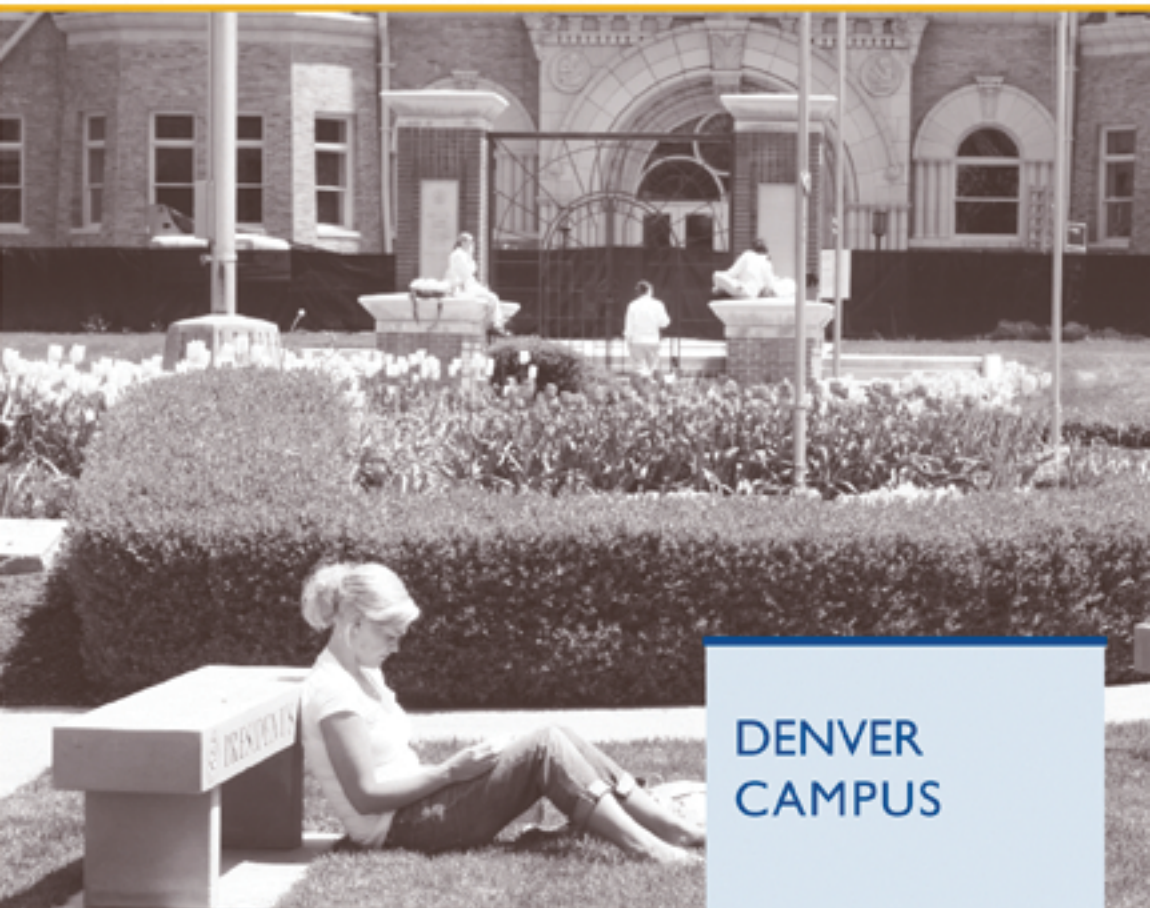


JOHNSON & WALES UNIVERSITY



more than career success

DENVER
CAMPUS

2010-2011
Catalog

Johnson & Wales University

Denver Campus

2010–2011 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 published 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 Denver Campus Student Handbook. The Denver Campus Student Handbook contains important information concerning the academic performance and personal conduct of students as well as university grievance procedures. It also outlines the conditions under which students may be placed on probation or suspension from the university. The Denver Campus Student Handbook is available online at www.jwu.edu. Additional copies are available from the Office of Student Academic & Financial Services.

2010-2011 Academic Calendar: Denver Campus

This calendar is offered for planning purposes only; dates are subject to change. Visit www.jwu.edu.

	=start/makeup/end class dates
	=no classes/holiday/break
	=payment deadline

- 7** **Fall term classes begin**
10 Make-up classes held for:
 -Monday classes
 -Culinary & baking labs

SEPTEMBER '10						
S	M	T	W	Th	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

- 11** No classes; Columbus Day
15 Make-up classes held for:
 -Culinary & baking labs

OCTOBER '10						
S	M	T	W	Th	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

- 5** **Winter term payment deadline**
12 Make-up classes held for:
 -Culinary & baking labs
15-18 Final exams; classes end
19-29 Thanksgiving & term break
30 **Winter term classes begin**

NOVEMBER '10						
S	M	T	W	Th	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

Career Fairs & Panels:
 Contact *Experiential Education & Career Services* for information about on-campus recruiting, career fairs and events, scheduled throughout the year.

- 3** Make-up classes held for:
 -Monday classes
 -Culinary & baking labs
17 Holiday break begins (no classes); note: residence halls close Dec. 17 at noon & re-open Jan. 2 at noon

DECEMBER '10						
S	M	T	W	Th	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

- 2** Holiday break ends
17 No classes; M.L. King Jr. Day
21 Make-up classes held for:
 -Culinary & baking labs

JANUARY '11						
S	M	T	W	Th	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

- 4** **Spring term payment deadline**
18 Make-up classes held for:
 -Culinary & baking labs
21-24 Final exams; classes end
25 Term break begins

FEBRUARY '11						
S	M	T	W	Th	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28					

MARCH '11						
S	M	T	W	Th	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

1 *Priority financial aid deadline to submit FAFSA (school code 003404) for the 2011-2012 year*

7 Term break ends

8 **Spring term classes begin**

11 Make-up classes held for:

-Monday classes

-Culinary & baking labs

APRIL '11						
S	M	T	W	Th	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

MAY '11						
S	M	T	W	Th	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Commencement ceremonies:

May 21

6 *Summer term payment deadline (note: summer term is optional)*

13 Make-up classes held for:

-Culinary & baking labs

Friday classes end

16-19 Final exams; classes end

20 Residence halls close at noon

JUNE '11						
S	M	T	W	Th	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

6 **Summer term classes begin**

20 Advanced Standing program begins

JULY '11						
S	M	T	W	Th	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

4 No classes; Independence Day

8 *Fall '11 term payment deadline (for new students only)*

AUGUST '11						
S	M	T	W	Th	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

5 *Fall '11 term payment deadline (for returning students only)*

20 Summer internships end

26 Summer term ends

Advanced Standing ends

Programs of Study

College of Business

Bachelor of Science Degree

Criminal Justice
Entrepreneurship
Fashion Merchandising & Retail Marketing
International Business
Management
Management (accelerated B.S. degree)
Marketing
Strategic Advertising

Non-Degree Programs

Business Administration (one-year program; tracks into College of Business bachelor's degree)
Undeclared (two-year program; tracks into College of Business bachelor's degree)

College of Culinary Arts

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

Associate in Science Degree

Baking & Pastry Arts¹
Culinary Arts¹

Bachelor of Science Degree

Culinary Nutrition¹

College of Culinary Arts and The Hospitality College

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

Associate in Science Degree

Baking & Pastry Arts¹

Bachelor of Science Degree

Baking & Pastry Arts and Food Service Management^{1,2}

Culinary Arts¹

Culinary Arts and Food Service Management^{1,2}

The Hospitality College

Bachelor of Science Degree

Hotel & Lodging Management¹
Restaurant, Food & Beverage Management¹
Sports/Entertainment/Event Management¹

Non-Degree Program

Undeclared¹ (two-year program; tracks into The Hospitality College bachelor's degree)

¹ Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

² Offered jointly through the College of Culinary Arts and The Hospitality College.

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

Online Learning: The university offers a limited number of online courses. Courses with an online option are identified in the Course Descriptions and Programs of Study sections of the catalog. Policies pertaining to online courses are available in the Denver Campus Student Handbook. This catalog does not apply to students enrolled in the online-only degree programs.

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 Center for Academic Support at 303-256-9463 for information about and descriptions of the applicable technical standards. Also see pages 103–104 for descriptions of the technical standards.



Accreditations & Affiliations

Johnson & Wales University (JWU) is accredited by the New England Association of Schools & Colleges, Inc. (NEASC), through its Commission on Institutions of Higher Education. This accreditation encompasses the university's four campuses in Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. Inquiries regarding JWU's accreditation status should be directed to the University Compliance Office, One Cookson Place, Sixth Floor, Providence, RI 02903; or at 401-598-1423. 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 of Johnson & Wales University.

The university is approved for the training of veterans. JWU is an institutional member of Service Members Opportunity Colleges.

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

JWU is listed in the Education Directory of Colleges & Universities issued by the U.S. Department of Education. The Colorado Commission on Higher Education has authorized JWU under the Degree Authorization Act to offer instruction leading to the award of credits and/or degrees in Colorado.

The Denver Campus Culinary Nutrition program has been granted developmental accreditation by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetics Association, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312-899-0040 ext. 5400. The Denver Campus Didactic Program in Dietetics (DPD) meets the standards of education set by CADE.

Johnson & Wales University will make available for review to any enrolled or prospective student, upon request, a copy of the documents describing the institution's accreditation, approval or licensing. This information may be obtained by contacting the University Compliance Office, One Cookson Place, Sixth Floor, Providence, RI 02903; or at 401-598-1423.

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

General University Affiliations

Academie Francaise
Academy of International Business
Academy of Management
American Association for Higher Education
American Association of Collegiate Registrars and Admissions Officers

American Association of Presidents of Independent Colleges and Universities
American Association of University Women
American Bar Association
American Booksellers Association
American 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 Psychological Association
American Society for Curriculum Development
American Society for Training and Development
American Statistical Association
American Wine Society
Associated Press
Association for the Advancement of Computing in Education
Association for Career and Technical Education (ACTE)
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association of College & Research Libraries
Association of College & University Facility Officers
Association of College & University Telecommunications Administrators
Association of Governing Boards of Universities and Colleges
Association of Independent Colleges & Universities of Rhode Island
Association to Advance Collegiate Schools of Business (AACSB) International
Better Business Bureau
Boy Scouts of America
Bread Bakers Guild of America
Bristol County Convention and Visitors Bureau
Business Network International
Business Professionals of America
Business Volunteers for the Arts
Campus Compact
Career College Association
Career Counselors Consortium
Center for Academic Integrity
Choristers Guild
Coalition of Library Advocates
The College Board
College & University Professional Association for Human Resources
Confrerie de la Chaine des Rotisseurs
Consortium of Rhode Island Academic & Research Libraries
Cooperative Education Association
Council for the Advancement and Support of Education (CASE)

Crossroads Rhode Island
 Dorcas Place
 East Bay Chamber of Commerce
 East Bay Tourism Council
 Eastern Association of Colleges and Employers Inc.
 The Education Partnership
 Educause
 Employment Management Association
 Escoffier Society
 European Council of Hotel Restaurant
 & Institutional Education
 European Council of Independent Schools
 Fall River Chamber of Commerce
 Family, Career and Community Leaders of America
 Future Business Leaders of America
 Future Farmers of America
 Girl Scouts 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
 Massachusetts Bar Association
 Modern Language Association
 Multicultural Foodservice & Hospitality Alliance
 National Advisory Committee on Institutional Quality and
 Integrity for the U.S. Department of Education
 National Alliance for Business
 National Association for Counseling and Development
 National Association for Developmental Education
 National Association of Catering
 National Association of
 College & University Attorneys
 National Association of
 College & University Business Officers
 National Association of
 College Admissions Counselors
 National Association of College Stores
 National Association of Colleges & Employers
 National Association of Educational Procurement
 National Association of Female Executives
 NAFSA — Association of International Educators
 National Association of
 Independent Colleges and Universities
 National Association of Social Workers
 National Association of
 Student Financial Aid Administrators
 National Association of
 Student Personnel Administrators
 National Business Educators Association
 National Clearinghouse for Leadership Programs
 National Commission for Cooperative Education
 National Conference for Community and Justice
 National Council of Teachers of English
 National DECA Inc.
 National Education Association
 National Jewish Medical and Research Center
 National Restaurant Association
 National Restaurant Association Educational
 Foundation
 National Society for Experiential Education
 National Society of Fundraising Executives
 National Staff Development Council
 New England Association for Cooperative Education
 and Field Experience
 New England Association of
 College Admissions Counselors
 New England Association of
 Collegiate Registrars and Admissions Officers
 New England Association of Schools
 and Colleges Inc. (NEASC)
 New England Board of Higher Education
 New England Business Educators Association
 New England Faculty Development Consortium
 New England Innkeepers' Association
 New England Library Association
 New England Library Network
 New England Museum Association (NEMA)
 New England Regional Council of Hotel,
 Restaurant and Institutional Education
 The Noble Academy of
 Empress St. Theodora Inc., U.S.A.
 Northeast Association for Institutional Research
 Phi Delta Kappa
 Professional Organization & Development Network
 The Providence Foundation
 Providence Public Library
 Providence/Warwick Convention and Visitors Bureau
 Public Relations Society of America
 Publicity Club of New England
 Radcliffe Culinary Friends
 Research Chefs Association
 Rhode Island Association of
 Admissions Officers (RIAAO)
 Rhode Island Association of Institutional Researchers
 Rhode Island Association of
 Student Financial Aid Administrators
 Rhode Island Association of Colleges for
 Teacher Education
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Campus Compact
 Rhode Island Commodores
 Rhode Island Community Food Bank
 Rhode Island Counseling Association
 Rhode Island Department of Education
 Rhode Island Higher Education
 Rhode Island Higher Education Telecommunication
 Association
 Rhode Island Historical Society
 Rhode Island Hospitality and Tourism Association
 Rhode Island Library Association
 Rhode Island Payroll Association
 Rhode Island Registrars Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Student Loan Authority
 Rhode Island Technology Council
 Rhode Island Telecommunications Association
 Rhode Island Public Expenditure Council
 Rotary Club of Providence
 Salvation Army
 Save the Bay

Skills–USA
 Small Business Development Center
 Society for College and University Planning
 Society for Human Resource Management (SHRM)
 Society Organized Against Racism
 in Higher Education
 Society of Wine Educators
 Studiorum Universitas Constantiniana
 (The Constantinian University)
 Tuition Management Systems
 United States Department of Education
 United Way of Rhode Island
 University Continuing Education Association (UCEA)
 Volunteer Center of Rhode Island
 WaterFire Providence Board of Directors
 Weybosset Street Community Centers
 Women Chefs & Restaurateurs
 Women's Foodservice Forum
 World Association for Hospitality & Tourism Training
 World Future Society
 Young Men's Christian Association

Denver Campus Affiliations

Academy of Marketing Research
 Academy of Marketing Science
 American Advertising Federation
 American Association of Family & Consumer Sciences
 American Association of Career and Technical Educators
 American Economics Association
 American Historical Association
 American Society for Industrial Security (ASIS)
 American Sociological Association
 Association for Career & Technical Education
 Association for Supervision and Curriculum Development
 Association of Certified Fraud Examiners
 Association of College and University Housing
 Officers-International (ACUHO-I)
 Association of Fundraising Professionals
 Association of Luxury Suite Directors
 Business Marketing Association
 Chefs Collaborative
 Colorado Association of Career and Technical Educators
 Colorado Association of Criminal Justice Educators
 Colorado Association of Libraries
 Colorado Bar Association
 Colorado Business Educators
 Colorado Campus Compact
 Colorado Chefs Association
 Colorado Council on High School & College Relations
 Colorado Festivals and Events Association
 Colorado Governor's Commission on Community Service
 Colorado Hotel and Lodging Association
 Colorado Language Arts Society
 Colorado Language Association
 Colorado Leadership Alliance
 Colorado Nonprofit Association
 Colorado Restaurant Association
 Colorado Society of Certified Public Accountants
 Conference on College Composition and Communication
 Council on Hotel, Restaurant and Institutional Educators
 Denver Art Museum
 Denver Hispanic Chamber of Commerce
 Denver Metro Chamber of Commerce
 Denver Metro Chamber Leadership Foundation
 Denver Office of Strategic Partnerships
 Direct Marketing Association

Escoffier Society
 Federation of Dining Room Professionals
 Financial Executives International
 Foundation for the Prevention of School Violence
 Fulbright Alumni Association
 Hospitality Human Resource Association
 Hospitality Sales and Marketing Association
 International (HSMAI)
 Hugh O'Brian Youth Foundation
 Institute of Food Technologists
 International Alliance for Invitational Education
 International Association of Assembly Managers
 International Association of Students in
 Business Administration and Economics
 International Economics Association
 International Leadership Association
 Kappa Delta Pi
 Marketing Educators Association
 Milken Institute
 Museum of Nature and Science
 National Academic Advising Association (NACADA)
 National Association for Campus Activities (NACA)
 National Association of Intercollegiate Athletics (NAIA)
 National Council for the Social Studies
 National Council of Teachers of English
 National Council of Teachers of Mathematics
 National Training and Lecturing Institute
 New England Council of Teachers of English
 New Zealand Freshwater Sciences Society
 New Zealand Marine Sciences Society
 Ohio Society of Certified Public Accountants
 Organization Development Network
 Resort and Commercial Recreation Association
 Rocky Mountain Association of College
 Admissions Counselors
 Rocky Mountain CUPA-HR
 Share Our Strength
 Slow Food USA
 Society of Organizational Learning
 Society of Rocky Mountain Archivists
 Sports for a Cause
 Union of Concerned Scientists
 VISIT Denver
 Western Social Sciences Association
 Western States Communication Association
 World Association for Cooperative Education

More than Career Success

THE JWU DIFFERENCE

Johnson & Wales University is a recognized leader in career education for driven students seeking a competitive advantage in the global economy. Our pioneering education model combines academics with hands-on learning, related work experiences, leadership opportunities and career services. Our industry-experienced faculty brings real-life knowledge to the classroom, adding mentorship, networking opportunities and current business practices to the academic experience.

