment.
- Apply management skills in a lodging environment.
- Apply creativity and critical thinking skills to solve challenges and make ethically sound decisions.
- Identify and communicate a long-range vision and strategy for a service organization.

The degree program prepares graduates for employment in operational management or professional staff positions within commercial lodging companies, as well as positioning them to move up to higher-level positions such as general manager and various corporate staff positions. Possible career tracks might relate to front office management, housekeeping, food and beverage management and affiliated activities such as concierge, spa management, sales and marketing, convention services, meeting and event planning, resort activities, revenue management, controller, development and regional management.

Hotel & Lodging Management students complete a required internship experience at a commercial lodging venue as part of the program.

### Hotel & Lodging Management

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

#### Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECON1002</td>
<td>Microeconomics</td>
<td>4.5</td>
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<tr>
<td>FSM1065</td>
<td>Food Safety and Sanitation Management</td>
<td>1.5</td>
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<tr>
<td>FSM2085</td>
<td>Hotel Food and Beverage Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM2095</td>
<td>Hotel Food and Beverage Controls</td>
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</tr>
<tr>
<td>FSM4060</td>
<td>Hospitality Operations Management</td>
<td>9</td>
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<tr>
<td>HOSP1001</td>
<td>The Hospitality Field</td>
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<tr>
<td>HOSP1008</td>
<td>Customer/Guest Service Management</td>
<td>4.5</td>
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<td>HOSP1010</td>
<td>Front Office Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2011</td>
<td>Hospitality Sales and Meeting Management</td>
<td>4.5</td>
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<tr>
<td>HOSP2030</td>
<td>Hospitality Human Resources and Diversity Leadership</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2099</td>
<td>Hotel Internship</td>
<td>13.5</td>
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<tr>
<td>HOSP3033</td>
<td>Hotel Property Operations</td>
<td>4.5</td>
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<tr>
<td>HOSP3050</td>
<td>Hospitality Strategic Marketing</td>
<td>4.5</td>
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<tr>
<td>HOSP3077</td>
<td>Revenue Management</td>
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<tr>
<td>HOSP4090</td>
<td>Hospitality Management Seminar</td>
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#### Related Professional Studies

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ACCT2003</td>
<td>Hospitality Accounting I</td>
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<tr>
<td>ACCT2004</td>
<td>Hospitality Accounting II</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT3025</td>
<td>Hospitality Financial Management</td>
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</tr>
<tr>
<td>CAR0010</td>
<td>Career Capstone</td>
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<tr>
<td>LAW2010</td>
<td>Hospitality Law</td>
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#### A&S Core Experience

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<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>ENGI020</td>
<td>English Composition</td>
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<tr>
<td>ENGI021</td>
<td>Advanced Composition and Communication</td>
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<tr>
<td>ENGI030</td>
<td>Communication Skills</td>
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<tr>
<td>ILS2000</td>
<td>Integrative Learning Science/ Social Sciences</td>
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<tr>
<td>ILSR4000</td>
<td>Integrative Learning Senior Level</td>
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<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
<td></td>
</tr>
<tr>
<td></td>
<td>One course from ART, HIST, HUM, LIT or REL</td>
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<tr>
<td>Mathematics</td>
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<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
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<tr>
<td>MATH2001</td>
<td>Statistics</td>
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<td>Science</td>
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### Social Sciences

<table>
<thead>
<tr>
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<th>Course Title</th>
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<tbody>
<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td>One course from LEAD, PSCI, PSYC or SOC</td>
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</table>

#### A&S Electives

<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
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#### Free Elective

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>22.5 credits selected from 1000-4999 numbered offerings within the university.</td>
<td>22.5</td>
</tr>
</tbody>
</table>

**Total Credits:** 182.5

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

** FSM2095 may be substituted with FSM2080 in Charlotte, Denver, and North Miami.

*** In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

**NOTE:** Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENGI021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.

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Johnson & Wales University 35
Our MBA program, developed and updated in collaboration with students and successful industry leaders, enables our diverse student body to advance in their professional careers by attaining business competencies as well as leadership, strategic and creative thinking skills in the ever-changing global business environment.

Upon completion of the program, graduates are expected to demonstrate the ability to:

• Adapt and innovate to solve management issues in unpredictable environments.
• Critically analyze and question knowledge claims.
• Solve business challenges using strategic theories, models and/or tools.
• Analyze ethical issues and socially responsible business practices in complex organizational situations.
• Analyze management issues with a global perspective.

Graduates learn to ethically solve problems that occur in the global business environment in culturally sensitive ways.

Master of Business Administration - General Program

Master of Business Administration (MBA)

Foundation Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ECON5000</td>
<td>Economics in the Global Economy</td>
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</tr>
<tr>
<td>FISV5000</td>
<td>Corporate Financial Accounting</td>
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</table>

Core Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>FISV5600</td>
<td>Financial Management</td>
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</tr>
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<td>FISV5526</td>
<td>Financial Reporting and Control</td>
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<tr>
<td>IBUSS511</td>
<td>Global Economic Environments</td>
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<tr>
<td>MGMT5575</td>
<td>Operations Management</td>
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<tr>
<td>MGMT5800</td>
<td>Effective Leadership</td>
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<td>MGMT5900</td>
<td>Ethics, Corporate Social Responsibility and Law</td>
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<tr>
<td>MRSK6550</td>
<td>Strategic Marketing</td>
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<tr>
<td>RSCHS500</td>
<td>Business Information and Decision Making</td>
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Elective Courses

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<tbody>
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<td>MGMT6030</td>
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<tr>
<td>MGMT6123</td>
<td>Contemporary Human Resource Issues and Strategies</td>
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<tr>
<td>MRKT6543</td>
<td>Social Media &amp; Internet Marketing</td>
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Career Capstone Course

<table>
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<tr>
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<tbody>
<tr>
<td>MGMT6800</td>
<td>Business Policy and Strategy</td>
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Total Credits 54.0-63.0
MBA - Hospitality Concentration - MBA

Hospitality Concentration

Johnson & Wales University is the largest educator of hospitality professionals in North America. Economists recognize the global hospitality industry as the largest industry in the world and one of the fastest growing fields for future employment. Through the MBA with a concentration in Hospitality, students acquire the skills and experiences needed to provide exemplary leadership for hospitality-related organizations throughout the world, including Marriott and Compass Group.

Upon completion of the program, graduates are expected to demonstrate the ability to:

• Adapt and innovate to solve management issues in unpredictable environments.
• Critically analyze and question knowledge claims.
• Solve business challenges using strategic theories, models and/or tools.
• Analyze ethical issues and socially responsible business practices in complex organizational situations.
• Analyze management issues with a global perspective.

Graduates will learn executive business competencies, professional leadership, and strategic and creative thinking skills that will help them ethically solve problems that occur in the global business environment in culturally sensitive ways.

Graduates in the MBA with a concentration in Hospitality may seek higher-level positions within global organizations that require MBA core curricular skills, as well as strategic planning and management expertise. In the highly competitive hospitality and tourism industry, professionals within the industry are needed to conduct high-level research, develop effective strategies, enhance revenues from strategic channels, and evaluate marketing outcomes. The MBA with a concentration in Hospitality provides the advanced training and knowledge needed to secure employment positions in these growing areas.

Foundation courses should be completed prior to registering for core and concentration courses.

Master of Business Administration - Hospitality Concentration

Master of Business Administration (MBA)

Foundation Courses

ECON5000  Economics in the Global Economy  4.5
FISV5000  Corporate Financial Accounting  4.5

Core Courses

FISV526  Financial Reporting and Control  4.5
FISV5600  Financial Management  4.5
MGMT5575  Operations Management  4.5
MGMT5800  Effective Leadership  4.5
MGMT5900  Ethics, Corporate Social Responsibility and Law  4.5
MKT5500  Strategic Marketing  4.5
RSCH5500  Business Information and Decision Making  4.5

Hospitality Courses

HOSP609  Hospitality and Tourism Global Issues  4.5
EVT6000  Event Leadership and Planning  4.5
EVT6020  Event Operations and Risk Management  4.5
HOSP6030  Franchising and Licensing  4.5

Career Capstone Course

MGMT6800  Business Policy and Strategy  4.5

Total Credits  54.0-63.0
Restaurant, Food & Beverage Management - BS

The Restaurant, Food & Beverage Management bachelor's degree program provides a unique combination of culinary skills and hospitality management. The focus is on current restaurant and food service management industry topics. The program also develops proficiency in the area of beverage management. Other areas of study include critical thinking, financial analysis, leadership and customer awareness in order to prepare students for a management career in the food service industry. According to the National Restaurant Association, the food and beverage industry is the largest U.S. employer besides the government.

Upon completion of the program, graduates are expected to:

- Apply management skills within a food service operation.
- Demonstrate personal accountability and professionalism in a food and beverage environment.
- Use critical thinking skills to identify and solve problems and make ethically sound decisions.
- Identify and communicate long-range vision and strategy for a food service company.
- Apply technical skills in a food service setting.

This program includes a unique hands-on rotational internship experience at a Johnson & Wales-owned facility, or at one of our partner properties.

Value-added certifications within the degree include an industry-recognized responsible alcohol service certification, the national sanitation certification (a graduation requirement), recognized by the Conference for Food Protection and the International School of Mixology Bartending Certificate.

Restaurant, Food & Beverage Management

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

<table>
<thead>
<tr>
<th>Major Courses</th>
<th></th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSM1001</td>
<td>Introduction to the Food Service Field</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM1065</td>
<td>Food Safety and Sanitation Management *</td>
<td>1.5</td>
</tr>
<tr>
<td>FSM2055</td>
<td>Beverage Appreciation</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM2080</td>
<td>Food Service Operations **</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM2099</td>
<td>Food Service Management Internship</td>
<td>13.5</td>
</tr>
<tr>
<td>FSM3020</td>
<td>Dining Service Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4061</td>
<td>Advanced Food Service Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4880</td>
<td>Beverage Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>CUL1315</td>
<td>Stocks, Sauces and Soups</td>
<td>3</td>
</tr>
<tr>
<td>CUL1335</td>
<td>Traditional European Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>CUL1355</td>
<td>New World Cuisine</td>
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</tr>
<tr>
<td>CUL1385</td>
<td>Fundamentals of Food Service Production</td>
<td>3</td>
</tr>
<tr>
<td>CUL1395</td>
<td>Purchasing and Production Identification</td>
<td>3</td>
</tr>
<tr>
<td>CUL4045</td>
<td>Spirits and Mixology Management</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2011</td>
<td>Hospitality Sales and Meeting Management</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2030</td>
<td>Hospitality Human Resources and Diversity Leadership</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3050</td>
<td>Hospitality Strategic Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP4060</td>
<td>Hospitality Management Seminar</td>
<td>4.5</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Related Professional Studies</th>
<th></th>
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<tbody>
<tr>
<td>ACCT2003</td>
<td>Hospitality Accounting I</td>
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</tr>
<tr>
<td>ACCT2004</td>
<td>Hospitality Accounting II</td>
<td>4.5</td>
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<tr>
<td>ACCT3025</td>
<td>Hospitality Financial Management</td>
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<td>CAR2010</td>
<td>Career Capstone</td>
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<tr>
<td>LAWI2010</td>
<td>Hospitality Law</td>
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<table>
<thead>
<tr>
<th>A&amp;S Core Experience</th>
<th></th>
<th>Credits</th>
</tr>
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<tbody>
<tr>
<td>Communications Foundation Courses</td>
<td></td>
<td>13.5</td>
</tr>
<tr>
<td>ENGL1020</td>
<td>English Composition</td>
<td></td>
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<td>ENGL1021</td>
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<tr>
<td>ENGL1030</td>
<td>Communication Skills</td>
<td></td>
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<tr>
<td>Integrative Learning</td>
<td></td>
<td>9</td>
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<tr>
<td>ILSC2000</td>
<td>Integrative Learning Science with Humanities/Social Sciences</td>
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</tr>
<tr>
<td>ILSR4000</td>
<td>Integrative Learning Senior Level</td>
<td></td>
</tr>
<tr>
<td>Arts and Humanities</td>
<td></td>
<td>9</td>
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<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
<td></td>
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<tr>
<td>Mathematics</td>
<td></td>
<td>9</td>
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<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
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### A&S Electives

<table>
<thead>
<tr>
<th>A&amp;S Electives</th>
<th>Credits</th>
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<tbody>
<tr>
<td>9</td>
<td>Total Credits 184.0</td>
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<table>
<thead>
<tr>
<th>Science</th>
<th>Credits</th>
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<tbody>
<tr>
<td>One SCI-designated course</td>
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### Social Sciences

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<th>Social Sciences</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>9</td>
<td>Macroeconomics</td>
</tr>
<tr>
<td>or ECON1002</td>
<td>Microeconomics</td>
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</table>

### Free Elective

<table>
<thead>
<tr>
<th>Free Elective ***</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td>18.5</td>
</tr>
</tbody>
</table>

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

** FSM2080 may be substituted with FSM2095 in Charlotte, Denver, and North Miami.

*** In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENGL1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Sports/Entertainment/Event Management - BS

The Sports/Entertainment/Event Management bachelor's degree program prepares students to manage many areas of major sports facilities and resorts, as well as organize national and international events like the World Cup, the Grammy Awards or the Olympics. Coursework enables graduates to apply the primary tools and fundamental understanding of the basic areas of sport, entertainment or event development, planning and management.

Upon completion of the program, graduates are expected to:

- Apply technical skills in the sports, entertainment and event management industry.
- Apply professional ethics as they relate to the sports, entertainment and event management industry.
- Demonstrate knowledge of the four basic areas of finance, operations, marketing and food and beverage as they apply to the sports, entertainment and event management industry.
- Utilize critical thinking and problem solving.
- Identify and communicate a long-range vision and strategy for an organization in the sports, entertainment or event management industry.

In this four-year program the curriculum includes core courses in event management, facilities management, media relations, ancillary services management and entertainment management. Students tailor their degrees toward their chosen careers by complementing the core curriculum with such electives as professional sports management, sports and entertainment marketing, special event protocol, concert and event production, fundraising and philanthropy, wedding and other ceremonies, and athletic coaching administration. This enables students to demonstrate personal discipline, professionalism, accountability and ethical behavior in a sport, entertainment or event management environment.

The program culminates in an exciting, term-long, off-site internship under the direction of an industry professional that allows students to apply the skills they have learned and prepares them to launch their careers. The experience enables students to gain valuable work experience in the areas of sales/marketing, facility operations and financial management. The internship focuses on the ability to identify, document and successfully communicate personal and professional short- and long-term vision and strategies for a successful career in sport, entertainment or event management. Graduates of the program are employed by professional sports teams, entertainment venues, resorts and conference centers.

Sports/Entertainment/Event Management

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

### Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECON1002</td>
<td>Microeconomics</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3030</td>
<td>Hospitality Human Resources and Diversity Leadership</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP2030</td>
<td>Hospitality Strategic Marketing</td>
<td>4.5</td>
</tr>
<tr>
<td>HOSP3850</td>
<td>Negotiations and Agreements</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE1001</td>
<td>Introduction to Sports/Entertainment/Event Management</td>
<td>4.5</td>
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<tr>
<td>SEE2010</td>
<td>Facilities Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE2020</td>
<td>Event Management</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE2030</td>
<td>The Entertainment Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE308B</td>
<td>Sports/Entertainment/Event Management Ancillary Services and Revenues</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE3010</td>
<td>Ticket Sales and Operations</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE3045</td>
<td>Media Relations</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE4060</td>
<td>Sports/Entertainment/Event Management Seminar</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE4099</td>
<td>Sports/Entertainment/Event Management Internship</td>
<td>13.5</td>
</tr>
</tbody>
</table>

### Major Electives

Choose two of the following:

- HOSP3020  Trade Show/Exposition Management
- SEE3020  Professional Sports Management
- SEE3030  Athletic Coaching and Administration
- SEE3041  Special Event Protocol
- SEE3042  Weddings & Ceremonies
- SEE3060  Concert and Event Production
- SEE4050  Public Assembly Facility Management

### Related Professional Studies

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT2001</td>
<td>Business Accounting I</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT3020</td>
<td>Managerial Finance</td>
<td>4.5</td>
</tr>
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### A&S Core Experience

<table>
<thead>
<tr>
<th>Course Code</th>
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<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td>4.5</td>
</tr>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
<td>181.0</td>
</tr>
</tbody>
</table>

### Integrative Learning

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ILSR4000</td>
<td>Integrative Learning Senior Level</td>
<td>9</td>
</tr>
<tr>
<td>ILSC2000</td>
<td>Integrative Learning Science with Humanities/Social Sciences</td>
<td>9</td>
</tr>
<tr>
<td>PHIL3040</td>
<td>Ethics of Business Leadership</td>
<td>9</td>
</tr>
</tbody>
</table>

### A&S Electives

- Two courses with an EASC attribute, at least one at 3000 level or higher.

### Free Elective

22.5 credits selected from 1000-4999 numbered offerings within the university.

**Total Credits**: 181.0

* In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (http://www.jwu.edu/studyabroad) for details.
Course Descriptions

Academic Int'l Programs (ABRD) Courses

**ABRD4080 Study Abroad 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 Johnson & Wales University. 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.
Offered at Denver, North Miami, Providence, Providence CE
4.5-18 Quarter Credit Hours

**ABRD4083 Study Abroad Program**
This 4.5 credit course is used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with Johnson & Wales University. 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.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**ABRD4086 Study Abroad Program**
This 4.5 credit course is used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with Johnson & Wales University. 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.
Offered at Denver, North Miami, Providence, Providence CE
9 Quarter Credit Hours

**ABRD4088 Study Abroad Program**
This 18 credit course is used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with Johnson & Wales University. 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.
Offered at Denver, North Miami, Providence, Providence CE
18 Quarter Credit Hours

**ABRD4089 Study Abroad Program**
This 13.5 credit course is used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with Johnson & Wales University. 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.
Offered at Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

Accounting (ACCT) Courses

**ACCT2001 Business Accounting I**
The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus on 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. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**ACCT2002 Business Accounting II**
The purpose of this course is to provide the student with an understanding of accounting for operational assets, liabilities and equity necessary in running a business and evaluating its operating results and financial conditions. This course provides the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures.
Prerequisite(s): ACCT1006 or ACCT2001 or ACCT2003.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**ACCT2003 Hospitality Accounting I**
This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents, inventories, and financial statements. The student learns about accounting for the proprietorship and corporate forms of business. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**ACCT2004 Hospitality Accounting II**
This course is based on the Uniform System of Accounts as endorsed by the American Hotel & Lodging Association. Comprehensive coverage is given to revenue and expense accounting, the periodic and perpetual inventory method, accounting for intangible assets, and selective topics in property and equipment accounting, as well as hospitality payroll.
Prerequisite(s): ACCT1006 or ACCT2001 or ACCT2003. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**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.
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004, FIT1040 or FIT1014 or SEE2008, junior status. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**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.
Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004, MGMT1001, junior status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
Advertising Comm (ADVC) Courses

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(s): MRKT1001 or HOSP3050. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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(s): ADVC1010. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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(s): ADVC1011. Offered at Charlotte, Denver, Providence, Providence CE 4.5 Quarter Credit Hours

ADVC2001 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 is placed on developing strategies and the visualization of concepts. Prerequisite(s): ADVC1010. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

ADVC3003 Advertising Campaigns
This advanced course 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. Prerequisite(s): ADVC2001. Offered at Charlotte, Denver, Providence, Providence CE 4.5 Quarter Credit Hours

Art (ART) Courses

ART2010 Introduction to Film
This course is designed to give students an in-depth introduction to the motion picture medium. Students gain an understanding of the technical aspects of filmmaking and the ways in which movies express meaning through cinematography, production design, actor performance, editing, sound design, and narrative. The ideology of film and film theory are also explored. Prerequisite(s): ENG1020 or ENG1024 or English placement. (HY) (OL) Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

ART2030 Music Appreciation
This survey course of the history of music covers the elements of music, terminology, composition, form and style. It also explores the instruments, voices and ensembles that interact to create the art of music, focusing on periods of music after 1500 - Renaissance, Baroque, Classical, Romantic and Modern. American musical theater, jazz and music of world cultures are also studied. Emphasis is on developing critical listening skills and on developing an appreciation of music of many genres. Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Denver, Providence, Providence CE 4.5 Quarter Credit Hours

Baking and Pastry Arts (BPA) Courses

BPA1010 Fundamental Skills and Techniques
This course provides students with fundamental cooking and baking techniques, knife skills, piping skills and mixing methods. Emphasis is placed on proper receiving, handling and identification of fruits and other ingredients used in the pastry kitchen. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

BPA1015 Classic Pastry
This course is designed to give the student fundamental working knowledge of the traditional methods of producing puff pastry, pâte à choux, creams and custards. This course also includes practical techniques of platter design and presentations. Students plan, organize, and set up pastry buffets. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

BPA1020 Pies and Tarts
This course is designed to provide students with the knowledge of traditional methods of producing pies and tarts. Emphasis is on the production of basic pie dough, short dough, pâte sablée, and a variety of pie and tart fillings. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

BPA1025 Cookies and Petits Fours
This course provides students with a fundamental working knowledge of the traditional methods of producing cookies and petits fours. Fundamentals of production, finishing techniques and platter presentations are introduced. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours
BPA1040 Introduction to Cakes
This course provides students with the skills and knowledge of producing cakes, butter creams, and icings. Each student is taught proper mixing methods, assembling, icing, and finishing techniques of a variety of cakes. Emphasis is placed on the history and manufacturing techniques of the different qualities in chocolate. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1045 Principles of Artisan Bread Baking
This course provides an introduction to the skills and techniques of artisan bread production. Products covered include commercially yeasted breads, rolls and savory quick breads. Properties and characteristics of ingredients, the baker’s percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, and baking methodology. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1050 Viennoiserie
This course provides students with the knowledge and application of the principles and techniques of viennoiserie production. Yeasted and enriched breads, laminated doughs and quick breads are introduced in this class. Properties and characteristics of ingredients, the baker’s percentage system and scaling methods are introduced. Emphasis is placed on mixing techniques, controlled fermentation, hand shaping skills and baking methodology. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1060 How Baking Works
This course introduces how baking works through an understanding of the ingredients used in baking and pastry. Students run experiments in order to learn about ingredients and understand how ingredients change during production and interaction with other ingredients. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2010 Specialty Cakes
Students build on their fundamental skills of icing cakes in creating special occasion cakes. Emphasis is placed on developing skills in making various flowers out of modeling chocolate, marzipan and gum paste. Students are introduced to covering and glazing special occasion cakes with rolled fondant and build their piping skills through intricate patterns and techniques. Prerequisite(s): BPA1040. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2015 Entremets and Petits Gateaux
This course provides students with advanced methods of creating entremets and petits gâteaux that are contemporary and industry relevant. Different components and modern finishing techniques are applied in creating molded entremets and petits gâteaux. Prerequisite(s): BPA1040. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2020 Plated Desserts
This course covers preparation and presentation of individual hot and cold plated desserts, using a variety of traditional and modern plating techniques. Plate design, station organization, à la minute service, flavor, textural components, and portion control are emphasized. Prerequisite(s): BPA1015, BPA1030. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2025 Advanced Artisan Bread Baking
This course introduces students to the advanced skills and techniques of artisan bread production that includes commercially and naturally leavened breads; decorative breads, crackers and flat breads. Properties and characteristics of grains other than wheat and sustainability are covered. The baker’s percentage system, scaling ingredients, mixing techniques, controlled fermentation, hand shaping skills, and baking methodology are reviewed. Prerequisite(s): BPA1045. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2030 Sugar Artistry
Students are introduced to various sugar artistry techniques, including pastillage, poured, pulled and blown sugar. Emphasis is on the planning and production of individual showpieces using various shaping and molding methods. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2626 Baking & Pastry Internship
This intermediate level work-experience course is designed to provide students with a hands-on learning experience in the food service industry. Students apply theoretical knowledge of baking and pastry arts, demonstrate practical skills of production, and practice professionalism in a university-approved industry setting. Upon completion of this term-long course, students have a broader understanding of the demands and expectations of the food service industry while improving their skills in baking and pastry arts. A minimum GPA of 2.75 may be required for certain site selections. Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
6.75-13.5 Quarter Credit Hours

Career Management (CAR) Courses

CAR0010 Career Capstone
This career management course focuses on preparing and empowering students to make effective career choices, identify and pursue internships, secure employment, and navigate lifelong career direction. Students learn ways to enhance and customize their job search materials and to market themselves effectively to employers. Various job search strategies, networking and interview techniques are reinforced. Other topics include personal financial management and graduate school. Prerequisite(s): Junior status, (OL) Offered at Charlotte, Denver, North Miami, Providence
1 Quarter Credit Hour
Communication (COMM) Courses

COMM1010 Introduction to Media, Culture & Society
This is a survey course that introduces students to the study of media in contemporary culture and society. The course focuses on three main areas: representation, acquisition, editing, distribution, and marketing. Issues of copyright laws, collaboration, and issuance of contract terms are central to the course. By the end of the term, students will have refined if not redefined their understanding of media to include all major forms, from cave art to cell phones. Prerequisite(s): COMM1010. Offered at Denver, North Miami, Providence 4.5 Quarter Credit Hours

COMM1030 History of Media
Media and history are more than scholarly subjects: they are keywords in the principles and practices of public life, taken together, they provide students with ideas and materials needed to make sense of society and culture. We may study historical events through yellowed letters or long-play records (media history), but this course asks students to interpret the meaning of letters or records (the history of media). By the end of the course, students will have refined their understanding of media to include all major forms, from cave art to cell phones. Prerequisite(s): COMM1010. Offered at Denver, North Miami, Providence 4.5 Quarter Credit Hours

COMM1050 Writing for Publication
Students in this course focus on the various sectors and processes of the publishing industry, including—but not limited to—periodicals, book publishing, professional journals, and online publishing. Throughout the term, students explore the various sectors of the industry and become adept at researching the market and identifying appropriate venues for a variety of works. Instruction begins with critical analysis of the market and develops into an in-depth discovery of the industry from the genesis of a piece to representation, acquisition, editing, distribution, and marketing. Issues of copyright laws, collaboration, and issuance of contract terms are central to the course. By the end of the term, students will be challenged to assess their own writing in regards to audience, timeliness, and marketability in today’s publishing industry. Prerequisite(s): ENG1021 or ENG1027. Offered at Denver, Providence 4.5 Quarter Credit Hours

COMM1070 Writing for Radio, Television and Film
This course teaches students how to successfully write for radio, television and film by introducing them to the key elements of production for each medium. Students become familiar with a broad range of standard formats, acquire fundamental industry terminology, and closely examine a variety of creative techniques for producing professional copy. The course balances theory and practice, providing students with many concrete examples through which to learn the essential components of script writing: from commercials, PSAs and talk shows, to documentaries and a host of fictional formats. Students demonstrate their understanding of important concepts, and develop their own skills and talents by writing a series of short scripts for each medium. This is a writing-intensive course in which assignments are designed to cultivate the strengths and interests of each student, while always requiring the student-writer to consider the demands of form and content, as well as audience and marketability. Prerequisite(s): ENG1021 or ENG1027. Offered at Denver, North Miami, Providence 4.5 Quarter Credit Hours

COMM1090 Writing in Digital Media
Students in this course examine the theory and practice of writing in a digital age. Special emphasis is placed on ethics and the rhetorical conventions for online communication and the design of information, particularly for professional purposes. Course topics include designing an effective blog; web style and identity online; social media applications; copyright and authorship issues; and participating in collaborative online environments. Prerequisite(s): ENG1021 or ENG1027. Offered at Denver, North Miami, Providence 4.5 Quarter Credit Hours

COMM2010 Media Industries
This course provides an in-depth look at the industrial contexts within which media professionals work. Of primary concern are the ways in which a range of factors—such as organizational philosophies, economic structures, regulatory contexts, technological innovations and day-to-day business practices—work to determine the ways in which media organizations operate, as well as how such contexts shape the kinds of media texts these industries produce. Ultimately, the course introduces future media professionals to concepts necessary for understanding and navigating the contemporary media landscape. Prerequisite(s): COMM1010 or SEE2030. Offered at Denver, North Miami, Providence 4.5 Quarter Credit Hours

COMM2050 Media Audiences
Students in this course think critically about how they—as well as their friends, families and communities—influence and are influenced by mediated messages. Students compare and contrast the thoughts, feelings, and behaviors of film, radio, television and internet audiences from the nineteenth, twentieth and twenty-first centuries. By reading and writing about media audiences in historical and contemporary contexts, students come to understand the uses or effects of—as well as their own response or resistance to—mediated messages. Prerequisite(s): COMM1010. Offered at Denver, North Miami, Providence 4.5 Quarter Credit Hours

COMM2100 Children, Youth and Media
From the fairy tales of Anderson and Grimm, through Victorian literature to modern films and television programs, media studies of children and young adults is a growing field. This course examines selected works, and focuses on the interpretation and analysis of how media engage and affect young viewers. In addition to viewing selected works aimed at children and young adults, students read what researchers and critics have to say in their analyses. Prerequisite(s): COMM1010. Offered at Denver, Providence 4.5 Quarter Credit Hours

COMM2200 Television Studies
This course offers critical perspectives on American television and its complex relationship to contemporary culture and everyday life. Specifically, the course covers several aspects that are crucial to understanding television as a cultural artifact: economic structure; aesthetic practices and technological developments; the consumption habits of audiences; government regulation; and social impact. Along the way, students gain a solid grasp of television’s history and speculate deeply about its future. Prerequisite(s): COMM1010 or SEE2030. Offered at Denver, North Miami, Providence 4.5 Quarter Credit Hours

COMM2300 American Film
Students in this course explore the major developments in the U.S. film industry during its first 100 years. The course is structured chronologically and focuses on moments in film history that are particularly relevant to the medium’s development as an aesthetic form, industrial product and cultural practice. While a large portion of the course covers the Hollywood film industry, we also pay close attention to the development of independent film in the U.S., which has always existed alongside the mainstream industry in various and ever-changing states of codependence. Students gain a strong appreciation for the wide variety of cinematic movements and styles that make up U.S. cinema, as well as a deep understanding of the way in which economic factors and industrial logic determine the kinds of films that are made. Along the way, we also place American cinema within a global context, considering the ways in which international films and filmmakers have influenced, and been influenced by, the U.S. film industry. Prerequisite(s): ART2010 or COMM1010 or SEE2030. Offered at Charlotte, Denver, Providence 4.5 Quarter Credit Hours
COMM3010 Media and Popular Culture
This course surveys the ways in which everyday acts and artifacts communicate messages. Students interpret how fashion, food, fiction and other forms of communication influence and are influenced by social structures and global institutions. Students also consider the ways in which icons and symbols generate meaning for diverse audiences. Course readings address ideology, identity, community, subjectivity and the body, among other topics.
Prerequisite(s): COMM1010, ENG1021 or ENG1027.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

COMM3050 Media Identities
Students in this course analyze the ways in which media texts, from films to television shows, represent contemporary forms of social identity such as gender, race, class and sexual orientation. Specifically, students are encouraged to ponder the role contemporary media play in constructing popular understandings of social identity, as well as how audiences use media representations to form their own sense of identity. Students engage with contemporary theoretical perspectives on media representation, evaluate current research in the field, and perform their own analyses based on this material.
Prerequisite(s): COMM1010, ENG1021 or ENG1027.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

