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This catalog is an official publication of Johnson & Wales University. As such, it and any other publications or policies on JWU’s website are subject to revision at any time. The university reserves the right to add, withdraw or revise any course, program of study, provision or requirement described within the catalog as may be deemed necessary. Occasionally, program requirements will vary by the publication date of the catalog. Requirements stated in the edition published closest to the September enrollment date will take precedence.

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 North Miami Campus Student Handbook. The North Miami 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 North Miami Campus Student Handbook (http://catalog.jwu.edu/handbook/miami) is available online. Copies of the North Miami Campus Student Handbook and this catalog are also available at Student Academic & Financial Services.
Located between the fast-paced cities of Miami and Fort Lauderdale, North Miami is hemmed in by the beaches of Biscayne Bay. The area is a thriving international business and travel destination and a dynamic hub of sports, events, shopping, culture and restaurants that draws an energetic influx of world travelers, celebrities and outdoor enthusiasts.

 Appropriately referred to as the “Gateway to the Americas,” South Florida’s mix of cultures, international influences and urban setting makes the North Miami Campus an ideal place to prepare for your career — and at Johnson & Wales University, your career preparation begins from the moment you step foot on campus. Whether you choose to pursue a degree through our College of Management, College of Arts & Sciences, or the College of Culinary Arts, you’ll benefit from the depth of knowledge of our faculty members and the industry experience you’ll gain, combined with coursework designed to prepare you to begin your career.

Our emphasis on developing future leaders extends beyond the classroom. Our students are encouraged to gain a broader understanding of the civic and business needs facing the community through volunteer service projects like Join Work Unite and various events throughout the South Florida community. Their exemplary service contributions have resulted in our campus regularly being named to the President’s Higher Education Community Service Honor Roll.

As a JWU graduate, I know firsthand how JWU’s focus on experiential education and professional preparation benefit students. I am proud to serve as the president of the North Miami Campus and look forward to welcoming you.

Sincerely,

Larry A. Rice Ed.D. ’90
Interim President, North Miami Campus
<table>
<thead>
<tr>
<th>SEPTEMBER '15</th>
<th>MARCH '16</th>
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<tbody>
<tr>
<td>8 Fall term begins</td>
<td>8 Spring term begins</td>
</tr>
<tr>
<td>11 Make-up classes held for: culinary &amp; baking labs</td>
<td>11 Make-up classes held for: culinary &amp; baking labs</td>
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<tr>
<td>25 Classes held for: culinary &amp; baking labs</td>
<td>25 No classes; Good Friday</td>
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<tr>
<td>27 Spring payment deadline</td>
<td>27 Easter</td>
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<tr>
<th>OCTOBER '15</th>
<th>APRIL '16</th>
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<tr>
<td>12 No classes; Columbus Day</td>
<td>1 Classes held for: culinary &amp; baking labs</td>
</tr>
<tr>
<td>13 Monday class schedule</td>
<td>15 Academic course withdrawal deadline</td>
</tr>
<tr>
<td>16 Make-up classes held for: culinary &amp; baking labs</td>
<td></td>
</tr>
<tr>
<td>16 Academic course withdrawal deadline</td>
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<tr>
<td>23-25 Family weekend</td>
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<tr>
<th>NOVEMBER '15</th>
<th>MAY '16</th>
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<tbody>
<tr>
<td>6 Winter payment deadline</td>
<td>6 Summer payment deadline</td>
</tr>
<tr>
<td>16-17 Reading days (no classes) for M/W + T/Th classes</td>
<td>12 Reading day (no classes) for T/Th day classes</td>
</tr>
<tr>
<td>16 Monday classes final exam</td>
<td>16 Reading day (no classes) for M/W day classes</td>
</tr>
<tr>
<td>16 Tuesday classes final exam</td>
<td>16 Monday classes final exam</td>
</tr>
<tr>
<td>18 Monday/Wednesday + Wednesday classes final exam</td>
<td>17 Tuesday/Thursday + Tuesday classes final exam</td>
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<tr>
<td>19 Tuesday/Thursday + Thursday classes final exam</td>
<td>18 Monday/Wednesday + Wednesday classes final exam</td>
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<tr>
<td>20-30 Thanksgiving &amp; term break</td>
<td>19 Friday classes final exam</td>
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<tr>
<th>DECEMBER '15</th>
<th>JUNE '16</th>
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<tbody>
<tr>
<td>1 Winter term begins</td>
<td>6 Summer term begins</td>
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<tr>
<td>4 Make-up classes held for: culinary &amp; baking labs</td>
<td>20 Advanced Standing begins</td>
</tr>
<tr>
<td>18 Holiday break begins (no classes); note: residence halls close Dec. 18 at noon and re-open Jan. 3 at noon</td>
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<tr>
<th>JANUARY '16</th>
<th>JULY '16</th>
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<tbody>
<tr>
<td>3 Holiday break ends</td>
<td>4 No classes; Independence Day</td>
</tr>
<tr>
<td>8 Classes held for: culinary &amp; baking labs</td>
<td>15 Fall 2016 payment deadline (for new students)</td>
</tr>
<tr>
<td>18 No classes; M.L. King Jr. Day</td>
<td>15 Academic course withdrawal deadline for online + Internship</td>
</tr>
<tr>
<td>19 Monday class schedule</td>
<td></td>
</tr>
<tr>
<td>22 Make-up classes held for: culinary &amp; baking labs</td>
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<td>22 Academic course withdrawal deadline</td>
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<tr>
<th>FEBRUARY '16</th>
<th>AUGUST '16</th>
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<tr>
<td>5 Spring payment deadline</td>
<td>5 Fall 2016 payment deadline (for returning students)</td>
</tr>
<tr>
<td>22-23 Reading days (no classes) for M/W + T/Th day classes</td>
<td>20 Summer internships + online classes end</td>
</tr>
<tr>
<td>22 Monday classes final exam</td>
<td></td>
</tr>
<tr>
<td>23 Tuesday classes final exam</td>
<td></td>
</tr>
<tr>
<td>24 Monday/Wednesday + Wednesday classes final exam</td>
<td></td>
</tr>
<tr>
<td>25 Tuesday/Thursday + Thursday classes final exam + day culinary &amp; baking lab classes end</td>
<td></td>
</tr>
<tr>
<td>26 Friday classes final exam</td>
<td></td>
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<tr>
<td>26 Term break</td>
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| MAY 21 = undergraduate |

Commencement ceremonies:
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 accounting, business, culinary arts, education, nutrition, hospitality, physician assistant studies, engineering and design. Its unique model integrates arts and sciences and industry-focused education with work experience and leadership opportunities, inspiring students to achieve professional success and lifelong personal growth. The university’s impact is global, with alumni from 119 countries pursuing careers worldwide.

Here’s what makes JWU different.

- Degree programs are designed to provide you with the knowledge and skills employers have identified as necessary in your field of choice. And you don’t have to wait to build your career skills, as you’ll have the opportunity to take courses in your major in your first year.
- Students learn by doing. Faculty, many with industry experience, bring professional knowledge and networking opportunities into small classroom settings.
- JWU’s programs provide opportunities for real-world experience, which can include internships, classroom projects with actual companies and community service learning. You’ll learn industry best practices and train on career-specific tools and software.
- Dedicated faculty and career advisors help you set professional goals and develop an educational plan designed for you to best attain those goals. In addition, specialized workshops help you build your résumé, highlight your skills and develop a portfolio of work to help set you apart.
- You’ll have the opportunity to network with employers who visit campus each year, including career fairs, on-campus interviews and career events geared to your major.
- JWU students intern at nearly 2,000 sites related to their major each year worldwide.
- At least one-third of credits in each JWU program are in the arts and sciences to help you develop the critical thinking, communication and analytical skills necessary for long-term career progression.
- JWU offers 40 study abroad programs and independent exchanges, all of which include study such as lecture, industry visits and cultural excursions. Study Abroad staff members will help you identify programs that best fit your academic and career goals.
- Participation in competitions as a member of DECA, BPA, FCCLA and other nationally recognized student organizations help build leadership, career skills and your résumé.
- Community service is integral to our educational philosophy. Our ongoing commitment to community service has repeatedly earned JWU a place on the President’s Higher Education Community Service Honor Roll.

To learn more, visit www.jwu.edu.

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 allowed 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, and the university officially changed its name to Johnson & Wales University in 1988.

In 1992, JWU opened a campus in North Miami, Fla. 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. 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. 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 Management, John Hazen White College of Arts & Sciences, the School of Engineering & Design, the School of Online & Continuing Education, and the Center for Physician Assistant Studies (to be incorporated into a future School of Health Sciences).

Today the university is offering a variety of new degree programs that reflect the growing industries of tomorrow.

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.
For more information about JWU's North Miami Campus, offering a superb setting for a JWU education, conveniently close to the tourism-rich areas of Fort Lauderdale and Miami, and sciences, business, culinary arts and hospitality. This campus is located in North Miami, Florida.

The North Miami Campus offers undergraduate degree programs in arts and sciences, business, culinary arts and hospitality.

For more information about JWU's North Miami Campus [http://www.jwu.edu/northmiami], contact Admissions.

1701 NE 127th Street, North Miami, FL 33181
1-866-JWU-FLORIDA (598-3567)

**Campus Facilities**

The UNIVERSITY CENTER is home to offices for Student Academic & Financial Services, the College of Culinary Arts, Accounting, Purchasing and Campus Dining. All offices are located on the first floor. This building is also home to lab and classroom space for the College of Culinary Arts and The Mix, the campus' dining center. The top three floors of the building are home to Flamingo Hall, a residence hall primarily for freshmen.

The ACADEMIC & STUDENT CENTER houses classes for the College of Management and the College of Arts & Sciences as well as several administrative and student service offices. The first floor is home to computer labs, Experiential Education & Career Services, the bookstore and the Center for Academic Support. The second floor is home to classrooms, Facilities Management, Health Services, Counseling Services and the offices for the College of Arts & Sciences. The third floor is home to classrooms, the TLS Faculty Center, the Academic Technology Station and the English Language Institute. The fourth floor includes classrooms and offices for the College of Management (School of Business and School of Hospitality). The fifth floor includes administrative offices and meeting space for the President's Office, Student Affairs, Academic Affairs, Communications & Media Relations, Administration, Human Resources, and Alumni Relations.

The LIBRARY includes a collection of books, journals, magazines, newspapers, full-text databases and other resources to serve the research needs of all Johnson & Wales students.

The WILDCAT CENTER contains a fitness center, gymnasium and office and meeting space for student clubs and organizations. The first floor includes athletic spaces, the gymnasium and an events center. The second floor includes offices for Athletics, Campus Events and Residential Life, and the third floor contains offices for Student Involvement & Leadership and Student Conduct.

**Residential Life**

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

**Tropical Pointe**
- 220 residents
- Reserved for freshmen
- Swipe card access
- Cable
- Private bath
- Laundry facilities and vending
- TV lounge
- Study lounge with Internet access
- Wireless Internet access in the rooms

**Flamingo Hall**
- Connected to the classrooms
- 265 residents
- Code and swipe access
- Cable
- TV/gaming lounge
- Study lounge with computer access
- Community kitchen
- Showers, laundry and vending facilities on every floor
- Wireless Internet capabilities in the rooms

Upperclass residents reside in Biscayne Commons, Emerald Lake Hall, Arch Creek Place, Lakeside Towers or Palm Gardens. These accommodations contain the following:

**Biscayne Commons**
- 202 residents
- Freshmen and upperclass students
- Swipe card access
- Cable
- Private bath
- Laundry facilities and vending
- TV lounge
- Wireless Internet access in the rooms
- Community kitchen
- Immediate access to adjacent pool

**Emerald Lake Hall and Arch Creek Place**
- Two students per apartment
- Laundry facilities
- Full kitchen in each apartment
- Cable
- Private bathrooms
- Outside entrances
- Wireless Internet access

**Lakeside Towers**
- Efficiency, one- and two-bedroom apartments
- 206 residents
- On-site laundry and vending facilities
- Cable
- Full kitchen in each apartment
- Private bathrooms
- Study lounge with computer access
- Outdoor TV/gaming lounge
- Waterfront view in some rooms
- Wireless Internet access

**Palm Gardens**
- 80 residents
- Apartment style living
- Swipe card access
- Cable
- All rooms equipped with kitchenettes (small refrigerator, sink and stove top)
- On-site laundry facility
- Wireless Internet access in the rooms

**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.; Charlotte, N.C.; and its online programs. 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 (cihe@neasc.org)

Legal control is vested in the Board of Trustees of Johnson & Wales University.
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.

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

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, may be obtained by contacting the 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.

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

North Miami Campus: 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.

Denver Campus: 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.

Charlotte Campus: 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.

Providence and Denver Campuses — B.S. in Culinary Nutrition Program: 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.

Providence Campus — M.S. in Physician Assistant Studies: The Accreditation Review Commission on Education for the Physician Assistant (http://www.arc-pa.org) (ARC-PA), the accrediting agency that defines the standards for PA education within the territorial U.S., has granted Accreditation-Provisional status to the Physician Assistant Studies Program at Johnson & Wales University.

About Provisional Status: Accreditation-Provisional is an accreditation status. The status indicates that the plans and resource allocation for the proposed program appear to demonstrate the program’s ability to meet the ARC-PA Standards, if fully implemented as planned. Accreditation-Provisional does not ensure any subsequent accreditation status. It is limited to no more than five years from matriculation of the first class. Successful graduates will receive a Master of Science in Physician Assistant Studies (MSPA) from JWU and will be qualified to take the Physician Assistant National Certification Exam (PANCE) that is required for licensure as a physician assistant.

Online Campus: Johnson & Wales University offers online B.S. and Master’s degree programs in business and hospitality 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.

Student Complaint Process for Online Students: If you are enrolled as an online student and you have a complaint or grievance that cannot be resolved through Johnson & Wales University’s complaint and grievance process, you may file a complaint with the state in which you reside by referring to the following list of State Agencies (http://www.jwu.edu/uploadedFiles/Documents/Policies_and_Procedures/JWUState-by-StateInformationforOnlineStudentComplaintProcess.pdf).

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: the nondiscrimination coordinator (http://www.jwu.edu/content.aspx?id=30064775503) (who is also the university’s Title IX coordinator and section 504 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 (SO4), the Americans with Disabilities Act of 1990. For the contact information for the nondiscrimination/Title IX coordinator, please refer to the campus nondiscrimination liaisons webpage (http://www.jwu.edu/content.aspx?id=30064775503).

The university’s full Prohibited Discrimination and Harassment (including Sexual Harassment) Policy is included in the Student Handbook (http://catalog.jwu.edu/handbook/generalinformationandpolicies/discriminationandharassment) for each campus (available on the university’s website (http://www.jwu.edu/uploadedFiles/Documents/Policies_and_Procedures/JWUProhibitedDiscriminationHarassmentPolicy.pdf) or upon request to Equity & Compliance Services (Equity&ComplianceServices@jwu.edu)).

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

Office for Civil Rights (http://wdcrobcolp01.ed.gov/CFAPPS/OCR/contactus.cfm), U.S. Department of Education, Customer Service Team, 400 Maryland Avenue, SW, Washington, DC 20202-1100, 800-421-3481. This office may refer the matter to a regional Office for Civil Rights.

Rhode Island:

• Equal Employment Opportunity Commission, John F. Kennedy Federal Building, 475 Government Center, Boston, MA 02203, 617-565-3200
• Rhode Island State Commission for Human Rights, 180 Westminster Street, 3rd Floor, Providence, RI 02903-3768, 401-222-2661

Massachusetts:

• Equal Employment Opportunity Commission, John F. Kennedy Federal Building, 475 Government Center, Boston, MA 02203, 617-565-3200
• Massachusetts Commission Against Discrimination, One Ashburton Place, 6th Floor, Room 601, Boston, MA 02108, 617-994-6000

Florida:

• Equal Employment Opportunity Commission, Miami Tower, 100 SE 2nd Street, Suite 1500, Miami FL 33131, 800-669-4000
• Florida Commission on Human Relations, 4075 Esplanade Way, Room 110, Tallahassee, Florida 32399, 850-488-7082

Colorado:

• Equal Employment Opportunity Commission, 303 East 17th Avenue, Suite 410, Denver, CO 80203, 800-669-4000
• Colorado Civil Rights Division, 1560 Broadway, Suite 1050, Denver, CO 80202-5143, 303-894-2997
North Carolina:
- Equal Employment Opportunity Commission, 129 West Trade Street, Suite 400, Charlotte, NC 28202, 800-669-4000
- N.C. Human Relations Commission, 116 W. Jones Street, Suite 2109, Raleigh, NC 27601, 919-807-4420 (Mailing Address: N.C. Human Relations Commission, 1318 Mail Service Center, Raleigh, NC 27699-1318)

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• Magaly Jordan, assistant director of student conduct
• Louis Kaminski, M.S., associate director of residential life
• Daniel Ofstein, Ed.D., director of residential life

* This is only a partial listing.
North Miami Programs of Study

- **Associate in Science (A.S.) Degree**
  - Baking & Pastry Arts (p. 20)
  - Culinary Arts (p. 21)

- **Bachelor of Science (B.S.) Degree**
  - Baking & Pastry Arts and Food Service Management (p. 24)
  - Business Administration (p. 25)
  - Business Studies (p. 26)
  - Criminal Justice (p. 15)
  - Culinary Arts and Food Service Management (p. 27)
  - Fashion Merchandising & Retailing (p. 28)
  - Hotel & Lodging Management (p. 29)
  - Management (p. 30)
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  - Restaurant, Food & Beverage Management (p. 33)
  - Sports/Entertainment/Event Management (p. 34)
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- **Minor**
  - Environmental Sustainability (p. 17)
  - Professional Communication (p. 18)
  - Professional Golf Management (p. 32)

- **Non-Degree**
  - English as a Second Language (p. 16)
College of Arts & Sciences

School of Professional Studies
- Bachelor of Science (B.S.) Degree
  - Criminal Justice (p. 15)

School of Science & Liberal Arts
- Minor
  - Environmental Sustainability (p. 17)
  - Professional Communication (p. 18)
- Non-Degree
  - English as a Second Language (p. 16)
Criminal Justice - BS

The Criminal Justice bachelor’s 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:

- Explain the historical backgrounds, agencies, professions, purposes, functions and administration of the American criminal justice system.
- Analyze, evaluate and apply social science research methods to complex issues within the criminal justice system.
- 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.
- Critically evaluate evidence used to support criminal justice issues and generate appropriate recommendations.
- Explain conflicts that arise in diverse communities in relation to criminal justice administration.

The program’s judicious mix of Criminal Justice and Arts & Sciences courses is intended to develop and enhance each student’s critical thinking and effective communication skills, as well as their appreciation for diversity, citizenship, leadership and public service. In keeping with the unique curriculum and varied career opportunities available to graduates of the Criminal Justice program, students are encouraged to take advantage of available internship, study abroad and elective course opportunities that target their specific interests and goals.

Graduates of the program are prepared for a wide variety of criminal justice employment at the local, national and federal levels including careers in court administration, private investigation, airport security and social services, or as a federal agent, police officer or border patrol agent, among many others.

Criminal Justice

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

Major Courses

<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tr>
<td>CJS1002</td>
<td>Introduction to Criminal Justice</td>
<td>4.5</td>
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<tr>
<td>CJS1070</td>
<td>Criminal Courts</td>
<td>4.5</td>
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<td>CJS1090</td>
<td>Law Enforcement</td>
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<td>CJS2040</td>
<td>Corrections</td>
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<td>Criminology</td>
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<td>Criminal Justice Ethics</td>
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<td>CJS3075</td>
<td>Criminal Investigation</td>
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<td>CJS3850</td>
<td>Homeland Security</td>
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<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>LAW3015</td>
<td>Criminal Procedure</td>
<td>4.5</td>
</tr>
<tr>
<td>LAW3025</td>
<td>Criminal Law</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Major Electives

Choose two of the following: 9

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>CJS2085</td>
<td>Juvenile Justice</td>
</tr>
<tr>
<td>CJS3810</td>
<td>Topics in National Security</td>
</tr>
<tr>
<td>CJS3820</td>
<td>Cyber Crimes</td>
</tr>
<tr>
<td>CJS3099</td>
<td>Criminal Justice Internship (Students may choose 9 credits of internship to satisfy this requirement)</td>
</tr>
</tbody>
</table>

Related Professional Studies

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAR0010</td>
<td>Career Capstone</td>
</tr>
<tr>
<td>PSCI2001</td>
<td>Introduction to World Politics</td>
</tr>
<tr>
<td>PSYC1001</td>
<td>Introductory Psychology</td>
</tr>
<tr>
<td>PSYC2002</td>
<td>Abnormal Psychology</td>
</tr>
<tr>
<td>REL3001</td>
<td>Comparative Study of World Religions: An Interdisciplinary Approach</td>
</tr>
<tr>
<td>SOC3060</td>
<td>Deviant Behavior</td>
</tr>
</tbody>
</table>

A&S Core Experience

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG1020</td>
<td>English Composition</td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
</tr>
</tbody>
</table>

Eng1030 Communication Skills

Integrative Learning 9

Two ILS courses, one at the 2000 level, one at the 4000 level

Arts and Humanities 9

HIST3200 American Government

One course from ART, HUM, LIT or PHIL

Mathematics 9

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

MATH2001 Statistics

Science 4.5

SC2031 Anatomy and Physiology

Social Sciences 9

SOC1001 Sociology I

One course from ECON, LEAD, PSCI or PSYC

A&S Electives 9

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

Free Electives 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 Directed Experiential Education (DDE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an adviser 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.

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
The English Language Institute provides international students with an opportunity to learn English as a Second Language and to earn academic credit.

The English Language Institute offers intensive English instruction and weekly enhancement activities for students preparing for admission to undergraduate and graduate degree programs. Instruction is also offered to those students who wish solely to improve their English language skills. Students are placed in four different skill area classes: Oral Communications, Reading, Writing, and Grammar.

Course objectives are academically oriented with the aim of preparing students to function at the university level. In addition, students are given opportunities for social and cultural experiences designed to assist their cultural transition.

Dedicated to student success, the English Language Institute places students in the program at their level of English proficiency. Students are expected to take a placement exam when entering the university. Placement test scores determine what level a student is placed into. Students are placed into one of three different proficiency levels: Beginner, Intermediate or Advanced. Every student is scheduled for a class in each of the four skill areas: Oral Communications, Grammar, Reading and Writing.

English as a Second Language

Non-Degree

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ESL1010</td>
<td>Beginner-Level Oral Communication</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1011</td>
<td>Beginner-Level Grammar</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1012</td>
<td>Beginner-Level Reading</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1013</td>
<td>Beginner-Level Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1020</td>
<td>Intermediate-Level Oral Communication</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1021</td>
<td>Intermediate-Level Grammar</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1022</td>
<td>Intermediate-Level Reading</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1023</td>
<td>Intermediate-Level Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1030</td>
<td>Advanced Level Oral Communications</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1031</td>
<td>Advanced Level Grammar</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1032</td>
<td>Advanced Level Reading</td>
<td>4.5</td>
</tr>
<tr>
<td>ESL1033</td>
<td>Advanced Level Writing</td>
<td>4.5</td>
</tr>
</tbody>
</table>
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 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.