Founded in 1914, JWU is a nonprofit, private, accredited institution with distinct campuses in Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. More than 16,000 students from all 50 states and 96 countries are pursuing accredited undergraduate and graduate degrees in business, hospitality, culinary arts, technology and education. Our graduates join a network of more than 80,000 alumni from 140 countries.

A variety of undergraduate degree programs permit students to select the educational path best suited to their career interests and objectives. Graduate programs leading to the degrees of master of arts in teaching; master of education; master of business administration; and doctor of education are also offered at JWU's Providence Campus. For details on these programs, request the graduate and doctoral catalogs or visit www.jwu.edu/graduate.

Other features of the JWU difference include our career-focused programs, hands-on learning, a suite of career services and a variety of opportunities for students to build their leadership skills.

CAREER-FOCUSED PROGRAMS

JWU's educational approach is designed to help students identify a field of interest and acquire the knowledge, skills and experience to excel in that field. Students develop academic schedules and work experience plans relevant to their career goals, starting in their first term. To learn more about our undergraduate programs of study in business, hospitality and culinary arts, see Pages 62–96 or visit www.jwu.edu.

The School of Arts & Sciences

Today's employers want employees who, along with specialized job skills, have the ability to think critically, communicate clearly, manage ethically and contribute to the community. To meet these needs, JWU offers a wide selection of liberal arts courses including logic, psychology, communication skills, leadership studies, environmental science and ethics. Our students take at least one-third of their credits in arts and sciences to help develop the skills necessary for long-term career progression.

Many courses offered by the School of Arts & Sciences are designated writing intensive (WI). The Writing Across the Curriculum program at JWU was developed to integrate the "writing to learn" concept across all majors. Students are encouraged to use writing both to learn and communicate, and as a tool to develop and refine skills needed for professional success.

First-year students will be required to complete placement tests in English and essay writing. Based on the results of those tests, students will be assigned to either a writing proficiency workshop or ENG1020 English Composition. The goal of the university is to prepare students to be successful in the University Writing Program and in their future careers.

Since all students who graduate with a bachelor of science degree must achieve a "validated" in a Performance Transcript

assessment prior to graduating, the School offers students ENG0001, the Performance Transcript Writing course, which must be successfully completed along with a “validated” score so that they may graduate with the effective writing skills employers are demanding. The School also offers an expanded, no-cost tutorial program in English and math throughout the academic year to facilitate student success.

The School of Arts & Sciences offers two minors (22.5 credits) that are designed to enhance the qualifications of graduates: Environmental Sustainability and Technical Communications. Real-world applications are incorporated in each of these minors, which give students opportunities to develop expertise in an area that complements their major.

Students at JWU may study a subject in more depth by electing 13.5 quarter credit hour concentrations. See Page 51 for a complete list of the concentrations offered. Concentrations vary by campus.

To learn more about the School of Arts & Sciences at JWU, including honors courses, cultural events programming, internships and study abroad programs, visit www.jwu.edu.

Study Abroad and International Programming

The university responds to the increasingly global nature of business by fostering multiculturalism and providing an international educational experience. An important component of this experience is the opportunity to study abroad. Students choose from a range of study abroad options including four-week summer programs, three-month spring term programs, or four-to-five month independent exchanges. Each has its own academic focus and prerequisites. After selection into a program, students engage in orientation and academic pre-departure work before embarking on their immersion into foreign cultural and business settings. In some cases, JWU faculty lead the program and travel with students. In other cases local hosts lead the program, but in all programs students participate in a rigorous study and travel experience. These study abroad experiences increase students' global awareness as they

explore their program's specific academic focus. Course delivery consists of lecture, industry visits and cultural excursions. The Study Abroad Office guides eligible students to register for the appropriate course(s) specific to their program.

Visit www.jwu.edu/studyabroad for program information and applications. Interested students may contact the Study Abroad Office at 401-598-1406 for personal study abroad counseling.

In addition to study abroad, students can participate in on-campus experiences that add an international component to their education. Opportunities vary by campus. Contact your campus international advisor for more information.

Three-Term Schedule

While most schools' academic calendars are divided into two semesters, Johnson & Wales University's academic year is divided into three terms. These 11-week sessions enable students to take three or four classes at a time, instead of the usual four or five.

Upside-Down Curriculum

JWU students take classes in their major from day one. From their first term they are immersed into courses and experiences directly related to their field of study, which also means getting a head start on their career choice.

Academic Support

The Center for Academic Support (CAS) offers a variety of career-focused support services for all students which include success plans, testing, and accommodations for special needs students. CAS'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 by helping them to acquire lifelong behaviors and attitudes which are recognized by employers as desirable. In addition, the Writing Center provides added resources and qualified writing consultants to assist students in improving and enhancing their writing skills across the curriculum.

Special needs and disabled students can also find assistance with reasonable accommodations at the center. Certain accommodations (such as alternative format and interpreters) require more time to arrange, so students who need accommodations are urged to provide as much advance notice as possible to the center. All support services at Johnson & Wales are available without extra charge to enrolled students.

LEARNING BY DOING

Experiential education plays a major role in every student's JWU education. Through hands-on learning and work experiences related to their field of study, students may learn more about their chosen field, gain on-the-job experience, and develop networking contacts for future employment. Examples of hands-on learning include internships, study abroad, community service-learning relevant to their field of study, and directed work experiences. Applying classroom knowledge to real-life settings advances students toward careers by providing self-confidence and the skills and knowledge necessary to hit the ground running.

Work Experience Programs

Through the types of work experience programs described below, JWU students gain valuable career skills by integrating their classroom studies with practical work experiences in a field related to their academic and career goals.

INTERNSHIPS

Internships are term-long work experiences in a student's field of study for which the student earns academic credit. Internships

- are conducted in a university-approved, professional setting under supervision
- meet specific educational objectives based on the academic program requirements
- are administered and monitored by Experiential Education & Career Services
- may be paid or unpaid
- provide an in-depth work experience in a professional role at the employer's organization. They will have the opportunity to develop professional skills and positive work-related habits while gaining first-hand insight into an organization's operation.

DIRECTED WORK EXPERIENCES

Directed work experiences provide an opportunity to apply newly acquired skills and knowledge in a supervised, non-paid industry setting. The experience focuses on a specific industry-based or functional area-based project.

Refer to specific programs of study on Pages 62–96 for examples of the work experiences that JWU provides its students. Opportunities to participate vary by campus.

CAREER SERVICES

At JWU, we're dedicated to building careers. Unlike other universities, our approach is designed to help students identify a field of interest and acquire the knowledge, skills and experience to excel in that field.

Experiential Education & Career Services offers a variety of work programs and career services to assist students in building career skills to obtain employment and independently navigate their careers.

Career services components include

- a career capstone course for juniors and seniors that prepares them to navigate the job search process.
- career workshops that allow students to select specific skill-building topics.
- networking opportunities with industry professionals through on-campus recruiting events.
- career coaching resources providing personalized mentoring on a variety of career-related topics.
- work experience programs designed to provide practical experience in a student's chosen field of study while they earn academic credit.
- online job posting system (jwu.experience.com) that students can use to search for jobs
- hundreds of employers, representing the business, hospitality and culinary fields, who visit campus each year to participate in recruiting events and serve as guest lecturers and classroom speakers. These activities provide students with a real-world view of industry as well as opportunities to connect with industry professionals and career options.

LEADERSHIP OPPORTUNITIES

Clubs and Organizations

JWU's Department of Campus Activities provides many ways for students to connect with their campus. A variety of clubs and organizations offer a range of options from cultural arts, athletics, and community service to leadership programs, student government, and Greek life.

Participating in a student club or organization helps students build their leadership skills and career-related experience while making friends and taking part in activities they're passionate about. See Page 61 or visit www.jwu.edu/studentlife and click on Get Involved to find out more.

The Community Leadership Institute (CLI) at Johnson & Wales University

Unique to the Denver Campus, the Community Leadership Institute (CLI) develops socially responsible leaders for the campus, industry and community. Central to the CLI's programming philosophy is the belief that to succeed in future careers, students need to be prepared to lead in ways that recognize that the health and prosperity of business and industry are inextricably linked to the health and prosperity of the communities in which they're embedded. The CLI offers programs in two core areas — Student Leadership Development and Civic Engagement.

STUDENT LEADERSHIP DEVELOPMENT PROGRAMS

The CLI's student leadership programs provide students with opportunities to learn directly from private, public, nonprofit and campus leaders. Each leadership program is carefully designed so that students can complement and integrate their academic knowledge and life experiences through the development and application of leadership skills.

EMERGING LEADERS SERIES

Offered during the winter term, this eight-week program is available to all first-year and transfer students interested in learning about leadership opportunities on the Denver Campus. Each Emerging Leaders Series session includes a discussion segment, hosted by current student and campus leaders, followed by a segment where student teams design and implement campus impact projects that focus on skill development. Applications are available in October.

LEADERSHIP ACADEMY

Leadership Academy, CLI's flagship student leadership program, is a highly selective, commitment-intensive leadership development experience that accepts only 20 students each year. Featuring monthly community-based learning sessions complemented by team and individual leadership projects, academy members learn about current community issues from top leaders in Colorado's public, private and nonprofit sectors. Leadership Academy is a member of the Denver Metro Chamber Leadership Foundation's Colorado Leadership Alliance, a confederation of 11 collegiate leadership programs from across the state. Leadership Academy applications are available during the winter term.

CIVIC ENGAGEMENT PROGRAMS

The CLI's civic engagement programming offers students a wide range of options to connect with and learn about their community through volunteer opportunities across Metro Denver. The CLI provides students with a continuum of civic engagement options from service learning, which links classroom content with community service activities, to volunteer opportunities and events that allow students to assist a variety of community-based organizations. Whenever possible, the CLI encourages students to employ their emerging industry and business skills in service to the community as citizen professionals.

About Johnson & Wales University

HISTORY OF THE UNIVERSITY

The special approaches to career education at Johnson & Wales University (JWU) have evolved for more than 90 years and continue to adapt as the university responds to the changing needs of business and industry. JWU was founded as a business school in 1914 in Providence, R.I. by Gertrude I. Johnson and Mary T. Wales. From its origins as a school devoted to business education, JWU has grown to a junior college, to a senior college, and ultimately to university status.

The university is well established because of its strong commitment to specialized business education and the high ideals of its founders. In 1993, JWU received regional accreditation from the Commission on Institutions of Higher Education of the New England Association of Schools and Colleges (NEASC). Accredited since 1954 by the Accrediting Council for Independent Colleges and Schools (ACICS), the university consolidated its institutional accreditation efforts under NEASC 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 JWU in 1972 and 1973, when the university announced the addition of new associate degree programs in the fields of hospitality and culinary arts. This proved to be one of the most far-reaching changes in the educational expansion of the university, leading to additional two- and four-year degree programs in the hospitality and food service fields.

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

In 1985, graduate degree programs were introduced at the university. The Alan Shawn Feinstein Graduate School now offers an M.B.A. degree program in Global Business Leadership with concentrations in accounting, financial management, international trade, marketing and organizational leadership. It also offers an M.B.A. degree program in Hospitality with concentrations in event leadership and marketing. A Certificate of Advanced Graduate Study (C.A.G.S.) is offered in hospitality, human resources and finance.

The School of Education offers an M.A.T. in Teacher Education leading to certification in business education, culinary arts, food service education, elementary education, elementary special education or secondary special education. It also offers an M.Ed. in Teaching and Learning, an M.Ed. in Early Childhood Administration and Leadership, and an Ed.D. in Educational Leadership.

In 1992, a joint educational agreement allowed the university to begin programs on the campus of the Institute of Higher Marketing (IHM) Business School in Göteborg, Sweden. JWU 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, JWU opened a campus in North Miami, Fla., offering two- and four-year food service, business and hospitality programs.

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

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

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

In 1995, the university 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 JWU and abroad.

Technology programs offered by the university include Network Engineering, Graphic Design & Digital Media, Computing Technology Services, Engineering Design and Configuration Management, and Technology Services Management.

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

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

In keeping with its tradition of focusing on the best interests of students and responding to industry, it was determined in April 2006 that beginning with the 2008–2009 academic year, JWU's College of Business and The Hospitality College would move away from offering associate degrees and instead have students customize their education through specializations or concentrations at the baccalaureate level alone. This decision did not impact the College of Culinary Arts and the School of Technology where the two-year degree continues to be relevant.

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

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.

PURPOSES OF THE UNIVERSITY

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

- to enroll students with potential from varied backgrounds and to give them every opportunity to excel in their academic and professional lives;
- to develop and assess sound programs and curricula that allow students to attain proficiencies in general education and relevant professional disciplines;
- to evaluate and assess regularly the rigor of all academic programs;
- to provide experiential education opportunities that are curriculum-driven and include practical experiences for students in every program;
- to support diversity in the curricula, activities and services for students, and in the employment of faculty and staff;
- to provide students with opportunities that support intellectual development, personal growth and civic engagement;
- to monitor the external and internal environment of the university through regular and effective planning and assessment;
- to hold each academic, administrative and support department accountable for the achievement of the mission;
- to plan for and provide facilities and resources that meet the needs of students, faculty and staff.

CORE VALUES

Johnson & Wales University is

Student Centered

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

Experientially Based

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

Industry Relevant

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

Employment Focused

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

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.

The Denver Campus

DENVER CAMPUS

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

DENVER, COLORADO

The vibrant city of Denver boasts breathtaking views of the Rocky Mountains. It also has an average of 300 days of sunshine a year, which means plenty of great weather to take advantage of all the opportunities for fun and adventure. Students can enjoy arts and culture, professional sports teams, world class attractions and endless shopping possibilities. Or they can try one of our restaurants run by nationally recognized chefs, our exciting nightlife or the abundant outdoor recreation. Denver welcomes everyone to experience, explore and discover the Mile High City.

RESIDENCE HALLS

All residence hall rooms are non-smoking and come equipped with cable and Internet access. All rooms include closets/armoires, dressers, desks, chairs and beds. Furniture that comes with the room cannot be removed.

Common areas in each residence hall include a TV, recreation equipment such as pool, Ping-Pong, or foosball, as well as couches and plenty of gathering space. Every residence hall has laundry facilities and many have additional study or storage spaces.

Living in a residence hall provides you with friendships and memories of your college experience that you will have for a lifetime. Additionally, research has demonstrated that students who live on campus, particularly during their first year, report greater satisfaction with their collegiate experience and are more likely to persist on through to graduation. Therefore, generally all first-year students are required to live on campus unless they meet at least one of the following criteria: they are married; are a parent; are at least 21 years of age; are living at home with a relative, parent, or guardian and commuting within the Denver seven-county metro area (Adams, Arapahoe, Broomfield, Boulder, Denver, Douglas, or Jefferson); are a transfer student; are not a U.S. citizen, a permanent resident, or an eligible non-citizen able to receive federal financial aid; or are not eligible to live on campus. If you have any questions about this policy, you can e-mail studentaffairs.den@jwu.edu or call 303-256-9400. Students who have been convicted of certain felonies (or have had certain felony-type charges sustained in a juvenile proceeding), such as crimes of violence, serious drug offenses and sex offenses, are not eligible to live in university housing.

Johnson Hall and Wales Hall

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

Presidents Hall

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

Triangolo Hall

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

Gaebe Hall

Gaebe Hall features single-, double- and triple-occupancy rooms. All rooms are suite-style with shared bathrooms and kitchenettes.

DINING FACILITIES

Students have access to dining facilities on campus in the Wildcat Dining Center and at our convenience store, Outtakes.

Additional Programs

ADULT & CONTINUING EDUCATION

Diploma and degree programs are available through Johnson & Wales University's undergraduate colleges and schools. For more information, contact the Adult & Continuing Education Admissions Office at 303-256-9300.

ONLINE LEARNING

The university offers a limited number of online courses to students enrolled at any JWU campus. Courses with an online option are identified in the Course Descriptions and Programs of Study sections of the catalog. Policies pertaining to online courses are available in the Denver Campus Student Handbook. Students interested in registering for an online course should consult with their academic counselor.

This catalog does not apply to students enrolled in online-only degree programs. The university offers online degree completion programs for individuals with associate degrees in culinary arts and baking & pastry arts. For more information on these programs, contact the Online Admissions Office at 1-800-225-2454 or visit www.jwu.edu/onlinelearning.

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 900 students from 64 countries enroll in JWU graduate programs.

Programs offered

Alan Shawn Feinstein Graduate School

MASTER OF BUSINESS ADMINISTRATION IN
GLOBAL BUSINESS LEADERSHIP
Concentrations in

Accounting
Financial Management
International Trade
Marketing
Organizational Leadership

MASTER OF BUSINESS ADMINISTRATION IN
HOSPITALITY

Concentrations in
Event Leadership
Marketing

CERTIFICATE OF ADVANCED GRADUATE
STUDY (CAGS) in:

Finance
Hospitality
Human Resources Management

School of Education

MASTER OF ARTS (M.A.T.)

Teacher Education leading to certification in
Business Education and Secondary
Special Education
Elementary Education and Elementary
Special Education
Elementary Education and Secondary
Special Education
Elementary Education and Elementary/Secondary
Special Education
Food Service Education

MASTER OF EDUCATION (M.Ed.)