COMM3100 Radio, Records & Popular Music
This course is divided into three interlocking sections: genres, industries and technologies. The genres section explores major forms of popular music, such as jazz, blues, country and rock. The industries section examines how the businesses of radio, recording and music produce culture. The technologies section describes the gramophone, phonograph, radio, jukebox, tape recorder and digital files in their social and technical contexts. Borrowing from multiple fields, such as media studies, sociology, anthropology, history and musicology, the course situates these genres, industries and technologies alongside several themes, including: noise and silence; listening and recording; body and voice; regionalism and urbanism; race and class; and creativity and commerce.
Prerequisite(s): ART2030 or COMM1010 or SEE2030, ENG1021 or ENG1027.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

COMM3200 History of Photography
Students in this course pay close attention to important inventions, from the camera obscura and the daguerreotype to the 35mm still camera and the Polaroid. Various formats and prints--such as banquet camera photographs, cartes de visite, magic lantern slides, news photographs and picture postcards--are studied from social and technological perspectives. Documentary photography is also addressed, with examples that draw from the works of Matthew Brady, Walker Evans, Lewis Carroll, Ansel Adams and Annie Leibovitz, among others.
Prerequisite(s): ART3020 or COMM1010, ENG1021 or ENG1027.
Offered at Denver, Providence
4.5 Quarter Credit Hours

COMM3300 Media Research Methods
Ever since the rise of mass communication technologies, scholars have refined their approaches to studying type, sound, and still or moving pictures. This course provides essential training on how scholars think by asking students to participate in the process of knowledge creation. Readings focus on interpretive and critical methods, from interviews, focus groups and participant observations, to historical and textual analyses that draw on Marxist, post-structural, psychoanalytic, feminist, queer, postmodern and post-colonial thought. The course will be invaluable for students who wish to pursue research positions in the media industries, as well as for those who plan to continue their studies in graduate school.
Prerequisite(s): COMM2050.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

COMM3899 Media Internship
Practical skills figure prominently into media studies, which is why this course compels students to connect their academic coursework with industry experience. Positions will vary, but students should be engaged in some facet of media work (e.g. researching, editing, writing, producing, designing, building) in virtually any industry, from architecture to television. Students are expected to begin the application process during their sophomore year. The course may be repeated twice with one or more companies or organizations, but must not exceed 13.5-quarter credits.
Prerequisite(s): COMM1010.
Offered at Denver, North Miami, Providence
4.5-13.5 Quarter Credit Hours

COMM4010 Global Media
Students in this course take a critical look at the practices of media corporations, governments and audiences, mostly through the lenses of nationalism and imperialism. Particular emphasis is placed on the idea of globalization and its connection to contexts of reception at local, national and international levels. The course also addresses key themes, such as trade, tradition, post-colonialism, globalization and localism. Students read political-economic and ethnographic analyses of products such as Nike sneakers, Disney films, Brazilian telenovelas, Japanese anime, and Nigerian popular music; all symbolic texts that bear the imprints of, on the one hand, transnational media corporations, and, on the other, regional audiences.
Prerequisite(s): COMM3010.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

COMM4050 Critical Perspectives on New Media
This course examines the rise of digital media technology and its impact on contemporary culture. Topics include: industrial issues, such as how new media technologies converge with “old media” content and whether digital technology cultivates new kinds of relationships between media producers and consumers; economic issues, such as how the new digital landscape contributes to the consolidation of media ownership and opens up new possibilities for targeted marketing and data-mining practices by media advertisers; social issues, such as how the internet and social media change the way that individuals interact with one another and re-imagine their own identities; and political issues, such as digital media’s potential to break down some policy barriers, while erecting others. Through critical engagement with these issues, students are encouraged to think deeply about the past, present and future of new media.
Prerequisite(s): COMM2010.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

COMM4100 Media Theory
Course readings address critical, cultural and social theories of media that have emerged from various schools and sites, such as Birmingham, Chicago, Columbia, Frankfurt, Paris and Toronto. Representative theorists may include Stuart Hall, Louis Wirth, Paul Lazarsfeld, Walter Benjamin, Paul Virilio, and Marshall McLuhan, among others. Students are expected to engage the course’s texts with passion and dedication.
Prerequisite(s): COMM2050.
Offered at Denver, Providence
4.5 Quarter Credit Hours

COMM4200 Senior Seminar in Media Life
What is the meaning of a mediated life? This seminar conceives of life as entirely mediated, from the language that we use, to the air that we breathe. As media scholar Mark Deuze contends, we no longer live with media—as material technologies or news organizations—but in media, defined here as environments for thinking, feeling, speaking and acting. The seminar draws on most of the coursework from the Communication Studies major and synthesizes it in the form of one research project on an original topic that crosses disciplinary demarcations. Representative topics may include: insect media and beehives; bio-media and pacemakers; green media and e-waste; structural media and shopping malls; and hypermedia and emotion.
Prerequisite(s): COMM2050.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours
COMM4300 Special Topics in Media Studies
How does Media Studies, as a field, intersect with other areas of inquiry? What can media anthropologists learn from media archaeologists? This course focuses on a different area, issue or theme each year, depending on student interest. Possible topics under consideration include: dead media; documentary media; Latin/o media; media and the body; mediated cities; mediated memories; media philosophy; media and war.
Prerequisite(s): COMM1010.
4.5 Quarter Credit Hours

Counseling (CSLG) Courses

CSLG1001 Introduction to Helping Professions
This course is designed to develop familiarity with the specialty of the helping profession including its professional practices and issues, its basic concepts, its relationship to other specialties and fields within psychology, and its scientific and research bases. In addition, the American Counseling Association’s Code of Ethics is introduced.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG2030 Counseling Theories and Techniques
This course is an introduction to the methods, major theories and techniques of counseling. A wide range of settings are considered, as well as a large range of topics, including dysfunctional families, domestic violence, incest, suicide prevention, drug and alcohol abuse, sociopathic personalities and multicultural issues.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG2035 Foundations of Mental Health Counseling
This course provides an introduction to the nature of the work, as well as the qualifications and knowledge required of mental health counselors by the U.S. Department of Labor. The intent of this course is to provide students with basic information on the principles and practices of mental health counseling. Topics include the history and philosophy of mental health counseling, professional identity, roles of the mental health counselor, professional ethics, managed care, various contexts of practice and organizational structures, mandated clients, crisis intervention services, prevention, consultation, and an understanding of how diversity influences the practice of mental health counseling. Particular attention is given to the practice of mental health counseling in a range of such urban settings as homeless shelters and outpatient centers.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG2040 Introduction to Career and School Counseling
This course is designed to help students become competent in the use of educational and occupational information in counseling-related activities. Particular emphasis is on how information is processed in planning, establishing and managing careers from a life-span perspective.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG2110 Introduction to Family Treatment for Addictions Counselors
This foundational course addresses the treatment of families with substance abuse and other addictive disorders. It introduces various models and theories of counseling for families with addictive disorders; the focus will be on a family systems approach, exploring the dynamic roles that each family member plays in a multicultural society. It also examines the skills, strategies, techniques and approaches appropriate to intervention treatment as well as the twelve core functions of an addictions counselor.
Prerequisite(s): PSYC1001, PSYC2040.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG3001 Introduction to Case Management
This course introduces students to the required case management responsibilities for counselors. Its focus is on the skills and attitudes needed to meet accepted principles of patient management and the necessity of adhering to ethical guidelines. It concentrates specifically on such major aspects of case management as patient privacy rights and confidentiality, accuracy in intake preparation, assessment and screening reports, progress reports and treatment goals, discharge summaries and aftercare planning, and general documentation. The student gains a general knowledge of state and federal regulations for counselors as they apply to record keeping. Focus is also on understanding the referral process and identifying linkages to other community settings.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG3005 Introduction to Crisis Intervention
This course offers students an introduction to clinical crisis intervention by examining the theories, strategies and skills essential to de-escalating and resolving conflict in crisis situations. Theories on suicide prevention, addictions and suicide, violence and addictions and aggression management are explored. Models for assessing and responding to crises are explored. Topics such as medical and psychological traumas, posttraumatic stress disorder and professional burnout are part of the curriculum as well as theoretical and ethical implications in crises.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG3010 Principles of Group Counseling
This course provides students with fundamental knowledge of the dimensions of group counseling through attention to its process, dynamics, and practice. It focuses on such topics as the development of group counseling as well as the ethical issues and theoretical approaches central to an understanding of the practice. This course also offers both experiential training in group facilitation, with opportunities to practice effective strategies by exploring task facilitation, psycho-educational counseling, and psychotherapy groups.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG3040 Counseling Techniques for Addictions and Other Behavioral Disorders
This course focuses on the special skills and techniques required to effectively counsel the addicted and behaviorally disordered client. Development and utilization of advanced treatment planning and client management training are featured. In addition, it addresses the wide range of ethical issues inherent in all steps identified within the scope of practice for addiction professionals and found in recovery support services. The course examines issues that may arise during initial screening, during treatment planning, and as a client progresses through treatment implementation and moves into recovery. Throughout this course, students are asked to relate various points to their own situations, consider the various perspectives presented, and develop an ongoing awareness of their choices, decisions and behaviors in light of the ethical standards outlined by NAADAC.
Prerequisite(s): PSYC1001.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CSLG4099 Internship in Counseling Psychology
Internship in Counseling Psychology II is a capstone course focusing on the practice of applied psychology in various service agency settings. The course requires students to demonstrate an ability to integrate theory, research and practice in the context of a supervised counseling experience. The internship is a placement directed by a supervisor on site as well as by a program faculty member who will meet with students in a weekly seminar in which counseling methods and techniques are critically analyzed and further developed. Students must complete 150 hours at the community agency placement site.
Offered at Denver, Providence, Providence CE
13.5 Quarter Credit Hours
Criminal Justice (CJS) Courses

CJS1002 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 are 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 is examined.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS1070 Criminal Courts
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.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS1090 Law Enforcement
This course is a survey of law enforcement agencies, their role, history and development within the field of criminal justice. Emphasis is placed on police administration, organization, management culture, relations within the community and technology.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS2040 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, 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.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS2050 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.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS2085 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 are studied as to their influence on the development of delinquency. Youth are studied as victims of crime, as perpetrators of crime, and their likelihood to become involved with gangs. Additionally, law enforcement, the courts and corrections are studied to show their impact on delinquency.
Prerequisite(s): Sophomore status.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS2150 Criminal Justice Ethics
At the core of every aspect of the field of criminal justice is an ethical dilemma involving human behavior and individual decision-making. As such, this course will provide an in-depth examination of the three major schools of ethical thought (virtue, formalism, and utilitarianism) in order to illustrate how individual ethics directly influences decision-making, and to help students develop comprehensive ethical reasoning skills. Through the examination of hypothetical case studies, actual criminal justice events, and extensive debate, this course will explore the three major areas of criminal justice to include law enforcement, courts, and corrections, in order to provide students with the opportunity to observe and evaluate the direct connection between ethics and specific aspects of the criminal justice system.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS3033 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(s): CJS1090.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CJS3075 Criminal Investigation
In this course, the student is exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence related to specific crimes (i.e., homicide, arson, burglary, etc). Since criminal investigation must be conducted within the framework of our constitutional system of government, opinions of the United States Supreme Court that affect the collection of evidence are emphasized.
Prerequisite(s): CJS1090.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS3450 Comparative Criminal Justice
This course comparatively examines major criminal justice institutions within the United States and around the world, and also provides an in-depth examination of existing international criminal justice systems and the shared critical issues existing both domestically and internationally. The course offers a comprehensive examination of a variety of transnational crime-related issues, and explains the systems currently in place globally for addressing issues involving crime prevention, law enforcement, adjudication and corrections. Students identify and analyze the common and differing procedural aspects involved in investigating, prosecuting, defending and adjudicating criminal cases in international jurisdictions, as well as the differing global definitions of appropriate punishment including concepts of financial, corporal and capital punishment.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS3810 Topics in National Security
This course provides senior-level students with an analysis of the realignment of law enforcement assets at the federal and local levels providing homeland security in today’s environment. The course also includes historical background information and topics concerning the basic information-gathering process. The focus on the importance and necessity of information intelligence, domestic and international terrorism and counter-terrorism, infrastructure protection and disaster preparedness, is comprehensive in this course. Students are introduced to the planning, process and procedures necessary for the new routes of cooperation and information sharing in law enforcement as well as within federal agency environments.
Prerequisite(s): LAW3025, senior status.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
CJS3820 Cyber Crimes
In this course, students explore the rise and evolution of crimes involving computers and the Internet that are fast becoming the most prolific area of criminal activity in the 21st century. This course distinguishes between crimes in cyberspace and cyber-terrorism as a form of warfare upon the global community. It defines cyber crimes (including type, nature, and origin) and the expanding criminalization of computer and Internet conduct involving concepts of privacy violation, information protection and unauthorized access of digital data. An analysis of existing and new domestic and international law enforcement innovations that prohibit digital crimes is also covered.
Prerequisite(s): LAW3025.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS3850 Homeland Security
This course provides an in-depth foundation for understanding the wide range of agencies and activities involved in the field of homeland security, and the varying roles that individual terrorists, terrorist groups, and state sponsors of terrorism play in the formulation of the domestic and international homeland security policy of the United States. Students are provided with a comprehensive overview of the legal aspects of homeland security, and the role that intelligence and counterintelligence play in the formulation of the domestic and international homeland security policy. Additional topics include the proliferation of weapons of mass destruction, border security and immigration, and the financing of terrorist activity via a wide range of highly organized criminal activities occurring both domestically and internationally.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4030 Criminal Justice Research Methods
This course provides students with an understanding of the purposes behind criminal justice research, the concepts and logic of research designs, and experimental research designs. This course includes an in-depth presentation of sampling in social science research. The goal is to familiarize students with research methods in order to lay the groundwork for designing research projects, as well as to interpret research designs in depth.
Prerequisite(s): Senior status or permission of department chair. (HY)
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4033 Terrorism
This course is a study of terrorism from its earliest history into the post-9/11 21st century. It examines religious and political motivations for terrorism as well as the rationalization for such activity. It looks at the networking of nations, states and organizations in the acquisition of goods and finances to fund their organization. The course also looks at weapons of mass destruction, security measures and counterterrorism.
Prerequisite(s): Junior status.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4040 Criminalistics
This course provides the student with a broad outline of key topic areas that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process.
Prerequisite(s): CJS3075.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4050 Advanced Topics in Criminal Justice
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, Victimization, Child Abuse & Neglect, and Organized Crime.
Prerequisite(s): CJS2050, junior status.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4060 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.
Prerequisite(s): CJS4040.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4080 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(s): CJS4030.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CJS4099 Criminal Justice Internship
Selected Criminal Justice students serve a one-term internship in an approved criminal justice facility such as police department, correctional facility, juvenile correction facility, probation and parole department or private facility. The internship is designed to give students the opportunity to apply their formal education to actual work situations. The student intern works under the supervision of a criminal justice professional. The student intern shall maintain a written log throughout the term of the internship. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.
Prerequisite(s): Junior status or permission of department chair.
Offered at Denver, North Miami, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

Culinary Arts (CUL) Courses

CUL1315 Stocks, Sauces and Soups
Students are introduced to simmering, emulsifications and knife skills. Lectures, demonstrations and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment is emphasized.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

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 are prepared and take the Federation of Dining Room Professionals Associate Certification exam as an outcome assessment.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

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.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours
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.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

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.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

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 to take an industry-recognized alcohol training intervention procedures certification program.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

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 entrees, vegetables and grains.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1385 Fundamentals of Food Service Production
Students are introduced to cooking techniques of baking, sautéing and shallow frying. Lecture, demonstration and production focuses on fats, oils, seasonings, flavoring and plate presentation.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1395 Purchasing and Production 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.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1405 Skills of Meatcutting
Students are introduced to purchasing, receiving, and proper portioning of various meats and sausage fabrication. Emphasis is on identification of primal cuts and sub-primal cuts of meat, poultry and fish items. Students review and discuss: federal inspection, grading, yielding, menu pricing and classifications of meats, and poultry. Laboratory activities include hands-on fabrication, to include proper packaging, labeling and storage of beef, pork, veal, lamb, poultry, fish and sausage varieties. Emphasis is placed on quality, portion cuts of meat and best applications.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2215 Garde Manger
Students are introduced to modern and traditional techniques in the preparation of cold entrees, forcemeats (including pates, terrines, and galantines), ice carving, hors d’oeuvres, and cold appetizers. In addition, students are exposed to preservation techniques including curing and aging. Students plan, organize, and set up buffets. This course also concentrates on the practical techniques of platter design and plate presentations.
Prerequisite(s): Sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2225 Classical French Cuisine
Students are introduced to Classic French recipes including traditional Cuisine Classique as well as popular bistro, brasserie and regional fare. Menus incorporate a broad range of skills, cooking techniques and ingredients. Students will be exposed to the foundations of modern restaurant cooking, allowing them to refine their skills and build their repertoire.
Prerequisite(s): Sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

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.
Prerequisite(s): CUL1325, sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

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, Northern Africa, Greece, Turkey, Italy, Spain, Portugal, Mexico and South America are explored.
Prerequisite(s): Sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2255 Advanced Patisserie/Dessert
Emphasis is placed on the production of creams, ice creams, sorbets, mousse, chocolate, strudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured.
Prerequisite(s): CUL1345, sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2266 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. Other learning takes place in regional education centers. The Azores Exchange program takes place at Escola De Formacao Turistica E. Hoteleira. 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(s): Completion of all freshman-level course work.
Offered at Charlotte, Denver, North Miami, Providence
13.5 Quarter Credit Hours
CUL2626 Culinary Arts Internship
This intermediate level work-experience course is designed to provide students with a hands-on learning experience in the food service industry. Students apply theoretical knowledge of culinary arts, demonstrate practical skills of production, and practice professionalism in a university-approved industry setting. Upon completion of this term-long course, students gain a broader understanding of the demands and expectations of the food service industry while improving their skills in the craft of culinary arts. A minimum GPA of 2.75 may be required for certain site selections.
Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
6.75-13.5 Quarter Credit Hours

CUL3020 Foundations of Wine
This course introduces the student to a systematic sensory approach to wines and develops the student’s ability to describe them in a marketable way. The course teaches a fundamental understanding of the relationship between location, climate, terrain, soils, viticulture and vinification and grape varieties and the differentiation between quality levels of wine. Wine tastings incorporate structured analysis leading students to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Representative wines are tasted. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): A.S. degree in Culinary Arts
Offered at Denver, North Miami, Providence
3 Quarter Credit Hours

CUL3075 À La Carte Cuisine: Europe
Students are guided through planning and producing menu items in an à 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(s): A.S. degree in Culinary Arts
Offered at Denver, North Miami, Providence
3 Quarter Credit Hours

CUL3092 Brewing Arts
Students develop an advanced understanding of traditional and modern styles of beer and brewed beverages by examining production methods and ingredients, and through detailed analysis. Students explore historical context, as well as modern industry structures and trends. In addition to sensory analysis, the course includes exposure to brewing and visits to local microbreweries and brewery restaurants.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CUL3123 Italian Culture & Cuisine
This term-abroad course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Italian cuisine, food and wines. The course concentrates on the cuisine and culture of the many regions of Italy.
Prerequisite(s): Minimum GPA 2.75, permission of dean or department chair, A.S. degree in Baking Pastry Arts or Culinary Arts.
Offered at Charlotte, Denver, North Miami, Providence
13.5 Quarter Credit Hours

CUL3155 Vegetarian Cuisine
Daily production focuses on the types and the preparation of nutritionally balanced vegetarian diets. Students explore the importance of understanding why people choose vegetarian diets, including cultural and global perspectives, economics and health. Daily production focuses on the preparation of vegetarian dishes and meals that fit into three classifications: vegan, lacto, and lacto-ovo vegetarian diets.
Prerequisite(s): Junior status.
Offered at Denver, Providence
4.5 Quarter Credit Hours

CUL3165 Light and Healthy Desserts
This course uses guidelines for healthier desserts as a framework for daily production. Students produce original desserts that are healthier than traditional desserts and modify formulas to create desserts that are gluten-free, reduced fat, reduced sugar, and vegan. Advanced pastry techniques are introduced as a means of producing desserts in line with current industry trends. Students create and execute a multi-course dessert tasting menu that aligns with the guidelines for healthier desserts.
Prerequisite(s): NUTR2001.
Offered at Charlotte, Denver, North Miami, Providence
3 Quarter Credit Hours

CUL3175 Designing Healthy Desserts
This course presents methods to develop desserts by either creating new desserts that are healthy or by substituting ingredients in traditional desserts to make them conform to specific dietary restrictions. The daily production focuses on modifying ingredients in desserts while retaining quality, quantity, variety and visual appeal. Students are encouraged to utilize their knowledge of sound nutrition principles to develop original creations. The production covers all aspects of the pastry shop from basic baked items to more elaborate dessert presentations.
Prerequisite(s): NUTR2001, Junior status.
Offered at Denver, Providence
3 Quarter Credit Hours

CUL3223 A Peruvian Culinary Experience
This course seeks to demonstrate the richness of Peruvian cuisine by recognizing the basic characteristics that are part of Peruvian food and culture. The course provides the demonstration of techniques, classroom practice, and real-world experiences in the wide range of food and beverages, culture, and nuances of ancient Peruvian and South American cuisine, traditional, contemporary and avant-garde.
Prerequisite(s): Approval of the dean, A.S. degree in Culinary Arts or Baking Pastry Arts.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

CUL4010 Advanced Buffet and Special Function Operations
In this course students work collaboratively to plan and create high-quality catering functions and buffets. Emphasis is on learning the principles of development, management, delivery, presentation and high-quality food styling.
Prerequisite(s): Junior status.
Offered at Denver, North Miami, Providence
3 Quarter Credit Hours

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 are discussed within a 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. Students take the practical exam for the International School of Mixology Bartending Certification.
Prerequisite(s): Junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CUL4065 Foods of Asia and the Orient
Students explores the planning and preparation of advanced menus reflecting influences from the countries of Asia. In an à la carte setting, this class provides students with a solid understanding of Asian food culture, cooking techniques, ingredients and dining styles. Emphasis is on the cuisines of China and Taiwan, Japan and Korea, Indonesia, Philippines, Malaysia, Singapore, Thailand, Vietnam, Kampuchea, Laos, India, Pakistan, and Sri Lanka. Emphasis is on the use of indigenous ingredients and cooking techniques and the fusion of Asian cuisine into modern American cookery.
Prerequisite(s): A.S. degree in Culinary Arts.
Offered at Denver, North Miami, Providence
3 Quarter Credit Hours
CUL4085 Dining Room Supervision
This course is designed to instruct students in the art of dining room supervision in both a la carte and banquet environments. The principles of staffing, station management, reservation management, cash control and payment processing are studied. Students perform all functions in a dining room setting.
Prerequisite(s): A.S. degree in Culinary Arts.
Offered at Denver, North Miami, Providence
3 Quarter Credit Hours

CUL4111 Product Design and Development
This upper-level course builds on and applies knowledge and skills introduced in several previous courses, including Principles of Food Product Development, Food Science, and Nutrition and Sensory Analysis. Students strengthen their laboratory skills as they work in teams, designing and developing a food product from concept through product optimization. Student teams complete different sensory tests, accelerated shelf life tests, competitive analyses, and performance tests on their products. They design labels for product packages, following current food regulations and using ESHA Genesis software. Additionally, they use Microsoft Excel software to create formulas and generate costing information. The teams present their concepts, optimized products and project reports to the university community at the end of the term. This class is conducted in a non-production kitchen that simulates the environment of a product development laboratory. It includes lecture, lab, group work and the use of the Internet to research topics relevant to students’ group projects.
Prerequisite(s): FSM3025, NUTR3510.
Offered at Denver, Providence
4.5 Quarter Credit Hours

CUL4155 Athletic Performance Cuisine
This laboratory course emphasizes the importance of how food can enhance athletic performance. This course focuses on creating menus specifically geared for the training tables of various sports. Students utilize and apply their knowledge of nutrition, biochemistry, anatomy and physiology to develop individual assessments and menus for specific disciplines.
Prerequisite(s): NUTR3030, SCI3040 and senior status. (HY)
Offered at Denver, Providence
4.5 Quarter Credit Hours

CUL4175 Spa Cuisine
Advanced techniques of nutritionally sound food preparation and menu development, as reflected in current research, are discussed. Students explore the unique flavor systems of the world as they impact ethnic cuisine. Emphasis is on redesigning recipes which maintain the integrity of unique cultural flavors while adapting current nutritional research to health and well-being. Applications focus on recipe and menu development as it applies to current spa cuisine models.
Prerequisite(s): CUL3155, CUL3175, senior status.
Offered at Denver, Providence
4.5 Quarter Credit Hours

CUL4198 Advanced Culinary Nutrition Internship
This capstone course provides the student with experiential learning in diverse domestic and international industry work settings. Students apply their theoretical and practical nutrition knowledge under the supervision of qualified industry professional.
Prerequisite(s): NUTR4030 (for clinical internship) or CUL4175 (for spa cuisine) or CUL4155 (for sports nutrition) or CUL4111 (for research development), minimum 3.25 GPA for international placement, senior status.
Offered at Denver, Providence
13.5 Quarter Credit Hours

CUL4966 Pan Asian Cuisine
This course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Pan Asian Cooking. The course concentrates on the cuisine and culture of Singapore, China, India, Malaysia, Indonesia, Thailand and Indochina.
Prerequisite(s): 2.75 GPA, approval of the dean, A.S. degree in Culinary Arts.
Offered at Charlotte, Denver, North Miami, Providence
13.5 Quarter Credit Hours

Culinary Nutrition (NUTR) Courses

NUTR2001 Introduction to Nutrition
This course emphasizes the principles of nutrition and the six basic nutrients and related health concepts. Various eating behaviors, recommended dietary intakes, and tools for diet planning are explored. Students create an in-depth computerized personalized nutrient profile, which will be self-analyzed for nutritional adequacy. (HY)
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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 are explored.
Prerequisite(s): NUTR2001, junior status.
Offered at Denver, Providence
4.5 Quarter Credit Hours

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 are traced throughout the human life span. Students apply course content to situations relevant to both community and clinical settings.
Prerequisite(s): NUTR2001, junior status.
Offered at Denver, Providence
4.5 Quarter Credit Hours

NUTR3510 Principles of Food Product Development
This upper-level course introduces the student to the basic principles, practices, and processes in product development labs, test kitchens, and culinary centers in the food industry. It focuses on the product development process from concept through commercialization and provides student groups the opportunity to explore the many aspects of the product development process as they research the needs of one particular target market and the technologies of one particular product category. This course includes lecture, student presentations, group work, guest lecturers, and use of the Internet to research relevant topics and technologies.
Prerequisite(s): Junior status.
Offered at Denver, Providence
4.5 Quarter Credit Hours

NUTR4030 Medical Nutrition Therapy
The course familiarizes the student with the principles of Medical Nutrition Therapy. The critical role of food and nutrients and their effects on various disease states is discussed. Students explore a variety of issues that may impact the management of existing diseases.
Prerequisite(s): NUTR3030, NUTR3050, SCI2031 and senior status.
Offered at Denver, Providence
4.5 Quarter Credit Hours

NUTR4630 Advanced Medical Nutrition Therapy
This senior-level course provides the student with advanced Medical Nutrition Therapy (MNT) theoretical knowledge and clinical nutrition skills required for postgraduate programs and advanced degrees in Nutrition. Students utilize critical thinking skills in solving complex medical cases that require nutrition intervention. Students research and apply a variety of evidence-based clinical nutrition practices. Emphasis is on the critical role of utilizing the standardized Nutrition Care Process in all aspects of Medical Nutrition Therapy.
Prerequisite(s): NUTR3030, NUTR4030.
Offered at Denver, Providence
4.5 Quarter Credit Hours
Digital Media (DME) Courses

DME1000 Foundation Drawing and Digital Tools
As a prerequisite to all design thinking, drawing skills offer an effective means of prototyping visual solutions before committing them to software. Students practice the essential visual elements of design including shape, line, value and perspective. Based on graphics industry models, students actively experience compositional and thematic principles as a means of developing flexible approaches to design strategy. Students create initial sketches on paper then learn techniques to digitize files into common software applications. Drawings are integrated into digital portfolios. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

DME1020 Design Perspectives
A great designer thinks creatively and finds unique solutions to complex problems. This introduction to design thinking processes and practice exposes students to all the primary components of success within design-driven creative fields. Creative thinking, design development processes, integration of design historical research and exploration of composition within diverse formats all lead toward the delivery of creative projects. Students engage in art analysis, public speaking, creative research, hands-on problem solving, and team building exercises. Students explore design for both print and digital media formats such as web sites and mobile applications. Emphasis is placed on solutions-based design problem solving. Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

DME1030 Principles of Composition & Design
In this solutions-based course, students first learn to analyze and evaluate design based upon universally established principles of composition. Students apply this knowledge to originate visual form in response to communication problems. Integrating traditional and digital media, students produce works that illustrate their understanding of composition, symbolic representation and aesthetics. Creative projects also enhance a student’s ability to articulate implied meaning in works of visual communication. Prerequisite(s): DME1020 or any FIT course. Offered at Denver, Providence
4.5 Quarter Credit Hours

DME1040 Screen Design & Coding I
Students use client side coding languages (HTML, CSS) to develop design solutions for multiple digital formats including Web browsers, tablet computers and smart phones. Student combine research into contemporary visual approaches, compositional design principles and grid-based frameworks to visualize solutions for these digital formats. Emphasis is placed on understanding and applying current practice in planning and design as well as securing a solid vocabulary in the code required to present these solutions as planned. Prerequisite(s): DME1050 or permission of department chair. Offered at Denver, Providence
4.5 Quarter Credit Hours

DME1050 Imaging for Digital Media
This course presents an in depth investigation of the acquisition, creation, manipulation and distribution of raster-based images. Students learn techniques in digital photography and scanning as well as best practices in preparing images for distribution in print and digital media formats. An emphasis is placed on creative projects investigating photomontage/layering techniques and the development of essential frameworks for designing prototypes for websites, mobile applications and motion graphics. Prerequisite(s): DME1000 or ADVC2001 or COMM1030. Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

DME1060 Screen Design & Coding II
Students advance their knowledge of client-side coding languages (HTML & CSS) to develop design solutions for multiple digital formats including web browsers, tablet computers and smart phones. Student continue to apply solid compositional approaches while incorporating design approaches specific to the medium. Topics of focus include user experience design, usability, responsive coding practices and template-driven approaches. Emphasis is placed on understanding and applying current practice in planning and design as well as securing an advanced vocabulary in the code required to present these solutions as planned. Students also learn to deploy and manage their sites on a working server. Prerequisite(s): DME1040. Offered at Denver, Providence
4.5 Quarter Credit Hours

DME2000 Typography and Spatial Design
Type and text collateral are a critical platform for all forms of published communication. Type style, shape and size communicate subtle messages and convey important information. Nearly all design solutions benefit from a thoughtful and creative use of type and layout, whether on a printed page or in digital space. This course presents an in-depth study of typography and its powerful communicative abilities. The relationship of typographic design in desktop and digital publishing are explored through project-based work. Prerequisite(s): DME1030 or DME1050. Offered at Denver, Providence
4.5 Quarter Credit Hours

DME2020 Motion Graphics I
This course introduces the fundamentals of contemporary digital motion graphics. Students cover both animation and video techniques. Digital motion concepts and creation techniques are also covered. The course uses a range of software and hardware tools. Students experiment with motion image origination through basic animation and camera applications. Various editing tools are introduced. Prerequisite(s): DME1050. Offered at Denver, Providence
4.5 Quarter Credit Hours

