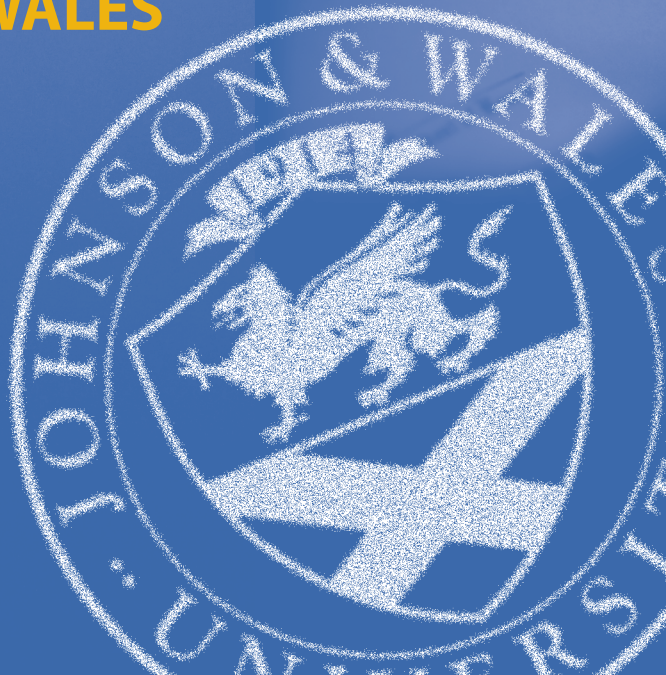


Denver
COLORADO

**JOHNSON & WALES
UNIVERSITY**

Catalog
2005–2006



Johnson & Wales University

Denver Campus

2005–2006 Catalog

7150 Montview Boulevard
Denver, Colorado 80220

Phone: 1-877-JWU-DENVER (598-3368) or (303) 256-9300

Fax: (303) 256-9333
www.jwu.edu

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

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

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

The Handbook contains important information concerning the academic performance and personal conduct of students as well as University grievance procedures. It also outlines the conditions under which students may be placed on probation or suspension from the University. Student Handbooks are distributed during check-in activities. Additional copies are available from the Office of Student Services.

2005–2006 Academic Calendar

FALL TERM

Sept. 2–5	Freshman and returning student Check-In
Sept. 6	Classes begin
Sept. 9	Friday classes (Monday schedule)
Oct. 10	Columbus Day — no classes
Oct. 14	Friday classes (Monday schedule)
Nov. 11	Friday classes (culinary and pastry labs only)
Nov. 17	Last day of classes for fall term

WINTER TERM

Nov. 28	Check-In for incoming students
Nov. 29	Classes begin
Dec. 2	Friday classes (Monday schedule)
Dec. 18	Last day of classes before winter holiday break
Jan. 3	Classes resume
Jan. 6	Friday classes (Monday schedule)
Jan. 16	Martin Luther King Jr. Day — no classes
Jan. 20	Friday classes (Monday schedule)
Feb. 17	Friday classes (culinary and pastry labs only)
Feb. 23	Last day of classes for winter term

SPRING TERM

March 6	Check-In for incoming students
March 7	Classes begin
March 10	Friday classes (Monday schedule)
May 12	Friday classes (culinary and pastry labs only)
May 18	Last day of classes for spring term
May 20	Commencement

This unofficial University calendar is offered for planning purposes only, and is subject to change.

Programs of Study

TWO-PLUS-TWO AND FOUR-YEAR PROGRAMS

College of Business

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

Associate in Science Degree

Bachelor of Science Degree

Accounting

Accounting

Advertising Communications

Entrepreneurship

Business Administration

Financial Services Management

Entrepreneurship

Management

Fashion Merchandising

Marketing

Marketing

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

Undeclared Major
(no A.S. degree)

Accounting

Financial Services Management

Management

Marketing

The following associate in science degree has a restricted track option for a bachelor of science degree as listed.

Associate in Science Degree

Bachelor of Science Degree

Criminal Justice

Criminal Justice

Bachelor of Science Degree (four-year program)

International Business

College of Culinary Arts

Associate in Science Degree

Bachelor of Science Degree

Baking & Pastry Arts¹

Culinary Nutrition¹

Culinary Arts¹

Food Service Management¹

Certificate Program

Garnish Your Degree²

The Hospitality College

Associate in Science Degree

Food & Beverage Management¹
Restaurant Management

Hotel Management¹

Bachelor of Science Degree

Food Service Management¹

Hotel Management¹

Bachelor of Science Degree (four-year program)

Sports/Entertainment/Event Management¹

School of Education

Bachelor of Science Degree (four-year program)

Business/Marketing Education
Consumer and Family Studies Education

¹ Program has technical standards. Students with disabilities or special needs should contact the Student Achievement Center.

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

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

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

Accreditations & Affiliations

Johnson & Wales University is accredited by the New England Association of Schools and Colleges, Inc. (NEAS&C), through its Commission on Institutions of Higher Education. Inquiries regarding the accreditation status by the New England Association should be directed to the University's administrative staff.

Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433, (617) 271-0022 E-mail: cihe@neasc.org.

Legal control is vested in the Board of Trustees.

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

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

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

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

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

General University Affiliations

Academy of International Business
Academy of Management
American Association for Higher Education
American Association of Collegiate Registrars and Admissions Officers
American Association of Presidents of Independent Colleges and Universities
American Association of University Women
American Bar Association
American Booksellers Association
American Civil Liberties Union
American College Personnel Association
American Corporate Counsel Association
American Council on Education
American Counseling Association
American Culinary Federation
American Dietetic Association
American Educational Finance Association
American Educational Research Association
American Hotel & Lodging Association
American Hotel & Lodging Education Foundation
American Institute of Certified Public Accountants
American Institute of Wine and Food
American Library Association
American Management Association
American Marketing Association
American Payroll Association

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

Institute of Management Accountants
 Interfaith Counseling Center
 Interfaith Health Care Ministries
 International Association of Assembly Managers
 International Association of Business Communicators
 International Association of Culinary Professionals
 International Association of Hotel School Directors
 International Career Counselors
 International Council on Hotel, Restaurant and
 Institutional Education
 International Food Service Editorial Council
 International Food Service Executives Association
 International Hotel & Restaurant Association
 International Special Events Society
 James Beard Foundation
 Junior Achievement
 Kiwanis
 Landmark Restaurants Advisory Board
 Leadership Rhode Island
 Malaysian American Commission on
 Education Exchange
 Marriott Hospitality High School Education Committee
 Modern Language Association
 MultiCultural Foodservice & Hospitality Alliance
 National Advisory Committee on Institutional Quality and
 Integrity for the U.S. Department of Education
 National Alliance for Business
 National Association for Counseling and Development
 National Association for Developmental Education
 National Association of
 College & University Attorneys
 National Association of
 College & University Business Officers
 National Association of
 College Admissions Counselors
 National Association of College Stores
 National Association of Colleges & Employers
 National Association of Educational Buyers
 National Association of Female Executives
 National Association of Foreign Student Advisors
 National Association of
 Independent Colleges and Universities
 National Association of Social Workers
 National Association of
 Student Financial Aid Administrators
 National Association of
 Student Personnel Administrators
 National Business Educators Association
 National Clearinghouse for Leadership Programs
 National Commission for Cooperative Education
 National DECA Inc.
 National Education Association
 National Restaurant Association
 National Society for Experiential Education
 National Society of Fundraising Executives
 New England Association for Cooperative Education
 and Field Experience
 New England Association of
 College Admissions Counselors
 New England Association of
 Collegiate Registrars and Admissions Officers
 New England Board of Higher Education
 New England Business Educators Association
 New England Faculty Development Consortium
 New England Innkeepers' Association
 New England Legal Foundation
 New England Library Association
 New England Library Network
 New England Museum Association (NEMA)
 New England Regional Council of
 Hotel, Restaurant, Institutional Educators
 The Noble Academy of
 Empress St. Theodora, Inc., U.S.A.
 Phi Delta Kappa
 Northeast Association for Institutional Research
 The Providence Foundation
 Providence Public Library
 Providence Warwick Convention and Visitors Bureau
 Public Relations Society of America
 Publicity Club of New England
 Radcliffe Culinary Friends
 Rhode Island Association of
 Admissions Officers (RIAAO)
 Rhode Island Association of Institutional Researchers
 Rhode Island Association of
 Student Financial Aid Administrators
 Rhode Island Association of Colleges for
 Teacher Education
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Campus Compact
 Rhode Island Community Food Bank
 Rhode Island Counseling Association
 Rhode Island Department of Education
 Rhode Island Higher Education
 Telecommunication Association
 Rhode Island Historical Society
 Rhode Island Hospitality and Tourism Association
 Rhode Island Independent
 Higher Education Association
 Rhode Island Library Association
 Rhode Island Payroll Association
 Rhode Island Registrars Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Technology Council
 Rhode Island Telecommunications Association
 Rhode Island Public Expenditure Council
 Rotary Club of Providence
 Salvation Army
 Save the Bay
 Skills-USA
 Society for College and University Planning
 Society for Human Resource Management (SHRM)
 Society Organized Against Racism
 Studiorum Universitas Constantiniana
 (The Constantinian University)
 United Way of Rhode Island
 University Continuing Education Association (UCEA)
 Volunteer Center of Rhode Island
 WaterFire Providence Board of Directors
 Weybosset Street Community Centers
 World Association for Hospitality & Tourism Training
 World Future Society
 Young Men's Christian Association

In addition to the aforementioned University affiliates, the Denver Campus also maintains affiliations with the following organizations:

Academy of Marketing Research
American Economics Association
American Sociological Association
Association of Certified Fraud Examiners
Association of Luxury Suite Directors
Business Marketing Association
Chefs Collaborative
Colorado Bar Association
Colorado Chefs Association
Colorado Hotel and Lodging Association
Colorado Language Arts Society
Colorado Restaurant Association
Colorado Society of Certified Public Accountants
Conference on College Composition
and Communication
Direct Marketing Association
Escoffier Society
Federation of Dining Room Professionals
Financial Executives International
Fulbright Alumni Association
Hospitality Human Resource Association
Hugh O'Brian Youth Foundation
International Association of Students in
Business Administration and Economics
International Economics Association
Intix (International Ticketing Association)
Marketing Educators Association
Milken Institute
National Council of Teachers of English
National Council for the Social Studies
National Training and Lecturing Institute
New England Council of Teachers of English
New Zealand Marine Sciences Society
New Zealand Limnological Society
Ohio Society of Certified Public Accountants
Organization Development Network
Resort and Commercial Recreation Association
Share Our Strength
Society of Organizational Learning

Education for Careers

THE MISSION STATEMENT OF THE UNIVERSITY

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

PURPOSES OF THE UNIVERSITY

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

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

CORE VALUES

Johnson & Wales University is:

Market Driven

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

Experientially Based

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

Employment Focused

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

Student Centered

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

Globally Oriented

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

OUTCOMES ASSESSMENT STATEMENT OF PURPOSE

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

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

A PHILOSOPHY OF CAREER EDUCATION

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

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

Graduate programs leading to the degrees of Master of Arts, Master of Business Administration, and Doctor of Education are also offered at Johnson & Wales' Providence, R.I. campus. For details on these programs, please request the Graduate and Doctoral catalogs.

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

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

The Denver Campus offers associate and bachelor's degree programs in business, food service and hospitality. Among them are Business Administration, Marketing, Culinary Arts and Hotel Management. The campus also offers four-year bachelor's degree programs in International Business, Sports/Entertainment/Event Management, Business/Marketing Education, and Consumer and Family Studies Education.

EDUCATION FOR LIFE

Today's employers want employees who will be successful in tomorrow's economy. These people will not only possess important specialized job skills, but will also be able to think critically, communicate clearly, manage ethically and contribute to the community through community service so that they are prepared to be effective employees and responsible citizens.

THE JOHNSON & WALES DIFFERENCE

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

Flexible, Specialized Programs

Johnson & Wales has designed options into its educational programs so that students can choose the right paths to their futures. Students may select a Two-Plus-Two program, earning two degrees in four years.

BUSINESS: Johnson & Wales offers a wide variety of two- and four-year business programs ranging from International Business to Business Administration. J&W also offers some of these programs at its campuses in North Miami, Fla.; Providence, R.I.; and Charlotte, N.C. Programs available at the Denver, Colo. campus include Accounting, Advertising Communications, Business Administration, Criminal Justice, Entrepreneurship, Fashion Merchandising, Financial Services Management, International Business, Management, Marketing, and the Undeclared Major program.

FOOD SERVICE: Culinary Arts, Baking & Pastry Arts, Food Service Management — these are some of the two- and four-year programs for which Johnson & Wales University has become famous. The largest food service educator of its kind in the world, Johnson & Wales also offers some of these programs at additional campuses in Charlotte, N.C.; North Miami, Fla.; and Providence, R.I. Programs available at the Denver, Colo. campus include Culinary Arts,

Food Service Management, and Baking & Pastry Arts. The Denver Campus also offers Garnish Your Degree, a one-year associate degree program in Culinary Arts or Baking & Pastry Arts for students who already have a bachelor's degree.

Culinary Arts and Baking & Pastry Arts students who wish to accelerate their studies can apply for Advanced Standing starting in June.

HOSPITALITY: Degree choices in this busy field are many, ranging from Hotel Management to Restaurant Management, Sports/Entertainment/Event Management and more. J&W also offers some of these programs at its campuses in North Miami, Fla.; Providence, R.I.; and Charlotte, N.C.

EDUCATION: The Denver Campus offers four-year bachelor's degree programs in Business/Marketing Education and Consumer and Family Studies Education.

Once a student chooses a program, there are still more options. Hands-on training is provided through the University's externship and internship programs, or students may apply for cooperative education positions with prestigious participating employers—locally, nationally or internationally.

Three-Term Schedule

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

Upside-Down Curriculum

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

Two Degrees in Four Years

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

Four-Day Week

Students appreciate the four-day school week. Classes generally meet Monday through Thursday, except in cases of Monday holidays or final exams. This gives students a longer weekend to pursue personal and academic interests, co-curricular activities or a part-time job to help pay for college expenses.

Learning by Doing

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

Career co-ops, on-the-job training, and computer and culinary arts laboratories all place students within a practical situation to further develop their career knowledge and skills.

Student Achievement

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

SCHOOL OF ARTS & SCIENCES

Dedicated to the challenge of producing broadly educated, independent individuals, the Johnson & Wales University Denver School of Arts & Sciences is committed to preparing students to be responsible and productive citizens in a free democracy. The School integrates liberal arts with career education and provides a solid foundation that includes a lifelong love of learning, critical thinking and communications skills, and respect for others in a culturally diverse, global environment.

As a leader in career education among American universities, J&W has placed its School of Arts & Sciences in the key role of providing general education to enable its students to achieve career success and personal growth and fulfillment.

To accomplish these objectives, the School of Arts & Sciences offers courses in English, communication, literature, math, science, history, the social sciences, language and leadership studies. In addition, the School of Arts & Sciences offers across-the-curriculum programs in writing, critical thinking and ethics. Writing-Across-the-Curriculum is a University-wide program that encourages students to use writing as a way of learning and communicating knowledge, thereby enabling students to acquire skills empowering them to pursue and succeed in their personal and professional goals. Writing-Across-the-Curriculum was developed to integrate the "write to learn" concept across all majors. Students may take writing-intensive courses in general studies and elective areas.

In addition to the required leadership concentration, The School of Arts & Sciences has expanded its concentrations to include applied mathematics, career writing, global perspectives and psychology. The expanded offerings will introduce to the Denver Campus new courses in French, world religion and abnormal psychology among others.

The School of Arts & Sciences also offers honors options in many freshman and upper-level courses as well as a leadership concentration. In recognition of the importance of offering leadership initiatives at J&W, the Community Leader Institute champions the idea of making Johnson & Wales University a place where leadership opportunities abound across the campus.

THE COMMUNITY LEADERSHIP INSTITUTE (CLI) AT JOHNSON & WALES UNIVERSITY

The mission of the CLI is to provide leadership across the campus by acting as a resource to students, faculty and staff. The CLI is a

developing and integral entity of the Denver Campus that utilizes several programs to aid in the development of responsible community leaders. These programs include, but are not limited to, the Leadership Academy, Community Service Learning, and Distinguished Visiting Faculty. The curriculum and programs are consistently updated to meet community, industry and University needs. Through this program, students are exposed to a multitude of opportunities to develop their personal leadership philosophies and values, as well as practice effective leadership techniques.

The Leadership Academy

The Leadership Academy program is a commitment-intensive, supplemental program for student leaders that will assist them in developing and practicing leadership skills on campus and throughout the community. Students will gain both academic and practical components of leadership and community involvement in a two-year curriculum. Each participant will be selected based on leadership and service experience and involvement, faculty recommendations, and an interview process with the Community Leadership Advisory Board (various community and industry leaders).

Community Service Learning

The CLI collaborates with the leadership academic faculty, University Relations staff, and the community to continually develop, advance and monitor student service learning projects. Students are provided with a variety of opportunities to develop and further enhance their service ethic through involvement in community organizations. This process will be used as a catalyst to further service learning involvement in individual student lives.

Distinguished Visiting Faculty (DVF)

To enhance the leadership learning experience for the whole University, specially selected industry, community, and academic experts and role models present about various leadership-related topics. One goal of leadership education is to provide students with a variety of learning methodologies. Presentations by experts/role models are a valued component of our leadership education.

HISTORY OF THE UNIVERSITY

The special approaches to career education at Johnson & Wales University have evolved over more than 90 years' time and continue to adapt as Johnson & Wales responds to the changing needs of business and industry.

Johnson & Wales University was founded as a business school in 1914 in Providence, Rhode Island by Gertrude I. Johnson and Mary T. Wales. From its origin as a school devoted to business education, Johnson & Wales has grown to a junior college, to a senior college, and ultimately to university status.

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

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

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

A new career emphasis was introduced at J&W in 1973, when the University announced the opening of what is now known as the College of Culinary Arts and the addition of a new associate degree program in that field.

This proved to be one of the most far-reaching changes in the educational expansion of the University, leading to additional two- and four-year degree programs in the hospitality and food service fields.

In 1981, the University began offering culinary training to food service personnel that the Navy stationed in Charleston, South Carolina. A new J&W campus was established in Charleston in 1984, and this campus now offers a variety of two- and four-year degree programs in food service, hospitality, travel-tourism and sports management.

In 1982, the Norfolk, Va., Campus began offering one- and two-year food service programs to military personnel, and the campus opened to the general public in 1986. A four-year degree program was added in 2001.

In 1985, graduate degree programs were introduced at the University. The Alan Shawn Feinstein Graduate School now offers an M.B.A. degree program in Global Business Leadership with concentrations in Accounting, Financial Management, International Trade, Marketing and Organizational Leadership. It also offers an M.B.A. degree program in Hospitality and Tourism with concentrations in Event Leadership, Finance and Marketing. The School of Education offers a master's degree in Teacher Education in Business, Food Service, Secondary or Elementary Special Education, and a Doctor of Education degree in Educational Leadership.

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

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

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

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

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

In 1995, Johnson & Wales created an International Hotel & Tourism Management program which offers unprecedented opportunities in international hotel management education. Students from around the world may choose from a variety of options both at J&W and abroad.

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

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

A new campus in downtown Charlotte, N.C. opened in fall 2004. The Johnson & Wales Charlotte Campus offers associate and bachelor's degree programs in business, culinary arts and hospitality.

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

DENVER CAMPUS

Located in the Park Hill neighborhood of Denver, the Denver Campus combines old-world charm with the latest technological resources, including stately turn-of-the-century buildings and newer academic buildings in a quiet park-like landscape. The traditional residential campus is fully wired with computer ports in every classroom, laboratory and residence hall. Students enjoy access to a laboratory building with classrooms; residence halls with private and semi-private bathrooms; and a recreation center which includes a cafeteria, gymnasium, fitness center, bookstore and snack bar.

DENVER, COLORADO

Why study in Colorado? The state is the nation's sixth leading tourist destination. Denver is known for its quality of life and was named "second best city in America to work and live" by *Fortune Magazine*. The Rockies offer an entirely new range of options for cooperative experience in the area's fine restaurants and mountain resorts, including The Broadmoor, The Brown Palace and The Inverness Hotel and Golf Resort.

RESIDENCE HALLS

Johnson/Wales Hall

These suite-style residence facilities accommodate two (Wales Hall) or three (Johnson Hall) students per room with a semi-private bathroom shared between two rooms. All rooms are non-smoking and contain cable and Internet access. Common areas within each hall include a TV/recreation lounge, study rooms and laundry facilities.

Presidents Hall

This residence facility has many of the same features as Wales Hall. All rooms are non-smoking. Each room accommodates two students and has a private bathroom. The hall also offers cable and Internet access.

Triangolo Hall

This apartment-style residence hall. All rooms are non-smoking, with cable and Internet access.

Gaebe Hall

Gaebe Hall is a newly renovated residence hall featuring a fireplace in its main lobby, pool tables and a community room. It has single, double and multiple occupancy rooms. The single rooms offer private baths and kitchens, while the multiple-occupancy rooms are suite-style, with shared bathrooms and kitchens.

All first-year students under the age of 21 are required to live on campus, unless permission to live off campus is granted by the Director of Admissions. Students with previous college experience, living in the Denver area or with families, are exempt from living on campus.

DINING FACILITIES

Students have access to dining facilities on campus at the Wildcat Center.

ADDITIONAL CAMPUSES

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

PROVIDENCE, RHODE ISLAND

Since its opening in 1914, Johnson & Wales University's original campus in Providence, R.I. has grown from a small business school to a large, international university featuring business, culinary arts, hospitality and technology programs.

For more information about Johnson & Wales University's Providence Campus, please write the Admissions Office, 8 Abbott Park Place, Providence, RI 02903, or call toll free, 1-800-342-5598.

Campus President

Irving Schneider, Ph.D.

Programs offered

College of Business

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Accounting	Accounting
Advertising	Entrepreneurship
Communications	Financial Services
Business Administration	Management
Entrepreneurship	Management
Financial Services	Marketing
Management	Marketing Communications
Management	
Marketing	
Fashion Merchandising	Retail Marketing
Undeclared Major (no A.S. degree)	& Management

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Criminal Justice	Criminal Justice
Equine Business Management	Equine Business Management
Equine Studies	Equine Business Management Equine Business Management/Riding
Paralegal Studies	Criminal Justice Paralegal Studies
BACHELOR'S DEGREE	International Business
CERTIFICATE PROGRAM	Paralegal Studies

College of Culinary Arts

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

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

The Hospitality College

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Food & Beverage Management Restaurant Management	Food Service Management Hospitality Management International Hotel & Tourism Management
Hotel Management	Hospitality Management Hotel Management International Hotel & Tourism Management
Travel-Tourism Management	Hospitality Management International Hotel & Tourism Management Travel-Tourism Management
Undeclared Major (no A.S. degree)	Food Service Management Hotel Management Sports/Entertainment/Event Management Travel/Tourism Management
BACHELOR'S DEGREE	Sports/Entertainment/Event Management

School of Technology

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Computer Graphics & New Media	Computer Graphics & New Media
Computer Programming	Information Science
Computerized Drafting	Engineering Design & Configuration Management
Computing Technology Services	Technology Services Management Information Science
Web Site Development	Web Management and Internet Commerce Information Science
BACHELOR'S DEGREES	Electronics Engineering Network Engineering

CHARLOTTE, NORTH CAROLINA

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

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

Campus President

Arthur J. Gallagher, M.A.

Programs offered

College of Business

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

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

College of Culinary Arts

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

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

The Hospitality College

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Food & Beverage Management Restaurant Management	Food Service Management International Hotel & Tourism Management
Hotel Management	Hotel Management International Hotel & Tourism Management
Undeclared Major (no A.S. degree)	Food Service Management Hotel Management
BACHELOR'S DEGREE	Sports/Entertainment/ Event Management

NOTE: Sophomore- and junior-level classes will be offered at this campus beginning September 2005, and senior level classes will be offered beginning September 2006.

NORTH MIAMI, FLORIDA

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

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

Campus President

Donald G. McGregor, J.D.

Programs offered

College of Business

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Accounting	Accounting
Business Administration Fashion Merchandising Management Marketing	Management Marketing
Criminal Justice	Criminal Justice

College of Culinary Arts

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

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

The Hospitality College

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Food & Beverage Management Restaurant Management	Food Service Management Hospitality Management
Hotel Management	Hospitality Management Hotel Management
Travel-Tourism Management	Hospitality Management

GRADUATE DEGREE PROGRAMS

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

Programs offered

Alan Shawn Feinstein Graduate School

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

Accounting
Financial Management
International Trade
Marketing
Organizational Leadership

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

Event Leadership
Finance
Marketing

School of Education

MASTER OF ARTS

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

DOCTOR OF EDUCATION

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

***For a catalog and more information,
please contact:***

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

Applying for Admission

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

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

Due to the technical standards and requirements essential to certain technical programs at the University, applicants with special needs or physical limitations should inquire with Student Services or the Student Achievement Center prior to enrolling at the University. Copies of the technical standards applicable to various programs are available from the Student Achievement Center. For more information on technical standards, see pages 91–92.

APPLICATION PROCEDURE

Applications for admission should be completed in full and sent to the Admissions Office, Johnson & Wales University, 7150 Montview Boulevard, Denver, Colorado 80220.

There is no deadline for submitting applications, but students are advised to apply as early as possible before their intended date of enrollment to ensure full consideration.

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

In completing the application form, students must indicate the term in which they wish to enroll. Applications are accepted for terms beginning in September, December and March.

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

If students are applying for a bachelor of science degree program, they are required to indicate on their applications for admission their choice of associate degree major, which results in Johnson & Wales students receiving two degrees in four years. Certain bachelor's degree programs are selective and require submission of an application at the end of the associate degree program. Students should check program descriptions if they are interested in applying for both an associate and a bachelor's degree program.

If students are applying for an International Business, Sports/Entertainment/Event Management or Education major, they don't have to indicate an associate degree choice.

After completing the application form, students are responsible for requesting that their high school guidance office forward to the University an official copy of the secondary school record for admissions consideration. Specific verification documents must be submitted to the admissions office. Verification documents include at least one of the following: a letter from an authorized high school administrator, an official high school transcript, a G.E.D. certificate, or a passing score on a test approved by the U.S. Department of Education.

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

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

Test Scores

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

Candidates for the University's honors, International Business or Education program must submit SAT or ACT scores for acceptance consideration. Admission standards may vary for international and transfer students.

Minimum Grade Requirements

To gain admission to the International Business or Education program, applicants' transcripts generally must reflect a 'B' average or better. To remain enrolled in the International Business program, students must maintain a cumulative GPA of 2.75. Other majors may have specific grade requirements.

Admissions Decision

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

Upon receiving notice of acceptance, students are required to forward to the University a \$300 tuition reservation deposit. Students requesting residence hall accommodations must submit their housing contract at the same time. This deposit is credited to students' initial billings and is nonrefundable.

Transfer Students

Transfer students are eligible to apply for most J&W majors; however, they are not guaranteed credit. Credit is usually granted for courses completed with a grade of "C" or better (with a numeric value of 2.0) at another accredited institution. Grades of "pass" are also acceptable for transfer if credit was awarded (and a grade of "P" has the numeric value of 2.0 or greater). Credit earned in developmental and remedial courses or CEUs are nontransferable. Transfer credit evaluations are based on previous college work as it relates to the student's intended field of study.

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

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at Johnson & Wales. Students must verify high school completion as well.

It is the responsibility of those candidates who are currently attending another college to have their updated transcripts sent to J&W as soon as final grades become available or within the first term of enrollment. If official transcripts or other requested materials are not received within that designated time period, tentative transfer credit will be forfeited.

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

Early Admissions

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

ACCESS was designed to help students investigate the variety of college and career options available to them. ACCESS students earn college credits while completing high school graduation requirements.

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

Honors Program

This program offers academically talented students the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken two college prep mathematics courses and one college prep English course, maintained an average of B or better, placed in the top 25% of the high school graduating class, submitted SAT scores of a minimum of 500 in English and 500 in math or ACT total composite of 21 in English and 21 in math, and entered J&W in the fall.

For more information about the Honors Program, please see page 44.

Undeclared Major

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

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

Conditional Acceptance Policy

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

STANDARDIZED TESTING AFTER ADMISSION

PLACEMENT TESTS (NON-CREDIT, NO FEES):

These tests are administered for placement purposes only to all new students, including transfer students, upon entrance. In situations where two or more levels of a subject are required for graduation, the student’s academic career in this subject begins at the level determined by the placement test. This is particularly true when a student has previous academic experience in a subject. Placement tests are currently administered to determine math and foreign language placement. For a student placing out of all required levels of a foreign language, departmental policy and recommendation will determine if a Departmental Challenge Examination is in order for credit.

PRIOR LEARNING ASSESSMENT

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

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

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

Once the seminar is completed, eligible students, in consultation with a Student Success counselor, may submit additional portfolios. Refer to the Prior Learning Assessment Brochure, available at the Registrar’s Office, for more information on required fees.

CLEP EXAMINATION (FOR-CREDIT, WITH FEES):

The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects. The American Council on Education’s recommended score is required to earn credit. J&W subject equivalencies are determined by each department for each exam. These exams are treated as transfer credit for entering freshmen and juniors transferring to J&W, or from one J&W college or school to another. J&W Denver Campus is not a national CLEP examination site—students must go to other CLEP sites for this. Students must take and pass these exams during their freshman and junior years only. Consult the CLEP application for required fees.