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

Minor

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCI1010</td>
<td>Environmental Science</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3020</td>
<td>Sustainability Policy and Planning</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3070</td>
<td>Food Sustainability</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI3080</td>
<td>The Business of Sustainability</td>
<td>4.5</td>
</tr>
<tr>
<td>SCI4090</td>
<td>Research Seminar in Sustainability</td>
<td>4.5</td>
</tr>
</tbody>
</table>

Total Credits 22.5
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</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENG2010</td>
<td>Technical Writing</td>
<td>4.5</td>
</tr>
<tr>
<td>ENG3010</td>
<td>Technical Editing</td>
<td>4.5</td>
</tr>
<tr>
<td>DME1000</td>
<td>Foundation Drawing and Digital Tools</td>
<td></td>
</tr>
<tr>
<td>DME3050</td>
<td>Basics of Print Design</td>
<td></td>
</tr>
<tr>
<td>ENG2010</td>
<td>Technical Writing</td>
<td></td>
</tr>
<tr>
<td>ENG3001</td>
<td>Introduction to Creative Writing</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>ENG3030</td>
<td>Introduction to Food Writing</td>
<td></td>
</tr>
<tr>
<td>ENG3050</td>
<td>Introduction to Travel Writing</td>
<td></td>
</tr>
<tr>
<td>PRMG2010</td>
<td>Introduction to Project Management</td>
<td></td>
</tr>
<tr>
<td>PRMG3010</td>
<td>Advanced Project Management</td>
<td></td>
</tr>
</tbody>
</table>

Total Credits: 22.5
College of Culinary Arts

- **Associate in Science (A.S.) Degree**
  - Baking & Pastry Arts (p. 20)
  - Culinary Arts (p. 21)
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:

- Utilize multiple classical and contemporary cooking and baking techniques to prepare, produce, and present baked products, pastries, and desserts
- Perform the skills and techniques of professional artisanal bread baking and viennoiserie
- Apply FDA recommended food safety and sanitation principles to food and beverage products, tools and equipment used throughout the flow of the food and beverage operation
- 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
- Communicate professionally and exhibit appropriate decision making skills with respect for individual and team diversity as it applies to the food service 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></th>
</tr>
</thead>
<tbody>
<tr>
<td>BPA1010</td>
<td>Fundamental Skills and Techniques</td>
</tr>
<tr>
<td>BPA1015</td>
<td>Classic Pastry</td>
</tr>
<tr>
<td>BPA1020</td>
<td>Pies and Tarts</td>
</tr>
<tr>
<td>BPA1025</td>
<td>Cookies and Petits Fours</td>
</tr>
<tr>
<td>BPA1030</td>
<td>Hot and Cold Desserts</td>
</tr>
<tr>
<td>BPA1035</td>
<td>Chocolates and Confections</td>
</tr>
<tr>
<td>BPA1040</td>
<td>Introduction to Cakes</td>
</tr>
<tr>
<td>BPA1045</td>
<td>Principles of Artisan Bread Baking</td>
</tr>
<tr>
<td>BPA1050</td>
<td>Viennoiserie</td>
</tr>
<tr>
<td>BPA1060</td>
<td>How Baking Works</td>
</tr>
<tr>
<td>BPA2010</td>
<td>Specialty Cakes</td>
</tr>
<tr>
<td>BPA2015</td>
<td>Entremets and Petits Gateaux</td>
</tr>
<tr>
<td>BPA2020</td>
<td>Plated Desserts</td>
</tr>
<tr>
<td>BPA2025</td>
<td>Advanced Artisan Bread Baking</td>
</tr>
<tr>
<td>BPA2030</td>
<td>Sugar Artistry</td>
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<table>
<thead>
<tr>
<th>Pastry Arts Applications</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>BPA2626</td>
<td>Baking &amp; Pastry Internship</td>
</tr>
</tbody>
</table>

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

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.

**A&S Core Experience**

<table>
<thead>
<tr>
<th>Communications Foundation Courses</th>
<th>13.5</th>
</tr>
</thead>
<tbody>
<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>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mathematics</th>
<th>4.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH1002</td>
<td>A Survey of College Mathematics (or higher, based on student's placement)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Science **</th>
<th>4.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>One course from BIO, CHM, PHY or SCI</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>A&amp;S Electives</th>
<th>4.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>One course with an EASC attribute.</td>
<td></td>
</tr>
</tbody>
</table>

**Total Credits**: 96.0

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

** Students intending to continue for a B.S. degree in Culinary Nutrition must complete SCI1015 Introduction to Life Science.

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

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.

**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 not available in Denver CE.
- Food Service Entrepreneurship is only offered in Charlotte and 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:

- Execute professional cooking techniques and skills needed to produce, present and serve quality food and beverages utilizing ingredients and flavor profiles of the major world cuisines.
- Apply sound nutritional practices related to healthful cooking by incorporating traditional ingredients and adapting classical and contemporary techniques to yield products that meet universal recognized federal and private dietary recommendations.
- Apply FDA recommended food safety and sanitation principles to food and beverage products, tools and equipment used throughout the flow of the food and beverage operation.
- 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.
- Communicate professionally and exhibit appropriate decision making skills with respect for individual and team diversity as it applies to the food and service 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 complemented 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>CUL1015</td>
<td>Introduction to Culinary Foundations</td>
<td>3</td>
</tr>
<tr>
<td>CUL1035</td>
<td>Culinary Fundamentals</td>
<td>3</td>
</tr>
<tr>
<td>CUL1055</td>
<td>Cooking in Today's Restaurant: Breakfast &amp; Lunch</td>
<td>3</td>
</tr>
<tr>
<td>CUL1075</td>
<td>Cooking in Today's Restaurant: Dinner</td>
<td>3</td>
</tr>
<tr>
<td>CUL1095</td>
<td>Cooking in the Global Marketplace</td>
<td>3</td>
</tr>
<tr>
<td>CUL1115</td>
<td>The Science of Cooking and Sensory Analysis</td>
<td>3</td>
</tr>
<tr>
<td>CUL1135</td>
<td>Purchasing, Product Identification &amp; Protein Fabrication</td>
<td>3</td>
</tr>
<tr>
<td>CUL1325</td>
<td>Essentials of Dining Service</td>
<td>3</td>
</tr>
<tr>
<td>CUL1345</td>
<td>Foundations of Baking &amp; Pastry</td>
<td>3</td>
</tr>
<tr>
<td>CUL1365</td>
<td>Exploring Beverages</td>
<td>3</td>
</tr>
<tr>
<td>CUL2215</td>
<td>The Craft of Garde Manger</td>
<td>3</td>
</tr>
<tr>
<td>CUL2235</td>
<td>Contemporary Service and Restaurant Supervision</td>
<td>3</td>
</tr>
<tr>
<td>CUL2245</td>
<td>International Cuisine and Culinary Cultures</td>
<td>3</td>
</tr>
<tr>
<td>CUL2255</td>
<td>Advanced Pastry</td>
<td>3</td>
</tr>
<tr>
<td>CUL2265</td>
<td>Classical Cuisines of France and Italy</td>
<td>3</td>
</tr>
</tbody>
</table>

### Culinary Arts Applications

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL2626</td>
<td>Culinary Arts Internship</td>
<td>13.5</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>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>NUTR2001</td>
<td>Introduction to Nutrition</td>
<td>4.5</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>3.5</td>
</tr>
<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
<td>3.5</td>
</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</td>
<td>3.5</td>
</tr>
</tbody>
</table>

### Mathematics

Math1002: A Survey of College Mathematics (or higher, based on student's placement)

### Science

- An EASC course.
- Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

### A&S Electives

- One course with an EASC attribute.

### Total Credits

96.0

### Notes:

Students intending to continue for a B.S. degree in Culinary Nutrition must complete

- One course from BIO, CHM, PHY or SCI.
- One course with an EASC attribute.

Contact: JWU Study Abroad programs for a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.

### Four-Year Options:

- Baking & Pastry Arts (http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-bs)
- 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/fooood-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.
• Business Studies is not available in Denver CE.
• Culinary Arts and Food Service Management is not available in Denver CE.
• Food Service Entrepreneurship is only offered in Charlotte and Providence for day students.
College of Management

School of Business
• Bachelor of Science (B.S.) Degree
  • Business Administration (p. 25)
  • Business Studies (p. 26)
  • Fashion Merchandising & Retailing (p. 28)
  • Management (p. 30)
  • Marketing (p. 31)

School of Hospitality
• Bachelor of Science (B.S.) Degree
  • Baking & Pastry Arts and Food Service Management (p. 24)
  • Culinary Arts and Food Service Management (p. 27)
  • Hotel & Lodging Management (p. 29)
  • Restaurant, Food & Beverage Management (p. 33)
  • Sports/Entertainment/Event Management (p. 34)
  • Tourism & Hospitality Management (p. 35)

• Minor
  • Professional Golf Management (p. 32)
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 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:

- Apply the major concepts, skills and values of the food service management profession to address industry problems both locally and globally.
- Communicate effectively to diverse audiences, purposes and situations in food service operations.
- Use decision-support tools and technology to solve problems and facilitate organizational processes within the food service operation.
- Comprehend and apply industry specific operational standards.
- Analyze and interpret pertinent information when making decisions within food service operations.

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 program 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. Students receive several senior-level capstone experiences in culinary arts, hospitality operations and strategic management.

### 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.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1210</td>
<td>Financial Accounting</td>
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<tr>
<td>ACCT1220</td>
<td>Managerial Accounting</td>
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</tr>
<tr>
<td>CAR0010</td>
<td>Career Capstone</td>
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<td>FISV2000</td>
<td>Finance</td>
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<tr>
<td>FIT1003</td>
<td>Introduction to Excel</td>
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<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
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<tr>
<td>FSM2005</td>
<td>Technology in the Food and Beverage Industry</td>
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<td>FSM3001</td>
<td>Food Service Management Systems and Human Resource Applications</td>
<td>4.5</td>
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<tr>
<td>FSM3075</td>
<td>Food Service and Hospitality Strategic Marketing</td>
<td>4.5</td>
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<tr>
<td>FSM4061</td>
<td>Advanced Food Service Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4160</td>
<td>Food and Beverage Strategies and Logistics</td>
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<tr>
<td>A&amp;S Core Experience</td>
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<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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<tr>
<td>Mathematics</td>
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<tr>
<td>MATH2001</td>
<td>Statistics</td>
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</tr>
<tr>
<td>Social Sciences</td>
<td></td>
<td>9</td>
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<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
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</tr>
<tr>
<td>or ECON1002</td>
<td>Microeconomics</td>
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</tr>
<tr>
<td>One course from LEAD, PSCL, PSYC or SOC</td>
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</tr>
<tr>
<td>A&amp;S Electives</td>
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<tr>
<td>One course with an EASC attribute, at 3000 level or higher.</td>
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<tr>
<td>Free Electives</td>
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</table>

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an adviser 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.

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
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 program to best fit their unique interests.

Upon completion of the program, graduates are expected to:

• Apply the major concepts, skills and values of business administration,
• Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods within business administration.
• Use decision-support tools to resolve contemporary business issues using ethical business practices.
• Solve business problems by generating alternatives and justifying decisions using qualitative and quantitative methods.
• Propose and defend business positions integrating the effects of current global forces on 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 45 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

<table>
<thead>
<tr>
<th>Business Foundations</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1210 Financial Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT1220 Managerial Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>CAR0010 Career Capstone</td>
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<tr>
<td>FISV2000 Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>FIT1003 Introduction to Excel</td>
<td>2.25</td>
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<tr>
<td>LAW2001 The Legal Environment of Business I</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT1001 Contemporary Business Management I</td>
<td>4.5</td>
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<tr>
<td>MGMT2001 Human Resource Management</td>
<td>4.5</td>
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<tr>
<td>MRKT1001 Principles of Marketing</td>
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</table>

<table>
<thead>
<tr>
<th>Degree Courses</th>
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<tbody>
<tr>
<td>ECON1002 Microeconomics</td>
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</tr>
<tr>
<td>MATH1035 Quantitative Analysis I</td>
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<tr>
<td>MATH2002 Statistics II</td>
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<tr>
<td>MGMT1002 Contemporary Business Management II</td>
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<tr>
<td>MGMT2020 Organizational Behavior</td>
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<tr>
<td>MGMT2030 Operations and Supply Chain Management I</td>
<td>4.5</td>
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<tr>
<td>MGMT4020 Strategic Management</td>
<td>4.5</td>
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<tr>
<td>MGMT4030 Senior Business Capstone</td>
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<tr>
<td>MRKT3050 Techniques in Sales Management</td>
<td>4.5</td>
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<table>
<thead>
<tr>
<th>A&amp;S Core Experience</th>
<th>Credits</th>
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<tr>
<td>Communications Foundation Courses</td>
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<tr>
<td>ENG1020 English Composition</td>
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<tr>
<td>ENG1021 Advanced Composition and Communication</td>
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<tr>
<td>ENG1030 Communication Skills</td>
<td></td>
</tr>
<tr>
<td>Integrative Learning</td>
<td>9</td>
</tr>
<tr>
<td>Two ILS courses, one at the 2000 level, one at the 4000 level.</td>
<td></td>
</tr>
<tr>
<td>Arts and Humanities</td>
<td>9</td>
</tr>
<tr>
<td>PHIL3040 Ethics of Business Leadership</td>
<td></td>
</tr>
<tr>
<td>One course from ART, HIST, HUM, LIT, or REL</td>
<td></td>
</tr>
<tr>
<td>Mathematics</td>
<td>9</td>
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<tr>
<td>MATH1020 Fundamentals of Algebra (or higher, based on student's placement)</td>
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<tr>
<td>MATH2001 Statistics</td>
<td></td>
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<tr>
<td>Science</td>
<td>4.5</td>
</tr>
<tr>
<td>One course from BIO, CMH, PHY or SCI</td>
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</tr>
<tr>
<td>Social Sciences</td>
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<tr>
<td>ECON1001 Macroeconomics</td>
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</tr>
<tr>
<td>One course from LEAD, PSCL, PSYC or SOC</td>
<td></td>
</tr>
<tr>
<td>A&amp;S Electives</td>
<td>9</td>
</tr>
<tr>
<td>Two courses with an EASC attribute, at least one at 3000 level or higher.</td>
<td></td>
</tr>
</tbody>
</table>

Total Credits 183.25

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an adviser 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.

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Business Studies - BS

The Business Studies bachelor’s degree program offers a general business education to individuals already holding an associates degree or equivalent in any field. Earning the bachelor’s degree will generally require two additional years of study.

The 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 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 completion of the program, graduates are expected to:

• Apply the major concepts, skills and values of business administration.
• Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods within business administration.
• Use decision-support tools to resolve contemporary business issues using ethical business practices.
• Present alternative solutions to business problems.
• Identify and analyze the effects of global forces within the business environment.

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.

First two years: 90-96

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:

Business Foundations

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1210</td>
<td>Financial Accounting</td>
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<tr>
<td>ACCT1220</td>
<td>Managerial Accounting</td>
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</tr>
<tr>
<td>CAR8010</td>
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<tr>
<td>FISV2000</td>
<td>Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>FIT1003</td>
<td>Introduction to Excel</td>
<td>2.25</td>
</tr>
<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT1001</td>
<td>Contemporary Business Management I</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2001</td>
<td>Human Resource Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT1001</td>
<td>Principles of Marketing</td>
<td>4.5</td>
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</table>

Degree Courses

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<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ECON1001</td>
<td>Macroeconomics</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT1002</td>
<td>Contemporary Business Management II</td>
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<tr>
<td>MGMT4020</td>
<td>Strategic Management</td>
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</tr>
<tr>
<td>MGMT4030</td>
<td>Senior Business Capstone</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2030 &amp; MGMT3040</td>
<td>Operations and Supply Chain Management and Quality Management</td>
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<tr>
<td>OR</td>
<td>MGMT3060 &amp; MGMT3050</td>
<td>Training and Development and Compensation, Benefits and Total Rewards</td>
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<td>OR</td>
<td>IBUS2030 &amp; IBUS3055</td>
<td>Foreign Area Studies and International Resource Management</td>
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<tr>
<td>OR</td>
<td>MRKT3005 &amp; MRKT4030</td>
<td>Brand Marketing and International Marketing</td>
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<td>OR</td>
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A&S Core Experience

<table>
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<tr>
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<tbody>
<tr>
<td>Integrative Learning</td>
<td>9</td>
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</table>

Two ILS courses, one at the 2000 level, and one at the 4000 level.

Arts and Humanities 9

PHIL3040 Ethics of Business Leadership

One course from ART, HIST, HUM, LIT or REL

Mathematics 4.5

MATH2001 Statistics

Social Sciences 9

ECON1002 Microeconomics

One course from LEAD, PSCI, PSYC or SOC

A&S Electives 4.5

One course with an EASC attribute at the 3000 level or higher.

Total Credits 97.75

Four-Year Credit Total 187.75-193.75

Prerequisites

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tr>
<td>ENG1020</td>
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<tr>
<td>ENG1021</td>
<td>Advanced Composition and Communication</td>
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</tr>
<tr>
<td>ENG1030</td>
<td>Communication Skills</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>4.5</td>
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<tr>
<td>Science</td>
<td>One course from BIO, CHM, PHY or SCI</td>
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<tr>
<td>A&amp;S Elective</td>
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</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.

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Culinary Arts and Food Service Management - BS

The Culinary Arts and Food Service Management program combines the strengths of culinary arts and management 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 the major concepts, skills and values of the food service management profession to address industry problems both locally and globally.
- Communicate effectively to diverse audiences, purposes and situations in food service operations.
- Use decision-support tools and technology to solve problems and facilitate organizational processes within the food service operation.
- Comprehend and apply industry specific operational standards.
- Analyze and interpret pertinent information when making decisions within food service operations.

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.

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: [96 credits](http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts-as)

Third and fourth years:

<table>
<thead>
<tr>
<th>Business Foundations</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1210 Financial Accounting</td>
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<td>CAR0010 Career Capstone</td>
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<table>
<thead>
<tr>
<th>Major Courses</th>
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<tbody>
<tr>
<td>FSM2005 Technology in the Food and Beverage Industry</td>
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<td>FSM3001 Food Service Management Systems and Human Resource Applications</td>
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<tr>
<td>FSM3075 Food Service and Hospitality Strategic Marketing</td>
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<td>FSM4061 Advanced Food Service Operations Management</td>
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<td>FSM4160 Food and Beverage Strategies and Logistics</td>
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<table>
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<th>A&amp;S Core Experience</th>
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<tbody>
<tr>
<td>Integrative Learning</td>
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<tr>
<td>Two ILS courses, one at the 2000 level, one at the 4000 level</td>
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<td>PHIL3040 Ethics of Business Leadership</td>
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<td>One course from ART, HIST, HUM, LIT or REL</td>
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<td>MATH2001 Statistics</td>
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<td>Social Sciences</td>
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<td>or ECON1002 Microeconomics</td>
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Free Electives 13.5 credits selected from 1000-4999 numbered offerings within the university.

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<tr>
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</thead>
<tbody>
<tr>
<td>Four-Year Credit Total</td>
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</table>

In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an adviser 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.

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Fashion Merchandising & Retailing - BS

The Fashion Merchandising & Retailing bachelor's degree program prepares students for careers in a variety of marketing, managerial and executive opportunities. Students learn fashion and retail concepts in areas such as merchandise buying, visual merchandising and fashion marketing.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values related to global fashion markets and designer contributions.
- Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods as required in Fashion Merchandising and Retailing.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Apply creative and advanced analytical competencies necessary for careers in fashion merchandising and retail marketing.
- Identify, analyze and forecast future industry trends in the acquisition of products and manufacturing of consumer goods.

As part of the program, students are offered the opportunity to develop expertise in merchandise buying, fashion marketing and visual merchandising. Additionally, students may apply these skills in programs such as directed experiential education, internships, summer work or study abroad programs. These programs are tailored based on the student's learning, interests and professional goals. Students may also meet with faculty advisers to select a specific career focus.

Upon graduation, students are prepared for fashion and retail entry-level positions including retail sales management and fashion showroom management, executive store manager-in-training, merchandise buyer, visual merchandiser, fashion marketing, fashion forecaster, fashion blogger, fashion promotion and textiles.

**Fashion Merchandising & Retailing**

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

<table>
<thead>
<tr>
<th>Business Foundations</th>
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<tbody>
<tr>
<td>ACCT1210</td>
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<tr>
<td>ECON1001</td>
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</table>
Hotel & Lodging Management - BS

The Hotel & Lodging Management bachelor’s degree program focuses on best industry leadership practices for both global operations and strategic management excellence in hotels and related management companies. Activities may relate to commercial overnight accommodations of all types including, but not limited to, hotels, resorts and such specialized lodging properties as boutique hotels, country inns and bed-and-breakfasts.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the hotel and lodging industry to address industry problems both locally and globally.
- Communicate professionally in all aspects of the hotel and lodging industry.
- Use decision-support tools to solve problems and facilitate organizational processes within the hotel and lodging industry environment.
- Maximize resources to promote sustainable operations through ethically responsible decision making.
- Perform effectively as a global manager in the multinational hospitality industry.
- Apply financial reasoning and performance analysis to evaluate issues in the hotel environment.

This degree program prepares graduates for employment in operational service management and professional staff positions as well as such higher-level positions, ultimately, as general managers and corporate leadership at the regional, national and international levels. Possible career tracks include front-of-the-house management, sustainable environmental management, revenue management, asset management, marketing and brand management, international property development, and food and beverage management. Affiliated activities consist of concierge services, sales and guest service, meeting and event planning, spa/resort and vacation ownership, residential living, consulting, and human resource management within hospitality industry properties.

As part of the program, all students complete a mandatory internship as well as an international cultural experience.

Hotel & Lodging Management

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

### Business Foundations

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### Major Courses

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<td>Hotel Food and Beverage Operations Control</td>
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<td>or FSM2080</td>
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<td>HOSP1001</td>
<td>Orientation to the Hospitality Industry</td>
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<td>Managing the Hotel Guest Experience</td>
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<td>HOSP2011</td>
<td>Hospitality Sales and Meeting Management</td>
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<td>HOSP5005</td>
<td>Leading Service Excellence in the Hospitality Industry</td>
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<td>HOSP5012</td>
<td>Sustainable Hotel Support Operations</td>
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<td>International Hotel Operations, Development and Management</td>
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<td>HOSP4060</td>
<td>Hospitality Strategy Design and Execution Seminar</td>
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<td>SEE3850</td>
<td>Negotiations and Agreements in Hospitality, Sports, Entertainment and Event Management</td>
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### A&S Core Experience

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### Communications Foundation Courses

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Integrative Learning   9

Total Credits 183.25

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an adviser 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.

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.

Arts and Humanities 9

PHIL3040  Ethics of Business Leadership

One course from ART, HIST, HUM, LIT or REL

Mathematics 9

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

MATH2001  Statistics

Science 4.5

One course from BIO, CHM, PHY or SCI

Social Sciences 9

ECON1001  Macroeconomics

One course from LEAD, PSOC, PSYC or SOC

A&S Electives 9

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

Free Elective 13.5

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

Total Credits 183.25
Management - BS

The Management bachelor's degree program prepares students for careers in a variety of managerial and professional positions within a wide range of firms. Students learn general management concepts as well as various functional specialties in fields such as human resources, operations, finance, accounting and marketing.

Upon completion of the program, graduates are expected to:

- Demonstrate business and financial analysis skills.
- Effectively communicate within the contemporary business environment.
- Identify and analyze ethical issues confronting business professionals.
- Identify and analyze dynamic global business forces.
- Demonstrate tactical and strategic planning.

As part of the program, students are offered the opportunity to develop expertise in the following concepts: business planning, SWOT analysis and strategic planning, business process analysis, development of human capital, financial literacy, information technology, and operations and quality management.