DME2030 Print Design
This course reviews print formats and typography, with an emphasis on publication design, package design, and branding/rebranding consistency across different mediums. Students gain further understanding of brand strategy and designing for target audiences. By the end of the course, students should be able to write a brand strategy, apply advanced typographic conventions, develop and design packaging templates, prototype print collateral with a high level of craft, and perform essential prepress production techniques. Prerequisite(s): DME2000 or ADVC2001. Offered at Denver, Providence
4.5 Quarter Credit Hours

DME2050 Interactive Architecture and Content Design
Designing solutions for interactive digital space requires an understanding of unique architectural planning models, scenarios, structures and metaphors. This course introduces a series of techniques to conceive and plan projects in new media environments, especially those that require interactive interface and plot lines. Through use-case models, students explore and design solutions for interactive applications, simulations, virtual immersive space and other new media uses. User interface, perspective, point of view, character development, narrative structure are introduced. Technical requirements planning is also explored. Various digital software and hardware is used to model interactive and linear prototypes. Prerequisite(s): DME1060. Offered at Denver, Providence
4.5 Quarter Credit Hours

DME3300 Digital Video I
Students learn advanced digital production techniques and tools for full motion, sound and video editing. Participants explore current and emerging media standards and applications. Topics include converging digital media, content creation, and use of digital media communication tools for Internet-enabled application. Students work independently and on project teams. Prerequisite(s): DME2020. Offered at Denver, Providence
4.5 Quarter Credit Hours
**Economics (ECON) Courses**

**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.
Prerequisite(s): MATH1002 (or higher). (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**ECON1002 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(s): MATH1002 (or higher). (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**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.
Prerequisite(s): ECON1002, MGMT1001. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

**ECON5000 Economics in the Global Economy**
This course consists of micro and macroeconomic issues and principles as they apply to the development of a viable and sustainable economy. Course content includes product and resource markets with an emphasis on demand, supply, price elasticity and consumer behavior. The course includes the features and goals of capitalism, the market system, national income, business cycles, and monetary and fiscal policies as they relate to economic viability and sustainability, with a view at causal effects in the global economy. (OL)
Offered at Denver, Online, Providence 4.5 Quarter Credit Hours

**English (ENG) Courses**

**ENG0001 Writing Workshop**
This course affords an opportunity to students to complete the Graduation Writing Requirement at Johnson & Wales University. Students will review sentence structure, paragraph development and essay organization with the goal of applying these skills to the classroom and the workplace.
Prerequisite(s): Writing skills evaluated at the "developing" level. (HY) (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE 0 Quarter Credit Hours

**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, including informative and research-based writing. Research techniques and MLA documentation are covered. Class work includes lecture, writing workshops, and peer critique. Course requirements include five or six different writing projects as well as a final exam. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**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. 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.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

**ENG1024 Honors Composition: Writing in the Academy**
This Honors composition course introduces students to academic writing by exposing them to various discipline-specific ways of knowing, all of which stress critical thinking, research skills and the writing process. Students gain access to multiple perspectives on issues that cut across the curriculum, allowing them to analyze, synthesize, and evaluate these issues in ways that promote academic rigor, readiness for success throughout their academic program, and the skills critical to writing an engaging Honors Thesis. Students will write summaries and analyses of individual readings, expositions of interdisciplinary approaches, and a proposal for a project that comprises an academic research paper and oral presentation.
Prerequisite(s): Honors status
Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

**ENG1027 Honors Advanced Composition and Communications: Civic Discourse**
This advanced course in composition and communications builds on the skills developed in Honors Composition: Writing in the Academy (ENG1024) by introducing the element of civic discourse into academic writing in the disciplines. Having studied the conventions of academic writing in multiple disciplines, students now consider issues from the perspective of citizen-scholars. They examine controversial issues in the public sphere by studying rhetorical strategies of persuasion, and determining how classical rhetorical theories inform current socio/political debates. Students are required to participate in these debates as writers, researchers, and public speakers who can make effective persuasive arguments. The culminating assignment is a research/persuasive project comprised of an academic paper and a multimedia campaign.
Prerequisite(s): ENG1024 or English placement, honors status.
Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours
ENG1030 Communication Skills
This introductory course 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 progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (SL) (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG2030 Introduction to News Writing
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.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG3001 Introduction to Creative Writing
Introduction to Creative Writing offers students the opportunity to practice various forms of expressive writing. Students study models and learn techniques for writing effective poetry and prose. Instructors may also incorporate drama into the coursework. Most of the daily class periods consist of discussion, lecture, in-class writing, and the workshopping of student writing.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

ENG3010 Technical Editing
This course prepares students for the responsibilities of an editor of common technical documents such as manuals/instructions, websites, reports or proposals delivered in print or online. Topics include copyediting, substantive (comprehensive) editing, and document design for final production. The principle of contextual editing for a range of purposes and audiences is emphasized, as well as the role of the editor as a team member in organizational settings. The student's command of grammar, sentence construction, and style is advanced and refined.
Prerequisite(s): ENG1021 or ENG1027 or ENG2010 or ENG2030 or English placement or permission of department chair. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

ENG3012 Report and Proposal Writing
This course prepares students to write effective reports and proposals in a variety of workplace environments including business and industry, government, academic and nonprofit. Students learn to analyze the needs of various audiences including clients, supervisors, and investors or funding agencies, and apply the appropriate rhetorical conventions to create a range of informative and/or persuasive documents. Communication tasks include written reports, proposals and related correspondence, as well as oral presentation.
Prerequisite(s): ENG2010 or permission of department chair. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

ENG3014 Instruction and Manual Writing
This course prepares students to plan, construct, test and revise documents that enable users to perform tasks effectively. Students apply principles of iterative development including audience/user analysis, usability testing, and test-based revision to produce instructional materials such as training manuals, operating instructions, or online product documentation for specific users in a variety of workplace environments.
Prerequisite(s): ENG2010 or permission of department chair. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

ENG3016 Advanced Business Communication
This course prepares students to perform high-stakes written and oral communication tasks in organizational or entrepreneurial settings in a 21st-century global economy. Building on skills introduced in earlier composition and communication courses, students plan, compose and deliver documents and presentations for a diverse range of external and internal audiences. The course requires the highest level of professionalism not only in producing quality documents but also in interacting with external and in-house contacts.
Prerequisite(s): ENG1021 or ENG1027, ENG1030. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG3030 Introduction to Food Writing
This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and websites. 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.
Prerequisite(s): ENG1021 or ENG1027. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): ENG1021 or ENG1027. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

Entrepreneurship (ENTR) Courses

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.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): ACCT1007 or ACCT2002 or ACCT2004, ENTR1001 or FSM1001 or FSM3001 or HOSP1001 or MGMT1001 or SEE1001. (HY) (OL)
Offered at Charlotte, Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): ENTR2030.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): ENTR2040.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours
**Finance (FISV) Courses**

**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(s): ACCT1007 or ACCT2002 or ACCT2004.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**FISV3001 Investments**
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(s): ACCT3023 or ACCT1007, FISV2010.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

**FISV3005 International 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(s): ACCT1007 or ACCT2002 or ACCT2004.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

**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(s): FISV2012 or FISV3005 or FISV3040.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

**FISV4020 Risk Management and 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(s): ACCT1007 or ACCT2002 or ACCT2004 or EQN4050.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

**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(s): ACCT3020 or ACCT3025 or FISV2010.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

**FISV5000 Corporate Financial Accounting**
This course is designed for Graduate School students who do not have an undergraduate degree in business. It provides instruction in financial and managerial accounting principles; business entities; the accounting equation; preparation of financial statements using the adjusted trial balance; horizontal, vertical, and common-sized financial statements analysis; financial ratios analysis; cash budgeting; the examination of cost behavior, and break even analysis. The primary objective of the course is to prepare the graduate student for advanced coverage of topics in the financial management course.
(OL)
Offered at Denver, Online, Providence
4.5 Quarter Credit Hours

**FISV5526 Financial Reporting and Control**
This course offers students a practical approach to understanding financial reporting. Students learn the requirements of generally accepted accounting principles in financial statement preparations by researching and analyzing publicly traded companies. Emphasis is placed on how the financial statements translate into stock prices and how they can be used as a barometer of a company’s financial position. Students explore how companies in trouble can benefit from implanted controls, via the financial reporting process, to ensure earlier and better insight in making difficult decisions.
Prerequisite(s): FISV5600. (HY) (OL)
Offered at Denver, Online, Providence
4.5 Quarter Credit Hours
**FSI5600 Financial Management**
This course provides the student with sufficient analytical skills to interpret and act upon financial data and information that lead to sound financial decisions for business organizations. Topics include the time value of money, capital budgeting methods, financial statement analysis, breakeven analysis, short and long term financing methods, and topics in international financial management. Contemporary financial management techniques are discussed throughout the course.
Prerequisite(s): Completion of required foundation courses. (OL)
Offered at Denver, Online, Providence
4.5 Quarter Credit Hours

**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 are also examined in commercial, industrial and institutional areas of food service.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**FSM1065 Food Safety and Sanitation Management**
Students explore the fundamentals of food safety and environmental sanitation. Students will identify the origins of food contamination and recognize proper food safety practices used to keep food safe during the flow of food from vendor to consumer. Students must pass a national food safety manager certification exam that is recognized by the Conference for Food Protection (CFP) to fulfill the graduation requirement. (HY)
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
1.5 Quarter Credit Hours

**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.
Offered at Denver, Providence
4.5 Quarter Credit Hours

**FSM2025 Food and 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(s): MATH0010 (or concurrent) or math placement, sophomore status. (HY)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**FSM2045 Introduction to Menu Planning and Cost Controls**
This course allows the student to learn and apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food and beverage costs and analyze sales. This course introduces various food service concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success.
Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status. (HY)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**FSM2055 Beverage Appreciation**
This intermediate course refines the student’s knowledge of beverages served in a variety of hospitality operations. Emphasis is placed on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined.
Prerequisite(s): Sophomore status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**FSM2080 Food Service Operations**
This intermediate-level course is designed to complete a student’s foundation in purchasing as well as food and beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Students use current technology to develop income statements and manage back-of-the-house operations.
Prerequisite(s): ACCT2004 (or concurrent).
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**FSM2085 Hotel Food and Beverage Operations**
This course is designed to introduce the student to the roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification and guest service styles and standards used in various lodging operations.
Prerequisite(s): FSM1065 (or concurrent).
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**FSM2095 Hotel Food and Beverage Controls**
This course is designed to complete a student’s foundation in purchasing and food and beverage operational controls. Emphasis is placed on methods used by hotel managers in order to increase food and beverage operational profits through maximizing revenues and controlling costs. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations.
Prerequisite(s): ACCT2004 (or concurrent), CUL1395 or FSM2085.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**FSM2099 Food Service Management Internship**
This course is a requirement for all students in the Restaurant, Food & Beverage Management degree program. The internship provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front and back-of-the-house operations.
Prerequisite(s): CUL1315, CUL1335, CUL1355, CUL1385, CUL1395, FSM1065 or approved sanitation certificate. (SL)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
1.5 Quarter Credit Hours

**FSM3001 Food Service Management Systems and Human Resource Applications**
This course is intended to prepare the students to apply sound human resource management principles to situations encountered within the hospitality industry. Students examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments.
Prerequisite(s): BPA2626 or CUL2626. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**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.
Prerequisite(s): FSM2080 or FSM3001 or SEE3008.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**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.
Offered at Denver, Providence
4.5 Quarter Credit Hours
FSM3030 Facilities Design and Analysis
This intermediate course introduces students to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. Students are introduced to the need for proper planning, layout and design of production and service areas. Students become familiar with computer systems designed in restaurant planning. The major portion of the course is student involvement in individual projects on kitchen layout. Prerequisite(s): FSM1001 or HOSP1001 or SEE1001 or A.S. degree in Culinary Arts or Baking Pastry Arts
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

FSM3035 Supervision for Food Service 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 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 are discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (HY)
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

FSM3040 Food Service Financial Systems
Students 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.
Offered at Charlotte, Denver, Providence
4.5 Quarter Credit Hours

FSM3080 Food & Beverage Marketing and Distribution
This course introduces students to the many facets of food marketing in commercial applications. Students will explore the various segments of the food and beverage marketing industry, including marketing for food and beverage manufacturing and distribution companies. Special emphasis will be placed on the integration of food service and marketing competencies. Prerequisite(s): HOSP3050 or MRKT1001.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

FSM4040 On-Site Foodservice
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(s): FSM2080 or FSM3001 or SEE3008. (OL)
Offered at Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM4060 Hospitality Operations Management
This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation. Prerequisite(s): FSM1065 or approved sanitation certificate (or concurrent), FSM2080 or FSM2095; senior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
9 Quarter Credit Hours

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 and beverage service operations. Prerequisite(s): FSM1065 or approved sanitation certificate (or concurrent), FSM2080 or FSM2095 or FSM3001, senior status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM4070 The Business of Alcohol Distribution, Retail and Sales
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 examined. Internet sales and the challenge it poses to the current system are also evaluated. The impact of the current system on the consumer and how the consumer's needs are addressed is the focus of the course. Prerequisite(s): CUL1365 or FSM2055 or MRKT1001. (HY) (OL)
Offered at Charlotte, Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM4880 Beverage Operations Management
This upper-level course examines the creation and management of a beverage operation. Planning topics include concept, identification of target market and bar business creation. The creation of a business plan is discussed. Management topics include bar layout and operations, trend identification and product selection, basic production methods, costing and pricing, inventory methods and human resources management. The creation of wine lists, beer lists and cocktail menus is also discussed. Responsible Beverage Service is stressed. Prerequisite(s): CUL4045 or FSM4070. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

Foundations in Tech (FIT) Courses

FIT1000 Information Technology for Business Professionals
This course provides basic understanding of computer software, policies and procedures necessary for business professionals. Students gain practical knowledge of operations and terminology as well as hands-on use of personal information management systems, word processing, and digital presentations. Students are also introduced to using databases as a decision-making tool. Computer-based assessment software may be used as both a learning and skills measurement tool. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

FIT1005 Introduction to Keyboarding
This course is designed to introduce or reinforce keyboarding skills necessary to prepare documents used in the business world. Students learn the keys and techniques to produce error-free documents. (HY)
Offered at Denver, Providence, Providence CE
1.5 Quarter Credit Hours

FIT1040 Spreadsheet Design for Business Solutions
Students gain a working knowledge of spreadsheet skills and apply those skills to problem-solving cases. Computer-based assessment software may be used as both a learning and skills measurement tool.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

History (HIST) Courses

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(s): ENGL201 or ENGL202 or English placement.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
HIST2100 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(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HIST2200 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(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HIST3020 A Multicultural History of America
In this class students survey the broad currents of American history through the lens of immigration, race and ethnicity. Beginning with the colonization of North America, students study the experiences of Native Americans and immigrants from diverse points of origin across four centuries. Students use firsthand narratives, period fiction, contemporary journalism, and historical scholarship to interrogate the shifting nature of American identity from colonial “contact” through the present day.
Prerequisite(s): ENG1021 or ENG1027. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HIST3200 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(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

Hospitality Management (HOSP) Courses

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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP1008 Customer/Guest Service Management
This introductory course is a study of customer/guest service management within the hospitality industry. Emphasis is placed on the development of service standards, the problem solving process, data gathering techniques, technological methods and fiscal accountability. Students take an industry-recognized responsible alcohol service exam.
Prerequisite(s): FSM1001 or HOSP1001 or SEE1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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 focuses on all aspects of the unique relationship between the front office and other departments in the hotel.
Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP2011 Hospitality Sales and Meeting Management
This course familiarizes students with the scope of sales and meeting management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices.
Prerequisite(s): FSM3001 or HOSP1001 or SEE1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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 is also investigated.
Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP2030 Hospitality Human Resources and Diversity Leadership
Operational and staff managers in today’s hospitality-related businesses often manage a diverse group of employees and are responsible for compliance with employment laws and human resource policies. Therefore, managers must be knowledgeable about laws and best practices when working with their employees. This course helps students develop managerial knowledge and skills in several areas of human resource management including recruiting, interviewing, selection, orientation, training, performance evaluation and management, discipline, terminations, and employee and union relations.
Prerequisite(s): Sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP2050 International Tour and Hotel Operations
This course is taught only on a campus outside of the U.S. during a term abroad program. The course focuses on cultural, political, legal and economic forces; their impact on tourism and how hospitality management practices differ among countries. Students plan and participate in a variety of tours and professional site visits in order to gain firsthand knowledge of the international travel experience.
Prerequisite(s): Must be accepted in Study Abroad program, junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 9 Quarter Credit Hours

HOSP2099 Hotel Internship
This internship is designed to give the student practical experience in both lodging and food service areas. Rotational assignments incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts.
Prerequisite(s): HOSP1008 or HOSP1010, FSM1065 or approved sanitation certificate, FSM2085.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 6.75-13.5 Quarter Credit Hours

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(s): FSM3001 or HOSP2011 or SEE2020 or TRVL2040.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours
HOSP3033 Hotel Property Operations
This course introduces the student to the role of the property operations manager in a lodging context. Essential elements of engineering, housekeeping, and safety are studied. The student is introduced to technical, managerial, financial and legal issues related to these departments. The environmental impact of activities in this area of management is highlighted. The course content has application to other settings as well. Prerequisite(s): HOSP2099 or permission of department chair. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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(s): HOSP1010 or HOSP2020. (HY) Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3050 Hospitality Strategic Marketing
This is an upper-level course dealing with the broad scope of hospitality marketing. Emphasis is 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. Prerequisite(s): Junior status. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

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(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001. (HY) Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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 is investigated. Students are required to analyze revenue management scenarios. Prerequisite(s): ECON1002 or HOSP1010. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3810 Spa Management
This course examines the growing segment of spas and spa services within hospitality operations. Strategies for the design and development of a successful spa concept are discussed with emphasis placed on management, marketing and fiscal performance. Prerequisite(s): Junior status. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP3850 Negotiations and Agreements
This intermediate-level course explores a variety of hospitality industry negotiations and interactions. The course discusses the skills necessary to recognize situations within the hospitality industry that call for bargaining. This course articulates the development of agreed elements necessary to properly record the outcomes of a union/management negotiation process; the numerous agreements/contracts that are prevalent in the unionized hospitality industry; and the implementation and management of agreements and contracts. Prerequisite(s): LAW2001 or LAW2010. (HY) Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP4012 Developing and Managing a Small Hospitality Lodging Property
This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered. Prerequisite(s): ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP4015 Advanced Hospitality Sales Seminar
This senior-level course is an in-depth study of the sales process. Emphasis is placed on developing the sale from initial prospecting and lead qualification through follow-up after the close. The course explores the communication, interpersonal and professional skills needed to be a hospitality sales executive through classroom lecture, role-play, guest speakers, webinars, networking opportunities, and real or simulated on-campus events. Prerequisite(s): HOSP3050, SEE2020 or HOSP2011. Offered at Denver, Providence 4.5 Quarter Credit Hours

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. Prerequisite(s): ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

HOSP4099 Hospitality Internship
Eligible students may apply for a selective Hospitality Internship assignment. These internship assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of this term-long course, students have a more global understanding of the demands and expectations of business and industry. Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty advisor. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5-13.5 Quarter Credit Hours

HOSP6030 Franchising and Licensing
This advanced course focuses on growing a business through cooperative strategies, especially franchising and licensing. Economic concepts underlying franchising are reviewed. Students learn to determine when franchising or licensing are appropriate growth strategies for a company. This course covers key management, operations and legal issues involved with these growth strategies. Implementation of a franchising strategy is covered in detail, including policy development, penetration of new markets, fostering franchisor-franchisee relationships through channel communications and creating a sustainable competitive advantage. Prerequisite(s): MRKT5500. (OL) Offered at Denver, Online, Providence 4.5 Quarter Credit Hours

HOSP6509 Hospitality and Tourism Global Issues
This course presents an advanced study of the evolution, growth, mission and roles of the different types of senior property managers and corporate officers of various hospitality and tourism organizations. The course explores major emerging issues and problems that impact the domestic and global lodging industry, as well as current issues and trends confronting the fast development of tourism activity at both national and international levels. Students acquire the knowledge, skills and attitudes necessary to undertake leadership roles in the increasingly interdependent and complex hospitality industry. Group and individual research examine trends, as well as industry-wide problems and concerns of current interest. Prerequisite(s): RSCH5500. (HY) (OL) Offered at Denver, Online, Providence 4.5 Quarter Credit Hours
Humanities (HUM) Courses

HUM3200 Language & Cultural Immersion
This course, delivered overseas by international postsecondary schools, is designed to develop both fluency in the target language and an in-depth understanding of the historical cultural contexts in which the language is spoken. Students acquire vocabulary through classroom lectures, discussion, and required excursions and activities. Students also partner with native speakers of the target language to improve comprehension and communication skills.
Offered at Denver, Providence
13.5 Quarter Credit Hours

ILHS Courses

ILHS2000 Integrative Learning Humanities/Social Sciences
ILHS 2000 courses emphasize the critical perspectives of the humanities and social sciences to explore complex ideas or questions. The focus of ILHS courses is on interpreting, synthesizing and applying knowledge through the lenses of multiple disciplines. Various topics will be offered each year.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ILHS2010 Honors Integrative Learning Humanities/Social Sciences
ILHS 2010 courses emphasize the critical perspectives of the humanities and social sciences to explore complex ideas or questions. The focus of ILHS courses will be on interpreting, synthesizing and applying knowledge through the lenses of multiple disciplines. Various topics will be offered each year.
Prerequisite(s): ENG1024 or English placement, honors status, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

ILSC Courses

ILSC2000 Integrative Learning Science with Humanities/Social Sciences
ILSC 2000 courses address a broad scientific question or problem from multiple disciplinary perspectives. The focus of ILSC courses is on understanding and evaluating the application of scientific knowledge and principles to broad questions in other areas. Various topics are offered each year.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ILSC2010 Honors Integrative Learning Science with Humanities/Social Sciences
ILSC 2010 courses address a broad scientific question or problem from multiple disciplinary perspectives. The focus of ILSC courses will be on understanding and evaluating the application of scientific knowledge and principles to broad questions in other areas. Various topics will be offered each year.
Prerequisite(s): ENG1024 or English placement, honors status, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

ILSR Courses

ILSR4000 Integrative Learning Senior Level
ILSR courses emphasize integrating knowledge from different disciplines in the arts and sciences to comprehend diverse points of view, to interpret and evaluate issues contextually to apply that knowledge to new situations and to develop solutions that address competing needs. Various topics are offered each year.
Prerequisite(s): ENG1021 or ENG1027, senior status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

International Business (IBUS) Courses

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(s): MGMT1001. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): ECON1001.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2031 Foreign Area Studies: China
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 area includes China.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2032 Foreign Area Studies: Pacific Rim
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 area includes Pacific Rim.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2033 Foreign Area Studies: Latin America
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 area includes Latin America.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2034 Foreign Area Studies: Russia
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 area includes Russia.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2035 Foreign Area Studies: Eastern Europe
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 area includes Eastern Europe.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2036 Foreign Area Studies: Africa
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 area includes Africa.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
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 focuses on cultural diversity and provides students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally.
Prerequisite(s): ECON1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS3055 International Resource Management
Slow economic growth and sovereign debt mark an era of economic and managerial reorientation and renewal. Students will explore the opportunities of efficient resource use and innovation as a creative response to changed international economic and trade conditions. The course will analyze environmental realities on 5 continents and use methods of environmental economics and business management to explore the effects of trade patterns and their impact on the quality of life internationally. Alternative approaches to energy production, trash management, and other resource relevant issues will be discussed. Students completing this course will have a better understanding of the new, post-material economy and its demands on individual and managerial change.
Prerequisite(s): IBUS2002 or ECON1002, junior status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS4020 SWAP International Seminar
This is an upper-level School of Business course dealing with environmental analysis, objective setting, positioning, examination and implementation 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.
Prerequisite(s): 3.0 cumulative GPA, 90 quarter credit hours completed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS4082 SWAP Operations Management and Process Improvement
This course is an upper level School of Business course in which students implement and present the project developed during IBUS4020 preparatory classroom-based course at the host company in an international (non-U.S.) setting. Students 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 implement the initiative.
Prerequisite(s): IBUS4020, 3.0 cumulative GPA, permission of department chair
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
9 Quarter Credit Hours

IBUS4090 International Business Experience
This course refers to a series of options available that total 13.5 credits: 1) Students choose from a range of study abroad options including short-term 3 1/2 to four-week summer programs, spring term three-month programs, or four-to-five month independent exchanges. Each program has its own academic focus and prerequisites. Students apply for their program of choice through Study Abroad. After selection into a program, students engage in orientation and academic pre-departure work before embarking on their immersion into foreign cultural and business settings. In some cases, JWU faculty lead the program and travel with the students. In other cases local hosts lead the program, but in all programs students participate in a rigorous study and travel experience. The purpose of these study abroad experiences is to increase students’ global awareness as they explore their program’s specific academic focus. Course delivery consists of lecture, industry visits and cultural excursions. Eligible students are guided by Study Abroad to register for the appropriate course(s) specific to their program. 2) Eligible students may opt to take IBUS4020 Summer Work Abroad International Seminar and a specific course from the IBUS4080 Series of Summer Work Abroad Programs: IBUS4082 or IBUS4086. 3) Students not eligible to take the international business programs, internships or SWAP programs take three additional electives from the School of Business or the School of Engineering & Design. Students should consult with their faculty advisor to make their selection. Students should consult with their faculty advisor to make their selection. Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

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 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.
Prerequisite(s): 2.75 cumulative GPA, 90 quarter credit hours completed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

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 firsthand 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.
Prerequisite(s): ADVC1010, ADVC1011, 2.75 cumulative GPA, 90 quarter credit hours completed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

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 firsthand knowledge of how the cultural, socioeconomic 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; 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.
Prerequisite(s): MGMT1001, MGMT2001, 2.75 cumulative GPA, 90 quarter credit hours completed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

IBUS4099 International Business Internship
The International Business Internship offers students an experiential learning opportunity within an authentic global business. Students examine how global business is managed and conducted. Students apply previous coursework and research to a variety of onsite business tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with direct knowledge of and experience in the particular demands and expectations of a global company. Students earn academic credit for work experience in the global business. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how the cultural, socioeconomic 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; 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.
Prerequisite(s): MGMT1001, MGMT2001, 2.75 cumulative GPA, 90 quarter credit hours completed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

IBUS4099 International Business Internship
The International Business Internship offers students an experiential learning opportunity within an authentic global business. Students examine how global business is managed and conducted. Students apply previous coursework and research to a variety of onsite business tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with direct knowledge of and experience in the particular demands and expectations of a global company. Students earn academic credit for work experience in the global business. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.
Offered at Denver, North Miami, Providence, Providence CE
4.5-13.5 Quarter Credit Hours
IBUS4191 Fashion Merchandising and Retail Management in an International Context - Milan, Italy
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 firsthand knowledge of how multinational fashion/retail organizations use trend analysis and forecasting in designing collections to promote both product and brand globally. Industry visits, cultural excursions and experiential projects with industry professionals provide students with the knowledge and skills to develop fashion/retail-related promotional plans including trend analysis reports, public relations and media strategies (press releases and trade columns), and a final fashion-related event (showroom exhibit and/or fashion/runway show). Prerequisite(s): MRKT3005, RTL1005, RTL1010, RTL2095 or MRKT1001. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 13.5 Quarter Credit Hours

IBUS5511 Global Economic Environments
This course presents various theories and practices of globalization, international trade, importing, exporting, finance and international risk assessment. Topics examined include the theory of openness, absolute and comparative advantage, tariffs, non-tariff barriers to trade, importing into the United States, regional trade agreements, trade policies for developing nations, and the effect of public policy on international trade. In addition, students gain insight into the ethical, international and multicultural dimensions of organizational behavior. The effective use of the Internet and its various international trade sources is an integral part of this course. Prerequisite(s): Completion of required foundation courses. (OL) Offered at Denver, Online, Providence 4.5 Quarter Credit Hours

Law (LAW) Courses

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 is 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. Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

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. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

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 is 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(s): LAW2001 or LAW2010. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LAW3005 Adjudication Workshop I
This workshop course presents an overview of the adjudicative process as practiced in a variety of American venues including, but not necessarily limited to, trial courts, government agencies, and appellate forums. The course emphasizes the preparation of students to compete in the American Mock Trial Association annual competition (note: only student volunteers will enter the competition; each enrolled student is not required to do so). The course provides the opportunity for students to prepare, present, participate, and preside over “real-life” contested matters with an emphasis on judicial hearings (e.g., trial and appeal). Prerequisite(s): CJJS1002 or LAW2001 or LAW2010, sophomore status. Offered at Denver, Providence, Providence CE 2.25 Quarter Credit Hours

LAW3006 Adjudication Workshop II
This workshop course presents an overview of the adjudicative process as practiced in a variety of American venues including, but not necessarily limited to, trial courts, government agencies, and appellate forums. The course will provide the opportunity for students to prepare, present, and preside over “real-life” contested matters with an emphasis on non-judicial hearings (e.g., parole and police hearings). Prerequisite(s): CJJS1002 or LAW2001 or LAW2010, sophomore status. Offered at Denver, Providence, Providence CE 2.25 Quarter Credit Hours

LAW3015 Criminal Procedure
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. Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LAW3025 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.). Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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(s): LAW2001. Offered at Denver, Providence, Providence CE 4.5 Quarter Credit Hours

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(s): LAW2001 or LAW2010. Offered at Charlotte, Denver, Providence, Providence CE 4.5 Quarter Credit Hours
Leadership Studies (LEAD) Courses

LEAD0001 Resident Assistant Leadership
This course is required of all RAs to prepare them for the challenging responsibilities of residential life. The course focuses on developing those leadership skills required of the position - including conflict resolution, dealing with negativity, team building skills, diversity and communication. Offered at Denver, North Miami, Providence 1.5 Quarter Credit Hours

LEAD1010 Foundations of Leadership Studies
This course draws upon a variety of research-based theories and applications germane to the study of leadership. Theoretical paradigms of motivation are discussed and applied to communication styles, decision making, risk taking, team building, conflict resolution, negotiation, diversity and inclusion. Leadership traits, leadership styles and roles are examined in the context of ethics, power and social responsibility. (SL) Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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 revolting 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), Entrepreneurial, Sub-Saharan Leadership or Business and Religion. Prerequisite(s): LEAD1010. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LEAD2011 Leadership and Women in History
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(s): LEAD1010 or SEE2015 or permission of department chair. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LEAD2020 The Law of Contracts and Sales
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. Offered at Denver, Providence, Providence CE 4.5 Quarter Credit Hours

LEAD2030 Leadership Through Film and Literature
This course draws from the humanities as viewed through film and literature to examine revolving areas of current and relevant leadership theories and practices. Area of specialized leadership interest include, but are not limited to Women in History. Prerequisite(s): LEAD1010. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LEAD3020 Creative Leadership
Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and 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 allow each student to experience personal growth and influence the growth of others. Prerequisite(s): LEAD1010 or SEE2015 or permission of department chair. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LEAD3030 Evolving Leadership
This course is a study of the legal principles and rules of both common law contracts and contracts for the 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 contract formation, performance, enforcement, discharge and remedies for breach. Offered at Denver, Providence, Providence CE 4.5 Quarter Credit Hours

Liberal Studies (LIBS) Courses

LIBS1099 Liberal Studies Internship
Students may choose an internship in a variety of fields, such as public service or communications, and in many settings, including nonprofit and government agencies, arts organizations, or others related to their interests. Internship assignments provide opportunities for students to gain real world experience by applying their skills and knowledge to meet the needs of a business or community organization. Prerequisite(s): Junior status. Offered at Denver, Online, Providence, Providence CE 4.5-13.5 Quarter Credit Hours
Literature (LIT) Courses