DEPARTMENTAL CHALLENGE EXAMINATIONS

(CREDIT BY EXAMINATION: FOR-CREDIT, WITH FEES):

Departmental exams may be taken for specifically designated courses within a department. Because of previous academic and/or work experience, all matriculating students may request such an exam when they feel they have completed the requirements of a specific J&W course. Some testing options require specific criteria in order to take tests. Refer to the Prior Learning Assessment Brochure, available at Academic Services, for criteria and fees, or contact the testing office.

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

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 a counselor.

Policies for Portfolio Assessment, Challenge and CLEP Examinations:

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

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

Culinary Advanced Standing

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

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

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

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

FAST & Credit for College Programs

Johnson & Wales University offers students an opportunity to earn credits toward a Johnson & Wales degree while they are still in high school through approved articulation agreements between Johnson & Wales University and the student's high school. Culinary Arts students enrolled in approved tech-prep programs who meet academic requirements may be eligible to earn up to 15 quarter credits toward their Culinary Arts associate degree through our Freshman Advanced Study Track (FAST). Students enrolled in approved hospitality, business and technology programs who meet the academic requirements may also be eligible to earn transfer credits through our Credit for College Program.

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

INTERNATIONAL STUDENTS

International Admissions Requirements

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

1. An accurate, complete and legible International Application form that has been signed and dated by the applicant. Please list all schools attended, even if you do not wish to have transfer credits reviewed.*
2. Certified bank statement or government sponsorship letter verifying financial support for one academic year.
3. The results of the Test of English as a Foreign Language (TOEFL) with a minimum score of 550 on the written TOEFL examination, proof of a minimum score of 210 on the computerized TOEFL examination, or other acceptable proof of English proficiency.
4. Official documentation of higher secondary (high school) graduation, e.g. diploma or examination results certificate.
5. Complete transcripts, marksheets, diplomas or certificates from previous study, along with course descriptions or syllabi (for transfer credit).

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

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

All documents must be sent to:

Johnson & Wales University
International Admissions
7150 Montview Blvd.
Denver, CO 80220 USA
Telephone: (303) 256-9300
Fax: (303) 256-9333

International Transfer Credit

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

Students who wish to transfer to Johnson & Wales must submit official, translated marksheets, grades or transcripts from all post-secondary schools attended. Whenever possible, course descriptions and course syllabi should also be provided. Official transcripts or examination results certifying completion of upper secondary education must also be submitted with official English translations.

Transfer credit is determined through an individual course-by-course evaluation of each transcript submitted; transfer credit is not based on total years of study. Credit is awarded for courses of similar level, content and duration to Johnson & Wales courses, which can be applied to a Johnson & Wales degree. If a course cannot be applied to the chosen Johnson & Wales degree, transfer credit is not awarded, regardless of a student's total years of previous study.

Transfer credit is awarded on previous post-secondary academic work only. However, once students have entered Johnson & Wales, they may apply for prior learning assessment credit or, for students who have proficiency in a subject area and are not eligible for transfer or life experience credit, there are Challenge and CLEP examination options.

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

International Baccalaureate

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

English Language Proficiency

Johnson & Wales University's English as a Second Language program allows students to focus on the areas where they need the most improvement, while also allowing them to take regular classes in an undergraduate degree program. This flexibility provides students with the most efficient transition into college. Applicants whose native language is not English must take the Test of English as a Foreign Language (TOEFL). In addition to accepting standardized TOEFL results, the University administers its own TOEFL. Students may request to take the Institutional TOEFL only once, prior to the start of classes. Students who submit proof of English proficiency may go directly into regular academic course work.

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

- TOEFL score of 550 on the written examination, or 210 on the computerized examination
- ELS, Level 112
- Berlitz, Level 12
- IELTS, Band 6.5
- Aspect, Level 6 or 7
- City & Guilds Pitman ESOL Examinations (higher intermediate and advanced level)

Other English examination results will also be reviewed, and experience studying in the English language will be taken into consideration.

English as a Second Language (ESL) courses are offered at the Rhode Island campus only. Students needing ESL courses may enroll in the ELS Language Center located on the Denver Campus. A separate ELS application

is required to enter the ESL program. After completing the applicable coursework, students may then transfer to Johnson & Wales University's Denver Campus.

TOEFL Requirements

Upon acceptance, students should submit an official TOEFL score. If the TOEFL score is not available, Johnson & Wales University will give students *one* opportunity to take the Institutional TOEFL. Johnson & Wales University requires a minimum score of 550 on the written TOEFL test or a minimum score of 210 on the computerized TOEFL test, in order to exempt students from the ESL program and allow them to enroll directly into a degree program. Johnson & Wales reserves the right to require remedial ESL classes to increase proficiency in a particular area, regardless of the total TOEFL score.

Students who score below a 550 on the written TOEFL test or below a 210 on the computerized TOEFL test will have their individual TOEFL section scores reviewed in the areas of Listening, Structure/Writing, Reading, and Writing. Section scores of a minimum of 55 on the written TOEFL test, 21 on the computerized TOEFL, and a 4.5 on the Test of Written English/Essay Writing, will exempt the student from the corresponding ESL class. A higher level class will be substituted for the exempted sections.

Written Assessment

All students who pass the TOEFL requirement with a score between 550–573 (210–230 computerized) or who waive the TOEFL based on previous study, and who have a Test of Written English (TWE) score below 4.5 or no TWE score, may be required to take a written assessment prior to Check-In. Based on this written assessment, students may be required to take additional ESL writing classes as necessary to improve writing proficiency.*

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

Articulation Agreements

J&W is proud to have approximately 100 articulation agreements (formal transfer credit agreements) in place with schools in the following countries:

Argentina	Germany	Mexico
Australia	Greece	Morocco
Austria	Iceland	New Zealand
Bahamas	India	Singapore
Bahrain	Indonesia	Spain
Barbados	Isle of Mann	Sweden
Belgium	Israel	Switzerland
Bermuda	Italy	Taiwan
Botswana	Jamaica	Thailand
Brazil	Japan	Trinidad and Tobago
Canada	Kenya	Turkey
Cyprus	Korea	United Arab Emirates
France	Malaysia	United Kingdom

Please contact the director of your school for further information.

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

REGIONAL ADMISSIONS REPRESENTATIVES

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

The admissions representative from your area will be happy to meet with you and answer any questions you may have about the University, application procedures and financial aid programs. Please write or call the Admissions Office for assistance.

Alabama

R. Lee Stauter (601) 434-2760

Alaska

Stephanie Waltosz (425) 761-1863

Arizona

Adele Catalani (602) 369-3254

Arkansas

R. Lee Stauter (601) 434-2760

California: Bay Area North

TBA 1-800-342-5598

California: Central

Alex McDavid (626) 676-2231

California: Los Angeles Metro

Jim Ingersoll (562) 965-3352

California: Monterey and San Francisco

Cindy LaRose (831) 655-3837

California: Northeastern

Ebony Hadnot (916) 529-7168

California: Southern

Aimee Rosengrant (619) 459-5066

Colorado: Metro Denver

Tracy Burke (303) 520-1536

Colorado: Northern

Bob Purfurst (303) 522-6865

Colorado: Southern

Scott Behan (303) 520-1596

Connecticut: Eastern/Southwestern

Margie Coupe (401) 954-2477

Connecticut: Northwestern

Fran Ridolfo (413) 222-1233

Delaware

Becky Smith (484) 769-2761

Florida: Greater Miami

Rena Mohammed (305) 725-9515

Florida: Central

Jane Bowers (772) 713-6025

Florida: Northern Panhandle

Greg Harker (904) 534-0163

Florida: Southwestern

Robin Phifer (813) 495-1425

Florida: Southeastern

Denise D'Andrea (561) 714-5470

Georgia: Northern

Pamela Hughes (678) 360-0813

Georgia: Southern

Greg Harker (904) 534-0163

Hawaii

Stephanie Waltosz (425) 761-1863

Idaho

Lance Wellborn (307) 237-5485

Illinois

Thomas Strzycki (630) 886-1597

Indiana

Carol Carmody (317) 201-1852

Iowa

Wendy Dintino (816) 645-3562

Kansas

Wendy Dintino (816) 645-3562

Kentucky

Alison Dewey (615) 473-3208

Louisiana

R. Lee Stauter (601) 434-2760

Maine

Wendy Marro (603) 682-5973

Maryland

Pamela Rouch (240) 498-0054

Massachusetts: Boston Metro/South Shore

Conrad Fecteau (401) 954-3886

Massachusetts: Central/Northeastern

Bob Dumas (617) 504-1795

Massachusetts: Southeastern/Cape Cod & the Islands

Barbara DiSaia (401) 954-2007

Massachusetts: Western

Fran Ridolfo (413) 222-1233

Michigan

Barbara Franks (989) 798-3238

Minnesota

Jennifer Stephens (320) 492-4705

Missouri

Wendy Dintino (816) 645-3562

Mississippi

R. Lee Stauter (601) 434-2760

Montana

Lance Wellborn (307) 237-5485

Nebraska

Wendy Dintino (816) 645-3562

Nevada

Adele Catalani (702) 743-0639

New Hampshire

Wendie Marro (603) 682-5973

New Jersey

Mary Ann LaPorte (570) 228-6583

Mike LaPorte (570) 228-6213

New Mexico

Wes Bassett (505) 463-4877

New York: Long Island, New York City

Steve Raptis (516) 864-6689

New York: Northeastern, Albany,**Orange County**

Carl Winters (518) 221-1527

New York: Western

Tammy Linder (585) 802-5958

North Carolina: Central

Margaret Yoder (919) 539-6124

North Carolina: Eastern

Marisa Marsey (757) 575-9265

North Carolina: Western

Jan Jordan (704) 207-9577

North Dakota

Jennifer Stephens (320) 492-4705

Ohio: Northern/Southeastern

Susan Puffer (216) 896-0672

Ohio: Southwestern

TBA 1-800-342-5598

Oklahoma

Elena Doerrie (214) 563-0721

Oregon

Stephanie Waltosz (425) 761-1863

Pennsylvania: Northeastern/N. Central

Sharon Macko (484) 554-1092

Pennsylvania: Southeastern/S. Central

Becky Smith (484) 769-2761

Pennsylvania: Western

Susan Puffer (216) 896-0672

Puerto Rico

Dave Freitas (305) 527-2763

Rhode Island

Barbara DiSaia (401) 954-2007

South Carolina

Melisa Bates (843) 324-3037

South Dakota

Jennifer Stephens (320) 492-4705

Tennessee

Allison Dewey (615) 473-3208

Texas: Central

Tracey Gonzales (832) 722-9815

Texas: Northern

Elena Doerrie (214) 563-0721

Texas: Panhandle

Wes Bassett (505) 463-4877

Texas: Southern

Josie Tinnin (254) 466-7432

Utah

Sarah George (303) 246-3849

Vermont

Wendie Marro (603) 682-5973

Virgin Islands

Dave Freitas (305) 527-2763

Virginia: Northern

B.J. Friedery (703) 864-2420

Virginia: South Central

Margaret Yoder (919) 539-6124

Virginia: Southeastern

Marisa Marsey (757) 575-9265

Virginia: Southwestern

Jan Jordan (704) 207-9577

Washington

Stephanie Waltosz (425) 761-1863

Washington, D.C.

B.J. Friedery (703) 864-2420

West Virginia

B.J. Friedery (703) 864-2420

Wisconsin

Jennifer Stephens (320) 492-4705

Wyoming

Lance Wellborn (307) 237-5485

National Student Organizations**Representatives**

Al-Nisa Salaam: SkillsUSA, FCCLA

Bryan Mullin: DECA

Juan Soto: FBLA

1-800-342-5598 (to reach all NSO reps)

Financing Your Education

TUITION & FEES

The following tuition and fees schedule is effective for the 2005–2006 academic year. Tuition and fees are subject to change annually.

Tuition & Fees: 2005–2006 Academic Year

Annual Tuition	\$19,200.
General Fee	\$900.
Room & Board	
Standard Hall	\$8,499.
Premium Hall	\$9,882.

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

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

Room & Board is for the academic year and includes residence hall accommodations and meals.

DEPOSITS AND OTHER FEES

Reservation Deposit **\$300.**

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

Orientation Fee **\$200.**

This nonrefundable fee, which is uniformly charged, is required of all new students entering in the fall term for orientation and check-in activities.

Extension Students

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

ACCESS Tuition

Access tuition is 50 percent of the 2005–2006 tuition charge. Refer to page 20 for a description of the ACCESS Early Admissions program. ACCESS students are also subject to appropriate University fees, including full general fee and full room and board charges. ACCESS students are not eligible for any federal financial aid while enrolled in the program. ACCESS students should contact the Financial Planning Office for information on alternative funding and to determine how scholarships they are receiving will be affected while in the ACCESS program.

Student Health and Accident Insurance

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

Books and Supplies

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

PAYMENT OPTIONS

I. Annual Payments

Billing for tuition and fees is done on a term basis; however, the student may make one payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the Check-In due date on the Annual Financial Statement.

II. Term Payments

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

III. Monthly Payments

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

All Johnson & Wales University students must fulfill their financial obligations to the University by the Check-In due date of July 8, 2005. (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 Check-In due date:

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

If you do not fulfill your financial obligation by the Check-In due date, your housing assignment will be removed. In addition, your acceptance to enroll for the 2005–2006 academic year may also be revoked.

REFUND POLICIES

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

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

Term charges are subject to the University's Withdrawal Credit Policy upon withdrawal from the University. Term charges are defined as tuition, and if applicable, room only, room and board, and weekend meal plan. The General Fee is nonrefundable. The official notice of withdrawal from the University may be done in person or by written notification through Student Academic Services. Refunds are calculated by the date of termination which is based on the date Student Academic Services receives notification of withdrawal from the student or faculty member. Any refund due will be issued within 30 days after the date that the University was first notified of the withdrawal.

University Withdrawal Credit Policy

If a student enters a class and terminates on the first day of classes of a term:

- the University will credit 100% of the term charges.

If a student terminates during:

- the first week of the term but after the first day of classes, the University will credit 90% of the term charges.
- the second or third week of the term, the University will credit 50% of the term charges.
- the fourth, fifth or sixth week of the term, the University will credit 25% of the term charges.

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

Examples of University refund policies are available upon request in the Student Financial Services Office.

Independent Students

To be considered independent for financial aid purposes for the 2005–2006 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1982?
2. At the beginning of the 2005–2006 school year, will you be working on a master's or doctorate program (such as an M.A., M.B.A., M.D., J.D., Ph.D., Ed.D. or graduate certificate, etc.)?

3. As of today, are you married? (Answer yes if you are separated, but not divorced.)
4. Do you have children who receive more than half of their support from you?
5. Do you have dependents (other than your children or spouse) who live with you and who receive more than half of their support from you, now and through June 30, 2006?
6. Are both of your parents deceased, or are you or were you (until age 18) a ward/dependent of the court?
7. Are you a veteran of the U.S. Armed Forces?

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

FINANCIAL OBLIGATIONS

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

STUDENT FINANCIAL SERVICES (SFS)

FINANCIAL PLANNING

The University realizes that financing an education may be a very complex process for many students. In order to assist students and their families in these matters, Johnson & Wales has established a staff of financial planning counselors. These counselors are available to work with students and their families on an individual basis to help them best utilize their own funds and other available resources to meet educational expenses. For more information and assistance call 1-877-598-3368 or (303) 256-9300.

FINANCIAL AID

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

A list of Johnson & Wales financial assistance and work programs and descriptions of the programs are included in this catalog.

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

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

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

HOW TO APPLY

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

1. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid is available from your high school guidance office and the University's Student Financial Services Office. This form must be completed and forwarded as soon as possible after January 1 to the Federal Processor.

Applications for financial assistance are then processed and sent to the Student Financial Services Office at the University. The FAFSA is also available on the Worldwide Web at www.fafsa.ed.gov. **J&W's FAFSA code is 003404.**

2. Other Documentation

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

STUDENT ELIGIBILITY REQUIREMENTS

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

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

Campus-based financial aid programs, including the Federal Supplemental Educational Opportunity Grant (SEOG), Federal Perkins

Loan and Federal Work-Study programs are administered by Johnson & Wales University. Students must apply for these programs through the filing of the FAFSA.

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 as soon as possible after January 1. Awarding for our returning students begins in May of each academic year.

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

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

Students are eligible to receive financial aid as long as they maintain satisfactory academic standing as defined on page 42 of this catalog, and in the Student Handbook. Students who fail to maintain satisfactory academic progress will be notified by Academic Services. All financial aid will be

suspended until satisfactory progress is again achieved.

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

The amount of 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 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 assistance.

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.

RETURN OF TITLE IV FUNDS

Federal regulations establish the following allocation for students who receive Title IV, HEA program funds:

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

FINANCIAL AID PROGRAMS

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

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.

Federal Pell Grant

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

Federal Supplemental Educational Opportunity Grant (SEOG)

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

Federal Work-Study Program

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

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

Federal Perkins Loan

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

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

Federal Subsidized Stafford Loan

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

Students may borrow up to a maximum of \$2,625 per academic year for the first year of undergraduate study, \$3,500 for the second year and \$5,500 per year for the last two years. The student must begin repayment six months after he/she leaves college or drops below half-time status, and the student's payment will be at least \$50 per month. The amount of the student's monthly payment will be determined based upon the amount of student debt and the length of the repayment period.

Federal Unsubsidized Stafford Loan

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

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

The Parent Loan Program for Undergraduate Students (PLUS)

The Federal PLUS Program provides loans to parents of dependent students to attend college. PLUS borrowers do not have to demonstrate need, but are subject to a credit analysis by the lending institution. The parent

applying for the loan must fill out a PLUS Master Promissory Note as well as a Loan Amount Request Form. Repayment of this loan must begin within 30 days of the time the loan is fully disbursed. The borrowing limit is the total cost of attendance, minus any financial aid being received.

Applications for these loans are available in Student Financial Services.

Johnson & Wales Grant

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

Johnson & Wales Achievement Loan

This low-interest loan is funded and administered by the University, and awarded based on the student's financial need. A Master Promissory Note for this loan will be mailed to all eligible students with their Annual Financial Statement. There is partial or full forgiveness on loans for students based on GPA and degree achieved.

FINANCIAL ASSISTANCE, SCHOLARSHIPS AND WORK PROGRAMS

Last year, Johnson & Wales University awarded \$58 million in institutional aid to students.

Awards range from \$300 to full tuition. Scholarships, grants, loans and work programs awarded depend on the University budget, and are dependent on students meeting program eligibility requirements. *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).*

These programs are available only to full-time, undergraduate, day school students during the academic year and are not available during the summer term. Most scholarships are renewable for up to four consecutive years of enrollment.

For many of the programs listed, a minimum grade point average is required for continued eligibility. Scholarships and grants are not awarded based on athletic ability or participation.

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

Alpha Beta Gamma (National Honor Society)

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

Business Professionals of America (BPA)

Scholarship: The University offers a number of BPA scholarships ranging from \$500 up to full tuition. Awards are based on BPA activities, a letter of recommendation from the BPA advisor and academic record. Applications are available from J&W's National Student Organizations Office. The application deadline is February 1, prior to enrollment. This scholarship is renewable based on continued involvement in and support of BPA.

Career Explorations Scholarship: This is a nonrenewable scholarship worth up to \$500 for the upcoming academic year for high school students who attend the Career Explorations program. The application deadline is March 1. This scholarship is posted to the student's account in three equal installments (one per term).

Career through Culinary Arts Programs

(C-CAP): The University awards these scholarships to incoming students who participate in C-CAP's competition events. Applications are available through C-CAP. All documentation must be submitted to C-CAP and all finalists are selected by C-CAP. Scholarships awarded are worth up to \$10,000.

Chancellor Scholarship: The University awards this scholarship, valued from \$10,000 up to full tuition, to incoming students who demon-

strate outstanding academic achievement in high school and are accepted to the Honors Program. The scholarship is renewable for up to four years if the student maintains a 3.4 GPA and remains in the Honors Track.

Collegiate Academic Scholarship: A number of scholarships worth up to \$5,000 are awarded based on high school academic record and choice of J&W major.

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

DECA (an Association of Marketing Students)

Scholarship: The University awards a number of DECA scholarships ranging from \$500 up to full tuition. Awards are based on DECA activities, a letter of recommendation from the DECA advisor and academic record. Applications are available from J&W's National Student Organizations Office. The application deadline is February 1, prior to enrollment. This scholarship is renewable based on continued involvement in and support of DECA.

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

Family, Career and Community Leaders of

America (FCCLA) Scholarship: The University awards a number of FCCLA (formerly FHA-HERO) scholarships ranging from \$500 up to full tuition. Awards are based on FCCLA activities, a letter of recommendation from the FCCLA advisor and academic record. Applications are available from J&W's National Student Organizations Office. The application deadline is February 1, prior to enrollment. It is renewable based on continued involvement in and support of FCCLA activities.

Family Scholarship: If two or more members of your family are simultaneously enrolled in full-time, day school degree or certificate programs at Johnson & Wales University, each enrolled student is granted a University scholarship (up to \$1,000) per academic year (September–May). For more information, contact Student Financial Services.

Future Business Leaders of America (FBLA)

Scholarships: The University awards a number of FBLA scholarships ranging from \$500 up to full tuition. Awards are based on FBLA activities, a letter of recommendation from the FBLA advisor and academic record. Applications are available from J&W's National Student Organizations Office. The application deadline is February 1, prior to enrollment. It is renewable based on continued involvement in and support of FBLA.

Future Farmers of America (FFA):

Johnson & Wales University awards a number of FFA scholarships ranging from \$500 up to full tuition. Awards are based on FFA activities, a letter of recommendation from the FFA advisor and academic record. Applications are available from J&W's National Student Organizations Office. The application deadline is February 1, prior to enrollment. The scholarship is renewable based on continued involvement in and support of FFA.

Gaebbe Eagle Scout Award: A number of nonrenewable grants of up to \$1,000 are available to entering freshmen who have achieved the rank of Eagle Scout in the Boy Scouts of America and have also received their religion award. Applications are available from J&W's National Student Organizations Office and are due by February 1, prior to enrollment.

Junior Achievement (JA): The University offers a number of JA scholarships ranging from \$500 up to full tuition. Awards are based on JA activities, a letter of recommendation from the JA advisor and academic

record. Applications are available from J&W's National Student Organizations Office. The application deadline is February 1, prior to enrollment. This scholarship is renewable based on continued involvement in and support of JA activities.

Lodging Management Scholarship: This scholarship is for students who have participated in the Lodging Management program sponsored by the Educational Institute of the American Hotel & Lodging Association. J&W awards a number of Lodging Management scholarships ranging from \$500 up to full tuition. Awards are based on participation in the Lodging Management Program. Applications are available from the J&W Admissions or National Student Organizations Office. The deadline for application is March 1, prior to enrollment.

National High School Recipe Contest:

This annual contest is Johnson & Wales' search for the best young chefs. Winners will receive tuition scholarships ranging from \$500 up to full tuition. Applications are available from the Admissions Office.

Outstanding Student Leader of the Year

Competition: This annual contest is Johnson & Wales' search for the best young student leaders. Winners will receive tuition scholarships ranging from \$500 up to full tuition. Applications are available from the Admissions Office.

Phi Theta Kappa (National Honor Society)

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

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

ProStart Scholarship: J&W awards a number of ProStart scholarships ranging from \$500 up to full tuition. Awards are based on participation in the ProStart program. Applications are available from the J&W Admissions or National Student Organizations Office. The deadline for application is February 1, prior to enrollment.

SkillsUSA–VICA: The University awards a number of SkillsUSA–VICA scholarships ranging from \$500 up to full tuition. Awards are based on SkillsUSA–VICA activities, a letter of recommendation from the SkillsUSA–VICA advisor and academic record. Applications are available from J&W's National Student Organizations Office. The application deadline is February 1, prior to enrollment. This scholarship is renewable based on continued involvement in and support of SkillsUSA–VICA activities.

Technology Students Association (TSA)

Scholarships: The University awards a number of TSA scholarships ranging from \$500 up to full tuition. Awards are based on TSA activities, a letter of recommendation from the TSA advisor and academic record. Applications are available from J&W's National Student Organizations Office. The application deadline is February 1, prior to enrollment. These scholarships are renewable based on continued involvement in and support of TSA activities.

Transfer Scholarship: An unlimited number of transfer scholarships, worth up to \$5,000, are awarded to students who plan to continue their education at Johnson & Wales in an associate or bachelor's degree program. Students must have completed 30 semester hours at another institution and maintained a minimum 3.0 cumulative average. The scholarship application is the application for admission to the University.

Tuition Exchange Scholarship: This scholarship is awarded to students who meet the qualifications of both Johnson & Wales and the participating exchange college or university. Applications are available at the participating institution. This award is up to full tuition.

FUNDED SCHOLARSHIPS

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

Ellsworth M. Statler Scholarship: This scholarship is awarded to hospitality and culinary arts students, with preference given to New York residents. Applications are available at the Student Financial Services Office. The application deadline is August 31. Awards range from \$500 to \$2,000 based on residence. This award is renewable by maintaining satisfactory academic progress.

Summer Work Experience Program (SWEP)

Scholarship: Students who successfully complete the SWEP program are awarded a nonrenewable scholarship worth up to \$1,000. For more information, contact the Career Development Office.

SYSCO and Premier Suppliers Partners in

Career Education Scholarship: Up to 50 scholarships are awarded to children of current employees of participating SYSCO and Premier Suppliers annually through the SYSCO and Premier Suppliers Partners in Career Education Scholarship Program. Each scholarship is valued up to \$10,000 per year.

To be eligible, the student must be accepted to J&W, be currently enrolled in their senior year of high school, or be attending another college or university with the intention of transferring to J&W. Students must also complete the Career Education Scholarship Program Application by June 1, prior to the intended enrollment year. The application must include official grades.

Applications are available in the Admissions Office, as well as the Human Resources Office at any participating SYSCO/Premier Supplier Employer.

OUTSIDE SCHOLARSHIPS

There are many other potential scholarship sources that students should consider to help finance their education. Students should complete a Johnson & Wales University scholarship search form, available in the Student Financial Services Office, to determine eligibility for scholarships listed on our outside scholarship database. Also, students should contact the Higher Education Assistance Agency in their home states for information about the possibility of state grants or scholarships.

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

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

State Grants/Scholarships: Students from the following state may be eligible for state grant money:

- Colorado
- Delaware
- Maryland
- Rhode Island
- Vermont
- Washington, D.C.

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

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

International Association of Culinary Professionals Foundation (IACP)

Scholarship: The IACP Foundation awards one \$2,500 scholarship per campus, which is matched by Johnson & Wales. All criteria are determined by IACP. Applications are available through IACP and are due by December 1.

WORK PROGRAMS

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

Student Assistant Employment Program: Scholarships are awarded to all students selected for this program. No application is necessary, but a resumé is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2005–2006 are up to \$6,600 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Teaching Assistant/Fellowship Program: Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or the Culinary Administration Office. Awards for 2005–2006 are up to \$7,500 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Academic Information

CLASS SCHEDULES

Undergraduate classes for students are generally scheduled four days per week, Monday through Thursday. The typical schedule for all students not taking labs is three or four courses per term (see page 3 for Academic Calendar).

When certain Monday holidays are observed and classes are canceled, make-up classes will be held on Fridays. Final examinations each term may also be held on Fridays.

SUMMER SESSIONS

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

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

COURSES TAKEN AT OTHER INSTITUTIONS

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

- The student must have an overall grade point average above 2.25.
- There is a limit of two courses which may be taken during enrollment at the University.
- The course(s) must not be in the major field.
- The student may not have taken the course(s) previously at the University and received a grade of "F," "NC," "W," "WP," "I" or "GP."
- Courses cannot be taken locally unless J&W does not expect to offer the class before the student's anticipated graduation date.

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

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

ATTENDANCE

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

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

Students are expected to familiarize themselves with attendance requirements outlined in the **Student Handbook**.

UNDERGRADUATE GRADING SYSTEM

The grading system is as follows:

Letter Grade	Grade Range	Quality Points
A+	95–100	4.00
A	90–94	4.00
B+	85–89	3.50
B	80–84	3.00
C+	75–79	2.50
C	70–74	2.00
D+	65–69	1.50
D	60–64	1.00
F	0–59	0.00
W	Withdrawal	0.00
W/P	Withdrawal/Pass	0.00

Letter Grade	Grade Range	Quality Points
H	Honors Course (reported w/grade on transcript)	
I	Incomplete	
NC	No Credit	
GP	Grade Pending	
AU	Audit	
P	Proficiency	
S/U	Satisfactory/Unsatisfactory	
PL	Prior Learning Assessment	
CX	Challenge Exam	
NG	No Grade	

Grade reports are viewable on the J&W Student Services Web site.

Failure (F)

“Failure” grades are issued to students who have maintained required attendance, but fail to achieve adequate scholastic progress. Upon successful completion of the course at a later date, the cumulative average is adjusted to reflect only the passing grade.

Withdrawal (W)

A “Withdrawal” is the punitive grade issued to students who are not eligible for a W/P grade and who withdraw or are withdrawn from any course for which they are registered after the official withdrawal period of the college or school, or who withdraw from the University after the official mid-term date. This is a failing grade and is entered into the cumulative average. Upon the successful completion of the course at a later date, the cumulative average will reflect both the grade of “W” and the new grade.

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

Withdrawal/Pass (W/P)

“Withdrawal/Pass” is issued to eligible students who withdraw (or are withdrawn for excessive absences) from any course for which they are registered after the official withdrawal period of the school or college, or who withdraw from the University after the official mid-term date for reasons other than extenuating. The W/P grade is not available for practicum courses, internships, externships

or career co-ops. To be eligible for a W/P in a particular course, the student may not have a grade of D+ or lower in the course and the student must otherwise be in good standing. Upon the successful completion of the course at a later date, the cumulative average will reflect only the new grade. Credits associated with W/P will count as credits attempted in the term and credit compliance calculations. (Please note: Graduate school students are not eligible for W/P grades.)