Teaching and Learning (designed for practicing teachers)

DOCTOR OF EDUCATION

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

For more information contact:

Business Programs

Graduate Admissions
Johnson & Wales University
8 Abbott Park Place, Providence, RI 02903
1-800-DIAL-JWU ext. 1015
Ph: 401-598-1015, Fax: 401-598-1286
E-mail: gradschool@admissions.jwu.edu
Web: www.jwu.edu/graduate

Education Programs

School of Education
Johnson & Wales University
8 Abbott Park Place, Providence, RI 02903
1-800-DIAL-JWU ext. 1993
Ph: 401-598-1993, Fax: 401-598-1162
E-mail: soe@admissions.jwu.edu

JWU Campuses

Johnson & Wales University has distinct campuses in vibrant cities throughout the country. For more information, consult the catalog for each campus at www.jwu.edu > Academics > Catalogs or contact the campus directly.

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

BACHELOR'S DEGREES

Accounting
Creative Advertising
Criminal Justice
Entrepreneurship
Equine Business Management
Equine Business Management/Riding
Fashion Merchandising & Retail Marketing
Finance
International Business
Management
Management (accelerated B.S. degree)
Marketing
Strategic Advertising

NON-DEGREE PROGRAMS

Business Administration (*one-year program; tracks into College of Business bachelor's degree*)

Undeclared (*two-year program; tracks into College of Business bachelor's degree*)

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	Baking & Pastry Arts Culinary Nutrition Food Service Entrepreneurship
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Culinary Arts	Culinary Nutrition Food Service Entrepreneurship
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College of Culinary Arts and The Hospitality College

The following associate in science degrees (College of Culinary Arts) track into the bachelor of science degrees listed to the right (College of Culinary Arts and The Hospitality College).

ASSOCIATE DEGREE BACHELOR'S DEGREE

Baking & Pastry Arts	Baking & Pastry Arts and Food Service Management
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Culinary Arts	Culinary Arts and Food Service Management
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The Hospitality College

BACHELOR'S DEGREES

Hotel & Lodging Management
International Hotel & Tourism Management
Restaurant, Food & Beverage Management
Sports/Entertainment/Event Management
Travel-Tourism & Hospitality Management

NON-DEGREE PROGRAM

Undeclared (*two-year program; tracks into Hospitality College bachelor's degree*)

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 Programming	Software Engineering
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Computerized Drafting	Engineering Design & Configuration Management
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Computing Technology Services	Technology Services Management
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Robotic Engineering Technology	Electronics Engineering
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BACHELOR'S DEGREES	Business/Information Systems Analysis Electronics Engineering Graphic Design & Digital Media Network Engineering
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NORTH MIAMI, FLORIDA

The North Miami Campus offers undergraduate degree programs in business, culinary arts and hospitality. This campus is conveniently close to the tourism-rich areas of Fort Lauderdale and Miami, offering a superb setting for a JWU education.

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

Campus President

Loreen M. Chant '89 M.B.A.

Programs offered

College of Business

BACHELOR'S DEGREES

Criminal Justice
Fashion Merchandising & Retail Marketing
Management
Management (accelerated B.S. degree)
Marketing

NON-DEGREE PROGRAMS

Business Administration (*one-year program; tracks into College of Business bachelor's degree*)

*College of Culinary Arts and
The Hospitality College*

The following associate in science degrees (College of Culinary Arts) track into the bachelor of science degrees listed to the right (College of Culinary Arts and The Hospitality College).

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

The Hospitality College

BACHELOR'S DEGREES

Hotel & Lodging Management
Restaurant, Food & Beverage Management
Sports/Entertainment/Event Management
Travel-Tourism & Hospitality Management

CHARLOTTE, NORTH CAROLINA

Opening its doors in fall 2004, JWU's newest campus in Charlotte, N.C. offers undergraduate 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-JWU-CHARLOTTE (598-2427).

Campus President

Arthur J. Gallagher, M.A.

Programs offered

College of Business

BACHELOR'S DEGREES

Fashion Merchandising & Retail Marketing
Management
Management (accelerated B.S. degree)
Management Accounting
Marketing

NON-DEGREE PROGRAMS

Business Administration (*one-year program; tracks into College of Business bachelor's degree*)

*College of Culinary Arts and
The Hospitality College*

The following associate in applied science degrees (College of Culinary Arts) track into the bachelor of science degrees listed to the right (College of Culinary Arts and The Hospitality College).

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

The Hospitality College

BACHELOR'S DEGREES

Hotel & Lodging Management
International Hotel & Tourism Management
Restaurant, Food & Beverage Management
Sports/Entertainment/Event Management

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.

Students are also recommended to submit employment information and letters of recommendation for admission consideration.

Due to the technical standards and requirements essential to certain technical programs at the university, applicants with special needs or disabilities should inquire with the Center for Academic Support prior to enrolling at the university. For more information on technical standards, see Pages 103–104. Copies of the technical standards applicable to various programs are available from the Center for Academic Support.

APPLICATION PROCEDURE

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

Students applying for admission to the Providence, North Miami or Charlotte campuses should refer to their campus catalog for admissions information.

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

An official application form is available online at www.jwu.edu/apply. 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.

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.

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.

High School Completion Verification

Graduation from high school or equivalent education as certified by state departments of education is required for undergraduate admission. Graduation verification documents must be submitted to the admissions office. Verification documents include at least one of the following: a letter from an authorized high school administrator, a high school diploma recognized by their state department of education or a G.E.D. certificate. For additional methods of verification of high school completion for home-schooled students, see Page 23. It is the student's responsibility to provide verification of high school completion. Without such verification, the student may not be allowed to register for the current term or continue enrollment.

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

Test Scores

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

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

Minimum Grade Requirements

To gain admission to the International Business 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.

The \$300 reservation fee is payable upon acceptance to the university. The university observes the May 1 reservation fee/deposit deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2010 will be accepted on a space available basis. Reservation fees received prior to May 1, 2010 are refundable. The student's account must also be cleared by Student Academic & Financial Services by the July payment deadline to guarantee a room assignment.

Requests for refunds will be granted upon written request to the university prior to May 1, 2010. After May 1, 2010 the reservation fee of \$300 (or \$150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

The university may revoke any student's acceptance or enrollment if any information or documentation provided by the student is false or incomplete or if the university learns of any past or present misconduct by the student that would affect the student's ability to represent and uphold the high standards of the university.

Advanced Placement Credit

Students entering Johnson & Wales University with an Advanced Placement test score of "3" or greater will be granted 4.5 quarter credits for the equivalent JWU course. Students must submit an official AP Grade Report from the College Board Advanced Placement Program. For more information about AP credit contact the Transfer and University Testing Office.

Transfer Students

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

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

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

It is the responsibility of those candidates who are currently attending another college to have their updated transcripts sent to JWU 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.

Home-schooled Students

Home-schooled students will be required to provide a high school transcript and a copy of their ACT or SAT test scores. Both the grades on the transcript and the ACT/SAT test scores will be reviewed to determine admissions and scholarship eligibility. Combined SAT scores of 1000 (reading and math, 500 each) or ACT equivalent are required for admittance.

A home-schooled student must be able to document that he or she has completed high school. Verification documents for home-schooled students include at least one of the following:

- a high school diploma recognized by their state department of education;
- a G.E.D. certificate

or, with respect to home-schooled students who are above the compulsory age of school attendance,

- a secondary school completion credential for home school (other than a high school diploma or its recognized equivalent) provided for under state law;

or

- if state law does not require a home-schooled student to obtain the credential described in the preceding bullet, a certification that the student has completed a secondary school education in a home school setting that qualifies as an exemption from compulsory attendance requirements under state law.

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

Early/Dual Enrollment Students

The Early Enrollment Program 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 the Early Enrollment Program during their junior year of high school.

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

For more information on the Early Enrollment 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 a college prep curriculum, maintained an average of B or better, placed in the top 25 percent of their high school graduating class and submitted SAT/ACT scores above the national average. For more information on the Honors Program, see Page 51.

Undeclared Program

All students who enroll in the Undeclared program 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 and hospitality programs.

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

FACTS FOR MILITARY

Johnson & Wales University is approved for the training of veterans in accordance with the rules and regulations administered by the U.S. Department of Veterans Affairs.

Eligible veterans should contact the Department of Veterans Affairs toll free at 1-888-442-4551 or online at www.gibill.va.gov.

Johnson & Wales students enrolled at the Denver Campus are eligible to participate in the Army ROTC program available through the University of Colorado at Boulder subject to eligibility requirements. Scholarship

opportunities are available through this program. For more information, contact the professor of military science at the University of Colorado at Boulder at 303-492-5560. For more information about military science courses, please see Page 137. For information regarding when and how JWU credit may be obtained for such courses, please contact Student Academic & Financial Services.

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 documents when submitting an application. Please note that photocopies, fax copies, scanned or emailed documents are not valid.

1. An accurate, complete and legible International Application form that has been signed and dated by the applicant. All schools attended must be listed, with dates of attendance.
2. Certified bank statement or government sponsorship letter verifying financial support for one academic year.
3. The results of the Test of English as a Foreign Language (TOEFL), IELTS or other proof of English proficiency. (See "English Language Proficiency" and "TOEFL Requirements" on this page)
4. Official secondary school transcript showing subjects and marks received with graduation date. External examination results should be submitted, if applicable. If you have not yet graduated from secondary school, a transcript showing all completed work and expected results/graduation date may be submitted for review.
5. Transfer candidates must submit transcripts, marks sheets, diplomas or certificates from all post-secondary institutions attended, along with course descriptions for transfer review.
6. Copy of biographical section of applicant's current passport.
7. Certified word-for-word translations of all credentials issued in any other language other than English must be submitted along with those credentials.

All documents and information should be clear and legible; if important information cannot be read by the International Admissions staff, the admissions process is delayed and, as a result, so is the acceptance/Form I-20 process.

All documents must be sent to:

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

English Language Proficiency

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

ELS Program

Johnson & Wales University's collaboration with the ELS Language Center in Westminster, Colorado is designed to help students satisfy the school's English proficiency requirement. The center provides an intensive English language program and is authorized to issue an I-20 to all qualified students. The center provides housing assistance throughout the course of study. Upon completion of the center's Level 112, students are prepared to meet the university's language requirement.

TOEFL Requirements

Johnson & Wales University recognizes the TOEFL (Test of English as a Foreign Language) as proof of English proficiency. TOEFL scores must be received as official ETS scores. The Johnson & Wales University Designated Institution (D.I.) code is: 3465. This code should be used on your TOEFL registration form so that your scores will be sent to us directly.

Minimum TOEFL requirements (all levels, undergraduate and graduate) are as follows:
TOEFL score of 80 (Internet-based or IBT)
TOEFL score of 550 (pen/paper or PPT)

Individual section scores must also meet minimum score requirements.

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

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

Other English language examination results will also be considered, and experience studying in the English language, as documented through school transcripts, will be taken into consideration.

To meet English proficiency requirements, all English language examination results must be submitted on an official test transcript which is no more than two years old.

Students may be exempted from individual ESL classes based on their individual TOEFL Test (or equivalent test) section scores. Individual section scores and total scores must also meet minimum score requirements; *Johnson & Wales University also reserves the right to require ESL classes to increase proficiency in a particular area, regardless of total TOEFL or other test scores.*

Students who do not submit one of the above tests at the required level of proficiency will be enrolled in the English as a Second Language program (see “English Language Proficiency” on previous page) and registered for ESL classes.

International Transfer Credit

Students who wish to transfer to JWU should submit an application for admission listing all schools attended with dates of attendance and degrees or diplomas completed or in progress.

Certified word-for-word translations of all credentials issued in any other language other than English must be submitted along with those credentials.

To assist with the transfer credit review process, course descriptions, syllabus and program information should also be submitted.

Credit is generally awarded for courses a student completed with grades of “C” or better (or equivalent) which are similar in level, content and duration to JWU courses in the student’s intended major. Accepted transfer students will be sent a Transfer Credit Allowance (TCA) showing the credit accepted toward their chosen major.

Articulation Agreements

JWU is proud to have a large number of international articulation agreements and transfer credit equivalencies in place with schools and programs which facilitate student transfer to Johnson & Wales University for bachelor’s degree completion. The university is continuously working to develop partnerships with schools around the world for the purpose of offering diverse educational opportunities for transfer students. International Articulation Agreements include

At-Sunrice GlobalChef Academy Singapore
CIBT School of Business (AH&LA Hospitality Management Diploma) China
Woosong University Korea
Taylor’s University College Malaysia
Barbados Community College Barbados
Bermuda College Bermuda
College of the Bahamas Bahamas
DCT, International Hotel & Business Management School Switzerland
Seojeong College Korea
Turks and Caicos Islands Community College (TCICC) Turks & Caicos Islands

In addition, JWU recognizes and grants transfer credit exemptions for a number of diplomas and qualifications provided by accredited colleges, universities and educational organizations throughout the world. Some of these include

Educational Institute of the American Hotel & Lodging Association (E.I. of AH&LA)
 Caribbean Examinations Council — Advanced Proficiency (CAPE) Examinations
 ACT Education Solutions Ltd. — Global Assessment Certificate (GAC)
 EDEXCEL International, Higher National Diplomas (HND)
 Industrie — und Handelskammer (IHK), Germany — Professional Diplomas in Culinary Arts, Hotel Management, Restaurant Management
 National Council for Hotel Management and Catering Technology (IHMCTAN), India — Hotel Management Diploma
 Fáilte Ireland, National Tourism Development Authority, Ireland — Certificate in Professional Cookery

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 an Academic 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 an Academic Support counselor, may submit additional portfolios. Refer to the Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services and from the Center for Academic Support, for more information on required fees.

CLEP EXAMINATION (FOR-CREDIT, WITH FEES):

The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects. The American Council on Education's recommended score is required to earn credit. JWU subject equivalencies are determined by each department for each exam. These exams are treated as transfer credit for entering freshmen and juniors transferring to JWU, or from one JWU college or school to another. JWU's Denver Campus is not a national CLEP examination site — students must go to other CLEP sites for this. 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 JWU course. Some testing options require specific criteria in order to take tests. Refer to the Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services and

from the Center for Academic Support, for criteria and fees, or contact the testing office.

For annual examination schedules with examination dates and application deadlines, refer to the university's Standardized Testing and Prior Learning Assessment Brochure. This brochure may be obtained from Student Academic & Financial Services and from the Center for Academic Support.

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. CLEP Exams, if failed, can be repeated in six months.
3. Portfolio Assessment, CLEP Exams and Challenge Exams may not be substituted for a class previously failed or one where a withdrawal (W) or a withdrawal/fail (WF) grade has been issued. They may not be substituted for a class previously taken or a class in which the student is presently scheduled.
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 e-mail of the time and location of their test or seminar. The Standardized Testing and Prior Learning Assessment Brochure listing course options may be obtained from Student Academic & Financial Services. For additional policies/information for Portfolio, Challenge and CLEP options, refer to the brochure.

FAST and 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 nine 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 Baccalaureate

Johnson & Wales University recognizes the International Baccalaureate Diploma and Certificate Examination. JWU will award 4.5–9.0 quarter credits for standard and higher-level exams with a score of 4 or better as applicable for the intended JWU major. Students must submit an official I.B.O. examination transcript from the International Baccalaureate Organization.

GENERAL CERTIFICATE OF EDUCATION ADVANCED LEVEL (A-LEVEL)

Johnson & Wales University will award up to 12 quarter credits per subject for GCE Advanced Level Examinations (excluding General Paper) passed with grade equivalents of C or better. Up to 6 quarter credits may be awarded for GCE A.S. (Advanced Subsidiary) examinations. Students must submit an official or verified certificate or statement of results issued by the U.K. examinations board.

CARIBBEAN ADVANCED PROFICIENCY EXAMINATIONS (CAPE)

Johnson & Wales University will award up to 13.5 quarter credits per subject for two-year CAPE examinations passed with a grade of IV or better. Up to 4.5 quarter credits may be awarded for single unit CAPE examinations. Students must submit an official or verified statement of results issued by the Caribbean Examinations Council (CXC).

REGIONAL ADMISSIONS REPRESENTATIVES

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

The admissions representative from your area will be happy to meet with you and answer any questions you may have about the university, application procedures and financial aid programs. A full listing of the regional admissions representatives and their phone numbers can be found at www.jwu.edu. Click on Admissions & Aid, then Your Admissions Rep.

QUESTIONS & ANSWERS

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

CAN I REQUEST A PARTICULAR ROOMMATE?

Yes, you may request with whom you would like to live. You and your friend must each indicate your preference on the online housing application. Every attempt will be made to honor a roommate request, but *only* if both students have paid their university reservation fees *and* submitted their housing applications online within the same time period. The university does not accept or place co-ed room requests.

HOW DOES THE UNIVERSITY MATCH ROOMMATES?

Students select their own rooms utilizing the online housing application. JWU will only assign students to a room if it is requested by the student or due to time constraints. When students complete the online housing contract they will be asked to submit personal preferences. This information will be used to help students find compatible roommates.

CAN I REQUEST A SPECIFIC RESIDENCE HALL?

Students select their own hall and rooms utilizing the online housing application. Students will be e-mailed as to when they are eligible to select their room and complete the online application. Room selection is on a first-come, first-served basis based on the date the reservation fee and application are received.

CAN I LIVE OFF CAMPUS?

Generally, you may live off campus as a freshman if you meet at least one of the following criteria: you are married, are a parent, are at least 21 years of age; are living at home with a relative, parent, or guardian and commuting within the Denver-seven county metro area (Adams, Arapahoe, Broomfield, Boulder, Denver, Douglas, or Jefferson); are a transfer student; are not a U.S. citizen, a permanent resident, or an eligible non-citizen able to receive federal financial aid; or are not eligible to live on campus.

All first-year students must submit the exemption request if they wish to be released from the first year live-on requirement. The exemption request can be found at www.jwu.edu/denver > Student Life > Residential Life > Policies & Procedures.

WHERE DO I WASH MY CLOTHES?

All residence halls have card-operated laundry facilities. Money can be added to your laundry card outside the IKON Mail Services Center using cash or credit/debit card.