LIT2001 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 of each genre from a wide range of historical periods. Literary selections represent a diverse group of classic and contemporary writers, poets and playwrights.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (SL) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

LIT2040 American Literature I
This course acquaints the student with American literature from its Puritan origins through the mid-19th century. Students study representative authors, poets, and playwrights and are exposed to a variety of forms, styles and genres. Special attention is paid to the formation of the American literary tradition.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

LIT2050 American Literature II
This course acquaints the student with American literature from the Civil War to the present. Students study representative authors, poets, and playwrights and are exposed to a variety of forms, styles and genres. Special attention is paid to the development of our national identity through literary experience.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

LIT3001 Studies In Drama
This is an introductory course in the history of drama. Critical analyses of literary elements are conducted in the context of genres from the ancient Greeks to contemporary drama. Both written works and performances are examined and analyzed.
Prerequisite(s): ENG1020 or ENG1024 or English placement.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Management (MGMT) Courses

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 various aspects of management.
(OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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. (SL) (HY)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): ENTR1001 or MGMT1001.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): ENTR1001 or MGMT1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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 are required to show their understanding of these technologies. Students are also exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises.
Prerequisite(s): ENTR1001 or MGMT1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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.
Prerequisite(s): MGMT2030, MATH2001.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): MGMT2001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT3060 Human Resources Training and 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(s): MGMT2001.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
MGMT4020 Strategic Management
Strategic Management will provide students with the fundamentals of business strategy. The first part of the course addresses environmental analyses and the tools used to assess these environments. The second part of the course addresses the different strategies a firm may choose at both the firm- and business unit-level, and how the chosen strategic position is strengthened through internal alignment. The third part addresses the theories behind developing sustainable competitive advantage. Finally, the course addresses leadership and corporate ethics. Prerequisite(s): ACCT3020 or ACCT3023 or ACCT3031 or ACCT4012, senior status. Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT4030 Senior Business Capstone
Senior Business Capstone requires students to synthesize knowledge gained from previous coursework in business strategy, operations, finance, production, marketing, information technology, human resource management and corporate social responsibility to make decisions in a simulated business environment. Prerequisite(s): MGMT4020, senior status. Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

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. Prerequisite(s): MGMT2001, MGMT3060. Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT4099 Management Internship
The Management Internship offers students an experiential learning opportunity to experience the management of an authentic business. Students study firsthand the challenges, nuances and everyday expectations associated with a variety of management functions within a business. They are expected to apply previous management course work and research to onsite tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with knowledge of the particular demands and expectations specific to managing a business. Students gain academic credit for work experience in management. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5-13.5 Quarter Credit Hours

MGMT5575 Operations Management
Operations Management (OM) is an area of study that impacts the manufacturing and service industries. This course provides students with a broad introduction to the field of operations management in a realistic and practical manner. The course blends accounting, industrial engineering, management science, and statistics to assist in solving real-world operations management problems. The course integrates case studies in many of the operations management areas of study, such as product design, quality, globalization and inventory control. Prerequisite(s): MGMT5800. (HY) (OL) Offered at Denver, Online, Providence 4.5 Quarter Credit Hours

MGMT5800 Effective Leadership
This course reviews how mid- to upper-level managers can become effective leaders by drawing on knowledge of the major concepts, theories and skills used in the field of organizational behavior. A major focus of this course is on developing leadership diagnostic and problem solving skills through participating in numerous analyses of the kinds of situations requiring management attention that mid-to upper-level executives are likely to encounter. Throughout this course particular emphasis is placed on the ethical, international and multicultural dimensions of organizational leadership. Students conduct research on selected topics in the fields of leadership and organizational behavior. Students also participate in a wide variety of self-assessment exercises that will help them better understand what they need to do next to become more effective leaders. Prerequisite(s): RSCH5500, completion of required foundation courses. (HY) (OL) Offered at Denver, Online, Providence 4.5 Quarter Credit Hours

MGMT5900 Ethics, Corporate Social Responsibility and Law
The focus of this course is to challenge students in making difficult and necessary ethical choices on the basis of limited information and frequent conflicting values. In their future roles as professionals in a chosen field, students face moral temptation and ethical dilemmas that resist easy answers or simple formulas for action. A major goal of this course is to develop an analysis of the important role of all stakeholders in a corporation. The firm’s interaction with its environment, navigation through national and international laws reconciling various legal obligations, and impact as it discharges its responsibility to the world and local community is extensively shared through case studies and community service projects. Prerequisite(s): Completion of required foundation courses. (OL) Offered at Denver, Online, Providence 4.5 Quarter Credit Hours

MGMT6030 Entrepreneurship
This advanced management course enables students to gain competence in the specific techniques used by successful entrepreneurs. This course examines entrepreneurial myths and realities, as well as the concept of corporate entrepreneurship. Prerequisite(s): MGMT5800, RSCH5500. (OL) Offered at Denver, Online, Providence 4.5 Quarter Credit Hours

MGMT6123 Contemporary Human Resource Issues and Strategies
This course reviews how mid- to upper-level managers working collaboratively with human resource specialists in both domestic and international organizations can address traditional human resource concerns (employee recruitment, selection, training, motivation, compensation and performance appraisal) within the context of strategic planning. A major focus of this course is on developing diagnostic and problem solving skills through participating in numerous analyses of the kinds of human resource issues that mid to upper level executives are likely to encounter. Students conduct and present in-depth research on selected topics in the field of human resources. Prerequisite(s): MGMT5800. (OL) Offered at Denver, Online, Providence 4.5 Quarter Credit Hours

MGMT6800 Business Policy and Strategy
This interdisciplinary capstone core course focuses on how to create, identify and manage competitive advantage within an organization. Students are encouraged to use skills and insights developed during prior coursework as they strategically analyze contemporary business issues and cases. Throughout the course, particular emphasis is placed upon developing both a strategic perspective and a global viewpoint. Students formulate strategies and tactics that are appropriate for the different organizations under consideration. Readings, exercises and class discussions focus on real-world examples of strategic issues that students are likely to encounter as managers of organizational units. Tools and techniques for performing strategies analyses and stimulating innovative problem solving in a highly competitive global environment are covered in detail. Students complete a major comprehensive project that is graded collaboratively. Prerequisite(s): All core courses. (HY) (OL) Offered at Denver, Online, Providence 4.5 Quarter Credit Hours
Marketing (MRKT) Courses

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.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

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(s): MRKT1001 or HOSP3050.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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(s): MRKT1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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(s): MRKT1001 or HOSP3050.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

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.
Prerequisite(s): MRKT1001 or HOSP3050 and junior status. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3025 Business to Business Marketing
The course is a study of business to business marketing, marketing services, and the channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of the business.
Prerequisite(s): MRKT1001 or HOSP3050, MRKT1011, ECON1001, ECON1002, junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3045 Social Media and Internet Marketing
This course presents students with a historic overview of social media, Internet marketing and Web 2.0 technologies and takes a look at how these technologies are developing. Students learn how to develop a social media marketing plan using the major social networking and user-generated content tools for business, and explore the use of social media for creating personal and professional branding goals with measured results. Students are expected to have a basic understanding of various online and offline marketing strategies.
Prerequisite(s): MRKT1001 or HOSP3050. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3050 Professional Selling & Sales Management
This course introduces students to the selling profession. Students will gain an understanding of the selling process from the perspective of the sales manager, as this role relates to marketing communication and marketing strategy. Students will explore the client needs assessment, consultative problem solving, and win-win negotiation strategies that enhance internal and external customer relationships. In addition to selling knowledge and skills, students will understand the roles and responsibilities of the sales manager. Important responsibilities such as territory management, account management, leadership, influence, motivation, recruiting, selection, training, compensation, forecasting, and budgeting will be addressed in this course.
Prerequisite(s): ENG1030, MGMT1001 or MRKT1001, junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3055 Quantitative Research
This course is a continuation of MRKT2050 and provides an overview of contemporary topics in quantitative research such as competitive intelligence, survey design and scale measurement. Students use current technology and software tools to create, distribute, analyze and interpret qualitative data. Together with MRKT2050, students learn modern market research techniques that are used to make sound business decisions.
Prerequisite(s): MRKT2050, MATH2001, junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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.
Prerequisite(s): MRKT1001 or HOSP3050 and junior status.
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT4099 Marketing Internship
The Marketing Internship course provides students the opportunity to gain academic credit for completing internships with marketing firms, corporations, or governmental entities. Eligible students may apply for a marketing internship assignment. This assignment is an industry experience that allows students to gain academic credit for an invaluable work experience in the marketing industry. Upon completion of this term-long course, students have an understanding of the demands and expectations of the industry, as well as the role played by the agency, the client, and media organizations.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5-13.5 Quarter Credit Hours

MRKT5500 Strategic Marketing
This course is designed for students who can apply skills and knowledge gained through previous courses or experience. The course emphasizes issues of setting a viable marketing strategy through segmentation, targeting and positioning in today's competitive global marketplace. Through case studies, course readings, lecture and student presentation opportunities, students address a wide range of marketing problems, many of which involve strategy. Additionally, through the cases and readings, students are exposed to a broad spectrum of marketing environments such as products and services or consumer markets versus business markets. The role of Brand Management in today's competitive environment is presented.
Prerequisite(s): RSCH5500. (OL)
Offered at Denver, Online, Providence 4.5 Quarter Credit Hours
MRKT6543 Social Media & Internet Marketing
This course provides students with a broad view of the evolution of social media and Internet marketing. Social media and Internet marketing integration into a communication strategy are presented for both for-profit and not-for-profit organizations. Students are challenged to execute social media and Internet advertising and measure the results. Analyses of research include qualitative and quantitative examination. Students are expected to have a solid understanding of the traditional marketing mix and a working understanding of social media and Internet advertising.
Prerequisite(s): MRKT5500. (OL)
Offered at Denver, Online, Providence
4.5 Quarter Credit Hours

Mathematics (MATH) Courses

MATH0010 Basic Mathematics
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.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
2.25 Quarter Credit Hours

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, consumer mathematics, and the rudiments of college algebra.
Prerequisite(s): MATH0010 or math placement. (HY) (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MATH1020 Fundamentals of Algebra
This course provides students with a working knowledge of the basic elements of algebra. Topics covered include equations and inequalities, graphing, systems of equations, exponents and logarithms, factoring, rational expressions, and radicals.
Prerequisite(s): MATH0010 or math placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MATH1030 Precalculus
This course features the concepts and techniques essential for the study of calculus. Topics include functional notation, algebraic, trigonometric, exponential and logarithmic functions, analytic trigonometry, and matrix algebra.
Prerequisite(s): MATH1020 or math placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MATH1035 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. Linear programming, quadratic models and a brief introduction to differential calculus are also presented.
Prerequisite(s): MATH1020 or math placement. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): MATH1030 or equivalent or math placement.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

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, estimation theory, and an introduction to hypothesis testing.
Prerequisite(s): MATH1002 or MATH1020 or MATH1030 or MATH1035 (minimum grade of C in MATH1002 or MATH1020 required for hybrid sections of MATH2001) or equivalent. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MATH2002 Statistics II
This course is a continuation of Statistics I. It is designed to provide students with the statistical concepts and techniques of inferential statistics. Topics covered include hypothesis testing, testing the difference between two means, two proportions, and two variances; correlation and regression, Chi-square tests, analysis of variance, sampling techniques, and an introduction to simulation techniques.
Prerequisite(s): MATH2001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MATH4800 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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Philosophy (PHIL) Courses

PHIL3020 Crisis and Controversy: A Critical Thinking Approach
This course encourages students to use critical thinking skills in order to make decisions, solve problems, develop new ideas, evaluate arguments and tolerate ambiguity while exploring complex social questions. Emphasis is on understanding the elements of reasoning, imposing criteria and intellectual standards upon reasoning, and assessing individual thinking processes. Students hone critical thinking skills by actively engaging in the study of social conflicts and controversies that operate at individual, communal and global levels.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (SL)
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
Political Science (PSCI) Courses

PSCI2001 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 twentieth century history. Next examined are the theory and practice of economic relations among advanced industrial economies, and the pace of development of 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 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(s): Sophomore status. 
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

Project Management (PRMG) Courses

PRMG2010 Introduction to Project Management
This course gives students an understanding of project management practices, concepts, and tools using projects in the real world. Students focus on successfully organizing a single project using the knowledge areas associated with the project life cycle. Learning to identify potential projects based on strategic business planning, they produce portions of a basic project plan, scope statement, work breakdown structure, and Gantt charts. Other course topics to be discussed in a broader context include: forming and leading a project team, project manager competencies, project organization, time and resource management, cost management, quality management, human resource management, communications management, and risk management. (OL) 
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

PRMG3010 Advanced Project Management
This course trains students to initiate, plan, execute, monitor, control, and close a project in the real world. Using a real world project plan, students become competent in the following areas of project management: project integration, project scope, project time, project cost, project quality, project human resources, project communications, project risk management. They practice these skills individually and in teams applying them to a real world project. They also gain understanding of the application of project management processes. 
Prerequisite(s): PRMG2010. (OL) 
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

Psychology (PSYC) Courses

PSYC1001 Introductory Psychology
Introductory Psychology is the scientific study of behavior and mental processes. Ethical application of the scientific method is used to examine nervous system structures and functions, learning, memory, intelligence and states of consciousness. (SL) (OL) 
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

PSYC2002 Abnormal Psychology
This course examines the major theoretical approaches to psychological and other behavior disorders. Included are definitional criteria, causes, prevalence, related conditions and current treatment programs for both children and adults. Emphasis is placed on the sociocultural context of psychological disorders as well as on correcting common stereotypes about mental and emotional illness. 
Prerequisite(s): PSYC1001. (OL) 
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

PSYC2015 Human Sexuality
This course is an exploration of human sexuality from a biological, psychological and socio-cultural perspective. It examines major theoretical perspectives that influence the scientific study of sexuality. Critical issues discussed include but are not limited to sexual identity and gender, sexuality and relationships, contemporary and cross-cultural views on human sexuality, rape and sexual exploitation and sexuality across the lifespan. 
Prerequisite(s): PSYC1001. 
Offered at Charlotte, Denver, Providence, Providence CE 4.5 Quarter Credit Hours

PSYC2020 Industrial/Organizational Psychology
This course emphasizes the psychological principles involved in group performance, power, leadership styles and behavioral motivation. It includes discussion and analysis of organizational research and the application of the results to businesses and industrial situations. It is designed to assist the business student in incorporating psychological knowledge into his or her managerial and leadership style in order to increase on-the-job productivity. 
Prerequisite(s): PSYC1001. 
Offered at Denver, Providence, Providence CE 4.5 Quarter Credit Hours

PSYC2030 Developmental Psychology
This survey course is designed to introduce the student to the concepts, theories, and recent research in the area of human life span from conception to late adulthood. The integrative process of physical cognitive and psychosexual development during significant periods of maturation is examined. 
Prerequisite(s): PSYC1001. (OL) 
Offered at Denver, Online, Providence, Providence CE 4.5 Quarter Credit Hours

PSYC2040 Psychological Issues of Addiction and Compulsive Behavior
This course examines the various types of addictions and accompanying compulsive behaviors and symptomology related to these disorders. It focuses on problems related to the addictive process. Topics include but are not limited to: compulsive gambling, alcohol and substance abuse addiction, sexual addictions, eating disorders and other compulsive behaviors. Relevant topics such as the addictive process and personality are addressed along with the familial effects and psychosocial impact of addiction on business and industry. Various treatment approaches and methods of recovery are discussed. Methods of awareness, identification and distinction between various compulsive disorders and addition along with the biopsychosocial model of addiction are delineated. 
Prerequisite(s): PSYC1001. 
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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. 
Prerequisite(s): ENG1021 or ENG1027, PSYC1001. 
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

PSYC3010 Personality
Students engage in the study of various personality theories in the context of psycho-philosophical differences in personality. Personality development, assessment methods, theoretical application, integration and critical evaluation of each theory are analyzed. Application of theory to actual and hypothetical cases is expected throughout the course. 
Prerequisite(s): PSYC1001. 
Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

PSYC3040 Introduction to Neuropsychology and Psychopharmacology
This course considers the function and dysfunction of the human central nervous system with respect to higher order cognition and behavior. This course surveys the neuroanatomical, neuropathological, neurocognitive and neurobehavioral aspects of the brain, and provides an introduction to the psychopharmacological aspects of treatment in mental health counseling. 
Prerequisite(s): PSYC2002, SCI2031. 
Offered at Denver, Providence, Providence CE 4.5 Quarter Credit Hours

Johnson & Wales University 67
Religion (REL) Courses

**REL3001 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.
Prerequisite(s): ENG1021 or ENG1027.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**Research (RSCH) Courses**

**RSCH2050 Research Methods in Applied Settings**
Using quantitative and qualitative research methods, students learn how to plan, conduct, and write a research project and select and interpret data. The course provides students with the required knowledge to conduct basic research in the field of psychology, including evaluation of primary and secondary research and learning to use and interpret statistics in specific applied situations. Students learn APA documentation, engage in exercises in primary sourcing techniques, and receive an overview of the publication process.
Prerequisite(s): MATH2001, PSYC1001.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

**RSCH3020 Honors Research Seminar**
This course prepares honors students to conduct the necessary research to successfully complete the Honors Thesis requirements for graduation from the Honors Program. Students evaluate a variety of research methods, engage in exercises in working with primary and secondary sources, and review appropriate documentation forms. The professor guides students in their choice of feasible research projects and serves as the major advisor during the development of an Honors Thesis Prospectus. Students complete the Honors Thesis in RSCH 4020, the Honors Directed Academic Experience.
Prerequisite(s): ENG1024, honors status. (HY)
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

**RSCH4020 Honors Directed Academic Experience**
The Honors Directed Academic Experience offers Honors students the opportunity to develop and complete a capstone project begun in the Honors Research Seminar (RSCH3020). This project will be completed under the direct supervision of an individual Faculty Mentor appropriate to the specialized field of research or other work undertaken by the student. Though students will submit portions of the project to the Faculty Mentor at regular intervals, it is expected that students will devote a substantial amount of time to research, writing, and other appropriate forms of independent engagement with their chosen subject.
Prerequisite(s): RSCH3020, honors status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

**RSCH4050 Research Seminar in Counseling Psychology**
This capstone course is designed to complete the major program of study by integrating the student’s prior academic experiences in Counseling Psychology. A seminar format is used to encourage student participation and interaction with peers and with faculty. Each participant chooses a topic within their area of specialization. The topic is explored through individual research, periodic presentations and discussion. Discussion focuses on both substantive and methodological concerns, as well as interconnections among areas of study.
Prerequisite(s): RSCH2050, senior status.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

**RSCH5500 Business Information and Decision Making**
This course enables graduate students to develop problem-solving, critical thinking and quality decision-making skills that are important for business managers and leaders. Students examine processes for problem solving and develop techniques in critical thinking to improve their understanding and evaluation of business information. The course examines the research process from preliminary data-gathering techniques to problem identification and hypothesis development. Students review pertinent literature as secondary sources, critique published materials and focus on the nature of primary, empirical research and the elements of research design. Particular attention is given to the student’s perspective of the research process and its applicability to his/her career endeavors. The course provides a forum for the student to improve research and presentation skills through discussion and practical applications.
Prerequisite(s): Completion of required foundation courses. (HY) (OL)
Offered at Denver, Online, Providence
4.5 Quarter Credit Hours

Retail (RTL) Courses

**RTL1005 Retailing**
This course is designed to introduce the student to the field of retailing. Emphasis is placed on basic principles of the retail environment, retail operations and retail administration. Career paths and leadership styles are incorporated into this course. Current conditions and newer concepts and practices in the field are highlighted, with special attention focused on industry terminology.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**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.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

**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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**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.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

**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(s):RTL1010.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

**RTL2050 Fashion Promotion**
The theory of fashion promotion is explored as it relates to the selling of fashion merchandise to the public. This course explores the nature of the fashion promotion industry and its use of various media to make consumers 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.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours
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. The third component is the industry field trips. 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 planned career opportunities for the future. 
Prerequisite(s): RTL1005, RTL1020.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

RTL2095 Retail 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 with expertise in the industry. Market analysis and trend research are included with “back of the house” simulations in buying, vendor communications, catalog operations and merchandise promotion modules.
Prerequisite(s): RTL1005, RTL1010
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

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 producing and providing 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(s): RTL1005.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): RTL1005.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): RTL2063.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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.
Prerequisite(s): RTL1010, RTL1020.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

RTL3060 Fashion Forecasting
This course introduces the student to the field of fashion forecasting. Emphasis is on the framework of fashion forecasting, fashion and market dynamics of fashion forecasting and utilizing these dynamics in the global retail workplace. Current conditions, concepts, practices and research in the retail field are focused on throughout the course with special attention placed on industry terminology; case studies utilizing market research and competitive analysis are incorporated into this course.
Prerequisite(s): RTL1005, RTL1020. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

RTL4010 Retail Executive Decision Making
This is a senior-level capstone course designed to give students insight into retail strategy. Using a variety of teaching methods, this course is intended to develop critical thinking skills and abilities needed to enter executive-level positions in the retail industry. Focus is also given to making merchandising and buying decisions. A directed work project may be incorporated into this course.
Prerequisite(s): RTL3030, senior status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

RTL4099 Retail Internship
The Retailing Internship provides students the opportunity to gain academic credit for successfully completing internships in retailing operations and any retail-related industries. Eligible students may apply for a retailing internship assignment. Upon completion of this course, student will have an understanding of the demands and expectations for retail industries as well as the roles played by other necessary and related industries that all make for a successful store operation.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

Science (SCI) Courses

SCI1010 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 are discussed. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SCI1015 Introduction to Life Science
This course describes key biological and chemical principles that apply to all living things. Evolution and natural selection are studied as an explanation for the history of life on Earth. Students examine cells and cell functions, genetics, as well as structure and function of human body systems. Application of scientific methodology is included. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SCI1030 Marine Biology
This course is an introduction to both 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 shipping and maritime industries. (HY)
Offered at Denver, Denver CE, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
SCI1050 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. (OL)
Offered at Charlotte, Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SCI2020 Exercise Physiology
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.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

SCI2031 Anatomy and 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.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SCI2045 Introduction to General and Organic Chemistry
This course examines the chemistry of carbon-containing molecules relevant to biological systems such as the human body, beginning with basic atomic structure, chemical bonding and reactions, and the chemistry of acids, bases, buffers, and salts. Organic chemistry of all functional groups are examined, including saturated/unsaturated hydrocarbons, aldehydes and ketones, carboxylic acids, amines, and alcohols. Emphasis is given to those compounds of biochemical importance.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

SCI3020 Sustainability Policy and Planning
In this course students are introduced to the application of scientifically sound sustainability policies and their effects. Through the study of relevant case studies, this course demonstrates how corporate leaders can gain a strategic advantage by fostering sustainable development principles within their organizations. Businesses have typically been viewed as major contributors to environmental problems but they have also been extremely important participants in solutions. Students investigate policy efforts that promote responsible management of social, economic, and environmental resources and examine the roles of governments, markets, and nonprofit organizations in the implementation of sustainable development laws and policies.
Prerequisite(s): ENG1021 or ENG1027, SCI1010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SCI3040 Biochemistry
This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. 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(s): SCI1015, SCI2045.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

SCI3070 Food Sustainability
This course introduces students to the natural science aspects of sustainability in food production, agriculture, aquaculture, food distribution, and environmental considerations. Topics include such emerging areas as: organic food industry, slow food movement, local food production, and environmental considerations. The class integrates theoretical principles of agricultural and aquaculture sustainability with hands-on learning exercises and evaluates the environmental, social, and economic aspects of sustainable food production issues.
Prerequisite(s): ENG1021 or ENG1027, SCI1010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

SCI3080 The Business of Sustainability
This course reveals the business advantages of integrating the scientific principles of environmental sustainability in commerce. The application of sustainability principles to business management is investigated. How environmental issues can drive markets and be used to manage risks and costs is examined. The economic necessity of sustainable business practices is analyzed. Business practices are evaluated to determine their true environmental impact.
Prerequisite(s): ENG1021 or ENG1027, SCI1010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

SCI4060 Food Microbiology
Food Microbiology introduces students to a wide variety of topics regarding the biology of food and water associated microorganisms. Important topics include: all varieties of microbial agents of food and water borne disease, characteristics of important species of food spoilage microbes, identification and control of disease agents associated with food and water, beneficial microbial action, microbial genetics and bacterial genomics. The interaction of microbes with the human digestive and immune systems is also studied. Students master microscopy using compound light microscopes.
Prerequisite(s): SCI1015, SCI2031, senior status or permission of department chair, Corequisite: SCI4061.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

SCI4061 Food Microbiology Lab
Food Microbiology Lab is a laboratory companion course coordinated with SCI4060. Using live cultures, students examine the properties of various microbes and factors which contribute to their control and their contamination of foods. Unknown microbes are identified using both traditional and genetic microbiological techniques. Beneficial microorganisms are also studied. Students master microscopy using compound light microscopes.
Prerequisite(s): SCI1015, SCI2031, senior status or permission of department chair, Corequisite: SCI4060.
Offered at Denver, Providence, Providence CE
2.25 Quarter Credit Hours

SCI4090 Research Seminar in Sustainability
This course is a capstone of the student’s undergraduate work in the sustainability minor and an introduction to the professional practice of sustainability. The Research Seminar in Sustainability is designed to provide students with opportunities to experience the methods used in business, nonprofit, and government sustainable development initiatives and programs by approaching a single issue from a variety of perspectives. Student groups select topics related to the main issue. Topics are clustered within the categories of policies and sociology, economics, or health and environment. Each group analyzes its topic, discovers relationships to the main issue and other group’s topics, and presents their findings to the entire class. This multi-disciplinary seminar serves as an integrative course employing the strategies that will build a sustainable future.
Prerequisite(s): SCI1010, SCI3020, SCI3070, SCI3080. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

Sociology (SOC) Courses

SOC1001 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. Emphasis is placed on sociological methods and perspectives/paradigms. (SL) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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.
Prerequisite(s): SOC1001. (SL)
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
SOC2005 Honors Seminar: Social Inequalities
Gender, race, class: Have you ever wondered about the extent of those inequalities today? How are inequalities accomplished and maintained? This Honors Seminar serves as an introduction to sociology with a focus on the inequalities of race, gender, and especially class. The operations of these inequalities are studied at both the micro, person-to-person level and the macro, institutional level. Students will make use of both qualitative and quantitative research methods to explore how the micro and macro levels of analysis connect, and also how race, class, and gender intersect. Prerequisite(s): ENG1024, honors status. Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

SOC2035 Sociology of Aging
Aging is a lifelong process that affects individuals, families, and cultures across the globe. It encompasses a multitude of dimensions - physiological, emotional, cognitive, economic, and interpersonal - that influence a person's physical and social well-being. This course examines aging from multiple perspectives and addresses the roles that individuals, families, service industries, and government play in attempting to meet the needs of this growing population. Prerequisite(s): SOC1001. Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

SOC2040 Community Leadership: An Applied Sociology
This interdisciplinary course (sociology, leadership and service learning) 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 pre-designated sites, students are exposed to various aspects of the not-for-profit industry including administrative, fundraising and community outreach responsibilities, as well as having personal contact with the organization's clientele. Additionally, students are expected to utilize their leadership skills by initiating a substantial agency-based project, in conjunction with their on-site supervisor, which serves as a tangible contribution to the overall organization. (SL) Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

SOC2070 Social Issues in Contemporary America
This course is designed to provide the student with a realistic understanding of contemporary social issues. The course focuses 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. Prerequisite(s): SOC1001. (SL) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

SOC3020 Culture and Food
Culture and Food is a course on the sociology of food. Students are challenged to think and rethink the place of food in the human experience. The courses focuses on how the discipline of sociology, and its borrowing from anthropology and other fields, examines food as a cultural and social artifact and how food and social identity intersect. (SL) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

SOC3025 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 macrolevel in society and on a microlevel within the students' realm of influence, to broaden the acceptance of differing perspectives in a pluralistic society. Prerequisite(s): SOC1001. Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

SOC3060 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. Prerequisite(s): SOC1001. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

SOC3070 Visual Literacy and the Sociology of Perception
Human perception of the social world is studied from both a communications and sociological perspective. Elements of “picture-based media” as a means of molding cultural perceptions, social biases, and personal views of reality are studied. Through a series of exercises, students critically examine images in art, still photographs, television, advertising, film, and documentaries to determine their sociological messages. Using the language of visual literacy and an understanding of perception, students test assumptions about their world. Prerequisite(s): ENG1021 or ENG1027, Junior status. Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

Spanish (SPAN) Courses

SPAN1001 Conversational Spanish I
This course is an introduction to the Spanish language with emphasis on vocabulary acquisition, basic grammar construction and oral communications. Students who have studied more than one year of this language are required to take the foreign language placement exam. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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(s): SPAN1001 or SPAN1011 or equivalent placement score. Offered at Charlotte, Denver, Providence, Providence CE 4.5 Quarter Credit Hours

SPAN1011 Conversational Spanish I: Specialized Vocabulary
This course is designed as an introduction to the Spanish language and is tailored specifically to the needs of culinary and hospitality students. Emphasis is placed on basic sentence structure and oral communication, skills that students can use in the workplace. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours
SPAN2001 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(s): SPAN1002 or equivalent placement score.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

Sport/Ent/Event Mgmt (SEE) Courses

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 and stadiums are also discussed.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

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(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE2015 Leadership in Recreation/Leisure Settings
This course explores leadership qualities, styles and group dynamics. Students examine a selection of program activities and guidelines for presenting and developing them effectively. Focus is on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing are discussed.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

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. (HY)
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE2030 The Entertainment Industry
This course is designed to provide students with 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 are also discussed.
Prerequisite(s): SEE1001 or HOSP1001 or FSM1001 or FSM3001.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

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 is an integral part of this course.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

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 are also discussed.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE3008 Sports/Entertainment/Event Management Ancillary Services and Revenues
This course explores the business dynamics of ancillary services and revenues in the sports, entertainment and event management industry by concentrating on the current procedures and standards for managing concessions, catering, merchandising, and retail operations. VIP services, premium revenue opportunities, effective techniques for responsible alcoholic beverage service, and cost control procedures are also incorporated. Students focus their study on the manager's role in delivering these services in an effective and entrepreneurial manner.
Prerequisite(s): SEE2010, SEE2020, SEE2030.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

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 facility's inventory. Emphasis is placed on day-to-day management procedures and the technology utilized to control this box office inventory.
Prerequisite(s): SEE2010, SEE3008.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

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(s): SEE2070. (HY) (OL)
Offered at Denver, Online, Providence
4.5 Quarter Credit Hours

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. (OL)
Offered at Charlotte, Denver, North Miami, Online
4.5 Quarter Credit Hours

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(s): LEAD1010. (OL)
Offered at Charlotte, Denver, North Miami, Online
4.5 Quarter Credit Hours

SEE3041 Special Event Protocol
Students in this course examine the specifics of social and professional business etiquette and the event protocol. Official protocol and the order of precedence for governmental, military and social organizations are investigated as well. The unique challenges presented by official ceremonial events such as state dinners, flag ceremonies, inaugurations, dedications, graduations, parades, state and military funerals, and memorial services, etc. are discussed, and students formulate effective strategies for managing such events.
Prerequisite(s): SEE2020 or HOSP2011 or FSM3001. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online
4.5 Quarter Credit Hours
SEE3042 Weddings & Ceremonies
This course examines the unique aspects of planning and executing various ceremonial events such as weddings (traditional and nontraditional), bar/ bat mitzvahs, quinceañera parties, debutante balls, anniversaries and civilian funerals. Special emphasis is placed on adapting the traditional event cycle to the challenges presented by these social life-cycle events and the numerous ethnic and religious traditions associated with them. Industry best practices for custom event design including décor, entertainment, catering and budgeting are explored. In addition, strategies for attracting, managing and retaining clients are discussed.
Prerequisite(s): SEE2020 or HOSP2011 or FSM3001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE3045 Media Relations
This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies are utilized in a laboratory environment. Emphasis is placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations.
Prerequisite(s): ENG1021 or ENG1027, ENG1030.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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 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 are explored in detail.
Prerequisite(s): SEE2020, must be accepted in Study Abroad program
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
9 Quarter Credit Hours

SEE3060 Concert and Event Production
This course focuses on event and concert tour production. Emphasis is 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 are explored.
Prerequisite(s): SEE2010 or COMM2010, SEE2030.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE3065 Fundamentals of Fundraising and Philanthropy
This course is designed to explore the role fundraising and philanthropy can play in the success of the nonprofit and voluntary sectors of industry. The focus is on acquiring a sound knowledge base pertaining to sponsorship opportunities, grants, campaigns (capital and annual), planned giving and corporate partnerships. In particular, the course addresses the most effective strategies for leveraging such affiliations so that organizations achieve their funding goals.
Prerequisite(s): HOSP2011 or SEE2020. (OL)
Offered at Charlotte, Denver, Online, Providence
4.5 Quarter Credit Hours

SEE3095 Tournament Management
The course provides an overview of tournament management. Students establish, facilitate, design and operate a tournament. Emphasis is placed on the student's ability to operate a successful tournament for a variety of events. Tournament types, tournament marketing and sponsorship, and risk management are also discussed.
Prerequisite(s): Sophomore status.
Offered at Denver, North Miami
4.5 Quarter Credit Hours

SEE3120 Fitness and Wellness Center Management
This course focuses on the skills necessary to manage a fitness and wellness center. Emphasis is on the development and design of the facility layout, daily operations, and fitness/wellness programs located in private, public, corporate, hotel, resort, university and recreational facilities. Students learn program development skills necessary to operate and manage a fitness/ wellness facility. A directed work project may be incorporated into this course.
Prerequisite(s): HOSP3033 or SEE2010. (OL)
Offered at Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SEE3150 Television and Movie Production Management
Students examine the creative, organizational and managerial processes involved in the development, creation and promotion of film, television and other forms of visual media. Emphasis is on legal issues and agreements, scheduling, budgeting and all aspects of production management.
Prerequisite(s): SEE2030.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE3160 Sponsorship and Relationship Management
This course is designed to explore the procedures and tactics necessary to define, target, attract, secure and retain corporate sponsors for sport and entertainment events including festivals, conventions, expositions, sporting events, concerts and not-for-profit (charitable) events. A directed work project is incorporated into this course, requiring students to work in conjunction with industry-related affiliates.
Prerequisite(s): SEE2020.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE4020 Sports and 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(s): HOSP3050 or MRKT1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE4050 Public Assembly Facility Management
This course integrates the various management functions of public assembly facilities. Students focus on advanced management principles, practices and methods.
Prerequisite(s): Junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

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.
Prerequisite(s): ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. (HY)
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE4099 Sports/Entertainment/Event Management Internship
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(s): SEE3008, senior status.
Offered at Charlotte, Denver, North Miami
13.5 Quarter Credit Hours

Travel Tourism (TRVL) Courses

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 is placed on organizational concepts.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
TRVL3020 Ecotourism
This upper-level course explores an emerging dimension of tourism: ecotourism. Students 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 is also discussed.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

TRVL3030 International Policies of Tourism
This intermediate-level course 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(s): TRVL3010.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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 implementation. The course offers an opportunity for a field project.
Prerequisite(s): FSM2099 or FSM3001 or HOSP2099 or SEE2020 or TRVL2099.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): HOSP3050 or MRKT1001.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
## Academic Information

This section of the catalog contains important information about the academic requirements and policies of Johnson & Wales University, as well as additional educational components including experiential education and study abroad opportunities, and available honors programs and academic societies.