Honors (H)

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

Incomplete (I)

“Incompletes” or “I” grades are issued to students if they are unable to complete course requirements because of authorized absence (i.e., service commitment or illness). The outstanding work must be completed within two weeks of the exam class day (in business/hospitality or technology classes or in an academic class in the College of Culinary Arts) or within six scheduled class days after the last class day (in a laboratory class in the College of Culinary Arts), or the grade will automatically become an “F” and be included in the grade point average.

Any student receiving a grade of Incomplete in an academic course, internship or co-op must initiate arrangements with instructors to make up the required work within two weeks of term closing. Failure to do so will result in a failing grade for the course.

No Credit (NC)

Non-punitive designation is issued to a student who has been authorized to withdraw from class or the University due to extenuating circumstances or a withdrawal from the University prior to midterm. A “No Credit” is not calculated into the cumulative average.

Grade Pending (GP)

A GP is issued as a temporary grade pending the completion of the course requirements. A Grade Pending is not calculated into the

cumulative average and is generally used under extenuating circumstances.

Audit (AU)

Audits are issued to students who are permitted to “sit in” on a class for review purposes. A grade is not issued and the cumulative average is not affected.

Proficiency (P)

Proficiency credit is issued to students who are proficient in a given subject area. This grade is not calculated into the cumulative average.

Satisfactory/Unsatisfactory (S/U)

“S/U” is used for designated courses throughout the University.

Prior Learning (PL)

Prior Learning credit is issued to students who have demonstrated knowledge or skills they have mastered outside the classroom through a Portfolio Assessment.

Challenge Examination (CX)

Challenge Examination credit is issued to students who have passed a departmental exam for specifically designated course(s) within a department.

No Grade (NG)

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

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

ACADEMIC AND PERFORMANCE TRANSCRIPTS

A transcript is a representation of a student’s entire academic record while at Johnson & Wales. The University employs two types of transcripts: academic and performance. An academic transcript reflects a student’s unabridged academic history at the institution, including all letter grades. A performance

transcript identifies the practical skills, including writing, associated with a student’s academic coursework. Skills are graded as “developing,” “validated,” “mastery” or “not tested.” The purpose of a performance transcript is to better represent the practical skills obtained by the student.

Students with junior status who have writing skills evaluated at the “developing” level must take ENGO001 Writing Workshop until a performance transcript assessment of “validated” is earned.

Official transcripts may be released only upon written request of the student or by automated request via the J&W Student Services Web site; this is done in accordance with the Family Educational Rights and Privacy Act (FERPA). In addition, an official transcript will not be released if a student (whether active or inactive) is not current in all financial obligations to the University. Official transcripts are printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee.

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

Transcript requests may be made in person, in writing or by fax to Student Academic Services. Inactive students must request transcripts through Inactive Records. Official transcripts may be mailed or held for pickup by the student. Processing takes two to three business days. Upon a student’s explicit, written request, the University will fax an unofficial transcript. Faxed transcripts are never official.

ACADEMIC STANDARDS

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

Withdrawals (page 39), grades of “incomplete” (pages 39, 42), failures (page 39), repeated courses (page 42), and transfer courses (page 44) may affect your academic standing and progress. Remedial courses are not included in a student’s program of study and therefore will not be reflected in the student’s GPA. Johnson & Wales does not offer courses on a pass/fail basis.

ACADEMIC PROBATION

The student will be placed on academic probation if his or her GPA is less than 2.0, but higher than suspension standards. All students placed on probation will be advised by their academic counselor and will be offered tutoring. While on probation, a student may matriculate at the University and is eligible for financial aid. Students may matriculate on probationary status for no more than three consecutive terms.

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

Students on probation who achieve a 2.0 or better GPA will return to good academic standing. Students on academic probation will need to meet with academic counselors before registering for courses.

SUSPENSION

Students will be placed on suspension if the student’s GPA is below a 1.0 after the first term; if the student’s GPA is below a 1.25 after the second term; if the student’s GPA is below a 1.60 after the third term. The suspended student is not allowed to matriculate at the University and is expected to work on academic deficiencies. The student must petition the Committee on Academic Standing in order to reinstate and matriculate at the University. The student must provide documentation of academic or skills improvement.

CONTINUATION AS A NON-REGULAR STUDENT

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

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

Suspended students who are approved to readmit to the University will be placed on academic warning. These students risk permanent academic dismissal from the University if their GPA based on their attempted credits is the following:

Academic Dismissal

Attempted credits	Grade Point Average
0–41.5	below 1.25
42.0–61.5	below 1.50
62.0–81.5	below 1.60
82.0 or more	below 2.00

REINSTATEMENT AS A REGULAR STUDENT

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

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

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

COURSE REPETITIONS AND INCOMPLETES

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

MITIGATING CIRCUMSTANCES

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

ACADEMIC APPEAL PROCEDURE

Any appeals of the decision of the Committee on Academic Standing must be submitted to the Director of Academic Counseling. Appeals must be submitted in writing within seven days of notification. The Director of Academic Counseling and the dean of the respective college or school will consider the appeal. All decisions will be final.

SATISFACTORY ACADEMIC PROGRESS

A student must meet the listed standards of academic standing while enrolled at Johnson & Wales. The University requires that all courses be successfully completed and in the prescribed sequence of study in order to graduate. These standards apply to all students, part-time or full-time, enrolled in the standard program.

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

Students in a continuing education program have three years to complete an A.S. degree and an additional three years to complete a B.S. degree.

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

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

Johnson & Wales requires that all courses be successfully completed in order to graduate. Undergraduate students must successfully complete the following percentages of the courses attempted for their degree program

in order to remain enrolled as a regular student. Where appropriate, adjustments will be made if a student is matriculating at less than full-time status (earning less than 12 credits). The evaluations occur at the points indicated below.

A.S. Degree

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

B.S. Degree

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

** Student may be put on probation.*

*** Failure to meet standard will result in dismissal.*

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

Students may appeal their satisfactory academic progress or academic standing to the Committee on Academic Standing by contacting the Director of Academic Counseling. Appeals must be submitted in written form within seven days of notification. All decisions of the appeals committee are final. Dismissals may not be appealed.

APPLICATION OF STANDARDS

These satisfactory progress standards apply to all students, part-time or full-time, enrolled in the standard program. Satisfactory progress standards do not apply while the student has a non-regular student status (see page 41).

LEAVES OF ABSENCE

Time for an approved leave of absence will not be included in the calculation of a student's maximum program length.

REMEDIAL COURSES

Remedial courses are not included in a student's program of study or GPA and therefore, will not affect satisfactory academic progress.

UNIT OF CREDIT

The University measures satisfactory academic progress using the quarter credit hour system. One quarter credit hour equals 10 classroom hours of instruction, 20 hours of laboratory work, or 30 hours of experiential education.

RESIDENCY REQUIREMENT

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

GRADUATION REQUIREMENTS

All students must petition to graduate by completing a graduation application at least six weeks prior to their term of graduation. An application for graduation is available in the Academic Services Office or on J&W Web Services uconnect.

Graduation requires a minimum grade point average of 2.00 and successful completion of the following: a prescribed sequence of study and the two Career Capstone courses. Graduation from a bachelor's degree program requires a performance transcript writing skills assessment of mastery or validated by program completion. The Committee on Academic Standing reviews all students each term for cumulative as well as term grade point averages.

Additionally, students enrolled in the College of Culinary Arts and The Hospitality College, who are required to take Sanitation Management (FSM1060), must pass the National Restaurant Association's sanitation exam with a 75% or higher to fulfill graduation requirements.

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

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

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

HONORS

At commencement exercises, eligible degree candidates receive *cum laude*, *magna cum laude* and *summa cum laude* recognition according to their academic average.

Students with the designated GPA receive honors as follows: *cum laude*, 3.40–3.60; *magna cum laude*, 3.61–3.80; and *summa cum laude*, 3.81–4.00.

TRANSFER & CAREER PREREQUISITES

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

Students who are interested in transferring to J&W should see page 20 for information on transfer admissions.

MODERN LANGUAGES

All students who wish to take a modern language either as a required course or as an elective are required to take a placement exam. This examination is normally administered during freshman orientation and testing. The placement examination will also be scheduled at the beginning of each term for transfer and other incoming students.

DEAN'S LIST

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

HONORS PROGRAM

This program offers academically talented students the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken two college prep mathematics courses and one college prep English course, maintained an average of B or better, placed in the top 25 percent of the high school graduating class, submitted SAT scores of a minimum of 500 in English and 500 in math or ACT total composite of 21 in English and 21 in math, and entered J&W in the fall.

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

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

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

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

CONCENTRATIONS

The College of Business offers 13.5 quarter credit hour concentrations in Operations Management and Performance Excellence.

The Hospitality College offers 13.5 quarter credit hour concentrations in Entrepreneurship/Intrapreneurship, Food & Beverage, Hospitality Sales & Meeting Management, Resort Management, Rooms Division Management, Sports & Entertainment Marketing, and Sports Management.

The School of Arts & Sciences offers 13.5 quarter credit hour concentrations in Applied Mathematics, Career Writing, Global Perspectives, Leadership Studies and Psychology. These concentrations allow students to pursue in depth areas of general studies in which they have special interest or aptitude.

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

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

ACADEMIC HONOR SOCIETIES

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

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

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

Special Honors And Rewards Program (SHARP)

SHARP is an honors program designed for qualified undergraduate students who wish to accelerate their programs to complete degree requirements in less than the normally required time. This is accomplished by increasing the student's course load each term as scheduling permits. SHARP results in savings of time and expenses for eligible students. Day division students accepted into SHARP may register for up to 25.0 credits with no additional fees. Continuing Education students accepted into SHARP may register for up to 19.5 credits. Interested students must complete a SHARP application, returning the completed form to their campus Student Academic Services Office. The following students are eligible for SHARP:

1. Incoming freshmen who are honors graduates of approved secondary schools, have been elected to their state or national honor society, or have maintained a minimum cumulative GPA of 3.0
2. Students at Johnson & Wales who have maintained a 3.40 cumulative GPA for each term after the completion of their first term of full-time regular matriculation

3. New transfer students who maintained full-time enrollment at a previous institution and each term earned a cumulative GPA equivalent to Dean's List status for that institution

If a student does not exercise this option, SHARP eligibility may continue provided that the student maintains continuous full-time matriculation while maintaining a cumulative 3.40 GPA after all terms. The benefits provided by SHARP are not applicable during the summer sessions, during full-time practicum or internship terms, for independent studies, or for an additional culinary laboratory class. Graduation acceleration is not guaranteed. Upon acceptance into SHARP, it is the student's responsibility to contact Student Academic Services concerning the scheduling of additional credits. SHARP students eligible to self-register will be able to register for their additional credits via the telephone registration system.

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

ACADEMIC FUNCTIONS

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

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

NOTICE OF NONDISCRIMINATION

Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, or disability, in admission to, access to, treatment of, or employment in its programs and activities. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Compliance Officer, Johnson & Wales University, One Cookson Place, Sixth Floor, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Regional Director, Office for Civil Rights, U.S. Department of Education, Federal Building, 1244 Speer Boulevard, Suite 310, Denver, CO 80204-3582.

(The term "sexual orientation" shall mean and be limited to having an orientation for or being identified as having an orientation for heterosexuality, bisexuality, or homosexuality. This Notice of Nondiscrimination shall not be interpreted to prohibit Johnson & Wales University from maintaining separate facilities, sports teams, housing, university-based social fraternities and sororities, and other programs and facilities, for males and females, in accordance with the provisions of Section 16-38-1.1 of the General Laws of Rhode Island, as the same may be amended from time to time. With respect to insurance benefits, housing, and other benefits that are based on documentable, legal, marital relationships, unmarried persons, whether heterosexual, bisexual, or homosexual, who are not legally married, shall not be eligible for such benefits.)

Student Services

ACADEMIC ACHIEVEMENT

Academic Achievement offers a variety of support services for all students. These career-focused services include advising, success plans, testing and accommodations for special needs students.

Academic Achievement's goal is to support students in their efforts to develop and maximize their talents, empower them to direct their own learning, and lead them to pathways of success. With emphasis on success, graduates acquire lifelong behaviors and attitudes which are recognized by employers as desirable.

SERVICES OFFERED:

- Testing
 - Placement testing
 - Limited performance transcript testing
 - Challenge testing
 - Prior learning
 - Accommodation testing
 - Instructor-made tests when requested
- Advising
 - Faculty advisor assignment
 - Advisement of students on probation
- Accommodations for special needs students with appropriate documentation, including, but not limited to:
 - Oral/extended time for exams
 - Note-taking accommodations
 - Tape recorders
 - Taped texts
 - Voice recognition software
 - Preferential scheduling
- The Achievement Center
 - Free tutoring: individual, group and walk-in
 - Coordinated study groups
 - Workshops in stress management, time management, note-taking and test-taking strategies
 - Supplemental instruction

Academic Achievement complements students' academic and technical training by sharpening their ability to position themselves in today's competitive marketplace. Programs

centered around personal and career success assist students in achieving those accomplishments.

At Johnson & Wales, our message to students is "Your Success is Our Success." Academic Achievement is a vehicle for ensuring student success while at Johnson & Wales and throughout life.

CAREER DEVELOPMENT

The Career Development Office offers a variety of work programs and career services to assist students in obtaining successful employment at graduation and managing continued career success.

Programs include an annual Career Conference which is a job fair and employee reception open to the entire student body.

A Career Management course is taught to students to develop effective career planning, and assist in job search and career management skills. Career Management instructors provide career counseling and guide students in the use of a career passport system. This system is a tool developed with employers that communicates employer expectations and provides students a program for building and demonstrating relevant workplace skills to prospective employers.

The Summer Work Experience Program (SWEP) is available to students interested in gaining valuable work experience at businesses and resorts across the country. Successful SWEP students are eligible to earn a scholarship contributed by participating employers and the University.

Cooperative Education opportunities are available in business, culinary arts and hospitality. Co-op is designed to provide students with a paid, practical work experience in their chosen fields of study, while at the same time allowing students to earn academic credit for the experience.

Each year, numerous companies from throughout the United States visit the campus to recruit graduating students. Many off-campus employer programs are also offered, providing graduates the opportunity to pursue several job search strategies.

Career services and planning opportunities are offered to students from their first day at Johnson & Wales. Assistance is provided throughout the school year to ensure successful employment during the year and after graduation.

Ninety-eight percent of Johnson & Wales graduates from the 50 states seeking employment within 60 days of graduation are employed within that time.

HEALTH SERVICES

MEDICAL RECORDS

Prior to enrollment, the University requires that all new, full-time students — residents and commuters alike — submit proof of a physical exam within the last year, including documented proof of two doses of the MMR vaccine, a tetanus booster within the past 10 years, and a negative tuberculosis test or chest X-ray within the past six months. These records must be complete prior to admission. Strongly recommended but not required immunizations include: hepatitis B, meningitis and chickenpox. All medical records are confidential and cannot be reviewed or released without written permission.

TREATMENT

Student Health Services is located in the Wildcat Center. The office provides limited health care services, maintains student health records, and makes provisions for students requiring special medication, treatment or referrals. Student Health Services serves both resident and commuter students.

INTERNATIONAL STUDENT SERVICES

Employment: According to the rules and regulations set forth by the Immigration and Naturalization Service (INS), international students are allowed to work on campus part-time while school is in session, and full-time during vacation periods. In addition, international students must abide by the employment policies of the University.

Off-campus employment for international students is very limited and typically requires INS authorization. Students should consult the International Student Handbook for more detailed information.

Graduation Program: The Graduation Program is required of all graduating international students who will be returning home. Our aim is to give students the information they need to make the transition to their home country. The program will be held at the end of each term and will give information concerning career development, alumni relations and reverse culture shock.

ORIENTATION

Johnson & Wales University's annual fall orientation program is designed to help students become acquainted with college life and to facilitate a successful first-year experience. Students are introduced to many University administrators, faculty, staff and student leaders who provide valuable information on academic studies, student life and University policies.

Social activities are also scheduled throughout the three-day orientation program. Many are designed to help students meet other freshmen. Also, parents are invited to attend parent orientation meetings with University administrators during fall check-in.

RESIDENTIAL LIFE (UNIVERSITY HOUSING)

The Director of Residential Life is responsible for all aspects of University Housing. Available to all students, Campus Community Leaders (CCLs) reside on campus to assist students with their residential living experience and transition from home to college.

CCLs act as resource persons; help promote community; plan educational, cultural and social programs; and help enforce community standards and the rules and regulations of the University. Students are asked to assist in maintaining a quality living environment and to communicate regularly with staff concerning maintenance and custodial concerns.

Residence Hall Access

Johnson & Wales University's Denver Campus is one of the first to utilize biometrics for access to residence halls. The system requires residents to place their hands on a hand scanner located at the entrance to the hall and input a personal code. Residents are authorized to offer entrance to their guests only. Knowingly offering entrance to or aiding entrance for a non-resident is a serious violation of residence hall policy. In addition, students are obligated to make all reasonable attempts to address violations of residence hall safety (e.g. unprop a propped door), including reporting violations to Campus Safety at (303) 256-9500.

Resident Student Contract

The Resident Student Contract is a contract, effective upon signing, which covers the entire academic year, even though room charges are payable by the term. Students in attendance at the University will be responsible for room charges for the entire academic year, even if the student does not occupy the room, for whatever reason, voluntary or involuntary, either prior to or during the academic year.

Students attending a term abroad, a co-op or externship will not be charged room and

board fees for that term, but will be committed to the balance of the contract upon return.

The refund policy for official withdrawal from the University is listed on page 29. Students who re-enter the University in the same academic year will have their Resident Student Contracts take effect from the date of admittance.

Room Assignments

Room assignments are in effect for the entire academic year, but students may request room changes at certain times during the term, based upon availability. The University and the director of residential life or assigned designee reserve the right to assign or reassign rooms as necessary.

Room assignments are made without regard to race, religion, color, national origin, age or sexual orientation. Several rooms are available for students with physical challenges or disabilities. The University does not place coed room requests.

Guest and Visitor Policy

All resident students who have guests visiting University Housing must ensure that their guests comply with all rules and regulations of the University. Students will be held responsible for actions of their guests.

Non-resident and overnight guests are not permitted in residents' rooms during established quiet hours (to be published by the Office of Residential Life) without prior consent of roommates and registration with the Office of Residential Life. In addition, no overnight guests may be registered on school nights (i.e. nights when regular University classes will be held the next day).

Students may request permission for their guest(s) to participate in University activities or events on campus. Requests should be made with the campus community leaders. Depending on the nature of the event, the student may be asked to sign in the guest upon admittance.

SAFETY & SECURITY

The Denver Campus Safety Office provides campus coverage and patrols 24 hours a day, 365 days a year. The officers of the department provide crime prevention assistance and first response support for unusual incidents on campus. Incidents of an emergency nature should be reported to Denver Police at 911.

Students are encouraged to assist in their own personal safety and the safety of others by

- Considering personal property identification/protection when possible
- Traveling in well-lit areas and in groups
- Carrying ID, access card and room key at all times
- Avoiding illegal and/or excess use of alcohol or other drugs
- Unpropping propped doors
- Adhering to the guest and visitor policy
- Reading and understanding campus crime bulletins when advised.

In compliance with the Crime Awareness and Campus Security Act of 1990, Johnson & Wales University publishes an Annual Security Report which discloses information about campus security policies and procedures, and statistics concerning whether certain crimes took place on or adjacent to and accessible from the campus. A copy of the report may be obtained from the Admissions Office and/or Campus Resource Office.

TRANSPORTATION

Johnson & Wales University provides transportation for University-arranged functions and student activities events.

Public Buses

The Regional Transportation District provides regular bus service through a six-county region which includes Denver County. For more information call (303) 299-6000. Discounted and monthly passes are available.

Rail

Daily Amtrak service operates from Union Station at 18th and Wynkoop streets. Amtrak: (303) 534-2812; reservations: (800) USA-RAIL.

Air Travel

Denver's airport is located less than 20 miles northeast of campus at 8500 Pena Blvd. Phone: (303) 222-2000.

Student Activities

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

- Student clubs and organizations
- Volunteer and community service opportunities
- Student Union
- Information Central
- On-campus entertainment & activities
- Field trips
- Educational programming
- Family Weekend, Winter Week, Spring Fling
- Theme weeks and months
- Multicultural programming
- Greek life

Students are required to present their ID cards in order to participate in student programs and services.

INTRAMURAL SPORTS

The University sponsors intramural flag football, volleyball, soccer, basketball and softball. Intramural sports are open to all Johnson & Wales students. Registration dates are posted at the beginning of each respective season in residence halls and the Student Union. Volunteers to officiate, keep score and assist with the intramural program are also invited to register and get involved.

INTERCOLLEGIATE SPORTS

The Denver Campus sponsors the five varsity sports listed below as a member of the National Association of Intercollegiate Athletics. The teams compete throughout the Midwest against schools from states such as Kansas, Nebraska, Utah, Texas and Missouri.

- Men's basketball
- Men's soccer
- Men's volleyball
- Women's basketball
- Women's soccer

CLUB SPORTS

The Denver Campus currently offers two club sports: baseball and women's volleyball.

RECREATION

Denver Campus recreational programs include

- Outdoor adventures program
- Self-defense classes
- Ski trips
- Yoga
- Aerobics
- Club sports teams
- Cardio kick boxing

The Student Center also has a fitness room. The following exercise equipment is available for your use:

- Weight-training machines
- Free weights
- Treadmill
- Aerodyne bicycle
- Stationary bicycle
- Rowing machine

Programs of Study

ACCOUNTING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Accounting associate degree program provides a solid introduction to accounting, preparing students for entry-level positions in departments such as accounting, bookkeeping or accounts payable of an organization.

Upon completion of the program, students are best prepared to continue their studies in the Accounting bachelor's degree program. Students have the option to select other College of Business bachelor's programs.

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

Students may also apply for a Career Co-op in place of one term of classroom studies.

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

Entrepreneurship/Intrapreneurship

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

General Accounting

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

To maximize the benefits from choosing electives, and because of different state requirements, students desiring to sit for the Uniform Certified Public Accountants examination are urged to contact their faculty advisor early in the program.

ACCOUNTING

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

MAJOR COURSES		CREDITS
ACCT1001	Principles of Accounting I & Lab	5.5
ACCT1002	Principles of Accounting II & Lab	5.5
ACCT1005	The Accounting Field	4.5
ACCT2011	Federal Taxes I	4.5
ACCT2021	Intermediate Accounting I	4.5
ACCT2022	Intermediate Accounting II	4.5
ACCT2031	Cost Accounting I	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5
RELATED PROFESSIONAL STUDIES		
CAR0005	Career Planning	0.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5
GENERAL STUDIES		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1020	College Algebra	4.5
MATH2001	Statistics	4.5
Science	One science course from the following: SCI1015, SCI2040, SCI3010	4.5
Total Credits		103.0

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

FOUR-YEAR OPTIONS:

- Accounting (see next column)
- Entrepreneurship (see page 69)
- Financial Services Management (see page 73)
- Management (see page 81)
- Marketing (see page 83)

ACCOUNTING

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

First two years:

Associate in Science Degree in Accounting (see previous column) 103.0

Third and fourth years:

MAJOR COURSES		CREDITS
ACCT2023	Intermediate Accounting III	4.5
ACCT3032	Cost Accounting II	4.5
ACCT3040	Auditing	4.5
ACCT3050	Advanced Accounting	4.5
ACCT3075	Financial Management	4.5
ACCT4060	Accounting Seminar	4.5
Accounting	One concentration selected from Concentr. offerings on page 53	22.5
RELATED PROFESSIONAL STUDIES		
CAR0010	Career Management Capstone	1.0
LAW3002	Legal Environment of Business II	4.5
GENERAL STUDIES		
HIST4020	American Government	4.5
LEAD3020	Creative Leadership	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5
FREE ELECTIVES		
Electives	Three courses selected from offerings within the University	13.5
Total Credits		91.0

Four-Year Credit Total 194.0

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

ACCOUNTING

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

First two years:

Associate in science degree in other*
College of Business program 103.0–106.5

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES

HIST4020 American Government	4.5
LEAD3020 Creative Leadership	4.5
MATH1020 College Algebra	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
Electives Three courses selected from offerings within the School of Arts & Sciences or any other general studies course***	13.5

Total Credits	86.5
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Four-Year Credit Total 189.5–193.0

* These associate degree programs include Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising and Marketing.

** Students who have taken FISV2010 in their associate degree program will take a free elective in lieu of ACCT3075.

*** Students coming from an A.S. degree in Fashion Merchandising must take ACCT1002 as their free elective.

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

ADVERTISING COMMUNICATIONS

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

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

Bachelor of science degree candidates may apply for a Career Co-op with a cooperating business firm in place of elective courses within the major.

ADVERTISING COMMUNICATIONS

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

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
SCI1015 Introduction to Life Science	4.5
Math One math course at the MATH1002 level or higher	4.5

Total Credits	103.0
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NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1010 or MATH1020.

FOUR-YEAR OPTIONS:

- Accounting (see page 52)
- Entrepreneurship (see page 69)
- Financial Services Management (see page 73)
- Management (see page 81)
- Marketing (see page 83)

BAKING & PASTRY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The associate degree program in Baking & Pastry Arts provides students with practical education in baking and pastry production, while developing professionalism and excellence in academic achievement. Students progress through a program of study that builds proficiency in baking and pastry production, cost control, sanitation and food marketing. Hands-on training is paired with traditional academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs.

First-year Baking & Pastry Arts students rotate through one term of academics and two terms of hands-on laboratory classes. Students are introduced to techniques of combining basic ingredients to produce classical French pastries, basic breads, cakes and plated desserts.

The second year emphasizes advanced techniques in classical and international preparation and production of cakes, tortes, sugar work, chocolate and confections. Academic courses include leadership studies, introduction to life science, communication skills, and food and beverage cost control.

Upon graduation from the Baking & Pastry Arts associate degree program, a variety of positions are attainable in hotels, clubs and resorts, high-volume production bakeries, independent bakeries, restaurants, contract bakeries, and wholesale pastry shops.

COOPERATIVE EDUCATION

Eligible second-year Baking & Pastry Arts students may apply for a Selective Career Cooperative Education assignment in place of the Baking & Pastry Arts Externship. These cooperative education assignments allow students to gain academic credit as well as valuable work experience. Selected students work a minimum of 40 hours per week

on a schedule established by their co-op employer. To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75, maintain a clean record of behavior as defined by the Student Code of Conduct, and must have completed all prerequisite coursework.

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

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

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

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

BAKING & PASTRY ARTS

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

MAJOR COURSES	CREDITS
BPA1100 Introduction to Breads & Rolls	7.5
BPA1200 Classical French Pastries	7.5
BPA1300 Hot & Cold Dessert Presentations	7.5
BPA1400 Introduction to Cake Decorating and Petits Fours	7.5
BPA2100 Advanced Cake Decorating & Classical French Tortes	7.5
BPA2200 Chocolate and Sugar Artistry & Showpieces	7.5
Pastry Arts Applications*	15.0
BPA2276 Pastry Arts Externship	
BPA2296 Pastry Arts Cooperative Education	

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ENG1020 English Composition	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH1002 A Survey of College Mathematics	4.5
SCI1015 Introduction to Life Science	4.5

Total Credits	95.5
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* Students select or are assigned to one of the Pastry Arts Applications for 15 quarter credit hours of the program.

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

NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: FSM2025, MATH1002, MATH1010 or MATH1020.

FOUR-YEAR OPTIONS:

- Food Service Management (see page 75)
- Baking & Pastry Arts (Providence Campus)
- Food Marketing (Providence Campus)
- Food Service Entrepreneurship (Providence Campus)

GARNISH YOUR DEGREE

12-MONTH PROGRAM IN

BAKING & PASTRY ARTS

Johnson & Wales University offers a specialized, limited enrollment, baking & pastry arts program for college graduates in Denver, Colorado. This program leads to the Associate in Science Degree.

The Garnish Your Degree Baking & Pastry Arts degree program is designed to provide practical education in baking and pastry production, through a program of study that builds proficiency in baking and pastry production, cost control, and sanitation. Students are introduced to techniques of combining basic ingredients to produce classical French pastries, basic breads, cakes and plated desserts. Included are advanced techniques in classical and international preparation and production of cakes, tortes, sugar artistry, chocolate and confections.

The program consists of four terms beginning in September. Terms I, II and III consist of laboratory and related professional studies classes. During Term IV, students will take co-op or externship. Academic areas include baking formula technology, menu planning and cost controls and sanitation, as well as professional development, where students are introduced to a career management system.

Students begin to use skills acquired in the first, second and third terms by participating in a cooperative education experience. Cooperative education at approved sites will provide practical, on-the-job training with opportunities for a variety of experience in a segment of the food industry, including hotels, resorts, spas, restaurants, country clubs, contract food service providers and casinos.

GARNISH YOUR DEGREE

BAKING & PASTRY ARTS

A 12-month program leading to the associate in science degree.

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

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

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

GENERAL STUDIES***		
ENG1020	English Composition	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
SCI1015	Introduction to Life Science	4.5

Total Credits	95.5
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* Students select or are assigned to one of the Pastry Arts applications for 15 quarter credit hours of the program.

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

*** Transfer credit is required for these courses.

BUSINESS ADMINISTRATION

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

Students enrolled in the program may elect to continue their education toward any College of Business bachelor of science degree except International Business.