DO I BRING MY OWN BED LINENS AND TOWELS?

Yes. All rooms are equipped with a closet, dresser, desk with chair and bed for each student. There is a common area in each residence hall that includes a TV and recreation lounge, study rooms, laundry facilities, as well as a shared kitchen.

WHAT KIND OF CLOTHES SHOULD I BRING?

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

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

WHAT'S THE CLIMATE LIKE IN DENVER?

Because Denver boasts 300 days of sunshine each year, the forecast is almost always a good one. Winters are mild with an average daily high temperature of 45 degrees. Snow doesn't stay on the ground long in Denver so golf courses and outdoor cafes are able to stay open all year. In summer, Denver enjoys beautiful, sun-filled days and cool, comfortable evenings. The average daily high temperature in August is 86 degrees.

WHAT KIND OF SECURITY IS PROVIDED ON CAMPUS?

The Campus Safety and Security Department on the Denver Campus exists to promote the safety of students, faculty, staff and property, providing campus patrols and response 24/7, 365 days a year. Campus Safety also administers the campus access control system which consists of card readers and cameras in every building on campus. For more information regarding Campus Safety, please visit our Web site at www.jwu.edu. Select the Denver Campus > Student Life > Campus Safety.

CAN I HAVE OVERNIGHT GUESTS?

A student living in a residence hall may have up to (2) guests with the explicit permission of the student's roommate(s). Residents are responsible for escorting their guests within the building at all times and are responsible for their guests' behavior at all times.

Guests are required to follow all university rules and policies, and may only stay in the residence hall for one 72-hour period with the explicit consent of all roommate(s) involved. Johnson & Wales University reserves the right to deny or limit this visitation privilege.

CAN I HAVE A REFRIGERATOR?

Students may opt to rent a MicroFridge (a refrigerator, freezer and microwave in one unit) through the MicroFridge company. Students may not bring their own units.

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

Johnson & Wales University prohibits the unlawful manufacture, distribution, dispensation, possession or use of narcotics, drugs, other controlled substances or alcohol at the workplace and in the educational setting. Possession or use of alcoholic beverages anywhere on university premises is prohibited except for lawful use at events, operations or programs sanctioned by university officials. Unlawful for these purposes means in violation of federal, state or local statutes, regulations or ordinances. Workplace is defined as either university premises or any place where university business is conducted away from university premises. Educational setting includes both university premises and approved educational sites off campus. Possession or use of illegal drugs, narcotics or drug paraphernalia is absolutely forbidden. Johnson & Wales is not, and cannot be considered, a protector or sanctuary from the existing laws of the city, state and federal governments. To review the university's Drug and Alcohol Policy, please see the Denver Campus Student Handbook available at www.jwu.edu.

IS THERE A CURFEW?

There is no curfew, but students must respect quiet hours, which are from 10 p.m. to 8 a.m., Sunday through Wednesday; and midnight to 10 a.m., Thursday through Saturday. During final exam weeks, 24-hour quiet hours are in effect.

WHAT'S THE FOOD LIKE?

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

WHERE CAN I CONDUCT PERSONAL BANKING?

The following are some of the larger banks in the area: First Bank, U.S. Bank, Wells Fargo, Chase Bank, Key Bank and Bank of the West. In addition, the Student Affairs Office and Campus Activities host a Wildcat Connection Fair during the first week of each new academic year. Local businesses, including many banks, are invited to this fair; many students will find banks, get information on accounts and benefits, and set up checking and/or savings accounts through this event.

WHERE CAN I ATTEND RELIGIOUS SERVICES?

Community Worship Books are available in the Student Affairs Office (located on the second floor in the College of Business). The worship book highlights local places of worship for a variety of religious backgrounds.

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

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

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

WHAT KIND OF PUBLIC TRANSPORTATION IS AVAILABLE IN DENVER?

Denver is an easy city to get around. Downtown is very pedestrian friendly, but you can also hop on the free shuttle that runs along the 16th Street Mall. The Light Rail connects downtown to the suburbs; buses and taxis also offer convenient transport.

DOES THE UNIVERSITY HAVE ITS OWN TRANSPORTATION SYSTEM?

Johnson & Wales University provides transportation to and from university-arranged functions and student activities events.

WHERE ARE THE LOCAL AIRPORT, BUS AND TRAIN STATIONS?

The Regional Transportation District (RTD) provides regular bus service through a six-county region which includes Denver County. For more information call 303-299-6000 or visit www.rtd-denver.com. Discounted and monthly passes are available. Daily Amtrak services operate from Union Station at 18th and Wynkoop Streets. For more information on Amtrak, call 303-534-2812. Denver's airport is located less than 20 miles northeast of campus at 8500 Pena Blvd. Call 303-222-2000 for more information on the Denver Airport.

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

The Health & Wellness Center is open to all Johnson & Wales University students with a valid student ID and provides students with free, comprehensive primary healthcare and prevention services. The center is staffed by a part-time mid-level provider such as a physician's assistant or nurse practitioner and a medical assistant. A licensed professional counselor is available by appointment for direct clinical services including assessment, brief treatment, referral and crisis intervention.

To schedule an appointment with any of our providers, contact the Health & Wellness Center at 303-256-9448.

CAN I HAVE A CAR ON CAMPUS?

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

If you choose to park a vehicle on campus, you must purchase a parking permit from the Student Affairs Office. Permits may be purchased on a yearly or per-term basis. The cost for each permit is determined on an annual basis and published before the start of the fall term.

Parking rules and regulations are strictly enforced by the Campus Safety Department. Campus Safety issues monetary fines for vehicles that are parked illegally. Failure to adhere to parking regulations may result in a vehicle being ticketed, booted or towed at the owner's expense. Please review the University Parking Policy in the Denver Campus Student Handbook for more information.

The university is not responsible for any vehicle or its contents while it is parked on university property. All vehicles that are parked on university property are required to have a valid registration and insurance at all times.

Financing Your Education

TUITION AND FEES

The following tuition and fees schedule is effective for the 2010–2011 academic year. Tuition and fees are subject to change annually.

Annual Tuition	\$23,034
General Fee	\$1,107
Room & Board*	
Value Room	\$8,904
Standard Room	\$9,918

* The fee for certain residence halls may include board.
For more information contact the Office of Housing
and Residential Education at 303-256-9547.

Tuition is applicable to all students, including those on approved off-campus programs, including study abroad or internships. Students enrolled in courses in excess of a normal full-time schedule will be assessed an additional tuition charge. For purposes of tuition billing and financial aid eligibility, full-time status is determined on a term basis and consists of 12 to 21 quarter credit hours per term. Students carrying more than 21 quarter credit hours will be charged for each quarter credit over 21. When repeating courses already attempted, students may be assessed a fee for those courses. Students are fee assessed tuition upon course registration each term. Summer is considered a separate term.

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

Room Only is for the academic year and includes residence hall accommodations and does not include meals.

Room and Board is for the academic year and selected rooms have access to 15 meals per week. This does not apply to all residence halls. For more information contact the Office of Housing and Residential Education at 303-256-9547.

RESERVATION FEE AND OTHER FEES

Reservation Fee **\$300**

The \$300 reservation fee is payable upon acceptance to the university. The university observes the May 1 reservation fee/deposit deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2010 will be accepted on a space available basis. Reservation fees received prior to May 1, 2010 are refundable. Students must also have an approved payment plan with Student Academic & Financial Services by July 9, 2010 in order to guarantee a room assignment. Students who establish an approved payment plan after July 9, 2010 could be placed in a temporary assignment regardless of fee payment date, although Residential Life will make every effort to assign students to permanent room assignments.

Requests for refunds of the reservation fee will be granted upon written request to the university prior to May 1, 2010. After May 1, 2010 the reservation fee of \$300 (or \$150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

Orientation Fee **\$288**

This nonrefundable fee, which is uniformly charged, is required of all new students for orientation and term start activities. It is charged during the fall, winter and spring terms.

Extension Students

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

Early Enrollment Program Tuition

Early Enrollment Program tuition is 50 percent of the 2010–2011 tuition charge. Refer to Page 23 for a description of the Early Enrollment Program. Early Enrollment Program students are also subject to appropriate university fees, including full general fee and full room and board charges. Early Enrollment Program students are not eligible for any

federal financial aid or institutional need-based aid while enrolled in the program. Early Enrollment Program students should contact the Financial Planning Office for information on alternative funding and to determine how eligible scholarships will be affected while in the Early Enrollment Program.

Student Health and Accident Insurance

All registered day program and graduate students taking credit hours are covered by a health and accident insurance plan for the terms enrolled during the academic year. This does not include the summer term. Insurance brochures are available at several locations throughout the university. Refer to the insurance brochure for a definition of the effective date of coverage, policy limits, policy termination and the opportunity to continue coverage over the summer. Online courses do not fulfill this requirement. Students that are not eligible for the university Student Health and Accident program can apply for short-term medical insurance through the Gallagher Koster Web site: www.gallagherkoster.com.

Books and Supplies

The cost of books and supplies is approximately \$1,500 per academic year. These costs are not applied to the student's invoice. Books and supplies must be paid for at the university's 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

The student may make one payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the published due date of July 9, 2010.

II. Term Payments

Students may choose to make three payments a year, which are payable by the publicized due dates established prior to each term. The published due date for September 2010 is July 9, 2010.

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) at www.afford.com. There is an enrollment fee to participate. Many such plans are essentially interest free, but some accounts may incur late fees, reinstatement fees or other fees. Students interested in this option must contract with TMS and pay the first payment, in addition to the enrollment fee, by the published due date of July 9, 2010.

All Johnson & Wales University students must fulfill their financial obligations to the university by the published due date of July 9, 2010 (all off-term entrants must meet the financial obligation by the published date for that term).

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

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

If you do not fulfill your financial obligation by the published due date, your housing assignment will be removed. In addition, your acceptance to enroll for the 2010–2011 academic year may also be revoked.

REFUND POLICIES

General Policy: To the extent that any charges due to the university remain unpaid, no refund check will be issued. No tuition or fees (other than the reservation fee) 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

* 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.

for institutional loans will be credited to the student's account to the extent that any charges are due the university. The distribution formula for the institutional refund to the Federal Student Financial Aid program will be calculated according to federal regulations. The university's Withdrawal Credit Policy applies to all withdrawals from the university, voluntary or involuntary.

Term charges, institutional merit scholarships and institutional aid are subject to the university's Withdrawal Credit Policy upon withdrawal from the university. Term charges are defined as tuition, and if applicable, room only, room and board, the general fee and orientation fee. Tuition is applicable to all students, including those on approved off-campus programs including internships and study abroad. Merit scholarships and institutional aid are defined as any source of funding from Johnson & Wales University. The General Fee is nonrefundable. The official notice of withdrawal from the university may be done in person or by written notification through Student Academic & Financial Services. Refunds are calculated by the date of termination which is based on the date Student Academic & Financial Services receives notification of withdrawal from the student or faculty member. Any refund due will be issued within 45 days after the date that the university was first notified of the withdrawal.

University withdrawal disputes must be submitted online within 30 days after the end of the term during which the student was withdrawn. To submit a dispute, students must complete the appropriate form online. No adjustments to tuition and fees or financial aid will be made until the dispute is researched and either approved or denied. No withdrawal disputes will be considered after 30 days from the end of the term in which the student was withdrawn. Decisions will be made within 10 business days and students will receive notification via the e-mail address provided on the dispute form.

University Withdrawal Credit Policy

If a student terminates during:

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

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

Examples of university refund policies are available upon request in the Student Academic & Financial Services Office. Refer to Page 33 for the Federal Withdrawal Policy.

FINANCIAL OBLIGATIONS

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

STUDENT FINANCIAL SERVICES (SFS)

FINANCIAL PLANNING

The university realizes that financing an education may be a very complex process for many students. In order to assist students and their families in these matters, Johnson & Wales has established a staff of financial planning counselors. These counselors are available to work with students and their families on an individual basis to help them best utilize their own funds and other available resources to meet educational expenses. For more information and assistance call 1-877-598-3368 or 303-256-9700.

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 Student Academic & Financial Services.

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

Important Note: There is a cap on the total dollar amount of scholarships, grants, awards, prizes and other aid that the university will award to a single student during a given academic year. The maximum amount is determined prior to each year's financial aid awarding process and includes both university funded and university administered monies. Please contact Student Academic & Financial Services for further information regarding this cap.

HOW TO APPLY

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

1. Personal Identification Number (PIN)

Students and their parents can apply for a PIN at www.pin.ed.gov. The PIN allows students and parents to sign the FAFSA electronically and to correct previously processed FAFSA information online. Both the student and at least one parent must apply for a PIN.

2. Free Application for Federal Student Aid (FAFSA)

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

3. Independent Students

To be considered independent for financial aid purposes for the 2010–2011 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1987?
2. As of today, are you married?
(Answer yes if you are separated, but not divorced.)
3. At the beginning of the 2010–2011 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.)?
4. Are you currently serving on active duty in the U.S. Armed Forces for purposes other than training?
5. Are you a veteran of the U.S. Armed Forces?
6. Do you have children who will receive more than half of their support from you between July 1, 2010 and June 30, 2011?
7. Do you have dependents (other than your children or spouse) who live with you and who receive more than half of their support from you, now and through June 30, 2011?
8. When you were age 13 or older, were both your parents deceased, were you in foster care or were you a dependent/ward of the court?
9. As of today, are you an emancipated minor as determined by a court in your state of legal residence?
10. As of today, are you in legal guardianship as determined by a court in your state of legal residence?
11. At any time on or after July 1, 2009, did your high school or school district homeless liaison determine that you were an unaccompanied youth who was homeless?

12. At any time on or after July 1, 2009, did the director of an emergency shelter program funded by the U.S. Department of Housing and Urban Development determine that you were an unaccompanied youth who was homeless?
13. At any time on or after July 1, 2009, did the director of a runaway or homeless youth basic center or transitional living program determine that you were an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless?

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

4. Verification and Other Documentation

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

STUDENT ELIGIBILITY REQUIREMENTS

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

Financial need is the difference between the cost of the student's education (tuition and fees, room and board, books and supplies, transportation and personal expenses) and the total contribution expected from the student and his/her family. The student's total family contribution is based on an analysis

of the information which the student and/or parent supplied on the FAFSA. Some of the items considered are total family income, assets, the number of people in the household, the number of siblings in college, and the student's own resources, such as earnings, savings, and untaxed income which the student may receive. Johnson & Wales University also considers these items when determining eligibility for university funds.

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

Federal Academic Competitiveness Grant (ACG)

This federally funded program provides financial assistance to students who are U.S. citizens or eligible non-citizens and are eligible for the Federal Pell Grant. The ACG is available to first-year students who have completed a rigorous secondary high school program of study after January 1, 2006. (Johnson & Wales will evaluate criteria.) First-year students may receive up to \$750 for their first academic year. Second-year students may be eligible for up to \$1,300 if they have completed a rigorous high school program of study after January 1, 2005, have a cumulative 3.00 GPA and are eligible to receive a Pell Grant.

Federal Pell Grant

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

The maximum Pell Grant award for the 2009–10 award year (July 1, 2009 to June 30, 2010) was \$5,350. The maximum Pell Grant award can change each award year and depends on program funding. Further information

may be obtained by visiting the Web site of the U.S. Department of Education at <http://studentaid.ed.gov>.

Federal Supplemental Educational Opportunity Grant (SEOG)

This federally funded program provides financial assistance to students who demonstrate exceptional financial need. The amount Johnson & Wales University awards ranges from \$100 up to a maximum of approximately \$1,000 per academic year, based on financial need and the availability of funds. Students with a previous bachelor's degree are not eligible for a Federal Supplemental Educational Opportunity Grant.

Federal 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 Academic & Financial Services Office.

Federal Perkins Loan

This low-interest loan is funded by the federal government and administered directly by the university. Master Promissory Notes for this loan are available at www.jwu.edu under the Forms tab. Students may borrow up to \$4,000 for each year of undergraduate study (the total a student can borrow as an undergraduate is \$20,000). However, the amount a student may borrow may be less than the maximum available. The university receives a certain amount of Perkins funds each year from the U.S. Department of Education. When all available funds for that award year have been distributed, no more award funds can be made for that year. The amount a student will receive depends on financial need and the availability of funds.

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

William D. Ford Federal Direct Subsidized Stafford Loan

This loan program provides low-interest loans to students who demonstrate financial need. A Master Promissory Note for these loans is available on line at dlenote.ed.gov. First time borrowers are required to complete an entrance interview at dl.ed.gov.

Students may borrow up to a maximum of \$3,500 per academic year for the first year of undergraduate study, \$4,500 for the second year and \$5,500 per year for the third and fourth years. The student must begin repayment six months after he/she leaves college or drops below half-time status, and the student's payment will be a minimum of \$50 per month. The amount of the student's monthly payment will be determined based upon the amount of student debt and the length of the repayment period. Please contact Direct Lending at 1-800-557-7394 for more information on repayment options.

William D. Ford Federal Direct 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 Direct 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.

William D. Ford Federal Direct Parent Loan Program for Undergraduate Students (PLUS)

The Direct PLUS Program provides loans to parents of dependent students to attend college. PLUS borrowers do not have to demonstrate need, but are subject to a credit analysis by the Department of Education. The parent applying for the loan must fill out a Direct PLUS Master Promissory Note (MPN); an MPN can be completed online at dlenote.ed.gov. In addition the parent must complete a Loan Amount Request Form with the university. Repayment of this loan must begin within 30 days of the time the loan is fully disbursed annually, or the borrower can contact the lender to request a deferment. The borrowing limit is the total cost of attendance, minus any financial aid being received.