Students may apply these skills in internships and study abroad programs. These programs are tailored based on student learning and professional goals, jointly designed in collaboration with students, faculty advisors and business partners. Students also meet with faculty advisors to determine a career focus that best suits their desired professional objectives.

Graduates are prepared for professional management positions in disciplines such as operations, human resources, finance and information technology. Graduates may seek careers in for-profit, nonprofit and government settings.

Management

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

### Business Foundations

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### Degree Courses

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### Major Electives

Choose one of the following:

#### 3 Human Resource Management Courses

- MGMT3050: Compensation, Benefits and Total Rewards
- MGMT3060: Training and Development
- MGMT3070: Special Topics in Human Resource Management
- MGMT4070: Strategic Human Resource Management

OR

#### 3 Operations Management Courses

- MGMT2040: Purchasing and Supply Chain Management
- MGMT4001: Process Planning and Control
- MGMT4050: Contemporary Issues in Operations and Supply Chain Management

### A&S Core Experience

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### Integrative Learning

Two ILS courses, one at the 2000 level, and one at the 4000 level.

### Free Electives

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#### Total Credits

| Total Credits | 183.25 |

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Marketing - BS

The Marketing bachelor's degree program prepares students for careers in a variety of managerial and professional positions in the marketing industry. Students learn general marketing concepts and various functional specialties in fields such as digital marketing and research, brand strategy, and creative strategy.

Upon completion of the program, graduates are expected to:

• Apply the major concepts, skills and values of marketing in business situations.
• Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods required in the marketing industry.
• Use decision-support tools to resolve contemporary business issues using ethical business practices.
• Analyze research and use critical thinking to identify and recommend appropriate solutions for client/brand marketing challenges.
• Develop branding and marketing strategies that are ethically sound and align with business objectives for local, national and global brands.

As part of the program, students are offered the opportunity to develop expertise in consumer behavior, marketing analysis, strategic marketing, marketing communications, brand marketing and design, professional selling, international marketing, and marketing technologies such as data-driven marketing, digital media planning and search engine marketing.

Students may apply these skills in programs such as directed experiential education, internships, and summer work or study abroad programs. These programs are tailored based on student learning and interests, and professional goals, designed jointly in collaboration with students, faculty advisors and business partners. Students also meet with faculty advisors to determine a career focus that best suits their desired professional objectives.

Our graduates are employed in professional marketing positions in disciplines such as product development, digital marketing, sales management, consumer insights, social media marketing, brand management and marketing analytics. Graduates may seek careers in for-profit, nonprofit and government settings.

Marketing

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

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<tr>
<td>ENG1021 Advanced Composition and Communication</td>
<td></td>
</tr>
<tr>
<td>ENG1030 Communication Skills</td>
<td></td>
</tr>
</tbody>
</table>

Integrative Learning | 9 |

Two ILS courses, one at the 2000 level, and one at the 4000 level.

Arts and Humanities | 9 |

<table>
<thead>
<tr>
<th>Mathematics</th>
<th>9</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH1002 A Survey of College Mathematics (or higher, based on student's placement)</td>
<td></td>
</tr>
<tr>
<td>MATH2001 Statistics</td>
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<tr>
<td>Science</td>
<td>4.5</td>
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<tr>
<td>One course from BIO, CHM, PHY or SCI</td>
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</tr>
<tr>
<td>Social Sciences</td>
<td>9</td>
</tr>
<tr>
<td>ECON1001 Macroeconomics</td>
<td></td>
</tr>
<tr>
<td>One course from LEAD, PSCI, PSYC or SOC</td>
<td></td>
</tr>
<tr>
<td>A&amp;S Electives</td>
<td>9</td>
</tr>
</tbody>
</table>

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

Free Electives* |

49.5 credits selected from 1000-4999 numbered offerings within the university. 49.5

Total Credits 183.25

* In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an adviser 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.

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Professional Golf Management - MINOR

The College of Management offers a minor in Professional Golf Management (22.5 credits) that prepares students to take on leadership roles in golf management and golf related industries. By combining classes in golf skills and golf management with traditional management classes, students will have a solid foundation with which to succeed in this growing industry. Moreover, students will have opportunities to deepen their knowledge in the specific areas which are the most appealing to them including, but not limited to, knowing how to teach golf, manage a golf facility, private club management, or sponsorship, and marketing. Students can choose classes in the minor which they feel will be most beneficial to advancing their career in the golf industry.

### Professional Golf Management

**Minor**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEE2025</td>
<td>Rules of Golf</td>
<td>1.5</td>
</tr>
<tr>
<td>SEE2055</td>
<td>Intro to Teaching Golf</td>
<td>3</td>
</tr>
<tr>
<td>SEE3080</td>
<td>Golf Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>Choose three of the following:</td>
<td></td>
<td>13.5</td>
</tr>
<tr>
<td>HOSP3060</td>
<td>Private Club Management</td>
<td></td>
</tr>
<tr>
<td>MRKT3005</td>
<td>Brand Marketing</td>
<td></td>
</tr>
<tr>
<td>SEE3075</td>
<td>Golf Club Design &amp; Repair</td>
<td></td>
</tr>
<tr>
<td>SEE3085</td>
<td>Turfgrass Management</td>
<td></td>
</tr>
<tr>
<td>SEE3095</td>
<td>Tournament Management</td>
<td></td>
</tr>
<tr>
<td>SEE3160</td>
<td>Sponsorship, Sales and Relationship Management</td>
<td></td>
</tr>
</tbody>
</table>

**Total Credits** 22.5
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, industry technology, social media, leadership and customer awareness 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 the major concepts, skills and values of the restaurant, food and beverage profession to address industry problems both locally and globally.
- Communicate effectively to diverse audiences, purposes and situations in the restaurant and food and beverage operations.
- Use decision-support tools to solve problems and facilitate organizational processes within the food and beverage environment.
- Integrate current industry technologies in all aspects of food and beverage management.
- Attain relevant industry recognized certifications.
- Integrate industry specific knowledge and skills in managing food and beverage operations.

This program includes a unique experience-based rotational internship experience at a Johnson & Wales-owned facility, or at one of JWU’s 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.

### Business Foundations

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1210</td>
<td>Financial Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>ACCT1220</td>
<td>Managerial Accounting</td>
<td>4.5</td>
</tr>
<tr>
<td>CARB010</td>
<td>Career Capstone</td>
<td>1</td>
</tr>
<tr>
<td>FISV2000</td>
<td>Finance</td>
<td>4.5</td>
</tr>
<tr>
<td>FIT1003</td>
<td>Introduction to Excel</td>
<td>2.25</td>
</tr>
<tr>
<td>LAW2001</td>
<td>The Legal Environment of Business I</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT1001</td>
<td>Contemporary Business Management I</td>
<td>4.5</td>
</tr>
<tr>
<td>MGMT2001</td>
<td>Human Resource Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT1001</td>
<td>Principles of Marketing</td>
<td>4.5</td>
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</table>

### Major Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL1015</td>
<td>Introduction to Culinary Foundations</td>
<td>3</td>
</tr>
<tr>
<td>CUL1035</td>
<td>Culinary Fundamentals</td>
<td>3</td>
</tr>
<tr>
<td>CUL1115</td>
<td>The Science of Cooking and Sensory Analysis</td>
<td>3</td>
</tr>
<tr>
<td>CUL1135</td>
<td>Purchasing, Product Identification &amp; Protein Fabrication</td>
<td>3</td>
</tr>
<tr>
<td>CUL1525</td>
<td>Essentials of Dining Service</td>
<td>3</td>
</tr>
<tr>
<td>CUL4045</td>
<td>Spirits and Mixology Management</td>
<td>4.5</td>
</tr>
<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>
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<tr>
<td>FSM2005</td>
<td>Technology in the Food and Beverage Industry</td>
<td>2.25</td>
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<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>or FSM2180</td>
<td>Hotel Food and Beverage Operations Control</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3060</td>
<td>Front of the House Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM3099</td>
<td>Food Service Management Internship</td>
<td>13.5</td>
</tr>
<tr>
<td>FSM4061</td>
<td>Advanced Food Service Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4160</td>
<td>Food and Beverage Strategies and Logistics</td>
<td>4.5</td>
</tr>
<tr>
<td>FSM4880</td>
<td>Beverage Operations Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MRKT3045</td>
<td>Social Media Marketing</td>
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</tr>
</tbody>
</table>

### A&S Core Experience

<table>
<thead>
<tr>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Communications Foundation Courses</td>
<td>13.5</td>
</tr>
<tr>
<td>ENG1020 English Composition</td>
<td></td>
</tr>
<tr>
<td>ENG1021 Advanced Composition and Communication</td>
<td></td>
</tr>
<tr>
<td>ENG1030 Communication Skills</td>
<td>9</td>
</tr>
</tbody>
</table>

### Integrative Learning

- Two ILS courses, one at the 2000 level, one at the 4000 level
- Arts and Humanities 9
- PHL3040 Ethics of Business Leadership
- One course from ART, HIST, HUM, LIT or REL
- Mathematics 9
- MATH1002 A Survey of College Mathematics (or higher, based on student's placement)
- MATH2001 Statistics
- Science 4.5
- One course from BIO, CHM, PHY or SCI
- Social Sciences 9
- ECON1001 Macroeconomics
- or ECON1032 Microeconomics
- One course from LEAD, PSCI, PSYC or SOC
- A&S Electives 9
- Two courses with an EASC attribute, at least one at 3000 level or higher.

### Free Elective #

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

### Total Credits

- 184.0

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

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an adviser 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.

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Sports/Entertainment/Event Management - BS

The Sports/Entertainment/Event Management bachelor’s degree program prepares students to enter the multi-billion dollar sports, entertainment and event management industry with the skills and knowledge to excel in their career. A managerial foundation coupled with a solid core of industry-relevant courses provides students with a theoretical background. Coursework is coupled with professional preparation, active learning in classrooms and access to industry professionals.

During the first year of this four-year program, students begin taking foundational courses in sports, entertainment and event management. As they progress into more advanced coursework in areas such as media literacy, ticketing methods, venue management, negotiations and agreements, and ancillary services, they also have the option to begin tailoring their degree to best meet their future goals. Opportunities exist to enroll in specialized classes such as professional sports management, weddings and ceremonies, golf operations management, sports and entertainment marketing, tournament management, or concert and event production.

Students also have the option to participate in one or two term-long, off-site internships under the direction of an industry professional. This experience allows students to actively participate in the real-world setting of sales and marketing, venue management, event production, and golf course operations.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the SEE industry by integrating the concepts of marketing, finance, operations and ancillary services in the management of a range of events.
- Communicate effectively to diverse audiences, purposes and situations in a variety of contexts within the SEE industry.
- Use decision-support tools to solve problems and facilitate organizational processes by applying critical thinking and ethical problem solving to management decisions within the SEE industry.
- Apply the principles of management to current issues in the SEE industry.
- Demonstrate leadership skills and adapt them to a diverse global market in the SEE industry.

Graduates of the Sports/Entertainment/Event Management degree program are prepared for a variety of careers with amateur and professional sports teams, entertainment venues, conferences and trade shows, event planners, and production companies. Options exist both nationally and internationally for graduates of this program.

Sports/Entertainment/Event Management

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

Business Foundations

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
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</tr>
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<tbody>
<tr>
<td>ACCT1210</td>
<td>Financial Accounting</td>
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<tr>
<td>ACCT2220</td>
<td>Managerial Accounting</td>
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</tr>
<tr>
<td>CARR010</td>
<td>Career Capstone</td>
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<td>MGMT2001</td>
<td>Human Resource Management</td>
<td>4.5</td>
</tr>
<tr>
<td>MKRT1001</td>
<td>Principles of Marketing</td>
<td>4.5</td>
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Major Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>SEE1001</td>
<td>Introduction to the Sports, Entertainment and Event Management Industry</td>
<td>4.5</td>
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<tr>
<td>SEE2005</td>
<td>The Business of Sports</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE2020</td>
<td>The Business of Event Management</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE2030</td>
<td>The Business of the Entertainment Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE3008</td>
<td>Ancillary Services and Revenue Management in the Sports, Entertainment and Event Industry</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE3010</td>
<td>Ticketing Methods and Data Analysis in Sports, Entertainment and Event Management</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE3045</td>
<td>New Media Literacy in Sports, Entertainment and Event Management</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE3099</td>
<td>Sports/Entertainment/Event Management Internship</td>
<td>13.5</td>
</tr>
<tr>
<td>SEE3160</td>
<td>Sponsorship, Sales and Relationship Management</td>
<td>4.5</td>
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<tr>
<td>SEE3850</td>
<td>Negotiations and Agreements in Hospitality, Sports, Entertainment and Event Management</td>
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<tr>
<td>SEE4050</td>
<td>International Sports, Entertainment, Event and Venue Management</td>
<td>4.5</td>
</tr>
<tr>
<td>SEE4060</td>
<td>Sports/Entertainment/Event Management Seminar</td>
<td>4.5</td>
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</tbody>
</table>

Major Electives

Choose two of the following:

- Sports
- SEE2015 Leadership in Recreation/Leisure Settings
- SEE2040 Outdoor Recreation Planning
- SEE3020 Professional Sports Management
- SEE3030 Athletic Coaching and Administration
- SEE3095 Tournament Management
- SEE4020 Sports and Entertainment Marketing
- SEE4070 The Gaming Industry
- SEE3060 Concert and Event Production
- SEE3150 Television and Movie Production Management
- EVENTS DEE3999 Directed Experiential Education *
- FSM2110 Food and Beverage Operations in the Sports, Entertainment and Event Management Industry
- SEE3170 International Exhibitions & Events
- SEE3041 Special Event Protocol
- SEE3042 Weddings & Ceremonies

A&S Core Experience

Communications Foundation Courses 13.5

- ENG1020 English Composition
- ENG1021 Advanced Composition and Communication
- ENG1030 Communication Skills

Integrative Learning 9

- Two IJS courses, one at the 2000 level, one at the 4000 level

Arts and Humanities 9

- PHIL3040 Ethics of Business Leadership

One course from ART, HST, HUM, LIT or REL

Mathematics 9

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

Science 4.5

- One course from BIO, CHM, PHY or SCI

Social Sciences 9

- ECON1001 Macroeconomics

One course from LEAD, PSY, PSYC or SOC

A&S Electives 9

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

Free Elective 8 13.5 credits selected from 1000-4999 numbered offerings within the university.

Total Credits 183.25

* Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (E&CECS).

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. Students are strongly encouraged to contact an adviser 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.

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Tourism & Hospitality Management - BS

The Tourism & Hospitality Management bachelor’s degree program provides a broad-based option for students, incorporating the hotel, travel-tourism and food segments of the hospitality industry with special focus given to travel-tourism.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the tourism and hospitality industry.
- Communicate effectively to diverse audiences, purposes and situations in the travel and hospitality industry.
- Use decision-support tools to solve problems and facilitate organizational processes in the travel and hospitality industry.
- Identify, analyze and apply critical thinking using industry trends to enhance the guest experience.
- Produce travel and tourism plans that have the potential to maximize the positive effect of tourism on a destination.

This program places an emphasis on tourism as the glue that holds the industry together, especially in course offerings and the term-long experiential learning program. The highlight of the degree is the Familiarization (FAM) Tour, a class project that includes planning a trip to a domestic or international destination. Students are required to research, budget, plan, promote and implement the tasks of a tour escort and tour guide.

Graduates may be employed in all industry segments due to the program’s more generalized curriculum, but the emphasis on travel-tourism provides specific career options in destination marketing organizations such as CVBs and tourism offices, resorts, tour operators, travel industry suppliers such as airlines, cruise lines or ground transportation, and various international operators.

Tourism & Hospitality Management

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

<table>
<thead>
<tr>
<th>Business Foundations</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT1210 Financial Accounting 4.5</td>
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<tr>
<td>ACCT1220 Managerial Accounting 4.5</td>
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<td>CARR8010 Career Capstone 1</td>
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<td>FISV2000 Finance 4.5</td>
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<td>FIT1004 Introduction to Excel 2.25</td>
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<td>LAW2001 The Legal Environment of Business I 4.5</td>
</tr>
<tr>
<td>MGMT1001 Contemporary Business Management I 4.5</td>
</tr>
<tr>
<td>MGMT2001 Human Resource Management 4.5</td>
</tr>
<tr>
<td>MRKT1001 Principles of Marketing 4.5</td>
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<table>
<thead>
<tr>
<th>Major Courses</th>
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</thead>
<tbody>
<tr>
<td>FSM2065 Food and Beverage in the Hospitality Industry 4.5</td>
</tr>
<tr>
<td>HOSP1001 Orientation to the Hospitality Industry 4.5</td>
</tr>
<tr>
<td>HOSP1080 Technology in the Tourism/Hospitality Industry 4.5</td>
</tr>
<tr>
<td>HOSP2011 Hospitality Sales and Meeting Management 4.5</td>
</tr>
<tr>
<td>HOSP3005 Leading Service Excellence in the Hospitality Industry 4.5</td>
</tr>
<tr>
<td>MRKT3045 Social Media Marketing 4.5</td>
</tr>
<tr>
<td>SEE3850 Negotiations and Agreements in Hospitality, Sports, Entertainment and Event Management 4.5</td>
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<tr>
<td>TRVL2801 World Geography for Tourism and Hospitality 4.5</td>
</tr>
<tr>
<td>TRVL3010 Dynamics of Tourism and Sustainability 4.5</td>
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<tr>
<td>TRVL3030 International Policies of Tourism 4.5</td>
</tr>
<tr>
<td>TRVL3035 Tour Management Operations * 4.5</td>
</tr>
<tr>
<td>TRVL3099 Tourism &amp; Hospitality Internship 13.5</td>
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<tr>
<td>TRVL4011 Destination Management Organization 4.5</td>
</tr>
<tr>
<td>TRVL4160 Travel and Tourism Strategic Management Seminar 4.5</td>
</tr>
</tbody>
</table>

A&S Core Experience

Communications Foundation Courses 13.5

- ENG1020 English Composition
- ENG1021 Advanced Composition and Communication
- ENG1030 Communication Skills

Integrative Learning 9

- Two ILS courses, one at the 2000 level, one at the 4000 level.

Arts and Humanities 9

- PHIL3040 Ethics of Business Leadership

One course from ART, HIST, HUM, LIT or REL

Mathematics 9

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.

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.
Course Descriptions

Academic Intl' 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 4.5 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

ACCT1210 Financial Accounting
This introductory course acquaints students with the basic principles, practices and theories of financial accounting. Topics include the identification, measurement and recording of the financial effects of economic events on enterprises. Emphasis is placed on the understanding and use of financial statements for the corporation and interpretation and use of financial statement information in business decisions, and a study of the system that produces this information. Prerequisite(s): Corequisite: FIT1003. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

ACCT1220 Managerial Accounting
This course is the second of two required accounting courses to be completed by students pursuing degrees in business and hospitality. Students learn the nature, application and behavior of costs in both the goods-producing sector and service-producing sector. Various approaches to preparing budgets are also discussed. Decision making utilizing the topics discussed is emphasized. Prerequisite(s): (ACCT1210, FIT1003) or (ACCT1007 or ACCT2002 or ACCT102 or ACCT1002 or ACCT1022 or ACCT10021 or ACCT10221). (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

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): ACCT2001. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

Advertising Comm (ADVC) Courses

ADVC1010 Marketing Communications
This course focuses on the role of integrated 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 relationships, communication theory and the creative process in achieving marketing objectives for brands. Students learn how advertising messages are created using consumer insights and how messages are placed in a variety of media channels. Students also learn how each of the promotional mix elements can be used for specific purposes. Prerequisite(s): DME1020 or (MCST1010 or COMM1010) or (MRKT1001 or HOSP3050). Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours
ADVC1011 Media Strategy
This course focuses on the role of integrated marketing communications in the overall marketing process. Emphasis is on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective relationships, communication theory and the creative process in achieving marketing objectives for brands. Students learn how advertising messages are created using consumer insights and how messages are placed in a variety of media channels. Students also learn how each of the promotional mix elements can be used for specific purposes.
Prerequisite(s): ADVC1010.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

ADVC2001 Creative Concepts and Strategy
This course prepares students to develop creative concepts based on research and sound selling positioning strategies. Emphasis is on teaching the student to think both strategically and 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 in traditional and new media. Particular emphasis is on developing strategies and writing creative strategy statements from which concepts are developed and executed.
Prerequisite(s): ADVC1010.
Offered at Charlotte, Denver, North Miami, 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, Online, Providence, Providence CE 4.5 Quarter Credit Hours

ART3020 Art History
This course provides an introduction to the understanding and appreciation of art. Emphasis will be placed on the visual arts of painting, sculpture, and architecture. The course covers the basic principles of design, form, and techniques as well as a general chronological history of art from ancient to contemporary works. Students will be encouraged to respond actively to works of art through class discussions, museum visits, and class projects.
Prerequisite(s): ENG1021 or ENG1027. (OL)
Offered at Charlotte, Denver, North Miami, Online, 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

BPA1030 Hot and Cold Desserts
This course is designed to provide students with skills in the production of churned and still-frozen desserts, composed frozen desserts and the production of hot desserts enhanced by a frozen component.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

BPA1035 Chocolates and Confections
This course provides students with the skills and knowledge of chocolate tempering methods. Hand dipped and molded pralines and truffles (candies) are produced utilizing different chocolates, fillings and decorating techniques. 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

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 and assembling, icing and finishing techniques of a variety of cakes.
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 Gâteaux
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, a 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. 
Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA. A minimum 2.75 cumulative GPA may be required for certain site selections.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
6.75-13.5 Quarter Credit Hours

BPA3340 Wedding Cake Design
This course focuses on the preparation and presentation of wedding cakes using modern production and decorating techniques. Emphasis is on developing skills in the area of piping and construction using rolled fondant, gum paste, royal icing and various buttercreams.
Prerequisite(s): A.S. degree in Baking Pastry Arts.
Offered at North Miami, Providence
3 Quarter Credit Hours

BPA3350 Artisan Breads
This course covers breakfast pastries and doughs with long fermentation using sour dough starters. Students are asked to create some small decorative amenities using different decorative doughs to enhance buffet and window displays. Emphasis is placed on proper dough fermentation techniques and proper product management.
Prerequisite(s): A.S. degree in Baking Pastry Arts.
Offered at North Miami, Providence
3 Quarter Credit Hours

BPA3360 Chocolate Artistry
In this class students build on the foundation laid in their sophomore chocolate and sugar artistry course. Emphasis is on the preparation of chocolates and confections using new and more efficient techniques as well as advanced decorating techniques. In addition, students plan, design and prepare a chocolate showpiece and smaller amenities.
Prerequisite(s): A.S. degree in Baking Pastry Arts.
Offered at North Miami, Providence
3 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, Online, Providence
1 Quarter Credit Hour

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

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

CJS3099 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 security 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.
Prerequisite(s): To be eligible for this internship, students must: 1) maintain a 2.75 cumulative GPA during the entire pre-program application process, 2) have completed 90 hours of course work or permission of department chair, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty advisor.
Offered at Denver, North Miami, Providence, Providence CE
4.5-13.5 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 a senior-level 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
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