## Class Schedules

The course schedule (https://uconnect.jwu.edu/prod/bwckschdpDisp_dym_sched) is published before registration begins for each term/semester. The course schedule will include course meeting days and times, seat capacity, course prerequisites and additional information for courses meeting the search criteria.

Occasionally, make-up classes are scheduled, due to holidays or other missed days, to meet minimum classroom hour requirements. 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.

Please note that students enrolled in courses at the university may be required to participate in online discussion forums, student-to-student collaborations and student presentations with other students as part of course requirements.

## Summer Sessions

Optional 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 & Financial Services.

## Academic Policies

This section of the catalog contains important information about the academic policies of Johnson & Wales University, the grading system and other academic requirements.

## Academic Standing

A student’s academic standing is based on grade point average (GPA) in conjunction with total attempted credits (including transfer credits) and is evaluated after the completion of each term of enrollment. Academic standing standards differ by program of study. Please refer to the following academic standing standards charts. If students are not in good academic standing or have questions about the requirements for graduation, they should make an appointment with an academic counselor for assistance in assessing their situation.

Students who meet the following criteria are considered to be in good academic standing:

- Undergraduate students need a minimum GPA of 2.0.
- Graduate students need a minimum GPA of 3.0.
- Doctoral students need a minimum GPA of 3.25.
- 4+1 B.S./MBA/M.S. program students need a minimum GPA of 3.0 in graduate-level coursework.

According to the following academic standing standards, students who do not satisfy good academic standing requirements will be placed on probation, suspended (undergraduate students only) or dismissed.

### Academic Standing Standards: Undergraduate Day and Online Programs

#### First-Term Students:

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>1.0–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>0–.99</td>
<td>Suspended</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.26–1.99</td>
<td>Probability 1st Term</td>
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<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.5–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>0–1.49</td>
<td>Suspended</td>
</tr>
</tbody>
</table>

#### Returning Students:

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>1.0–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>0–.99</td>
<td>Suspended</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.26–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.5–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>0–1.49</td>
<td>Suspended</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>1.0–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>0–.99</td>
<td>Suspended</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.26–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.5–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>0–1.49</td>
<td>Suspended</td>
</tr>
</tbody>
</table>

### Academic Policies

This section of the catalog contains important information about the academic policies of Johnson & Wales University, the grading system and other academic requirements.

## Academic Standing Standards: Undergraduate Day and Online Programs

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>1.0–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>0–.99</td>
<td>Suspended</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.26–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.5–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>0–1.49</td>
<td>Suspended</td>
</tr>
</tbody>
</table>

### Returning Students:

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>1.0–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–21</td>
<td>0–.99</td>
<td>Suspended</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.26–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>21.1–42</td>
<td>1.5–1.99</td>
<td>Probability 1st Term</td>
</tr>
<tr>
<td>Good Standing</td>
<td>42.1–higher</td>
<td>0–1.49</td>
<td>Suspended</td>
</tr>
</tbody>
</table>

### Academic Policies

This section of the catalog contains important information about the academic policies of Johnson & Wales University, the grading system and other academic requirements.
### Academic Standing Standards: Adult & Continuing Education

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>0–higher</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>0–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>1.25–1.99</td>
<td>Probation 2nd Term</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>1.0–1.24</td>
<td>Suspended</td>
</tr>
<tr>
<td>Probation 1st Term</td>
<td>0–higher</td>
<td>0–99</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Probation 2nd Term</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Probation 2nd Term</td>
<td>0–higher</td>
<td>1.50–1.99</td>
<td>Probation 3rd Term</td>
</tr>
<tr>
<td>Probation 2nd Term</td>
<td>0–higher</td>
<td>1.25–1.49</td>
<td>Suspended</td>
</tr>
<tr>
<td>Probation 2nd Term</td>
<td>0–higher</td>
<td>0–1.24</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Probation 3rd Term</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Probation 3rd Term</td>
<td>0–higher</td>
<td>1.5–1.99</td>
<td>Suspended</td>
</tr>
<tr>
<td>Probation 3rd Term</td>
<td>0–higher</td>
<td>0–1.49</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–higher</td>
<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–27</td>
<td>1.25–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>0–27</td>
<td>0–1.24</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>27.1–40.99</td>
<td>1.5–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>27.1–40.99</td>
<td>0–1.49</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>41–54.99</td>
<td>1.75–1.99</td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>41–54.99</td>
<td>0–1.74</td>
<td>Academic Dismissal</td>
</tr>
<tr>
<td>Academic Warning</td>
<td>55–higher</td>
<td>0–1.99</td>
<td>Academic Dismissal</td>
</tr>
</tbody>
</table>

### Academic Standing Standards: Graduate Programs

(4+1 B.S./MBA/M.S. program students must meet these standards for the graduate-level coursework for which they are enrolled.)

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>3.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>2.0–2.99</td>
<td>Probation 1st Term</td>
</tr>
</tbody>
</table>

### Academic Standing Standards: Doctoral Programs

<table>
<thead>
<tr>
<th>Status at Start of Term</th>
<th>Total Credit Hours Attempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>3.25–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>0–3.24</td>
<td>Academic Dismissal</td>
</tr>
</tbody>
</table>

Note: Doctoral students will be dismissed if their GPA is less than 3.25, or when they earn a grade of F, WF or W in any course. No classes may be repeated.

### Academic Probation

Probation may affect a student’s ability to register and/or graduate. Graduate program students and 4+1 B.S./MBA/M.S. program students are allowed one term only on probation.

### Academic Suspension

Suspended students may not matriculate at the university for at least one term and are expected to work on academic deficiencies. To return to the university, these students must petition the Academic Appeals Committee, providing a letter of intent and documentation of academic improvement. The committee will consider appeals that document mitigating circumstances.

### Academic Dismissal

Dismissed students may no longer matriculate at the university and are expected to work on academic deficiencies. To return to the university, students may petition the Academic Appeals Committee, providing a letter of intent and documentation of academic improvement. The committee will consider appeals that document mitigating circumstances.

### Academic Warning

Students who are reinstated into the university will be placed on Academic Warning. These students risk permanent dismissal from the university if they are unable to meet academic standing guidelines. The warning designation is sometimes used to override academic standing decisions at the end of the term due to mitigating circumstances.

These undergraduate students will be allowed to register for a maximum of 13.5 credits in academic classes or 15 credits in laboratory classes. In addition, these students will be required to attend a mandatory student skills strategies seminar and tutoring in identified content areas. Failure to complete these requirements will result in immediate dismissal.

### Attendance

All students are expected to attend each meeting of every class in which they are enrolled on time. The maximum number of absences for valid reasons is based on the 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 & Financial Services should be notified immediately of any necessary prolonged absences. The Student Handbook contains rules and policies for frequent or prolonged absences from class.

Students are expected to familiarize themselves with attendance requirements outlined in the Student Handbook (http://catalog.jwu.edu/handbook).
Credits and Grades

Unit of Credit

The university measures undergraduate and graduate academic progress using the quarter credit hour system with the exception of the doctoral and physician assistant studies program, which operate under a semester 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.

Please select the appropriate tab to review the respective grading system.

Undergraduate

Undergraduate Grading System

September 1985 to present (note: not all grades are used by all colleges or schools)

The grading system is as follows:

<table>
<thead>
<tr>
<th>Grade Range</th>
<th>Letter Grade</th>
<th>Quality Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>95–100</td>
<td>A+</td>
<td>4.00</td>
</tr>
<tr>
<td>90–94</td>
<td>A</td>
<td>4.00</td>
</tr>
<tr>
<td>85–89</td>
<td>B+</td>
<td>3.50</td>
</tr>
<tr>
<td>80–84</td>
<td>B</td>
<td>3.00</td>
</tr>
<tr>
<td>75–79</td>
<td>C+</td>
<td>2.50</td>
</tr>
<tr>
<td>70–74</td>
<td>C</td>
<td>2.00</td>
</tr>
<tr>
<td>65–69</td>
<td>D+</td>
<td>1.50</td>
</tr>
<tr>
<td>60–64</td>
<td>D</td>
<td>1.00</td>
</tr>
<tr>
<td>0–59</td>
<td>F</td>
<td>0.00</td>
</tr>
<tr>
<td>Withdrawal</td>
<td>W</td>
<td>0.00</td>
</tr>
<tr>
<td>Withdrawal/Fail</td>
<td>WF</td>
<td>0.00</td>
</tr>
<tr>
<td>Withdrawal/Pass</td>
<td>WP</td>
<td></td>
</tr>
<tr>
<td>Audit</td>
<td>AU</td>
<td></td>
</tr>
<tr>
<td>Challenge Exam Credit</td>
<td>CX</td>
<td></td>
</tr>
<tr>
<td>Grade Pending</td>
<td>GP</td>
<td></td>
</tr>
<tr>
<td>Incomplete</td>
<td>I</td>
<td></td>
</tr>
<tr>
<td>No Credit</td>
<td>NC</td>
<td></td>
</tr>
<tr>
<td>No Grade</td>
<td>NG</td>
<td></td>
</tr>
<tr>
<td>Prior Learning Assessment</td>
<td>PL</td>
<td></td>
</tr>
<tr>
<td>Proficiency</td>
<td>P</td>
<td></td>
</tr>
<tr>
<td>Satisfactory</td>
<td>S</td>
<td></td>
</tr>
<tr>
<td>Unsatisfactory</td>
<td>U</td>
<td></td>
</tr>
</tbody>
</table>

Grade reports are viewable in jwuLink (http://link.jwu.edu).

Honors Option (H)

If a course was taken as an Honors Program requirement, the grade received will be followed by H (e.g., AH, BH).

Failure (F)*

Issued if a student fails to achieve adequate scholastic progress. The grade is recorded permanently on the student’s academic record. Upon successful completion of the course at a later date, the term and cumulative grade point averages are adjusted to reflect only the passing grade. However, both grades will appear on the academic transcript.

Withdrawal (W), Withdrawal/Pass (WP), Withdrawal/Fail (WF)*

In order to record attempted credits, a grade of W, WP or WF is recorded when a student withdraws from a culinary/pastry laboratory course or a course with an experiential education component, or is withdrawn due to excessive absences from a registered course after its add/drop period has ended. A W is a punitive and failing grade issued at the instructor’s discretion as a result of misconduct, and is entered permanently into the term and cumulative grade point averages. To qualify for a WP, the student must have an estimated grade of 60 or higher at the time of withdrawal. This grade is not entered into the term and cumulative grade point averages. If the estimated grade is below 60, the student will be issued a WF, which is entered into the term and cumulative grade point averages as a failing grade until successful completion of the course at a later date.

Audit (AU)*

An audit occurs when no academic credit is granted. This grade is not calculated into the term and cumulative grade point averages.

Challenge Exam (CX)

Granted for specifically designated courses upon successful completion of department challenge exams. This grade is not calculated into the term and cumulative grade point averages.

Grade Pending (GP)*

A temporary mark given when the completion of course requirements is still underway. A Grade Pending is not calculated into the term and cumulative grade point averages and is generally used under extreme, extenuating circumstances. If a grade is not submitted to replace the GP within one year, it will automatically become an F.

Incomplete (I)*

Issued to students if they are unable to complete course requirements because of authorized absences due to service commitment or illness. Outstanding work must be completed within two weeks of the final exam class day or the grade will automatically become an F and the grade will be included in the term and cumulative grade point averages. For classes graded S/U (Satisfactory/Unsatisfactory), an Incomplete (I) will change to a U.

No Credit (NC)*

A non-punitive designation issued to a student who has been authorized to withdraw from class, or the university, due to extenuating circumstances. This grade is not calculated into the term and cumulative grade point averages.

No Grade (NG)*

Issued temporarily when there is no grade provided by the faculty member. This grade is not factored into the student’s GPA. Once a grade is submitted, the cumulative average and transcript will reflect only the new grade. If a grade is not submitted to replace the NG within one year, it will automatically become an F and the grade will be included in the term and cumulative grade point averages.

Prior Learning (PL)

Students may earn credits for the knowledge or skills they have mastered outside the classroom through volunteer work, employment, travel, professional training and seminars or other comparable sources. This grade is not calculated into the term and cumulative grade point averages.

Proficiency (P)

Granted for achievement of multiple levels of skills in progression where the self-paced approach is in effect. This grade is not calculated into the cumulative grade point average.

Satisfactory/Unsatisfactory (S/U)

Used for designated courses throughout the university. These grades are not calculated into the term and cumulative grade point averages.

* These grades will be counted as attempted but not earned credits for the purposes of determining satisfactory academic progress.

Graduate

Graduate Grading System

September 1996 to present (note: not all grades are used by all colleges or schools)

The grading system is as follows:

<table>
<thead>
<tr>
<th>Grade Range</th>
<th>Letter Grade</th>
<th>Quality Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>97–100</td>
<td>A+</td>
<td>4.00</td>
</tr>
<tr>
<td>93–96</td>
<td>A</td>
<td>4.00</td>
</tr>
<tr>
<td>90–92</td>
<td>A</td>
<td>3.70</td>
</tr>
<tr>
<td>87–89</td>
<td>B+</td>
<td>3.30</td>
</tr>
<tr>
<td>83–86</td>
<td>B</td>
<td>3.00</td>
</tr>
<tr>
<td>80–82</td>
<td>B-</td>
<td>2.70</td>
</tr>
<tr>
<td>77–79</td>
<td>C+</td>
<td>2.30</td>
</tr>
<tr>
<td>73–76</td>
<td>C</td>
<td>2.00</td>
</tr>
<tr>
<td>70–72</td>
<td>C-</td>
<td>1.70</td>
</tr>
</tbody>
</table>
Grade reports are viewable in jwuLink (http://link.jwu.edu).

PLEASE NOTE:

Any courses taken at the undergraduate level to satisfy foundation requirements follow the undergraduate grading system and will not be counted in the graduate-level grade point average (GPA). MBA foundation courses with grades below a C will need to be repeated.

Failure (F)**

Issued if a student fails to achieve adequate scholastic progress. The grade is recorded permanently on the student’s academic record. Upon successful completion of the course at a later date, the term and cumulative grade point averages are adjusted to reflect only the passing grade. However, both grades will appear on the academic transcript.

Withdrawal (W), Withdrawal/Pass (WP), Withdrawal/Fail (WF)**

In order to record attempted credits, a grade of W, WP or WF is recorded when a student withdraws from a culinary/pastry laboratory course or a course with an experiential education component, or is withdrawn due to excessive absences from a registered course after its add/drop period has ended. A W is a punitive and failing grade issued at the instructor’s discretion as a result of misconduct, and is entered permanently into the term and cumulative grade point averages. To qualify for a WP, the student must have an estimated grade of 70 or higher at the time of withdrawal. This grade is not entered into the term and cumulative grade point averages. If the estimated grade is below 70, the student will be issued a WF, which is entered into the term and cumulative grade point averages as a failing grade until successful completion of the course at a later date.

Audit (AU)**

An audit occurs when no academic credit is granted. This grade is not calculated into the term and cumulative grade point averages.

Grade Pending (GP)**

A temporary mark given when the completion of course requirements is still underway. A Grade Pending is not calculated into the term and cumulative grade point averages and is generally used under extreme, extenuating circumstances. If a grade is not submitted to replace the GP within one year, it will automatically become an F.

Incomplete (I)**

Issued to students if they are unable to complete course requirements because of authorized absences due to service commitment or illness. Outstanding work must be completed within two weeks of the final exam class day or the grade will automatically become an F and the grade will be included in the term and cumulative grade point averages. For classes graded S/U (Satisfactory/Unsatisfactory), an Incomplete (I) will change to a U.

No Credit (NC)**

A non-punitive designation issued to a student who has been authorized to withdraw from class, or the university, due to extenuating circumstances. This grade is not calculated into the term and cumulative grade point averages.

No Grade (NG)**

Issued temporarily when there is no grade provided by the faculty member. This grade is not factored into the student’s GPA. Once a grade is submitted, the cumulative average and transcript will reflect only the new grade. If a grade is not submitted to replace the NG within one year, it will automatically become an F and the grade will be included in the term and cumulative grade point average.

Satisfactory/Unsatisfactory (S/U)

Used for designated courses throughout the university. These grades are not calculated into the term and cumulative grade point averages.

** These grades will be counted as attempted but not earned credits for the purposes of determining satisfactory academic progress.

Full-time Status

Certification of full, half or less than half-time enrollment status for loan deferment, medical insurance, etc. is based on hours of enrollment in a term. Listed below are the requirements that constitute full-time student status for official enrollment certification purposes and for financial assistance.

Students should realize that in order to receive maximum financial aid they must maintain full-time status. Additionally, insurance companies and scholarship foundations frequently require students to maintain full-time status.

If a student who is receiving veteran’s benefits or participating in athletics receives a grade of “WP,” “WF,” “W” or “NC” in a course, that course will not count toward full-time status.

<table>
<thead>
<tr>
<th>Status</th>
<th>Undergraduate</th>
<th>Graduate</th>
<th>Post Graduate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full-time</td>
<td>12 or more</td>
<td>9 or more</td>
<td>12 or more</td>
</tr>
<tr>
<td>Less than half-time</td>
<td>0–5.99</td>
<td>0–4.49</td>
<td>0–5.99</td>
</tr>
</tbody>
</table>

Plagiarism/Turnitin

Students agree that by taking courses at JWU, required assignments may be subject to submission to Turnitin for the detection of plagiarism. All submitted papers will be included as source documents in the Turnitin reference database solely for the purpose of detecting plagiarism of such papers. Use of the Turnitin service is subject to the Usage Policy posted on Turnitin.com (http://www.turnitin.com).

Repeat of Courses

When the appropriate course is available, courses may be repeated in order to earn a better grade. Upon successful completion of the course at a later date, the cumulative average is adjusted to reflect the highest grade earned. However, each grade earned will appear on the academic transcript. Students are required to pay normal tuition charges for all repeated course work.

Students are eligible for financial aid for only one repetition of a previously passed course. The highest grade earned will be calculated into the grade point average. When a student has repeated a course previously applied to an awarded degree, each grade earned will be included in the grade point average.

Course Deficiency

A course deficiency occurs when a student fails to complete a course with a satisfactory grade, either by failing the course or by receiving a grade that does not meet the minimum required by the student’s program. Academic warning, probation and dismissal are not determined from one course but by cumulative GPA.

Students who fail a course after a second attempt will be assigned a course deficiency hold and will be required to meet with an academic counselor/advisors will review the following options with the student:

- Consider a change of program.
- Repeat the same course which will result in only the highest grade earned grade being calculated in the cumulative average.
- Student may be advised to take a pre-approved course at another institution outside Johnson & Wales University. The original grade will remain on the student’s transcript but will be excluded from the cumulative average.

Students opting to repeat the course will be required to attend content tutoring. The course deficiency hold will be removed once the student has satisfied the course requirement.

Academic Counseling

Academic counselors/advisors are available in Student Academic & Financial Services 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.

Transfer and 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 JWU should see information on transfer admissions (p. 85).

Graduate

Once enrolled in a JWU graduate program, a student may not take core or concentration courses elsewhere and apply them for transfer credit except in extenuating circumstances, and when permission is granted by the dean’s office. A grade of “B” or better must be earned for the course to transfer.

Academic Transcripts

A transcript is a representation of a student’s entire academic record while at Johnson & Wales University. In accordance with the Family Educational Rights and Privacy Act (FERPA), a transcript may be released only upon written request of the student. Students can also submit transcript requests online through jwuLink (https://link.jwu.edu/cp/home/displaylogin). Students intending to pick up transcripts in person must make the request in person at Student Academic & Financial Services or complete a transcript request form.

The university does not charge a fee for transcripts; however, official transcripts will not be released if a student is not current in all financial obligations to the university. Within three business days of receipt of an authorized request, official transcripts will be printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee. The university does not email transcripts. Transcripts are not official if faxed. A maximum of 20 official transcripts may be requested per year. Official transcripts are not produced while grade processing and posting is in progress at the end of each term/semester.

Unofficial transcripts may be obtained in jwuLink (http://link.jwu.edu).

Requirements

Please select the appropriate tab for information regarding residency and graduation requirements.

Undergraduate

Residency Requirement

The undergraduate residency requirement refers to the number of courses and credits students must take at JWU, whether they are transfer students or JWU students acquiring an additional degree. The residency requirement for all students at Johnson & Wales University pursuing an associate degree is a minimum of 31.5 quarter credit hours, half of which must be within the major field.

For students pursuing a bachelor’s degree, the minimum is 45 quarter credit hours, half of which must be within the major field.

Diploma/certificate candidates will be allowed to transfer a maximum of 9.0 quarter credits (including JWU courses) towards diploma/certificate program requirements.

Upon review, certain related professional studies courses and program electives may be considered when determining residency. Standardized testing credits are not considered when determining residency requirements.

Additional Degrees

Students may pursue one additional associate in science undergraduate degree by completing a Change of Status Form in consultation with an academic counselor in Student Academic & Financial Services. The additional degree must be in a program that has a minimum of 31.5 credits that are not in the student’s primary major. (There must be a 31.5 credit difference between the two associate degrees.) Half of the credits must be within the major field of the additional associate degree. Classes in the additional associate degree may not be used as electives in the primary major if residency requirements have not been met.

Students may pursue one additional bachelor of science degree in a program that has a minimum of 45 credits that are not in their primary majors. (There must be a 45 credit difference between the two bachelor’s degrees.) Half of the credits must be within the major field of the additional bachelor’s degree. Classes in the additional bachelor’s degree may not be used as electives in the primary major if residency requirements have not been met.

Graduation Requirements

Each student is required to submit an online graduation application at least two terms prior to degree completion. Students must file one application for each expected degree (i.e., associate, bachelor’s, master’s). 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 not be in compliance with the criteria for good academic standing and may be subject to academic dismissal. Furthermore, as required by their program, all students must hold an active Sanitation Certification.

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 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.

Writing Requirement

Students who graduate with a bachelor of science degree must leave Johnson & Wales with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication. If competency is not achieved at this point, students must successfully complete ENG0001 Writing Workshop and achieve competency.

This, in effect, is a graduation writing requirement for all students pursuing a bachelor of science degree from JWU.

Graduate

Residency Requirement

Residency requirement refers to the number of courses and credits a student must take at Johnson & Wales University. The residency requirement for all students pursuing a master’s degree is a minimum of 45 quarter credit hours.

Due to the overlap in core curriculum, students who complete an MBA at the university are not eligible to complete a second MBA at Johnson & Wales University. However, any student who received a master’s degree from Johnson & Wales University may apply for admittance to an M.S. program at the university through Graduate Admissions. Up to two courses from the first master’s degree may be transferred into the second degree, if applicable.

Students must meet the entrance requirements for the prospective program to gain admittance, and be in good academic and financial standing.

The residency requirement for students pursuing a doctorate degree is 60 semester hours. Only one doctorate degree is allowed.

Graduation Requirements

Each student is required to submit an online graduation application at least two terms prior to degree completion. 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 grade point average of 3.00 (3.25 for doctoral program students). Foundation and prerequisite courses are not calculated into the graduating grade point average. Students with a cumulative GPA below 3.00 will not be in compliance with the criteria for good academic standing and may be subject to academic dismissal. In addition, doctoral program students must not receive a grade of ‘F’ or ‘W’ in a course.

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.
Service Learning

Community Service-Learning (CSL)

CSL is an integral part of academic life at the Denver Campus. The premise of CSL is based on the shared value proposition that both students and community-based organizations benefit from collaboration. Courses that incorporate this methodology remind us that organizations depend on the success and prosperity of the communities in which they are embedded. There are a variety of academic CSL opportunities on the Denver Campus.

Arts and Sciences

LEAD1010 Foundations of Leadership Studies is a required course that draws upon a variety of research-based theories and applications germane to the study of leadership. Theoretical paradigms of motivation are discussed and applied to communication styles, decision making, risk taking, team building, conflict resolution, negotiation, diversity and inclusion. Leadership traits, leadership styles and roles are examined in the context of ethics, power and social responsibility. Completing meaningful community service is an integral component of the Foundations of Leadership Studies course. Course instructors work with Junior Achievement (JA) in order to offer a relevant service-learning opportunity to students in this class. Students then link these volunteer experiences to the course curriculum through reflective practices, such as journaling, video blogs, and group discussion. For questions about LEAD1010 please contact Velda Ivenson (http://catalog.jwu.edu/academicinformation/servicelearning/denver/mail%20to:%20viverson@jwu.edu).

Other arts and sciences courses that may incorporate CSL components include: LEAD3020 Creative Leadership, CJUS4030 Criminal Justice Research Methods, CJUS4080 Criminal Justice Senior Seminar, PHIL3040 Ethics of Business Leadership, ENG1020 English Composition, ENG1021 Advanced Composition and Communication, ENG1030 Communication Skills, SOC1001 Sociology I and MATH2001 Statistics. For more information about any of these courses’ service-learning components please contact Rena Dulberg (http://catalog.jwu.edu/academicinformation/servicelearning/denver/mail%20to:%20rdulberg@jwu.edu).

Business, Hospitality and Culinary Arts

Each term, a variety of college-specific courses on the Denver Campus also incorporate CSL experiences into their curricula. In the past, courses have included: FISV2010 Finance, SEE4060 Sports/Entertainment/Event Management Seminar, FSM1001 Introduction to the Food Service Field, FSM4040 On-Site Foodservice, FSM4061 Advanced Food Service Operations Management, FSM3035 Supervision for Food Service Professionals, HOSP4060 Hospitality Management Seminar, CUL4175 Spa Cuisine, HOSP1010 Front Office Operations, MGMT4020 Strategic Management, MRKT4001 Strategic Marketing, and NUTR3050 Life Span Nutrition.

Please be aware that course syllabi are subject to change year-to-year. Contact Rena Dulberg (rena.dulberg@jwu.edu) to find out more about available college-specific CSL options.

Directed Work Experience

DWE3999 Directed Work Experience provides students with an opportunity to apply newly acquired skills and knowledge in a supervised, non-paid industry setting with faculty oversight. The experience focuses on a specific industry- or functional area-based project, which includes service that supports a local nonprofit organization. Contact Rena Dulberg (rena.dulberg@jwu.edu) for more information.

Experiential Education & Career Services

Experiential Education & Career Services (EE&CS) offers a variety of internship programs and career services including a career capstone course, résumé critiques, mock interviews, career fairs, exposure to industry professionals, on-campus interviews and more. These services assist students in building skills to obtain employment and independently manage their careers.

Experiential Education & Career Services components include

- internship opportunities available in the College of Management, College of Culinary Arts, College of Arts & Sciences, and School of Engineering & Design (Providence Campus only). Internship is designed to provide eligible students with practical work experience in their chosen field of study while they earn academic credit for the experience

- one-on-one advising from our career professionals who assist with résumé development, mock interviews and job search strategies

- a career capstone course for juniors and seniors that prepares them to navigate the job search process.

- career workshops that allow students to select specific skill-building topics such as building a résumé, networking and interviewing

- networking opportunities with industry professionals through on-campus recruiting events.

- career advising resources on a variety of topics including résumé examples vetted by industry and approved by faculty

- online job postings by employers who are looking to hire students for part-time and full-time jobs (on and off campus) as well as internships. Go to jwuLink (https://link.jwu.edu) > Jobs and Internships > Find a Job

- employers representing a broad range of fields who visit campus each year to participate in recruiting events and serve as guest lecturers and classroom speakers. These activities provide students with a real-world view of industry as well as opportunities to connect with industry professionals and career options.