BUSINESS ADMINISTRATION

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

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
Math	One math course at the MATH1002 level or higher 4.5
Science	One science course from the following: SCI1015, SCI2040, SCI3010 4.5

Total Credits 103.0

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

FOUR-YEAR OPTIONS:

- Accounting (see page 52)
- Entrepreneurship (see page 69)
- Financial Services Management (see page 73)
- Management (see page 81)
- Marketing (see page 83)

BUSINESS/MARKETING EDUCATION

(School of Education)

BACHELOR OF SCIENCE (B.S.) DEGREE

Johnson & Wales University offers a specialized, four-year, bachelor of science degree program in Business/Marketing Education in Denver, Colorado that blends the program features of a management degree with the course requirements for a degree in education. This teacher education program is designed to provide students with the skills and knowledge required to become teachers of business/marketing and DECA-supported programs at high schools within the state of Colorado and nationally with 44 other states that share licensing reciprocity with the state of Colorado*. Students develop fundamental skills in business/marketing as well as education through the completion of this unique mix of business and education courses.

Due to the nature of teacher education credentialing requirements in the state of Colorado, first-year students who are successfully admitted to the Business/Marketing Education bachelor of science degree program must maintain minimum academic performance levels to be allowed to continue in the program from one year to the next. Please refer to the Teacher Education Student Guide for more information.

* Students must successfully pass state licensing requirements to fulfill the potential for license reciprocity.

BUSINESS/MARKETING EDUCATION

A four-year program leading to the Bachelor of Science Degree in Business/Marketing Education.

MAJOR COURSES	CREDITS
EDUC1010 Introduction to Education	4.5
EDUC2010 Principles and Practices of Career and Technical Education	4.5
EDUC3011 Contextual Teaching and Learning in Career and Technical Education	4.5

EDUC3015 Learning and Behavior	4.5
EDUC3021 Methods of Integrating Literacy, Numeracy and Technology in the Content Area	4.5
EDUC3025 Classroom and Instructional Management	4.5
EDUC3035 Coordinating and Integrating Career and Technical Student Organizations	4.5
EDUC3040 Standards, Tests and Assessment in Education	4.5
EDUC4011 Inclusive Teaching of Diverse Learners	4.5
EDUC4015 Coordinating Experiential Work-Based Education Programs	4.5
EDUC4021 Methods of Teaching Career and Technical Education	4.5
EDUC4031 Teacher Education Capstone Seminar	2.0

Teacher Education Applications

EDUC4041 Student Teaching I	6.0
EDUC4050 Student Teaching II	13.5

RELATED PROFESSIONAL STUDIES

ACCT1001 Principles of Accounting I and Lab	5.5
ACCT1002 Principles of Accounting II and Lab	5.5
ADVC3001 Creativity in Advertising	4.5
CAR0005 Career Planning	0.5
CAR0010 Career Management Capstone	1.0
CAR1003 Introduction to Career Management	1.5
ENTR1001 Starting & Managing a Business	4.5
FISV2010 Finance	4.5
FIT1000 Introduction to Computers	4.5
LAW2001 The Legal Environment of Business I	4.5
MGMT1001 Principles of Management	4.5
MGMT2001 Human Resources Management	4.5
MGMT2030 Service and Production Operations Management	4.5
MRKT1001 Principles of Marketing	4.5
MRKT1011 Principles of Professional Selling	4.5
MRKT3055 Quantitative Market Research	4.5
MRKT4030 International Marketing	4.5
RTL1005 Retailing	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1030 Communication Skills	4.5
ENG2010 Technical Writing	4.5
HIST2002 World History Since 1500	4.5
LEAD2001 Foundations of Leadership Studies	4.5
LEAD3020 Creative Leadership	4.5
MATH1002 A Survey of College Mathematics	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Psychology	4.5
SCI1015 Introduction to Life Science	4.5
SOC2001 Sociology	4.5

Total Credits	206.5
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NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastery" in order to graduate with a bachelor's degree.

CONSUMER AND FAMILY STUDIES EDUCATION

(School of Education)

BACHELOR OF SCIENCE (B.S.) DEGREE

Johnson & Wales University offers a specialized, four-year, bachelor of science degree program in Consumer and Family Studies Education in Denver, Colorado that blends many of the features of a degree in culinary arts with the course requirements for a degree in education. This teacher education program is designed to provide students with the skills and knowledge required to become career and technical teachers and consumer and family studies teachers at high schools locally within the state of Colorado and nationally with 44 other states that share licensing reciprocity with the state of Colorado*. Students develop fundamental skills in culinary arts and family studies as well as education through the completion of this unique mix of culinary, consumer and family studies, and education courses.

Due to the nature of teacher education credentialing requirements in the state of Colorado, first-year students who are successfully admitted to the Consumer and Family Studies Education bachelor of science degree program must maintain minimum academic performance levels to be allowed to continue in the program from one year to the next. Please refer to the Teacher Education Student Guide for more information

* Students must successfully pass state licensing requirements to fulfill the potential for license reciprocity.

CONSUMER AND FAMILY STUDIES EDUCATION

A four-year program leading to the Bachelor of Science Degree in Consumer and Family Studies Education.

MAJOR COURSES	CREDITS
EDUC1010 Introduction to Education	4.5
EDUC2010 Principles and Practices of Career and Technical Education	4.5
EDUC3011 Contextual Teaching and Learning in Career and Technical Education	4.5

EDUC3015 Learning and Behavior	4.5
EDUC3021 Methods of Integrating Literacy, Numeracy and Technology in the Content Area	4.5
EDUC3025 Classroom and Instructional Management	4.5
EDUC3035 Coordinating and Integrating Career and Technical Student Organizations	4.5
EDUC3040 Standards, Tests and Assessment in Education	4.5
EDUC4011 Inclusive Teaching of Diverse Learners	4.5
EDUC4015 Coordinating Experiential Work-Based Education Programs	4.5
EDUC4021 Methods of Teaching Career and Technical Education	4.5
EDUC4031 Teacher Education Capstone Seminar	2.0

Teacher Education Applications

EDUC4041 Student Teaching I	6.0
EDUC4050 Student Teaching II	13.5

RELATED PROFESSIONAL STUDIES

CAR0005 Career Planning	0.5
CAR0010 Career Management Capstone	1.0
CAR1003 Introduction to Career Management	1.5
CFS1000 Introduction to Consumer and Family Studies	4.5
CFS1010 Human Development	4.5
CFS1020 Textiles	4.5
CFS2010 Individual and Family Wellness	4.5
CFS2020 Consumer Economics	4.5
CFS3001 Housing and Interior Design	4.5
CFS3010 Interpersonal Relationships	4.5
CFS3015 Perspectives on Parenting	4.5
CUL1315 Stocks, Sauces and Soups	3.0
CUL1325 Essentials of Dining Service	3.0
CUL1335 Traditional European Cuisine	3.0
CUL1345 Introduction to Baking & Pastry	3.0
CUL1355 New World Cuisine	3.0
CUL1365 Principles of Beverage Service	3.0
CUL1375 Nutrition & Sensory Analysis	3.0
CUL1385 Fundamentals of Food Service Production	3.0
CUL1395 Purchasing and Product Identification	3.0
CUL1405 Skills of Meatcutting	3.0
FIT1000 Introduction to Computers	4.5
FSM1060 Sanitation Management*	2.0
FSM2050 Personalized Nutrition Management	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition	4.5
ENG1030 Communication Skills	4.5
HIST2002 World History Since 1500	4.5
LEAD2001 Foundations of Leadership Studies	4.5
LEAD3020 Creative Leadership	4.5
MATH1002 A Survey of College Mathematics	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Psychology	4.5
SCI1015 Introduction to Life Science	4.5
SOC2001 Sociology	4.5

Total Credits 214.0

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

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

CRIMINAL JUSTICE

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

CONCENTRATION OPTION FOR CRIMINAL JUSTICE MAJORS

In lieu of electives, students may choose the following concentration:

Accounting

ACCT1002 Principles of Accounting II
ACCT2011 Federal Taxes I
ACCT3012 Federal Taxes II
ACCT3080 Fraud Examination: Theory & Practice

NOTE: Due to the course sequencing of this concentration, students who elect it must have at least three terms left in their degree program in order to complete the concentration and graduate on time.

CRIMINAL JUSTICE

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

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

RELATED PROFESSIONAL STUDIES

ACCT1021	Business Accounting I & Lab	5.5
CAR0005	Career Planning	0.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
SEC2001	Introduction to Keyboarding and Word Processing	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
PSYC2001	General Psychology	4.5
PSYC2002	Abnormal Psychology	4.5
SOC2001	Sociology I	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1015, SCI2040, SCI3010	4.5

FREE ELECTIVES

Two courses selected from offerings within the University	9.0
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Total Credits	93.0
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NOTES: In lieu of the electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in an approved criminal justice facility for 9 credits.

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

FOUR-YEAR OPTION:

- Criminal Justice (see next page)

CRIMINAL JUSTICE

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

First two years:

Associate in Science Degree in
Criminal Justice (see previous page) 93.0

Third and fourth years:

MAJOR COURSES		CREDITS
LAW3015	Crime & Constitutional Issues	4.5
LAW3035	Court Administration & Management	4.5
LAW3053	Criminal Justice Research Methods	4.5
LAW3075	Criminal Investigation	4.5
LAW4040	Criminalistics	4.5
LAW4080	Criminal Justice Senior Seminar	4.5
SCI4040	Criminalistics Laboratory	1.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
FIT1020	Microcomputer Applications	4.5
MGMT1001	Principles of Management	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
HIST4020	American Government	4.5
LEAD2001	Foundations of Leadership Studies	4.5
LEAD3020	Creative Leadership	4.5
PHIL3040	Ethics of Business Leadership	4.5
HIST2002	World History Since 1500	4.5
SOC2001	Sociology I	4.5
Elective	One course from offerings in the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVES

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

Total Credits 92.5

Four-Year Credit Total 185.5

NOTES: In lieu of the electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in an approved criminal justice facility for 9.0 credits.

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

CULINARY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The associate degree program in Culinary Arts provides students with practical education in food production, while developing professionalism and excellence in academic achievement. Students progress through a program of study that builds proficiency in food production and cooking, cost control, nutrition, sanitation and food marketing. Hands-on training is paired with traditional academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs.

The Culinary Arts program's first-year laboratory classes emphasize basic cooking and baking methods, as well as dining room procedures, while academic areas include mathematics, introduction to life science, English composition, community service, professional development and sanitation.

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

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

Eligible graduates may pursue the Bachelor of Science in Food Service Management program or the Bachelor of Science in Culinary Nutrition program. Students may be eligible for entrance into the Food Service

Management program, however, there is no acceptance criteria. All students interested in entering the Culinary Nutrition program must complete and submit an application to the program director. Selection is based on previous academic performance, industry experience and professional recommendations. See pages 67 and 75 for more information.

COOPERATIVE EDUCATION

Eligible second-year students may apply for a Selective Career Cooperative Education placement in lieu of the Culinary Arts Externship. These paid co-ops allow students to gain academic credit as well as invaluable work experience. Selected students work a minimum of 40 hours per week at prestigious food service facilities nationwide such as Marriott Hotels, Compass Group, Legal Sea Foods, Boston Harbor Hotel and Canyon Ranch Resort & Spa in Massachusetts, the Brown Palace and Keystone Resorts in Colorado, Callaway Gardens Resort in Georgia, RIHGA Royal Hotel in New York, Walt Disney World and Turnberry Isle Country Club in Florida, the Ritz-Carlton in Washington, D.C., Trump Hotels & Casino in New Jersey, Guest Services in Virginia, or Al Forno Restaurant and GTECH Corporation in Rhode Island. Students may also be placed at one of many Radisson, Hyatt, Four Seasons or Hilton Hotels throughout the country.

The Overseas Co-op Experience offers a select group of culinary students a practical, work-related, experiential training opportunity at host company sites throughout the world which are chosen by the University. In addition to meeting specific college eligibility requirements, students interested in completing co-op in a targeted country must have the necessary conversational language skills required (two years).

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

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

CULINARY ARTS

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

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

Culinary Arts Applications*	15.0
CUL2176	Culinary Arts Externship
CUL2286	Culinary Arts International Exchange
CUL2296	Culinary Arts Cooperative Education

RELATED PROFESSIONAL STUDIES	
CAR0005	Career Planning 0.5
CAR1003	Introduction to Career Management 1.5
FSM1060	Sanitation Management** 2.0
FSM2045	Introduction to Menu Planning and Cost Controls 4.5
FSM2050	Personalized Nutrition Management 4.5

GENERAL STUDIES	
ENG1020	English Composition 4.5
ENG1030	Communication Skills 4.5
LEAD2001	Foundations of Leadership Studies 4.5
MATH1002	A Survey of College Mathematics 4.5
SCI1015	Introduction to Life Science 4.5

Total Credits	95.5
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* Students select or are assigned to one of the Culinary Arts applications for 15 quarter credit hours of the program.

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

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

FOUR-YEAR OPTIONS:

- Culinary Nutrition (see page 67)
- Food Service Management (see page 75)
- Culinary Arts (Providence or Florida campuses)
- Food Marketing (Providence Campus)
- Food Service Entrepreneurship (Providence Campus)

GARNISH YOUR DEGREE

12-MONTH PROGRAM IN CULINARY ARTS

Johnson & Wales University offers a specialized, limited enrollment, culinary arts program for college graduates in Denver, Colorado. This program leads to the Associate in Science Degree.

The Garnish Your Degree Culinary Arts degree program is designed to provide hospitality graduates an opportunity to expand their knowledge in the area of food service, and graduates of other disciplines an opportunity to acquire the education they need for a career change.

The program consists of four terms beginning in September. Terms I, II and III consist of laboratory and related professional studies classes. During Term IV, students will take co-op or externship. Academic areas include menu planning and cost controls, nutrition and sanitation, as well as professional development, where students are introduced to a career management system.

Students begin to use skills acquired in the first, second and third terms by participating in a cooperative educational experience. Cooperative education at approved sites will provide practical, on-the-job training with opportunities for a variety of experiences in both kitchen preparation areas and front-of-the-house operations.

GARNISH YOUR DEGREE

CULINARY ARTS

A 12-month program leading to the associate in science degree.

MAJOR COURSES		CREDITS
CUL1315	Stocks, Sauces and Soups	3.0
CUL1325	Essentials of Dining Room	3.0
CUL1335	Traditional European Cuisine	3.0
CUL1345	Introduction to Baking & Pastry	3.0
CUL1355	New World Cuisine	3.0
CUL1365	Principles of Beverage Service	3.0
CUL1375	Nutrition & Sensory Analysis	3.0
CUL1385	Fundamentals of Food Service Production	3.0
CUL1395	Purchasing & Product Identification	3.0
CUL1405	Skills of Meatcutting	3.0
CUL2215	Garde Manger	3.0
CUL2225	Classical French Cuisine	3.0
CUL2235	Advanced Dining Room Procedures	3.0
CUL2245	International Cuisine	3.0
CUL2255	Advanced Patisserie/Desserts	3.0
Culinary Arts Applications*		15.0
CUL2176	Culinary Arts Externship	
CUL2286	Culinary Arts International Exchange	
CUL2296	Culinary Arts Cooperative	
RELATED PROFESSIONAL STUDIES		
CAR0005	Career Planning	0.5
CAR1003	Introduction to Career Management	1.5
FSM1060	Sanitation Management**	2.0
FSM2045	Introduction to Menu Planning and Cost Controls	4.5
FSM2050	Personalized Nutrition Management	4.5
GENERAL STUDIES***		
ENG1020	English Composition	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
SCI1015	Introduction to Life Science	4.5
Total Credits		95.5

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

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

*** Transfer credit is required for these courses.

CULINARY NUTRITION

(College of Culinary Arts)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

Upon completion of the Culinary Nutrition bachelor's degree program, students are prepared for work as personal chefs and at production-oriented sites, in industry test kitchens, health care facilities, spas and restaurants where an emphasis on nutrition is fundamental. Students are also qualified to apply for a postgraduate CADE-accredited dietetic internship. Dietetics is a challenging profession that applies the science of food and nutrition to the health and well-being of individuals and groups. Following completion of a dietetic internship, students must take a national registration examination to earn the Registered Dietitian (RD) credential.

NOTE: All students interested in entering the Bachelor of Science in Culinary Nutrition program must complete and submit an application to the program director. Selection is based on previous academic performance, industry experience and professional recommendations.

CULINARY NUTRITION

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

First two years:

Associate in Science Degree** in
Culinary Arts (see page 64) or
Baking & Pastry Arts (see page 56) 95.5

Third and fourth years:

MAJOR COURSES		CREDITS
CUL3155	Vegetarian Cuisine	3.0
CUL3165	Lite & Healthy Desserts	3.0
CUL4155	Athletic Performance Cuisine	3.0
CUL4165	Product Research & Development	3.0
CUL4175	Spa Cuisine	3.0
NUTR3030	Nutrition Assessment	4.5
NUTR3050	Life Span Nutrition	4.5
NUTR4030	Medical Nutrition Therapy	4.5

ADVANCED APPLICATIONS***

CUL4098	Advanced Culinary Nutrition Career Cooperative Education	15.0
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RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
FSM3025	Food Science	4.5
FSM3035	Executive Chef Supervisory Development	4.5
FSM3040	Food Service Financial Systems	4.5

GENERAL STUDIES

ENG2010	Technical Writing	4.5
MATH2001	Statistics	4.5
PHIL3020	Logic: Critical Thinking	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SCI2032	Anatomy and Physiology II	4.5
SCI3040	Biochemistry: Chemistry of Life	4.5
SCI3060	Food Microbiology	4.5
SOC2020	Culture and Food	4.5

Total Credits 98.5

Four-Year Credit Total 194.0

* Baking & Pastry Arts students must complete the first-year Culinary Arts laboratory portion of the Culinary Arts Advanced Standing program; FSM2050 Personalized Nutrition Management, and sophomore culinary laboratory term, prior to entering the Culinary Nutrition bachelor of science degree program.

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

*** Students may opt to apply for International Study Abroad.

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

ENTREPRENEURSHIP

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

Entrepreneurship is the process of starting, organizing, managing and assuming responsibility for one's own business or enterprise.

The contemporary entrepreneur is an innovator, an initiator, a risk taker and a decision maker.

As Entrepreneurship majors, students have an opportunity to solve the kinds of problems they would face if starting their own businesses — but without the costly risks involved in the trial and error process.

Through classroom discussion, case studies and special speakers, students are guided by successful entrepreneurs as they learn how to avoid the classic errors in starting and operating a business.

The two-year associate in science degree program in Entrepreneurship is designed to give students a strong entrepreneurial base. Upon earning their associate degree, students are best prepared to continue their education at the University with junior standing in a four-year degree program in Entrepreneurship. However, they may also switch to one of several other College of Business degree programs.

BACHELOR OF SCIENCE (B.S.) DEGREE

Graduates with a bachelor of science degree in Entrepreneurship are better prepared to both operate their own business and act as a proponent of Intrapreneurship within existing organizations. An integrated mix of custom entrepreneurial courses, traditional management and marketing classes, and extensive experiential (hands-on) opportunities (both inside and outside of required classes) prepares students for their careers as business starters and/or corporate entrepreneurs in an extensive variety of industries.

The Entrepreneurship program offers students all the resources necessary to bring their business ideas to reality — technological, administrative and professional assistance.

Bachelor of science degree candidates have the opportunity to study and discover entrepreneurship on an international basis through various programs supported by the College of Business. These team-based programs may include the opportunities to travel to Eastern and Western Europe, Asia, Australia and other locations.

Students use courses from the bachelor of science program in Entrepreneurship to create a meaningful, focused career concentration from a variety of offerings. The University's Career Management System helps facilitate student choices.

ENTREPRENEURSHIP

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

MAJOR COURSES		CREDITS
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
ENTR1001	Introduction to Entrepreneurship	4.5
ENTR2030	The Business Plan	4.5
ENTR2040	Financing the Entrepreneurial Venture	4.5
MGMT1001	Principles of Management	4.5
MGMT2020	Organizational Behavior	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1011	Principles of Professional Selling	4.5
RELATED PROFESSIONAL STUDIES		
CAR0005	Career Planning	0.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5
GENERAL STUDIES		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1015, SCI2040, SCI3010	4.5
Total Credits		98.5

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

FOUR-YEAR OPTIONS:

- Accounting (see page 52)
- Entrepreneurship (see next column)
- Financial Services Management (see page 73)
- Management (see page 81)
- Marketing (see page 83)

ENTREPRENEURSHIP

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

First two years:

Associate in Science Degree in Entrepreneurship (see previous column) 98.5

Third and fourth years:

MAJOR COURSES		CREDITS
ACCT3023	Managerial Accounting OR	4.5
ACCT4012	Taxes and Business Decisions	
ENTR3010	Small Business Consulting	4.5
ENTR3025	Business Expansion Strategies and Tactics	4.5
ENTR3030	Marketing Research for Entrepreneurs	4.5
ENTR4010	Managing Change and Innovation	4.5
ENTR4020	Global Entrepreneurship	4.5
MGMT2030	Service and Production Operations	4.5
MGMT3030	Managerial Technology	4.5
MGMT4020	Strategic Management	4.5
Business Concentr.	Three courses selected from declared College of Business concentration or special entrepreneurship offerings	13.5
RELATED PROFESSIONAL STUDIES		
CAR0010	Career Management Capstone	1.0
LAW3002	The Legal Environment of Business II	4.5
Career Electives	HOSP3015 OR HOSP3025 AND two 3000- or 4000-level courses from College of Business or Hospitality College offerings OR IBUS4099 (International Business Experience)* OR ENTR4089 (Experiential Learning)*	13.5

GENERAL STUDIES

HIST2002	World History Since 1500	4.5
LEAD2001	Foundations of Leadership Studies	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	
SOC2001	Sociology I	4.5
LEAD3020	Creative Leadership	4.5

Total Credits 95.5

Four-Year Credit Total 194.0

* Students must meet eligibility criteria in order to enroll in this course.

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

ENTREPRENEURSHIP

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

First two years:

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

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting OR	4.5
ACCT4012 Taxes and Business Decisions	
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR3010 Small Business Consulting	4.5
ENTR3025 Business Expansion Strategies & Tactics	4.5
ENTR3030 Marketing Research for Entrepreneurs	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
MGMT3020 Managerial Accounting	4.5
MGMT4020 Strategic Management	4.5
MGMT2030 Production and Operations Management**	
OR	4.5
MGMT3030 Managerial Technology	
Business Three courses selected from Concen.** declared College of Business concentration or special entrepreneurship offerings	
OR	13.5
IBUS4099 (International Business Experience)	
OR	
ENTR4089 (Experiential Learning)	

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
HOSP3015 Dynamics of Recreation/Leisure Management & Travel Tourism OR	4.5
HOSP3025 Dynamics of Hotel-Restaurant & Recreation/Leisure Management	
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES

HIST2002 World History Since 1500	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5
LEAD3020 Creative Leadership	4.5

Total Credits 100.0

Four-Year Credit Total 194.0–195.0

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

** MGMT2030 is required if not taken during first two years of study.

*** Students must meet eligibility criteria in order to enroll in this course.

NOTE: Students transferring to this major from Fashion Merchandising must take ACCT1022 as an extra course.

FASHION MERCHANDISING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Fashion Merchandising associate degree program provides students with an excellent opportunity to learn the fundamentals of fashion and merchandising. Major studies include retailing, professional selling, an introduction to the retail industry, fashion forecasting and textiles.

The goal of the associate degree program is to provide the combination of academic theory and practical experience necessary for entry-level management positions in the retail industry. Upon graduation, students are best prepared to seek immediate employment, or continue their studies in a bachelor's degree program in either Accounting, Financial Services Management, Management or Marketing.

NOTE: Students continuing on for a Bachelor of Science degree must complete ACCT1022 as part of their Bachelor of Science program.

FASHION MERCHANDISING

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

MAJOR COURSES		CREDITS
ACCT1021	Business Accounting I and Lab	5.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5
RTL1005	Retailing	4.5
RTL1010	Textiles	4.5
RTL1020	The Business of Fashion	4.5
RTL2063	Retail Industry Seminar	4.5
RTL2090	Retail Experience	
	AND	
RTL2095	Retail Practicum Lab	9.0
	OR	
RTL2099	Retail Externship	
Career	One course from the following:	
Elective	RTL1050, RTL2020, RTL2050	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition	
	and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
MATH2001	Statistics	4.5
SCI1015	Introduction to Life Science	4.5

Total Credits

106.5

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

FOUR-YEAR OPTIONS:

- Accounting (see page 52)
- Entrepreneurship (see page 69)
- Financial Services Management (see page 73)
- Management (see page 81)
- Marketing (see page 83)

FINANCIAL SERVICES MANAGEMENT

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

CONCENTRATIONS FOR FINANCIAL SERVICES MANAGEMENT MAJORS

Banking and Lending

ECON3050	International Banking & Finance
FISV3010	Credit Management
FISV4010	Bank Management
FISV4020	Insurance

Mutual Funds

ACCT3070	Accounting for Mutual Funds
FISV2002	Mutual Funds
LAW1030	Wills, Trusts and Probates

FINANCIAL SERVICES MANAGEMENT

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

First two years:

Associate in science degree in other*
College of Business program 103.0–106.5

Third and fourth years:

MAJOR COURSES	CREDITS
FISV2001 Introduction to Investments and Financial Planning	4.5
FISV2020 Introduction to Financial Institutions	4.5
FISV4089 Financial Services Career Focus** OR	13.5
Fin. Svcs. Select one concentration (three Concentr. courses) from offerings on this page	
MGMT3060 Human Resources Training & Development***	4.5
MGMT4001 Process Planning and Control***	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4040 Contemporary Management***	4.5

RELATED PROFESSIONAL STUDIES

Fin. Svcs. Select concentration from	
Concentr. offerings on this page	13.5
AND	
ACCT3023 Managerial Accounting	4.5
CAR0010 Career Management Capstone	1.0
ECON3040 Money & Banking	4.5
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES

HIST2002 World History Since 1500	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5

Total Credits	95.5
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Four-Year Credit Total	198.5–202.0
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* These associate degree programs include Accounting, Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising and Marketing.

** Students meeting eligibility criteria may elect a Business Co-op (BUS4099). Otherwise, students must take 13.5 credits to create a Financial Services concentration listed on this page.

*** FISV3000/4000-level courses may be substituted for MGMT3060, MGMT4001 and MGMT4040. See your academic coach for details.

NOTES: Students transferring to this major from Fashion Merchandising must take ACCT1022 as an extra course.

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

FOOD & BEVERAGE MANAGEMENT

(The College of Culinary Arts and
The Hospitality College)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

Upon completion of the program, students have the opportunity to enter the food service industry, or may choose to continue their studies in the Food Service Management bachelor's degree program.

The Food Service Management bachelor's degree program prepares graduates for management challenges in the diverse, fast-paced and rapidly changing food service industry. This curriculum provides ample opportunity for the food service professionals of tomorrow to build their leadership and management abilities, critical thinking skills, problem solving techniques, strong financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for exciting and rewarding careers in the food service industry.

FOOD & BEVERAGE MANAGEMENT

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

MAJOR COURSES		CREDITS
CUL1315	Stocks, Sauces and Soups	3.0
CUL1325	Essentials of Dining Room	3.0
CUL1335	Traditional European Cuisine	3.0
CUL1345	Introduction to Baking & Pastry	3.0
CUL1355	New World Cuisine	3.0
FSM1001	Introduction to the Food Service Field	4.5
FSM1060	Sanitation Management*	2.0
FSM1070	Foods I	4.5
FSM2080	Food Service Operations	4.5
FSM2099	Food Service Management Practicum	13.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5

RELATED PROFESSIONAL STUDIES

ACCT1011	Hospitality Accounting I and Lab	5.5
ACCT1012	Hospitality Accounting II and Lab	5.5
CAR0005	Career Planning	0.5
CAR1003	Introduction to Career Management	1.5
LAW2010	Hospitality Law	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
SCI3010	Environmental Science	4.5

Total Credits **102.0**

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

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

FOUR-YEAR OPTIONS:

- Food Service Management (see page 75)
- Hospitality Management (Providence or Florida campuses)
- International Hotel & Tourism Management (Providence or Charlotte campuses)

FOOD SERVICE MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Food Service Management program prepares graduates for management challenges in the diverse, fast paced and rapidly changing food service industry. This curriculum provides ample opportunity for the food service professionals of tomorrow to build upon their leadership and management abilities, critical thinking skills, problem solving techniques, financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for bright and rewarding careers in the food service industry. Graduates of the Food Service Management bachelor's degree program can attain positions as restaurant managers, kitchen managers/sous chefs, food & beverage directors, catering managers, banquet managers, room service managers, or dining room managers, depending upon the associate degree received and/or concentrations selected.

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

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

The Entrepreneurship/Intrapreneurship Concentration is ideal for students who are interested in owning their own hospitality-related businesses. It is also an appropriate choice for students interested in consulting, development or franchising opportunities.

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

FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Baking & Pastry Arts (see page 56) or Culinary Arts (see page 64) 95.5

Third and fourth years:

MAJOR COURSES		CREDITS
FSM3001	The Management of Food Service Systems	4.5
FSM3070	Contemporary Issues in the Food Service Industry	4.5
FSM4061	Advanced Food Service Operations Management	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Electives*	Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT1011	Hospitality Accounting I and Lab	5.5
ACCT1012	Hospitality Accounting II and Lab	5.5
ACCT3025	Hospitality Financial Management and Lab	5.5
CAR0010	Career Management Capstone	1.0
LAW2010	Hospitality Law	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1021	Advanced Composition and Communication	4.5
LEAD3020	Creative Leadership	4.5
MATH2001	Statistics	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5

Total Credits 98.5

Four-Year Credit Total 194.0

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

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

FOOD SERVICE MANAGEMENT

A four-year program leading to the bachelor of science degree for two year **Food & Beverage Management** or **Restaurant Management** program graduates.