Stafford Annual Loan Limits		Stafford Aggregate Loan Limits	
Dependent Students	Independent Students	Dependent Students	Independent Students
\$5,500 as freshmen (including up to \$3,500 subsidized or unsubsidized)	\$9,500 as freshmen (including up to \$3,500 subsidized or unsubsidized)	\$31,000	\$57,500
\$6,500 as sophomores (including up to \$4,500 subsidized or unsubsidized)	\$10,500 as sophomores (including up to \$4,500 subsidized or unsubsidized)		
\$7,500 as juniors and seniors (including up to \$5,500 subsidized or unsubsidized)	\$12,500 as juniors and seniors (including up to \$5,500 subsidized or unsubsidized)		
PLUS Annual Loan Limits for Parents of Dependent Students		PLUS Aggregate Loan Limit	
Total cost of attendance minus other financial aid		No aggregate maximum loan limit	

Johnson & Wales University participates in the William D. Ford Federal Direct Loan Program. All Direct Stafford Loans and parent PLUS loans will be borrowed from the U.S. Department of Education.

Please note that the loan information described in this catalog is based upon the available information as of the date of the production of this catalog. Updated information regarding federal grants and loans may be obtained by visiting the U.S. Department of Education Web site at <http://studentaid.ed.gov>.

Applications for these loans are available in Student Academic & Financial Services or on the Direct Lending Web site at www.ed.gov/office/OSFAP/DirectLoan/index.html.

Aid from these programs is awarded on the basis of financial need. In order to receive maximum consideration for financial assistance, it is recommended that the student apply as soon as possible after January 1. The award process for first-year students begins in March of each academic year. Renewal of financial aid is not automatic. Recipients are required to reapply each year by the announced deadline.

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

7. sign a Statement of Educational Purpose, a Statement of Registration Status and a Statement on Overpayments and Defaults.

Students are eligible to receive financial aid as long as they maintain satisfactory academic standing as defined on Page 44 of this catalog, and in the Denver Campus Student Handbook. Students who fail to maintain satisfactory academic progress will be notified by Student Academic & Financial Services. All financial aid will be suspended until satisfactory progress is again achieved.

Return of Title IV Funds (federal aid)

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

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

The student's loan monies (subsidized, unsubsidized and PLUS) must be received by Johnson & Wales University before the student's notification date, in order for the money to be considered within the formula. If the student is eligible for a post-withdrawal disbursement, a written notice will be mailed requesting the consent of the borrower to post to the student's account. The amount of institutional assistance earned is based on the week that the student withdraws from the university and follows the percentage the university credits the student's charges (Page 34).

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

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

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

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

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

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

FINANCIAL AID PROGRAMS

The following programs are the major financial aid resources available to students. Students may receive assistance from any one of these, or from a combination of all of these programs, in what is called a financial aid package. Student eligibility for these programs is based on completion and submission of the form(s) described in the **How to Apply** section.

Since awards are not automatically renewable, students must reapply each year. All financial aid awards are determined based on an academic year (fall/winter/spring terms). Financial aid awards are disbursed based on this term system, which equates to three disbursements.

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

Johnson & Wales University Grant

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

FINANCIAL ASSISTANCE, SCHOLARSHIPS AND WORK PROGRAMS

Last year, Johnson & Wales University awarded more than \$112 million in institutional aid to students. Awards range from \$500 to full tuition. Scholarships, grants, loans and work programs awarded depend on the university budget, and are dependent on students meeting program eligibility requirements. These programs are only available to full-time, undergraduate, day school students during the academic year and are not available during the summer term.

Note: Scholarship funds are applied to the student's account with the university in three equal disbursements by term (e.g., a \$3,000 Presidential Academic Scholarship recipient would receive \$1,000 per term).

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

Important Note: There is a cap on the total dollar amount of scholarships, grants, awards, prizes and other aid that the university will award to a single student during a given academic year. The maximum amount is determined prior to each year's financial aid awarding process and includes both university funded and university administered

monies. Please contact Student Academic & Financial Services for further information regarding this cap.

Alpha Beta Gamma (International Honor Society) Scholarship:

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

Business Professionals of America

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

Careers through Culinary Arts Program

(C-CAP) Scholarship: The university awards scholarships of up to full tuition to 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.

The Circle of Academic Excellence Awards

include the Pioneer's Award, the Founder's Award and the President's Award. The University Awards Committee, working with Student Financial Services, selects students for these awards, which are given to enrolled upperclass students who are excelling academically and who meet certain criteria. These renewable scholarships are up \$5,000 per academic year. For more information on the Circle of Academic Excellence Awards, please see Page 53.

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

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

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

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

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

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

Gaebbe Eagle Scout Award: A number of renewable grants of \$1,000 are available to entering freshmen who have achieved the rank of Eagle Scout in the Boy Scouts of America. Visit www.jwu.edu/scholarships and click on the “membership” link for an application. The deadline for application is February 1, prior to enrollment.

Girl Scout Gold Award Grant: A number of renewable grants of \$1,000 are available to entering freshmen who have earned the Girl Scout Gold Award. Visit www.jwu.edu/scholarships and click on the “membership” link for an application. The deadline for application is February 1, prior to enrollment.

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

Lodging Management Scholarship: JWU offers a number of \$1,000 renewable scholarships for students who have participated in the Hotel & Lodging Management program. Apply for admission online at www.jwu.edu/apply and indicate your participation. *Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.*

National Academy Foundation (NAF)

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

National FFA Scholarship: Johnson & Wales University awards a number of FFA scholarships ranging from \$1,000 up to full tuition. Awards are based on FFA activities and academic record, and are renewable based on

continued involvement in and support of FFA. Apply for admission online at www.jwu.edu/apply and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Phi Theta Kappa (International Honor Society)

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

Presidential Academic Scholarships:

JWU awards academic scholarships to incoming students who are in the top third of their class, have a 3.00 high school GPA and demonstrate academic excellence. Awards range from \$2,500 to full tuition and are renewable provided the recipient's GPA does not fall below 2.75.

Pro-Start Scholarship: JWU offers a number of \$1,000 renewable scholarships for students who have participated in the Pro-Start program. Apply for admission online at www.jwu.edu/apply and indicate your participation. *Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.*

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

Technology Student Association (TSA)

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

Transfer Scholarship: An unlimited number of transfer scholarships up to \$3,000 are awarded to students who plan to continue their education at Johnson & Wales in an associate or bachelor's degree program. Students must have completed 30 semester hours at another institution and maintained a minimum 3.00 cumulative average. Students must maintain a GPA of 2.75 in order for the scholarship to be renewed. The scholarship application is the application for admission to the university.

Tuition Exchange Scholarship: Johnson & Wales University extends to children of eligible employees at participating Tuition Exchange (TE) institutions the opportunity to apply for a TE scholarship. TE is a reciprocal scholarship program for qualified children of faculty and staff employed at more than 600 participating colleges and universities. A student accepted as a Tuition Exchange scholarship recipient may be awarded up to full tuition at JWU. Applications are available at the participating institution. A complete list of colleges and universities that are part of the program is available at www.tuitionexchange.org.

FUNDED/DONATED SCHOLARSHIPS

Johnson & Wales University administers donated scholarships which are funded by businesses, individuals and professional organizations. In many cases, students must have completed at least one term of enrollment at Johnson & Wales to be considered. These funds are awarded to eligible candidates based on established criteria.

OUTSIDE SCHOLARSHIPS

There are many other potential scholarship sources that students should consider to help finance their education. Students should contact the Higher Education Assistance Agency in their home states for information about the possibility of state grants or scholarships. It is recommended that students apply for outside scholarships as soon as possible because most organizations have an application deadline as early as March 10th.

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. To view a guide to free scholarship searches online, please visit the Johnson & Wales Web site at www.jwu.edu.

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 states may be eligible for state grant money:

Delaware
Maine
Maryland
Pennsylvania
Rhode Island
Vermont

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

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 2010–2011 are up to \$9,000 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Resident Assistant Program: Students are selected for this program based on strong academic performance and residence hall experience. Applications are available from the department of Housing and Residential Education. Awards range from \$8,200 to \$9,500 and are renewable based on annual employee performance.

Note: There are many complex IRS regulations regarding the taxability of scholarships and grants. The university is not in a position to determine the tax consequences of such awards in the case of any particular student. It is recommended that all students consult IRS publication 970 entitled “Tax Benefits for Education” and their tax advisor to determine how these rules apply to them. Non-resident alien students with an F-1, J-1 or Q-1 visa will be subject to U.S. income tax withholding on any grant received for room and board.

Student Assistant Employment Program:

Scholarships are awarded to all students selected for this program. No application is necessary, but a résumé is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2010–2011 are up to \$3,000 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Teaching Assistant Program: Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or the Culinary Administration Office. Awards for 2010–2011 are up to \$7,500 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Important notice for international students:

Please be aware that some of the above programs offer a room and board grant for eligible summer participants. Non-resident alien students with an F-1, J-1 or Q-1 visa will be subject to U.S. income tax withholding on any grant received for room and board.

SATISFACTORY ACADEMIC PROGRESS

A student must meet the listed standards while enrolled at Johnson & Wales University. Students in certificate or degree programs may receive financial aid for not more than 150 percent of normal program completion time.

Type of Degree	150 percent Completion Time Credit Limit <i>(includes awarded transfer, attempted and completed credits)</i>
Associate	145 quarter credit hours
Bachelor's	275 quarter credit hours

If a student exceeds the established 150 percent Completion Time Credit Limit before completing all degree requirements, the student will lose (and be ineligible to receive) financial aid for future terms. Programs vary; consult with Student Academic & Financial Services regarding your particular program.

In addition, students must maintain a specific Grade Point Average (GPA) throughout the maximum 150 percent timeframe of program completion (see chart below). Credits attempted include awarded transfer, attempted, and completed credits.

Associate Degree

Credits attempted	Required GPA
20.6–41	1.26
41.1–71.5	1.50
72–107.5	1.75
107.6–114.5	2.00
115–144.5	
145+	

Bachelor's Degree

Credits attempted	Required GPA
20.6–41	1.26
41.1–143.5	1.50
144–215.5	1.75
216–224.5	2.00
225–274.5	
275+	

Students will be reviewed at the end of each enrolled term to determine they are meeting the aforementioned satisfactory academic progress criteria. If a student is nearing stated credit and GPA requirements, the student will be notified in writing and placed on probation for up to three consecutive terms. Following the three terms, if the student has exceeded the 150 percent completion requirement and/or has not met the GPA requirement, the student will not be eligible for financial aid for the future term(s), and will be notified in writing of their loss of eligibility. Students may remain eligible to register classes; however, alternative payment arrangements with Student Academic & Financial Services will need to be made.

Students who have extenuating circumstances during a period of probation may appeal to Student Academic & Financial Services. The appeal must be filed within two weeks upon notification of probation. The Review Committee will then respond to the appeal, in writing, within two weeks of receipt. Specific guidelines can be obtained by contacting Student Academic & Financial Services.

Academic Information

CLASS SCHEDULES

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

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

SUMMER SESSIONS

Optional 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 JWU are not granted credit for summer session courses taken at other institutions unless prior permission has been granted by the director of Student Academic & Financial Services.

COURSES TAKEN AT OTHER INSTITUTIONS

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

- The student must have an overall grade point average above 2.25.
- There is a limit of three 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," "W," "WF," "I" or "GP."
- Grades of "C" or better (2.00 or equivalent) from an accredited institution may be accepted for transfer.
- The courses must be taken within one year of permission being granted.
- Courses cannot be taken locally unless JWU does not expect to offer the class before the student's anticipated graduation date.
- A student will not be granted credit (transfer credit or otherwise) for any academic work done during the period of a disciplinary suspension.

Students must submit a request to take classes elsewhere form (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 AND TARDINESS

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

Student Academic & Financial Services should be notified immediately of any necessary prolonged absences. The Denver Campus 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 Denver Campus Student Handbook, which can be found online at www.jwu.edu. Select the Denver Campus, then click on Student Life.

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
WF	Withdrawal/Fail	0.00
WP	Withdrawal/Pass	
I	Incomplete	
NC	No Credit	
GP	Grade Pending	
AU	Audit	
P	Proficiency	
S	Satisfactory	
U	Unsatisfactory	
PL	Prior Learning Assessment	
CX	Challenge Exam Credit	
NG	No Grade	

Grade reports are viewable on uconnect.

Honors Option (H)

If a course was taken as an Honors Program requirement, the grade received will be followed by “H” (for example, AH, BH).

Failure (F)

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

Withdrawal (W), Withdrawal/Pass (WP), Withdrawal/Fail (WF)

In order to record attempted credits (including for purposes of determining satisfactory academic progress), a grade of W, WP, or WF is recorded when a student withdraws, or is withdrawn due to excessive absences, from a registered course after its add/drop period has ended. Students withdrawing from graduate and postgraduate level courses are eligible for a W grade only. A W is a punitive and failing grade issued at the instructor’s discretion, and is entered permanently into the term and cumulative grade point averages. In order to qualify for a WP, the student must have an estimated grade of 60 or higher at the time of withdrawal. This grade is not entered into the term and cumulative grade point averages. If the estimated grade is below 60, the student will be issued a WF, which is entered into the term and cumulative grade point averages as a failing grade until successful completion of the course at a later date.

Incomplete (I)

Issued to students if they are unable to complete course requirements (because of authorized absences due to service commitment or illness). Outstanding work must be completed within two weeks of the final exam class day or the grade will automatically become an “F” and the grade will be included in the grade point average. For classes graded “S/U” (Satisfactory/Unsatisfactory), an Incomplete (“I”) will change to a “U.”

No Credit (NC)

A non-punitive designation issued to a student who has been authorized to withdraw from class, or the university, due to extenuating circumstances, or who has withdrawn from the university prior to mid-term.

Grade Pending (GP)

A temporary mark given when the completion of course requirements is still underway. A grade pending is not calculated into the cumulative average and is generally used under extreme, extenuating circumstances. If a grade is not submitted to replace the “GP” within one year, it will automatically become an “F.”

Audit (AU)

An audit occurs when no academic credit is granted. This grade is not calculated into the cumulative average.

Proficiency (P)

Granted for achievement of multiple levels of skills in progression where the self-paced approach is in effect. This grade is not calculated into the cumulative average.

Prior Learning (PL)

Students may earn credits for the knowledge or skills they have mastered outside the classroom through volunteer work, employment, travel, professional training and seminars or other comparable sources.

Satisfactory/Unsatisfactory (S/U)

Used for designated courses throughout the university.

Challenge Exam (CX)

Granted for specifically designated courses upon successful completion of department challenge exams.

No Grade (NG)

"No Grade" is issued temporarily when there is no grade provided by the faculty member. This grade is not factored into the student's GPA. Once a grade is submitted, the cumulative average and transcript will reflect only the new grade. If a grade is not submitted to replace the "NG" within one year, it will automatically become an "F" and the grade will be included in the grade point average.

ACADEMIC AND PERFORMANCE TRANSCRIPTS

A transcript is a representation of a student's entire academic record while at Johnson & Wales. The university employs two types of transcripts: academic and performance.

An academic transcript reflects a student's unabridged academic history at the institution, including all letter grades.

A performance transcript identifies the practical skills, including writing, associated with a student's academic coursework. Skills are graded as "developing," "validated,"

"mastered" or "not tested." The purpose of a performance transcript is to better represent the practical skills obtained by the student.

Official transcripts are printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee. Official transcripts may be released only upon written request of the student; this is done in accordance with the Family Educational Rights and Privacy Act (FERPA). The university does not charge a fee for transcripts. Students are only allowed 20 transcripts per year. Official transcripts will not be released if a student is not current in all financial obligations to the university. Transcripts are not official if faxed. Allow three business days for processing. Students intending to pick up transcripts in person must make the request in person at Student Academic & Financial Services or complete a transcript request form.

Unofficial transcripts may be obtained on uconnect.

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 cumulative GPA of 2.0 or better, which is a graduation requirement. All freshman students begin in good academic standing.

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 counseled by their academic counselor and will be offered appropriate resources. 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 must meet with their academic counselor in order to register for courses. Web registration is not available to students on academic probation until they meet with an academic counselor.

SUSPENSION

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

Suspended students, after one term of nonmatriculation, may appeal in writing to the Committee on Academic Standing. Dismissed students may appeal in writing to the Academic Appeals Committee. All letters should be received in Student Academic & Financial Services no later than six weeks after suspension or dismissal. Committee decisions are final.

Students who are reinstated into the university will be placed on "Academic Warning." These students risk permanent dismissal from the university if they are unable to meet the academic guidelines. In addition, students are required to attend a mandatory study skills strategies seminar and tutoring in the content areas. Failure to complete this requirement will result in immediate dismissal.

ACADEMIC ACHIEVEMENT STANDARDS

Status: first term of enrollment (attempting 0–21 credits)

End of Term Outcome

below 1.00 = suspension
1.00–1.99 = 1st term on probation
2.00 or higher = good standing

Status: first term on probation

End of Term Outcome

below 1.00 = dismissal
1.00–1.25 = suspension
1.26–1.99 = 2nd term on probation
2.00 or higher = return to good standing

Status: second consecutive term on probation

End of Term Outcome

0–1.25 = dismissal
1.26–1.49 = suspension
1.50–1.99 = 3rd term on probation
2.00 or higher = return to good standing

Status: third consecutive term on probation

End of Term Outcome

0–1.50 = dismissal
1.51–1.99 = suspension
2.00 or higher = return to good standing

REPEAT OF COURSES

Undergraduate students will be allowed no more than three (3) attempts to successfully complete each course. Students who passed the course, but wish to improve their grade, may repeat the course if it is available. The highest grade earned will be calculated into the grade point average.

REQUIRED COURSES

Students who fail a course after a second attempt will be assigned an academic standing hold and will be placed on academic probation. Students who fail the same course after a third attempt may be academically dismissed.