Study Abroad

Study Abroad works with all schools and colleges at all campuses to offer a portfolio of study abroad programs to Johnson & Wales students. Any interested student is encouraged to contact Study Abroad (https://www.jwu.edu/studyabroad) at 401-598-1406 for personal study abroad advising, program information and applications.

Academic Functions

Summer Orientation programs are held for new students during the months of June, July and August prior to the fall term. Additionally, the fall term Wildcat Welcome program aids in transitioning students to their new environment and preparing them for coursework. During the winter and spring terms, a one-day orientation program and Wildcat Welcome are held. 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.

MBA cohort students will have a separate commencement exercise at the end of the winter term on Friday evening, February 27, 2015. These students will also be invited to walk during the May 2015 commencement exercises.

Honors

Johnson & Wales University recognizes high-level scholastic achievement in a variety of ways.

- Latin Honors (e.g., cum laude, magna cum laude and summa cum laude) are awarded upon graduation to eligible degree candidates based on their graduating grade point average.

- The Honors Program offers students the opportunity to complete an enhanced undergraduate curriculum and to earn the University Honors Scholar designation on their transcripts and diplomas.

- The SHARP program allows eligible students to accelerate their course of study by registering for additional credits each term.

- Additionally, the university recognizes superior academic performance through other honors societies and university awards.

Latin Honors

Eligible degree candidates receive cum laude, magna cum laude and summa cum laude recognition according to their academic program average.

Students with the designated graduating 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.

Dean’s List

In recognition of scholastic achievement, full-time students (carrying a minimum of 12 quarter credit hours) at Johnson & Wales University who have achieved a term GPA of 3.40 or above receive Dean’s List commendation. Upon processing of approved grade changes, student records will be evaluated for Dean’s List eligibility.
Honors Program

The Honors Program offers academically talented day program students seeking bachelor’s degrees the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken a college prep curriculum, maintained an average of B or better, placed in the top 25 percent of their high school graduating class, and submitted SAT or ACT scores.

Honors students enroll in honors sections of several courses in the arts and sciences core and their program of study, including smaller, student-centered honors seminars in their sophomore and junior years and, for students in the College of Culinary Arts, Honors Options (H-options) in select lab sequences. All honors students complete a two-semester research course sequence, culminating in an honors thesis or other honors capstone project. Through these experiences, they have the opportunity to work closely with some of the university’s most dedicated and accomplished faculty, join a community of academically motivated students, and pursue original and individually directed study.

Students who complete the Honors Program requirements will graduate with the University Honors Scholar designation. The college-specific requirements for this honors designation are as follows:

College of Culinary Arts

Honors students must complete a total of eight honors courses or H-option lab sequences and submit an accepted honors thesis to earn the University Honors Scholar designation. These courses include ENG1024 Honors Composition: Writing in the Academy; EN1027 Honors Advanced Composition and Communications: Civic Discourse; two H-option lab sequences; two honors seminars; RSCH3020 Honors Research Seminar; and RSCH4020 Honors Directed Academic Experience, culminating in an honors thesis.

All Other Colleges

Honors students must complete a total of eight honors courses and submit an accepted honors thesis to earn the University Honors Scholar designation. These courses include ENG1024 Honors Composition: Writing in the Academy; EN1027 Honors Advanced Composition and Communications: Civic Discourse; four honors seminars; RSCH3020 Honors Research Seminar; and RSCH4020 Honors Directed Academic Experience, culminating in an honors thesis.

Joint Degree Programs

Honors students who begin their studies in the College of Culinary Arts and complete their studies in the College of Management will carry their honors work forward, completing a total of four honors courses (any combination of Culinary H-option lab sequences or honors seminars) in addition to EN1024 Honors Composition: Writing in the Academy; EN1027 Honors Advanced Composition and Communications: Civic Discourse; four honors seminars; RSCH3020 Honors Research Seminar; and RSCH4020 Honors Directed Academic Experience, culminating in an honors thesis.

Transfer Students

Transfer students may enter the Honors Program if they can provide documentation of Honors Program enrollment at their former institution, provided their GPA is 3.40 or higher at the time of their acceptance to Johnson & Wales University.

Non-honors students at Johnson & Wales may apply to the program, provided they carry a 3.40 GPA or higher, first year or sophomore status, and have completed at least a term of study at JWU. Students must provide a faculty recommendation.

Students who transfer into the Honors Program may be eligible to waive some honors course requirements. Contact the Honors Program director for application details.

Academic Societies

Alpha Beta Kappa is a national honor society which recognizes superior student academic achievement, character and leadership. Students with a graduating GPA of 3.9 or higher are eligible. Students are notified in April of their eligibility. A one-time membership fee is required. The society may also elect a limited number of faculty, staff and alumni as honorary members.

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.

Selected by the College of Management, College of Arts & Sciences and College of Culinary Arts, the Trustee Award, in memory of the faithful service to the university of trustees Gov. Christopher DelSesto and Dr. Anthony Kemalian, is given to the students who have contributed the most service to the university.

Selected by the College of Management, College of Arts & Sciences and College of Culinary Arts, the Academic Performance Award recognizes graduating students in baccalaureate degree programs who have achieved the highest academic average and who have been recommended by the faculty.

The Dean’s Award is presented to one bachelor’s degree student from each College of Management, College of Arts & Sciences and College of Culinary Arts degree program who exemplifies the core values of commitment, leadership, high academic standing and career focus.

The Senior Scholar Award goes to members of the senior class who have shown outstanding scholarship and leadership across their major area of study. These individuals are recognized for their accomplishments not only in class but also in outside activities.

University Awards

The Pen and Podium Award for excellence in communication is given to a graduating senior selected by the College of Arts & Sciences faculty in recognition of outstanding development and demonstration of communication skills within academic and/or competitive settings.

The Da Vinci Award for excellence in math and science is given to a graduating senior selected by the College of Arts & Sciences faculty in recognition of skills in math and science.

The Criminal Justice Awards are given to two students in the College of Arts & Sciences who have exceptional critical thinking skills and outstanding leadership qualities. These award recipients are actively involved in networking with criminal justice professionals and are viewed by their peers and faculty as having a passion for the criminal justice field.

The Vollrath Award was established in 2002 to support and encourage College of Culinary Arts culinary and pastry arts students in their pursuit of academic excellence. This award recognizes high-achieving students who are employed in food service and engaged in the life of the university and their community. Additional requirements include a cumulative GPA of 2.75 or higher, two years’ back-of-the-house experience, current employment in the field, and participation in at least two university events.

The Outstanding Culinary Nutrition Student Award is presented to an outstanding Culinary Nutrition bachelor’s degree recipient who best exemplifies excellence in academics, devotion to community service, and enthusiastic university spirit.

The Outstanding International Business Student Award is presented by the faculty of the School of Business to the graduating senior who best exemplifies academic achievement within his or her chosen field of study and demonstrates a commitment to participating in university life and bettering the community in which he or she lives.

The Outstanding Management Student Award is presented by the faculty of the School of Business to the graduating senior who best exemplifies academic achievement within his or her chosen field of study and demonstrates a commitment to participating in university life and bettering the community in which he or she lives.

The Outstanding Marketing Student Award is presented by the faculty of the School of Business to the graduating senior who best exemplifies academic achievement within his or her chosen field of study and demonstrates a commitment to participating in university life and bettering the community in which he or she lives.

The Fashion Forward Award is presented to a Fashion Merchandising & Retail Marketing student from the School of Business who reflects the characteristics of a commitment to hard work within the program and on the Denver Campus. This student also demonstrates fashion-forward thinking.
the ability to communicate trends with cultural influences and the vision to understand the continued evolution of the fashion and retail industry.

The **Finance Award** goes to a School of Business student who has demonstrated outstanding performance in the disciplines of finance and accounting.

The **Outstanding Entrepreneurship Student Award** is presented by the Small Business Development Center. This award recognizes a School of Business student who displays committed dedication to entrepreneurial pursuits while making significant contributions to experiential education programs, enhanced community outreach and daily operations with the Denver Campus Small Business Development Center and its clients.

The **Golden Pineapple Award** is presented to an outstanding Restaurant, Food & Beverage Management bachelor’s degree recipient in the School of Hospitality who best exemplifies excellence in academics, devotion to community service, and enthusiastic university spirit.

The **Spirit of Hospitality Award** is presented to an outstanding Sports/Entertainment/Event Management bachelor’s degree recipient who best exemplifies excellence in academics, devotion to community service and enthusiastic university spirit.

The **Future Global Hotelier Award** goes to an outstanding Hotel & Lodging Management bachelor’s degree recipient in the School of Hospitality who best exemplifies excellence in academics, devotion to community service and enthusiastic university spirit.

The **Future Restaurant Manager Award** goes to an outstanding restaurant management bachelor’s degree recipient who best exemplifies excellence in academics, devotion to university and community service and consistently shows their dedication to the university spirit.

The **Career Jump-Start Award** goes to a School of Hospitality bachelor’s degree recipient who maintained an above-average academic standing and a full-time industry position, displaying strong commitment to both the School of Hospitality and the hospitality industry.

The **Experiential Learning Champion** is presented by the School of Hospitality and goes to the graduating student who best maximized internship and part-time employment opportunities with hospitality industry employers during the course of their career at the university.

**Scholarships**

The **Founder’s Award** is presented to rising sophomore, junior or senior students in the College of Management and College of Culinary Arts who by their serious approach to career education and perseverance in their objectives, represent the ideals and principles expressed by the founders of Johnson & Wales University, Gertrude I. Johnson and Mary T. Wales. Students must have a minimum 3.4 cumulative grade point average (GPA) to be considered for this award.

The **Pioneer’s Award** was established to honor Audrey Gaebe. This award is presented to rising sophomores and junior enrolled in the College of Arts & Sciences who actively participate in the JWU campus community. Students must have a minimum 3.4 cumulative GPA to be considered for this award.

The **President’s Award** is given to rising juniors in the College of Management and College of Culinary Arts, who perform in an outstanding capacity in academic pursuits, display leadership in extracurricular activities and show determination, cooperation and a strong college spirit. Students must have a minimum 3.4 cumulative GPA to be considered for this award.
Admissions

Johnson & Wales University’s admissions process goes beyond simply looking for academically accomplished students. The university seeks to attract and retain highly motivated and demonstrably capable students. Students’ motivation and interest in succeeding in their chosen careers are given consideration along with their academic achievements.

Applying for Admission

Please select the appropriate tab for information regarding applying.

Undergraduate

How to Apply

Students are encouraged to apply online (http://admissions.jwu.edu/apply) for quicker processing. Paper applications are also accepted. For either method, no application fee is required.

To submit your application on paper, you may request an application to be mailed to you by contacting the Johnson & Wales Admissions office noted below.

Completed paper applications should be mailed to the following campus addresses:

**Providence Campus**
Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903

**North Miami Campus**
Admissions
Johnson & Wales University
1701 NE 127th Street
North Miami, FL 33181

**Denver Campus**
Admissions
Johnson & Wales University
7150 Montview Boulevard
Denver, CO 80220

**Charlotte Campus**
Admissions
Johnson & Wales University
801 W. Trade Street
Charlotte, NC 28202

Be sure to complete your application in full, as an incomplete application could affect eligibility for Johnson & Wales scholarship programs. Additional information submitted after the initial application has been received will not be considered for additional scholarships. For U.S. students, eligibility for university need-based and federal aid is determined through the Free Application for Federal Student Aid (FAFSA).

In completing the application form, students must indicate the term in which they wish to enroll. Applications are accepted for terms beginning in the fall, winter, and spring. NOTE: Equine majors may only enter in the fall term.

There is no deadline for submitting applications, but students are advised to apply as early as possible before their intended date of enrollment for full consideration, as some programs may become full.

Certain bachelor’s degree programs are selective and require submission of an application at the end of the associate degree program before acceptance into a program. Students should check program descriptions if they are interested in applying for both an associate and bachelor’s degree program.

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.

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 high schools and colleges attended.

Students applying for admission to a continuing education program at JWU’s Providence (http://catalog.jwu.edu/admissions/applying/providence-ce) or Denver (http://catalog.jwu.edu/admissions/applying/admissions/applying/denver-ce) campuses should refer to these catalogs for admissions information.

Graduate

How to Apply

Students are encouraged to apply online (http://admissions.jwu.edu/apply) for quicker processing. Paper applications are also accepted. For either method, no application fee is required.

To submit your application on paper, you may request an application to be mailed to you by contacting the Johnson & Wales Admissions office noted below.

Completed paper applications should be mailed to the following campus addresses:

**Providence Campus**
Graduate Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903

**Denver Campus**
Graduate Admissions
Johnson & Wales University
7150 Montview Boulevard
Denver, CO 80220

Graduate programs are available at our Providence and Denver campuses only.

Be sure to complete your application in full. For U.S. students, eligibility for federal aid is determined through the Free Application for Federal Student Aid (FAFSA).

High School Completion Verification

Graduation from high school or equivalent education as certified by state departments of education is required for undergraduate admission. Graduation verification documents must be submitted to Admissions. Official verification documents include at least one of the following: correspondence from an authorized high school administrator, a high school diploma/ transcript recognized by the student’s state department of education or an official GED certificate. Additional methods of verification of high school completion exist for home-schooled students (p. 85). 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 and will be in jeopardy of revocation of admission to the university as well as losing all financial aid.

International students should refer to the international (p. 86) section of this catalog for admissions information.

Admissions Requirements

Please select the appropriate tab for information regarding admissions requirements.

Undergraduate

Test Scores

SAT and ACT scores are not required for general admission to the university, but are strongly recommended. The SAT or ACT is required for home-schooled students (p. 85).

Candidates for the university’s honors program must submit SAT or ACT scores for acceptance consideration. Admission standards may vary for international (p. 86) and transfer students (p. 85).

Program Requirements

Business Studies

- Students must have attained an associate degree in any program excluding management and/or business.

Certain programs of study include technical standards in the academic requirements essential to the program. Students with disabilities should
contact the Center for Academic Support for information about the technical standards. See technical (p. 86) standards (p. 86) for descriptions of the applicable technical standards. Copies of the technical standards applicable to various programs are also available from the Center for Academic Support.

For additional admissions requirements please review the other topics listed in the Applying (p. 83) section of this catalog.

**Graduate**

Prior to being considered for admission into a JWU graduate program, the following must be submitted:

1. A completed application (http://admissions.jwu.edu/apply) for admission.
2. Official, final transcripts documenting all undergraduate and graduate work. When a graduate school application is submitted prior to completing requirements for the bachelor’s degree, Graduate Admissions will consider the application and, if admissible, will offer an acceptance pending submission of required documents. A final transcript verifying completion must be submitted prior to enrollment.
3. Two letters of recommendation from individuals qualified to acknowledge the applicant’s potential for successful completion of the graduate program. These letters may be emailed (denvergrad@admissions.jwu.edu) or faxed to 303-256-9333.

**Please Note:** The minimum grade point average (GPA) and additional requirements for each program are noted below.

Students who do not meet the minimum GPA requirements of any graduate business program (excluding 4 + 1) as indicated below will be given consideration for admittance to the program desired if acceptable GMAT/GRE scores are also submitted.

<table>
<thead>
<tr>
<th>Program Selection</th>
<th>Min GPA</th>
<th>Required Degree</th>
<th>Additional Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>MBA PROGRAMS</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>General MBA</td>
<td>2.85</td>
<td>Bachelor’s degree in any major</td>
<td>A statement of purpose is required. The statement should not exceed 500 words and must be submitted in printed form.</td>
</tr>
<tr>
<td>- MBA with Hospitality concentration</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Programs for JWU Undergraduates**

**4+1 B.S./MBA** 3.5 B.S. in Business or a Business-related program (e.g. Hospitality) AND — Enrollment in one graduate course per term (during UG senior year) for three terms at no additional charge — Senior status (full-time day school student) — Grade of "C" or better in undergraduate equivalents of ALL of the following graduate foundation courses: FISV5000 = ACCT2002 or ACCT2004 — and ECON5000 (microeconomics or macroeconomics). A statement of purpose is required. The statement should not exceed 500 words and must be submitted in printed form or email.

Mail completed documents to

**Denver Campus**
Graduate Admissions
Johnson & Wales University
7150 Montview Boulevard
Denver, CO 80220

Transcripts and test scores must be originals or certified true copies. Certified copies of transcripts from the school are acceptable. Unofficial photocopies cannot be accepted.

Letters of recommendation and statement of purpose are not considered original documents and therefore may be emailed (denvergrad@admissions.jwu.edu) or faxed to 303-256-9333.

**MBA Programs**
To be considered for acceptance into the program, applicants must possess a bachelor’s degree along with the minimum GPA and additional requirements.

**Admissions Decision**

Please select the appropriate tab for information regarding admissions decisions.

**Undergraduate**

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.

The $300 reservation fee is payable upon acceptance to the university. The university observes the May 1 reservation fee deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2014 will be accepted on a space available basis. Reservation fees received prior to May 1, 2014 are refundable. The student’s account must be cleared by Student Financial Services by the July deadline to receive a room assignment. To best ensure consideration for on-campus housing, it is important to meet all deadlines throughout the enrollment process.

Equine Riding students are asked to submit a $500 reservation fee. These fees are credited to students’ initial billings.
Requests for refunds of the reservation fee will be granted upon written request to the university prior to May 1, 2014. After May 1, 2014 the reservation fee of $300 (or $150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

The university may revoke any student’s acceptance or enrollment if any information or documentation provided by the student is false or incomplete, or if the university learns of any past or present misconduct by the student that would affect the student’s ability to represent and uphold the high standards of the university.

**Graduate**

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 reviewed and reviewed.

The $100 reservation fee is payable upon acceptance to the university. These fees are credited to students’ initial billings.

Requests within two years for refunds of the reservation fee will be granted upon written request to the university prior to enrollment and are transferable with a change in enrollment date. The university may revoke any student’s acceptance or enrollment if any information or documentation provided by the student is false or incomplete or not acceptable, or if the university learns of any past or present misconduct by the student that would affect the student’s ability to represent and uphold the high standards of the university.

**Deferred Enrollment**

Please select the appropriate tab for information regarding deferred enrollment.

**Undergraduate**

Johnson & Wales offers a two-year deferred enrollment to students who have applied and been accepted to the university but, for various reasons, wish to postpone their enrollment. Johnson & Wales University retains student application material and will honor the admissions decision for up to two years; after that time frame, the applicant will need to submit a new application and transcript for review. Reservation fees will remain effective during the deferment period. Merit scholarships awarded through the application process will be honored for up to two years from the time of initial acceptance. Federal student aid is awarded annually; a student must reapply for federal funds through the Free Application for Federal Student Aid (https://fafsa.ed.gov) (FAFSA).

**Graduate**

Johnson & Wales University retains student application material for up to two years. Your admissions decision will be honored for up to two years from the date of acceptance; after that time frame, the applicant will need to submit a new application and transcript for review. Reservation fees will remain effective during the deferment period.

Students wishing to change their selected date of enrollment should forward a request to Graduate Admissions stating the term they wish to enroll, and submit an updated bank statement demonstrating financial support. Please note that some programs start only once a year. Federal student aid is awarded annually; a student must reapply for federal funds through the Free Application for Federal Student Aid (https://fafsa.ed.gov) (FAFSA).

**Advanced Placement Credit**

Students entering Johnson & Wales University with an Advanced Placement test score of “3” or greater will be granted 4.5 quarter credits for the equivalent JWU course. Students must submit an official AP Grade Report from the College Board Advanced Placement Program. For more information about AP credit, contact University Testing & Transfer.

**Transfer Credit**

Please select the appropriate tab for information regarding transfer students.

**Undergraduate**

Transfer students are eligible to apply for most JWU majors; however, they are not guaranteed credit. Credit is usually granted for courses completed with a grade of C or better (2.00 GPA) at another institution accredited by an accrediting agency recognized by the U.S. Department of Education or International Ministry of Education. Grades of “pass” are also acceptable for transfer if credit was awarded (and a grade of P has the numeric GPA 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. Transfer credits are not calculated into the cumulative grade point average.

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at JWU. Students must also submit final official high school transcripts and provide verification of high school or secondary school completion.

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

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

**Home-Schooled Students**

Home-schooled students will be required to provide a high school transcript and a copy of their ACT or SAT test scores. Both the grades on the transcript and the ACT/SAT test scores will be reviewed to determine admissions and scholarship eligibility. Combined SAT scores of 1000 (reading and math, 500 each) or ACT score of 21 in English and math.

A home-schooled student must be able to document that he or she has completed high school. Verification documents for home-schooled students include at least one of the following:

- a high school diploma recognized by their state department of education
- a GED certificate

or, with respect to home-schooled students who are above the compulsory age of school attendance,

- a secondary school completion credential for home school (other than a high school diploma or GED certificate) provided for under state law
- if state law does not require a home-schooled student to obtain the credential described in the preceding bullet, a certification from a party acceptable to the university that the student has completed a secondary school education in a home-school setting that qualifies as an exemption from compulsory attendance requirements under state law

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 and will be in jeopardy of revocation of admission to the university as well as losing all financial aid.
Early Enrollment
The Early Enrollment Program gives high school seniors an opportunity to enroll full time in college courses at JWU during their senior year of high school. Students should apply for admission to the Early Enrollment Program during their junior year of high school.*

The Early Enrollment Program was designed to help students investigate the variety of college and career options available to them. Early Enrollment Program students earn college credits while completing high school graduation requirements.

*International students on an F1 Visa are not eligible for the Early Enrollment Program.

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 professionally with the university community and guests
• participate in physical activity in laboratory and production classes, often standing up to six hours in length
• lift and transport a minimum weight of 25 pounds
• lift and transport trays with hot and cold plated foods, small wares and other items, and serve and clear tables where guests are seated
• fill, pour and serve hot and cold liquids and beverages
• use knives and other commercial cooking utensils
• operate commercial cooking and food service equipment
• maneuver in professional kitchens, dining rooms and related facilities
• test and evaluate the taste, appearance, texture and aroma of all food and beverage products
• use commercial cleaning and sanitizing equipment and materials
• complete physical tasks in a timely manner
• read, comprehend and complete multiple step recipes and/or formulas under required time constraints

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

School of Hospitality
Sports/Entertainment/Event Management
To participate in these programs, each student, with or without reasonable accommodations, must be able to safely and effectively

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

Travel-Tourism & Hospitality Management (Providence and North Miami campuses only)
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, by telephone and by radio
• 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

The foregoing technical standards are essential to the programs of instruction in Equine Business Management and Equine Business Management/Riding and also reflect industry requirements and standards.

Military
Johnson & Wales University is approved for the training of veterans by the state approving agency.

Eligible veterans should contact the Department of Veterans Affairs toll free at 1-888-442-4551 or online at www.gibill.va.gov (http://www.gibill.va.gov).

International Admissions Requirements
Johnson & Wales University's admissions process goes beyond simply looking for academically accomplished students. The university seeks to attract
and retain highly motivated and demonstrably capable students. Students' motivation and interest in succeeding in their chosen careers are given consideration along with their academic achievements.

While not required for all programs of study, students are encouraged to submit employment information, resume/CV and letters of recommendation for admissions consideration.

Undergraduate

Applicants who are not U.S. citizens or permanent residents (holding a "green card" or permanent resident card) of the U.S. must meet the same admissions requirements as all other applicants, including some additional documentation. In order to expedite the admissions process, applicants must enclose ORIGINAL or CERTIFIED documents from the institution or authorizing body when submitting an application. Photocopies, fax copies, U.S. notary copies, scanned or emailed documents are not valid. Note: Currently the university is not accepting applications for online degree programs from international students.

These international applicants must submit the following:

1. An accurate, complete and legible international application form that has been signed and dated by the applicant. All schools attended must be listed, with dates of attendance.
2. Certified bank statement or government sponsorship letter verifying financial support for one academic year. Bank statements cannot be older than three months from the time of issue.
3. English Language Proficiency test results (See English Language Proficiency (http://catalog.jwu.edu/admissions/international/englishlanguageproficiency) and English Proficiency Requirements (p. 88)).
4. Official secondary school transcript showing subjects and marks received with graduation date. Diplomas and any external examination results should be submitted, if applicable. Students who have not yet graduated from secondary school must submit a transcript showing all completed work, and expected results and graduation date may be submitted for review.
5. Applicants who have attended any college or university must submit transcripts, marks sheets, diplomas or certificates from all post-secondary institutions attended, along with course descriptions and credit values for transfer review.
6. Copy of biographical section of applicant's current passport.
7. Certified word-for-word translations of all non-English credentials must be submitted.

All documents and information should be clear and legible; 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 the campus where you intend to enroll:

PROVIDENCE CAMPUS
Johnson & Wales University
International Admissions
8 Abbott Park Place
Providence, RI 02903 USA
Telephone: 401-598-1074
Fax: 401-598-4641
Email: intl@admissions.jwu.edu

NORTH MIAMI CAMPUS
Johnson & Wales University
International Admissions
1701 NE 127th Street
North Miami, FL 33181 USA
Telephone: 305-892-7000
Fax: 305-892-7020

DENVER CAMPUS
Johnson & Wales University
International Admissions
7150 Montview Boulevard
Denver, CO 80220 USA
Telephone: 303-256-9300
Fax: 303-256-9333

CHARLOTTE CAMPUS
Johnson & Wales University
International Admissions
801 West Trade Street
Charlotte, NC 28202 USA
Telephone: 980-598-1107
Fax: 980-598-1111

Graduate

Graduate programs are available to international students at our Providence Campus only. Applicants who are not U.S. citizens or permanent residents (holding a "green card" or permanent resident card) of the U.S. must meet the same admissions requirements as all other applicants, including some additional documentation. In order to expedite the admissions process, applicants must enclose ORIGINAL or CERTIFIED documents from the institution or authorizing body when submitting an application. Photocopies, fax copies, U.S. Notary copies, scanned or emailed documents are not valid. Note: Currently the university is not accepting applications for online degree programs from international students.

1. English language examination results must be submitted on an official test transcript that is no more than two years old. Please see English Proficiency Requirements (p. 88) for scores required for admission.
2. Declaration of Financial Support signed by both the applicant and the sponsor.
3. Certified bank statement or government sponsorship letter verifying financial support for one academic year. Bank statements cannot be older than three months from the time issued.
4. Copy of the biographical section of your current passport.

All documents and information should be clear and legible; 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 the Providence Campus:

PROVIDENCE CAMPUS
Johnson & Wales University
Graduate Admissions
8 Abbott Park Place
Providence, RI 02903 USA
Telephone: +1-401-598-1015 or 1-800-342-5598
Fax: +1-401-598-1286
Email: pvdgrad@admissions.jwu.edu

Form I-20/Visa

Initial Form I-20

Responsibility for obtaining the approved visa classification rests entirely with students. Students entering the United States to study will need an F-1 international student visa. In order to obtain the necessary visa, students must submit the valid Form I-20 for an F-1 visa to the United States Embassy or Consulate in the country of residence. In addition to these forms, students will have to present a passport and evidence of financial support.

Johnson & Wales University will send the Form I-20 after students have been accepted and have submitted evidence of financial support. International students must register for the term for which admission is offered and must maintain full-time status during the academic year.

International Transfer Students

International students currently studying in the U.S. who seek enrollment in a JWU graduate program are required to submit a Transfer Release Form (completed by the foreign student advisor at the institution last attended) prior to receiving a Form I-20.

English Language Proficiency

Applicants whose native language is not English must provide 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.

ELS Program

Johnson & Wales University’s collaboration with the ELS Language Center in Westminster, Colorado, is designed to help students satisfy the school’s English proficiency requirement. The center provides an intensive English
language and is authorized to issue an I-20 to all qualified students. The center provides housing assistance throughout the course of study. Upon successful completion of the center’s Level 112, students are prepared to meet the university’s language requirement.

English Proficiency Requirements

Johnson & Wales University recognizes a number of examinations as proof of English proficiency (http://catalog.jwu.edu/admissions/international/english_language_proficiency). Acceptable proof of English proficiency may include one of the following comparable English proficiency examinations:

- **PTE Academic (Pearson Test of English)** — Score of 53
- **IELTS (International English Language Testing System, Cambridge)** — Score of 6.5
- **TOEFL iBT (Test of English as Foreign Language internet, ETS)** — Score of 80
- **TOEFL PPT (Test of English as Foreign Language paper, ETS)** — Score of 550
- **ELS Level 112 Certificate of Completion and Academic Report (transcript)**
- **City & Guilds Pitman ESOL Examinations** — Higher Intermediate or Expert Level
- **CAE (Certificate in Advanced English, Edexcel)** — C1 or C2 Level
- **LTE (The London Tests of English)** — Level 4 (Advanced)
- **MELAB (Michigan English Language Battery)** — Score of 77
- **SAT Critical Reading and Writing** — Section Scores of 450 in each
- **ACT English/Reading** — Combined Score of 19
- **ACT English and Reading** — Section Scores of 19 in each
- **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 that is no more than two years old. TOEFL scores must be received as official ETS scores. The Johnson & Wales University Designated Institution (DI) code is 3465. Students should use this code on their TOEFL registration form so that their scores will be sent directly to Johnson & Wales University.

Students may be exempted from individual ESL classes based on their individual test section scores. Individual section scores and total scores must also meet minimum score requirements; Johnson & Wales University also reserves the right to require a student to take ESL classes to increase proficiency in a particular area, regardless of total test scores.

International Transfer Credit

Coursework completed at institutions recognized by a U.S. Department of Education accrediting agency or international Ministry of Education is eligible for transfer credit; however, transfer credit is not guaranteed.

Transfer credit is usually granted for courses completed with a grade of “C” or better (2.00 GPA). Grades of “pass” are also acceptable for transfer if credit was awarded (and a grade of “P” has the numeric GPA value of 2.00 or greater). Credits earned in developmental and remedial courses or CEUs (continuing education units) are nontransferable. Transfer credit evaluations are based on previous college work as it relates to the student’s intended field of study. Transfer credits are not calculated into the cumulative grade point average.

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at JWU. It is the responsibility of those candidates who are currently attending another college to have their updated transcripts sent to JWU as soon as final grades become available and no later than the first term of enrollment.

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

Undergraduate

Transfer applicants should submit official college transcripts from any colleges and universities previously attended prior to enrolling in undergraduate courses. Transcripts must be in English; students are responsible for providing official word-for-word English translations, if needed. The student must also have earned a grade of C or better (2.00 GPA), and courses must be similar in level, content and duration to JWU courses in the student's intended major. In some cases, official course descriptions or syllabi will be required for evaluation.

Accepted transfer students will be sent a copy of their degree audit showing the credit accepted toward their chosen major. Students wishing to review transfer credits must contact a transfer student advisor in Student Academic & Financial Services for domestic institution transcripts) or International Admissions (for international institution transcripts).

Graduate

Graduate programs are available to international students at the Providence Campus only. JWU MBA/M.S. degree program candidates with graduate-level coursework taken at approved colleges and universities will be evaluated for possible transfer credit of up to a maximum of nine quarter credit hours.

To receive transfer credit, the courses must cover content equivalent to courses offered in the core or concentration that the student plans to enter. Transfer candidates should submit official college transcripts from any colleges and universities previously attended prior to enrolling in graduate courses. Transcripts must be in English; students are responsible for providing official translations, if needed. The student must also have earned a grade of “B” or better (3.00 GPA), and courses must be similar in level, content and duration to JWU courses in the student’s intended major. In some cases, official course descriptions or syllabi will be required for evaluation. Students will be sent a copy of their degree audit showing the credit accepted toward their chosen major. Students wishing to review transfer credits must contact a transfer student advisor in Student Academic & Financial Services (for domestic institution transcripts) or International Admissions (for international institution transcripts).