First two years:

Associate in Science Degree in Food & Beverage Management (see page 74) or Restaurant Management (see page 85) 100.5–102.0

Third and fourth years:

MAJOR COURSES	CREDITS
FSM3010 Beverage Service Management	4.5
FSM3070 Contemporary Issues in the Food Service Industry	4.5
FSM4061 Advanced Food Service Operations Management	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
Hospitality Three courses selected from Concentr. declared concentration	13.5
Hospitality Three courses selected from Electives* offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT3025 Hospitality Financial Management and Lab	5.5
CAR0010 Career Management Capstone	1.0

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
HIST2002 World History Since 1500	4.5
LEAD3020 Creative Leadership	4.5
MATH2001 Statistics	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5

Total Credits 92.0

Four-Year Credit Total 192.5–194.0

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

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

HOTEL MANAGEMENT

(The Hospitality College)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Hotel Management associate degree combines hospitality management knowledge with specialized skill-based training in hotel operations. An integral component of the program is a term-long externship experience at a University-partner lodging establishment. During these 11 weeks, students receive practical, on-the-job experience in such areas as: front desk operations, night audit, reservations and food and beverage operations.

Upon completion of the program, students have the opportunity to enter the hotel industry, or may choose to continue their studies in the Hotel Management bachelor's degree program.

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

HOTEL MANAGEMENT

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

MAJOR COURSES		CREDITS
FSM1060	Sanitation Management*	2.0
FSM1070	Foods I	4.5
FSM2040	Guest Service Systems	4.5
FSM2080	Food Service Operations	4.5
HOSP1001	Introduction to the Hospitality Field	4.5
HOSP1010	Front Office Operations	4.5
HOSP1011	Hospitality Information Technology	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
HOSP2098	Hotel Externship	13.5

RELATED PROFESSIONAL STUDIES

ACCT1011	Hospitality Accounting I and Lab	5.5
ACCT1012	Hospitality Accounting II and Lab	5.5
CAR0005	Career Planning	0.5
CAR1003	Introduction to Career Management	1.5
LAW2010	Hospitality Law	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
SCI3010	Environmental Science	4.5

Total Credits	100.5
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* Students must take the NRA Sanitation Certification Exam and receive a minimum score of 75% in order to graduate.

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

FOUR-YEAR OPTIONS:

- Hotel Management (see next page)
- Hospitality Management (Providence or Florida campuses)
- International Hotel & Tourism Management (Providence or Charlotte campuses)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

The Hospitality Sales & Meeting Management Concentration allows students to focus on the sales, marketing and meeting segments of the hospitality industry. Courses are ideal for candidates interested in working with hotels, associations, convention centers, corporations and tourism-related facilities in sales and marketing and in the managing of meetings and conventions.

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

The Rooms Division Management Concentration allows students to gain an in-depth view of the lodging segment of the hospitality industry. Courses are ideal for candidates interested in working with or developing corporate, hotel or airport properties.

HOTEL MANAGEMENT

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

First two years:

Associate in Science Degree in
Hotel Management (see previous page) 100.5

Third and fourth years:

MAJOR COURSES		CREDITS
FSM4060	Hospitality Operations Management	9.0
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP3070	Contemporary Issues in the Hotel/Restaurant Industry	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives*	Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT3025	Hospitality Financial Management and Lab	5.5
CAR0010	Career Management Capstone	1.0

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
HIST2002	World History Since 1500	4.5
LEAD3020	Creative Leadership	4.5
MATH2001	Statistics	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5

Total Credits	92.0
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Four-Year Credit Total 192.5

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

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

INTERNATIONAL BUSINESS

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

International Business is a rigorous program designed for honors-eligible students. These students will study a *new*, global business language and culture. Global business languages include English, Spanish or German. This language requirement pertains to all international business students, regardless of current language expertise.

The first two years of this program introduce students to the world of international business, complemented by general education and specific language study. The final two years offer more advanced business courses with an international experience emphasis.

Students are expected to complete study on several continents through an individual term abroad, the International Business Experience (IBUS4099) and the unique Language & Culture Immersion Program (IBUS4070).

To qualify for acceptance and to remain in the program, students must meet the following criteria:

- Johnson & Wales students must have at least a 3.00 GPA to transfer into the program.
- International students must have the equivalent of a 3.00 GPA.
- Freshmen entering the program must have maintained a 3.00 GPA in high school (or equivalent for international students).
- Students transferring into the program from another college or university who earned a "B" or better grade in required honors courses will be awarded credit for courses completed, but will be excluded from receiving an honors degree.
- Students must have combined SAT scores of 1000 or higher to be accepted into the program.
- Students must maintain a 2.75 GPA through their sophomore year to remain in the program.

The graduate of the four-year International Business program is trained to assume entry-level management positions with firms operating in the global environment.

Students should use Bachelor of Science Program Career Electives and their Free Elective (a total of three to five courses) to create a meaningful, customized career concentration. The University's Career Management System will facilitate these selections. The following are some appropriate concentrations.

Entrepreneurship/Intrapreneurship

ENTR1001	Introduction to Entrepreneurship (if IBUS1001 or MGMT1001 have not been taken)
ENTR2030	The Business Plan
ENTR2040	Financing the Entrepreneurial Venture
ENTR3025	Business Expansion Strategies and Tactics
ENTR4010	Managing Change and Innovation
ENTR4020	Global Entrepreneurship

Human Resource Management

MGMT2001	Human Resource Management
MGMT3060	Human Resource Training & Development
MGMT4070	Human Resource Management Strategy

Marketing Management

MRKT2020	Business-to-Business Marketing
MRKT4001	Strategic Marketing
MRKT4030	International Marketing

Operations Management

MGMT2030	Service and Production Operations Management
MGMT2040	Purchasing & Supply Chain Management
MGMT3040	Process and Quality Management
MGMT4050	Operations Management Strategy

INTERNATIONAL BUSINESS*

A four-year program leading the Bachelor of Science Degree in International Business.

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting	4.5
IBUS1001 Foundations of Business	4.5
IBUS2002 International Business	4.5
IBUS2020 Seminar on the European Union	4.5
IBUS2040 International Culture & Protocol	4.5
IBUS4099 International Business Experience**	13.5
MGMT2120 Accelerated Management	4.5
MGMT3030 Managerial Technology	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MRKT1001 Principles of Marketing	4.5
LElect Language I & II***	9.0
Int. Bus. Select one concentration	
Concentr. from page 78	13.5
AND	
ECON2010 Economic Geography	
IBUS2030 Foreign Area Studies	
IBUS3050 Export Procedures & Practices	
OR	13.5
IBUS4070 Language & Culture Immersion Program	

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0005 Career Planning	0.5
CAR0010 Career Management Capstone	1.0
CAR1003 Introduction to Career Management	1.5
FIT1000 Introduction to Computers	4.5
LAW2001 The Legal Environment of Business I	4.5
LAW3055 International Law	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition	
and Communication	4.5
ENG1030 Communication Skills	4.5
HIST2002 World History Since 1500	4.5
LEAD2001 Foundations of Leadership Studies	4.5
LEAD3020 Creative Leadership	4.5
MATH1930 Quantitative Analysis I	4.5
MATH2001 Statistics	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
Science One science course from the	
following: SCI1015, SCI2040,	
SCI3010	4.5

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits 194.0

* Students must satisfy admissions criteria to enter the International Business program, and must maintain a cumulative GPA of 2.75 to remain enrolled in this program.

** Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, BUS4096). Otherwise, students must take one International Business course and two courses selected from the College of Business.

*** Students may choose from German and Spanish.

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

Students **MUST** be bilingual to graduate. International students where English is not the primary language must possess a Level III proficiency in English, or attain a Level III proficiency in English. Level III proficiency in English as a second language can be demonstrated by successfully passing TOEFL requirements.

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

MANAGEMENT

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The four-year Management program prepares students for a variety of responsible managerial positions in business and industry. The graduate of the four-year program in Management can expect to be offered employment that will allow rapid advancement with a wide range of firms.

Students should use Bachelor of Science Program Career Track Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career track. The University's Career Management System will facilitate these selections. Some appropriate selections are listed below:

Business-to-Business Selling

MGMT2040	Purchasing & Supply Chain Management
MRKT1011	Principles of Marketing
MRKT2012	Sales Management
MRKT2020	Business-to-Business Marketing

Human Resource Management

MGMT3050	Compensation and Benefit Management
MGMT3060	Human Resource Training & Development
MGMT4070	Human Resource Management Strategy

Marketing Management

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

Operations Management

MGMT2030	Service and Production Management
MGMT2040	Purchasing & Supply Chain Management
MGMT3040	Process and Quality Management
MGMT4050	Operations Management Strategy

MANAGEMENT

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

First two years:

Associate in Science Degree in Business Administration (see page 60)	99.5
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Third and fourth years:

MAJOR COURSES		CREDITS
ACCT3023	Managerial Accounting	4.5
LAW3002	The Legal Environment of Business II	4.5
MGMT3030	Managerial Technology	4.5
MGMT3040	Process and Quality Management	4.5
MGMT3060	Human Resources Training & Development*	4.5
MGMT4001	Process Planning and Control*	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5
MGMT4040	Contemporary Management*	4.5
MGMT4089	Management Career Focus**	13.5
Business Concentr.	Select one concentration from offerings on page 80	13.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
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GENERAL STUDIES — CORE

HIST2002	World History Since 1500	4.5
LEAD3020	Creative Leadership	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits	95.5
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Four-Year Credit Total 195.0

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

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

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

MANAGEMENT

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

First two years:

Associate in science degree in other*

College of Business program 103.0–106.5

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting**	4.5
IBUS4099 International Business Experience***	13.5
MGMT2001 Human Resources Management	4.5
MGMT2020 Organizational Behavior****	4.5
MGMT2030 Service and Production Operations Management	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4089 Management Career Focus (or prerequisite courses) ⁺	13.5
Business Concentr. Select one concentration from offerings on page 132	13.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES — CORE

HIST2002 World History Since 1500	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5

Total Credits	95.5
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Four-Year Credit Total 198.5–202.0

* These associate degree programs include Accounting, Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising and Marketing.

** Students transferring into this major from Accounting will take ACCT3020 in lieu of ACCT3023.

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

**** Entrepreneurship majors must substitute MGMT4040 for MGMT2020.

⁺ Non-management majors may use this to fulfill a combination of management prerequisites and MGMT3000/4000-level courses totaling 13.5 credits. Students transferring into this major from Advertising Communications will take MGMT1001 and two career electives in lieu of MGMT4089. Students transferring into this major from Fashion Merchandising will take ACCT1022 and two career electives in lieu of MGMT4089.

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

MARKETING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Marketing associate degree program provides a solid introduction to marketing, preparing students for entry-level positions in the marketing or sales industries. Upon completion, students have the opportunity to continue their studies in the Marketing bachelor's degree program.

BACHELOR OF SCIENCE (B.S.) DEGREE

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

As a candidate for a Bachelor of Science Degree in Marketing, students may apply for a Selective Career Co-op with a cooperating business firm or complete a marketing externship.

Students should use Bachelor of Science Program Career Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career concentration. The University's Career Management System will facilitate these selections. The following are some appropriate concentrations.

Business-to-Business Selling

MGMT2040	Purchasing & Supply Chain Management
MRKT1011	Principles of Professional Selling
MRKT2012	Sales Management
MRKT2020	Business-to-Business Marketing

Marketing Management

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

MARKETING

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

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

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
FIT1000 Introduction to Computers	4.5
FIT1020 Microcomputer Applications	4.5
LAW2001 The Legal Environment of Business I	4.5
MGMT1001 Principles of Management	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH1002 A Survey of College Mathematics	4.5
MATH2001 Statistics	4.5
Science One science course from the following: SCI1015, SCI2040, SCI3010	4.5

Total Credits	103.0
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NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1010 or MATH1020.

FOUR-YEAR OPTIONS:

- Accounting (see page 52)
- Entrepreneurship (see page 69)
- Financial Services Management (see page 73)
- Management (see page 81)
- Marketing (see next page)

MARKETING

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

First two years:

Associate in Science Degree in Marketing
(see previous page) 103.0

Third and fourth years:

MAJOR COURSES		CREDITS
ADVC1011	Marketing Communications II	4.5
MRKT3005	Brand Marketing	4.5
MRKT3011	Direct Marketing	4.5
MRKT3040	Electronic Commerce	4.5
MRKT3055	Quantitative Research	4.5
MRKT4001	Strategic Marketing	4.5
MRKT4030	International Marketing	4.5
MRKT4076	Marketing Externship	9.0
Career	Three courses selected from offerings	
Electives	within the College of Business	13.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
IBUS4099	International Business Experience*	13.5

GENERAL STUDIES

HIST2002	World History Since 1500	4.5
LEAD3020	Creative Leadership	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits 91.0

Four-Year Credit Total 194.0

* Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, BUS4096). Otherwise, students must take one International Business course and two courses selected from the College of Business.

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

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

MARKETING

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

First two years:

Associate in science degree in other*
College of Business program 103.0–106.5

Third and fourth years:

MAJOR COURSES		CREDITS
MRKT1002	Consumer Behavior	4.5
MRKT2020	Business-to-Business Marketing	4.5
MRKT2050	Qualitative Research	4.5
MRKT3005	Brand Marketing	4.5
MRKT3011	Direct Marketing	4.5
MRKT3040	Electronic Commerce	4.5
MRKT4001	Strategic Marketing	4.5
MRKT4030	International Marketing	4.5
MRKT4076	Marketing Externship	9.0
Career	Two courses selected from offerings	
Electives	within the College of Business	9.0

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
IBUS4099	International Business Experience**	13.5

GENERAL STUDIES

HIST2002	World History Since 1500	4.5
LEAD3020	Creative Leadership	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits 95.5

Four-Year Credit Total 198.5–202.0

* These associate degree programs include Accounting, Advertising Communications, Business Administration, Entrepreneurship and Fashion Merchandising.

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

NOTES: Students transferring to this major from Advertising Communications must take a career elective in lieu of MRKT1002.

Students transferring to this major from Fashion Merchandising must take ACCT1022 as their free elective.

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

RESTAURANT MANAGEMENT

(The Hospitality College)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

Upon completion of the program, students have the opportunity to enter the food service industry or may choose to continue their studies in the Food Service Management bachelor's degree program.

The Food Service Management bachelor's degree program prepares graduates for management challenges in the diverse, fast paced and rapidly changing food service industry. This curriculum provides ample opportunity for the food service professionals of tomorrow to build upon their leadership and management abilities, critical thinking skills, problem solving techniques, strong financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for bright and rewarding careers in the food service industry.

RESTAURANT MANAGEMENT

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

MAJOR COURSES	CREDITS
FSM1001 Introduction to the Food Service Field	4.5
FSM1060 Sanitation Management*	2.0
FSM1070 Foods I	4.5
FSM2040 Guest Service Systems	4.5
FSM2060 Food Preparation Management	9.0
FSM2080 Food Service Operations	4.5
FSM2099 Food Service Management Practicum	13.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5

RELATED PROFESSIONAL STUDIES

ACCT1011 Hospitality Accounting I and Lab	5.5
ACCT1012 Hospitality Accounting II and Lab	5.5
CAR0005 Career Planning	0.5
CAR1003 Introduction to Career Management	1.5
LAW2010 Hospitality Law	4.5

GENERAL STUDIES

ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH1002 A Survey of College Mathematics	4.5
SCI3010 Environmental Science	4.5

Total Credits **100.5**

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

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

FOUR-YEAR OPTIONS:

- Food Service Management (see page 75)
- Hospitality Management (Providence or Florida Campus)
- International Hotel & Tourism Management (Providence or Charlotte campuses)

SPORTS/ ENTERTAINMENT/ EVENT MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

The bachelor of science degree program in Sports/Entertainment/Event Management offers a unique combination of academic courses with hands-on externship experience to provide the operations-based knowledge and skills needed to work in the exciting and expanding field of sports/entertainment. Students learn about the operations and management of public assembly facilities such as stadiums, arenas, performing arts centers, athletic venues, sports tracks, amphitheaters and convention centers.

The program culminates in an exciting, term-long, off-site externship under the direction of an industry professional that allows students to apply the event/operations management, sales/marketing, and revenue management skills they've learned.

Upon completion of the program, students may seek career opportunities in a variety of areas, including, but not limited to: event planning/operations, luxury suite operations/sales, game day operations, box office/ticketing, sports/event marketing, promotions, sponsorship development, sports/arts programming, conference services and exposition operations.

Recognizing the wide diversity of positions available in the sports, entertainment and event management industry, students have the opportunity to focus their education through the completion of a concentration. Those of particular interest to Sports/Entertainment/Event Management students are as follows:

The Hospitality Sales & Meeting Management Concentration allows students to focus on the sales, marketing and meeting segments of the hospitality industry. Courses are ideal for candidates interested in working with hotels, associations, convention centers, corporations and tourism-related facilities in sales and marketing and in the managing of meetings and conventions.

The Sports & Entertainment Marketing Concentration allows students to focus on the marketing of products and services throughout the sports, entertainment and events industry. This concentration is designed for students who seek positions in sports and entertainment sponsorship, team/venue or event marketing and/or retail sales.

The Sports Management Concentration allows students to focus on the professional, collegiate and community sports industry. Students may select from such courses as sports marketing, professional sports management and athletic coaching/administration. This concentration is designed for candidates who desire positions with professional/collegiate sport teams, sporting venues, coaching/athletics or sport/event marketing firms.

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

A four-year program leading to the Bachelor of Science Degree in Sports/Entertainment/Event Management.

MAJOR COURSES	CREDITS
FSM2026 Food & Beverage Controls	4.5
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5
HOSP3020 Trade Show/Exposition Management	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP3080 Entertainment Management	4.5
SEE1001 Introduction to Sports/Entertainment/Event Management	4.5
SEE2010 Facilities Operations	4.5
SEE2020 Event Management	4.5
SEE3010 Ticket Sales and Operations	4.5
SEE3045 Media Relations	4.5
SEE3070 Contemporary Issues in Sports/Entertainment/Event Management	4.5
SEE4050 Public Assembly Facility Management	4.5
SEE4060 Sports/Entertainment/Event Management Seminar	4.5
SEE4099 Sports/Entertainment/Event Management Externship	13.5
TRVL3050 Managing Negotiations in the Service Industries	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
ACCT3020 Managerial Finance	4.5
CAR0005 Career Planning	0.5
CAR0010 Career Management Capstone	1.0
CAR1003 Introduction to Career Management	1.5
LAW2001 The Legal Environment of Business I	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
HIST2002 World History Since 1500	4.5
LEAD2001 Foundations of Leadership Studies	4.5
LEAD3020 Creative Leadership	4.5
MATH1002 A Survey of College Mathematics	4.5
MATH2001 Statistics	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 General Psychology	4.5
SCI3010 Environmental Science	4.5
SOC2001 Sociology I	4.5

Total Credits 194.0

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

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

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

UNDECLARED MAJOR

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

UNDECLARED MAJOR

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

RELATED PROFESSIONAL STUDIES		CREDITS
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
CAR0005	Career Planning	0.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
IBUS1001	Foundations of Business	4.5
IBUS2040	International Culture and Protocol	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
MGMT2020	Organizational Behavior	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1002	Consumer Behavior	4.5
MRKT1011	Principles of Professional Selling	4.5
GENERAL STUDIES		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition	
	and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
MATH2001	Statistics	4.5
PSYC2001	General Psychology	4.5
SCI1015	Introduction to Life Science	4.5
FREE ELECTIVE		
Elective	One course selected from offerings within the University	4.5
Total Credits		95.0

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

Unless entering the Accounting program, students entering other College of Business programs must substitute ACCT1022 for ACCT1002. All students entering the College of Business must use one free elective to take FIT1020.

FOUR-YEAR OPTIONS:

- Accounting (see page 55)
- Financial Services Management (see page 72)
- Management (see page 80)
- Marketing (see page 83)

CONCENTRATIONS

Students may choose to focus their electives in any of the following three-course concentrations. Beyond the enrichment a concentration provides, students' transcripts will reflect commitment to a particular area which may be impressive to prospective employers.

Declaring Your Concentration

Students must declare a concentration at the required pre-scheduling time. Courses will run at specified trimesters, based on enrollment. Students are required to successfully complete all mandatory coursework to be eligible for a concentration. Failure or withdrawal from a mandated course could affect successful completion of a declared concentration.

Interested students should consult with a counselor or their department chair and file the appropriate request form with Academic Services. Students may not select more than three concentrations per degree program.

COLLEGE OF BUSINESS

OPERATIONS MANAGEMENT

Choose from the following courses to total 13.5 credits.

COURSES		CREDITS
IBUS3050	Export Procedures & Practices	4.5
MGMT2030	Service & Production Operations Management	4.5
MGMT2040	Purchasing and Supply Chain Management	4.5
MGMT3040	Process & Quality Management	4.5
MGMT4001	Process Planning and Control	4.5
MGMT4050	Operations Management Strategy	4.5
Total Credits		13.5

PERFORMANCE EXCELLENCE

Choose from the following courses to total 13.5 credits.

COURSES		CREDITS
BUS3191	Directed Work Experience I (A Module)	4.5
BUS3291	Directed Work Experience I (B Module)	4.5
BUS3391	Directed Work Experience I (C Module)	4.5
Total Credits		13.5

THE HOSPITALITY COLLEGE

As a condition of baccalaureate graduation, all students (except for Food Service Management majors from the College of Culinary Arts) enrolled in Hospitality College degrees must complete a three-course concentration in their junior and senior years.

When completing a concentration in The Hospitality College, students may not use required core courses (or their equivalent) from within their chosen major. Additionally, students may not apply the same course to different Hospitality College concentrations.

Students must have their advisor approve concentration choices, course selection and sequencing.

Hospitality majors have three concentration electives and three hospitality electives. Transfer students who transfer in three or more hospitality elective courses are not required to use their remaining electives toward a concentration.

ENTREPRENEURSHIP/INTRAPRENEURSHIP

Choose from the following courses to total 13.5 credits.

COURSES	CREDITS
ENTR1001 Introduction to Entrepreneurship (if IBUS1001 or MGMT1001 have not been taken)	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
Total Credits	13.5

FOOD & BEVERAGE MANAGEMENT

COURSES	CREDITS
FSM3010 Beverage Service Management	4.5
Choose two of the following:	
FSM2040 Guest Service Systems	
FSM3020 Dining Service Management	
FSM3030 Facilities Design & Analysis	4.5
FSM4040 Contract Food Service Management	4.5
HOSP3060 Private Club Management	4.5
Total Credits	13.5

HOSPITALITY SALES & MEETING MANAGEMENT

COURSES	CREDITS
HOSP3020 Trade Show/Exposition Management	4.5
Choose two of the following:	
HOSP2011 Hospitality Sales & Meeting Management	4.5
HOSP3080 Entertainment Management	4.5
MRKT3040 Electronic Commerce	4.5
SEE2020 Event Management	4.5
SEE3040 Special Event Management: Ceremony and Protocol	4.5
TRVL3050 Managing Negotiations in the Service Industry	4.5
Total Credits	13.5

RESORT MANAGEMENT

COURSES	CREDITS
REC2020 Resort Management	4.5
Choose two of the following:	
HOSP1010 Front Office Operations	4.5
HOSP2011 Hospitality Sales & Meeting Management	4.5
SEE2040 Outdoor Recreation Planning	4.5
TRVL3020 Ecotourism	4.5
Total Credits	13.5

ROOMS DIVISION MANAGEMENT

COURSES	CREDITS
HOSP3033 Hotel Property Operations	4.5
HOSP3077 Revenue Management	4.5
HOSP4012 Developing and Managing a Small Hospitality Lodging Property	4.5
Total Credits	13.5

SPORTS & ENTERTAINMENT MARKETING

COURSES	CREDITS
SEE4020 Sports & Entertainment Marketing	4.5
Choose two of the following:	
CGRA3050 Desktop Publishing	4.5
HOSP3080 Entertainment Management	4.5
MRKT3005 Brand Marketing	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 Electronic Commerce	4.5
Total Credits	13.5

SPORTS MANAGEMENT

COURSES	CREDITS
SEE3020 Professional Sports Management	4.5
SEE3030 Athletic Coaching and Administration	4.5
SEE4020 Sports & Entertainment Marketing	4.5
Total Credits	13.5

SCHOOL OF ARTS & SCIENCES

School of Arts & Sciences concentrations are not required at the Denver Campus, but students are encouraged to take them, or any of the courses, as electives (when scheduling permits) to enhance their career education and marketability by becoming the well-rounded individuals that prospective employers seek. Students may not exceed the cap of 19.5 credits and may not use an Independent Study to complete the concentration.

APPLIED MATHEMATICS

Choose from the following courses to total 13.5 credits.

COURSES	CREDITS
MATH1002 A Survey of College Mathematics	4.5
MATH1020 College Algebra	4.5
MATH1040 Calculus I	4.5
MATH1930 Quantitative Analysis	4.5
MATH2001 Statistics	4.5
Total Credits	13.5

CAREER WRITING

Choose from the following courses to total 13.5 credits.

COURSES	CREDITS
ENG2030 Introduction to News Writing	4.5
Choose two of the following courses:	
CGRA3050 Desktop Publishing**	4.5
ENG2010 Technical Writing	4.5
ENG3030 Introduction to Food Writing	4.5
Total Credits	13.5

**This course is required for students in the Advertising Communications associate degree programs and is offered once a year. See Registrar or Business Chair.

GLOBAL PERSPECTIVES*

Choose from the following courses to total 13.5 credits.

COURSES	CREDITS
GER1003 Conversational German III	4.5
IBUS2040 International Culture and Protocol	4.5
REL2001 Comparative World Religions	4.5
SPAN1003 Conversational Spanish III	4.5
Total Credits	13.5

*International Business majors are not eligible for the Global Perspectives concentration.

LEADERSHIP STUDIES

Choose from the following courses to total 13.5 credits.

COURSES	CREDITS
LEAD2901 Honors Foundations of Leadership Studies	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	4.5
Total Credits	13.5

PSYCHOLOGY

Choose from the following courses to total 13.5 credits.

COURSES	CREDITS
PSYC2001 General Psychology	4.5
PSYC2002 Abnormal Psychology	4.5
PSYC3001 Social Psychology	4.5
Total Credits	13.5

Technical Standards

COLLEGE OF CULINARY ARTS

To participate in any program in the College of Culinary Arts, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate in person with co-workers and guests
- attend and participate in laboratory and production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares and utensils
- lift and transport trays with hot and cold plated foods, small wares, and other items, and serve and clear tables where guests are seated
- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- use commercial cleaning and sanitizing equipment and materials

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

THE HOSPITALITY COLLEGE

Sports/Entertainment/Event Management

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

- communicate with fellow workers and customers in person and by telephone
- input data into and retrieve data from a computer
- lift, transport, and use program-related equipment and apparatus, including, where applicable, sporting, gaming, and recreational equipment, or convention services apparatus such as furniture, displays and drapage

All Other Hospitality Programs

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

- communicate with fellow workers, guests and customers in person and by telephone
- attend and participate in both day and night shift (including third shift) classes
- input data into and retrieve data from a computer
- lift, transport and set up moveable hotel furniture, serving equipment and cleaning equipment, and safely and effectively operate or use such items in the preparation, utilization and maintenance of hotel or institutional facilities
- attend and participate in laboratory and food production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares and utensils

- lift and transport trays with hot and cold plated foods, small wares and other items, and serve and clear tables where guests are seated
- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- perform commercial or institutional house-keeping tasks (such as bedmaking) and use commercial cleaning and sanitizing equipment and materials

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

Course Descriptions

GUIDE TO THE ALPHA-NUMERIC COURSE NUMBERING SYSTEM

Alphabetic

Code Discipline

Alan Shawn Feinstein Graduate School

EVNT Event Leadership
GRAD Graduate Studies
TOUR Tourism Planning

Career Development

CAR Career Management

College of Business

ACCT Accounting
ADVC Advertising Communications
BUS Business
ECON Economics
ENTR Entrepreneurship
EQN Equine
FISV Financial Services Management
IBUS International Business
LAW Law
MGMT Management
MRKT Marketing
RTL Retail
SEC Secretarial

College of Culinary Arts

BPA Baking & Pastry Arts
CUL Culinary Arts
NUTR Culinary Nutrition

The Hospitality College

FSM Food Service Management
HOSP Hospitality Management
IHTV International Hotel & Tourism
REC Recreation/Leisure Studies
SEE Sports/Entertainment/Event Management
THRP Therapeutic Recreation
TRVL Travel/Tourism

School of Arts & Sciences

ART Art
ENG English
ESL English Language Institute
FREN French
GER German
HIST History
LEAD Leadership Studies
LIT Literature
MATH Mathematics
PHIL Philosophy
PSCI Political Science
PSYC Psychology
REL Religion
RSCH Research
SCI Science
SOC Sociology
SPAN Spanish
SVL Service Learning

Alphabetic

Code Discipline (continued)

School of Education

CFS Consumer and Family Studies
EDUC Education
SPED Special Education

School of Technology

CAD Computerized Drafting
CGRA Computer Graphics
CSIS Computer Science
ENGN Engineering
FIT Foundations in Technology
ITEC Information Technology
TECX Technology Experiential Education

Other

ABRD Academic International Programs
PHYS Physical Education
PSKL Performance Skill Test

Numeric Values

0001–0999 Non-credit and/or institutional credit courses
1000–1999 Introductory courses
2000–3999 Intermediate courses
4000–4999 Advanced courses
5000–6999 Graduate courses
7000–9999 Doctoral courses

First Digit

1 Freshman level
2 Sophomore level
3 Junior level
4 Senior level
5–6 Graduate level
7–9 Doctoral level

Miscellaneous

CS Denotes a career sampler course
GS Denotes a general studies course outside of the School of Arts & Sciences
H Denotes an honors course
HO Denotes an honors-option course
PT Denotes a course in which performance transcript skills are measured
SL Denotes a possible service learning module
WI Denotes a writing-intensive course

Career Development

CAREER MANAGEMENT

CAR0005 CAREER PLANNING

This course teaches students to develop and implement career planning strategies, job search techniques and skill development necessary for initial employment. Students learn how to research and discover the benefits of experiential learning like internships and cooperative education as well as community service opportunities. The values of continued education, leadership and personal financial management are also discussed. Prerequisite: CAR1003.
Quarter Credit Hours 0.5

CAR0010 CAREER MANAGEMENT CAPSTONE

This course expands on the issues covered in CAR0005 and allows students to create a three-year career plan. It provides an in-depth description of the Career Development and Alumni Relations offices as well as the personal benefits of using such services. Students learn how to evaluate and compare multiple job offers to find the most suitable company for which to work. Students also learn techniques to be successful in their careers and at their individual employments. Other topics include personal financial management strategies and graduate school. Prerequisite: CAR0005. (PT)
Quarter Credit Hours 1.0

CAR1003 INTRODUCTION TO CAREER MANAGEMENT

This course teaches students how to manage their own careers through a mastery of career planning, employment search techniques and skills verification. Emphasis is placed on establishing individual career goals, developing self-marketing documents and building credentials in 10 major success categories. Students learn how to effectively market themselves and use their Career Management System throughout their entire career. (PT)
Quarter Credit Hours 1.5

College of Business

ACCOUNTING

ACCT1001 PRINCIPLES OF ACCOUNTING I AND LAB

Accounting I is designed to acquaint students with the nature and purpose of accounting, the accounting cycle, including preparation of financial statements, accounting systems design as they pertain to specialized journals, cash, accounts receivables and inventories.
Quarter Credit Hours 5.5

ACCT1002 PRINCIPLES OF ACCOUNTING II AND LAB

Students are exposed to basic accounting procedures in the areas of fixed assets, partnerships, corporations, payroll, systems and controls, accounting principles and preparation of the statement of cash flows. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021.
Quarter Credit Hours 5.5

ACCT1005 THE ACCOUNTING FIELD

This introductory course provides an overview of the accounting field including its history and evolution.