CUL1055 Cooking in Today's Restaurant: Breakfast & Lunch
Students practice the cooking techniques introduced in Foundations and Fundamentals using breakfast, brunch and lunch cookery. Product preparations include eggs, sandwiches, quick breads, soups, and vegetable cookery. Standard plate presentation, recipe costing and discussion of nutritional needs are explored.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1075 Cooking in Today's Restaurant: Dinner
Students continue to develop the ability to competently execute the production skills required for a successful culinary career. Emphasis is on braising, stewing and roasting and the preparation of accompanying sauces.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1095 Cooking in the Global Marketplace
Basic nutrition and healthy eating concepts are investigated as students explore traditional ethnic ingredients from cuisines around the world to produce meat-minimalistic menus and recipes highlighting vegetables, legumes and grains. Sourcing food locally, seasonal menus, and sustainability in the foodservice industry are discussed.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1115 The Science of Cooking and Sensory Analysis
Guided by the scientific method, students discover the basic functions of ingredients and cooking methods by conducting experiments to compare and contrast how food products change through various cooking techniques. Emphasis is on the sensory evaluation of food, the development and use of sensory terminology, and real-world restaurant applications of recipe modification and problem solving.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1135 Purchasing, Product Identification & Protein Fabrication
Students study the flow of goods and food safety concepts within the purchasing, receiving, storing and distribution functions. Comprehensive purchasing is discussed. Through demonstrations and experience-based production, students engage in identifying, handling and fabricating proteins, dry-goods and staples. Students review and discuss quality standards, yields, costing, packaging and labeling.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1325 Essentials of Dining Service
Learn and practice the skills of front-of-the house (FOH) operations and professional dining and beverage service techniques reflecting contemporary practices. Etiquette, quality service and guest relations, effective communication skills, critical thinking, check handling and point of sale systems are emphasized.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1345 Foundations of 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

CUL1365 Exploring Beverages
Students will be introduced to the production methods and service of non-alcoholic beverages, beer, wine, and spirits. Students will be able to identify beverages using sensory evaluation techniques, and will be exposed to beverage costing, and profitability. Students will also take the ServSafe® Alcohol certification course and exam.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

Culinary Arts (CUL) Courses

CUL1015 Introduction to Culinary Foundations
Students learn techniques practiced in the professional kitchen: the craft, tools, food safety and sanitation, basic knife skills and mise en place. Students are introduced to moist cooking techniques of boiling, simmering, poaching, steaming, Blanching/shocking and sweating while the basic preparations of stocks, soups and classic sauces are introduced. Culinary science, sensory analysis and sustainability are explored.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1035 Culinary Fundamentals
Students investigate and practice the cooking techniques of grilling, sautéing, baking, braising, stewing, broiling, roasting and frying while producing and tasting complimenting contemporary sauces. Vegetable and starch cuts and cookery are demonstrated and practiced. Students practice reading and writing standardized recipes, as well as recipe scaling and costing.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1115 The Science of Cooking and Sensory Analysis
Guided by the scientific method, students discover the basic functions of ingredients and cooking methods by conducting experiments to compare and contrast how food products change through various cooking techniques. Emphasis is on the sensory evaluation of food, the development and use of sensory terminology, and real-world restaurant applications of recipe modification and problem solving.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1135 Purchasing, Product Identification & Protein Fabrication
Students study the flow of goods and food safety concepts within the purchasing, receiving, storing and distribution functions. Comprehensive purchasing is discussed. Through demonstrations and experience-based production, students engage in identifying, handling and fabricating proteins, dry-goods and staples. Students review and discuss quality standards, yields, costing, packaging and labeling.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1325 Essentials of Dining Service
Learn and practice the skills of front-of-the house (FOH) operations and professional dining and beverage service techniques reflecting contemporary practices. Etiquette, quality service and guest relations, effective communication skills, critical thinking, check handling and point of sale systems are emphasized.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1345 Foundations of 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

CUL1365 Exploring Beverages
Students will be introduced to the production methods and service of non-alcoholic beverages, beer, wine, and spirits. Students will be able to identify beverages using sensory evaluation techniques, and will be exposed to beverage costing, and profitability. Students will also take the ServSafe® Alcohol certification course and exam.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours
CUL2215 The Craft of Garde Manger
Learn and develop the craft of garde manger utilizing both traditional and contemporary techniques in cooking, preservation, forcemeat production and charcuterie, while applying the concept of “total utilization”. Using marketable displays, the preparation and presentation of hot and cold hors d’oeuvres, fresh cheeses and cold sauces is practiced.
Prerequisite(s): Completion of all freshman labs (or concurrent with dean approval).
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2235 Contemporary Service and Restaurant Supervision
Students will expand their understanding of guest satisfaction through various applications of restaurant service. They are also introduced to basic supervisory concepts including: front of the house expenses, operational procedures and financial responsibilities. Students will evaluate food and beverage profitability. Students will further their understanding and application of food and beverage pairing.
Prerequisite(s): Completion of all freshman labs (or concurrent with dean approval).
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2245 International Cuisine and Culinary Cultures
Explore the most influential cultures and flavor profiles from around the globe. Learn to identify the distinctly different and common ingredients that identify each major cuisine, while practicing traditional and modern techniques to produce contemporary restaurant quality menu items.
Prerequisite(s): Completion of all freshman labs (or concurrent with dean approval).
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2255 Advanced Pastry
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): Completion of all freshman labs (or concurrent with dean approval).
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2265 Classical Cuisines of France and Italy
Students explore the classical cuisines of France and Italy. Students learn to identify the shared and defining ingredients and flavor profiles of the cuisines while practicing traditional and modern techniques to produce contemporary restaurant quality à la minute plates.
Prerequisite(s): Completion of all freshman labs (or concurrent with dean approval).
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2386 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

CUL2266 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.
Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA. A minimum GPA of 2.75 may be required for certain site selections.
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.
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
This course helps students develop an understanding of traditional and modern styles of beer and brewed alcoholic beverages by examining production methods and ingredients, and through sensory analysis. Students explore historical context, as well as modern industry structures and trends. Student teams learn how to brew an all-grain beer recipe and to identify common beer faults and their causes. Upon completion of this course, students are prepared to sit for the Certified Beer Server exam from the Cicerone Certification program.
Prerequisite(s): Junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CUL3093 Coffee, Tea and Non-alcoholic Beverage Specialist
The role of non-alcoholic beverages in profitable beverage programs is a focus of this course. It combines advanced knowledge and application of coffee, tea, water, ready-to-drink and other non-alcoholic beverages with structured systematic tastings, analysis, production and service. Students analyze the application of these non-alcoholic beverage to the on-premise market.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours
CUL3095 Designing Contemporary Plated Desserts
This course covers the preparation and presentation of contemporary plated desserts using sensory analysis applications to achieve well-rounded flavor and plate profiles. Emphasis is placed on development of a flavor palette using both sweet and savory spices, herbs and cooking techniques of various regions and countries of the world.
Prerequisite(s): Junior status.
Offered at North Miami, Providence
3 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): 2.75 cumulative GPA, 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

CUL3144 Farm to Table Desserts
This course focuses on the creation of plated desserts around seasonal produce and artisan products from a modern perspective. Emphasis is placed on incorporating fresh fruits and vegetables, whole grains, and artisan products. Students explore extending the seasonality of desserts through food preservation. Fundamental as well as innovative pastry techniques are covered in lecture and daily production. Students apply their knowledge by creating and executing a contemporary multi-course dessert tasting menu.
Prerequisite(s): CUL3250 (or concurrent), A.S. degree in Culinary Arts.
Offered at Charlotte, North Miami, Providence
3 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, junior status.
Offered at Charlotte, Denver, North Miami, Providence
3 Quarter Credit Hours

CUL3200 Plant-Based Cuisine
Daily production will focus on the types, preparation and nutritional aspects of plant-based foods, diets and cuisine ranging from vegetarian to meat-minimalistic. Students will investigate why people choose plant-based diets and how to market plant-based menu items. Topics will include: cultural and global perspectives, economics, health, growing conditions, farm-to-table cuisine, sustainability, and current industry trends.
Prerequisite(s): CUL3250 (or concurrent), A.S. degree in Culinary Arts.
Offered at Charlotte, North Miami, 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

CUL3250 Sustainability in the Culinary Kitchen
This course defines, explores and explains sustainable foods as they relate to the roles and responsibilities of future chefs and foodservice managers. Students explore the national and global economic, agricultural, political and ethical issues regarding the use of sustainable foods in the food service industry.
Prerequisite(s): A.S. degree in Culinary Arts.
Offered at Charlotte, North Miami, Providence
4.5 Quarter Credit Hours

CUL3300 Conscious Cuisine
Advanced techniques of seasonal, local and sustainable food preparation, recipe and menu development will be practiced. Students will research, adapt, create and produce full flavored, seasonal recipes and articulate the connection these dishes have to local farms, locally raised animals and the surrounding waters. Emphasis will be given to the utilization of in house produced artisan products and charcuterie.
Prerequisite(s): CUL3250 (or concurrent), A.S. degree in Culinary Arts.
Offered at Charlotte, North Miami, Providence
3 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 focuses 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 a 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

CUL4080 Beer Sommelier
This course explores modern beer sales and service methods through case studies and real-world application of beer service principles. Students employ critical thinking to troubleshoot and critique issues concerning production, storage, service and sales. Students evaluate the management of retail beer operations through analysis of facilities and menu design, beer and food pairing strategies, accurate sales descriptions, and responsible alcohol service. Upon successful completion of this course, students may be prepared to sit for the Certified Cicerone examination.
Prerequisite(s): CUL3092, junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 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
CUL4960 Sommelier Training - Germany
This academically challenging program gives students the opportunity to study wines from around the world at an internationally recognized wine school based in Koblenz, Germany. Participants have three weeks of lectures and classroom presentations by experts in the field. Evening excursions to neighboring wineries on the Mosel and Rhine rivers are included. Classes are augmented with one week of traveling throughout the neighboring wine-producing regions of Europe, including Switzerland and France. There is a comprehensive exam at the completion of the course and a wine certificate is awarded.
Prerequisite(s): Approval of the dean, 2.75 cumulative GPA, A.S. degree in Culinary Arts.
Offered at Charlotte, Denver, North Miami, 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): Approval of the dean, 2.75 cumulative GPA, 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

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

DME1020 Design Perspectives
This course provides students with an overview of design industries, historical art movements and styles, current design trends, and industry professionals, as well as critical brainstorming and thinking techniques. Students participate in a number of project-oriented experiences to explore, learn and develop basic skills and practices to be successful in the program and industry.
Through experience-based projects in a collaborative learning space, students are exposed to all critical components of success in a university-level design program. Work includes art analysis, public speaking experience, creative research, problem solving and team building exercises. Students are coached and encouraged to provide solutions for design problems ranging from 2D to 3D. This course prepares students for success in the challenging Graphic Design & Digital Media curriculum, university academics and industry career paths.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

DME1050 Imaging for Digital Media
This course presents an in-depth investigation into the acquisition, creation, manipulation and distribution of raster-based images. Students learn techniques in digital photography and scanning and best practices in preparing images for distribution in print and digital media formats. 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): ADVC2001 or DME1000 or MCST1030.
Offered at Denver, North Miami, Providence
4.5 Quarter Credit Hours

DME3050 Basics of Print Design
This course introduces the student to the fundamental principles of print design. Using current industry standard software, students learn the essential design concepts and workflow practices used in print design. In-class demonstrations and lectures involve the introduction of design theory and practical applications of print design peripherals. Students are required to produce various types of documents using course software. Assignments are completed in class, and projects are required outside of classwork.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

Directed Experiential Ed (DEE) Courses

DEE3999 Directed Experiential Education
Directed Experiential Education (DEE) offers students an intensive, term-long, project-based experiential learning opportunity conducted under the supervision of a faculty member. Experiences are driven by a specific industry-based or functional-area-based project completed for a nonprofit or for-profit DEE partner. Through weekly group seminar meetings, extensive field work (independent and/or group-based) and purposeful reflection, students apply acquired discipline-specific skills and knowledge, develop leadership and collaborative abilities, and refine critical thinking, problem-solving and active citizenship skills. The course culminates in a formal presentation to the DEE partner. This course is recognized as an Experiential Education (EE) course, indicating that experiential learning is used as a primary method of achieving the course objectives. Students can take up to three terms of this course at 4.5 credits per term.
Prerequisite(s): Faculty recommendation and approval by the department chair. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
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). (HY) (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 or MGHI1000). (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
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 technical writing and communication 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): ENG1021 or ENG1027, ENG2010 or ENG2030. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

**ENG2012 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): ENG1021 or ENG1027, ENG2010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

**ENG3010 Technical Editing**
This course prepares students to plan, construct, test and revise 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, ENG2010 or ENG2030. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

**ENG3012 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): ENG1021 or ENG1027, ENG2010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

**ENG3014 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): ENG1021 or ENG1027, ENG2010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours
The 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

**ESL1010 Beginner-Level Oral Communication**

This course provides students with the opportunity to build aural/oral confidence at the beginner to advanced-beginner level. Students use text and audio materials to develop vocabulary and speech patterns and to practice basic dialogs. Discrete listening is reinforced through dictation exercises.

Offered at North Miami, Providence
4.5 Quarter Credit Hours

**ESL1101 Beginner-Level Grammar**

This course introduces and/or reviews present, past and future forms of verbs, including the verb "be". Other grammatical components including nouns and pronouns, time expressions and sentence structure are also examined.

Offered at North Miami, Providence
4.5 Quarter Credit Hours

**ESL1012 Beginner-Level Reading**

This course teaches students to improve their reading skills by deriving meaning from context. It also develops students' skimming and scanning skills and increases vocabulary and comprehension.

Offered at North Miami, Providence
4.5 Quarter Credit Hours

**ESL1013 Beginner-Level Writing**

This course provides students with the skills necessary to compose, revise and edit paragraphs using a process-writing approach. Emphasis is placed on narration and description, as well as on sentence construction, syntax and punctuation. Students are introduced to critiquing paragraphs using model rubrics. Constructive feedback through teacher conferencing is provided throughout the course.

Offered at North Miami, Providence
4.5 Quarter Credit Hours

**ESL1020 Intermediate-Level Oral Communication**

In ESL 1020, students develop language, vocabulary, and listening and note-taking skills. They create presentations with a focus on topic choice and idea development. Through classroom discussions, they also begin to apply critical thinking skills to formulate and express their own opinions and to explore their own and other points of view on a variety of relevant topics.

Prerequisite(s): Successful completion of ESL1010 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

**ESL1021 Intermediate-Level Grammar**

This course introduces and/or reviews verb tenses and other grammatical components. Through pair work, group work, and exercise completion, students work on perfecting their oral and written grammatical abilities in order to become more fluent in the English language.

Prerequisite(s): Successful completion of ESL1011 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

**ESL1022 Intermediate-Level Reading**

This course allows students to practice intermediate reading skills so they are able to read more accurately and rapidly. The class also leads students to read from a critical perspective. In addition, students focus on understanding new vocabulary in context and on vocabulary building. The basic elements of fiction are introduced.

Prerequisite(s): Successful completion of ESL1012 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

**ESL1023 Intermediate-Level Writing**

This course provides students with the skills necessary to compose, revise and edit paragraphs and one essay using a process-writing approach. Emphasis is placed on narrative, descriptive, comparison and contrast, and/or cause and effect rhetorical strategies. Constructive feedback through peer and teacher conferencing is provided throughout the course.

Prerequisite(s): Successful completion of ESL1013 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

**ESL1030 Advanced-Level Oral Communication**

This course focuses on communication skills essential to academic success. Emphasis is placed on developing listening skills critical to understanding classroom lectures as well as developing the ability to present information clearly in academic presentations and classroom communication. Concepts from thematic units are critically integrated into discussions.

Prerequisite(s): Successful completion of ESL1020 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

**ESL1031 Advanced-Level Grammar**

This course develops students' grammar skills through contextualized exercises. The content emphasis is on developing grammatical structures used in students' academic studies.

Prerequisite(s): Successful completion of ESL1021 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

**ESL1032 Advanced-Level Reading**

This course prepares students for college-level reading. Using a variety of readings, students practice before-, during- and post-reading comprehension skills and gain advanced critical understanding of fiction and nonfiction texts.

Prerequisite(s): Successful completion of ESL1022 or appropriate placement exam.
Offered at North Miami, Providence
4.5 Quarter Credit Hours
Food Service Management (FSM) Courses

FSM1001 Introduction to the Food Service Field
This introductory course examines career opportunities, organizational structures, history, and front- and back-of-the-house operations 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

FSM2005 Technology in the Food and Beverage Industry
This course prepares students for the current trends in food service technologies. Emphasis is placed on emerging technologies used in the industry from both a managerial and strategic perspective.
Prerequisite(s): FIT1003 (or concurrent). (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
2.25 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) (OL)
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) (OL)
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 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. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM2065 Food and Beverage in the Hospitality Industry
This course introduces students to the significance of food and beverage as it relates to the hospitality industry. Students build a fundamental knowledge to effectively communicate with travel/tourism/hospitality planners and food service staff. Emphasis is on linking food, wine and tourism, and the impact related to destination development internationally. This course also examines international service styles, cultural etiquette, food terminology, and basic food and wine pairings.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Entrepreneurship (ENTR) Courses

ENTR3025 Growth and Sustainability for Small Business
This course covers the different methods emerging companies use to expand nationally and internationally. Emphasis is on the use of each strategy to accomplish growth and sustainability objectives and initiatives. Topics include methods for growing an emerging company, evaluating franchising systems, expansion tactics for small and large corporations, careers in emerging companies, and financing the expansion of a company. This course is relevant for any student interested in working as a change agent in an established company or starting and/or expanding his or her own company.
Prerequisite(s): ENTR2030 or ENTR3015.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

ENTR3030 Marketing for Entrepreneurs
This course prepares students to effectively conduct market research and engage in marketing for small businesses and start-ups. Focus is on providing students with tools to evaluate business opportunities and make better decisions based on appropriate research methods. Topics include the importance of positioning and verbal branding as a necessary skill for entrepreneurs as they begin their ventures and discuss their new ideas with others.
Prerequisite(s): ENTR2030 or ENTR3015.
Offered at Charlotte, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ENTR4010 Change and Innovation Management
This course explores the process of change and innovation as it relates to the development and implementation of knowledge to improve organizational competencies and enhance business performance. Change, both incremental and disruptive, is related to innovation through the analysis of its effect on the organization’s ecosystem to include its customers, employees, suppliers, etc. Topics include knowledge as a meaningful resource and competitive advantage; the innovation gate process; the difference between a knowledge creation organization and an information processing one; change as an instrument of innovation; and the various concepts and strategies of change to include Lewin’s Three Step Theory, Lippett’s Phases of Change Theory and the Disruptive Innovation Theory.
Prerequisite(s): ENTR2030 or ENTR3015. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

Finance (FISV) Courses

FISV2000 Finance
This course is an introduction to the fundamental principles of finance, with a focus on financial statement analysis and decision making. The course encourages active learning through cases, concept questions and problem solving. Students are exposed to traditional financial statements as well as managerial financial reports for use in learning essential decision making processes. Major topics include financial statement analysis, fundamentals of risk and return, time value of money, various budgeting models, and alternative forms of financing. The use of spreadsheets in applications such as Excel is an emphasis in this course.
Prerequisite(s): ACCT1220 or ACCT3023. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours
FSM2080 Food Service Operations
This intermediate course is designed to complete the student's foundation in purchasing as well as food and beverage operational controls. Emphasis is on mastering the purchasing cycle functions and back-of-the-house menu management systems and operations. Students also develop income statements using current technology and utilize spreadsheet applications to analyze food and beverage operations.
Prerequisite(s): ACCT1210 or ACCT2004 (or concurrent).
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

FSM2110 Food and Beverage Operations in the Sports, Entertainment and Event Management Industry
This course introduces students to the management of different areas of food and beverage operations within the sports, entertainment and event industry. Emphasis is on food product and preparation types, beverage types, food and beverage delivery systems, costing and pricing strategies, and food and beverage pairings as they apply to the different divisions of the industry. Students obtain approved Food Safety Handler and Food Allergy certifications.
Prerequisite(s): SEE1001.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

FSM2180 Hotel Food and Beverage Operations Control
This course introduces students 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. Additionally, methods used by hotel managers to increase food and beverage operational profits through maximizing revenues and controlling costs are explored. Students utilize spreadsheet applications in developing and analyzing operational income statements.
Prerequisite(s): ACCT1210.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

FSM3001 Food Service Management Systems and Human Resource Applications
This course prepares 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 operation of food service establishments.
Prerequisite(s): BPA2626 or CUL2626 or CUL2386. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
4.5 Quarter Credit Hours

FSM3060 Front of the House Operations Management
This intermediate course focuses on the comprehensive study of dining service management within the food and beverage industry. Emphasis is placed on service theory and delivery, current technology and its application, customer feedback and process improvement, human resource development and training, staffing, physical space and layout, marketing, and fiscal accountability.
Prerequisite(s): FSM2080 or FSM2180 or FSM3001 or SEE3008.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

FSM3075 Food Service and Hospitality Strategic Marketing
This upper-level course provides students with a broad scope of food service and hospitality marketing. Emphasis is on the analysis, structure and strategy of food service and hospitality marketing; 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): FSM3001 or HOSP2011, junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, 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): MRKT1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

FSM3099 Food Service Management Internship
This internship provides the opportunity for the application of acquired skills and knowledge in the food and beverage industry setting. Prerequisite(s): FSM1065 or approved sanitation certificate, to be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 during the entire pre-program application process, and 2) have completed 90 hours of course work.
Offered at Charlotte, Denver, North Miami, Providence
13.5 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, senior status.
Offered at Charlotte, Denver, North Miami, Providence
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 FSM3099 or FSM3001, senior status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM4160 Food and Beverage Strategies and Logistics
This senior-level capstone course is designed to give students insight into strategic management and decision making in the food and beverage industry. The course is designed to develop the critical thinking and decision-making skills of the student by employing a variety of methods to examine the strategies of a number of food and beverage organizations. Special emphasis is on the impact of internal and external factors on strategy, current market conditions in the food and beverage industry, and the unique importance of the supply chain as it relates to food and beverage organizations.
Prerequisite(s): FISV2000, FSM3075 or MRKT1001. (OL)
Offered at Charlotte, Denver, North Miami, 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
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

FIT1003 Introduction to Excel
This five-week course is designed as an introduction to the basic skills and tools used when working with spreadsheets. The topics of creating and editing worksheets, charting data, basic formulas and functions, and working with tables are stressed. Computer-based assessment software is used as both a learning and skills measurement tool. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
2.25 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. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FIT2030 Access Database Design for Business Solutions
Students gain a working knowledge of database concepts and design and apply skills to problem-solving cases. Computer-based assessment software may be used as both a learning and skills measurement tool. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FIT2040 Emerging Technologies in the Workplace
This course introduces students to how social media has evolved and how it can be used as an effective tool to enhance and develop business marketing and sales. Social media has established itself as the pre-eminent focal point for social interaction using web-based technologies, with people generating their own content, social commentary and opinions reaching a wide audience through friends, recommendations and same interest groups. Businesses from small to large are using social media to engage with their customers on an entirely new level, helping promote their products and services and keep in touch with them on a personal level. Social media is displacing the established leaders as major traffic drivers for new business.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

French (FREN) Courses

FREN1001 Conversational French I
This course is an introduction to the French language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication. Students who have previously studied this language are required to take the foreign language placement exam.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

History (HIST) Courses

HIST2001 World History to 1500
This survey of people and their cultures focuses on the two major historical traditions (Western and East Asian) from pre-history to 1500. The varying political events, institutions, technologies and cultures of the East and West are highlighted.
Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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): ENG1020 or ENG1024 or English placement. (OL)
Offered at Charlotte, Denver, North Miami, Online, 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 that 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 that contributed to the evolution of the American nation since Reconstruction. Emphasis is 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