Students who attempt the same course three times and earn a combination of "W", "WF" and "F" grades will be assigned an academic standing hold; these students may be subject to academic suspension if the course is not successfully completed during the next course offering.

APPEALS

Appeals regarding academic suspension or dismissal can be made to the Academic Appeals Committee after one term of nonmatriculation if extenuating circumstances exist. A student may appeal only once, and the decision of the committee is final.

CONCENTRATIONS

In programs of study that require a concentration, students will be given the following options in the event that they cannot successfully complete a concentration course requirement at the third attempt:

1. Make an alternate concentration course selection (if available) or
2. Select a new concentration to meet degree requirements.

COURSES NOT REQUIRED

If the attempted course is not a specific degree requirement, the student will be unable to attempt the course again. The student must then select an alternate course to meet degree requirements.

GRADUATION REQUIREMENTS

If the attempted course is a mandated graduation requirement such as Community Service Learning, career management course sequences or Sanitation Certification, the student has nine (9) terms to complete the course.

ACADEMIC COUNSELING

Academic counselors are available in Student Academic & Financial Services to assist students with preparation for graduation. Their goal is to assist students in evaluating, developing, and maximizing their potential by providing guidance and support.

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

UNIT OF CREDIT

The university measures academic progress using the quarter credit hour system. Courses are offered in three formats and may combine two or more of those formats, which are: lecture, laboratory and experiential.

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

RESIDENCY REQUIREMENT

The undergraduate residency requirement refers to the number of courses and credits students must take at JWU, whether they are transfer students or JWU students acquiring an additional degree. The residency requirement for all students at Johnson & Wales University pursuing an associate degree is a minimum of 31.5 quarter credit hours, half of which must be within the major field. For students pursuing a bachelor's degree, the minimum is 45 quarter credit hours, half of which must be within the major field. Upon review, certain related professional studies courses and program electives may be considered when determining residency. Standardized testing credits are not considered when determining residency requirements. Diploma/certificate candidates will be allowed to transfer a maximum of 9.0 quarter credits (including JWU courses) towards diploma/certificate program requirements.

GRADUATION REQUIREMENTS

Each student is required to submit an online diploma application at least two to three terms prior to program completion. Students must file one application for **each** expected degree (i.e. associate, bachelor's, master's). The application ensures that the student's name is printed correctly on the diploma, the diploma is sent to the correct address and the information is reviewed at the end of the correct term.

Graduation requires successful completion of a prescribed sequence of study and a minimum 2.00 grade point average. Students with a cumulative GPA below 2.00 will be in noncompliance with the criteria for good academic standing and may be subject to academic dismissal. Furthermore, as required by their program, all students must successfully complete the community service learning requirement, Career Capstone (CAR0010), and any and all requirements as indicated in the catalog (for example, culinary/pastry/hospitality students are required to take Food Safety and Sanitation Management, FSM1065, and must pass a national certification exam recognized by the Conference for Food Protection to fulfill graduation requirements).

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

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

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

WRITING REQUIREMENT

Students who graduate with a bachelor of science degree must leave Johnson & Wales with effective writing skills. Thus the university has a graduation writing requirement for all students graduating with a bachelor's degree.

To assist students to meet the graduation writing requirement, all students entering or transferring to the university are required to achieve a minimum score of "validated" in a performance transcript assessment prior to graduating with a bachelor of science degree. These writing skills will be assessed in ENG1021 Advanced Composition and Communication. Students who do not achieve a score of "validated" must enroll in ENG0001 Writing Workshop until a "validated" score is achieved on the performance transcript assessment.

HONORS

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 JWU should see Page 22 for information on transfer admissions.

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.

HONORS PROGRAM

This program offers qualified students an opportunity to enhance their curriculum by taking honors-specific and H-option classes. 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 their high school graduating class, submitted SAT or ACT scores above the national average, and entered JWU in the fall of their freshman year.

Honors students may enroll in honors sections of some general studies courses and may choose the honors option (H-option) in other courses. Early graduation is possible through accelerated course work in the SHARP program (see Page 52).

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.

Two honors designations are available upon graduation. To receive the "Honors Scholar" designation, graduating seniors must successfully complete a number of general studies honors courses in addition to some H-option courses. To receive the "University Honors Scholar" designation, graduating seniors must also submit an accepted Honors Thesis and successfully complete RSCH3001.

Business/Hospitality

At the bachelor's level, students must complete a total of 12 honors/H-option courses for a designation as an "Honors Scholar." Honors students who also submit an accepted scholarly paper and successfully complete RSCH3001 receive the "University Honors Scholar" designation.

Culinary Arts/Baking & Pastry Arts

At the associate level, students must complete a total of nine honors/H-option courses, including labs, to receive the Honors Scholar designation.

At the bachelor's level, students must complete a total of 16 honors/H-option courses/labs to receive the Honors Scholar designation. Honors students who also submit an accepted scholarly paper and successfully complete RSCH3001 receive the "University Honors Scholar" designation.

MINORS

The School of Arts & Sciences offers 22.5 quarter credit hour minors in Environmental Sustainability and Technical Communications.

CONCENTRATIONS

The College of Business offers 13.5 quarter credit hour concentrations in Advertising, Business Communication, Business-to-Business Selling, Entrepreneurship, Fashion Communications, Fashion Product Development, Finance, Global Marketing, Marketing Communications, Marketing Management, Marketing Research, and Operations Management.

The College of Culinary Arts offers a 15.0 quarter credit hour concentration in Culinary Capstone Labs,

The Hospitality College offers 13.5 quarter credit hour concentrations in Adventure, Sport and Nature Based Tourism; Beverage Service Management; Entrepreneurship; Food and Beverage Management; International Hospitality Operations Management; Resort Management; Resort and Adventure Tourism Management; Sales, Meeting and Event Management; and Sports and Entertainment Marketing.

The School of Arts & Sciences offers 13.5 quarter credit hour concentrations in Applied Mathematics, Biological Science, Career Writing, Global Perspectives, Leadership

Studies, Psychology and Sociology. These concentrations allow students to pursue in depth areas of general studies in which they have special interest or aptitude.

NOTE: Majors 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

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

1. Incoming freshmen who are honors graduates of approved secondary schools, have been elected to their state or national honor society, or have maintained a minimum GPA of 3.00
2. New transfer students who maintained full-time enrollment at a previous institution and each term earned a cumulative GPA equivalent to Dean’s List status for that institution
3. Students at Johnson & Wales who have maintained full-time enrollment and a 3.40 cumulative GPA at the end of each term

Note: The only exception to this policy is the first term of enrollment, during which the cumulative GPA may be less than 3.40.

If a student does not exercise this option, SHARP eligibility may continue provided that the student maintains continuous full-time matriculation while maintaining a cumulative 3.40 GPA after all terms. The benefits provided by SHARP are not applicable during the summer sessions, during full-time internship terms, for independent studies, or for an additional culinary/pastry laboratory class. Preferred scheduling and graduation acceleration are not guaranteed.

Failure to maintain a cumulative GPA of 3.40 or better after each term will cause the student to become permanently ineligible for the benefits provided by SHARP. Student Academic & Financial Services will only notify a student of their withdrawal from the SHARP program via his or her JWU e-mail account, and it is the student’s responsibility to drop extra credits, if registered, to avoid incurring additional charges.

Students registering more than 21 credits in the summer term will be charged in accordance with the Tuition & Fees Policy.

ACADEMIC FUNCTIONS

Summer Orientation programs are held for new students during the months of June–August prior to the fall term. Additionally, the fall term Week of Welcome program aids in acclimating students to their new environment and preparing them for course work. During the winter and spring terms, a one-day orientation program is held.

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

AWARDS

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

CIRCLE OF ACADEMIC EXCELLENCE AWARDS

Founders' Award

This award is presented to upperclass business, hospitality and culinary arts students who, by their serious approach to career education and perseverance in their objectives, embody the ideals and principles expressed by the founders of Johnson & Wales University.

Pioneer's Award

Established to honor Audrey Gaebe, this award is presented to upperclass students enrolled in a concentration in the School of Arts & Sciences who have displayed outstanding academic achievement and actively participate in the JWU community.

President's Award

This award is given to second-year business, hospitality and culinary arts students who have displayed outstanding academic achievement, extracurricular leadership and purposefulness, cooperation, and strong college spirit.

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

Academic Performance Awards recognize graduating students who have achieved the highest cumulative GPA and are recommended by the faculty.

The **Pen and Podium Award** for excellence in communication is given to a graduating senior selected by the School of Arts & Sciences faculty in recognition of outstanding development and demonstration of communication skills within academic and/or competitive settings.

The **Golden Eagle Award** for excellence in journalism is given to a graduating senior selected by the School of Arts & Sciences faculty in recognition of outstanding contributions in writing and reporting for the Eagle's View and Eaglet, JWU's two newsletters, that show commitment to the mission and core values of Johnson & Wales University's Denver Campus.

The **Da Vinci Award** for excellence in math and science is given to a graduating senior selected by the School of Arts & Sciences faculty in recognition of skills in math and science.

The **Vollrath Award** was established in 2002 to support and encourage Johnson & Wales University culinary and pastry arts students in their pursuit of academic excellence. This award recognizes high-achieving students who are employed in food service and engaged in the life of the university and their community. Additional requirements: GPA must be 2.75 or better, two years back-of-the-house experience, currently working in the field, and participate in at least two university events.

The **Outstanding Culinary Nutrition Student Award** is presented to an outstanding Culinary Nutrition bachelor's degree recipient who best exemplifies excellence in academics, devotion to community service, and enthusiastic university spirit.

The **International Business Student Award** is presented by the faculty of the College of Business to the graduating senior who best exemplifies academic achievement within their chosen field of study, a commitment to participating in university life and bettering the community in which they live.

The **Management Student Award** is presented by the faculty of the College of Business to the graduating senior who best exemplifies academic achievement within their chosen field of study, a commitment to participating in university life and bettering the community in which they live.

The **Marketing Student Award** is presented by the faculty of the College of Business to the graduating senior who best exemplifies academic achievement within their chosen field of study, a commitment to participating in university life and bettering the community in which they live.

Senior Scholar Award: This group award goes to members of the senior class who have shown outstanding scholarship and leadership across their major area of study. These individuals are recognized for their accomplishments not only in the class but in outside activities as well.

The **Golden Pineapple Award** is presented to an outstanding Restaurant, Food & Beverage Management bachelor's degree recipient who best exemplifies excellence in academics, devotion to community service, and enthusiastic university spirit.

The **Spirit of Hospitality Award** is presented to an outstanding Sports/Entertainment/Event Management bachelor's degree recipient who best exemplifies excellence in academics, devotion to community service, and enthusiastic university spirit.

The **Future Global Hotelier Award** goes to an outstanding Hotel & Lodging Management bachelor's degree recipient who best exemplifies excellence in academics, devotion to community service, and enthusiastic university spirit.

The Hospitality College presents the **Experiential Learning Champion** to the graduating student who best maximized internship and part-time employment opportunities with hospitality industry employers during the course of their career at the university.

NOTICE OF NONDISCRIMINATION

Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, gender identity or expression, genetic information, or disability, in admission to, access to, treatment of, or employment in its programs and activities.

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

The following person has been designated to handle inquiries regarding the Nondiscrimination Policy:
University 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 appropriate governmental agencies listed below:

Office for Civil Rights, U.S. Department of Education, Customer Service Team,
400 Maryland Avenue SW, Washington, DC 20202-1100, 800-421-3481. This office may refer the matter to a regional Office for Civil Rights.

Rhode Island:

- Equal Employment Opportunity Commission
John F. Kennedy Federal Building
475 Government Center, Boston, MA 02203, 617-565-3200

- Rhode Island State Commission on Human Rights
180 Westminster Street, 3rd Floor
Providence, RI 02903-3768
401-222-2661

Massachusetts:

- Equal Employment Opportunity Commission
John F. Kennedy Federal Building
475 Government Center, Boston, MA 02203
617-565-3200
- Massachusetts Commission Against Discrimination, One Ashburton Place
6th Floor, Room 601, Boston, MA 02108
617-944-6000

Florida:

- Equal Employment Opportunity Commission, One Biscayne Tower,
2 S. Biscayne Boulevard, Suite 2700,
Miami, FL 33131, 305-536-4491
- Florida Commission on Human Relations,
2009 Apalachee Parkway, Suite 200,
Tallahassee, FL 32301, 850-488-7082

Colorado:

- Equal Employment Opportunity Commission, 303 East 17th Avenue,
Suite 410, Denver, CO 80203
303-866-1300
- Colorado Civil Rights Division,
1560 Broadway, Suite 1050, Denver, CO 80202-5143, 303-894-2997

North Carolina:

- Equal Employment Opportunity Commission, 129 West Trade Street,
Suite 400, Charlotte, NC 28202
704-344-6682
- N.C. Human Relations Commission,
116 W. Jones Street, Suite 2109,
Raleigh, NC 27601, 919-807-4420

Mailing Address:

N.C. Human Relations Commission
1318 Mail Service Center
Raleigh, NC 27699-1318

Student Services

CENTER FOR ACADEMIC SUPPORT

The Center for Academic Support (CAS) offers services to assist students in taking full advantage of their Johnson & Wales education as they prepare themselves for their careers. By confidently directing their own learning, students acquire lifelong behaviors and attitudes which are recognized and rewarded by employers. To accomplish this, the CAS offers a comprehensive menu of programs and services.

PROGRAMS AND SERVICES OFFERED:

- “At-risk” programming including study skills, time management, decision making, etc.
- Accommodations for students with disabilities with appropriate documentation as described below.

The Center for Academic Support 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. The Center for Academic Support is a vehicle to assist students to succeed while at Johnson & Wales.

SPECIAL NEEDS/DISABLED STUDENTS

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

Because some programs of study at the university have technical standards and requirements, applicants and students with special needs or disabilities should contact the Center for Academic Support at 303-256-9461 to discuss the availability of reasonable accommodations or to obtain

documentation guidelines, where appropriate.

For more information on technical standards see Pages 103–104. Available reasonable accommodations for special needs students with appropriate documentation include, but are not limited to

- Decelerated Course Load
- Preferential Scheduling
- Individualized Exams
- Note-taking Assistance
- Tape Recorders Allowed in Class
- Taped Texts
- Voice Recognition Software
- Classroom Relocation
- Housing Accommodations
- Medically Excused Absences
- Reader or Scribe
- Assistive Technology

For further information regarding available reasonable accommodations and the accommodations procedure, please see the Academic Support section of the Denver Campus Web site at www.jwu.edu or call the Center for Academic Support at 303-256-9461.

COMPUTER AND TECHNOLOGY USE

All students are required to comply with the university’s Computer and Technology Use Policy, which is accessible at www.jwu.edu/legal.

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

In addition, students should be aware that unauthorized distribution of copyrighted material (e.g., songs, music and other materials), such as through peer-to-peer networks, may constitute copyright infringement and subject students to civil and criminal penalties. Copyright infringers could face statutory damages ranging from \$200 to \$150,000 for each work that is infringed as well as potential criminal penalties, including imprisonment in serious cases. Please refer to the Computer and Technology Use Policy for a further description of prohibited activities regarding use of university technology resources.

EXPERIENTIAL EDUCATION & CAREER SERVICES

Experiential Education & Career Services offers a variety of work programs and career services to assist students in building and utilizing career skills to obtain employment and independently navigate their careers.

Career Services components include

- a career capstone course for juniors and seniors that prepares students to navigate all aspects of the job search process
- career coaching resources that provide personalized mentoring on a variety of career-related topics
- work experience programs designed to provide students with practical work experience in their chosen field of study while earning academic credit
- an online job posting system (jwu.experience.com) that students can use to search for jobs
- hundreds of employers representing business, culinary and hospitality fields that visit the campus each year to participate in recruiting events and serve as guest lecturers and classroom speakers.

These activities provide students with a real-world view of industry as well as opportunities to connect with industry professionals and career options.

Work Experience/Internship Programs

Opportunities are available in the College of Business, The Hospitality College and the College of Culinary Arts. Internship is designed to provide eligible students with practical work experience in their chosen field of study while they earn academic credit for the experience.

HEALTH & WELLNESS CENTER

MEDICAL RECORDS

Prior to the first term of enrollment, the university requires all new, full-time undergraduate students — residents and commuters alike — to submit proof of a complete physical exam within the past year, including documented proof of two doses of the MMR vaccine, a tetanus-diphtheria booster within the past 10 years, a negative tuberculosis test or chest X-ray within the last six months, three doses of hepatitis B vaccine, and completion of the chicken pox vaccine series or proof of physician-diagnosed disease. Pursuant to Colorado law, all resident students who have not received a meningococcal meningitis vaccination must sign a form indicating their decision as to whether or not to receive the meningococcal vaccination. These forms may be obtained by contacting the university at 303-256-9448. A strongly recommended but not required immunization is hepatitis A.

TREATMENT

The Health & Wellness Center is located on the third floor of the Arts & Sciences building. The office provides limited health care services, maintains student health records, and makes provisions for students requiring special medication, treatment or referrals. The Health & Wellness Center serves resident and commuter students.

INTERNATIONAL STUDENT SERVICES

The university assists international students to adhere to USCIS regulations, maintain their student visa status and access all the benefits permitted by their student visa. In addition, information sessions on employment, tax and other immigration and orientation issues will be offered on an as-needed basis.

Study Abroad Programs

The Study Abroad Office at the Providence Campus works with all academic colleges at every campus to offer a portfolio of study abroad programs to Johnson & Wales students at all campuses. Program information and applications are available at www.jwu.edu/studyabroad. Students attending other campuses should contact the department chair of their college for specific program information. In addition, interested students can contact the Study Abroad Office at 401-598-1406 for personal study abroad counseling.