Emphasis is placed on national and international regulatory groups, government agencies, accounting organizations and professional certifications. Legal and ethical requirements are presented. The components of an annual report, accounting information systems and business organizational structures of for-profit and not-for-profit organizations are discussed.
Quarter Credit Hours 4.5

ACCT1011 HOSPITALITY ACCOUNTING I AND LAB

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents and special journals, adjusting entries, the worksheet, financial statements and the year-end closing process. The student will learn the complete accounting cycle for a proprietorship and corporation form of business using either a periodic or perpetual inventory accounting system.
Quarter Credit Hours 5.5

ACCT1012 HOSPITALITY ACCOUNTING II AND LAB

This course is based on the Uniform System of Accounts as approved by the American Hotel & Motel Association. Comprehensive coverage is given to revenue and expense accounting, the periodic inventory method, preparation of departmental and corporate financial statements for a hotel, ratio analysis, accounting for intangible assets, and selective topics in property and equipment accounting and hospitality payroll. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021.
Quarter Credit Hours 5.5

ACCT1021 BUSINESS ACCOUNTING I AND LAB

The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus in its business context, integrating ratios and financial statements to enhance the understanding of how the information is used as a tool for decision making in the business world.
Quarter Credit Hours 5.5

ACCT1022 BUSINESS ACCOUNTING II AND LAB

The purpose of this course is to provide the student with an understanding of accounting for assets, liabilities and equity necessary in running a business and evaluating its operating results and financial condition employing various analytical methods and ratios. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021.
Quarter Credit Hours 5.5

ACCT2011 FEDERAL TAXES I

A study is made of federal tax laws and treasury regulations and their application to the income of individuals. Practice is given in the preparation of the tax returns, supplemental forms and schedules required to be filed by individuals. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT)
Quarter Credit Hours 4.5

ACCT2021 INTERMEDIATE ACCOUNTING I

This course provides an introduction to financial accounting basic theory, practice and developmental framework. Students will be exposed to certain assets such as cash, accounts receivable and inventories. Attention will be given to their valuation and impact on periodic net income and financial position. Prerequisite: ACCT1002. (PT)
Quarter Credit Hours 4.5

ACCT2022 INTERMEDIATE ACCOUNTING II

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

ACCT2023 INTERMEDIATE ACCOUNTING III

This course serves as a continuation of Intermediate Accounting II. Special topics are studied such as accounting for earnings per share, income taxes, leases, pensions and the statement of cash flows. Prerequisite: ACCT2022. (PT)
Quarter Credit Hours 4.5

ACCT2031 COST ACCOUNTING I

This course provides an introduction to accounting in a manufacturing business. The traditional job and process costing procedures are studied as well as activity based costing. Other typical areas that are studied include cost behavior analysis and problems associated with manufacturing costs. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT)
Quarter Credit Hours 4.5

ACCT3012 FEDERAL TAXES II

This course involves the study of federal tax laws pertaining to partnerships, corporations, estates and trusts. Topics include the preparation of tax returns involving special problems, such as those associated with corporate reorganizations, personal holding companies and net operating losses. Prerequisite: ACCT2011.
Quarter Credit Hours 4.5

ACCT3020 MANAGERIAL FINANCE

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors. Prerequisites: ACCT1002 or ACCT1022, FIT1020 or FSM2026.
Quarter Credit Hours 4.5

ACCT3023 MANAGERIAL ACCOUNTING

Designed for business students, this course focuses on the informational needs of internal users of financial information such as company officers, company executives, human resource managers, marketing managers, program directors and production operation managers. Emphasis is placed on acquiring and analyzing the financial and nonfinancial information that is needed by these users to plan, direct and control the business. This course is not available to accounting majors. Prerequisites: MGMT1001 and ACCT1002 or ACCT1022.
Quarter Credit Hours 4.5

ACCT3025 HOSPITALITY FINANCIAL MANAGEMENT AND LAB

This course presents how accounting information is used by management to analyze and measure the efficiency and profitability of a hospitality business. The course emphasizes the managerial uses of accounting data in decision making, preparation of budgets and variance analysis, relevant cost analysis, regression analysis and cost-volume-profit relationships. Prerequisite: ACCT1012.
Quarter Credit Hours 5.5

ACCT3030 NOT-FOR-PROFIT ACCOUNTING

This course introduces students to the accounting procedures of local and state governments. It also introduces students to the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The preparation of Federal Form 990 is also studied. Prerequisite: ACCT2023.
Quarter Credit Hours 4.5

ACCT3032 COST ACCOUNTING II

This course focuses on a study of more advanced problems encountered in a manufacturing business. Topics covered include the use of a standard cost system, variance analysis, absorption versus direct costing, break-even analysis and material and labor related problems. Prerequisite: ACCT2031. (PT)
Quarter Credit Hours 4.5

ACCT3040 AUDITING

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

ACCT3045 INTERNAL AUDITING

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

ACCT3050 ADVANCED ACCOUNTING

Advanced Accounting is designed to provide the student with a sound foundation in partnership accounting and consolidated financial statements. Prerequisite: ACCT2023. (PT)
Quarter Credit Hours 4.5

ACCT3070 ACCOUNTING FOR MUTUAL FUNDS

This course examines the role of the accounting agent/investment accountant for a mutual fund. Students will learn about the regulatory environment in which mutual funds operate and the role of the SEC while gaining an understanding of the types of transactions handled by a mutual fund accountant and how they affect the daily determination of a fund's Net Asset Value. Selected topics include equity transactions, bond transactions, portfolio appreciation and depreciation, income, factors and yields, daily income and expense accruals, capital stock and distributions. Students will see the relationship between equity, bond, and money market funds and they will also study tax matters relative to mutual funds. Prerequisites: ACCT1002 or ACCT1022, FIT1020.
Quarter Credit Hours 4.5

ACCT3075 FINANCIAL MANAGEMENT

Financial management is designed to acquaint the student with the basic tools required to perform financial analysis and planning, working capital management and capital budgeting in a business environment. Prerequisite: ACCT1002 or ACCT1022.
Quarter Credit Hours 4.5

ACCT3080 FRAUD EXAMINATION: THEORY AND PRACTICE

The accounting and legal concepts along with the procedures that are necessary to accomplish fraud detection, fraud investigation, and fraud prevention duties are studied in this course. Students will learn how to analyze allegations of fraud and how to utilize accounting and investigative skills during a fraud investigation. The development of computerized applications will be used to assist in case analysis. Expert witness testimony is also discussed along with a review of the variety of ways of communicating findings. Prerequisites: ACCT1002 or ACCT1022, FIT1020. Quarter Credit Hours 4.5

ACCT4012 TAXES AND BUSINESS DECISIONS

The income tax issues that must be considered by managers prior to making business decisions are examined in this course. Topics include tax aspects of selecting a type of business entity; acquisition, use, and disposal of fixed assets; investments, capital gains and losses, nontaxable transactions, payroll taxes, and income tax planning. This course is an elective for non-accounting majors only. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. Quarter Credit Hours 4.5

ACCT4050 INTERNATIONAL ACCOUNTING

Accounting for and reporting upon the financial aspects of a multinational corporation are addressed in this course. Topics include foreign currency transactions, foreign currency translation (FASB 52), and accounting policies and practices of countries other than the United States. Prerequisite: ACCT2023. Quarter Credit Hours 4.5

ACCT4060 ACCOUNTING SEMINAR

This course is delivered in a seminar format and serves as the capstone course for seniors majoring in Accounting. Using knowledge obtained through previous accounting coursework, students analyze and report on contemporary issues in accounting and auditing. Computer software is used extensively throughout the course. Prerequisites: ACCT3040, ACCT3050, senior status. Quarter Credit Hours 4.5

ACCT4089 ACCOUNTING CAREER FOCUS

Accounting majors complete experiential education requirements via co-op, career studies program or summer work abroad program. These options can include individual or group work as part of an ongoing business operation. Quarter Credit Hours 13.5

ADVERTISING COMMUNICATIONS

ADVC1010 MARKETING COMMUNICATIONS I

This course covers the role of marketing communications in the overall marketing process. Emphasis is placed on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective communication campaigns. Topics include agency/client relationships, communication theory and the creative process. Prerequisite: MRKT1001 or HOSP3050. Quarter Credit Hours 4.5

ADVC1011 MARKETING COMMUNICATIONS II

This course focuses on the process of media analysis, selection and purchase in marketing communications

planning. Students learn to combine and coordinate appropriate media choices across multiple communication options. Topics include agency/media relations, added value promotions, ratings and audience measurement, and emerging media categories.

Prerequisite: ADVC1010. (PT)

Quarter Credit Hours 4.5

ADVC1021 PUBLIC RELATIONS CONCEPTS

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

ADVC3001 CREATIVITY IN ADVERTISING

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

BUSINESS

BUS3191 DIRECTED WORK EXPERIENCE I (A MODULE)

The course is a classroom and externship/internship learning approach to general management studies involving human resources, marketing, operations/production and finance/accounting relative to the performance excellence process. Students get an overview of the modern quality movement and the Malcolm Baldrige National Quality Award criteria for Performance Excellence. Additional topics introduced include international organizational behavior, new decision-making methodology for business environments—specifically for industries—culture and protocol, regionally focused topics, and comparative economic studies. Emphasis is placed on analysis of organizational processes in general business management or the four main functional areas—marketing, operations/production, human resources, finance/accounting—or students may choose a concentrated focus in one area. Prerequisite: 2.75 GPA, 90 credit hours completed. Quarter Credit Hours 4.5

BUS3291 DIRECTED WORK EXPERIENCE I (B MODULE)

This course builds on the concepts introduced in BUS3191. Emphasis is again placed on analysis of the organizational processes in general business management or the four main functional areas—marketing, operations/production, human resources, finance/accounting—or students may choose a concentrated focus in one area. Additional topics are incorporated into the program to round out student comprehension and to interface with other disciplines such as international organizational behavior, new

decision-making methodology for business environments—specifically for industries—culture and protocol, regionally focused topics, and comparative economic studies. Prerequisites: 2.75 GPA, BUS3191. Quarter Credit Hours 4.5

BUS3391 DIRECTED WORK EXPERIENCE I (C MODULE)

This course continues the externship/internship learning from BUS3291. It provides students with additional exposure to general management studies involving human resources, marketing, operations/production and finance/accounting relative to the performance excellence process. Emphasis is placed on analysis of organizational processes in either general business management or the four main functional areas, marketing, operations/production, human resources, finance/accounting or a concentrated focus in one area. Additional topics are incorporated into the program to round out student comprehension and to interface with other disciplines such as international organizational behavior, new decision-making methodology for business environments, specifically for industries, culture and protocol, regionally focused topics, and comparative economic studies. Prerequisites: 2.75 GPA, BUS3291. Quarter Credit Hours 4.5

COOPERATIVE EDUCATION

Co-op

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

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 credits of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.

Quarter Credit Hours (in parentheses):

BUS4093 Business Career Co-op (4.5)

BUS4096 Business Career Co-op (9.0)

BUS4099 Business Career Co-op (13.5)

IBUS4079 International Business Career Co-op (13.5)

ECONOMICS

ECON1001 MACROECONOMICS

This course is designated as the first of two courses serving as an introduction to economics. It is a survey course covering the foundations of economics and focusing on macroeconomic concepts and issues such as the features and goals of capitalism, the market system, national income, business cycles, macroeconomic theories, and monetary and fiscal policy. (GS) Quarter Credit Hours 4.5

ECON2002 MICROECONOMICS

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

ECON2010 ECONOMIC GEOGRAPHY

The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities will be presented to permit better insight into present world economic problems. The sources, applications and problems of energy are examined in order to better understand today's energy problems. Prerequisite: ECON1001. (GS) Quarter Credit Hours 4.5

ECON3040 MONEY & BANKING

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

ECON3050 INTERNATIONAL BANKING & FINANCE

This course is designed to give the student an overview of international banking and finance. Topics covered include the international dimensions of finance, foreign exchange rates, international sources of funds, international banking regulations, and the contrast between European, Asian and American banking. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT) Quarter Credit Hours 4.5

ECON3060 COMPARATIVE ECONOMIC SYSTEMS

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

ENTREPRENEURSHIP

ENTR1001 INTRODUCTION TO ENTREPRENEURSHIP

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

ENTR2030 THE BUSINESS PLAN

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

ENTR2040 FINANCING THE ENTREPRENEURIAL VENTURE

Following the development of a business plan in ENTR2030, this course investigates funding sources for small businesses. The objective is to educate the entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each. Prerequisites: ACCT1001 or ACCT1021 or ENTR2030. (PT)

Quarter Credit Hours 4.5

ENTR3010 SMALL BUSINESS CONSULTING

This course is conducted as an independent study. Participants in the program formulate an agreed-upon plan with their sponsor and educator to counsel small businesses on problems dealing with marketing/sales, management, finance/accounting, and other relevant tactical/strategic issues. Prerequisite: ENTR2040.

Quarter Credit Hours 4.5

ENTR3025 BUSINESS EXPANSION STRATEGIES AND TACTICS

This course is designed to cover the different methods emerging companies use to expand nationally and internationally. Strong emphasis will be placed on franchising, from both the franchisor perspective as well as the franchisee. Topics include methods for growing an emerging company, evaluating franchising systems, expansion tactics for large corporations, careers in emerging companies and financing the expansion of a company. The course is relevant for any student interested in working as a change agent in an established company, buying a franchise, or starting his or her own company. Prerequisites: ENTR1001, ENTR2030.

Quarter Credit Hours 4.5

ENTR3030 MARKETING RESEARCH FOR ENTREPRENEURS

This course is designed to give a broad overview of research from a business plan perspective. The focus of this course is on providing a basic knowledge base from which entrepreneurs can evaluate business opportunities and make better decisions based on appropriate research methods. This class emphasizes self-directed study due to the varied nature of each entrepreneur's venture. Prerequisite: ENTR2030.

Quarter Credit Hours 4.5

ENTR4010 MANAGING CHANGE AND INNOVATION

This course delves into the transitional process of growth and change of a small business venture. Topics discussed include organizational culture and structure, networking and working with boards of directors, opportunity recognition and exploitation, and growth as a controllable variable. Prerequisite: ENTR2040.

Quarter Credit Hours 4.5

ENTR4020 GLOBAL ENTREPRENEURSHIP

This course serves as a capstone course for the entrepreneurship major. The course investigates the global economy and its impact on business. Topics include the uncontrollable forces that make up the international business environment, implications of international expansion, and new trends and directions of international ventures. This course is for senior-level entrepreneurship majors only. Prerequisite: ENTR4010 or MGMT4020. (PT)

Quarter Credit Hours 4.5

ENTR4089 ENTREPRENEURSHIP PRACTICUM

This practicum is an individualized program, centered

around the student, that uses productive work as the means of achievement. Practicum participants choose one of two experiential learning options (A or B), which can be implemented in virtually any industry setting. In Option A, students implement a business plan that they've been working on throughout their time at the University during the term of this practicum option. Option B requires students to work as an "intrapreneur" (corporate entrepreneur) for an existing company/organization (large, midsize or small) as a change and innovation proponent in order to identify and prepare to capitalize on emerging business opportunities. Students complete a project reflecting this intrapreneurial activity during the term of this practicum option. (PT)

Quarter Credit Hours 13.5

FINANCIAL SERVICES MANAGEMENT

FISV2001 INTRODUCTION TO INVESTMENTS AND FINANCIAL PLANNING

This course introduces students to investing and financial planning. It reviews the nature of capital markets and the roles that investment companies play between the investor and the corporation. Different asset classes including equities and bonds are covered. The role of the financial planning process, taxes and regulation is also considered. Prerequisite: ACCT1001 or ACCT1021. (PT)

Quarter Credit Hours 4.5

FISV2002 MUTUAL FUNDS

This course utilizes industry guest speakers and case studies to give students in-depth knowledge of mutual fund business and sales. Topics covered include the evolution of mutual funds, the role mutual funds play in society, federal and state regulatory oversight, marketing and distribution, portfolio management, and retirement planning. This course is specifically of interest to those students who wish to obtain a NASD Series 6, 63 securities license, or who plan on pursuing a career in the financial services industry. Prerequisite: FISV2001. (PT)

Quarter Credit Hours 4.5

FISV2010 FINANCE

This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021. (PT)

Quarter Credit Hours 4.5

FISV2020 INTRODUCTION TO FINANCIAL INSTITUTIONS

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

Quarter Credit Hours 4.5

FISV3010 CREDIT MANAGEMENT

This course examines the role of credit and analyzes its impact on the economic and social environments.

Both consumer credit and business credit are studied in-depth, with emphasis placed on sources and uses of credit, credit reporting and credit analysis. Prerequisite: ACCT1001 or ACCT1021. Quarter Credit Hours 4.5

FISV3060 INVESTMENTS II

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

FISV3070 SERIES 7 SECURITIES

This course prepares students to sit for the NASD Series 7 examination or who plan on pursuing a career in the financial services industry. The Series 7 exam qualifies people interested in gaining employment as a General Securities Registered Representative, which enables an individual to sell stocks, bonds and options. Topics include equities, debt/bonds, options, trading markets, regulations, tax laws, investment companies and initial public offerings. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. Quarter Credit Hours 9.0

FISV4010 BANK MANAGEMENT

This course examines the banking industry from the perspective of both a bank customer and a bank manager. Focus is on policies developed and procedures used to make decisions on providing loans to businesses and consumers. Additional topics addressed include risk management, interstate banking, technological advancements and the regulatory environment. Prerequisite: ECON3040 or FISV2020 or FISV3050. Quarter Credit Hours 4.5

FISV4020 INSURANCE

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. Students learn risk identification, analysis, measurement, control and financing, and study insurance markets, functions, coverage and benefits. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. Quarter Credit Hours 4.5

FISV4030 REAL ESTATE

This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish, and when and how to divest of property. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. Quarter Credit Hours 4.5

FISV4089 FINANCIAL SERVICES CAREER FOCUS

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

INTERNATIONAL BUSINESS

IBUS1001 FOUNDATIONS OF BUSINESS

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

IBUS2002 INTERNATIONAL BUSINESS

This course's goal is to provide structured approaches for analyzing the rapidly evolving field of international business. The nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces are some of the main topics. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace. Theoretical foundations to international business and real world scenarios prepare students to operate more effectively in the changing global business environment. Prerequisite: IBUS1001 or MGMT1001 or MGMT2120. (PT) Quarter Credit Hours 4.5

IBUS2020 SEMINAR ON THE EUROPEAN UNION

This course deals with the detailed study of the development of the European Community and the implications that it has for American business. Specific companies in selected countries are studied as to how they are affected by Community laws, tariffs and production regulations. Considerable emphasis will be placed on outside speakers, articles and video cases. Prerequisite: ECON1001. (PT) Quarter Credit Hours 4.5

IBUS2030 FOREIGN AREA STUDIES

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic areas include China (IBUS2031), Pacific Rim (IBUS2032), Latin America (IBUS2033), Russia (IBUS2034), Eastern Europe (IBUS2035) or Africa (IBUS2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority. Prerequisite: ECON1001. Quarter Credit Hours 4.5

IBUS2040 INTERNATIONAL CULTURE AND PROTOCOL

Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course will focus on cultural diversity and will provide students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally. Prerequisite: ECON1001. (PT) (WI) Quarter Credit Hours 4.5

IBUS3050 EXPORT PROCEDURES & PRACTICES

This course will provide students with the basic body of knowledge and mechanics that are needed to successfully undertake and explore every avenue of exporting. A description of the essentials as well as the parameters of exporting will be given. The course applies to an entrepreneurial export situation, to businesses expanding through foreign sales, and to companies simply trying to improve the operations of an existing export department. The emphasis on finance stems from the experience that frequently, a

successful export effort is unnecessarily blocked or frustrated by finance problems. Such problems can arise from accumulating foreign receivables or the additional working capital required to handle the extra large sales that exporting often generates. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT)
Quarter Credit Hours 4.5

IBUS4020 SWAP INTERNATIONAL SEMINAR

This upper-level management course examines the concept of quality and tactical approaches to manage quality improvement efforts in organizations. Topics covered include environmental analysis, objective setting, positioning and implementation of these approaches. This course is limited to students enrolled in the SWAP program. Prerequisite: Sophomore status.
Quarter Credit Hours 4.5

IBUS4070 LANGUAGE & CULTURE IMMERSION PROGRAM

This course is designed to be the capstone language course for International Business students. The language/ culture must be one of those defined as a "global business language" — English, French, Spanish or German. Also, this language must be a new language proficiency for the student. The student, possessing Level IV language proficiency, is required to travel abroad for a full term and immerse in a foreign language and culture. Prerequisite: Honors Language II or equivalent.
Quarter Credit Hours 13.5

IBUS4099 INTERNATIONAL BUSINESS EXPERIENCE

This course is spent traveling and studying on a continent other than the United States. During the term students engage in pre-departure course work before embarking on a three-to-four week immersion into a number of foreign business settings and cultural markets. Faculty with in-depth knowledge of international regions guide students through a rigorous, intense study and travel experience to increase students' global awareness and cross-cultural perceptions as they relate to international business affairs. Upon arrival at their international destination, students study a variety of different businesses, both and local and international, under the supervision of the experienced faculty members.

Eligible students are expected to apply for Summer Term Abroad (ABRD4089), Co-op (BUS4089) or Summer Work Abroad Program (IBUS4020, BUS4086). Those not qualified will take three additional career electives from the College of Business or the School of Technology, one of which must be an International Business course.
Quarter Credit Hours 13.5

LEGAL STUDIES

LAW1002 INTRODUCTION TO CRIMINAL JUSTICE

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

LAW1040 REAL ESTATE/PROPERTY LAW

In this course, students will learn to identify and classify different types of property to distinguish forms

of ownership and title of real and personal property, and to understand the requirements and procedures for preparing deeds, mortgages, easements and contracts for purchase, leases and sale of land, etc. Settlement and closing procedures will be emphasized.

Prerequisite: LAW1001. (PT)

Quarter Credit Hours 4.5

LAW1090 INTRODUCTION TO LAW ENFORCEMENT

This course is a survey of law enforcement agencies, their role, history and development with the field of criminal justice. Emphasis is placed on police administration, organization, management culture, relations within the community and technology. (PT)

Quarter Credit Hours 4.5

LAW2001 THE LEGAL ENVIRONMENT OF BUSINESS I

This course provides an overview of the legal, regulatory and ethical environment in which business decisions must be made. The course exposes the student to a variety of legal topics: basic concepts, such as court procedures, contracts and torts, are followed by a selection of more advanced related fields which may include sales, intellectual property, real property law, constitutional law and alternate dispute resolution. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically.

Quarter Credit Hours 4.5

LAW2010 HOSPITALITY LAW

This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include: sources of law, court systems, jurisdiction, contracts, negligence, the innkeeper-guest relationship, and liability arising from the service of food and alcoholic beverages.

Quarter Credit Hours 4.5

LAW2040 PRINCIPLES OF CORRECTIONS

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

Quarter Credit Hours 4.5

LAW2050 CRIMINOLOGY

This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches. Prerequisite: SO2001. (WI)
Quarter Credit Hours 4.5

LAW2080 CRIMINAL LAW

This course is an introduction to the basic elements of, and defenses to, criminal liability. Topics include the basic crimes against the person (homicide, assault, battery, rape, etc.), the basic crimes against property (larceny, fraud, embezzlement, burglary, etc.), and the basic defenses and justifications (diminished capacity, self-defense, mistake, etc.). (PT)

Quarter Credit Hours 4.5

LAW2085 JUVENILE JUSTICE

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

LAW3002 THE LEGAL ENVIRONMENT OF BUSINESS II

This course is a continuation of LAW2001, The Legal Environment of Business I. The student is exposed to the laws governing the internal organization and relationships within a business, the laws governing relationships between a business entity and its clientele, and the laws governing relationships between a business and its employers. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Prerequisite: LAW2001 or LAW2010. Quarter Credit Hours 4.5

LAW3015 CRIME AND CONSTITUTIONAL ISSUES

This course presents an overview, analysis and critique of American criminal procedure in the context of the U.S. Constitution, with special emphasis on the Fourth Amendment with respect to search and seizure, stop and frisk, arrest, evidence, interrogations, confessions, identification, and remedies such as the exclusionary rule. Other constitutional issues relevant to the foregoing, including the Fifth and Fourteenth Amendments' due process and equal protection doctrines, shall be examined. (WI) Quarter Credit Hours 4.5

LAW3035 COURT ADMINISTRATION & MANAGEMENT

This course is an examination of the problems, policies and practices of the criminal court system with emphasis placed on the structure and organization of the court system. The role of the courts from arrest to conviction and appeal is explored. Quarter Credit Hours 4.5

LAW3053 CRIMINAL JUSTICE RESEARCH METHODS

This course teaches the purposes behind criminal justice research and the concepts and logic of research designs, as well as exploring experimental research designs. The course includes an in-depth presentation of sampling in social science research, to familiarize students with research methods as a foundation for designing research projects and interpreting research designs in depth. Prerequisite: LAW2050 or permission of department chair. Quarter Credit Hours 4.5

LAW3075 CRIMINAL INVESTIGATION

In this course, the student will be exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence. Evidence gathering related to specific crimes — i.e., homicide, arson, burglary, etc. — is emphasized. It is emphasized throughout this course that the criminal

investigation must be conducted within the framework of our constitutional system of government — hence, opinions of the United States Supreme Court which affect the collection of evidence are emphasized. (PT) Quarter Credit Hours 4.5

LAW3090 THE LAW OF EVIDENCE

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

LAW4040 CRIMINALISTICS

The course provides the student with a broad outline of key topic areas that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process. Prerequisite: LAW3075. (PT) Quarter Credit Hours 4.5

LAW4080 CRIMINAL JUSTICE SENIOR SEMINAR

This course presents an overview and analysis of the American criminal justice system in a capstone seminar format. The course examines criminal and constitutional law, criminology, law enforcement and investigation, courts, corrections and juvenile justice through the use of critical thinking, research, writing and discussion. Prerequisite: LAW3053, LAW3075. Quarter Credit Hours 4.5

MANAGEMENT

MGMT1001 PRINCIPLES OF MANAGEMENT

This is a general survey of management through which the student is exposed to management areas which will be elaborated upon in other management courses. Focus is given to planning, organizing and controlling. At the end of this course, the student should demonstrate an awareness and insight into the various aspects of management. Quarter Credit Hours 4.5

MGMT2001 HUMAN RESOURCE MANAGEMENT

This course is the study of personnel management in organizations. The student learns basic functions of procuring, developing, maintaining and utilizing a labor force to meet the entry-level requirements for employment in personnel work. The course supplies students with an understanding of the personnel department. (PT) (WI) Quarter Credit Hours 4.5

MGMT2020 ORGANIZATIONAL BEHAVIOR

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

MGMT2030 SERVICE AND PRODUCTION OPERATIONS MANAGEMENT

This course acquaints students with the fundamentals of operations management in both goods and services industries. The course recognizes the changing face of operations, from an internally-focused supportive function to a strategic part of the enterprise value chain. The course explores five major areas: process analysis, total quality management, alternative production systems, supply chain management, and new product development. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. (PT) Quarter Credit Hours 4.5

MGMT2040 PURCHASING AND SUPPLY CHAIN MANAGEMENT

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

MGMT2120 ACCELERATED MANAGEMENT

This is a general survey of management for honors program eligible students. The course focuses on the five functions of management and organizational theory, emphasizing team building. Case studies, learning teams and direct industry contact augment traditional classroom methods. Prerequisites: IBUS1001, honors eligibility. Quarter Credit Hours 4.5