HIST3150 Honors Seminar: History of American Popular Culture
Popular culture both influences and is influenced by economic trends, social movements, political discourse, and international relations. This Honors Seminar examines the history of American popular culture from the mid-19th century to the 1980s. The class focuses on the ways in which historical movements and events have both influenced and been influenced by various forms of popular culture. Special emphasis will be placed on the ways in which depictions of gender, ethnicity, and sexual orientation in popular culture have changed over time. As befits an Honors Seminar, classes will focus on student-led analysis and in-depth discussion of primary sources. Students will be expected to complete extensive writing assignments including a final project based on original research using primary sources.
Prerequisite(s): ENG1027, honors status.
Offered at Charlotte, Denver, North Miami, Providence
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): ENG1012 or ENG1027. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

Hospitality Management (HOSP) Courses

HOSP1001 Orientation to the Hospitality Industry
This course is an introduction to the various segments within the hospitality industry (lodging, food service, travel and tourism, and sports, entertainment and event management). The course prepares students to apply sound management principles to the challenges encountered within the industry. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP1015 Managing the Hotel Guest Experience
This course familiarizes students with the foundations of managing the guest experience within a hotel rooms division. Students focus on the critical management components and operational procedures of the front-of-the-house including: management of guest expectations, selling guest rooms and services, concierge service skills, rooms forecasting, basic revenue management, teamwork, and interdepartmental relationships.
Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP1080 Technology in the Tourism/Hospitality Industry
This introductory course provides students with comprehensive knowledge of the various information systems in the hospitality industry. Students gain a basic understanding in the use of property management systems, global distribution systems, point of service systems, internet distribution systems, mobile apps, and any other current technology available to the travel, tourism and hospitality industry. In addition, students learn about future technological trends in the industry.
Prerequisite(s): TRVL1010 or TRVL1011 or TRVL2801.
Offered at 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, meeting and convention management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices.
Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or MRKT1001 or SEE1001, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, 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

HOSP3005 Leading Service Excellence in the Hospitality Industry
This upper-level guest service management course is designed to familiarize the student with principles of leading change, process improvement methodologies and how they affect organizations, and employees within hospitality organizations. Focusing exclusively on the unique challenges of the intangible service delivery requirements of the hospitality industry, this course incorporates Six Sigma and Lean methodologies. Emphasis is on root cause identification, problem-solving techniques, process effectiveness measurements in the service environment, and decision-making skills using relevant analytical tools.
Prerequisite(s): Junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP3012 Sustainable Hotel Support Operations
This course gives students a working knowledge of hotel support services, including facilities operations within a lodging context. Essential elements of engineering, housekeeping, and safety and security are discussed from a sustainability perspective. Students focus on managerial, financial and legal issues related to these departments. Current issues of sustainable operations with regard to environmental, social and ecological aspects affecting the hospitality industry are addressed.
Prerequisite(s): ACCT1220, HOSP1015.
Offered at Charlotte, Denver, North Miami, 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

HOSP3075 Hotel Strategic Marketing and Brand Management
This is an upper-level course focusing on hotel strategic planning, brand management and the use of integrated marketing communications to build relationships. Topics include strategic planning, consumer/organizational buying, market segmentation/targeting/positioning, brand strategies and digital marketing.
Prerequisite(s): HOSP1015, MRKT1001.
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): ECON1001 or ECON1002, HOSP1010 or HOSP1015. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP3085 International Hotel Operations, Development and Management
The course focuses on the development and management of multinational hotel properties. Students learn the skills and abilities necessary to become a global hospitality manager, including managing a diverse, multi-cultural staff, developing strategies to satisfy international guests, and working as an expatriate manager. Trends in the global hotel industry are also examined.
Prerequisite(s): MGMT2001, junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours
**HOSP3099 Hotel Internship**
This internship course allows students to gain academic credit for an invaluable work experience within their chosen profession. Students acquire insight into the practical aspects of an organization's operation by observing and participating in day-to-day activities. Upon completion of this term-long course, students have a better 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 2.0 during the entire pre-program application process, and 2) have completed 90 hours of course work. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

**HOSP3420 Introduction to Residential Property Operations Management**
This course familiarizes students with the foundations of managerial competencies necessary to direct and supervise property-related duties involving such residential properties as condominiums, apartments and long-term care facilities. Students learn to manage operations and resolve issues and problems encountered in day-to-day management situations in any type of residential organization.

Prerequisite(s): (MGMT1001 or MGH1000), MGMT2001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

**HOSP3440 Resort/Spa Management and Vacation Ownership**
This course examines the concepts and issues regarding resort management in such areas as ski, beach and golf resorts. The principles and concepts of the marketing and management of vacation ownership properties and spas are covered.

Prerequisite(s): Junior status.
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 or FISV2000 or FISV2010 or FISV3001), (FSM3075 or HOSP3050 or HOSP3075 or MRKT3045 or TRVL4011 or (SEE3010 and SEE3160)).
Offered at Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

**HOSP4040 Hotel Asset Management**
This course focuses on the issues related to the maximization of hotel asset value. The course covers the processes of feasibility analysis and benchmarking. Capital investment decision tools, value proposition of franchising and marketing affiliations, and the role of the asset management professional in the hotel environment are also discussed.

Prerequisite(s): ACCT1220.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

**HOSP4060 Hospitality Strategy Design and Execution Seminar**
This senior-level capstone course is 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 abilities of students both individually and within the framework of a team.

Prerequisite(s): ACCT3020 or ACCT3025 or FISV2000 or FISV2010, FSM3075 or HOSP3050 or HOSP3075 or MRKT1001, senior status. (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. Students will acquire insight into the practical aspects of an organization’s operation by observing and participating in day-to-day activities. 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 2.0 cumulative GPA 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

**Integrative Learning (ILS) Courses**

**ILS2003 The American Dream**
This course will address the broad theme and question of “What is the American Dream” and also ask “Have we achieved it?” “Has it changed” and, “what is the cost of pursuing it?” We will explore this topic through various themes, including “Manifest Destiny”, “The Immigrant Experience”, “Civil Rights”, “Gender Rights”, “The Pursuit of Happiness”, “Work and Business”, and “Class and Culture.” While this course will primarily be a literature course, it will use a multidisciplinary approach to explore this topic from various perspectives, including history, economics, ethics, culture, psychology, and political science.

Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

**ILS2010 20th Century Literature: A Multi-Disciplinary Approach**
Through the study of the 20th century literary works, fine arts, humanities, and social and political sciences, this multi-disciplinary honors course explores the relationship between modern world literature and its historical, social, and political contexts. Short fiction, poetry, drama, and essay are used as vehicles for exploring major movements, trends, and events of the 20th century. Themes of racial, ethnic, and gender identity, political oppression, and/or war are explored. Emphases vary.

Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

**ILS2015 Honors Seminar: Postcolonial Literature**
Colonization of Africa and Asia and ensuing post-colonial reconstruction, two world wars, the spread and fall of communism, human rights movements and immigration profoundly changed the face of the world. This discussion-and-writing-intensive Integrative Learning Honors Seminar focuses on literary responses to and representations of select movements and events of the 20th century (emphasis will vary). By reading texts through the lenses of postcolonial literary theory, history, philosophy, and ethics, students will examine the variety of human responses to the moral questions posed by colonialism, imperialism and the social and political movements that arose in their wake.

Prerequisite(s): ENG1024 or English placement, honors status, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours
ILS2140 History of Science
This course explores human thought about the natural world from the earliest civilizations to the present. Students investigate a central question: From where did our ideas about the scientific process arise? At the heart of this course is the idea that science and technology are not isolated from the rest of society. Rather, they are shaped by historical and societal forces even as they influence civilization. In this course, students discuss the evolution of great scientific ideas of the past and the effects of religious, political, economic and social contexts on the development of scientific principles. Through close reading, analysis, discussion and integration of primary and secondary source materials, students make connections among the disciplines of history, theology, philosophy and science.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS2150 Introduction to American Studies
This course introduces students to the major themes in American culture, both past and emerging. Students are given a sense of the tensions running through the identity and image of Americans here and around the world. As an integrative learning seminar, this course also serves as an introduction to the idea and practice of interdisciplinary scholarship. This course gives students a wide range of tools to make sense of what America is, has been and can be. Topics include traditional disciplines that help illuminate American culture. Focus is on art, music, literature, history and anthropology.
Prerequisite(s): ENG1020 or ENG1024 or placement, sophomore status.
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS2213 The Earth in Peril: A Literary and Scientific Analysis
This course examines environmental issues created by unrealistic views about the earth’s capabilities. Relationships among people, environments and natural resources are analyzed through literature and scientific writings. Students examine why and how world views affect the natural world’s destruction and preservation.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS2215 Honors Seminar: The Earth in Peril: A Literary and Scientific Analysis
This course examines environmental issues created by conflicting views about the earth’s capabilities. Relationships among people, environments and natural resources are analyzed through literature and scientific writings. Students examine why and how world views affect the natural world’s destruction and discuss possible theories of preservation. Students contribute to inquiry surrounding the issue of sustainability through research and analysis.
Prerequisite(s): ENG1024 or English placement, honors status, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

ILS2370 Obesity
This course considers the now global problem of obesity from the biological, psychological and sociological perspectives. Since the 1970s there has been a rapid increase in the incidence of overweight and obesity in the United States with 65% of adults now overweight. Childhood obesity rates have tripled in the last 20 years producing the first generation of Americans who are predicted to have a shorter life span than their parents. The obesity epidemic is widely acknowledged in the United States, but in the past two decades, this problem has also spread to developing countries as they accelerate their nutrition transition to more mass produced and processed foods. The roles of government and business will be explored, in influencing access to foods and in defining obesity vs. health. The study of this now global problem is relevant from a personal health perspective as well as a political and economic perspective. Individuals empowered with knowledge can modify their own food environments and that of their children. A well-educated populace may wish to support initiatives to make progress on this societal problem to avoid economic losses in productivity and health care costs that will compromise America’s competitiveness.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS2390 The XX Factor
The XX Factor takes an integrative learning approach to gender role development that foregrounds psychology and literature. This approach provides multiple lenses through which to examine current and historical concepts of women’s psychological and social development. It prioritizes close textual analysis of gender identity and sexuality as figured in literature across a broad spectrum. The course considers both conformity and resistance to societal biases, stereotyping, and the imposition of gender and sexual norms. In doing so, it promotes critical thinking about the diverse possibilities for women’s identities.
Prerequisite(s): ENG1020 or ENG1024 or English placement, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS4170 Passion, Power and Principle: Lessons at Play in Shakespeare
This course employs the still-relevant insights of the Shakespearean canon as a means of understanding and resolving contemporary ethical dilemmas, social tensions and the conflicting demands of citizenship in today’s world. Focus is on the resolution of moral dilemmas involving divisions of power, the use of authority, familial obligations and conflicting loyalties. This course takes an integrative learning approach that draws on literature, philosophy (ethics) and history to promote analysis and meaningful comparisons between the problems confronted in the world of Shakespeare’s plays (and the society they reflect) and those faced by us today.
Prerequisite(s): ENG1021 or ENG1027, senior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ILS4330 Economic Explorations in American History
This course seeks to explain American history through the lens of economics. Emphasis is placed on how changing economic modes of production influenced outcomes at the societal level. In each episode, students focus on the relevant economic background and institutional structure and then deduce how this in turn informed historical change in activities ranging from agriculture, household production, industrialization, social movements, political response and the new information economy.
Prerequisite(s): ECON1001 or ECON1002, ENG1021 or ENG1027, senior status.
Offered at Charlotte, North Miami
4.5 Quarter Credit Hours
International Business (IBUS) Courses

IBUS2002 International Business
This course is designed to provide structured approaches for analyzing the rapidly evolving field of international business. Topics include the nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace. Theoretical foundations of international business and real-world scenarios help prepare students to operate more effectively in the changing global business environment.
Prerequisite(s): MGMT1001 or MGH1000, sophomore status. (HY)
Offered at 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. (OL)
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
This course focuses on cultural diversity. Students gain knowledge of international cultures and protocol, which are the critical building blocks of success in conducting business internationally. The ability to build bridges between people from different countries and with different ethnic backgrounds is emphasized in this course.
Prerequisite(s): MGMT1001 or MGH1000, sophomore status.
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. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS4020 International Business 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 abroad. This is the preparatory course for the IBUS4082 Study Abroad program.
Prerequisite(s): 3.0 cumulative GPA, 90 credit hours of completed coursework.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS4023 International Marketing Communications Seminar
This course allows students to prepare an integrated marketing communications case for a multinational organization and make a presentation of their recommendations to that host organization and/or their advertising agency abroad. The plan includes recommendations based on primary and secondary research findings, as well as a fully integrated marketing communications plan. Upon completing the initial stage of the case, students travel to the international partner site where they continue to work on the implementation of this plan. Faculty from both Johnson & Wales and the partner work with students on the case.
Prerequisite(s): ADVC2001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS4082 Operations Management and Process Improvement Abroad
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

IBUS4083 International Marketing Communications Abroad
Students work on an international marketing campaign and make a presentation of their recommendations to the host organization and/or their advertising agency abroad. The plan includes recommendations based on primary and secondary research findings, as well as a fully integrated marketing communications plan. Students continue to work on the implementation of this plan at the international partner site. Faculty from both Johnson & Wales and the partner work with students on the case.
Prerequisite(s): ADVC2001, IBUS4020.
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. 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 credit hours of completed coursework. 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 credit hours of completed coursework. 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 or MGH1000), MGMT2001, 2.75 cumulative GPA, 90 credit hours of completed coursework. 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. 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 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 professional 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

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. Students are exposed 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. Prerequisite(s): Sophomore status. (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. Students are 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, sophomore status. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 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
LEAD3025 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

LEAD3080 Cyberlaw
This upper-level course confronts students with the changes and adaptations of U.S. law resulting from the ascendency of computers and the Internet. Fundamental common law and statutory assumptions about the nature of person, place, thing and action are called into question by data transactions between computer memories, unprecedented wealth concentrated in the development and distribution of software, widespread access to large quantities of data with minimal quality control, and the blurring of geographical boundaries. Students examine how contract formation, defamation, obscenity, copyright, trademark, privacy and other legal issues have been changed by technology and the online world. Prerequisite(s): LAW2001. Offered at Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LEAD3092 Sports, Entertainment and Event Management Law
This course provides the Sports, Entertainment and Event Management major with an understanding of the legal issues that shall have an impact upon their business practices. The course concentrates on the following topics: negligence, intentional torts and crime, risk management, intellectual property, industry-specific contracts, discrimination, labor relations, various forms of business organization, and regulation of sports agents. Prerequisite(s): LAW2001. Offered at Charlotte, Denver, North Miami, 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 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 revolving areas of current and relevant leadership theories and practices. Areas of specialized leadership interest include, but are not limited to: Global Issues, Women in History (LEAD2011), 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
The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Area of specialized leadership interest include, but are not limited to: Women in History. Prerequisite(s): LEAD1010. Offered at Charlotte, Denver, North Miami, Providence 4.5 Quarter Credit Hours

LEAD2012 Power and Leadership
This course provides an overview of the nature and types of power in today's business world. The relationship between power and influence is also explored. Since issues of power present unique challenges to students beginning new careers, special attention is given to the topics of supportive communication, relationship building and organizational politics. Prerequisite(s): LEAD1010 or SOC1001 or SOC2005. Offered at Denver, Denver CE, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LEAD2030 Leadership Through Film and Literature
This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite(s): LEAD1010 or SEE2015 or permission of department chair. 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

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 in 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

LIT2030 African-American Literature
This course examines African-American literature in a variety of genres from its conception in the days of slavery to contemporary times. Emphasis is placed on the historical and social significance of major works of African-American literature, as well as on the unique artistic contributions of African-American authors to the American literature canon. Prerequisite(s): ENG1020 or ENG1024 or English placement. (SL) Offered at Charlotte, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LIT2070 Studies In The Short Story
This course prepares the student to read, analyze, and write about the short story from different critical perspectives. Students study representative authors and are exposed to a variety of forms and styles of the short story from a wide range of historical periods. Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LIT2090 Multi-Ethnic Literature
This course introduces students to fiction, autobiography, poetry, drama and many other forms of literature by writers from many racial and ethnic backgrounds including African American, Asian American, Latino, Chicano, American Indian and more. Emphasis is placed on the historical context in which the writings have evolved as well as the problems encountered by these various cultural groups as they intersect with American culture. Through reading the literature of many cultures and countries, students search for the common themes that unite humanity across the globe. Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, North Miami, 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): ENGL1021 or ENGL1027.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LIT3015 Food In Film And Literature
This course is designed to acquaint the student with the art forms of film and literature with a focus on food as its primary subject. The course focuses on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students develop the critical skills necessary to increase their understanding of the experience of film and literature.
Prerequisite(s): ENGL1021 or ENGL1027. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

LIT3018 Honors Seminar: Food in Film and Literature
This reading and writing-intensive Honors seminar will trace the use of food as both subject and metaphor in literature and film throughout the ages. The first half of the course examines the relationships between food and philosophy, food and politics and food and history as portrayed through a wide variety of literary and film genres. The second half of the course focuses on analytical comparisons of food-centered texts and their film adaptations. Through discussion of course readings & screenings students develop an analytical perspective on the study of food in film & literature that they apply to a research project of their own design.
Prerequisite(s): ENGL1027, honors status, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

LIT3040 Sports in Film and Literature
This course focuses on the significant inspiration of athletic endeavors upon the literary and cinematic imagination. Writers of fiction and non-fiction, prose writers, and poets have discovered in the athletic experience a useful metaphor to express the very purpose and meaning of life. Modern film explores both the realism and romanticism of sports in popular culture. This course is designed to acquaint the student with the essence of games as myth and metaphor and develop an appreciation of the historical context in which the stories are constructed and heard.
Prerequisite(s): ENGL1021 or ENGL1027. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

LIT4010 Science Fiction
This course analyses the evolution of science fiction from its early origins to the present. Fantastic and futuristic elements of plot are examined as social commentary. A variety of styles in several genres include traditional science fiction, fantasy, horror and cyberpunk.
Prerequisite(s): ENGL1021 or ENGL1027.
Offered at Charlotte, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

Management (MGMT) Courses

MGMT1001 Contemporary Business Management I
This course provides students with the fundamental understanding of business, management and the different disciplines within business. The history of management and the evolution of organizations are examined. The course addresses the different functions of business and management while identifying the impact of business strategy and ethics on stakeholders. Integral to this course is career exploration and development of professional interest. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT1002 Contemporary Business Management II
This course provides students with the opportunity to apply business knowledge within the context of simulations, business projects and/or business cases while developing personal and professional planning skills, as well as written and oral communication skills. The appropriate use of decision-making frameworks and best practices to stimulate creativity and innovation are reviewed. Students are introduced to the concepts and skills associated with management, group facilitation, team development and leadership as applied to contemporary business issues.
Prerequisite(s): MGMT1001 or MGH11000. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT2001 Human Resource Management
This foundation course provides students with knowledge, skills and understanding of human resource management and workforce development. Students learn about major human resource functions and how each impacts the performance of the organization. Organizational psychology and management research informs students’ understanding of how best to manage human resource functions.
Prerequisite(s): MGMT1001 or MGH11000. (SL) (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT2020 Organizational Behavior
This course surveys current concepts regarding organizational and behavioral theory. Focus is on the roles of individuals and teams and their impact on the contemporary business environment. Students explore how leaders and employees act and react to various challenges. A particular emphasis is placed on employee development in an ever-changing, global work environment. Topics include learning, motivation, leadership, communications, interpersonal relationships, personality and culture, and their impact of job performance, organizational commitment and organizational performance.
Prerequisite(s): Sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT2030 Operations and Supply Chain Management I
This course acquaints students with the fundamentals of operations and supply chain management in both the manufacturing and service sectors. The course recognizes the changing face of operations from an internally focused supportive function to a strategic part of the enterprise value chain. Topics include the supply chain model, product and process design, project management, process analysis, total quality management, and sustainability.
Prerequisite(s): MGMT1001 or MGH11000, sophomore status. (OL)
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 or MGH11000.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT3030 Managerial Technology
This course surveys the relationship of technology with the managerial process, strategic competitiveness, operational effectiveness and the business enterprise. The course explores technologies typically available to business managers, and how those technologies can be leveraged to increase organizational and professional success. Students are also exposed to approaches and managerial practices through demonstrations, case studies, simulations and experience-based exercises.
Prerequisite(s): FIT1003 or FIT1040, MGMT2030. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours
MGMT3040 Process and Quality Management
This course thoroughly examines the concept of quality management as well as tools and approaches used to manage quality improvement efforts in organizations. Students are exposed to the theoretical and practical issues to prepare them to initiate quality and process improvements in their business careers, suitable for operations management and other functional professionals.
Prerequisite(s): MGMT2030, MATH2001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT3050 Compensation, Benefits and Total Rewards
This course explores the dynamic profession of compensation, benefits and total rewards management. Topics are explored through the perspective of the human resources professional, which provides a view of the ever-changing world of employee reward development, government and regulatory changes, and expectations of both the employer and employee in a competitive business arena.
Prerequisite(s): MGMT2001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT3060 Training and Development
This course explores training and development in a competitive global business environment. The course reviews research findings that support training and development as an essential component of effective business performance. Students explore the relationship between business strategy and strategic training and development, as well as the relationship between learning theory and effective training and development. Students design and deliver training in the classroom setting.
Prerequisite(s): MGMT2001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT3070 Special Topics in Human Resource Management
This course is a forum for special issues and emerging areas within the field of human resource management. Students examine current research and commentary on the selected special topics. Practical skill exercises (such as in-class exercises), case studies, site visits and visiting experts in the field enhance learning. Students apply theory and concepts from earlier coursework, and benefit from the opportunity to think critically and assess current human resource issues.
Prerequisite(s): Two of the following: MGMT3005, MGMT3035, MGMT3050, MGMT3060. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT4001 Process Planning and Control
This course offers a quantitative approach to operations and supply chain management problems. Key areas of focus include the management of waiting lines, forecasting, inventory, location/scheduling and project management. Particular emphasis is placed on the application of tools and techniques to solve problems such as linear programming and other methodologies widely used in business settings.
Prerequisite(s): MGMT2030 or MGMT3035, MGMT3040. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT4020 Strategic Management
This course provides 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. Leadership and corporate ethics are also discussed.
Prerequisite(s): Senior status. (OL)
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. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT4050 Contemporary Issues in Operations and Supply Chain Management Strategy
This course examines the operations and supply chain function as an organization’s source for developing a sustainable, competitive advantage. The concept of operations is viewed from the perspective of the firm’s entire value chain. The impacts of technology, globalization and contemporary issues are examined in depth. Through the use of business cases and/or simulations, students apply operations management techniques and tools to determine strategies and make operational and supply chain decisions.
Prerequisite(s): MGMT4020, senior status. (OL)
Offered at Charlotte, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT4070 Strategic Human Resource Management
This Human Resource Management capstone course focuses on the strategic deployment of human capital to support organizational strategy. Students engage in case study and team exercises to develop human resource strategies and arguments to advocate for their implementation. Students are asked to assess the competitive environment and align human resource systems behind these strategies while building a high-performance work system. Students are also asked to identify the appropriate changes within the human resource systems to support day-to-day operations.
Prerequisite(s): MGMT4020, senior status. (OL)
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.
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