Once enrolled in a JWU master’s degree program, a student may not take courses elsewhere and apply them for transfer credit. Transfer credits should be requested prior to initial matriculation into a JWU master’s degree program.

MBA Prerequisite and Foundation Course Credit

Prerequisite courses are undergraduate classes required for students who need to prepare for graduate study. For possible exemption from prerequisite courses, candidates must ensure all official college and university transcripts are submitted prior to enrolling at JWU. In some cases, official course descriptions or syllabi will be required for evaluation. Transcripts must be in English; students are responsible for providing official translations, if needed. Only courses similar in level, content and duration to JWU courses in the student’s intended major, and where the student has earned a grade of “C” or better (2.00 GPA), are eligible for possible exemption. Specific graduate degree program prerequisite requirements are listed in Admissions Requirements (http://catalog.jwu.edu/admissions/applying/admissionsrequirements/#graduatetext).

Foundation courses are graduate-level courses that may be required of some students whose previous academic background does not reflect the course content described. For possible exemption from foundation courses, candidates must ensure all official college and university transcripts are submitted prior to enrolling at JWU. In some cases, official course descriptions or syllabi will be required for evaluation. Transcripts must be in English; students are responsible for providing official translations, if needed. Only courses similar in level, content and duration to JWU courses in the student’s intended major, and where the student has earned a grade of “B” or better (3.00 GPA), are eligible for possible exemption. Specific graduate degree program foundation requirements are listed in Admissions Requirements (http://catalog.jwu.edu/admissions/applying/admissionsrequirements/#graduatetext).

Students will be sent a copy of their degree audit reflecting any prerequisite and/or foundation requirements towards their chosen major. Students wishing to review credits for prerequisite and foundation courses must contact a transfer student advisor in Student Academic & Financial Services (for domestic institution transcripts) or International Admissions (for international institution transcripts).

Articulation Agreements

Johnson & Wales University is proud to maintain a variety of international relationships through articulation agreements and transfer equivalencies with institutions and programs that facilitate student transfer to JWU for
bachelor’s degree completion. The university is continuously working to
develop partnerships with institutions around the world for the purpose of
offering diverse educational opportunities for transfer students. Please note
that all majors are not offered at each campus, which may affect articulation
agreement eligibility. Contact Admissions at the specific campus for more
information. International Articulation Agreements include

- At-Sunrice Global Chef Academy, Singapore
- Barbados Community College, Barbados
- Bermuda College, Bermuda
- College of the Bahamas (COB), Bahamas
- Florence University of the Arts (Apicus), Italy
- Guangzhou University, China
- Higher Hotel Institute, Cyprus (HHIC)
- Holland College, Canada
- Humber College, Canada — Memorandum of Understanding only
- Hyejeon College, Korea
- Imperial Hotel Management College, Canada
- Kolej Damansara Utama (KDU), Malaysia
- Kimpo College, Korea
- Les Roches, Switzerland
- MSA Istanbul, Turkey
- Nanjing University, China
- Ott College, Argentina
- School of Education & Training at Renmin University of China (HND), China
- SHATEC Institute, Singapore
- Sir Arthur Lewis Community College (SALCC), St. Lucia
- Taylor’s University College, Malaysia
- Trinidad & Tobago Hospitality & Tourism Institute (TTHTI), Trinidad & Tobago
- Turks and Caicos Islands Community College (TCICC), Turks and Caicos Islands
- USCI, Malaysia
- Woosong University, Korea
- Yunnan College of Tourism, China

In addition, JWU recognizes and grants transfer credit exemptions for a
number of diplomas and qualifications provided by accredited colleges,
universities and educational organizations throughout the world. These
include

- Abitur, Germany
- ACT Education Solutions Ltd. — Global Assessment Certificate (GAC)
- Cambridge International Examinations, UK — Advanced/Advanced
  Subsidiary (A/AS Level), Pre-U Certificate
- Caribbean Examinations Council — Advanced Proficiency Examinations
  (CAPE)
- Edexcel International — Higher National Diploma, Business & Technology
  Education Council (HND, BTEC)
- Educational Institute of the American Hotel & Lodging Association (E.I. of
  AH&LA)
- Faite Ireland, National Tourism Development Authority, Ireland — Certificate in Professional Cookery
- Hotelfachschule, Germany
- Industrie — und Handelskammer (IHK), Germany — Professional Diplomas
  in Culinary Arts, Hotel Management, Restaurant Management
- International Baccalaureate Organization — International Baccalaureate
  (IB)
- National Council for Hotel Management and Catering Technology
  (NCHMCT, formerly IHMCTAN), India — Hotel Management Diploma
- Scottish Qualification Authority (SQA), UK — National Diploma (HND)
- Technical & Vocational Training Corporation (TVTC, formerly Gotevot),
  Kingdom of Saudi Arabia
- Wiseway Globa East & West, China

NOTE: Currently the university is not accepting applications for online degree
programs from international students.

Placement Testing (non-credit, no fees)

Mathematics and English

These tests are administered to all new undergraduate students, including
transfer students, prior to term start. Transfer students may be exempt from
placement testing if transfer credit has been awarded for the appropriate
mathematics and English courses.

Modern Languages

All undergraduate students who have studied more than one year of French,
German or Spanish are required to take a placement exam for that language.
The placement exam will be scheduled at the beginning of each term.
Students whose placement score indicates they have met a particular level
of language proficiency will not be allowed to enroll in that language level.
Students placing out of a required level of a language will be given the option
to apply for the Departmental Challenge Examination to earn these credits
(fees apply) or replace these credits with arts and sciences electives.

Academic Support and Disability Accommodations

Students with a documented disability requiring special accommodations
must forward documentation to the Center for Academic Support at least
two weeks prior to placement testing to ensure that accommodations
can be made. No accommodations will be provided without appropriate
documentation submitted prior to testing. Students who have already
participated in placement testing and submit appropriate documentation will
have the opportunity to retest with the accommodations in place.

Learning Assessment

By successfully completing one of the options offered (Challenge, CLEP or
Portfolio Assessment) students may earn undergraduate course credit for
previous academic and/or prior learning experiences.

For a listing of course options, annual examination schedules with
examination dates and application deadlines, refer to the university’s
Standardized Testing and Prior Learning Assessment brochure, which may be
obtained from Student Academic & Financial 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 Challenge Exams, CLEP Exams and Portfolio
Assessment

1. Course prerequisite requirements must be completed before
   permission to participate in a standardized testing option will be
   granted.
2. The university recognizes up to a maximum of 45 undergraduate
   quarter credits earned through Standardized Testing and Prior Learning
   Assessment.
3. Portfolio Assessment, CLEP Exams and Challenge Exams must fall
   within the residency requirement (http://catalog.jwu.edu/handbook/
   academicinformation/residencyrequirement) for each degree.
4. Portfolio Assessment, CLEP Exams and Challenge Exams may not be
   substituted for a class in which a Withdrawal (W) grade has been issued.
   They may not be substituted for a class previously taken or a class in
   which the student is presently scheduled.
5. The CLEP Exam requires a passing score of 50 or higher for CLEP credit
   to be awarded.
6. CLEP Exams, if failed, can be repeated in six months.
7. Portfolio Assessment and Challenge Exams cannot be repeated if failed.
8. Seminar, application and processing fees are nonrefundable.
9. 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 email of the time and location of their test or seminar. The
Standardized Testing and Prior Learning Assessment brochure listing course
options may be obtained online (www.jwu.edu >Select Your Campus >
Student Life > Academic Services > Testing for Credit) or from Student
Academic & Financial Services. For additional policies/information for
Portfolio Assessment, Challenge Exam and CLEP Exam options, refer to the
brochure.
Portfolio Assessment
(for credit, with fees)
Undergraduate 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. Students must discuss this option with an academic counselor before they are eligible to enroll.

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. 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 an academic counselor, may submit additional portfolios. Refer to the Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services, for more information on required fees.

CLEP Examination
(for credit, with fees)
The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects. The American Council on Education’s recommended score is required to earn credit. JWU subject equivalencies are determined by each academic department for each exam. These exams are treated as transfer credit. JWU is a national CLEP examination site. Consult the CLEP application for required fees.

Departmental Challenge Examination
(credit by examination: for credit, with fees)
Departmental exams may be taken for specifically designated undergraduate courses within a department. All matriculating students with previous academic and/or work experience, may request such an exam when they feel they have acquired the knowledge of a specific JWU course. Some testing options require specific criteria in order to take tests. Refer to the Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services, for criteria and fees.

Accelerated Programs
Johnson & Wales University offers the following accelerated programs. (See list on left.) For more information, contact Admissions at the campus of your choice.

Culinary Advanced Standing
Prospective students who possess advanced knowledge and skills in food-related areas may apply for the Culinary or Baking & Pastry Advanced Standing Examination after they have been accepted to the university. 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 to this program complete an advanced food service curriculum or have a minimum of two to five years of extensive food service work experience.

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

Contact Admissions for further information.

FAST and College Credit
Johnson & Wales University offers students an opportunity to earn credits toward a JWU degree while they are still in high school. The College of Culinary Arts offers credit to students through the Freshman Advanced Study Tract (FAST) Program. Students may qualify for credit by meeting the following requirements:

- Be enrolled in an approved FAST school program.
- Complete a minimum of two years in an approved commercial foods program.
- Earn a minimum of a B (3.0) grade point average for the commercial foods program.
- Meet all of the requirements for acceptance to Johnson & Wales University.
- Students must successfully pass a three-hour practical exam. (There is a $300 fee for this exam.)

NOTE: FAST applies only to culinary majors. It is not applicable to baking & pastry majors.

Upon successful completion of the above requirements, qualified applicants may receive a total of nine (9) quarter credits toward their JWU degree. For more information regarding school requirements for the FAST program or the FAST practical exam, contact Admissions.

Students enrolling in programs in other JWU colleges and schools may also be eligible to earn transfer credits through our Credit for College Program. By successfully completing one of the options offered (Challenge, CLEP or Portfolio Assessment), undergraduate students may earn course credit for previous academic and/or prior learning experiences.

For more information about the FAST or Credit for College programs, contact Admissions.

International High School Credentials for Transfer

International Baccalaureate
Johnson & Wales University recognizes the International Baccalaureate Diploma and Certificate Examination. JWU will award 4.5–9.0 quarter credits for standard and higher-level exams with a score of 4 or better as applicable for the intended JWU major. Students must submit an official IBO examination transcript from the International Baccalaureate Organization.

General Certificate of Education Advanced Level (A-level)
Johnson & Wales University will award up to 12 quarter credits per subject for GCE Advanced Level Examinations (excluding General Paper) passed with grade equivalents of C or better. Up to six quarter credits may be awarded for GCE AS (Advanced Subsidiary) examinations. Students must submit an official or verified certificate or statement of results issued by the U.K. examinations board.

SHARP
Special Honors and Rewards Program (SHARP) is an honors program designed for qualified full-time undergraduate students in a day program who wish to accelerate their program 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 quarter credits each term with no additional fees. Interested students must complete a SHARP application, returning the completed form to Student Academic & Financial Services. 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 GPA of 3.0
2. 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
3. Students who have maintained full-time enrollment at JWU and a cumulative GPA of 3.40 at the end of each term

Note: The only exception to this policy is the first term of enrollment at JWU, during which the cumulative GPA may be less than 3.40.

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 full-time internship terms or for an additional culinary/pastry laboratory class. Preferred scheduling and graduation acceleration are not guaranteed.
Failure to maintain a cumulative GPA of 3.40 or better after each term will cause the student to become permanently ineligible for the benefits provided by SHARP. Student Academic & Financial Services will only notify a student of their withdrawal from the SHARP program via their JWU email account, and it is the student’s responsibility to drop extra credits, if registered, to avoid incurring additional charges.

4+1 B.S./MBA/M.S. Programs

The five-year B.S. and MBA or M.S. programs allow JWU hospitality, food service management, food service entrepreneurship, business or criminal justice full-time seniors to earn a bachelor’s degree in their major plus an MBA (hospitality or business majors) or an M.S. (criminal justice majors). Depending on when students enter the program, they may complete their master’s level study in 12-15 months. Qualified students may enroll in a graduate course each term of their senior year and complete up to three graduate courses (with no additional charge) at Johnson & Wales while completing their bachelor’s degree.

4+1 degree programs are offered at the Providence and Denver campuses. Please see the Admissions Requirements (http://catalog.jwu.edu/admissions/applying/admissionsrequirements/#graduatetext) section of the catalog for more information.
Financing Your Education

This section of the catalog contains information on tuition and fees, financial policies and obligations, financial aid and payment options. There is also information on loans, grants, scholarships and work programs for eligible students depending on campus and degree program.

Tuition and Fees

The following tuition and fees schedule is effective for the 2014–15 academic year. Tuition and fees are subject to change annually.

Undergraduate Tuition

Tuition is applicable to all students, including those in approved off-campus programs such as study abroad and internships. 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 21 quarter credit hours per term. Students carrying more than 21 quarter credit hours will be charged for each quarter credit over 21. When repeating courses already attempted, students may be assessed a fee for those courses. Students are assessed tuition upon course registration each term. Summer is considered a separate term. The quarter credit hour rate is $522.

### Tuition

<table>
<thead>
<tr>
<th>Category</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Annual Tuition</td>
<td>$28,239</td>
</tr>
<tr>
<td>Orientation Fee</td>
<td>$300</td>
</tr>
<tr>
<td>Student Health Insurance</td>
<td>$1,326</td>
</tr>
<tr>
<td>Room and Board*</td>
<td></td>
</tr>
<tr>
<td>Tier 1</td>
<td>$11,604</td>
</tr>
<tr>
<td>Tier 2</td>
<td>$10,545</td>
</tr>
</tbody>
</table>

* The fee for certain residence halls may include board. For more information contact Residential Life at 303-256-9400.

**Room Only** is for the academic year and includes residence hall accommodations and does not include meals.

**Room and Board** is for the academic year and selected rooms have access to 15 meals per week. This does not apply to all residence halls. For more information contact Residential Life at 303-256-9547.

### Reservation Fee and Other Fees

#### Reservation Fee

The $300 reservation fee is payable upon acceptance to the university. The university observes the May 1 reservation fee/deposit deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2014 will be accepted on a space available basis. Reservation fees received prior to May 1, 2014 are refundable. Students must also have an approved payment plan with Student Academic & Financial Services by July 18, 2014 in order to guarantee a room assignment. Students who establish an approved payment plan after July 18, 2014 could be placed in a temporary assignment regardless of fee payment date, although Residential Life will make every effort to assign students to permanent room assignments.

Requests for refunds of the reservation fee will be granted upon written request to the university prior to May 1, 2014. After May 1, 2014 the reservation fee of $300 (or $150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

#### Orientation Fee

This nonrefundable fee, which is uniformly charged, is required of all new students for orientation and term start activities. It is charged to students who start during the fall, winter or spring term.

### Medical Health Coverage While Enrolled

All registered, undergraduate day students, both domestic and international, all students enrolled in the physician assistant degree program and all international graduate and doctoral students attending Johnson & Wales University are required to have health insurance coverage that is accepted in the United States. If students have health insurance coverage through another means (i.e., parent’s health insurance or an employer program) they do not have to enroll in the Johnson & Wales student health insurance plan. They can opt out of waive the university plan by submitting the online waiver form to demonstrate evidence of coverage. A new waiver form must be submitted each academic year. Students who are required to have health insurance and do not waive the Johnson & Wales University plan will be charged for it. The online waiver form and details of the plan, including the full brochure and benefit flyer, can be found on the Health Services (http://www.jwu.edu/content.aspx?id=10320) page of the JWU website.

### Graduate Tuition

The following tuition and fees schedules are effective for the 2014–15 academic year for programs at the Providence and Denver campuses. Tuition and fees are subject to change annually.

<table>
<thead>
<tr>
<th>Category</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>MBA Program Providence</td>
<td>$1,827 per course</td>
</tr>
<tr>
<td>Additional Fee Online Providence</td>
<td>$104 per course</td>
</tr>
<tr>
<td>Ed.D. Program</td>
<td>$4,644 per course</td>
</tr>
<tr>
<td>Dissertation Fee</td>
<td>$1,454 per semester</td>
</tr>
<tr>
<td>MBA Program Denver</td>
<td>$1,931 per course</td>
</tr>
<tr>
<td>Student Health Insurance</td>
<td>$1,326 annually</td>
</tr>
</tbody>
</table>

### Extension Students

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

### Early Enrollment

Early Enrollment Program (p. 86) tuition is 50 percent of the 2014–2015 tuition charge. Early Enrollment Program students are also subject to appropriate university fees, including full room and board charges and student health insurance. Early Enrollment Program students are not eligible for any federal financial aid or institutional need-based aid while enrolled in the program. Early Enrollment Program students should contact Student Academic & Financial Services for information on alternative funding and to determine how eligible scholarships will be affected while in the Early Enrollment Program.

### ESL Students

Students who are studying in the English as a Second Language (ESL) program will be charged $6,394 tuition per term. The quarter credit hour rate is $355. This program charge will be applied for each term the student remains in the ESL program. ESL students are not eligible for Johnson & Wales University scholarships or grants.

### Other Fees

#### Books and Supplies

The cost of books and supplies is approximately $1,500 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 bookstores operate a textbook sales/buyback program, as well as a rental program, to help students minimize these costs.

Complete textbook pricing and International Standard Book Number (ISBN) information is available via a link on each course registration-related page within jwuLink, the university’s online student information system.

#### General Transportation Expenses

The cost of attendance includes a reasonable transportation allowance. These costs are determined annually by the university and are not applied to the student’s invoice.

### Payment Options

#### 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 published due date:

- **July 18, 2014**
- **New Undergraduate day**
- **August 8, 2014**
Funds calculation performed to determine how much of the federal funds applicable. A student who does not earn at least one passing grade during a withdrawal date based on the last date of an academically related activity beyond 60 percent, they will be assigned a grade of “F.” A student must be engaged in academically related activities completed at least 60 percent of the period of enrollment and earned the from the university unless the university can document that the student not officially withdraw shall be considered as having unofficially withdrawn to earn a passing grade in at least one course in any term and who does not fulfill your financial obligation by the published due date, your housing assignment may be removed. In addition, your class schedule for the 2014–15 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 (other than the reservation fee for undergraduate students) 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 may have their financial aid adjusted.* Institutional grants and scholarships, where applicable, will be reduced in proportion to any tuition credit received as defined in the university’s Withdrawal Credit Policy (p. 94). The distribution formula for refunds to the Federal Student grants and scholarships, where applicable, will be reduced in proportion to any tuition credit received as defined in the university’s Withdrawal Credit Policy (p. 94). The distribution formula for refunds to the Federal Student

Refund Policy for Georgia Residents
The following refund policy is applicable to prospective students and students attending Johnson & Wales University who are legal residents of the state of Georgia.

• An accepted applicant will receive a refund of any amount paid to the university with respect to a term if, prior to the commencement of classes for that term, he or she makes a request for a refund to Student Academic & Financial Services within three business days after making the payment.
• A student who provides official notice of withdrawal following the commencement of the academic term will receive a pro rata refund of tuition and fees* (other than the orientation fee which is used for the purposes of orientation) as follows:

<table>
<thead>
<tr>
<th>Percent of total class days in the academic term elapsed prior to date of official notice of withdrawal</th>
<th>Refund of tuition and fees</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 day–5%</td>
<td>95%</td>
</tr>
<tr>
<td>6–10%</td>
<td>90%</td>
</tr>
<tr>
<td>11–25%</td>
<td>75%</td>
</tr>
<tr>
<td>26–50%</td>
<td>50%</td>
</tr>
<tr>
<td>More than 50%</td>
<td>No refund</td>
</tr>
</tbody>
</table>

* In the event that a refund is made under this policy, all institutional aid and scholarships for that term will be adjusted on a pro rata basis based upon the applicable refund. Official notice of withdrawal must be made by a student under this policy in person or by written notification to Student Academic & Financial Services. The date of an official notice of withdrawal is the date that it is received by Student Academic & Financial Services. Refunds are paid to students within 30 days of the official notice of withdrawal.

• In the event that the university Withdrawal Credit Policy is more favorable than this Refund Policy for Georgia Residents, the university will refund to the student the greater amount in accordance with the university Withdrawal Credit Policy.

Notice Regarding Georgia Nonpublic Postsecondary Education Commission (NPEC) Student Complaint Process
Any person or student claiming damage or loss against Johnson & Wales University may file a verified complaint with the executive director of NPEC after going through the university Complaints and Grievances process. The complaint must contain a detailed description of the claim, including dates, times and full names of all involved. Verification means that the claim must be signed by the student or person filing the complaint and notarized, and that the matters set forth in the complaint are true and correct. The complaint shall be investigated by the appropriate Standards Administrator (SA) of NPEC. The SA shall attempt to resolve the complaint between the university and the student. If the complaint cannot be resolved, the SA will issue a decision and inform each party that either has a right to request a hearing in writing before the executive director of NPEC within 10 days of receipt of the SA’s decision. The executive director may set a date and time for a hearing which shall be delivered to both parties by certified mail.

Tuition Refund Policy
Term and semester charges are defined as tuition and, if applicable, room and board. Students from Georgia should view the Refund Policy for Georgia residents (p. 93).

Tuition is applicable to all students, including those in approved off-campus programs such as study abroad and internships. Student Health Insurance, Program Fees, Wildcat Meals, and Orientation Fee are nonrefundable, if applicable. To the extent that any charges due to the university remain were earned. Unearned federal funds must be returned to the source, in most cases with a charge to the student’s university account.

University enrollment disputes must be submitted online within 30 days after the end of the term during which the student was enrolled. To submit a dispute, students must complete the appropriate form online (http://www.jwu.edu/forms.aspx?id=55199&ekfrm=55199). No adjustments to tuition and fees or financial aid will be made until the dispute is researched and either approved or denied. No disputes will be considered after 30 days from the end of the term in which the student was enrolled. Decisions will be made within 10 business days and students will receive notification via the email address provided on the dispute form.

• 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 Payments
Students attending a program with terms may make three payments per academic year, and students in a semester program may make two payments per academic year. The fall due dates for each program are listed above. Please refer to your invoice for future due dates.

Monthly Payments
Students may choose to pay the annual amount due in convenient monthly payments. This option is available through Tuition Management Systems (TMS) (https://www.afford.com). There is an enrollment fee to participate. Most plans are essentially interest free, but some accounts may incur late fees, reinstatement fees or other fees. Students interested in this option must contract with TMS and pay the first payment, in addition to the enrollment fee, by the fall published due dates listed above.

All Johnson & Wales University students must fulfill their financial obligations to the university by the published due dates listed above. (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 Academic & Financial Services using a combination of the above options.

If you do not fulfill your financial obligation by the published due date, your housing assignment may be removed. In addition, your class schedule for the 2014–15 academic year may also be revoked.

Unofficial Withdrawal from the University
Federal regulations require that a student who begins attendance but fails to earn a passing grade in at least one course in any term and who does not officially withdraw shall be considered as having unofficially withdrawn from the university unless the university can document that the student completed at least 60 percent of the period of enrollment and earned the grade of “F.” A student must be engaged in academically related activities beyond 60 percent of the enrollment period in order to retain eligibility for federal, institutional and external financial aid. If a student was not engaged in an academically related activities beyond 60 percent, they will be assigned a withdrawal date based on the last date of an academically related activity. All other instances when a student withdraws without providing official notification will be the 60 percent point of the period of enrollment, as applicable. A student who does not earn at least one passing grade during a term for which federal funds were disbursed will have a Return of Title IV Funds calculation performed to determine how much of the federal funds...
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.

Financial Planning

The university understands that financing an education can be a very complex process for many students. To assist with this process, financial planning 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, contact Student Financial Services at the campus where you plan to enroll.

Providence and Online Campus
- phone 1-800-343-2565 or 401-598-1468
- email (sfs.pvd@jwu.edu)

North Miami Campus
- phone 1-866-598-3567
- email (sfs.mia@jwu.edu)

Denver Campus
- phone 1-877-598-3368
- email (sfs.den@jwu.edu)

Charlotte Campus
- phone 1-866-598-2427
- email (sfs.clt@jwu.edu)

Federal financial aid is not available to international students. International students must provide sufficient evidence of financial support in order to receive an I-20. The university awards scholarships based on academic merit. International students can contact the EducationUSA (http://www.educationusa.info) advising center in their country to learn more about opportunities for financial assistance.

Financial Aid

To assist students in meeting their educational expenses, the federal government offers grants and low-interest loans. Financial aid is awarded on an annual basis and is disbursed in three equal installments (fall/winter/spring).

Undergraduate Financial Aid Programs

Grants and loans are financial aid resources available to students. Students may receive assistance from one or both of these funds. Student eligibility for these programs is based on completion and submission of the Free Application for Federal Student Aid (https://fafsa.ed.gov) (FAFSA) as described in the How to Apply (p. 95) 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 and federal loan programs are disbursed based on this term system, which typically equates to three disbursements. All annual awards are posted in three equal amounts, or in some cases fewer, based on the student's entrance date.

Graduate Financial Aid Programs

Federal financial aid programs are available to U.S. citizens, permanent residents, or eligible non-citizens. Students may receive assistance from loans, limited institutional aid and/or work programs. If eligible for any one of these, or a combination of both, it is referred to as the financial aid package. Student eligibility for these programs is based on completion and submission of the Free Application for Federal Student Aid (https://fafsa.ed.gov) (FAFSA) as described in the How to Apply (p. 95) 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 and federal loan programs are disbursed based on this term system, which typically equates to three disbursements. All annual awards are posted in three equal amounts, or in some cases fewer, based on the student's entrance date.

University Withdrawal Credit Policy

The distribution formula for the institutional refund to the Federal Student Financial Aid program will be calculated according to federal regulations. Any refund due will be issued within 45 days after the date that the university was first notified of the withdrawal.

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 and scholarships.

Examples of university refund policies are available upon request in Student Academic & Financial Services.

University Enrollment Dispute

If a student leaves the university due to extenuating circumstances without officially withdrawing, they may submit a university enrollment dispute (http://www.jwu.edu/forms.aspx?id=55199) within 30 days after the end of the term in dispute. No withdrawal disputes will be considered after that time. The student must present supporting documentation that demonstrates serious and compelling reasons justifying the withdrawal, and extenuating circumstances justifying its retroactive nature. No adjustments to tuition and fees or financial aid will be made until the dispute is researched and either approved or denied. Decisions will be made within 10 business days and the student will receive notification via an email sent to the email address they provided on the dispute form.

Withdrawal Policy for Study Abroad programs and programs jointly administered by Study Abroad and Experiential Education & Career Services

If a student withdraws for any reason, either voluntary or involuntary, prior to June 1 for the fall programs, September 1 for the winter programs, December 1 for the spring programs and March 1 for the summer programs, they may be eligible for a refund on the $500 deposit (if applicable) and/or a reduction of the program cost charged to the student’s account. A written withdrawal letter or email is required and must be sent to the Study Abroad office. This letter must be written and signed by the student. A telephone call will not be sufficient. The date on which your letter is received will be the formal date of withdrawal.

The $500 study abroad deposit is nonrefundable as of June 1 for fall programs, September 1 for winter programs, December 1 for spring programs and March 1 for summer programs.

If a student withdraws after the dates listed above, the student will also be charged for a portion of the program cost. The amount charged (in addition to the $500 deposit) is based on the date of withdrawal as well as the program start date. Please refer to the Withdrawal/Fee chart below for exact amounts.

<table>
<thead>
<tr>
<th>If you withdraw after the deposit is non-refundable:</th>
<th>The late withdrawal penalty is:</th>
</tr>
</thead>
<tbody>
<tr>
<td>60+ days before program start date</td>
<td>Deposit + $500</td>
</tr>
<tr>
<td>30-59 days before program start date</td>
<td>Deposit + $1,000</td>
</tr>
<tr>
<td>15-29 days before program start date</td>
<td>Deposit + $2,500</td>
</tr>
<tr>
<td>1-14 days before program start date</td>
<td>Deposit + $3,500</td>
</tr>
<tr>
<td>After program start date</td>
<td>Deposit + Balance of full program</td>
</tr>
</tbody>
</table>
For more information call 1-800-343-2565 or 401-598-1468.

How to Apply

Please select the appropriate tab for information regarding how to apply for financial aid.

Undergraduate

To be considered for financial assistance, complete the steps listed below.

1. Personal Identification Number (PIN)

Students and their parents can apply online for a PIN (http://www.pin.ed.gov). The PIN allows students and parents to sign the FAFSA electronically and to correct previously processed FAFSA information online. Both the student and at least one parent must apply for a PIN.

2. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid (http://www.fafsa.ed.gov) is available online. 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 Student Academic & Financial Services at the university. The FAFSA code for JWU is 003404.

3. Independent Students

To be considered independent for financial aid purposes for the 2014–2015 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1991?
2. As of today, are you married? (Answer yes if you are separated, but not divorced.)
3. At the beginning of the 2014–2015 school year, will you be working on a master’s or doctorate program (such as an M.A., MBA, M.D., J.D., Ph.D., Ed.D. or graduate certificate, etc.)?
4. Are you currently serving on active duty in the U.S. Armed Forces for purposes other than training?
5. Are you a veteran of the U.S. Armed Forces?
6. Do you have children who will receive more than half of their support from you between July 1, 2014 and June 30, 2015?
7. 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, 2015?
8. At any time since you turned 13, were both your parents deceased, were you in foster care or were you a dependent/ward of the court?
9. As determined by a court in your state of legal residence, are you or were you an emancipated minor?
10. As determined by a court in your state of legal residence, are you or were you in legal guardianship?
11. At any time on or after July 1, 2013, did your high school or school district homeless liaison determine that you were an unaccompanied youth who was homeless?
12. At any time on or after July 1, 2013, did the director of an emergency shelter program funded by the U.S. Department of Housing and Urban Development determine that you were an unaccompanied youth who was homeless?
13. At any time on or after July 1, 2013, did the director of a runaway or homeless youth basic center or transitional living program determine that you were an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless?

Students who cannot answer yes to one of the above questions are considered dependent and must complete their FAFSA as a dependent student by providing both parent and student information. Please feel free to contact Student Academic & Financial Services with any questions.

4. Verification and Other Documentation

Student Academic & Financial Services may request additional documentation to verify information provided on the FAFSA (i.e. verification worksheet and untaxed income worksheet). The student and his/her parents may be required to submit signed and dated copies of their Tax Return Transcript. The transcript can be obtained online (http://www.irs.gov) or by calling 1-800-908-9946. The student’s financial aid package will not be complete until all requested documentation has been received and reviewed by Financial Aid. 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

In order to be eligible for financial aid, the student must meet the following criteria:

1. Be a U.S. citizen, permanent resident or eligible non-citizen.
2. Maintain satisfactory academic progress (financial aid will be suspended until satisfactory academic progress is again achieved).
3. Be enrolled in a degree program.
4. 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 or Parent Loan for Undergraduate Students (PLUS).
5. 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 academic standing standards (p. 75) as defined in this catalog. Students who fail to maintain satisfactory academic progress will be notified by Student Academic & Financial Services.

Financial need is the difference between the cost of the student’s education (tuition and fees, room and board, books and 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 and/or parent supplied on the FAFSA.

Some of 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.

Graduate

To be considered for financial assistance, complete the steps listed below.

1. Personal Identification Number (PIN)

Students and their parents can apply online for a PIN (http://www.pin.ed.gov). The PIN allows students and parents to sign the FAFSA electronically and to correct previously processed FAFSA information online. Both the student and at least one parent must apply for a PIN.

2. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid (http://www.fafsa.ed.gov) is available online. 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 Student Academic & Financial Services at the university. The FAFSA code for JWU is 003404.

In order to be eligible for federal aid programs, the student must meet the following criteria:

1. Be a U.S. citizen, permanent resident or eligible non-citizen.
2. Maintain satisfactory academic progress (financial aid will be suspended until satisfactory academic progress is again achieved).
3. Be enrolled in a degree program.
4. 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 or Parent Loan for Undergraduate Students (PLUS).
5. 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 academic standing standards (p. 75) as defined in this catalog. Students who fail to maintain satisfactory academic progress will be notified by Student Academic & Financial Services.

Federal Grants and Loans

Please select the appropriate tab for information regarding federal aid.

Undergraduate

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 attend at less than half-time status and remain eligible for a portion of their Pell Grant. Students with a previous bachelor’s degree are not eligible for a Federal Pell Grant.

The maximum, full-time Pell Grant award for the 2013–14 award year (July 1, 2013 to June 30, 2014) was $5,565. The maximum Pell Grant award can change each award year and depends on program funding. Further information may be obtained from the U.S. Department of Education (http://www.ed.gov).

The amount of Federal Pell Grant funds a student may receive over their lifetime is limited by a new federal law to be the equivalent of six years of Pell Grant funding. Since the maximum amount of Pell Grant funding the student can receive each year is equal to 100 percent, the six-year equivalent is 600 percent.

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 apply for these programs through the filing of the FAFSA.

Federal Supplemental Educational Opportunity Grant (SEOG)

This federally funded program provides financial assistance to undergraduate students who demonstrate exceptional financial need. The amount Johnson & Wales University awards ranges from $100 up to a maximum of approximately $275 per academic year and is based on financial need and the availability of funds. Students with a previous bachelor’s degree are not eligible for a Federal Supplemental Educational Opportunity Grant.

Federal Perkins Loan

This low-interest loan is funded by the federal government and administered directly by the university. Master Promissory Notes for this loan are available (http://www.jwu.edu/financialaid). (Select “Forms & Applications.”) Students may borrow up to $4,000 for each year of undergraduate study (the total a student can borrow as an undergraduate is $20,000). However, the amount a student may borrow may be less than the maximum available. The university is authorized to award a certain amount of Perkins funds each year from the U.S. Department of Education. When all available funds for that award year have been distributed, no additional award funds can be made for that year. The amount a student will receive depends on financial need and the availability of funds.

Students must begin to repay this loan nine months after they leave the university 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.

Federal Work-Study Program

Federal Work-Study is a federally funded program that provides part-time employment to undergraduate 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 an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award. Work-study funds are paid biweekly directly to the student; therefore, funds will not be applied to the student’s account unless arrangements are made with Student Academic & Financial Services.

William D. Ford Federal Direct Subsidized Stafford Loan

This loan program provides low-interest loans to undergraduate students who demonstrate financial need. First-time borrowers are required to complete a Master Promissory Note and an entrance interview. Both of these requirements (https://studentloans.gov) can be completed online.

Students may borrow up to a maximum of $3,500 per academic year as freshmen for the first year of undergraduate study, $4,500 for the second year as sophomores, and $5,500 per year for the third and fourth years as juniors and seniors. The student must begin repayment six months after he/she leaves the university or drops below half-time status. The interest on the loan is not subsidized during the student’s six-month grace period. 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. Please contact Direct Lending at 1-800-557-7394 for more information on repayment options.

William D. Ford Federal Direct Unsubsidized Stafford Loan

Like the Direct Subsidized Stafford Loan program, this Direct Unsubsidized Stafford Loan program also offers low-interest loans to students. While most of the loan terms are the same as the subsidized loan program, there are several major differences:

1. Students do not have to demonstrate financial need to receive a Direct Unsubsidized Stafford Loan.
2. 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 between making quarterly interest payments or “capitalizing” interest. “Capitalizing” interest means that the lender will add interest accrued to the principal balance. This will eliminate the need for interest payments while in school, but will result in a larger principal amount owed upon repayment.

Students in a four-year program will be eligible for Subsidized Stafford loans for the equivalent of six years—three years for students in a two-year program. The student who reaches this limitation could continue to receive Unsubsidized Stafford loans if he or she is otherwise eligible.

Once a borrower has reached the 150 percent limit, their eligibility for an interest subsidy also expires for all outstanding Subsidized Stafford loans that were disbursed on or after July 1, 2013. At that point, interest on those previously borrowed Subsidized Stafford loans would begin to accrue and would be payable in the same manner as interest on Unsubsidized Stafford loans.

William D. Ford Federal Direct Parent Loan Program for Undergraduate Students (PLUS)

The Direct 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 Department of Education. All students must complete the Free Application for Federal Student Aid (FAFSA) if their parents plan to borrow a PLUS loan. The parent must also complete the Direct PLUS Master Promissory Note (MPN); an MPN can be completed online (https://studentloans.gov). In addition the parent must indicate how much they want to borrow. Repayment of this loan will begin within 30 days of the time the loan is fully disbursed annually, or the borrower can contact the Department of Education to request a deferment. The borrowing limit is the total cost of attendance, minus any financial aid being received.

Increased Unsubsidized Stafford Limits for Independent Students and Dependent Students Whose Parents Don’t Qualify for a PLUS

There are higher additional unsubsidized annual loan limits for independent undergraduate students. These higher additional unsubsidized loan limits also apply to dependent undergraduate students whose parents are unable to borrow PLUS loans due to adverse credit or other documented exceptional circumstances.

- $3,500 combined subsidized and/or unsubsidized plus $6,000 additional unsubsidized for independent first-year undergraduates
- $4,500 combined subsidized and/or unsubsidized plus $6,000 additional unsubsidized for independent second-year undergraduates
- $5,500 combined subsidized and/or unsubsidized plus $7,000 additional unsubsidized for independent third-, fourth- or fifth-year undergraduates

Subsidized Total (Subsidized and Unsubsidized)

Dependent Undergraduates (excluding dependent students whose parents don’t qualify for a PLUS)

<table>
<thead>
<tr>
<th>Year</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Year; freshman</td>
<td>$3,500–5,500</td>
</tr>
<tr>
<td>Second Year; sophomore</td>
<td>$4,500–6,500</td>
</tr>
<tr>
<td>Third Year and Beyond; junior, senior</td>
<td>$5,500–7,500</td>
</tr>
</tbody>
</table>

Independent Undergraduates and Dependent Students Whose Parents Don’t Qualify for a PLUS

<table>
<thead>
<tr>
<th>Year</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Year; freshman</td>
<td>$3,500–9,500</td>
</tr>
<tr>
<td>Second Year; sophomore</td>
<td>$4,500–10,500</td>
</tr>
<tr>
<td>Third Year and Beyond; junior, senior</td>
<td>$5,500–12,500</td>
</tr>
</tbody>
</table>
Note: All undergraduate annual loan amounts are subject to proration. Please note that a student/borrower remains responsible for the repayment of educational loans that he/she borrows even if the student is not successful in completing the educational program and/or obtaining employment.

No student is required to apply for, or accept, any particular type of financial aid.

Johnson & Wales University participates in the William D. Ford Federal Direct Loan Program. All Direct Stafford Loans and parent PLUS loans will be borrowed from the U.S. Department of Education.

Please note that the loan information described in this catalog is based upon the available information as of the date of the production of this catalog. Updated information regarding federal grants and loans may be obtained by visiting the U.S. Department of Education (http://studentaid.ed.gov) website. Applications for these loans are available in Student Academic & Financial Services or on the Direct Lending (https://studentloans.gov) website.

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 (SAP) as defined in the SAP (p. 100) section of the catalog, and in the their campus student handbook (http://catalog.jwu.edu/handbook). Students who fail to maintain SAP will be notified by Student Academic & Financial Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

**Return of Title IV Funds (Federal Aid)**

When a student withdraws (or becomes withdrawn) during a payment period or period of enrollment, the amount of student financial aid program assistance earned 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 on record with the Department of Education before the student’s last day of attendance in order for the money to be considered within the formula. If the student is eligible for a post-withdrawal disbursement, a written notice will be mailed requesting the consent of the borrower to post the funds 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.

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 Unsubsidized/Subsidized Stafford Loan, the Perkins Loan, the Parent PLUS Loan, the Pell Grant, the FSEOG program, all other sources of aid, and the student.

**Graduate**

**Federal Direct Unsubsidized Stafford Loan**

This loan program offers low-interest loans to students who demonstrate little or no financial need. The federal government does not pay the interest on the borrower’s behalf while the borrower is enrolled in school. During that time, the student borrower can choose to make quarterly interest payments, or to “capitalize” interest. “Capitalizing” means the lender will add interest accrued to the principal balance. This will eliminate the need for interest payments while in school. A Master Promissory Note for these loans is located online (http://www.studentloans.gov). Loans made under federal loan programs are applied to the student’s account with the university in equal disbursements per term based on the loan period and the student’s entrance date.

Students should check with their financial planner to determine their maximum annual loan amount. Students must begin repayment six months after they leave college or drop below half-time status. The interest on the loan is not subsidized during the student’s six-month grace period. The amount of the student’s monthly payment will be determined based upon the amount of the student’s debt and the length of the student’s repayment.

**Return of Title IV Funds**

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

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

**State Grants**

Students from the following states may be eligible for state grant money:

- Delaware
- Pennsylvania
- Rhode Island
- Vermont

Contact the higher education authority in your home state for more information.

**Institutional Aid**

Please select the appropriate tab for information regarding institutional aid.
Undergraduate Johnson & Wales University Grant
This grant is awarded to students based on the annual financial aid awarding process and the student’s financial need.

Financial Assistance, Scholarship and Work Programs
Last year, Johnson & Wales University awarded more than $140 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.

Important Note: There is a cap on the total dollar amount of scholarships, grants, awards, prizes and other aid that the university will award to a single student during a given academic year. The maximum amount is determined prior to each year’s financial aid awarding process and includes both university funded and university administered monies. Please contact Student Academic & Financial Services for further information regarding this cap.

Alpha Beta Gamma (International Honor Society) Scholarship
A scholarship worth up to $5,000 is awarded to accepted incoming outstanding transfer students who are members of Alpha Beta Gamma. The application for this scholarship is the application for admission to the university. Students who receive the Phi Theta Kappa/Alpha Beta Gamma Scholarship are not eligible to receive the Transfer Scholarship.

Business Professionals of America Scholarship (BPA)
The university offers a number of BPA scholarships to any accepted incoming student 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 (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Careers through Culinary Arts Program (C-CAP) Scholarship
The university awards scholarships of up to full tuition to accepted 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.

Circle of Academic Excellence Awards
The Circle of Academic Excellence Awards include The Pioneer’s Award, the Founder’s Award and the President’s Award. The University Awards Committee, working with Student Financial Services, selects students for these awards, which are given to enrolled upperclass students who are excelling academically and who meet certain minimum academic criteria. These renewable scholarships are up $5,000 per academic year.

Culinary Essentials Scholarship
The university awards a number of $1,000 renewable scholarships to accepted incoming students who have participated in the Culinary Essentials curriculum. Apply for admission online (http://www.jwu.edu/apply) and indicate your participation. Amount of scholarships awarded for participation in specific high school curriculum is limited to one per student.

DECA Scholarship
The university awards a number of DECA scholarships to accepted incoming students 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 (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Distinguished Visiting Chef Scholarship
Currently enrolled Culinary Arts and Baking & Pastry Arts students are eligible to receive this up-to-$2,000 scholarship based upon academic standing and faculty recommendations. Financial need is considered.
Theta Kappa/Alpha Beta Gamma Scholarship are not eligible to receive the Transfer Scholarship.

Presidential Academic Scholarships
Johnson & Wales awards academic scholarships to accepted incoming students who are in the top third of their class, have a 3.0 high school GPA and demonstrate academic excellence. Awards range from $2,000 to $15,000 and are renewable up to four years of continuous full-time day school enrollment.

ProStart® Scholarship
Johnson & Wales offers a number of $1,000 renewable scholarships for accepted incoming students who have participated in the ProStart curriculum. Apply for admission online (http://www.jwu.edu/apply). Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.

SkillsUSA Scholarship
The university awards a number of SkillsUSA scholarships to accepted incoming students 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 (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Technology Student Association (TSA) Scholarship
The university awards a number of TSA scholarships to accepted incoming students 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 (http://www.jwu.edu/apply) and indicate membership. 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 accepted incoming students who plan to continue their education at Johnson & Wales in an associate or bachelor's degree program. Students must have completed 45 quarter credit hours/30 semester hours at another institution and maintained a minimum 3.00 cumulative average. The scholarship application is the application for admission to the university.

Tuition Exchange Scholarship
Johnson & Wales University extends to children of eligible employees at participating Tuition Exchange (TE) institutions the opportunity to apply for a TE scholarship. TE is a reciprocal scholarship program for qualified children of faculty and staff employed at more than 600 participating colleges and universities. A student accepted as a Tuition Exchange scholarship recipient may be awarded up to full tuition at JWU. Applications are available at the participating institution. A complete list of colleges and universities that are part of the program is available here (http://www.tuitionexchange.org/schools.cfm).

Funded/Donated Scholarships
Johnson & Wales University administers donated scholarships 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. These funds are awarded to eligible candidates based on established criteria.

View the complete list of JWU scholarships (http://www.jwu.edu/scholarships), get more information and download applications

Graduate

The MBA/M.S. Scholarship
Each year, Graduate Admissions awards a limited number of scholarships to MBA/M.S. applicants who are accepted as full-time students and reflect an ability to excel in their chosen program. The total amount of each scholarship is $1,000 and the scholarship will be credited to the student’s account in equal installments over three consecutive terms. The student must maintain full-time status while in receipt of the scholarship. Applicants must complete each section of the scholarship form and submit it with a résumé and the graduate school application. Scores from the GMAT or GRE may be included for scholarship consideration. Contact Graduate Admissions at (401) 598-1015 for a scholarship form.

Pre-MBA Scholarship
Students who successfully complete the Pre-MBA program with the required minimum 3.0 GPA needed to enter the MBA program will receive a nonrenewable $2,000 MBA scholarship awarded over the length of the program.

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. It is recommended that students apply for outside scholarships as soon as possible since most organizations have an application deadline as early as March 10.

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

Work Programs

Resident Assistant Program
Students are selected for this program based on strong academic performance and residence hall experience. Applications are available at Residential Life. Awards range from $10,500 up to $12,500 and are renewable based on annual performance.

Student Assistant Employment Program
Scholarships are awarded to all students selected for this program. No application is necessary, but a résumé is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2014–15 are up to $3,600 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Graduate Student Assistant Employment Program
Students enrolled in graduate programs are eligible to apply for available positions in the Graduate Student Assistant Employment Program. The Graduate Student Assistant Employment Program allows students to continue their education and gain valuable work experience in one of the university’s departments or practicum educational facilities. Students in this program earn an hourly wage and are awarded a scholarship. This is a highly competitive program that requires each applicant to submit a résumé and interview with each hiring supervisor. Graduate student assistant participants are hired based on their ability to meet the minimum qualifications of the position for which they apply. Interested graduate students should contact Student Employment at 401-598-1849 for more information.

Teaching Assistant and Fellowship Programs
Selection for these programs is based on strong academic performance and successful completion of an internship. Applications are available at Practicum Educational Facilities or Culinary Administration. Awards for 2014–15 are up to $7,000 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Important notice for international students: Please be aware that some of the above programs offer a room and board grant for eligible summer participants. Non-resident alien students with an F-1, J-1 or Q-1 visa will be subject to U.S. income tax withholding on any grant received for room and board.

Note: There are many complex IRS regulations regarding the taxability of scholarships and grants. The university is not in a position to determine the

Johnson & Wales University 99
tax consequences of such awards in the case of any particular student. It is recommended that all students consult IRS publication 970 entitled "Tax Benefits for Education" and their tax advisor to determine how these rules apply to them. Non-resident alien students with an F-1, J-1 or Q-1 visa will be subject to U.S. income tax withholding on any grant received for room and board.

**Academic Progress**

**Satisfactory Academic Progress**

To be eligible for financial aid, all students must satisfy Satisfactory Academic Progress (SAP), which is required by federal law. SAP measures a student’s completion of coursework towards a degree. JWU evaluates SAP at the end of each term, including summer, for each student. Students who do not meet all SAP criteria may lose their eligibility to receive all types of financial aid (e.g., federal, state, private, institutional and other aid). Students will be notified of the decision both verbally and in writing.

**Maximum Time Frame Criteria**

Completion of undergraduate or graduate programs cannot exceed 150 percent of the published length of the program measured in credit hours attempted as determined by the student’s program requirements.

**Pace Measure of Academic Progress Criteria**

- Students must complete a specified percentage of all credit hours attempted; see below.
- This percentage includes all credit hours attempted regardless of whether or not financial aid was received.
- This pace measurement is calculated by dividing the cumulative number of hours that the student has successfully completed by the cumulative number of hours that the student has attempted.
- Credits attempted are defined as all classes for which a student receives a grade (“D” or better), or an F, I, W, WP, WF, NC, GP, S, U, PL, CX, NG, AU etc.
- All transfer credit hours accepted from another institution towards the student’s educational program at JWU will be counted as both attempted and completed hours.
- The student’s GPA and pace of completion are negatively impacted by course incompletes, withdrawals, failures or repetitions (incompletes, failures and withdrawals count in attempted credits, but not completed).

**Grade Point Average Criteria**

- All undergraduate and graduate students must maintain a minimum Grade Point Average (GPA).
- The student’s cumulative GPA for financial aid eligibility must be calculated on all grades received.
- All students, regardless of their enrollment status (e.g., full or part time), must meet the following minimum academic standards to remain eligible for financial aid.

<table>
<thead>
<tr>
<th>Program</th>
<th>Total Credit Hours Attempted</th>
<th>Minimum Cumulative Pace</th>
<th>Minimum Cumulative GPA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Undergraduate</td>
<td>0–21</td>
<td>45%</td>
<td>1.00</td>
</tr>
<tr>
<td>Undergraduate</td>
<td>21.1–42</td>
<td>50%</td>
<td>1.26</td>
</tr>
<tr>
<td>Undergraduate</td>
<td>42.1–106.9</td>
<td>60%</td>
<td>1.50</td>
</tr>
<tr>
<td>Undergraduate</td>
<td>107 or higher</td>
<td>67%</td>
<td>2.00</td>
</tr>
<tr>
<td>Graduate</td>
<td>0 or higher</td>
<td>67%</td>
<td>2.00</td>
</tr>
<tr>
<td>Doctoral</td>
<td>0 or higher</td>
<td>67%</td>
<td>3.25</td>
</tr>
</tbody>
</table>

**Warning Period**

Students who fail to meet SAP criteria will be placed on financial aid warning for one academic term and a hold will be placed on the student’s record which will prevent them from course registration for all future terms.

Students remain eligible for financial aid during the warning term. If SAP criteria are not satisfied at the end of the warning term, the student will be ineligible for financial aid. Students on warning must meet with an academic counselor to clear the hold prior to course registration, and/or to pursue an appeal. Students on warning must submit their appeal and supporting documentation before the eighth week of the warning term.

**Ineligible for Financial Aid Period**

Students who fail to meet SAP criteria after the warning period are ineligible for financial aid. If the student does not have an approved appeal, the student is no longer eligible for financial aid. Students may continue to take courses without financial aid to re-establish SAP standards; however, a payment plan must be established for the tuition and applicable fees associated with the course(s). Once a student is meeting JWU’s minimum SAP standards, he/she may regain financial aid eligibility. Students who are interested in reestablishing aid eligibility should meet with an academic counselor to determine what they would need to do to meet JWU minimum SAP standards.

**Appeal Process/Probationary Period**

If extenuating circumstances impacted successful adherence to SAP criteria, the student may pursue an appeal. The appeal will require the student to indicate why he/she did not make SAP and what has changed in the student’s situation that will allow the student to demonstrate SAP by the next term. Circumstances and required documentation are illustrated below. The appeal process begins with the student’s academic counselor in Student Academic Services. If an academic plan can be created that allows the student to meet SAP criteria within two terms, the counselor will present it to the appeals committee. Appeals must include complete documentation and are reviewed during the warning period; incomplete appeals will be denied. Appeal decisions are final. Students will be notified of the decision both verbally and in writing. This notification will take place after final grades are reviewed for the warning period.

If an appeal is approved, the student will be placed on a Financial Aid Probation Period, which is a status assigned by JWU to a student who fails to make SAP and who has successfully appealed and has had eligibility for financial aid reinstated. To continue receiving financial aid, the student will need to satisfy both the academic plan as outlined in their appeal and the SAP standards.

**Circumstance**

<table>
<thead>
<tr>
<th>Circumstance</th>
<th>Required Documentation</th>
</tr>
</thead>
<tbody>
<tr>
<td>The student’s own mental or physical illness or injury or condition</td>
<td>Provide documentation (e.g., a physician’s statement, police report or documentation from a third party professional, such as a hospital bill)</td>
</tr>
<tr>
<td>Death of a family member or significant person in the student’s life</td>
<td>Provide a copy of a death certificate</td>
</tr>
<tr>
<td>Illness, accident or injury of a significant person in the student’s life</td>
<td>Provide documentation (e.g., a physician’s statement, police report or documentation from a third party professional such as a hospital bill) related to the individual for whom the student provided care or support</td>
</tr>
<tr>
<td>The student’s own divorce or separation or the divorce or separation of the student’s parent(s)</td>
<td>Provide an attorney’s letter on a law firm’s letterhead, petition for dissolution, or copy of divorce decree</td>
</tr>
<tr>
<td>Personal problems other than the student’s own mental or physical illness or injury or condition with the student’s spouse, family, roommate, or other significant person in the student’s life</td>
<td>Provide a written statement from an attorney, professional advisor or other individual describing the circumstances</td>
</tr>
<tr>
<td>Natural disaster</td>
<td>Provide a written statement and/or supporting documentation</td>
</tr>
<tr>
<td>Military deployment</td>
<td>Active duty service orders</td>
</tr>
</tbody>
</table>
Student Services

Student Services at JWU provides professional support for students across various aspects of campus life, from academic support to meals and housing, health services, and student clubs and organizations. Select a topic to view specific information.

Academic Support

Center for Academic Support
Phone: 303-256-9461
Email (cas.den@jwu.edu)

The Center for Academic Support (http://www.jwu.edu/content.aspx?id=554) offers a variety of services to assist students in preparing for graduation and their careers. The center complements students' academic and technical training by providing services that help sharpen their ability to position themselves in today's competitive marketplace.

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 help them acquire lifelong behaviors and attitudes that employers value — ultimately leading students on pathways to success.

Services Offered

- Workshops and programming in study strategies, time and stress management, note-taking skills, test preparation and more
- Individual, group, peer and professional tutoring in most subjects free of charge
- Accommodations for students with disabilities who provide appropriate documentation as described below

Also, the Center for Academic Support's Writing Center provides added resources and qualified writing consultants to assist students in improving and enhancing their writing skills across the curriculum.

Students are urged to take the initiative in seeking out-of-class help during faculty office hours as well as through the Center for Academic Support.

Students with Disabilities

JWU is dedicated to providing reasonable accommodations to allow students with learning, physical or other disabilities to succeed in their academic pursuits. While maintaining the highest academic integrity, the university strives to balance scholarship with support services that will assist students with disabilities in functioning in the university's academic environment.

Because some programs of study at the university have technical standards (p. 86) and requirements, applicants and students with disabilities should contact the Center for Academic Support to discuss the availability of reasonable accommodations or to obtain documentation guidelines, when appropriate.

Available reasonable accommodations for students with disabilities with appropriate documentation, include, but are not limited to

- Reduced Credit Hours
- Priority Registration
- Note-taking Assistance
- Classroom Accommodations
- Testing Accommodations
- Housing Accommodations
- Medical Absences
- Assistive Technology

For further information regarding available reasonable accommodations and the accommodations procedure, visit the Academic Support website or call the Center for Academic Support at your campus of choice.

Food Allergy Accommodation

for College of Culinary Arts and School of Hospitality students

Food allergies can be life threatening. According to the Centers for Disease Control and Prevention, food allergies cause 30,000 cases of anaphylaxis, 2,000 hospitalizations and 150 deaths annually.

Please note that the common food allergens (cow’s milk, egg, peanut, tree nuts, fish, shellfish, soybeans and wheat, as well as less common food allergens) are used regularly in the university’s curriculum in the College of Culinary Arts and the School of Hospitality.

The College of Culinary Arts and the School of Hospitality have technical standards (p. 86) that must be met for participation in their academic programs. All College of Culinary Arts programs and some School of Hospitality programs include the requirement that the student, with or without reasonable accommodations, must be able to safely and effectively test and evaluate the taste, appearance, texture and aroma of food and beverage products, and maneuver in professional or commercial kitchens, dining rooms and related facilities.

Applicants with a food allergy who have been accepted for admission to JWU and intend to pursue studies in the College of Culinary Arts or the School of Hospitality are strongly urged to call or visit the Center for Academic Support prior to attending their first class to discuss any reasonable accommodations that might be available during their academic studies. While the university will provide reasonable accommodations in compliance with applicable law, the university cannot guarantee it will be able to meet all requests for accommodations or remove allergens from its curriculum.

Denver Health & Counseling Services

Health & Counseling Services (http://www.jwu.edu/content.aspx?id=564) is located on the third floor of Aspen Hall. Students are seen by appointment. Same-day appointments are often available and urgent needs are seen on a walk-in basis.

Medical Records

Prior to the first term of enrollment, the university requires all new undergraduate students — residents and commuters alike — to submit proof of a complete physical exam conducted within the past year, including documented proof of two doses of the MMR (measles, mumps, and rubella) vaccine (or titers if applicable), three doses of the hepatitis B vaccine (or titers if applicable), three doses of tetanus-diphtheria vaccine (including at least one Tdap dose within the past 10 years) two doses of the chicken pox vaccine or proof of physician-diagnosed disease (or titers if applicable), and one dose of the meningitis vaccine, a waiver of the meningitis vaccine requirement is available for students 22 years of age and older who do not live in the residence halls. A waiver can be signed in lieu of the vaccination. Please contact Health Services for further information. In addition, a negative tuberculosis test or chest x-ray within the last year is required for entering students who are from highly endemic countries and have been residents in the United States for less than five years. A list of countries where tuberculosis is highly endemic is available upon request from Health Services. These forms may be obtained by contacting the university at 303-256-9448. The hepatitis A vaccine is strongly recommended, but not required.

International Student Services

The main focus of International Student Services is to help international students adhere to Department of Homeland Security regulations, maintain their student status and access all the benefits permitted by their student visa status. A variety of other programs and services have also been created to assist students from the moment they enroll in the university until the day they graduate and beyond. International Student Services offers orientation programs and cultural programming for international students and the university community. In addition, information sessions on employment, tax and other cultural adjustment issues are conducted every year.

- Providence
- North Miami
- Denver
- Charlotte

Orientation

Johnson & Wales University's orientation program is designed to help new students become acquainted with college life and to facilitate a successful first-year or transfer 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
processes are slowed as alcohol numbs and destroys brain cells. Consumption causes a number of marked changes in behavior. Thought or other people. It can be a single episode or a regular pattern. Alcohol abuse is defined as any drinking that harms or endangers the drinker or restitution for loss, suspension or dismissal from the university and/or revocation of certain privileges, campus service, deferred suspension, fine and penalties for drug and alcohol offenses. These offenses include the following:

- Possession or delivery of marijuana, cocaine, heroin, LSD or PCP
- Possession of a needle and syringe
- Driving under the influence of alcohol and/or drugs
- Driving under the influence, death resulting

Criminal penalties for drug and alcohol offenses can include

- Mandatory drug or alcohol counseling
- Alcohol and/or drug treatment
- Driver retraining
- Suspension or loss of driver's license
- Community service
- Fines ranging from $200 up to $1,000,000
- Imprisonment for various periods of time up to life imprisonment

Residential Life

Generally, all first-year students are required to live in university housing unless they meet one or more of the following criteria. The student

- is married or has a same sex domestic partner relationship that meets certain eligibility requirements
- is a parent
- is at least 21 years of age
- is living at home with a relative, parent, or guardian and commuting within a 20-mile radius of campus
- is a transfer student
- is not eligible to live on campus
Please contact Admissions for further information regarding these exceptions. 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.

Residential Life (http://www.jwu.edu/content.aspx?id=294) provides information regarding a variety of living accommodations on and near campus, as well as programs for students and opportunities for involvement. Students requesting reasonable accommodations should contact the Center for Academic Support (http://www.jwu.edu/content.aspx?id=554).

Safety and Security

Campus Safety & Security (http://www.jwu.edu/denver/safety) is open 24 hours a day, 365 days a year. Students who have questions or need help should call 303-256-9500. Campus Safety & Security officers provide crime prevention assistance and first response support for incidents on campus. Incidents of an emergency nature should be reported to the Denver Police at 911, followed by contacting Campus Safety & Security at 303-256-9500.

Campus Safety & Security officers are available to patrol the campus at all times and utilize an integrated electronic access control and digital camera system. Emergency blue-light telephones are strategically located throughout the campus and directly connect callers to the Campus Safety & Security dispatcher on duty. Campus Safety & Security issues timely alerts to the campus community, and when necessary, has the ability to issue these timely alerts via an emergency notification mass-messaging system.

In compliance with the Higher Education Act, Johnson & Wales University publishes an Annual Security Report and an Annual Fire Safety Report. The Annual Security Report discloses information about campus security policies and statistics concerning reported crimes that occurred on campus, on university-controlled property, and on public property immediately adjacent to campus. The Annual Fire Safety Report discloses information about campus fire safety policies and procedures and fire statistics for each residence hall. A copy of the reports may be obtained from Campus Safety & Security in person or online (http://www.jwu.edu/denver/safety).

The university maintains a log of all fires that occur in on-campus housing, and a daily log of reported crimes.

Student Activities

Student Activities (http://www.jwu.edu/content.aspx?id=48226) creates and promotes diverse environments where students are engaged in opportunities that foster holistic student development through collective leadership and participation in purposeful campus programs and events.

Some programs and services include

- student clubs and organizations
- fraternity and sorority life
- campus entertainment and activities
- co-curricular and leadership programming
- student government
- multicultural programs
- campus traditions such as Hanging of the Greens, Casino Night and more

Clubs and Organizations

Opportunities abound for students to get involved in clubs and organizations and become engaged in the Wildcat community at JWU’s Denver Campus. See clubs and organizations (http://www.jwu.edu/content.aspx?id=12140) for currently available opportunities.

Fraternity and Sorority Life

Getting involved in fraternity and sorority life at the Denver Campus is a fantastic way to build a network of resources that lasts a lifetime. See fraternity and sorority life (http://www.jwu.edu/content.aspx?id=12154) for currently available opportunities.

Athletics

Athletics at JWU’s Denver Campus serves multiple functions within the campus community such as supporting students’ needs through intercollegiate, recreational and intramural sports programs, as well as fitness programs and facilities. See Athletics (http://denver.jwuathletics.com/landing/index) for current athletic program information.

Leadership Development Programs

In addition to academic courses, one of the university’s priorities is to equip students to be strong, ethical leaders in industry and in their communities. Student Activities provides opportunities (http://www.jwu.edu/content.aspx?id=568) for students to complement their classroom education with the leadership knowledge, skills and abilities necessary to succeed in a competitive workplace and in life.
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Free application for admission online at
admissions.jwu.edu/apply