ORIENTATION

The Johnson & Wales University Denver Campus New Student Orientation program is designed to help new students transition into the intellectual, cultural and social climate of Johnson & Wales University; to encourage student learning and development; and to prepare students for a career-focused education. Students who feel a sense of belonging tend to adapt faster to their new environment, perform better academically and persist to graduation. Students are introduced to many university administrators, faculty, staff and student leaders who provide valuable information on academic studies, student life and university policies. Summer Orientation and fall's Week of Welcome programs have been planned to aid in students' transition.

Social activities are also scheduled throughout the orientation program. Many are designed to help students meet other first-year students. Families are also invited to participate in a unique Family Orientation program held concurrently to Student Orientation. Family Orientation provides an opportunity for families

to learn how to support their students' transition to college, get their questions answered, and meet university administrators.

HOUSING AND RESIDENTIAL EDUCATION

Full-time professional staff, as well as student Resident Assistants (RAs), reside in the residence halls to assist students with their residential living experience and help support the students' transition from home to college.

Helping to create and promote community, RAs act as resources; plan educational, cultural and social programs; and help enforce community standards. Resident students are asked to assist in maintaining a safe, secure and comfortable living environment for all by communicating regularly with staff concerning safety, maintenance and custodial concerns.

Students who have been convicted of certain felonies (or have had certain felony-type charges sustained in a juvenile proceeding), such as crimes of violence, serious drug offenses and sex offenses, are not eligible to live in university housing.

Residence Hall Access

Residence hall entrances are locked 24/7 and protected by electronic access security measures. 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.

Housing Contract

The Housing Contract is a binding agreement, effective upon signing, which covers the entire academic year, even though room charges are billed and payable by 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 study abroad or internship will not be charged room and board fees for that term if their participation is outside

of Denver's seven-county metro area, 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 33. Students who re-enter the university in the same academic year will have their Resident Student Contract take effect from the date of readmittance.

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 Housing and Residential Education or assigned designee reserve the right to assign or reassign rooms as necessary.

The university does not accept or place co-ed 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. Resident students will be held responsible for actions of their guests.

Guests and visitors must be approved and have consent of all roommate(s). Students may request permission for their guest(s) to participate in university activities or events on campus. Depending on the nature of the event, the student may be asked to sign in the guest upon admittance.

Johnson & Wales University reserves the right to deny and/or limit this visitation privilege.

CAMPUS SAFETY

The Denver Campus Safety Office is open 24 hours a day, 365 days a year. Students who have questions or need help should call 303-256-9500. 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 the Denver Police at 911, followed by contacting Campus Safety at 303-256-9500.

Campus Safety officers patrol the campus at all times and utilize an integrated electronic access control and digital camera system. Emergency blue-light telephones are strategically located throughout the campus and directly connect callers to the Campus Safety dispatcher on duty. Campus Safety also has the ability to issue timely alerts to the campus community if necessary via an emergency notification mass-messaging system.

In compliance with the Jeanne Clery Disclosure of Campus Security Policy and Campus Crime Statistics Act, Johnson & Wales University publishes an Annual Security Report, which discloses information about campus security, and statistics concerning reported crimes that occurred on campus, on university-controlled property, and on public property immediately adjacent to campus. A copy of the report may be obtained from the Admissions Office or Campus Safety Office. You may also visit www.jwu.edu/denver/safety to view a copy of the most recent Annual Security Report.

The university maintains a log of all fires that occur in on-campus housing. In addition, in compliance with the Higher Education Opportunity Act of 2008, the university will publish annually a fire safety report which will disclose information about the campus fire safety policies and procedures and fire statistics for each residence hall. Once published, copies of the annual fire safety report may be obtained from the Campus Safety Office or by visiting www.jwu.edu/denver/safety.

TRANSPORTATION

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

Contact the Campus Safety Office at 303-256-9620 for information about reservations, driver's certification and cost.

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 or visit www.rtd-denver.com.

Rail

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

Air Travel

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

Campus Activities and Athletics

The Department of Campus 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. Programs and services offered by Campus Activities include

- Recognized Student Organizations (RSO)
- On-campus entertainment and activities
- Educational programming
- Family Weekend, Winter Week, Spring Fling
- Theme weeks and months
- Greek life

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

INTRAMURAL SPORTS

The university sponsors a variety of intramural sports that include flag football, dodgeball, basketball and kickball. Intramural sports are open to all JWU 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.

VARSITY ATHLETICS

The Denver Campus sponsors the six 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 Colorado, Kansas, Nebraska, Utah, Texas and Missouri.

- Men's basketball
- Women's basketball
- Men's cross country
- Women's cross country
- Men's volleyball
- Women's volleyball

CLUB SPORTS

Club sports at Johnson & Wales University are student-run organizations that are funded through students' fees, dues and club fund-raising. The programs allow students to participate in sports activities that go beyond the scope of the intramural and recreation programs. Some of the club sports teams compete with other colleges and universities throughout the region, travel and play in national championships. Club sports include men's and women's soccer, dance, cross-country and baseball. There is always an opportunity for new club sports to be developed.

RECREATION

Denver Campus recreational programs include

- Outdoor adventures program
- Self-defense classes
- Ski trips
- Yoga
- Aerobics

The Wildcat Center also has a 2,500 sq. ft. fitness center with the following exercise equipment available for your use:

- Weight-training machines
- Free weights
- Treadmills
- Upright bicycles
- Recumbent bicycles
- Elliptical cross trainers

Programs of Study

BAKING & PASTRY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

BAKING & PASTRY INTERNSHIP

During pastry internships, students participate in actual public food service operations in preparation for future careers. Possible sites include university-owned or operated practicum educational facilities, hotels, restaurants, country clubs, resorts, casinos, contract food service providers and bakeries. Eligibility requirements for certain sites include a 2.75 cumulative GPA and completion of all prerequisite course work. Additionally, select students have the opportunity to participate in international internships at host company sites throughout the world, which are chosen by the university. In addition to meeting specific college eligibility requirements, students interested in com-

pleting internship in a targeted country must exhibit the necessary conversational language skills of that country, must maintain a 3.25 cumulative grade point average and have a minimum of one year of work experience in a full-service bakery or similar experience in a hotel, resort or restaurant.

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

Graduates of this program are eligible, or may apply, for entrance into the following bachelor of science degree programs: Baking & Pastry Arts (Providence Campus), Baking & Pastry Arts and Food Service Management, Culinary Nutrition, or Food Service Entrepreneurship (Providence Campus). Certain requirements pertain to each of these bachelor's degree programs, which are noted in their respective program descriptions.

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

Each year, administrators in 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
BPA1010 Fundamental Skills and Techniques	3.0
BPA1015 Classic Pastry	3.0
BPA1020 Pies and Tarts	3.0
BPA1025 Cookies and Petits Fours	3.0
BPA1030 Hot and Cold Desserts	3.0
BPA1035 Chocolates and Confections	3.0
BPA1040 Introduction to Cakes	3.0
BPA1045 Principles of Artisan Bread Baking	3.0
BPA1050 Viennoiserie	3.0
BPA1060 How Baking Works	3.0
BPA2010 Specialty Cakes	3.0
BPA2015 Entremets and Petits Gateaux	3.0
BPA2020 Plated Desserts	3.0
BPA2025 Advanced Artisan Bread Baking	3.0
BPA2030 Sugar Artistry	3.0

Pastry Arts Applications*	13.5
BPA2626 Pastry Arts Internship	

RELATED PROFESSIONAL STUDIES

FSM1065 Food Safety and Sanitation Management**	1.5
FSM2025 Food and Beverage Cost Control	4.5

GENERAL STUDIES

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
NUTR2001 Introduction to Nutrition	4.5
Science One SCI-designated course***	4.5

Total Credits	96.0
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NOTE: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in MATH1002.

* Students select or are assigned to one of the Pastry Arts Applications for 13.5 quarter credit hours of the program.

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

***Students who plan to enter the Culinary Nutrition program should select SCI1015.

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Providence Campus)
- Baking & Pastry Arts and Food Service Management (Page 65)
- Culinary Nutrition (Page 75)
- 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, and is designed for students who have already been awarded a bachelor's degree. Students typically receive transfer credit for most of their general studies course work.

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 internship. Academic areas include nutrition, cost controls and sanitation.

Students begin to use skills acquired in the first, second and third terms by participating in an internship. These experiences 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
BPA1010	Fundamental Skills and Techniques	3.0
BPA1015	Classic Pastry	3.0
BPA1020	Pies and Tarts	3.0
BPA1025	Cookies and Petits Fours	3.0
BPA1030	Hot and Cold Desserts	3.0
BPA1035	Chocolates and Confections	3.0
BPA1040	Introduction to Cakes	3.0
BPA1045	Principles of Artisan Bread Baking	3.0
BPA1050	Viennoiserie	3.0
BPA1060	How Baking Works	3.0
BPA2010	Specialty Cakes	3.0
BPA2015	Entremets and Petits Gateaux	3.0
BPA2020	Plated Desserts	3.0
BPA2025	Advanced Artisan Bread Baking	3.0
BPA2030	Sugar Artistry	3.0

Pastry Arts Applications*		13.5
BPA2626	Pastry Arts Internship	

RELATED PROFESSIONAL STUDIES		
FSM1065	Food Safety and Sanitation Management**	1.5
FSM2025	Food and Beverage Cost Control	4.5

GENERAL STUDIES		
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
NUTR2001	Introduction to Nutrition	4.5
Science	One SCI-designated course***	4.5

Total Credits	96.0
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* Students select or are assigned to one of the Pastry Arts applications for 13.5 quarter credit hours of the program.

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

*** Students who plan to enter the Culinary Nutrition program should select SCI1015.

BAKING & PASTRY ARTS AND FOOD SERVICE MANAGEMENT

*(College of Culinary Arts and
The Hospitality College)*

BACHELOR OF SCIENCE (B.S.) DEGREE

The Baking & Pastry Arts and Food Service Management program combines the strength of baking & pastry arts and management in order to prepare students for a management career in front- or back-of-the-house. Graduates of the Baking & Pastry Arts and Food Service Management program can obtain positions in a variety of areas that include, but are not limited to, bakeshop manager, executive pastry chef, catering manager, pastry chef, and beverage manager.

The curriculum provides ample opportunity for the food service professionals of tomorrow to build upon their leadership and management abilities, baking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness.

The Baking & Pastry Arts and Food Service Management degree develops a solid baking & pastry foundation and management philosophy in its graduates and prepares them for bright and rewarding careers.

As a reflection of the university's strategic plan, FOCUS 2011, which supports innovative pedagogies and technologies to enhance active learning, this program currently offers a limited number of courses online. Online courses are equivalent in content and rigor to traditional face-to-face courses. Residential day school students in the program are eligible to take online courses.

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

Students may choose to focus their studies by selecting their electives in such areas as food and beverage or entrepreneurship. The Food and Beverage Management concentration allows students to focus on this vital area of the hospitality industry. Courses are ideal for candidates interested in working with beverage, non-commercial, chain, franchise or restaurant operations.

CONCENTRATION OPTIONS

- Beverage Service Management (Page 99)
- Entrepreneurship (Page 99)
- Food and Beverage Management (Page 99)
- International Hospitality Operations Management (Page 99)
- Resort Management (Page 100)
- Sales, Meeting & Event Management (Page 100)
- Sports and Entertainment Marketing (Page 100)

**BAKING & PASTRY ARTS AND FOOD
SERVICE MANAGEMENT**

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

First two years:

Associate in Science Degree in
Baking & Pastry Arts (Page 62) 96.0

Third and fourth years:

MAJOR COURSES	CREDITS
FSM3001 Food Service Management Systems and Human Resource Applications+	4.5
FSM4061 Advanced Food Service Operations Management	4.5
HOSP3050 Hospitality Strategic Marketing+	4.5
HOSP4060 Hospitality Management Seminar+	4.5
Culinary/ Hospitality Conc. Three to five courses selected from declared concentration (see previous page). Some study abroad programs offer completion of a Hospitality concentration.	13.5–15.0

Choose one of the following options: 13.5–15.0

Culinary/ Hospitality Electives Three to five courses with an EHSP, ECUL or EBPA attribute selected from offerings within The Hospitality College or the College of Culinary Arts
OR
Second Culinary or Hospitality concentration. Some study abroad programs offer completion of a Hospitality concentration.
OR
Study Abroad
OR
Internship

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
PSYC2001 Introductory Psychology+	4.5
SPAN1011 Conversational Spanish I: Specialized Vocabulary*	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used towards an arts & sciences concentration	9.0

Choose two of the following:** 9.0

MATH2001 Statistics
PHIL3040 Ethics of Business Leadership+
SOC2001 Sociology I
History One HIST-designated course (except HIST4030)
Literature ENG1001 or one LIT-designated course

Total Credits 97.5–100.5

Four-Year Credit Total 193.5–196.5

*Spanish is the required language.

**Students may not choose the combination of MATH2001 and SOC2001 to fulfill this requirement.

*** Students may not choose the combination of MATH2001 and SOC2001 to fulfill this requirement.

+ Course is offered both online and face-to-face.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

BUSINESS ADMINISTRATION

(College of Business)

The Business Administration one-year program prepares students for a variety of business career options. Students enrolled in the one-year program may elect to continue their education toward a College of Business bachelor of science degree. It is an ideal course of study for those students who plan to pursue a bachelor's degree but have not yet chosen a business career specialization.

Courses in the one-year program are carefully integrated to include an overall introduction to business administration with a number of complementary areas of study.

Through the university's career advising system, experienced faculty are available to assist students in making an educated decision in the selection of their bachelor's degree curriculum in alignment with each student's future career goals.

Students enrolled in the program must elect to continue their education toward a College of Business bachelor of science degree during their third term of enrollment.

BUSINESS ADMINISTRATION

All students enrolled in the Business Administration program pursue the following program of study for one year (three terms). Students must declare a major no later than the third term of study.

MAJOR COURSES		CREDITS
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5
RELATED PROFESSIONAL STUDIES		
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
FIT1000	Information Technology for Business Professionals I	4.5
FIT1020	Information Technology for Business Professionals II	4.5
GENERAL STUDIES		
ECON1001	Macroeconomics	4.5
ENG1020	English Composition	4.5
ENG1030	Communication Skills	4.5
Math	One math course at the MATH1002 level or higher	4.5
Total Credits		51.5

NOTE: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

BACHELOR'S DEGREE OPTIONS:

- Entrepreneurship (Page 77)
- Fashion Merchandising & Retail Marketing (Page 79)
- International Business (Page 83)
- Management (Page 85)
- Marketing (Page 88)
- Strategic Advertising (Page 94)

CRIMINAL JUSTICE

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The goal of the criminal justice program is to graduate students who are prepared for meaningful careers in law enforcement, the court system or corrections. Through this course of study, students are expected to acquire the communication, logic, critical thinking, and ethical reasoning skills essential for the understanding of criminal justice issues and for effective career performance. The program's judicious mix of criminal justice, business, technology, and arts & sciences courses is intended to enhance each student's appreciation of diversity, citizenship, leadership, science and technology, qualitative and quantitative analysis, and social and business culture.

The criminal justice program, in keeping with its unique curriculum and the varied career opportunities available to its graduates, and with the advice of both academic and career coaches, encourages students to concentrate in one or more of the concentrations offered by the School of Arts & Sciences or to pursue a collection of criminal justice electives which target the student's interests and goals. In addition, each criminal justice student has the opportunity to participate in an internship during spring term of the senior year.

Selected criminal justice students may receive hands-on experience within the four subsystems of criminal justice (police, prosecution/defense, courts and corrections). Sites include the local, state and federal levels of criminal justice. Students must possess a 2.75 GPA overall and a 2.75 GPA in the Criminal Justice major to take this option.

The bachelor of science degree is beneficial when competing for a first job placement and for career advancement. Typical career tracks for graduates of the criminal justice program may include policing on the local, state or federal levels; court administration; corrections, probation or parole officers; private security and loss prevention managers; and social service providers.

CRIMINAL JUSTICE

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

MAJOR COURSES	CREDITS
LAW1002 Introduction to Criminal Justice	4.5
LAW1070 Criminal Courts	4.5
LAW1090 Law Enforcement	4.5
LAW2040 Corrections	4.5
LAW2050 Criminology	4.5
LAW3015 Criminal Procedure	4.5
LAW3025 Criminal Law	4.5
LAW4030 Criminal Justice Research Methods	4.5
LAW4080 Criminal Justice Senior Seminar	4.5

Choose one of the following options: 13.5

Choose three of the following:

LAW2085 Juvenile Justice	
LAW3033 Community Policing	
LAW3075 Criminal Investigation	
LAW3090 Evidence	
LAW3810 Topics in National Security	
LAW3820 Cyber Crimes	
LAW4033 Terrorism	
LAW4040 Criminalistics	
LAW4050 Advanced Topics in Criminal Justice	
LAW4060 Advanced Topics in Criminalistics	
OR	
LAW4099 Criminal Justice Internship	

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
CAR0010 Career Capstone	1.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1005 Introduction to Keyboarding	1.5
MGMT1001 Principles of Management	4.5
MGMT2001 Human Resource Management	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	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
HIST3001 U.S. History from Colonial Times to 1876	4.5
HIST3002 U.S. History Since 1877	4.5
HIST4020 American Government	4.5
LEAD2001 Foundations of Leadership Studies	4.5
LEAD3010 Leadership Through Film and Literature OR	4.5
LEAD3020 Creative Leadership	
MATH2001 Statistics	4.5
PHIL3020 Logic: Critical Thinking	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory 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 SCI-designated course	4.5
Sociology One sociology course at the SOC2002 level or higher	4.5

FREE ELECTIVES

Five courses selected from 1000–4999 numbered offerings within the university 22.5

Total Credits 183.5

NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

CULINARY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

Students will experience one term of experiential education, which includes internships.