Marketing (MRKT) Courses

MRKT1001 Principles of Marketing
This is an introductory course in the study of marketing with an emphasis on marketing theory and basic marketing principles and practices. Topics include introduction of the marketing mix: price, product, promotion and place; knowing your customer; services marketing; socially responsible marketing; and ethics, plus the importance of marketing in the domestic and global economies in both profit and nonprofit organizations. (OL)
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.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours
MRKT1011 Principles of Professional Selling
This course is a hybrid of theory and training. Students learn about buying processes and personalities, and how to target, prospect, approach and interview customers in order to determine unmet needs and potential opportunities. Consultative selling replaces the outdated transactional approach to selling. Students learn through role-plays and skills-based training to build relationships with customers and other business partners in a relationship-oriented world.
Offered at Charlotte, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT2050 Marketing Research
This course provides a broad overview of marketing research methods and the marketing research industry. Covering both qualitative and quantitative research techniques, the course familiarizes students with the appropriate uses and limitations of marketing research. This course increases student understanding of various marketing research techniques, gaining insights into data-driven decision making.
Prerequisite(s): MRKT1002, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3002 Brand Design
This is an advanced course with an emphasis on corporate brand identity development. The course sequence focuses on the development of research, strategy and design, in particular the areas of organization, culture and identity. Students study how complex organizations are defined by their public identities, and how those identities can be strategized and designed with the goal of applying the concepts to a client-based project. Topics include a five-step brand identity process and a showcase of best practices. Project-based activity includes brand research, logo development, product packaging, marketing and advertising collateral, web branding, and broadcast advertising development as applicable to client need.
Prerequisite(s): MRKT2050, MRKT3005, junior status.
Offered at Charlotte, 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. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3011 Data-Driven Marketing
This course is designed to give students an understanding of the elements of data-driven marketing as an integrated part of a total marketing program. Upon completion of this course, students should have an understanding of databases, data-driven marketing, email marketing, social media advertising, direct mail, catalog marketing and other forms of electronic media as they are used in data-driven marketing programs.
Prerequisite(s): MRKT 1001, sophomore status. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3020 Product Development
This course examines the role of product development as a function of an integrated marketing system. Students will explore the synergy of design and technology to create consumer value. Topics covered include innovation, concept generation, global sourcing, and manufacturing processes.
Prerequisite(s): MRKT1001, MRKT1002.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3025 Business-to-Business Marketing
This course is a study of the development and maintenance of relationships in the business-to-business marketing channel. Special emphasis is on understanding various forms and appropriate uses of power in the channel. Topics also include the marketing of services as well as tangible goods in the business-to-business channel.
Prerequisite(s): MRKT1001 or HOSP3050, junior status.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3045 Social Media Marketing
This course focuses on the strategic use of current and future social media platforms. Students develop a social media marketing plan using the major social media platforms and user-generated content tools for business. Students explore the use of social media for creating personal and professional brand goals with measured results. Students are expected to have a basic understanding of various online and offline marketing strategies.
Prerequisite(s): MRKT1001, sophomore status. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3050 Techniques in Sales Management
This course introduces students to the selling profession and process from the perspective of the sales manager, a role that relates to marketing communication and marketing strategy. Students 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 gain an understanding of 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 are addressed.
Prerequisite(s): ENG1030, (MGMT1001 or MGH1000 or MRKT1001), junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

MRKT3055 Survey Research
This course provides an overview of contemporary topics in quantitative research such as competitive intelligence, survey design and scale measurement. Students utilize current technology and software tools to create, distribute, analyze and interpret quantitative data. Students gain an understanding of modern market research techniques 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

MRKT3150 Special Topics in Marketing
This course is a study of selected current topics in the field of marketing. The course helps students understand how marketing impacts and is part of consumers, business and society. Emphasis is on exploring current literature, advanced problems and research tools applicable to the chosen topic. Focus is on a different area, issue or theme each year, depending on student interest. The topic area may not be usually found in the conventional classroom course. The description for each topic is noted in each of the specific course outlines.
Prerequisite(s): ADVC1010, 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, junior status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
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. (OL)
Offered at Charlotte, Denver, Denver CE, North Miami, Online, 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

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 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. (OL)
Offered at Charlotte, Denver, North Miami, Online, 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. Prerequisite(s): MATH1002 or Math placement. May vary depending on topic.
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): ENGL1020 or ENGL1024 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 that can be labeled right and wrong. Consideration is given to 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. Emphasis is also on 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
PHIL3045 Honors Seminar: Ethics
This Honors Seminar examines central figures in the history of moral philosophy, such as Aristotle, Hobbes, Hume, Mill and Kant. While the primary focus will be on understanding these influential thinkers in their historical contexts and their distinctive approaches to ethics, we will also seek to show the relevance of their views to timeless questions. What is the best way to live? How do we distinguish good from evil? Should we be moral? We will discuss these thinkers’ answers to these questions, and apply those answers to contemporary moral discourse, including public policy, environmental issues and business ethics.
Prerequisite(s): ENG1024 or English placement, honors status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

Political Science (PSCI) Courses

PSCI1001 Introduction to Political Science
Political Science is the rigorous and disciplined study of government and politics. This is a gateway course designed to reveal to students the ubiquity of political phenomena in their lives. The working of politics, viewed alternatively as the allocation of values, or as the study of who gets what, when, where, why and how, is studied in a variety of incarnations, in small and large groups, and private and public dress. The rational choice perspective is used to formulate and analyze theoretical issues in political analysis.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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 will include different historical and possible future systems of international relations; imperialism; cold war politics; national security theory including deterrence and the success of international political and monetary organizations.
Prerequisite(s): Sophomore status.
Offered at 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

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 the drug 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 and psychosocial impact of addiction on society and industry. Various treatment approaches and methods of recovery are discussed. Methods of awareness, identification and distinction between various compulsive disorders and addiction 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. (OL)
Offered at Charlotte, Denver, North Miami, Online, 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

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

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Research (RSCH) Courses

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 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): ENGL1024 or English placement, 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

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. Focus is on making informed business decisions in fashion merchandising and marketing using an understanding of how apparel is produced 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

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 Fashion and Retail Lab
This course gives 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, sophomore status. 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 Cases in Fashion and Retail
This course analyzes and compares fashion and 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, junior status. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours
4.5 Quarter Credit Hours
Prerequisite(s): MGMT1001 or MGHI1000, sophomore status. (OL)
This course focuses on the aspects of enterprise risk management (ERM) in business, including the methods and processes used by organizations to manage risks and seize opportunities related to the achievement of their objectives. The course provides a framework for the identification, assessment, monitoring and mitigation of risk as it relates to the business enterprise including identification and mitigation of health and safety risks.
Prerequisite(s): MGMT1001 or MGHI1000, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 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 will be 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

SCI2030 Introduction to Ecology
This course combines biology and other sciences to study how living things interact with each other and with their non-living environment. Topics such as biodiversity, major terrestrial and aquatic biomes, succession, and the methods and goals of environmental conservation are discussed.
Offered at North Miami, 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

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): ENGL1021 or ENGL1027, SCI1010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

RTL2001 Enterprise Risk Management
This course focuses on the aspects of enterprise risk management (ERM) in business, including the methods and processes used by organizations to manage risks and seize opportunities related to the achievement of their objectives. The course provides a framework for the identification, assessment, monitoring and mitigation of risk as it relates to the business enterprise including identification and mitigation of health and safety risks.
Prerequisite(s): MGMT1001 or MGHI1000, sophomore status. (OL)
Offered at Charlotte, Denver, North Miami, Online, 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 sustainable food production practices. 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

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, SCI2020, 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) (HY) (OL)
Offered at Charlotte, Denver, North Miami, 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 or SOC2005. (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 or English placement, honors status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SOC2010 Sociology of Digital Environments
This course provides an introduction to the digital world as both a setting of social interaction and as a social and historical phenomenon. Attention is given to the ways that virtuality has both transformed and been influenced by other institutional domains such as family, media, art and work. This focus on the digital world advances students’ sociological understanding of the human experience.
Offered at Charlotte, North Miami, Providence, Providence CE
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 or SOC2005.
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

SOC2055 Honors Seminar: Peoples and Cultures of Africa
This course provides honors students with an in-depth exploration of the human experience of living Africa, through an exploration of the peoples of the continent and the contexts in which their lives are lived. Africa is an immensely diverse, complex, historically rich, economically significant and geo-strategically important part of the globalized world. From the great African empires of pre-history to colonization, decolonization and a post-modern, independent Africa, this course explores key geopolitical, historical, social, cultural and political-economic dynamics that continue to challenge the people of the continent, through a region-by-region approach.
Prerequisite(s): ENG1024 or English placement, honors status.
Offered at Charlotte, Denver, North Miami, Providence
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 or SOC2005. (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 micro-level within the students' realm of influence, to broaden the acceptance of differing perspectives in a pluralistic society.
Prerequisite(s): SOC1001 or SOC2005. (OL)
Offered at Denver, North Miami, Online, 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 or SOC2005. (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. (OL)
Offered at Charlotte, Denver, North Miami, Online, 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

Sport/Ent/Event Mgmt (SEE) Courses

SEE1001 Introduction to the Sports, Entertainment and Event Management Industry
This course introduces students to the sports, entertainment and event management field. Emphasis is on the historical development, organizational structure, use of technology 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

SEE2005 The Business of Sports
This course explores the business of sports. Focus is on acquiring knowledge pertaining to sports events, legal and ethical aspects of sport, sport venues, and sport economics. Course content focuses on the comprehensive nature of professional and amateur sports.
Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or MGMT1001 or SEE1001.
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, Providence CE
4.5 Quarter Credit Hours

SEE2020 The Business of Event Management
This course introduces students to the methods utilized in researching, planning, organizing and delivering sustainable major events. The roles of global events in sub-fields such as sports, tourism, entertainment, celebrations, civic and hallmark events are also explored.
Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or MGMT1001 or SEE1001. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE2025 Rules of Golf
The course reviews the rules of golf in detail. Students develop a clear understanding of how to navigate the rule book by studying The Rules of Golf and the Decisions on the Rules of Golf. Emphasis is placed on practical hands-on application of the rules and the decisions on the golf course. Proper course set up and marking a golf course for an official USGA event is also discussed. This course prepares students to take the USGA Rules exam.
Offered at North Miami
1.5 Quarter Credit Hours

SEE2030 The Business of the Entertainment Industry
This course is designed to provide students with core knowledge of the diverse and dynamic entertainment industry. Topics 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): FSM1001 or FSM3001 or HOSP1001 or MGMT1001 or SEE1001.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE2035 Intro to Golf I
The course provides an overview of the golf business and responsibilities of golf professionals. General skills including business communication forms, communication skills, customer service and relations, and psychology within the golf business are introduced. Supervising, delegating, managing people, staffing, human resources, and time management are also discussed. (This course is taken as part of the Golf Course Operations Concentration).
Offered at North Miami
3 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, Providence CE
4.5 Quarter Credit Hours

SEE2045 Intro to Golf II
This course is designed to expand on the student’s understanding of the golf business with special emphasis on planning and financial management. Students learn core principles of management within a successful operation. Cost control measures and golf marketing plans are also discussed. (This course is taken as part of the Golf Course Operations Concentration).
Offered at North Miami
3 Quarter Credit Hours

SEE2055 Intro to Teaching Golf
The purpose of this course is to introduce the student to the arts of teaching the game of golf from the basic terminology used in the industry to the biophysics used in the motion of the golf swing. Club selection, shot types and course management is also discussed.
Offered at North Miami
3 Quarter Credit Hours

SEE2065 Golf Teaching Methods
The purpose of this course is to introduce the student to advanced golf teaching methods. Students study some of the best teachers of the game, understand the difference between the methods, and gain the ability to teach a number of different styles. The course also introduces fundamentals in the golf swing and teaches the student how to give a comprehensive golf lesson. Students also learn how to market their skills and their golf school. (This course is taken as part of the Golf Course Operations Concentration).
Offered at North Miami
3 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, Providence CE
4.5 Quarter Credit Hours

SEE3008 Ancillary Services and Revenue Management in the Sports, Entertainment and Event Industry
This course explores the business dynamics of ancillary services and revenue management in the sports, entertainment and event industry. Emphasis is on the current procedures and standards for managing concessions, catering, retail operations, effective techniques for responsible alcoholic beverage service, and cost control procedures. Students focus on the manager’s role in delivering multiple levels of service in an effective manner. Students obtain a certification in effective alcohol management.
Prerequisite(s): (FISV2000 or FISV2010, FSM2110 or SEE2020) or (SEE2010, SEE2020, SEE2030).
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE3010 Ticketing Methods and Data Analysis in Sports, Entertainment and Event Management
This course explores the many facets of ticketing and access management within the sports, entertainment and event industry. Content includes ticketing operations, configurations, coding, pricing and analytics. Emphasis is on utilizing the ticketing process to gather information about consumers before, during and after the event. Students also explore the management, marketing and promotional efforts behind the sale of tickets, along with technology used to administer ticketing and box office inventory control systems.
Prerequisite(s): SEE3008.
Offered at Charlotte, Denver, North Miami, 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. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
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. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
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. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE3045 New Media Literacy in Sports, Entertainment and Event Management
This course develops the skills necessary to proactively interact with mass communication within the sports, entertainment and event industry. Emphasis is on the ethical responsibilities of a spokesperson and the experience needed to communicate to the media in a variety of situations, including the development and creation of a press conference and communicating the brand and image to the consumer base.
Prerequisite(s): ENG1021 or ENG1027, ENG1030. (OL)
Offered at Charlotte, Denver, North Miami, Online, 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 MCST2010, SEE2030.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE3075 Golf Club Design & Repair
The purpose of this course is to introduce the student to the art of golf club design and repair. Focus is on the technology and techniques involved, the correct processes by which clubs are properly designed and repaired, and the equipment currently available to custom design and repair in today’s industry. Custom design and repair lab setup as well as the establishment of a successful design and repair business are also discussed.
Offered at North Miami
4.5 Quarter Credit Hours

SEE3080 Golf Operations Management
This course introduces students to the role of management in golf facilities operations. The focus is on the administration of course procedures, tee times and retail space. Pro shop operations and the impact on customer and player relations is analyzed. Player performance analysis and instructional methodology is also discussed.
Prerequisite(s): MRKT1001.
Offered at North Miami
4.5 Quarter Credit Hours

SEE3085 Turfgrass Management
The purpose of this course is to introduce the student to the management of golf course turfgrass and landscaping. The focus is on the ecology of turf, maintenance operations, irrigation and the equipment necessary for course care. Pest and weed control management, chemical handling and the environmental impact of golf is also discussed.
Offered at North Miami
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, Providence
4.5 Quarter Credit Hours

SEE3099 Sports/Entertainment/Event Management Internship
This junior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting.
Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 during the entire pre-program application process, and 2) have completed 90 hours of course work.
Offered at Charlotte, Denver, North Miami, Providence
4.5-13.5 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, Sales and Relationship Management
This course explores the procedures and tactics necessary to define, target, attract, secure and retain corporate sponsors within the global sports, entertainment and event industry, including festivals, conventions, expositions, sporting events, concerts and not-for-profit (charitable) events. Students demonstrate effective sales strategies within the sports, entertainment and event industry and analyze the impact of relationship management. An experiential learning project is incorporated into this course.
Prerequisite(s): Junior status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE3170 International Exhibitions & Events
This course is designed to give students 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. This course also has an experiential learning component.
Prerequisite(s): Junior status.
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

SEE3850 Negotiations and Agreements in Hospitality, Sports, Entertainment and Event Management
This course explores the theory and practice of negotiations within the sports, entertainment, event, hotel, tourism and food service industries. Topics include discussion and presentation of the skills necessary to be a successful negotiator of agreements and contracts within the hospitality industry domestically and internationally. This course also explores labor relations and articulates the union/management negotiation process, including collective bargaining.
Prerequisite(s): LAW2001 or LAW2010. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

SEE4020 Sports and Entertainment Marketing
This course exposes students to marketing concepts related 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): MRKT1001. (HY)
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SEE4050 International Sports, Entertainment, Event and Venue Management
This course is designed to encapsulate the student's sports, entertainment and event management academic experience. Students apply critical thinking and problem solving skills to current and potential sports, entertainment, event and venue industry issues. Emphasis is on applying managerial principles, professional communication and ethical practices within national and international venues and events.
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): (FISV2000 or FISV2010, SEE4050) or (ACCT3020 or ACCT3025, HOSP3050 or MRKT1001), senior status. (HY)
Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours
Talent Advancement Prgm (TAP) Courses

**TAP0015 Talent Advancement Program**
The Talent Advancement Program course is designed to help students create greater success in college and in life. Students learn many proven strategies for creating greater academic, professional and personal success. They become empowered with confidence to develop their natural inner strengths, which help them make wise choices. The accumulation of these wise choices creates the outcomes and experiences needed to be successful in college and in life. Through active participation in TAP, students explore questions, issues and practical techniques regarding responsibility, motivation, self-management, interdependence, self-awareness, lifelong learning, emotional intelligence and self-esteem.
Offered at North Miami
0 Quarter Credit Hours

**Travel Tourism (TRVL) Courses**

**TRVL2801 World Geography for Tourism and Hospitality**
This course is designed to provide the student with the knowledge and skills necessary to work and travel in a global environment. Students explore both current and emerging destinations from around the world. The course discusses the cultural, recreational and social significance to the traveler and the economy.
Offered at Charlotte, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**TRVL3010 Dynamics of Tourism and Sustainability**
This is a management-oriented course covering the economic, cultural and social functions in the planning and development of the tourism industry. Emphasis is on organizational concepts. (UL)
Offered at Charlotte, Denver, North Miami, Online, 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

**TRVL3035 Tour Management Operations**
This course is designed for students planning careers in tour guiding or tour operations. Topics include tour operations, components of a tour, tour management positions, characteristics of professional tour guides, the psychology of tour management and internal communications. The culmination of this course is a tour to a selected international destination, where each student researches, negotiates and develops a highly anticipated journey.
Prerequisite(s): TRVL2801, junior status.
Offered at 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): FSM3001 or FSM3099 or HOSP3099 or SEE2020 or TRVL3099.
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**TRVL3080 Dynamics of the Cruise Industry**
This course acquaints students with the modern cruise industry. Students identify the role of cruise lines in the travel and tourism industry, develop a detailed foundation and knowledge of the various cruise line products and destinations, understand the various career opportunities available, as well as recognize how to sell a cruise. Ship inspections are offered during the course.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

**TRVL3081 Cruise Operations**
This course presents a survey of both onboard and shore-side cruise operations. Examination of onboard activities includes embarkation/ debarkation, hotel staff, entertainment, shore excursions, security, etc. Shore-side operations include reservations, air/sea, finance, purchasing, itinerary development, legal, human resources, etc. The process of how cruise lines negotiate with various outside vendors and agents is also examined.
Prerequisite(s): TRVL3080.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

**TRVL3082 Cruise Marketing and Sales**
This course deals with the broad scope of marketing a cruise line product. Emphasis is placed on the analysis, structure and the strategies of the cruise marketing department. Various promotional activities are examined including TV, radio and print advertising as well as direct mail, the Internet and the retail travel agency distribution system. Students have an opportunity to visit and meet with cruise line marketing and sales departments.
Prerequisite(s): TRVL3080.
Offered at North Miami, Providence
4.5 Quarter Credit Hours

**TRVL3099 Tourism & Hospitality Internship**
This internship is designed to give students practical experience in the tourism and hospitality industry. Students acquire insight into the practical aspects of an organization's operation by observing and participating in day-to-day activities.
Prerequisite(s): HOSP1080, to be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 during the entire pre-program application process, and 2) have completed 90 hours of course work.
Offered at North Miami, Providence, Providence CE
6.75-13.5 Quarter Credit Hours

**TRVL3091 Special Topics in Adventure Resort Management**
This course provides the student with a solid foundation of knowledge related to the Adventure Resort and focuses on all aspects of operation and program development. The course will also offer opportunities for a field project. Students are required to participate in all off-campus activities with the designated industry partners.
Prerequisite(s): Sophomore status.
Offered at North Miami, Providence, Providence CE
4.5-9 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 Experiential Education (DEE) opportunity may be an integral part of this course. DEE opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services.
Prerequisite(s): MRKT1001.
Offered at Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

**TRVL4160 Travel and Tourism Strategic Management Seminar**
This capstone course culminates the theoretical training for the advanced student of hospitality and tourism studies. The course is designed to provide insight into the policy formulation and strategic management of travel and tourism entities. Essential elements of the course include a variety of teaching methods; analysis of current issues and situations in the travel and tourism field; keeping up to date and current by utilizing different web sites; and research projects and case analyses that will improve the understanding of the strategic planning process, critical thinking and decision-making capabilities of the student.
Prerequisite(s): FISV2000, MRKT1001.
Offered at 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/bwckschd.p_disp_dyn_sched) is published before registration begins for each term. 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 HoursAttempted</th>
<th>Cumulative GPA</th>
<th>Status after Term Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Standing 0–higher</td>
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<td>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing 0–21</td>
<td>1.0–1.99</td>
<td></td>
<td>Probation 1st Term</td>
</tr>
<tr>
<td>Good Standing 0–21</td>
<td>0–.99</td>
<td></td>
<td>Suspended</td>
</tr>
<tr>
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Returning Students:

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<th>Status after Term Completion</th>
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<td>Good Standing 0–higher</td>
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<td>Suspended</td>
</tr>
<tr>
<td>Good Standing 42.1–higher</td>
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<tr>
<td>Probation 2nd Term</td>
<td>42.1–higher</td>
<td>1.26–1.49</td>
<td>Suspended</td>
</tr>
<tr>
<td>Probation 2nd Term</td>
<td>42.1–higher</td>
<td>0–1.25</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>0–1.50</td>
<td></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>0–42</td>
<td>1.25–1.99</td>
<td>Probation 1st Term</td>
</tr>
</tbody>
</table>

Suspended

Good Standing

Probation 1st Term

Probation 2nd Term

Probation 3rd Term

Warning
### Academic Standing Standards: 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>2.0–4.0</td>
<td>Good Standing</td>
</tr>
<tr>
<td>Good Standing</td>
<td>0–higher</td>
<td>0–1.99</td>
<td>Good Standing</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>Good Standing</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>0–0.99</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>Good Standing</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>Good Standing</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>Good Standing</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>Good Standing</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>Good Standing</td>
</tr>
</tbody>
</table>

### Good Standing

Students 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 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 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 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 see the appropriate section 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/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/Pass (WP), Withdrawal/Fail (WF)#
To record attempted credits, a grade of WP or WF is recorded when a student withdraws from a culinary/baking & 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. 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 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 credit 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>
<tr>
<td>0–69</td>
<td>F</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>
</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/Pass (WP), Withdrawal/Fail (WF)**
In order to record attempted credits, a grade of WP or WF is recorded when a student withdraws from a culinary/baking & 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. 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.

### 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 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-</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, the course may be repeated 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 the 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/advisor in Student Academic & Financial Services. Academic counselors/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 of 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 attending Johnson & Wales University 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 (http://catalog.jwu.edu/admissions/applying/transferstudents).

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 visit Student Academic & Financial Services or complete a transcript request form (https://www.jwu.edu/uploadedFiles/Documents/Forms/Academic_Services/JWUTranscriptRequestForm.pdf).

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. However, a longer period of time may be required for processing at the end of a term or during peak enrollment periods. Records prior to 2000 may be located on microfilm; if applicable, please allow 5-15 business days for processing.

The university does not email transcripts. 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.

Unofficial transcripts may be obtained in jwuLink (http://link.jwu.edu).

Requirements

Please see the appropriate section 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 45.0 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) toward 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 3.15 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.