MGMT3030 MANAGERIAL TECHNOLOGY

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

MGMT3040 PROCESS AND QUALITY MANAGEMENT

The course thoroughly examines the concept of quality and the tactical approaches used to manage quality improvement efforts in organizations. Students are exposed to theoretical and practical issues to prepare them for quality process management. Prerequisites: MGMT2030, MATH2001. (PT) Quarter Credit Hours 4.5

MGMT3050 COMPENSATION AND BENEFIT MANAGEMENT

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

MGMT3060 HUMAN RESOURCES TRAINING & DEVELOPMENT

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

MGMT4001 PROCESS PLANNING AND CONTROL

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

MGMT4020 STRATEGIC MANAGEMENT

This is the first of the two course, College of Business capstone series designed for graduating seniors in the Accounting, Management and Marketing departments. The course deals with environmental analysis, strategy formulation, strategy implementation and evaluation and control, all with an enterprise view of the firm. Students learn via team projects and case studies. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: ACCT3020 or ACCT3023. (PT) Quarter Credit Hours 4.5

MGMT4030 SENIOR MANAGEMENT SEMINAR

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

MGMT4040 CONTEMPORARY MANAGEMENT

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

MGMT4050 OPERATIONS MANAGEMENT STRATEGY

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

MGMT4070 HUMAN RESOURCES MANAGEMENT STRATEGY

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

MGMT4089 MANAGEMENT CAREER FOCUS

Management majors complete experiential education requirements via co-op or summer work abroad program. These options can include individual or group work as part of an ongoing business operation. Quarter Credit Hours 13.5

MARKETING

MRKT1001 PRINCIPLES OF MARKETING

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

MRKT1002 CONSUMER BEHAVIOR

The purpose of this course is to introduce the student to the various facets of consumer behavior, including the decision making process, problems, needs and goals, the consumer's search for information, and the evaluation of the purchase decision. Prerequisites: MRKT1001, PSYC2001. (WI) Quarter Credit Hours 4.5

MRKT1011 PRINCIPLES OF PROFESSIONAL SELLING

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

MRKT2012 SALES MANAGEMENT

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

MRKT2020 BUSINESS-TO-BUSINESS MARKETING

The course is a study of business-to-business marketing, marketing of services, and the channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of the business. Prerequisite: MRKT1001 or HOSP3050. Quarter Credit Hours 4.5

MRKT2050 QUALITATIVE RESEARCH

The course provides a broad overview of qualitative market research methods. Covering such exploratory techniques as focus groups, in-depth interviews and observations, this course familiarizes students with the appropriate uses and limitations of qualitative market research. Students use qualitative market research techniques to gain preliminary insight into decision-making problems and opportunities. Prerequisite: MRKT1001. (WI) Quarter Credit Hours 4.5

MRKT3005 BRAND MARKETING

This course examines the role of a brand as an asset to an organization and the advantages of creating strong brands. Emphasis is placed on the creation, measurement and strategic applications of brand equity. Topics covered include choosing brand elements, designing supporting marketing programs, leveraging secondary associations, building brand portfolios, and adjusting brand strategy over time and geographic boundaries. Particular emphasis is placed on the role of promotional mix elements in the communication of brand equity. Prerequisite: MRKT1001 or HOSP3050. Quarter Credit Hours 4.5

MRKT3011 DIRECT MARKETING

This course teaches students the elements of direct marketing as an integrated part of a total marketing program. Students learn how newspapers, magazines, telephone, radio, TV, cable, direct mail, catalogs and new electronic media are used in direct marketing programs. Plans, measurement and accountability are covered. Prerequisites: MRKT1001 or HOSP3050 and Junior status. (WI) Quarter Credit Hours 4.5

MRKT3040 ELECTRONIC COMMERCE

This course focuses on the development and management of electronic marketing strategies through interactive media and on-line channel networks. Emphasis will be placed on three distinct classes of electronic commerce applications: inter-organizational, intra-organizational, and customer-to-consumer. Prerequisite: MRKT3011. (PT) Quarter Credit Hours 4.5

MRKT3055 QUANTITATIVE RESEARCH

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

MRKT4001 STRATEGIC MARKETING

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

Quarter Credit Hours 4.5

MRKT4030 INTERNATIONAL MARKETING

This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements. Prerequisites: MRKT1001 and Junior status. (PT)

Quarter Credit Hours 4.5

MRKT4076 MARKETING EXTERNSHIP

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

Quarter Credit Hours 9.0

RETAIL

RTL1005 RETAILING

This course is designed to introduce the student to the field of retailing. Emphasis is placed on the skills necessary to successfully open and operate a retail store in an ever-changing local and national retail environment. Basic principles of retail operations and management styles are incorporated into this course. This course is an important stepping stone towards a position in a retail executive training program.

Quarter Credit Hours 4.5

RTL1010 TEXTILES

This course is an overview of the production and utilization of fibers, yarns and fabrics. Emphasis is placed on the performance of textiles for specific end uses. (PT)

Quarter Credit Hours 4.5

RTL1020 THE BUSINESS OF FASHION

This introductory course is designed to increase students' powers of observation, research and analysis of fashion. Students learn the vocabulary of the field, the structure of the industry, domestic and foreign designers, and historical as well as contemporary influences on fashion. The motivations of dress, theories of fashion adoption and the fashion lifecycle are explored as sources of information to establish fashion statements and forecast fashion trends.

Quarter Credit Hours 4.5

RTL1050 VISUAL MERCHANDISING

This course is an overview of the field of visual merchandising. Emphasis is placed on the importance of store image, color and composition, types of displays, and fixtures. Other topics include the use of mannequins, mannequin alternatives, signage and graphics, and floor plans.

Quarter Credit Hours 4.5

RTL2010 APPAREL QUALITY ANALYSIS

This course provides students with a method for evaluating the quality of ready-to-wear apparel. Using an industry approach, the course integrates the study of traditional clothing construction with that of apparel production. Making informed business decisions in fashion merchandising and marketing requires an understanding of how apparel is manufactured and an appreciation of the features that affect cost and quality. Prerequisite: RTL1010.

Quarter Credit Hours 4.5

RTL2020 FASHION DESIGN FOR THE APPAREL INDUSTRY

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

Quarter Credit Hours 4.5

RTL2050 FASHION PROMOTION

The theory of fashion promotion is explored as it relates to the selling of fashion merchandise to the public. This course will explore the nature of the fashion promotion industry and its use of the various media used to make the consumer aware of current trends and styles. The text addresses itself to the career-minded student who wants to be involved in the marketing, merchandising and promotion of fashion.

Quarter Credit Hours 4.5

RTL2063 RETAIL INDUSTRY SEMINAR

This course is offered in three components. One component is devoted to the mathematics of merchandising with its ramifications and effects on profitability and terms of sale. The second component is presented in seminar and case study format where students explore the importance of decision making and its effects at all levels of the retail industry. Students are encouraged to examine personal and professional goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and begin planning career opportunities for the future. The third component is a community service learning experiential component that provides students with an opportunity to use skills acquired in their academic programs while working in local public service.

Prerequisite: RTL1005. (PT) (WI)

Quarter Credit Hours 4.5

RTL2090 RETAIL EXPERIENCE

In this course students apply retail theory to real-world experiences. They develop appropriate attitudes and skills necessary for success in the retail environment. Sales management experience is the foundation of this course. Students also gain realistic and practical exposure to the merchandising, operations, and control functions of retailing.

Prerequisite: RTL1005. (PT)

Quarter Credit Hours 4.5

RTL2095 RETAIL PRACTICUM LAB

This course is designed to give students laboratory experience in merchandising functions. Students participate in a simulated work environment under the supervision of faculty and staff with expertise in the industry. Target market analysis and trend research are included with "back of the house" simulations in buying, vendor communications, catalog operations, and merchandise promotion modules. Prerequisite: RTL1005. (PT)

Quarter Credit Hours 4.5

RTL2099 RETAIL EXTERNSHIP

This course integrates the knowledge students have gained through academic classes with the attitudes and skills needed to apply the theory in the retail environment. Students will gain academic credit, develop professional skills, build a resumé and create portfolio items while serving in a paid or unpaid employment situation. Students will work a minimum of 270 hours per term on a schedule established by the employer, the student and the academic advisor. Prerequisite: RTL1005.

Quarter Credit Hours 9.0

SECRETARIAL

SEC1011 WORD PROCESSING I

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

Quarter Credit Hours 4.5

College of Culinary Arts

BAKING & PASTRY ARTS

BPA1100 INTRODUCTION TO BREAD & ROLLS

The student is introduced to the techniques in preparation of assorted breads: quick breads, yeast-raised laminated doughs and enriched doughs for the bakeshop. The student is also introduced to formulation and calculating baker's mathematics, the basic techniques for producing straight doughs, and breads with preferments. The use of baking equipment, scaling, shaping techniques, inventory control and sanitation are covered.)

Quarter Credit Hours 7.5

BPA1200 CLASSICAL FRENCH PASTRIES

This course is designed to give the student fundamental working knowledge of the traditional methods of producing puff pastry, paté a choux and creams.

Fundamentals of production and finishing techniques are introduced. This course concentrates on the practical techniques of platter design and presentations.

Quarter Credit Hours 7.5

BPA1300 HOT AND COLD DESSERT

PRESENTATIONS

This course covers the basic techniques and presentations of traditional American and international desserts. The emphasis is on pies, fruit desserts, baklava and strudel, frozen desserts, and cheesecake. The daily presentations of desserts focuses on individual plating.

Quarter Credit Hours 7.5

BPA1400 INTRODUCTION TO CAKE DECORATING AND PETITS FOURS

The course is designed to expose students to the proper procedure for producing cakes. Emphasis will be placed on the numerous different types of cakes and fillings. Time will also be spent on specialty cakes such as birthday cakes and wedding cakes. Petits fours will also be introduced to the students.

Quarter Credit Hours 7.5

BPA2100 ADVANCED CAKE DECORATING & CLASSICAL FRENCH TORTES

This course covers classical cake designs as well as contemporary cake decorating techniques. To complement these items, students are shown the diversity of mousses and how they are utilized in the industry. The last section will introduce the student to making marzipan showpieces. (PT)

Quarter Credit Hours 7.5

BPA2200 CHOCOLATE AND SUGAR ARTISTRY & SHOWPIECES

During this course, students will practice, using several methods, the proper chocolate tempering procedure. Hand-dipped and molded chocolate candies (pralines) will be produced, utilizing a variety of different chocolates, fillings, manufacturing and decorating techniques. Students will design and create centerpieces and showpieces using mediums such as: chocolate, pastillage, royal icing, and poured and pulled sugar.

Quarter Credit Hours 7.5

BPA2276 PASTRY ARTS INTERNSHIP

The Baking & Pastry Arts Internship provides students with the opportunity to prepare baked items and other desserts and pastries in large quantities. Upon completion of this course, students will have a better understanding of commercial operations. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

BPA2296 PASTRY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this hands-on experience. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

CULINARY ARTS

CUL1315 STOCKS, SAUCES AND SOUPS

Students are introduced to cooking techniques of simmering and boiling. Lecture, demonstration and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment will be emphasized. (PT)

Quarter Credit Hours 3.0

CUL1325 ESSENTIALS OF DINING ROOM

Students are introduced to front-of-the-house (FOH) operations and professional dining service techniques. Etiquette, quality service, positive guest relations, effective communication skills and guest check handling are emphasized. Students actively perform hot and cold food and beverage service using various service techniques. Students will be prepared and take the Federation of Dining Room Professional Associate Certification (FDRP) exam as an outcome assessment. (PT)
Quarter Credit Hours 3.0

CUL1335 TRADITIONAL EUROPEAN CUISINE

Students are introduced to the cooking techniques of braising and stewing. Lecture, demonstration and production revolve around traditional European cuisine, ingredients and plate presentations. (PT)
Quarter Credit Hours 3.0

CUL1345 INTRODUCTION TO BAKING & PASTRY

Production will include basic breads and rolls, starting with mixing, proofing and proper baking temperatures, 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.
Quarter Credit Hours 3.0

CUL1355 NEW WORLD CUISINE

Students are introduced to cooking techniques of grilling/broiling, roasting and deep-frying. Lecture, demonstration and production revolve around North, Central and South American cuisine, ingredients and plate presentations. The proper use of knives and basic vegetable cuts is emphasized. (PT)
Quarter Credit Hours 3.0

CUL1365 PRINCIPLES OF BEVERAGE SERVICE

The course combines introduction and application of beverage, bartending and service. Students are introduced to the identification, production, and service of nonalcoholic beverages, beer, wine, spirits, cordials, cocktails, mixed drinks, coffee and tea. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student becoming certified in an industry recognized alcohol training intervention procedures program. (PT)
Quarter Credit Hours 3.0

CUL1375 NUTRITION AND SENSORY ANALYSIS

Students are introduced to the cooking techniques of steaming and poaching. Lecture, demonstration and production revolve around nutritional analysis of menus and recipes, and the sensory properties of food. The focus is on production of flavorful and nutritionally balanced entrées, vegetables and grains. (PT)
Quarter Credit Hours 3.0

CUL1385 FUNDAMENTALS OF FOOD SERVICE PRODUCTION

Students are introduced to cooking techniques of baking, sautéing and shallow frying. Lecture, demonstration and production focuses on fats, oils, seasonings, flavoring and plate presentation. (PT)
Quarter Credit Hours 3.0

CUL1395 PURCHASING AND PRODUCT IDENTIFICATION

Students engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated in this course.
Quarter Credit Hours 3.0

CUL1405 SKILLS OF MEATCUTTING

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

CUL2176 CULINARY ARTS EXTERNSHIP

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

CUL2215 GARDE MANGER

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

CUL2225 CLASSICAL FRENCH CUISINE

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

CUL2235 ADVANCED DINING ROOM PROCEDURES

Students are exposed to advanced table service techniques, tableside preparation, the importance of team service and guest satisfaction. Students apply team service utilizing primarily French and Russian service. Students are introduced to French, Italian and German wines and the laws regulating them. Students gain experience in cash operational procedures, and are introduced to forecasting sales and merchandising. Prerequisite: CUL1325.
Quarter Credit Hours 3.0

CUL2245 INTERNATIONAL CUISINE

Students are exposed to the preparation of foods from around the world. The cuisines of Mexico and the Caribbean; Spain and Morocco; Italy; Eastern Europe; Greece and Turkey; India, Indonesia, and Thailand; Japan, Korea, Philippines, and Polynesia; and China are explored. Students are introduced to stir-frying, and techniques learned in freshman culinary classes are applied and refined.
Quarter Credit Hours 3.0

CUL2255 ADVANCED PATISSERIE/DESSERT

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

CUL2286 CULINARY ARTS INTERNATIONAL EXCHANGE

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland's most prestigious hotels. The educational learning takes place in regional education centers.

The France International Exchange program takes place at Ecole Supérieure de Cuisine en Française. The academic curriculum develops a student's practical and cognitive skills through the planning and preparation of entire meals. Cultural culinary experiences enhance the program through various field trips, seminars and demonstrations. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

CUL2296 CULINARY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various culinary and pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this "hands-on" experience. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

CUL2396 CULINARY ARTS COOPERATIVE EDUCATION

In this course, 25 hours of experiential learning takes place in diverse industry work settings. Students are exposed to various culinary arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this hands-on experience.

Quarter Credit Hours 7.5

CUL2496 CULINARY ARTS COOPERATIVE EDUCATION

In this course, 25 hours of experiential learning takes place in diverse industry work settings. Students are exposed to various culinary arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this hands-on experience.

Quarter Credit Hours 7.5

CUL3155 VEGETARIAN CUISINE

Daily production will focus on the types and the preparation of nutritionally balanced vegetarian diets. Students will explore the importance of understanding why people choose vegetarian diets, including cultural and global perspectives, economics, and health. Daily production will focus on the preparation of vegetarian dishes and meals that will fit into three classifications: vegan, lacto, and lacto-ovo vegetarian diets. (PT)

Quarter Credit Hours 3.0

CUL3165 LITE & HEALTHY DESSERTS

This course presents methods to increase the nutrient density of desserts by implementing sound nutrition principles to traditional desserts or in developing new dessert concepts. Daily production focuses on nutrition based preparation methods, which retain the quality of ingredients while offering variety and visual appeal.

Quarter Credit Hours 3.0

CUL4098 ADVANCED CULINARY NUTRITION CAREER COOPERATIVE EDUCATION

This capstone course will provide the student with experiential learning in diverse domestic and international industry work settings. Students will apply their theoretical nutrition and practical knowledge under the supervision of an executive chef and/or registered dietitian. Upon completion, the student will gain an understanding of the demands and expectations of the nutrition-related food service industry. Academic credit is awarded for this hands-on experience.

Prerequisite: Completion of all junior level coursework.

Quarter Credit Hours 15.0

CUL4155 ATHLETIC PERFORMANCE CUISINE

This laboratory course will emphasize the importance of how food can enhance athletic performance. This course will focus on creating menus specifically geared for the training tables of various sports. Students will utilize and apply their knowledge of nutrition, biochemistry, anatomy and physiology to develop individual assessments and menus for specific disciplines. Prerequisites:

NUTR3030, SCI3040. (PT)

Quarter Credit Hours 3.0

CUL4165 PRODUCT RESEARCH & DEVELOPMENT

This senior-level course builds on and applies knowledge learned in several previous courses, including Nutrition and Sensory Analysis, Food Science, and Cost Control. Students complete several experiments on food products during the first few days of class. On Days 4 through 11, student teams develop food products from concept through prototype development. This class is conducted in a non-production kitchen, and students are expected to scale and convert formulas, complete basic costing calculations, and perform and interpret nutritional analyses. Prerequisite: FSM3025.

Quarter Credit Hours 3.0

CUL4175 SPA CUISINE

Advanced techniques of nutritionally sound food preparation and menu development will be discussed as they apply to current research reflected in the current USDA food guide pyramid. Students will explore the unique flavor systems of the world as they impact ethnic cuisine. Emphasis will be on redesigning recipes which maintain the integrity of unique cultural flavors while adapting current nutritional research to health and well being. Applications will focus on recipe and menu development as it currently applies to current spa cuisine models. Prerequisite: Senior status.

Quarter Credit Hours 3.0

FOOD SERVICE MANAGEMENT

FSM1055 BAKING FORMULA TECHNOLOGY

This course introduces the principles of food science and technology as they apply to baking and pastry arts. Scientific method is used to explore pastry ingredients and their behavior in product preparation and storage. Emphasis is placed on formulation, ingredients and sensory. It is conducted in a non-production laboratory and includes the assessment of food quality.
Quarter Credit Hours 4.5

FSM2025 FOOD & BEVERAGE COST CONTROL

Food & Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting. Prerequisite: MATH0001 or placement. (WI)
Quarter Credit Hours 4.5

FSM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROLS

This is a course designed to acquaint the student with the various segments of the food service industry, the understanding of how a professional menu is developed, the major areas of cost and sales, and the control needs within each of these areas. Emphasis is placed upon budgeting and computer assisted control. Prerequisite: MATH0001 or placement.
Quarter Credit Hours 4.5

FSM3025 FOOD SCIENCE

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation, processing, and storage of food products. It is conducted in a non-production laboratory and includes the assessment of food quality. (PT) (WI)
Quarter Credit Hours 4.5

FSM3035 EXECUTIVE CHEF SUPERVISORY DEVELOPMENT

This course is designed to allow the student to learn and to explore human resource management theory and procedures as it applies to the food service industry. Students will learn proper procedures to hire, train, motivate and discipline employees, as well as to perform employee appraisals. Current human resource management issues and current labor legislation law will be discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (PT) (WI)
Quarter Credit Hours 4.5

FSM3040 FOOD SERVICE FINANCIAL SYSTEMS

Students will learn and experience an in-depth analysis of financial information within the food service industry. Emphasis is placed on exploration of accounting, sales, purchasing, inventory, and budgetary systems. The course offers an overall view of financial management and its related areas through manual applications and the use of computers in the food service industry. Students recognize business problems, provide viable solutions and evaluate the effect of those solutions. (PT)
Quarter Credit Hours 4.5

NUTRITION

NUTR3030 NUTRITION ASSESSMENT

The junior level course is designed to study the cultural, economic and physiological impact of food on the individual. Focus is on the measurement of techniques to evaluate nutritional status. Interrelationships between nutrition related diseases and current diet recommendations will be explored. Prerequisite: FSM2050. (PT) (WI)
Quarter Credit Hours 4.5

NUTR3050 LIFE SPAN NUTRITION

This course is designed to study the significance of nutrition at specific times of growth, development, and aging. The focus is on understanding the role food plays from pregnancy to the elderly population. The relationship between nutrition and health will be traced throughout the human life span. Students will apply course content to situations relevant to both community and clinical settings. Prerequisite: FSM2050. (WI)
Quarter Credit Hours 4.5

NUTR4030 MEDICAL NUTRITION THERAPY

The course will familiarize the student with the principles of Medical Nutrition Therapy. The critical role of food and nutrients and their effects on various disease states will be discussed. Students will explore a variety of issues that may impact the management of existing diseases. Prerequisites: NUTR3030, NUTR3050, SCI3040. (PT) (WI)
Quarter Credit Hours 4.5

The Hospitality College

COOPERATIVE EDUCATION

Co-op

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

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 credits of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.
Quarter Credit Hours (in parentheses):

HOSP4079 International Hospitality Career Co-op (13.5)
HOSP4093 Hospitality Career Co-op (4.5)
HOSP4096 Hospitality Career Co-op (9.0)
HOSP4099 Hospitality Career Co-op (13.5)

FOOD SERVICE MANAGEMENT

FSM1001 INTRODUCTION TO THE FOOD SERVICE FIELD

This introductory course examines career opportunities, organizational structures, history and human resource management in the food service industry. Specific segments will also be examined in commercial, industrial and institutional areas of food service. Quarter Credit Hours 4.5

FSM1060 SANITATION MANAGEMENT

Students will explore the fundamentals of food and environmental sanitation. This course will look at the origins of foodborne illness and the implementation of HACCP. The National Restaurant Association ServeSafe exam will be administered in this course to fulfill the graduation requirement. Quarter Credit Hours 2.0

FSM1070 FOODS I

This course is designed to introduce the students to standard operating procedures used in the food service industry. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen equipment and product. Corequisite: FSM1060. Quarter Credit Hours 4.5

FSM2026 FOOD & BEVERAGE CONTROLS

This introductory course is designed to introduce the student to standards and procedures that increase the profitability of food and beverage operations in any industry setting through controlling cost and maximizing sales. Emphasis is placed on the operating cycle of control, forecasting and budgeting. Prerequisite: MATH1002 or higher. Quarter Credit Hours 4.5

FSM2040 GUEST SERVICE SYSTEMS

This introductory course is a study of guest services within the hospitality industry. Emphasis is placed on development of service standards, staffing requirements, merchandising and fiscal accountability. Students will take the Training for Intervention Procedures (T.I.P.S.) certification examination as part of this course. Obtaining T.I.P.S. certification is required in order to graduate. Prerequisites: FSM1001 or HOSP1001 or SEE1001 or TRVL1001, MATH1002 or higher. Quarter Credit Hours 4.5

FSM2050 PERSONALIZED NUTRITION MANAGEMENT

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

FSM2060 FOOD PREPARATION MANAGEMENT

This intermediate level course will combine the fundamentals of food theory with hands-on small quantity food production. The student will demonstrate the basic operational procedures within a food service operation through theory, demonstration and production. Prerequisites: FSM1060, FSM1070. Quarter Credit Hours 9.0

FSM2080 FOOD SERVICE OPERATIONS

This intermediate level course is designed to complete the students' foundation in purchasing and food & beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students will also develop income statements and use spreadsheets to analyze food and beverage operations. Prerequisites: ACCT1012, FSM1070. Quarter Credit Hours 4.5

FSM2099 FOOD SERVICE MANAGEMENT PRACTICUM

This course is a requirement for all students in the Food & Beverage Management and Restaurant Management associate degree programs. The practicum provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front- and back-of-the-house operations. Prerequisite(s): CUL1325 or both FSM1070 and FSM2040. Quarter Credit Hours 13.5

FSM3001 THE MANAGEMENT OF FOOD SERVICE SYSTEMS

Students will examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments. This course is intended to prepare the students to apply sound management principles to situations encountered within the hospitality industry. Prerequisite: CUL2276 or CUL2286 or CUL2296 or BPA2276 or BPA2296 or HOSP1010. Quarter Credit Hours 4.5

FSM3010 BEVERAGE SERVICE MANAGEMENT

This intermediate course will introduce the student to the history of the beverage industry as well as production and classification of beverage alcohol. Furthermore, the student will be introduced to the sales, service and control systems of the beverage industry. Responsible beverage service will be stressed. The student will have an opportunity to sit for a responsible beverage service certification examination. Prerequisite: FSM2080 or FSM3001 or SEE1001. Quarter Credit Hours 4.5

FSM3020 DINING SERVICE MANAGEMENT

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

FSM3030 FACILITIES DESIGN & ANALYSIS

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

FSM3070 CONTEMPORARY ISSUES IN THE FOOD SERVICE INDUSTRY

This upper-level course focuses on the current issues impacting the food service industry. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics change on a term-by-term basis. Prerequisite: FSM2098 or FSM3001. (WI) Quarter Credit Hours 4.5

FSM4040 CONTRACT FOOD SERVICE MANAGEMENT

This upper-level course emphasizes the contract or noncommercial segment of the food service industry. The traditional contract fields of business/industry, university/school, healthcare, recreation areas and catering are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager's perspectives. Prerequisite: FSM2026 or FSM2080 or FSM3001. Quarter Credit Hours 4.5

FSM4060 HOSPITALITY OPERATIONS MANAGEMENT

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation. Prerequisite: FSM2080. (PT) Quarter Credit Hours 9.0

FSM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisite: FSM2098 or FSM3001. (PT) Quarter Credit Hours 4.5

HOSPITALITY MANAGEMENT

HOSP1001 THE HOSPITALITY FIELD

This course is an introduction to the various segments within the hospitality industry (lodging; food service; travel & tourism; and sports, entertainment & event management). The course is intended to prepare the student to apply sound management principles to the challenges encountered within the industry. (CS) Quarter Credit Hours 4.5

HOSP1010 FRONT OFFICE OPERATIONS

This course familiarizes students with the front office department of the hotel. Emphasis is placed on: guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. The student will focus on all aspects of the unique relationship between the front office and other departments in the hotel. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001. Quarter Credit Hours 4.5

HOSP1011 HOSPITALITY INFORMATION TECHNOLOGY

This is an introductory course in information systems in the hospitality industry. This course focuses on property management systems, Internet/Intranet systems and other forms of technology. Prerequisite: HOSP1010. Quarter Credit Hours 4.5

HOSP2011 HOSPITALITY SALES AND MEETING MANAGEMENT

This course familiarizes students with the scope of sales and meeting management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: CUL1325 or FSM2040 or SEE2010. Quarter Credit Hours 4.5

HOSP2030 HOSPITALITY HUMAN RESOURCE AND DIVERSITY LEADERSHIP

The line manager in today's increasingly diverse workforce requires new skills. Many of today's service operations have no human resource department. This course will develop managerial competencies necessary to lead the ever-changing service industry workforce. Prerequisite: Sophomore status. (PT) Quarter Credit Hours 4.5

HOSP2098 HOTEL EXTERNSHIP

This externship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments will incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts. Students need to see their respective dean for admission procedures to this course. Prerequisites: FSM1070, FSM2040, HOSP1011. (PT) Quarter Credit Hours 13.5

HOSP3015 DYNAMICS OF RECREATION/ LEISURE MANAGEMENT & TRAVEL-TOURISM

This upper-level course provides students with an overview of the hospitality industry and of various career opportunities within the industry. A historical development of the Recreation/Leisure and Travel-Tourism industries is reviewed. Emphasis is placed on foundations and functions within the related industries. Prerequisite: HOSP2099 or FSM2099 or MGMT2030. Quarter Credit Hours 4.5

HOSP3020 TRADE SHOW/EXPOSITION MANAGEMENT

This course is designed to give the student practical experience in developing a trade show or exhibition with special emphasis on pre-planning, budget preparation, advertising and/or public relations, and exhibit setup, including exhibit registration, booth accommodations and assignments, draping, audiovisual, programming and wrap-up. A directed work project may be incorporated into this course. Prerequisite: FSM3001 or HOSP2011 or SEE2010. Quarter Credit Hours 4.5

HOSP3025 DYNAMICS OF HOTEL-RESTAURANT & RECREATION/LEISURE MANAGEMENT

This course introduces students to the hotel-restaurant and recreation-leisure fields through a review of the historical development of the industry. Emphasis is placed on the foundations and functions within the hotel-restaurant and recreation-leisure industries. In addition, emphasis is placed on integrating students' chosen career paths within these industries. Prerequisite: TRVL2099 or MGMT2030. Quarter Credit Hours 4.5

HOSP3033 HOTEL PROPERTY OPERATIONS

This course introduces the student to the role of the property operations manager. Essential elements of engineering, housekeeping and security are studied. The student is introduced to technical and legal issues related to these departments. Prerequisite: HOSP2099 or SEE2010 or permission of department chair. Quarter Credit Hours 4.5

HOSP3050 HOSPITALITY STRATEGIC MARKETING

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

HOSP3055 FRANCHISING OPPORTUNITIES

This course focuses on business format franchising. Students gain experience in evaluating franchise offerings, as well as evaluating their own suitability to be franchisees. The advantages and disadvantages of franchising are reviewed, analyzed and discussed. The concepts are relevant for any student interested in becoming an owner of a franchised business. Prerequisites: HOSP3050 or MRKT1001, ACCT1002 or ACCT1012 or ACCT1022. Quarter Credit Hours 4.5

HOSP3060 PRIVATE CLUB MANAGEMENT

This upper level course examines the private club industry and its specific challenges. Emphasis is placed upon the manager's role with the governing board, membership, staff and management of the clubhouse and recreation activities. Prerequisite: FSM1001 or HOSP1001 or SEE1001 or A.A.S. degree in Culinary Arts or Baking & Pastry Arts. Quarter Credit Hours 4.5

HOSP3070 CONTEMPORARY ISSUES IN THE HOTEL/RESTAURANT INDUSTRY

This upper-level course focuses on the current issues impacting hospitality management. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics may change on a term-by-term basis. Prerequisite: HOSP2098. Quarter Credit Hours 4.5

HOSP3077 REVENUE MANAGEMENT

This course examines and illustrates the strategies, principles and techniques of revenue management as they relate to lodging, travel/tourism, food service and facilities management. The relationship between accurate forecasting, overbooking, reservation systems, marketing issues, pricing and e-commerce as they relate to financial decision making will be investigated. Students will be required to analyze revenue management scenarios. Prerequisite: HOSP1010 or FSM2026 or FSM3001. Quarter Credit Hours 4.5

HOSP3080 ENTERTAINMENT MANAGEMENT

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

HOSP3191/HOSP3291/HOSP3391 DIRECTED WORK EXPERIENCE I

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of these experiences will revolve around a specific industry-based project. Prerequisite: Approval of department chair. Quarter Credit Hours 4.5

HOSP3092 DIRECTED WORK EXPERIENCE II

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

HOSP3098 DIRECTED WORK EXPERIENCE III

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

HOSP4012 DEVELOPING AND MANAGING A SMALL HOSPITALITY LODGING PROPERTY

This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered. Prerequisite: ACCT3025 or HOSP3050. Quarter Credit Hours 4.5

HOSP4060 HOSPITALITY MANAGEMENT SEMINAR

This is a senior-level capstone course designed to give students insight into hospitality strategy. Using a variety of teaching methods including the case study approach, realism is introduced into the classroom improving the critical thinking and decision-making ability of the student. The course is also designed to integrate appropriate computer-based simulation and application programs into management theory. A directed work project may be incorporated into this course. Prerequisites: ACCT3025, HOSP3050. Quarter Credit Hours 4.5

RECREATION/LEISURE MANAGEMENT

REC2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties will also be investigated.

Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001.

Quarter Credit Hours 4.5

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

SEE1001 INTRODUCTION TO SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

This course introduces students to the sports/entertainment/event management field. Emphasis is on the historical development, organizational structure and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers, performing arts centers and stadiums will also be discussed.

Quarter Credit Hours 4.5

SEE2010 FACILITIES OPERATIONS

This course introduces students to the functions, procedures and systems necessary to plan, develop, operate and maintain indoor/outdoor sport and recreation facility environments. Emphasis is on the importance of the facility manager's role in maintaining the physical plant and grounds for maximum safety, comfort and profitability. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001. (PT)

Quarter Credit Hours 4.5

SEE2020 EVENT MANAGEMENT

This course introduces students to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (PT)

Quarter Credit Hours 4.5

SEE2040 OUTDOOR RECREATION PLANNING

This course provides an introduction to the concept of outdoor recreation, outdoor recreation planning and the specific use of our environment for recreation by individuals, private agencies and government agencies. The study of federal programs including the National Park Service will be an integral part of this course.

Quarter Credit Hours 4.5

SEE3010 TICKET SALES AND OPERATIONS

This course introduces students to the ticketing operation of a major facility. The course concentrates on the sales, marketing and merchandising of the facilities inventory. Emphasis is placed on day-to-day management procedures and the technology utilized to control this box office inventory. Prerequisites: FSM2026, SEE2010. (PT)

Quarter Credit Hours 4.5

SEE3020 PROFESSIONAL SPORTS MANAGEMENT

This course focuses on the management and issues related to professional sports enterprises. Emphasis is placed on the theoretical foundations of professional sports and the application of management principles in the industry.

Quarter Credit Hours 4.5

SEE3030 ATHLETIC COACHING AND ADMINISTRATION

This course focuses on understanding basic coaching/ administrative principles and philosophies for sports and athletics. It emphasizes the interscholastic and intercollegiate experiences. Students explore a wide range of topics related to the current issues and trends in athletic coaching and administration.

Prerequisite: LEAD2001.

Quarter Credit Hours 4.5

SEE3045 MEDIA RELATIONS

This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies will be utilized in a laboratory environment. Emphasis will be placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations. Prerequisites: ENG1021, ENG1030.

Quarter Credit Hours 4.5

SEE3070 CONTEMPORARY ISSUES IN THE SPORTS/ENTERTAINMENT/EVENT INDUSTRY

This course identifies current trends and issues, and examines how they affect the management and operation of sports/entertainment/event entities. Students focus their study on the interdependence of sports, entertainment and events within the hospitality industry as a whole. Prerequisites: HOSP3080, SEE2010, SEE2020.

Quarter Credit Hours 4.5

SEE4020 SPORTS & ENTERTAINMENT MARKETING

This course exposes students to marketing concepts relating to the sports and entertainment industries. It addresses various products, consumer markets, strategic market analysis and valuation within the sports/entertainment industries. Major topics to be covered include the negotiation process, promotions, public relations, market research and sponsorships. Prerequisite: MRKT1001 or HOSP3050.

Quarter Credit Hours 4.5

SEE4050 PUBLIC ASSEMBLY FACILITY MANAGEMENT

This course integrates the various operational functions of public assembly facilities. Students focus on advanced management principles, practices and methods.

Prerequisites: HOSP3050 or MRKT1001, ACCT3023, SEE3070. (PT)

Quarter Credit Hours 4.5

SEE4060 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT SEMINAR

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student. Prerequisites: ACCT3023 and either HOSP3050 or MRKT1001. (PT)

Quarter Credit Hours 4.5

SEE4099 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT EXTERNSHIP

This senior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting. Prerequisite: SEE4050.
Quarter Credit Hours 13.5

TRAVEL-TOURISM

TRVL3020 ECOTOURISM

This upper-level course explores an emerging dimension of tourism: ecotourism. The student will investigate the impact of specific environmental issues on tourism, including water pollution, air pollution, habitat destruction, etc., and focus on the impact of tourism on the physical, biological and cultural environment. The role of the tourism industry as it relates to the provision of ecotourism experiences will also be discussed.
Quarter Credit Hours 4.5

TRVL3050 MANAGING NEGOTIATIONS IN THE SERVICE INDUSTRY

This intermediate-level course explores a variety of travel and tourism negotiations and interactions ranging from cooperative to competitive, two-person to large-group negotiations, as well as equal and unequal power positions. It offers the skills necessary to recognize situations, within the travel-tourism industry, which call for bargaining. The process involved in negotiations is discussed, and how to analyze, plan and carry out a successful negotiation. Prerequisite: Junior status. (PT)
Quarter Credit Hours 4.5

School of Arts & Sciences

ENGLISH

ENG0001 WRITING WORKSHOP

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

ENG1001 AN INTRODUCTION TO LITERARY GENRES

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

ENG1020 ENGLISH COMPOSITION

This course provides students with basic writing skills in a variety of genres and contexts. Instruction begins with a review of the fundamentals of writing through the use of personal narratives. The focus widens to forms of public writing as well as more informative and research-based writing. Research techniques and MLA documentation are covered. Class work includes lecture, writing workshops, and peer critique. Course requirements include a memoir, profile, rhetorical analysis essay, informative report, correspondence, collaborative writing project and final exam. (WI)
Quarter Credit Hours 4.5

ENG1021 ADVANCED COMPOSITION AND COMMUNICATION

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

ENG1030 COMMUNICATION SKILLS

This is an introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (PT)
Quarter Credit Hours 4.5

ENG2010 TECHNICAL WRITING

This course focuses on a practical approach to the work of technical exposition, including the preparation of laboratory reports, technical correspondence, project reports, proposals, feasibility studies and operations manuals. Prerequisite: ENG1020. (PT) (WI)
Quarter Credit Hours 4.5

ENG2030 INTRODUCTION TO NEWSWRITING

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

ENG3030 INTRODUCTION TO FOOD WRITING

This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and Web sites. Students are introduced to the protocol for getting published while learning how to develop and compose food stories and restaurant reviews. Subjects taught include interview techniques, query letters, and tailoring food articles to various publications. (WI)
Quarter Credit Hours 4.5

FRENCH

FREN1001 CONVERSATIONAL FRENCH I

This course is an introduction to the French language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication.

Quarter Credit Hours 4.5

FREN1002 CONVERSATIONAL FRENCH II

This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and exposure to French-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions.

Prerequisite: FREN1001 or equivalent placement score.

Quarter Credit Hours 4.5

GERMAN

GER1001 CONVERSATIONAL GERMAN I

This course is an introduction to the German language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication.

Quarter Credit Hours 4.5

GER1002 CONVERSATIONAL GERMAN II

This course is for advanced beginners in German language, building upon the basic speaking, listening, reading and writing skills covered in German I. Students' vocabulary will be expanded to 2,000 commonly used vocabulary words used in conjunction with the present and perfect tenses, adjectives and adverbs. In addition to grammar, students will be exposed to many aspects of life in present-day Germany, Switzerland and Austria.

Prerequisite: GER1001 or equivalent placement score.

Quarter Credit Hours 4.5

GER1003 CONVERSATIONAL GERMAN III

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

Quarter Credit Hours 4.5

HISTORY

HIST2002 WORLD HISTORY SINCE 1500

Major developments in world history from the 16th century on are considered, with an emphasis on the impact of ideas and influences from Asia and the New World upon European culture and society and the European impact upon Asia, Africa and the Americas.

The various periods and kinds of revolution — industrial, democratic, political, technological, military and cultural are surveyed.

Quarter Credit Hours 4.5

HIST4020 AMERICAN GOVERNMENT

This course involves an examination of the political and governmental system of the United States, the principles upon which it is founded, and the institutions and systems which comprise it. Topics to be discussed are constitutional foundations, federalism, political

parties, public opinion, interest group activities, civil liberties and decision-making in institutions of American national government, such as Congress, the presidency and the Supreme Court.

Quarter Credit Hours 4.5

LEADERSHIP STUDIES

LEAD2001 FOUNDATIONS OF LEADERSHIP STUDIES

This upper-level course delineates the principles that are important in the development of a leader for the 21st century. Discussion of the role and function of a leadership position will include an in-depth analysis and study of needs impacting individuals, organizations and society.

Quarter Credit Hours 4.5

LEAD2010 SPECIAL TOPICS IN LEADERSHIP: SUB-SAHARAN LEADERSHIP

This course is taught on a campus outside of the U.S. during a term abroad program. It introduces students to the varied issues, both problematic and innovative, of leadership studies across Sub-Saharan Africa, with emphasis on the fragile democratization, sustainable development and globalization processes. Through readings, class discussions, formal lectures and experiential education, students become familiar with the complexity of leadership across developing countries, modernizing cultures, and political power struggles, all in the face of Africa's most prolific pandemic: AIDS. Prerequisite: LEAD2001.

Quarter Credit Hours 4.5

LEAD2901 HONORS FOUNDATIONS OF LEADERSHIP STUDIES

This upper-level course seeks to integrate fundamental leadership principles with their practical application in business and/or community settings. Students engage in in-depth assignments designed to expand their leadership development as both individuals and team members. They also develop comprehensive projects that address important and relevant leadership issues.

Quarter Credit Hours 4.5

LEAD3010 LEADERSHIP THROUGH FILM AND LITERATURE

This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation.

Prerequisite: LEAD2001 or permission of instructor. (WI)

Quarter Credit Hours 4.5

LEAD3020 CREATIVE LEADERSHIP

Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and to enhance one's own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities will allow each student to experience personal growth and to influence the growth of others. Prerequisite: LEAD2001 or permission of instructor. (WI)

Quarter Credit Hours 4.5

MATHEMATICS

MATH0001 MATHEMATICS LAB

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

Quarter Credit Hours 1.5 (Institutional)

MATH1002 A SURVEY OF COLLEGE MATHEMATICS

This course is designed to teach students the basic mathematical concepts and methods that will assist them in using mathematics in both their personal and professional lives. Topics include problem solving, sets, probability, statistics, and the rudiments of college algebra. Prerequisite: MATH0001 or placement. (PT)

Quarter Credit Hours 4.5

MATH1020 COLLEGE ALGEBRA

This course provides students with a working knowledge of the basic elements of college algebra. Topics covered include functions, exponents and radicals, the solution of linear and quadratic equations, inequalities, matrices and systems of linear equations.

Prerequisite: MATH0001 or placement. (PT)

Quarter Credit Hours 4.5

MATH1040 CALCULUS I

This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, relative extrema, and an introduction to integration. Prerequisite: MATH1011 or equivalent.

Quarter Credit Hours 4.5

MATH1930 QUANTITATIVE ANALYSIS I

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

Quarter Credit Hours 4.5

MATH2001 STATISTICS

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

Quarter Credit Hours 4.5

PHILOSOPHY

PHIL3020 LOGIC: CRITICAL THINKING

This course encourages students to develop a disposition to use critical thinking skills in their personal lives and careers in order to make decisions, solve problems and create new and/or original ideas. Emphasis will be placed on understanding the elements of reasoning, imposing critical and intellectual standards upon reasoning, and assessing individual thinking processes. (HO) (SL)

Quarter Credit Hours 4.5

PHIL3040 ETHICS OF BUSINESS LEADERSHIP

This course examines the basic principles of ethics and their philosophical foundations, particularly as they apply to institutions, environments, leadership and other activities and pursuits of business. It examines those aspects of human behavior which can be labeled right and wrong. It considers the moral obligations of leaders and followers when discussing actual cases from a variety of business organizations that have presented management and subordinates with difficult moral dilemmas. It considers also the particular responsibilities of leadership in fostering and implementing ethical awareness within a corporate culture.

Quarter Credit Hours 4.5

PSYCHOLOGY

PSYC2001 GENERAL PSYCHOLOGY

The course in General Psychology is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories — psychoanalysis, behaviorism and humanism — are presented so that the student will be knowledgeable in their major tenets. The student will also determine their own view of these schools and why they find them acceptable or unacceptable. The course also proposes to alert the student to signs and symptoms of mental distress in themselves, their families, friends and co-workers. What to do about stress is also considered in terms of seeking the simplest solution first.

Applications of this information on both a personal and professional level are introduced and discussed.

Quarter Credit Hours 4.5

PSYC2002 ABNORMAL PSYCHOLOGY

This course examines the major theoretical approaches to mental and emotional disorders. Included are definitional criteria and current treatment programs for both children and adults. Prerequisite: PSYC2001.

Quarter Credit Hours 4.5

PSYC3001 SOCIAL PSYCHOLOGY

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: PSYC2001. (WI)

Quarter Credit Hours 4.5

RELIGION

REL2001 COMPARATIVE WORLD RELIGIONS

This course is a survey of the world's major religions; Judaism, Christianity, Islam, Hinduism and Buddhism will be emphasized. The focus of the study will include the development, the teachings and the practices of these religions. Emphasis is placed on social reasons for religious belief and the comparative nature of these beliefs. (WI)

Quarter Credit Hours 4.5

SCIENCE

SCI1015 INTRODUCTION TO LIFE SCIENCE

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

Quarter Credit Hours 4.5

SCI2032 ANATOMY & PHYSIOLOGY II

This advanced course covers the anatomy and physiology of the human organism based on the cell, tissue, organ and system structure of the body. Prerequisite: SCI1015 recommended, but not required.

Quarter Credit Hours 4.5

SCI2040 INTRODUCTION TO MARINE BIOLOGY

This course is an introduction to the biological and physical aspects of the marine environment, including a survey of the organisms that inhabit the world's oceans, their ecology, species evolution and distribution, and the human impact of commercial marine-related industries. Of particular interest are seafood, shellfish, and marine plants as marine food sources, as well as the shipping and maritime industries.

Quarter Credit Hours 4.5

SCI3010 ENVIRONMENTAL SCIENCE

This course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme is the impact of human population and economic growth on the biodiversity and ecosystems of our planet, considering how sustainable use of the world's resources may be achieved for both developing and developed nations. Topics such as energy, air, water or resource use, land use and agriculture will be discussed.

Quarter Credit Hours 4.5

SCI3040 BIOCHEMISTRY: CHEMISTRY FOR LIFE

This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Typical topics include chemical bonds and energy, electrolytes, structure and metabolism of carbohydrates and lipids, protein and enzyme function, and structure and function of nucleic acids. Prerequisite: SCI1015 or equivalent, some high school chemistry, or another college-level course in biology or nutrition.

Quarter Credit Hours 4.5

SCI3060 FOOD MICROBIOLOGY

This course introduces students to a wide variety of topics regarding the biology of food-associated microorganisms. Important topics include biology of bacteria and fungi, characteristics of important species of food spoilage microbes, and identification and control of disease agents associated with food.

Prerequisite: SCI1015 or equivalent.

Quarter Credit Hours 4.5

SCI4040 CRIMINALISTICS LABORATORY

This hands-on laboratory accompanies LAW4040, which provides an overview of methods used to reconstruct crime scenes, gather and preserve physical evidence, and analyze collected samples. Using modern techniques such as compound high power microscopy, low power microscopy dissection, spectrophotometry, and DNA preparation and analysis, students actively participate in the examination of criminal evidence examples. Lab formats are inquiry-based and involve continuous problem solving. Prerequisite: Must be scheduled with LAW4040.

Quarter Credit Hours 1.5

SOCIOLOGY

SOC2001 SOCIOLOGY I

This course provides an introduction to sociology with the focus of study on how humans interact within a society, both as individuals and in groups. Stress is placed on sociological methods and paradigms.

Quarter Credit Hours 4.5

SOC2020 CULTURE AND FOOD

This course will engage the student in an in-depth social scientific analysis of the role of food in the human experience. Students will explore how the relationship of food to society has changed over time in terms of importance, selection and preparation. The significance and function of food in diverse societies will be discussed to advance students' sociological and anthropological understanding of humankind. (WI)

Quarter Credit Hours 4.5

SPANISH

SPAN1001 CONVERSATIONAL SPANISH I

This course is an introduction to the Spanish language with emphasis on vocabulary acquisition, basic grammar construction and oral communication.

Quarter Credit Hours 4.5

SPAN1002 CONVERSATIONAL SPANISH II

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

Quarter Credit Hours 4.5

SPAN1003 CONVERSATIONAL SPANISH III

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice. Prerequisite: SPAN1002 or equivalent placement score.

Quarter Credit Hours 4.5

School of Education

CONSUMER AND FAMILY STUDIES

CFS1000 INTRODUCTION TO CONSUMER AND FAMILY STUDIES

An introductory course that presents students with topics, issues and careers in Consumer and Family Studies. Students will analyze various career pathways, identify the importance of maintaining current knowledge, engage in decision making and build interpersonal communication skills.

Quarter Credit Hours 4.5

CFS1010 HUMAN DEVELOPMENT

This course presents the major theories of human development as they pertain to physical, psychological, intellectual, moral and social changes across the lifespan. Students will analyze various case studies using guided discussion, in order to increase their understanding of behaviors associated with various stages of human development. Students are encouraged to apply their understanding of human development to curriculum, classroom teaching, learning problems and their responsibilities in assisting parents and professional staff with student intervention.

Quarter Credit Hours 4.5

CFS1020 TEXTILES

An introductory course that covers basic information about products including fibers, yarn, and textile fabrics used by apparel manufacturers and designers. Students will study the production and marketing of such products, following the linear material flow from fibers to finished fabrics. Students will gain a more thorough understanding of fabric uses by practicing basic sewing skills while preparing pattern-based projects.

Quarter Credit Hours 4.5

CFS2010 INDIVIDUAL AND FAMILY WELLNESS

The course presents the major concept of wellness, relating it to the nutrition and lifestyle choices of individuals and families. The complexity of defining the family unit in modern society is discussed and the role of the individual as an active participant in that unit is examined. Special consideration is given to cultural and lifestyle diversity as well as various legal issues and how to morally and ethically handle them. A connection is made between individual and family wellness and its overall impact on culture and society.

Prerequisites: CFS1010, FSM2050.

Quarter Credit Hours 4.5

CFS2020 CONSUMER ECONOMICS

This course focuses on consumer issues and strategies for understanding and functioning in today's complex marketplace from the consumer perspective. Students will analyze and evaluate alternatives that can be used by individuals and/or families.

Quarter Credit Hours 4.5

CFS3001 HOUSING AND INTERIOR DESIGN

Functions and types of housing are explored as well as factors that affect consumer decisions about housing selection. Once established, the foundations of design are discovered in terms of principles, elements and processes. Space planning and furniture arrangement fundamentals are considered with an emphasis on design drawings and professional presentation form. Basic interior design is practiced and viewed from a consumer as well as a professional perspective.

Quarter Credit Hours 4.5

CFS3010 INTERPERSONAL RELATIONSHIPS

Students will be introduced to types of interpersonal relations, learn a variety of ways of dealing with them, and explore how such relationships may affect their lives both personally and professionally. Emphasis is placed on understanding the complexities of relationships and developing strategies for handling each case.

Controversial issues are presented and discussed in class to promote the development of strong interpersonal communication skills to use in addressing these issues. Prerequisites: CFS1010, CFS2010, CFS3015.

Quarter Credit Hours 4.5

CFS3015 PERSPECTIVES ON PARENTING

This course presents the theoretical perspectives of parenting in a contemporary society. Dimensions and responsibilities of parenthood are examined, from the transitional period to the role of the parent to the growing responsibilities throughout the various stages of child development. Students will analyze various case studies using guided discussion, in order to increase their understanding of parental challenges in a modern society that is comprised of a variety of parenting systems, including single-parent, step family, high risk, and special challenges. Students are encouraged to apply their understanding of parenting responsibilities to involvement in adolescent learning, social development and peer challenges, and understanding learning problems in order to better assist parents and professional staff with student intervention. Prerequisites: CFS1010, CFS2010.

Quarter Credit Hours 4.5

EDUCATION

EDUC1010 INTRODUCTION TO EDUCATION

This course provides a comprehensive overview of American education and the teaching profession. Content focuses on teaching as a career; the historical and philosophical basis of American education; the relationship between schools and society; the structure of schools including governance, curriculum, financing, and legal provisions; and the changing role of schools and teachers.

Quarter Credit Hours 4.5

EDUC2010 PRINCIPLES AND PRACTICES OF CAREER AND TECHNICAL EDUCATION

This course focuses on the historical precedents and formative philosophies of career and technical education; the effects of legislation on programs; and current and future trends and issues regarding contextual teaching and learning, career pathways, school-to-work (experiential learning), tech-prep, and partnerships with business and industry. Prerequisite: EDUC1010.

Quarter Credit Hours 4.5

EDUC3011 CONTEXTUAL TEACHING AND LEARNING IN CAREER AND TECHNICAL EDUCATION

This course is designed to assist pre-service teachers in planning and developing curriculum in their occupational area within career and technical education. The course focuses on contextual teaching and learning in a standards-based program that includes the integration of academics with career and technical content using technology.

Prerequisite: EDUC2010.

Quarter Credit Hours 4.5

EDUC3015 LEARNING AND BEHAVIOR

This course is intended to introduce the candidates to the basic tenets of psychology, several cognitive theories, psychosocial and emotional development, and information processing. Psychological factors contributing to successful teaching will be analyzed.

Prerequisite: EDUC1010.

Quarter Credit Hours 4.5

EDUC3021 METHODS OF INTEGRATING LITERACY, NUMERACY AND TECHNOLOGY IN THE CONTENT AREA

This course is designed to assist pre-service teachers in learning to integrate literacy, mathematics and technology in the content area. Reading, mathematics and technology are used as vehicles for learning course content in almost every subject area in the curriculum. Rather than teaching and learning information, skills and concepts in isolation, teachers will learn how to develop lessons that integrate information, skills and concepts through various strategies including "real world" applications. Corequisite: EDUC3011.

Quarter Credit Hours 4.5

EDUC3025 CLASSROOM AND INSTRUCTIONAL MANAGEMENT

This course provides a general overview and knowledge of some of the methods and materials that educators have used successfully in secondary settings. Emphasis will be given to planning standards-based instruction, choosing and designing appropriate strategies, managing student behavior, and developing assessment. Students will be required to develop teaching materials integrating their area of concentration and technology. Prerequisite: EDUC2010.

Quarter Credit Hours 4.5

EDUC3035 COORDINATING AND INTEGRATING CAREER AND TECHNICAL STUDENT ORGANIZATIONS

This course is designed to prepare future Career and Technical Student Organization advisors with the principles and techniques for organizing, administering and supervising an integrated Career and Technical Student Organization program. Students will integrate local, district and statewide Career and Technical Student Organization activities with their specific occupational education curriculum, develop resources for competitive events, and co-advise a local Career and Technical Student Organization. Prerequisites: EDUC2010, EDUC3011.

Quarter Credit Hours 4.5

EDUC3040 STANDARDS, TESTS, AND ASSESSMENTS IN EDUCATION

This course is intended to familiarize the student with the terminology, philosophy, and practices of assessment, and to provide the student with the opportunity to develop measurements appropriate for use in Standards-Based Instruction. Prerequisites:

EDUC3015, EDUC3025.

Quarter Credit Hours 4.5

EDUC4015 COORDINATING EXPERIENTIAL WORK-BASED EDUCATION PROGRAMS

Learn to develop and promote effective experiential work-based (cooperative) education programs including the selection, orientation and training of sponsors; the selection, related instruction, and evaluation of students; and reporting, record keeping, and program evaluation. Prerequisites: EDUC2010, EDUC3011.

Quarter Credit Hours 4.5

EDUC4011 INCLUSIVE TEACHING OF DIVERSE LEARNERS

This course is designed to convey theoretical perspectives and general procedures of educating adolescents with physical, emotional, and cognitive disabilities, as well as students who are at risk and/or gifted and/or possess limited English proficiency. Emphasis is placed in two areas: first, building teaching skills to promote inclusion of students in the regular education classroom, and second, building understanding of the Special Education system in order to promote collaboration.

Quarter Credit Hours 4.5

EDUC4021 METHODS OF TEACHING IN CAREER AND TECHNICAL EDUCATION

This course focuses on developing, delivering and evaluating instruction using a variety of instructional methods and techniques appropriate for instructing individuals or groups in the classroom, laboratory, job site or in a Career and Technical Student Organization. Emphasis will be given to incorporating Colorado Model Content Standards and Endorsement Standards in various instructional settings that accommodate students' learning styles. Managing student behavior, developing and evaluating learner performance, and communicating results and implications will be addressed. Prerequisites: EDUC3011, EDUC3015.

Quarter Credit Hours 4.5

EDUC4031 TEACHER EDUCATION CAPSTONE SEMINAR

The teacher education capstone seminar complements the student teaching experience. It allows participants to share, discuss, evaluate and develop professional collegial relationships for future success. In addition, the course will focus on the professional portfolio and job search skills. Corequisite and conditions: EDUC4050. All coursework must be successfully completed and candidate must have met all other Teacher Education Program benchmarks in order to apply for student teaching.

Quarter Credit Hours 2.0

EDUC4041 STUDENT TEACHING I

Student Teaching I is a six-week supervised classroom experience in an accredited secondary school with a reimbursed career and technical education program in Business/Marketing and/or Consumer and Family Studies. The student teacher brings to the experience competency in all areas of subject matter, an understanding of adolescent growth and development, teaching strategies and procedures, knowledge of the Colorado Model Content Standards and Endorsement Standards and classroom management that will enhance the teaching setting, licensure and credentialing. Corequisite: EDUC4031.

Quarter Credit Hours 6.0

EDUC4050 STUDENT TEACHING II

Student Teaching II is an 11-week supervised classroom experience in an accredited secondary school with a reimbursed career and technical education program in Business/Marketing and/or Consumer and Family Studies. The student teacher brings to the experience competency in all areas of subject matter, an understanding of adolescent growth and development, teaching strategies and procedures, knowledge of the Colorado Model Content standards and Endorsement Standards and classroom management that will enhance the teaching setting, licensure and credentialing. Corequisite: Concurrently enrolled in EDUC4030.

Quarter Credit Hours 13.5

School of Technology

COMPUTER GRAPHICS

CGRA3050 DESKTOP PUBLISHING

This course introduces the student to the fundamental principles of desktop publishing. Using current industry standard software, students will learn the essential design concepts and work flow practice used in desktop publishing. In-class demonstrations and lectures will involve the introduction of design theory and practical applications of desktop publishing. Students will be required to produce various types of documents using course software. Assignments will be completed in class, and some assignments will require out of class work. Prerequisite: FIT1000. (PT)

Quarter Credits Hours 4.5

FOUNDATIONS IN TECHNOLOGY

FIT1000 INTRODUCTION TO COMPUTERS

This course provides students with the basic understanding of computer equipment and procedures that the student encounters. Students gain practical knowledge of computing with hands-on use of word processing and the Internet. (PT)

Quarter Credit Hours 4.5

FIT1020 MICROCOMPUTER APPLICATIONS

This "smart classroom" course presents microcomputer topics selected on the basis of local market demand. The computer topics of spreadsheet, database, and presentation graphics are delivered in "smart" classrooms that have computers for demonstration purposes. Students gain a level of comfort with the procedures and learn about their requirements and capabilities through the completion of out-of-class assignments.

Prerequisite: FIT1000 or equivalent. (PT)

Quarter Credit Hours 4.5

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Australia

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Bleu School of Cookery, London, England

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Produced by University Publications
January 2005
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