A maximum of 20% of the program’s credits can be awarded as transfer credit. Credit may be awarded for graduate-level courses that were completed with a grade of B or better (3.00 GPA) at another institution accredited by an accrediting agency recognized by the U.S. Department of Education or International Ministry of Education.

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. Students must meet the entrance requirements for the prospective program to gain admittance.

Only one doctoral 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). 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.

**Arts & Sciences Core Experience**

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.

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

- Effectively apply oral and written communication strategies appropriate for a particular situation and/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.
- Demonstrate 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.
- Demonstrate 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.

Regardless of their majors, all undergraduates are required to complete at least 63 credit hours of general education. Some of these courses may be determined by specific program requirements. The A&S core curriculum requirements are summarized below.

### THE A&S CORE EXPERIENCE

<table>
<thead>
<tr>
<th>Communications Foundation Courses</th>
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Integrative Learning

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<th>Two ILS courses, one at the 2000 level, one at the 4000 level</th>
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<td>Arts and Humanities – Two courses from ART, HIST, HUM, LIT, PHIL or REL</td>
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**Arts & Sciences Core Experience**

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.

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website ([http://studyabroad.jwu.edu](http://studyabroad.jwu.edu)) for information, program descriptions and online applications.

### 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 interviewing and 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](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 speakers 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

JWU Study Abroad is a way for students of all majors to earn academic credit while taking classes and studying internationally. Study abroad programs promote global citizenship and interconnectedness through international study. Programs are available that allow students to delve into many different areas of interest (i.e., explore farm-to-table cuisine and learn from elite chefs in Paris; practice leadership and nature tour guiding skills in South Africa; study fashion and design in Italy; learn regional Asian culinary skills in Singapore; or expand the freshman experience in Berlin).

In collaboration with schools and colleges on all campuses, JWU Study Abroad programs offer a variety of options for major, Arts & Science and elective credit at many price points for students during the academic year and summer. Financial aid is applicable to most programs. Visit the study abroad website ([http://studyabroad.jwu.edu](http://studyabroad.jwu.edu)) for information, program descriptions and online applications.
website (http://studyabroad.jwu.edu) for information, program descriptions and online applications.

**Academic Functions**

Orientation is mandatory for all new students and is held each term before the start of classes. Activities include academic orientation, social activities, distribution of photo identification cards, and meetings with administration, faculty and residence hall representatives. Orientation also includes placement testing.

Commencement is held at the end of each academic year. Degree candidates are recognized at these exercises. Participation in commencement exercises does not imply that graduation requirements have been met.

**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; ENG1027 Honors Advanced Composition and Communications: Civic Discourse; four honors seminars (two of which may be replaced by Culinary H-Option lab sequences); RSC3020 Honors Research Seminar; and RSC4020 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; ENG1027 Honors Advanced Composition and Communications: Civic Discourse; four honors seminars; RSC3020 Honors Research Seminar; and RSC4020 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 ENG1024 Honors Composition: Writing in the Academy; ENG1027 Honors Advanced Composition and Communications: Civic Discourse; RSC3020 Honors Research Seminar; and RSC4020 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 that 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.

**University Awards**

The **Eugene K. Burns Alumni Award** is given to the individual whose activities have most enhanced the reputation of the university.

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

The **Vollrath Award** is presented to a student who has demonstrated excellence as an employee in the culinary arts industry.
The Judith "Hootie" Solt Community Service Award is presented to a student in memory of the outstanding community service exemplified by North Miami Campus student Hootie Solt. The award is presented to the student who best demonstrates a commitment to volunteerism and community service during his or her enrollment.

The John J. Bowen Experiential Education Award is given to an individual selected for his or her outstanding work and contributions to industry as a student, as well as demonstration of leadership on and off campus. This award is selected by Experiential Education & Career Services.

Students who graduate with a 4.0 cumulative grade point average (GPA) receive the Exceptional Academic Achievement award in recognition of their academic achievement.

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 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 juniors 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 see the appropriate undergraduate or graduate section 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 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.

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 a 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/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 the 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).

Applicants for the Physician Assistant program must apply through the Central Application Service for Physician Assistants (CASPA) application. By submitting a CASPA application, the applicant certifies to Johnson & Wales University that all information in their application and supporting documentation is true, correct, and complete. Please note that Johnson & Wales University does not retain all application material submitted by the applicant.

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 high school equivalency exam. Additional methods of verification of high school completion exist for home-schooled students (p. 76). 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 (http://catalog.jwu.edu/admissions/international) section of this catalog for admissions information.

Admissions Requirements

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. 76).

Candidates for the university’s honors program must submit SAT or ACT scores for acceptance consideration. Admission standards may vary for international (http://catalog.jwu.edu/admissions/international) and transfer students (http://catalog.jwu.edu/admissions/applying/transferstudents).
Minimum Grade Requirements

There are certain majors that may have grade point average, course, academic or other requirements. For further information, please contact the admissions office.

Program Requirements

Business Studies

- Students must have attained an associate degree or equivalent in any program.

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. 77) standards (p. 77) 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. 75) section of this catalog.

Admissions Decisions

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 ($500 for Equine Business Management/Riding students) 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, 2015 will be accepted on the basis of space availability. Reservation fees received prior to May 1, 2015 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.

Requests for refunds of the reservation fee will be granted upon written request to the university prior to May 1, 2015. After May 1, 2015 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.

Deferred Enrollment

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).

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.

The Physician Assistant program does not accept CLEP or Advanced Placement (AP) credits to fulfill prerequisite courses. Admissions we will consider AP credits for one of the English course prerequisites on a case-by-case basis.

Transfer Credit

Course work 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 evaluations are based on previous college work as it relates to the student’s intended program of study. It is the university’s policy to accept credits, but not grades. Only grades earned at Johnson & Wales University are calculated into the cumulative grade point average. Students must meet the residency requirement (p. 71) for their intended degree.

JWU has a number of articulation agreements (https://www.jwu.edu/content.aspx?id=53299) and transfer credit equivalencies in place that facilitate student transfer to Johnson & Wales University. The university works closely with all colleges who wish to articulate with JWU and continuously works to develop new partnerships. The Transfer Evaluation System (https://tes.collegesource.com/view/tes_view01.asp?rid=%7B8145040A-7365-4840-8A90-B20C0B6FB26%7D&aid=7685C72180F-0E7E-4E91-9399-06A81322B340%7D) provides students with information on the courses (domestic institutions only) that have previously been evaluated and accepted at Johnson & Wales University.

Transfer applicants should submit official college transcripts from any colleges and universities previously attended prior to enrolling at the university. It is the responsibility of those candidates who are currently attending another college to have their updated official transcripts sent to Johnson & Wales University as soon as final grades become available and no later than the first term of enrollment.

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 program of study. 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. In some cases, official course descriptions or syllabi will be required for evaluation.

Accepted students will be sent a copy of their degree audit showing the credit accepted toward their program of study. 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).

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 equivalent are required for admittance.

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
- high school equivalency exam 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 high school equivalency exam) 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 F-1 visa are not eligible for the Early Enrollment Program.

Talent Advancement Program

The Talent Advancement Program is designed to help students create greater success in college and in life. Students will learn many proven strategies for creating greater academic, professional, and personal success. They will become empowered with confidence to develop their natural inner strengths that will help them make wise choices. The accumulation of these wise choices will create the outcomes and experiences needed to be successful in college and in life. Through active participation in TAP, students will explore questions, issues, and practical techniques regarding Responsibility, Motivation, Self-Management, Interdependence, Self-Awareness, Life-Long Learning, Emotional Intelligence, and Self-Esteem.

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 appropriately with faculty, staff, fellow students, university guests and customers in person, by telephone and email
- participate in industry-relevant activity for up to six continuous hours, often standing and moving in laboratory classes
- lift and transport a minimum weight of 25 pounds
- maneuver in commercial kitchens, dining rooms and industry-related facilities
- lift and transport trays of food and beverages, serve and clear guest tables
- use knives, commercial cooking utensils and operate commercial foodservice equipment
- produce and evaluate the quality of all food and beverage products
- handle and utilize commercial cleaning and sanitizing equipment and materials
- complete physical tasks in a timely manner
- perform multiple step procedures to produce recipes/formulas and perform industry-relevant tasks within a designated timeframe

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

School of Hospitality

Sports/Entertainment/Event Management

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

- communicate appropriately with faculty, staff, fellow students, university guests and customers in person, by telephone, and email
- input data into and retrieve data from a computer
- complete job responsibilities on both day and night shifts

Tourism & Hospitality Management

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

- communicate appropriately with faculty, staff, fellow students, university guests and customers in person, by telephone and email
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines, to international destinations, which may not meet U.S. ADA specifications
- carry out tour guide responsibilities (for example leading groups to access museums & outdoor tourism destinations, hotels, restaurants) at international destinations, which may not meet U.S. ADA specifications
- complete job responsibilities on both day and night shifts

Hotel & Lodging Management

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

- communicate appropriately with faculty, staff, fellow students, university guests and customers in person, by telephone and email
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines, to international destinations, which may not meet U.S. ADA specifications
- complete job responsibilities on both day and night shifts

Restaurant, Food & Beverage Management

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

- communicate appropriately with faculty, staff, fellow students, university guests and customers in person, by telephone and email
- input data into and retrieve data from a computer
- complete job responsibilities on both day and night shifts
- participate in industry-relevant activity for up to six continuous hours, often standing and moving in laboratory classes
- lift and transport trays of food and beverages, serve and clear guest tables
- use knives, commercial cooking utensils and operate commercial foodservice equipment
- produce and evaluate the quality of all food and beverage products
- handle and utilize commercial cleaning and sanitizing equipment and materials
- complete physical tasks in a timely manner
- perform multiple step procedures to produce recipes/formulas and perform industry-relevant tasks within a designated timeframe

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

School of Professional Studies

Equine Business Management/Riding

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

- wear footwear designed specifically for riding in English tack (the footwear must completely enclose the foot and have at least a ¾ inch heel)
- wear helmets that are ASTM/SEI certified (helmets must have verification that they hold such certification)
- be able to receive, understand and readily respond to audio cues while on horseback
- be able to receive and understand instruction without having to make visual contact with the instructor or take their eyes off the course
- be able to accurately judge the distance between themselves, horses and people in the ring, and obstacles and jumps
- be able to easily mount a horse either with the proper use of an approved mounting block or from the ground without assistance
- be able to properly handle standard grooming equipment, including but not limited to: curry combs, hard & soft brushes, sweat scrapers, mane combs & braiding equipment
- be able to bend over and lift a horse’s hoof and hold it long enough to allow proper examination or cleaning of the hoof
be able to put a halter and bridle on a horse without assistance and lead
be able to competently ride at walk, trot and canter
be able to ride at the posting trot for 2 complete revolutions of a 20x60
meter arena
have the ability to operate horse management equipment such as
tractors, trucks and wheelbarrows
be able to lift, handle and transport tack, feed bags, hay bales and
equipment for feeding and watering horses up to 50 pounds for a
distance of 50 feet
be able to move his/her entire body a distance of no less than 3 meters
within 3 seconds of a signal to do so
be able to have sustained contact with horses and work in an
environment where dust, hay and grasses are prevalent
be able to perform all tasks mentioned above either in the saddle or
on the ground without losing balance, falling or becoming dizzy, light-
headed or faint

The foregoing technical standards are essential to the programs
of instruction in Equine Business Management/Riding and also reflect industry
requirements and standards.

Center for Physician Assistant Studies

For a complete list of the Technical Standards for the Center for Physician
Assistant Studies, please contact the Director of the Center for Physician
Assistant Studies

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

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. To expedite the admissions process, applicants must enclose
OFFICIAL 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. Completed financial declaration (http://
admissions.jwu.edu/uploadedFiles/Content/Documents/
JWUIntlUgradDeclarationFinancialSupportUNIV.pdf) signed by both the
   applicant and the sponsor
4. English Language Proficiency test results (See English Language
   Proficiency (p. 78) and English Proficiency Requirements (p. 79))
5. 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.
6. 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.
7. Copy of biographical section of applicant’s current passport.
8. 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: jwuint/admissions.jwu.edu

NORTHERN 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

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.

Students are admitted to the United States to attend another school is a violation of
U.S. immigration law. Students must attend the institution that they are
admitted to the United States to attend another school is a violation of
U.S. immigration law. Students must attend the institution that they are
admitted to attend.

International Transfer Students

International students currently studying in the U.S. who seek enrollment in a
JWU 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 primary language is not English must provide proof of
English proficiency. English language proficiency is required for admission to
all programs of study at Johnson & Wales University, regardless of country of
citizenship or residency.

Students who do not provide proof of English proficiency will be enrolled
in the English as a Second Language (ESL) program and registered for ESL
classes prior to beginning regular degree studies.

Johnson & Wales University’s English as a Second Language (ESL)
program allows students to focus on the areas where they need the most
improvement. Some advanced-level ESL students may take a regular undergraduate degree class in place of an ESL class that has been exempted because of proficiency in a particular area. This flexibility provides students with the most efficient transition into college.

English Language Placement testing for new ESL students will be given before the beginning of each term. JWU uses the students’ scores from this testing to place students into the appropriate level of ESL.

English Proficiency Requirements

Johnson & Wales University recognizes a number of examinations as proof of English proficiency (p. 78). Acceptable proof of English proficiency may include one of the following comparable English proficiency examinations:

<table>
<thead>
<tr>
<th>Examination</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>PTE Academic (Pearson Test of English)</td>
<td>53</td>
</tr>
<tr>
<td>IELTS (International English Language Testing System, Cambridge)</td>
<td>6.5</td>
</tr>
<tr>
<td>TOEFL iBT (Test of English as Foreign Language internet, ETS)</td>
<td>80</td>
</tr>
<tr>
<td>TOEFL PPT (Test of English as Foreign Language paper, ETS)</td>
<td>550</td>
</tr>
<tr>
<td>ELS Level 112 Certificate of Completion and Academic Report</td>
<td>Transcript</td>
</tr>
<tr>
<td>City &amp; Guilds Pitman ESOL Testing System</td>
<td>Higher Intermediate or Expert Level Examinations</td>
</tr>
<tr>
<td>CAE (Certificate in Advanced English, Edexcel)</td>
<td>C1 or C2 Level</td>
</tr>
<tr>
<td>LTE (The London Tests of English)</td>
<td>Level 4 (Advanced)</td>
</tr>
<tr>
<td>MELAB (Michigan English Language Battery)</td>
<td>77</td>
</tr>
<tr>
<td>SAT Critical Reading and Writing</td>
<td>Section scores of 450 in each</td>
</tr>
<tr>
<td>ACT English/Writing</td>
<td>Combined score of 19</td>
</tr>
<tr>
<td>ACT English and Reading</td>
<td>Section scores of 19 in each</td>
</tr>
<tr>
<td>S.T.E.P. Eiken (Society for Testing English Proficiency)</td>
<td>Grade 1</td>
</tr>
</tbody>
</table>

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.

High School/College Verification

All students who have been accepted for admission to Johnson & Wales University must provide verification of high school completion. International students need to submit an official final transcript and diploma or official examination results. Transfer students must submit official high school transcripts/diploma as well as official final transcripts from previous colleges/universities attended. International Graduate Students studies must submit official transcripts/mark sheets from all institutions attended and diploma showing bachelor’s degree conferred. Without such verification, students will not be allowed to register for the current term or continue enrollment and will be in jeopardy of losing their academic status with the university as well as their immigration status. For international students, a loss of immigration status will require their immediate departure from the U.S.

International Undergraduate Transfer Credit

Course work 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 evaluations are based on previous college work as it relates to the student’s intended program of study. It is the university’s policy to accept credits, but not grades. Only grades earned at Johnson & Wales University are calculated into the cumulative grade point average. Students must meet the residency requirement (p. 71) for their intended degree.

JWU has a number of articulation agreements (https://www.jwu.edu/content.aspx?id=53299) and transfer credit equivalencies in place that facilitate student transfer to Johnson & Wales University. The university works closely with all colleges who wish to articulate with JWU and continuously works to develop new partnerships. The Transfer Evaluation System (https://tes.collegesource.com/view/tes_view01.asp?id=%7B5C721B0F-0E7E-4E91-9399-06AB1322B340%7D) provides students with information on the courses (domestic institutions only) that have previously been evaluated and accepted at Johnson & Wales University.

Transfer applicants should submit official college transcripts from any colleges and universities previously attended prior to enrolling at the university. It is the responsibility of those candidates who are currently attending another college to have their updated official transcripts sent to Johnson & Wales University as soon as final grades become available and no later than the first term of enrollment.

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 program of study. Grades of “P” 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. In some cases, official course descriptions or syllabi will be required for evaluation.

Accepted students will be sent a copy of their degree audit showing the credit accepted toward their program of study. 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).

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

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 (Apicius), 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 IIMCTAN), India — Hotel Management Diploma
• Scottish Qualification Authority (SQA), UK — National Diploma (HND)
• Technical & Vocational Training Corporation (TVTC, formerly Gotevot), Kingdom of Saudi Arabia
• Wiseway Global East & West, China

NOTE: Currently the university is not accepting applications for online degree programs from international students.

**Placement Testing**

Placement tests are used to place students into appropriate mathematics and English classes. Modern language tests (French, German and Spanish) as well as English as a Second Language are also available. See the appropriate section to review specific placement testing requirements.

**Academic Support and Disability Accommodations**

Students with a documented disability requiring special accommodations must forward documentation to the Center for Academic Support (p. 93) 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.

**Mathematics and English**

Mathematics and English placement tests are required for all new undergraduate students, including transfer students, prior to orientation or attending classes. Transfer students may be exempt from placement testing if transfer credit has been awarded for the appropriate mathematics and English courses.

The university administers ACCUPLACER mathematics and English placement tests to assess students’ skills in these areas. The mathematics test is designed to evaluate skills in relation to those required for college math courses. English placement testing includes a reading comprehension test which evaluates comprehension skills, and a sentence skills test which evaluates writing skills. The ACCUPLACER exams are computer based tests (CBT) developed by College Board.

All of these tests are placement tests - students do not “pass or fail” them and they do not affect admission to the university. They are used to place students in the appropriate courses, based upon their skills.

After acceptance, students will be emailed information about completing required mathematics and English placement testing online with a virtual proctor. Virtual proctoring allows students to take placement tests online in a quiet and distraction-free location, such as home. Online testing appointments are available 7 days a week, 24 hours a day, and require no software installs. All that is needed is a simple webcam, access to the internet, and a voucher code that will be provided by the university. There is no charge for virtual proctoring. Students will receive a score report immediately following ACCUPLACER administration. Students will also be contacted by an academic counselor in Student Academic & Financial Services a week after they have completed placement testing to discuss their placement and course registration.

Students requesting to retake their placement exam may do so by contacting Student Academic & Financial Services. Students will be allowed one retake 30 days after their initial testing and at no charge.

Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) for additional information.

**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.


**English as a Second Language (ESL)**

Students admitted into the ESL Program are required to complete the Levels of English Proficiency (LOEP) Test to assess their English Language proficiency prior to registering for courses in their intended program of study. This test includes three sections: reading, language usage, and sentence meaning. The placement test will be scheduled at the beginning of each term. The university uses the ACCUPLACER computer-based placement testing system.

Results of the LOEP placement testing will determine whether students are placed into the Beginner, Intermediate, or Advanced levels of ESL courses. Students with a score of 315 or higher on the LOEP Test can take the Institutional TOEFL Test (ITT) and with a minimum test score of 550, can exit the program and enroll directly in their degree program courses. Students with a test score under 550 on the ITT will have their individual section scores reviewed in the areas of listening, grammar, and reading. Section scores with a minimum of 550 on the ITT will exempt the student from the corresponding ESL class. Students who do not complete the required LOEP test will automatically be placed into Beginner level ESL courses.

**Learning Assessment**

By successfully completing one of the Prior Learning Assessment options (Portfolio Assessment, College Level Examination Program (CLEP) or Departmental Challenge Examinations), students may earn undergraduate course credit for previous academic and/or prior learning experiences.

**Policies for Prior Learning Assessment**

1. Students must consult with an academic counselor prior to applying for Challenge Examinations or Portfolio Development.
2. Course prerequisite requirements must be completed before permission to take Challenge Examinations or Portfolio Development will be granted.
3. Students may not apply for an assessment as a substitute for a class where 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 registered.
4. Assessments are for academic credit and carry nonrefundable fee(s).
5. Assessments must fall within the residency requirement (http://catalog.jwu.edu/handbook/academicinformation/residencyrequirement) for each degree.
6. The CLEP Exam requires a passing score of 50 or higher for CLEP credit to be awarded.
7. CLEP Exams, if failed, can be repeated in three months.
8. Portfolio Assessment and Challenge Exams cannot be repeated if failed.
9. The university recognizes up to a maximum of 45 undergraduate credits earned through Prior Learning Assessment.
10. Students must present a valid picture ID when testing.

Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) to review the full testing brochure for policies, course options, deadlines, examination dates and fees.

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.

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 are required to meet with an academic counselor to discuss these options as well as have successfully completed ENG1020 English Composition prior to applying for the Portfolio Assessment.

Students must complete the mandatory online Portfolio Development Seminar before submitting a finalized portfolio for review. While there are no regularly scheduled meetings, students are expected to participate in the seminar activities that lead toward the completion of the portfolio. The individual components of the portfolio are covered in self-paced segments. Portfolios must be submitted within one year of the application date. Completed Portfolios will be submitted electronically to the appropriate department designee for review. Students will be notified of outcome once assessment is completed. If a portfolio is denied for credit, students have 10 days upon notification to file a written appeal for review.

Once the seminar is completed, eligible students, in consultation with an academic counselor, may submit additional portfolios.

Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) to review the full testing brochure for policies, course options, deadlines, examination dates and fees.

College Level Examination Program (CLEP)
(for credit, with fees)
The College-Level Examination Program (CLEP) is a credit-by-examination program, sponsored by the College Board, that gives students the opportunity to earn college credit by earning qualifying scores on a variety of exams.

JWU subject equivalencies for each CLEP examination are determined by the respective academic department at the university. The university accepts the American Council on Education (ACE) recommended passing score of 50.

Dependent on their benefits election, some veterans can claim reimbursement for CLEP exams and exam administration fees. For more information, please visit the CLEP for Military webpage (http://clep.collegeboard.org/military/veterans).

Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) for complete policies, course options, deadlines, examination dates and 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. Visit Testing Services (http://linkweb.jwu.edu/Registration_and_Grades/Testing_for_Credit) for complete policies, course options, deadlines, examination dates and fees.

Accelerated Programs
Johnson & Wales University offers the following accelerated programs. For more information, contact Admissions at the campus of your choice.

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 full-time day seniors
to earn a bachelor's degree in their major plus an MBA or an M.S. 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 2015–16 academic year. Tuition and fees are subject to change annually.

<table>
<thead>
<tr>
<th>Tuition</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Annual Tuition</td>
<td>$29,226</td>
</tr>
<tr>
<td>Orientation Fee</td>
<td>$350</td>
</tr>
<tr>
<td>Student Health Insurance</td>
<td>TBD</td>
</tr>
<tr>
<td>Room</td>
<td></td>
</tr>
<tr>
<td>Tier 1</td>
<td>$8,889</td>
</tr>
<tr>
<td>Tier 2</td>
<td>$7,950</td>
</tr>
<tr>
<td>Tier 3</td>
<td>$6,990</td>
</tr>
<tr>
<td>Meal Plans*</td>
<td></td>
</tr>
<tr>
<td>18 meals per week/$150 annual flex dollars</td>
<td>$3,549</td>
</tr>
<tr>
<td>14 meals per week/$150 annual flex dollars</td>
<td>$3,150</td>
</tr>
</tbody>
</table>

* Meal Plans, in addition to denoted meals, include pre-determined flex dollars that may be redeemed for supplementary food items at campus facilities.

Wildcat Meals

Students may purchase blocks of meals through our Wildcat Meals plan. Wildcat meals may be used at any time and as many times as the student wishes during the academic year. Meals are bought in blocks and can be purchased at your campus dining facility.

All of the meals must be used before the end of the academic year in which they are purchased. The cost of the plan is non-refundable.

- 50 meal block $325
- 25 meal block $169
- 10 meal block $70
- Meal price paid at the door $7

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 $541.

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, 2015 will be accepted on the basis of space availability. Reservation fees received prior to May 1, 2015 are refundable. Students must also have an approved payment plan with Student Academic & Financial Services by July 17, 2015 to guarantee a room assignment. Students who establish an approved payment plan after July 17, 2015 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, 2015. After May 1, 2015 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 other 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.

Extension Students

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

Early Enrollment

Early Enrollment Program (p. 77) tuition is 50 percent of the 2015–16 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 Enrollement Program.

ESL Students

Students who are studying in the English as a Second Language (ESL) program will be charged $6,618 tuition per term. The quarter credit hour rate is $368. 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 out-of-pocket cost for books and supplies is approximately $1,500 per academic year. These costs are not applied to the student’s invoice. Books and supplies can be purchased at the university’s bookstores, online (http://www.bkstr.com/johnsonwalesstore/home) or through other venues where available. The bookstores operate a textbook sales/buyback program to help students minimize these costs.

General Transportation Expenses

The out-of-pocket transportation expense is approximately $1,000 per academic year. These costs are determined annually by the university and are not applied to the student’s invoice.

Personal Expenses

The out-of-pocket personal expense is approximately $1,100. 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 17, 2015
  - New Undergraduate day
August 7, 2015

- Returning Undergraduate day
- Graduate Studies
- Continuing Education
- Doctoral
- Physician Assistant Studies

August 21, 2015

- Undergraduate International day
- Online

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 2015–16 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.

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 to retain eligibility for federal, institutional and external financial aid.

Percent of total class days in the academic term elapsed prior to date of official notice of withdrawal

<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>
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<td>No refund</td>
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</tbody>
</table>

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 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 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 (https://www.jwu.edu/forms.aspx?id=55199&ekfrn=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.

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>
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<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 and Alabama 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 complaint must be signed by the student or person filing the complaint and notarized, and state 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 meals. Students from Georgia can view the refund policy here (p. 84).

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
unpaid, no refund check will be issued. No tuition or fees will be assessed for terms and semesters for which the student does not register or enroll. Students who withdraw (or become withdrawn) from the university prior to the end of the academic year may have their financial aid adjusted, if applicable. Institutional grants and scholarships will be reduced in proportion to any tuition credit received. Refunds will be made within 30 days for all non-Title IV students (cash paying) in Florida.

**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**

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</th>
<th>The late withdrawal penalty is:</th>
</tr>
</thead>
<tbody>
<tr>
<td>non-refundable:</td>
<td></td>
</tr>
<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>

**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). Students interested in financial aid for summer enrollment should contact Student Financial Services on their campus.

**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. 86) 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 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. 86) 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.
How to Apply

Please see the appropriate section 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 2015-2016 academic year, students must answer "Yes" to one of the following questions:
   
   1. Were you born before January 1, 1992?
   2. As of today, are you married? (Answer yes if you are separated, but not divorced.)
   3. At the beginning of the 2015–2016 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 or will you have children who will receive more than half of their support from you between July 1, 2015 and June 30, 2016?
   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, 2016?
   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, 2014, were you determined to be an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless, as determined by a.) your high school or district homeless liaison, b.) the director of an emergency shelter or transitional housing program funded by the U.S. Department of Housing and Urban Development, or c.) the director of a a runaway or homeless youth basic center or transitional living program?

   *If you do not have a determination that you are homeless, but you believe you are an unaccompanied youth who is homeless or self-supporting and at risk of being homeless, answer "No" to the FAFSA questions concerning being homeless. Then contact your financial aid office to explain your situation.

   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/Individuals/Get-Transcript) or by calling your local IRS office. 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**

To be eligible for financial aid, the student must meet the following criteria:

1. Be a U.S. citizen 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 Student 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.
6. For most programs, must demonstrate financial need.

Students are eligible to receive financial aid as long as they maintain academic standing standards (p. 67) as defined in this catalog. Students who fail to maintain satisfactory academic progress will be notified by Student Academic & Financial Services.

**Financial Need**

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.

**Student Eligibility Requirements**

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

1. Be a U.S. citizen 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 Student 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.
6. For most programs, must demonstrate financial need.

Students are eligible to receive financial aid as long as they maintain academic standing standards (p. 67) 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 see the appropriate section for information regarding federal aid.

Undergraduate

For more information call 1-800-343-2565 or 401-598-1468.
Federal Pell Grant
The Federal Pell Grant is a federally funded entitlement program to assist qualified undergraduate students with exceptional financial need. 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 least 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 2014-2015 award year (July 1, 2014 to June 30, 2015) was $5,730. 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 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 must annually apply for these programs through the filing of the FAFSA.

Federal Supplemental Educational Opportunity Grant (SEOG)
This federally funded program provides financial assistance to qualified 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 5% interest bearing 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). Perkins loans are awarded to qualified students with exceptional financial need. 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 Loan
This loan program provides 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 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.

If you are a 1st time borrower on or after July 1st, 2013, there is a limit on the maximum period of time (measured in academic years) during which you can receive Direct Subsidized loans. You may not receive Direct Subsidized loans for more than 150% of the published length of your program, known as your “maximum eligibility period”. For example, if you are enrolled in a four-year bachelor’s degree program, the maximum period for which you can receive Direct Subsidized loan is six years, or 150% of your program length. For more information, please contact the Financial Planning office.

William D. Ford Federal Direct Unsubsidized Loan
Like the Direct Subsidized Loan program, this Direct Unsubsidized Loan program also offers loans to students. While most of the loan terms are the same as the subsidized loan program, there are some major differences:

1. Students do not have to demonstrate financial need to receive a Direct Unsubsidized 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.

Increased Direct Unsubsidized Loan 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 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 the Federal Pell Grant, students must meet the following criteria:

1. For most programs, students must 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 or eligible non-citizen;
6. not owe a refund on a Federal Student Aid Grant (e.g. Federal Pell Grant, etc.), be in default on a Federal Student Aid loan (e.g. Federal Perkins, etc.); 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. 91) 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 period.

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

Federal Perkins Loan

This 5% interest bearing 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). Perkins loans are awarded to qualified students with exceptional financial need. The amount a student will receive depends on financial need and the availability of funds, up to a maximum of $1,000.

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.
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
Access to Better Learning and Education Grant
The Florida Department of Education provides JWU grant resources to distribute to Florida residents. Eligible students may receive up to $1,500 annually (per term awards may vary, not available for the summer term). Students must be enrolled in a four-year bachelor’s degree program. Eligible students are required to file a Free Application for Federal Student Aid (FAFSA). Funding is limited and not every student who meets the requirements will receive a grant. Priority is given based upon financial need and the FAFSA filing date, so it is strongly recommended that students apply as soon as possible. Students must maintain satisfactory academic progress according to JWU guidelines. Students with a previous bachelor’s degree or seeking a second associate degree are not eligible for this grant. To renew the grant, students must continue to meet the above criteria, earn an average of at least 12 credits for each term they are enrolled and maintain a 2.0 grade point average (GPA).

Florida Student Assistance Grant
The Florida Department of Education provides JWU grant resources to distribute to Florida residents. Eligible students may receive up to $1,000 annually (approximately $333 per term, not available for the summer term). Eligible students are required to file a Free Application for Federal Student Aid (FAFSA). Funding is limited and not every student who meets the requirements will receive a grant. Priority is given based upon financial need and the FAFSA filing date, so it is strongly recommended that students apply as soon as possible. Students must maintain satisfactory academic progress according to JWU guidelines. Students with a previous bachelor’s degree or seeking a second associate degree are not eligible for this grant. To renew the grant, students must continue to meet the above criteria, earn an average of at least 12 credits for each term they are enrolled and maintain a 2.0 grade point average (GPA).

Florida Bright Futures Scholarship Program
Florida Merit Scholars Award
Florida Vocational Gold Seal Endorsement Scholarship
These merit-based, renewable scholarship programs are administered cooperatively by OSFA (Office of Student Financial Aid), a branch of the Florida Department of Education, and Johnson & Wales University. Students should contact their high school guidance office or OSFA for eligibility requirements and applications. Applications must be submitted to OSFA by April 10 of the student’s senior year of high school. The scholarship amount varies depending on the Department of Education’s allocation of funds for that year.

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 see the appropriate section 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 $146 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 full-time, undergraduate, day school 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 renewable 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 renewable 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 to $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 curricula 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 renewable scholarship based upon academic standing and faculty recommendations. Financial need is considered.

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

**Employee Tuition Scholarship**

These scholarships are based on institutional policy, with qualifying criteria stated in the Johnson & Wales University staff handbook and faculty manual. Applications are available in Human Resources & Payroll.

**Faculty Scholarship**

Johnson & Wales University awards a number of scholarships to rising seniors, based upon merit, recommendation, need, and GPA. These nonrenewable awards range up to the amount of one term’s tuition, which is distributed over three terms.

**Family, Career and Community Leaders of America (FCCLA) Scholarship**

The university awards a number of FCCLA (formerly FHA-HERO) scholarships to accepted incoming students ranging from $1,000 up to full tuition. Awards are based on FCCLA activities and academic record, and are renewable based on continued involvement in and support of FCCLA activities. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

**Family Scholarship**

If two or more members of your family are simultaneously enrolled in full-time undergraduate day school degree programs at Johnson & Wales University, each enrolled student is granted as much as a $2,000 university scholarship per academic year (September–May). Whether this scholarship is renewable is contingent upon continued enrollment of both siblings in an eligible program. For more information, contact Student Academic & Financial Services.

**Future Business Leaders of America (FBLA) Scholarship**

The university awards a number of FBLA scholarships to accepted incoming students ranging from $1,000 up to full tuition. Awards are based on FBLA activities and academic record, and are renewable based on continued involvement in and support of FBLA. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

**Junior Achievement (JA) Scholarship**

The university offers a number of JA scholarships to accepted incoming students ranging from $1,000 up to full tuition. Awards are based on JA activities and academic record, and are renewable based on continued involvement in and support of JA activities. Apply for admission online (http://www.jwu.edu/apply) and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

**Lodging Management Scholarship**

JWU offers a number of $1,000 renewable scholarships to accepted incoming students who have participated in the Lodging Management curriculum. Apply for admission online (http://www.jwu.edu/apply) and indicate your participation. Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.

**National Academy Foundation (NAF) Scholarship**

The university awards a number of $1,000 renewable scholarships to accepted incoming students who have participated in a National Academy Foundation program. Apply for admission online (http://www.jwlu.edu/apply) and indicate your participation. Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.

**National FFA Scholarship**

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

**Phi Theta Kappa (National Honor Society) Scholarship**

A scholarship up to $7,500 is awarded to outstanding transfer students who are members of Phi Theta Kappa. The application for this scholarship is the application for admission to the university. Students who receive the Phi Theta Kappa/Alpha Beta Gamma Scholarship are not eligible to receive the Transfer Scholarship.

**Presidential Academic Scholarships**

JWU 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**

JWU 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 $5,500 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/vnews/display.v/SEC/Families|Member%20Schools).

**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 nonrenewable 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 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 early application deadlines.

Scholarship aid is often available from high school and community organizations with which students or their parent(s) may be affiliated. Local libraries are an excellent resource for finding information on scholarships from organizations throughout the United States. There are also a number of websites available to assist students in the scholarship search. View a guide to free scholarship searches online (http://www.jwu.edu/scholarships).

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

**American Hotel & Lodging Educational Foundation**

Scholarship aid is allocated each year by the American Hotel & Lodging Educational Foundation (https://www.ahlef.org) to the School of Hospitality. Awards are made on the basis of student intent to work in the hotel industry, cumulative average and need. Sophomores who are continuing their education should contact their faculty advisor for further information. The foundation also offers numerous scholarships for culinary arts majors.

**Broward County BRACE Scholarship**

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

**College Assistance Program (CAP) of Dade County**

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

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

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

**Dollars for Scholars**

Johnson & Wales University will match up to $2,500 in scholarship awards made to entering students by affiliated Dollars for Scholars chapters of Scholarship America.

**National Restaurant Association Educational Foundation**

The National Restaurant Association Educational Foundation (http://www.nraef.org/Scholarships) administers and awards various merit scholarships to qualified undergraduate students in food-service-related majors.

View the complete list of JWU scholarships (http://www.jwu.edu/scholarships), get more information and download applications.

**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.
### Undergraduate

<table>
<thead>
<tr>
<th>Undergraduate</th>
<th>21.1–42</th>
<th>50%</th>
<th>1.26</th>
</tr>
</thead>
<tbody>
<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>
</tbody>
</table>

### Graduate

| Graduate | 0 or higher | 67% | 2.00 |

### Doctoral

| Doctoral | 0 or higher | 67% | 3.25 |

### 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 or 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’s 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 or 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 criteria.

### 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>Provide active duty service orders</td>
</tr>
</tbody>
</table>
Student Services

Student Services at JWU provides personal and professional development support for students across various aspects of campus life, from academic support to meals and housing, health services, and involvement in campus programs and student clubs and organizations. Select a topic to view specific information.

Academic Support

Center for Academic Support

The Center for Academic Support (http://catalog.jwu.edu/handbook/ studentservices/centerforacademicsupport) 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.

Example of Services Offered

- Tutoring
- Supplemental instruction
- Workshops in stress management, time management, test-taking strategies and other learning strategies
- Accommodations for students with disabilities with appropriate documentation

Students are urged to take the initiative in seeking out-of-class help during faculty office hours as well as in 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. 77) 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.

For further information regarding available reasonable accommodations and the accommodations procedure, visit the Center for 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

The College of Culinary Arts and the School of Hospitality have technical standards (p. 77) 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 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.

Health Services

Health Services (http://www.jwu.edu/northmiami/health) is located on the second floor of the Academic and Student Center and is available to resident and commuting students.

Medical Records

Prior to the first term of enrollment, the university requires all new, full-time 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 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 titers if applicable) or proof of physician-diagnosed disease, and one dose of meningitis vaccine (required for students residing in university residence halls (a waiver of the meningitis vaccine requirement is available for students 22 years of age and older. 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 of the United States for less than five years. A list of countries where tuberculosis is highly endemic is available upon request form Health Services.

The hepatitis A vaccine is strongly recommended, but not required.

International Student Services

International Student Services is housed in Providence’s International Center, which also includes Study Abroad and the BRIDGE Center. There are International Student Services staff on each of the four campuses. 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. Information sessions on employment, tax and other cultural adjustment issues are conducted every year. International Student Services also offers orientation and cultural programming for international students and the university community. The BRIDGE Center collaborates on some of this programming designed to support students with acclimating to campus life.

- Providence (http://www.jwu.edu/content.aspx?id=49664)
- North Miami (http://www.jwu.edu/northmiami/iss)
- Denver (http://www.jwu.edu/denver/iss)
- Charlotte (http://www.jwu.edu/charlotte/iss)

New Student Orientation and Support Programs

Johnson & Wales University’s Orientation and Support Programs facilitates the transition and integration of students and families into the JWU community to

- encourage student learning and development through intentional programming
- educate students and families to effectively support student persistence to graduation
- introduce and promote the culture of the Wildcat Way

Students are introduced to many university administrators, faculty, staff and student leaders who provide valuable information on academic studies, student life and university policies. Social activities are scheduled throughout the orientation sessions to assist students and their families in making connections with each other and learning about their new campus community.

Policies

Computer and Technology Use Policy

All students are required to comply with the university’s Computer and Technology Use Policy (http://helppdesk.jwu.edu/policies.htm).

The university’s Computer and Technology Use Policy prohibits students from uploading, downloading, posting, publishing, transmitting, retaining, reproducing, sharing or distributing in any way information, software, movies, music, books, articles or any other material which is protected by copyright or other propriety right, without obtaining permission of the owner.
Violation of this policy may result in the termination of a student’s access to the Internet via the university’s Internet system and student conduct review actions up to and including dismissal from the university.

In addition, students should be aware that unauthorized distribution of copyrighted material (e.g., songs, music and other materials), such as through peer-to-peer networks, may constitute copyright infringement. Penalties for copyright infringement include civil and criminal penalties. In general, anyone found liable for civil copyright infringement may be ordered to pay either actual damages or “statutory” damages affixed at not less than $750 and not more than $30,000 per work infringed. For “willful” infringement, a court may award up to $150,000 per work infringed. A court can, in its discretion, also assess costs and attorneys’ fees. For details, see Title 17, United States Code, Sections 504, 505. Willful copyright infringement can also result in criminal penalties, including imprisonment of up to five years and fines of up to $250,000 per offense. For more information, please see the website of the U.S. Copyright Office (http://www.copyright.gov), especially their FAQs (http://www.copyright.gov/help/faq). Please refer to the Computer and Technology Use Policy for a further description of prohibited activities regarding use of university technology resources.

Drug and Alcohol Policy
In accordance with the Federal Drug-Free Workplace Act and Drug-Free Schools and Communities Act, Johnson & Wales University prohibits the unlawful manufacture, distribution, dispensation, possession or use of narcotics, drugs, other controlled substances or alcohol at the workplace and in the educational setting. Possession or use of alcoholic beverages anywhere on university property is prohibited except for legal use at events, operations, programs, premises or facilities sanctioned by the university. Unlawful for these purposes means in violation of federal, state or local statutes, regulations or ordinances. Workplace is defined as either university premises or any place where university business is conducted away from university premises. Educational setting includes both university premises and approved educational sites off campus.

Possession or use of illegal drugs, narcotics or drug paraphernalia is absolutely forbidden. Johnson & Wales may impose sanctions on students and employees for violations of this policy up to and including dismissal, termination of employment and/or referral for prosecution. Johnson & Wales is not and cannot be considered a protector or sanctuary from the existing laws of the local, state and/or federal government.

University Sanctions
Disciplinary sanctions which may be imposed on a student found to be in violation of the above policy include, but are not limited to, revocation of certain privileges, community service, conduct warning, conduct probation, fine or restitution for loss, suspension or dismissal from the university and/or university housing, and referral to alcohol education classes. The university also reserves the right to notify parents of violations by students who are under the applicable legal drinking age. Please see the Student Code of Conduct (http://catalog.jwu.edu/handbook/studentaffairs/studentcodeofconduct) and Sanctions (http://catalog.jwu.edu/handbook/studentaffairs/studentcodeofconduct/sanctions) for more information.

Alcohol and Its Effects
Alcohol abuse is defined as any drinking that harms or endangers the drinker or other people. It can be a single episode or a regular pattern. Alcohol consumption causes a number of marked changes in behavior. Thought processes are slowed as alcohol numbs and destroys brain cells.

Symptoms of Drug Abuse
The key is change. It is important to watch for any significant changes in physical appearance, personality, attitude or behavior. Behavior signs include a change in overall personality or attitude with no other identifiable cause; a general lack of motivation, energy or self-esteem; sudden oversensitivity, temper tantrums or resentful behavior, moodiness, irritability or nervousness.

Possible Effects of Drug Abuse
Narcotics (opium, morphine, heroin) may cause euphoria, drowsiness, respiratory distress and nausea. Depressants (barbiturates) may cause slurred speech, disorientation and drunken behavior without the odor of alcohol. Stimulants (cocaine, amphetamines) may cause increased alertness, increased blood pressure and pulse, insomnia and loss of appetite. Hallucinogens (LSD, mescaline) may cause illusions, hallucinations and poor perception of time and distance. Cannabis (marijuana, hashish) may cause euphoria, relaxed inhibitions and disoriented behavior.

JWU’s Substance Abuse Prevention Program
Several programming initiatives and alternatives are available to help students examine their own behavior related to alcohol and other drugs (AOD):

- Counseling Services provides an assessment of AOD usage for all students who seek counseling.
- Referrals to community resources are available for individuals with more long-term or complex needs. A number of AA/NA/Al-Anon groups hold meetings close to campus and in the larger local community.
- Counseling and Health & Wellness offer AOD prevention through programming efforts with various student groups and Student Affairs departments.
- Counseling and Health & Wellness also collaborate with Student Conduct to provide educational and other resources for students with problematic drinking behavior and drug use.
- A number of programming initiatives take place each year.

State Penalties for Drug and Alcohol Offenses
Johnson & Wales University students are subject to state criminal prosecution and penalties for drug and alcohol offenses, including

- 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
The North Miami Campus highly encourages all first-year students to live in campus housing. Campus housing offers residents an opportunity to be more closely linked with the ongoing university activities, including heightened interactions with faculty and staff. This helps the student truly create a home away from home while also having quicker access to campus support and overall fun.

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/northmiami/reslife) 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=416).

Safety and Security
Campus Safety & Security (http://www.jwu.edu/northmiami/safety) is responsible for the enforcement of university policies, security on campus, and providing a variety of services to the university’s students, faculty and staff. The director of campus safety & security also serves as the leader of the campus emergency operations team, which conducts drills and exercises in emergency preparedness and response strategies. Some of the services provided by Campus Safety & Security include Operation ID, self defense and crime prevention presentations. Students are encouraged to take full advantage of the services and crime prevention programs offered by Campus Safety & Security, which is open 24 hours a day, 365 days a year. Students who need help or have questions should call ext. 7011 from a university phone or 305-892-7011 from a non-university phone. Incidents of an emergency nature...
should be reported to the North Miami Police at 911, followed by contacting Campus Safety & Security at the above number.

Campus Safety & Security officers are available to patrol the campus at all times and utilize an integrated electronic access control and surveillance system. Emergency telephones are strategically located on 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 the campus fire safety policies and procedures and fire statistics for each residence hall. A copy of the report may be obtained from Campus Safety & Security in person or online (http://www.jwu.edu/northmiami/safety).

The university maintains a log of all fires that occur in on-campus housing, and a daily log of all reported crimes.

### Student Involvement & Leadership

Student Involvement & Leadership strives to cultivate meaningful experiences to inspire personal and professional growth by

- developing and supporting programs that promote collaborative learning, character development and social responsibility
- promoting a student-centered culture that encourages a strong sense of pride and tradition
- empowering students to embrace and strengthen an inclusive community
- fostering collaborative partnerships to support and deliver successful campus events

Some programs and services include

- student clubs and organizations
- fraternities and sororities
- leadership workshops
- student government
- program advising and support
- campus activities and off-campus trips
- campus traditions such as World Celebrations, Family Weekend, Homecoming and Sugar Shack

### Clubs and Organizations

Opportunities abound for students to get involved in clubs and organizations and become engaged in the Wildcat community at JWU’s North Miami Campus. See clubs and organizations (http://www.jwu.edu/content.aspx?id=18046) to learn more about ways to get involved in our student organizations and access the Student Organization Handbook for information about starting new organizations on campus.

### Fraternity and Sorority Life

Getting involved in the fraternity and sorority community at JWU’s North Miami 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=12176) for currently available sororities and fraternities.

### Athletics

Athletics at JWU’s North Miami 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://northmiami.jwuathletics.com/landing/index) for current Athletics program information.
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