CULINARY INTERNSHIP

During culinary internships, students participate in actual public food service operations in preparation for future careers. Possible sites include university-owned or operated practicum educational facilities, hotels, restaurants, country clubs, resorts, casinos, spas and contract food service providers. Eligibility requirements for certain sites include a 2.75 cumulative GPA and completion of all prerequisite coursework. Additionally, select students have the opportunity to participate in international internships 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 internship in a targeted country must exhibit the necessary conversational language skills of that country, must maintain a 3.25 cumulative grade point average and have a minimum of one year of work experience in a full-service restaurant or similar experience in a hotel or resort.

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, but is not limited to, a variety of positions in full service restaurants, hotels, clubs and resorts catering operations, quantity food production facilities, health spas and cruise lines.

Graduates of this program are eligible, or may apply, for entrance into the following bachelor of science degree programs: Baking & Pastry Arts (Providence Campus), Culinary Arts and Food Service Management, Culinary Nutrition, or Food Service Entrepreneurship (Providence Campus). Certain requirements pertain to each of these bachelor degree programs, which are noted in their respective program descriptions.

CULINARY INTERNATIONAL EXCHANGE

Each year, a select group of second-year students is chosen to participate in a student international exchange program with culinary arts schools in Ireland and France. For one term, JWU students attend classes in either of these countries. In exchange, students from these schools attend culinary classes at Johnson & Wales University. Selected students receive full academic credit for the study abroad.

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.

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 and 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
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**		13.5
CUL2626	Culinary Arts Internship	

RELATED PROFESSIONAL STUDIES		
FSM1065	Food Safety and Sanitation Management***	1.5
FSM2045	Introduction to Menu Planning and Cost Controls	4.5

GENERAL STUDIES		
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
NUTR2001	Introduction to Nutrition	4.5
Science	One SCI-designated course****	4.5

Total Credits	96.0
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* ServSafe Alcohol Certification course required.

** Students select or are assigned to one of the Culinary Arts Applications for 13.5 quarter credit hours of the program.

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

****Students who plan to enter the Culinary Nutrition program should select SCI1015.

NOTE: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in MATH1002.

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Providence Campus)
- Culinary Arts and Food Service Management (Page 73)
- Culinary Nutrition (Page 75)
- 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, and is designed for students who have already been awarded a bachelor’s degree. Students typically receive transfer credit for most of their general studies course work.

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 internship. Academic areas include menu planning and cost controls, nutrition and sanitation.

Students begin to use skills acquired in the first, second and third terms by participating in an internship. These experiences 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 and 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
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**		13.5
CUL2626	Culinary Arts Internship	

RELATED PROFESSIONAL STUDIES		
FSM1065	Food Safety and Sanitation Management***	1.5
FSM2045	Introduction to Menu Planning and Cost Controls	4.5

GENERAL STUDIES		
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
NUTR2001	Introduction to Nutrition	4.5
Science	One SCI-designated course****	4.5

Total Credits	96.0
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* ServSafe Alcohol Certification course required.

** Students select or are assigned to one of the Culinary Arts applications for 13.5 quarter credit hours of the program.

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

****Students who plan to enter the Culinary Nutrition program should select SCI1015.

CULINARY ARTS AND FOOD SERVICE MANAGEMENT

*(College of Culinary Arts and
The Hospitality College)*

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

The Culinary Arts and Food Service Management degree develops a solid culinary foundation and management philosophy in its graduates and prepares them for bright and rewarding careers.

As a reflection of the university's strategic plan, FOCUS 2011, which supports innovative pedagogies and technologies to enhance active learning, this program currently offers a limited number of courses online. Online courses are equivalent in content and rigor to traditional face-to-face courses. Residential day school students in the program are eligible to take online courses.

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

Students may choose to focus their studies by selecting their electives in such areas as food and beverage or entrepreneurship. The Food and Beverage Management concentration allows students to focus on this vital area of the hospitality industry. Courses are ideal for candidates interested in working with beverage, non-commercial, chain, franchise or restaurant operations.

CONCENTRATION OPTIONS

- Beverage Service Management (Page 98)
- Culinary Capstone Labs (Page 92)
- Entrepreneurship (Page 99)
- Food and Beverage Management (Page 99)
- International Hospitality Operations Management (Page 99)
- Resort Management (Page 100)
- Sales, Meeting and Event Management (Page 100)
- Sports and Entertainment Marketing (Page 100)

CULINARY ARTS AND FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Culinary Arts (Page 70) 96.0

Third and fourth years:

MAJOR COURSES	CREDITS
FSM3001 Food Service Management Systems and Human Resource Applications+	4.5
FSM4061 Advanced Food Service Operations Management	4.5
HOSP3050 Hospitality Strategic Marketing+	4.5
HOSP4060 Hospitality Management Seminar+	4.5
Culinary/ Hospitality Conc. Three to five courses selected from declared concentration (see previous page). Some study abroad programs offer completion of a Hospitality concentration.	13.5–15.0

Choose one of the following options: 13.5–15.0

Culinary/ Hospitality Electives	Three to five courses with an EHSP, ECUL or EBPA attribute selected from offerings within The Hospitality College or the College of Culinary Arts OR Second Culinary or Hospitality concentration. Some study abroad programs offer completion of a Hospitality concentration. OR Study Abroad OR Internship
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RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
PSYC2001 Introductory Psychology+	4.5
SPAN1011 Conversational Spanish I: Specialized Vocabulary*	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used towards an arts & sciences concentration	9.0

Choose two of the following**: 9.0

MATH2001 Statistics	
PHIL3040 Ethics of Business Leadership+	
SOC2001 Sociology I	
History	One HIST-designated course (except HIST4030)
Literature	ENG1001 or one LIT-designated course

Total Credits 97.5–100.5

Four-Year Credit Total 193.5–196.5

* Spanish is the required language.

**Students may not choose the combination of MATH2001 and SOC2001 to fulfill this requirement.

+ Course is offered both online and face-to-face.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

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 **(students must complete associate degree culinary lab courses and NUTR2001)**.

In answer to industry and consumer demand for more healthy-menu choices, this program is designed for students who want to apply nutrition principles and scientific knowledge to their culinary skills. Students in their third and fourth years continue to develop sensory evaluation techniques, innovative food products and nutritional diagnostic skills.

The mission of the Culinary Nutrition program is to ensure that entry-level dietetic professionals possess the hands-on culinary and nutrition application skills to be effective food and nutrition practitioners.

Qualified students have the opportunity to replace their Advanced Culinary Nutrition Internship experience with a summer study abroad program experience.

Upon completion of the Culinary Nutrition bachelor's degree program, students are prepared to work as personal chefs in industry test kitchens, health care facilities, spas and restaurants where an emphasis on nutrition is fundamental. They may also pursue dietetics and apply for a post-graduate dietetic internship program. Upon completion of this internship, graduates will qualify to take the National Dietetic Registration Exam. Dietetics is a challenging profession that applies the science of food and nutrition to the health and well-being of individuals and groups.

The Denver Campus Culinary Nutrition program has received developmental accreditation by the Commission of Accreditation for Dietetics Education (CADE) of the American Dietetic Association. The Denver Campus Didactic Program in Dietetics (DPD) meets the standards of education set by CADE. Graduates will be eligible for, but not guaranteed, a dietetic internship program. Following completion of an accredited internship, students must pass a national registration exam 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 and meet all academic requirements. Selection is based on previous academic performance, industry experience and professional recommendations. Students must have a minimum 3.0 GPA.

CULINARY NUTRITION

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

First two years:

Associate in Science Degree** in
Culinary Arts (Page 70) or
Baking & Pastry Arts (Page 62) 96.0

Third and fourth years:

MAJOR COURSES		CREDITS
CUL3155	Vegetarian Cuisine	3.0
CUL3175	Designing Healthy Desserts	3.0
CUL4155	Athletic Performance Cuisine	3.0
CUL4165	Product Research and 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

CUL4198	Advanced Culinary Nutrition Internship	13.5
	OR	
	Study Abroad	

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ENG2010	Technical Writing	4.5
MATH2001	Statistics	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
SCI2031	Anatomy and Physiology	4.5
SCI2045	Introduction to General and Organic Chemistry	4.5
SCI3040	Biochemistry	4.5
SCI4060	Food Microbiology	4.5
SCI4061	Food Microbiology Lab	2.25
SOC2020	Culture and Food	4.5

Total Credits	99.25
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Four-Year Credit Total	195.25
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* Baking & Pastry Arts students must complete the three terms of the Culinary Arts degree laboratory classes prior to entering the Culinary Nutrition bachelor of science degree program.

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

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

ENTREPRENEURSHIP

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

As Entrepreneurship majors, students have opportunities to solve the kinds of problems that they would face when starting their own businesses, without the costly risks involved in the trial and error process. Through classroom discussions, case studies, guest speakers and opportunities to study abroad, students are guided by successful entrepreneurs as they learn how to avoid the classic errors in starting and operating a business.

The College of Business offers students the resources necessary to bring their business ideas to reality — technological, administrative and professional assistance. Through various programs, students have the opportunity to interact with real-world business clients, students and instructors.

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 intrapreneurs in an extensive variety of industries. Typically students enter in these varied career paths as junior managers-in-training for more responsible management positions.

An important component of the program's educational experience is the general studies courses taught by the School of Arts & Sciences. Graduates are expected to show competencies in higher order thinking, communications, ethics, global diversity, responsible citizenship, leadership and artistic responsibility. The following literacies should also be demonstrated: sociocultural, quantitative, scientific and informational.

Graduates of the program will

- demonstrate oral and written communication competencies in the development of a viable business plan
- apply logic and critical thinking to the basic qualitative and quantitative analysis of small business development and sustainability
- identify the various types of capital funding sources for start-up and existing businesses

ENTREPRENEURSHIP

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

MAJOR COURSES		CREDITS
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
ACCT3023	Managerial Accounting	4.5
ENTR1001	Introduction to Entrepreneurship	4.5
ENTR2030	The Business Plan	4.5
ENTR2040	Financing the Entrepreneurial Venture	4.5
ENTR3010	Small Business Consulting	4.5
ENTR3025	Business Expansion Strategies and Tactics	4.5
ENTR3030	Marketing Research for Entrepreneurs	4.5
ENTR4010	Managing Change and Innovation	4.5
ENTR4020	Global Entrepreneurship	4.5
MGMT1001	Principles of Management	4.5
MGMT2020	Organizational Behavior	4.5
MGMT2030	Service and Production Operations Management	4.5
MGMT3030	Managerial Technology	4.5
MGMT4020	Strategic Management	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1011	Principles of Professional Selling	4.5
Concentr.	Any approved concentration selected from offerings within the university*	13.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Capstone	1.0
FIT1000	Information Technology for Business Professionals I	4.5
FIT1020	Information Technology for Business Professionals II	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3002	The Legal Environment of Business II	4.5
Choose one of the following:		13.5
	ENTR4099 Entrepreneurship Internship	
	OR	
	IBUS4090 International Business Experience	
	OR	
	Choose three electives from any 3000 or 4000 level courses from the College of Business or The Hospitality College	

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	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
LEAD3010	Leadership Through Film and Literature	
	OR	4.5
LEAD3020	Creative Leadership	

MATH2001	Statistics	4.5
Math	One math course at the MATH1002 level	4.5
PHIL3040	Ethics of Business Leadership	4.5
Science	One SCI-designated course	4.5
Choose one of the following:		4.5
History	One HIST-designated course	
Literature	ENG1001 or one LIT-designated course	
Choose one of the following:		4.5
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	

ELECTIVE

One course with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	4.5
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Total Credits	192.0
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* Required courses cannot be used to fulfill a concentration.

NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

FASHION MERCHANDISING & RETAIL MARKETING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Upon completion of the program, graduates are expected to demonstrate

- the ability to perform the necessary procedures required for retail operations
- knowledge of global fashion markets, designer contributions to the industry and manufacturing categories of fashion goods
- knowledge of marketing principles as applied to fashion goods
- the ability to identify, analyze and forecast future retail trends

Specific skills developed include retail merchandising, management, buying, promotion, advertising and stock control. Students have the opportunity to master these skills while participating in a term-long internship, held at a wide variety of host sites.

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

Students should use their electives to create a meaningful, customized career concentration. The university's faculty advising system will facilitate these selections.

An important component of the program's educational experience is the general studies courses taught by the School of Arts & Sciences. Graduates are expected to show competencies in higher order thinking, communications, ethics, global diversity, responsible citizenship, leadership and artistic responsibility. The following literacies should also be demonstrated: sociocultural, quantitative, scientific and informational.

CONCENTRATIONS FOR FASHION MERCHANDISING & RETAIL MARKETING MAJORS

- Advertising (Page 97)
- Business-to-Business Selling (Page 97)
- Fashion Communications (Page 97)
- Fashion Product Development (Page 97)

FASHION MERCHANDISING & RETAIL MARKETING

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

MAJOR COURSES	CREDITS
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5
MRKT1002 Consumer Behavior	4.5
RTL1005 Retailing	4.5
RTL1010 Textiles	4.5
RTL1020 The Business of Fashion	4.5
RTL2010 Apparel Quality Analysis	4.5
RTL2063 Retail Industry Seminar	4.5
RTL2095 Retail Lab	4.5
RTL3010 Merchandise Buying	4.5
RTL3020 Merchandise Mathematics	4.5
RTL3030 Comparative Retail Strategies	4.5
RTL3055 Global Influences on Fashion History	4.5
RTL4010 Retail Executive Decision Making	4.5
RTL4099 Retailing Internship*	9.0
Choose two of the following**:	9.0
MRKT1011 Professional Selling	
MRKT3005 Brand Marketing	
RTL1050 Visual Merchandising	
RTL3060 Fashion Forecasting	

RELATED PROFESSIONAL STUDIES	
ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0010 Career Capstone	1.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1020 Information Technology for Business Professionals II	4.5
LAW2001 The Legal Environment of Business I	4.5
LAW3002 The Legal Environment of Business II	4.5
Choose one of the following three options:	13.5
IBUS4090 International Business Experience	
OR	
RTL4099 Retailing Internship	
OR	
Concentr. Three courses selected from declared College of Business concentration offerings	

GENERAL STUDIES	
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	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
LEAD3010 Leadership Through Film and Literature	
OR	
LEAD3020 Creative Leadership	4.5
MATH2001 Statistics	4.5
Math One math course at the MATH1002 level or higher	4.5
PHIL3040 Ethics of Business Leadership	4.5
Science One SCI-designated course	4.5

Choose one of the following:	4.5
History One HIST-designated course (except HIST4030)	
Literature ENG1001 or one LIT-designated course	
Choose one of the following:	4.5
PSYC2001 Introductory Psychology	
SOC2001 Sociology I	

ELECTIVE	
One course with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	4.5

Total Credits	187.5
*Students may take career electives or directed work experience to fulfill this requirement.	
** Student should review concentration requirements prior to selecting courses.	
NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.	
Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.	
Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.	

HOTEL & LODGING MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

Graduates are expected to be able to utilize their technical and management skills, as well as apply critical thinking skills, ethical standards and problem-solving techniques within a lodging organization.

Hotel & Lodging Management students complete a required internship experience at a local hotel. These facilities, which are open to the public, provide an opportunity to gain practical experience in lodging and food service operations through a rotation among several departments. This is done at the discretion of the internship coordinator.

CONCENTRATIONS FOR HOTEL & LODGING MANAGEMENT MAJORS

At least one three-course Hospitality College concentration is required for graduation. This program allows students to select concentrations that can lead to career growth within lodging companies or to enhance their initial and subsequent career opportunities. Students may elect to use their hospitality and free elective credits for a second concentration, an internship or a summer abroad program.

While all Hospitality College concentrations are available to students in this degree (see Pages 99–100), the following concentrations are recommended: Resort Management; International Hospitality Operations Management (summer program only); Sales, Meeting & Event Management; Entrepreneurship; or Resort and Adventure Tourism Management.

Students may select the Resort and Adventure Tourism Management concentration to satisfy the concentration, hospitality electives and free elective requirements.

CONCENTRATION OPTIONS

- Beverage Service Management (Page 99)
- Entrepreneurship (Page 99)
- Food and Beverage Management (Page 99)
- International Hospitality Operations Management (Page 99)
- Resort Management (Page 100)
- Resort and Adventure Tourism Management (Page 100)
- Sales, Meeting and Event Management (Page 100)
- Sports and Entertainment Marketing (Page 100)

HOTEL & LODGING MANAGEMENT

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

MAJOR COURSES		CREDITS
FSM1065	Food Safety and Sanitation Management*	1.5
FSM2085	Hotel Food and Beverage Operations	4.5
FSM2095	Hotel Food and Beverage Controls	4.5
FSM4060	Hospitality Operations Management	9.0
HOSP1001	The Hospitality Field	4.5
HOSP1008	Customer/Guest Service Management	4.5
HOSP1010	Front Office Operations	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2099	Hotel Internship	13.5
HOSP3033	Hospitality Property Operations	4.5
HOSP3077	Revenue Management	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Concentr.	Three courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration.	13.5
Choose one of the following:		9.0
Hospitality Electives	Two courses with an EHSP attribute selected from offerings within The Hospitality College** OR Second Hospitality concentration (with use of one free elective). Some study abroad programs offer completion of a Hospitality concentration. OR Study Abroad (with use of one free elective) OR Second Internship (with use of one free elective)	

RELATED PROFESSIONAL STUDIES

ACCT1011	Hospitality Accounting I and Lab	5.5
ACCT1012	Hospitality Accounting II and Lab	5.5
ACCT3025	Hospitality Financial Management	4.5
CAR0010	Career 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
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary	4.5
History	One HIST-designated course (except HIST4030)	4.5

Math	One math course at the MATH1002 level or higher	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

FREE ELECTIVE**

One course selected from 1002–4999 numbered offerings within the university (except ACCT1005, LAW1002, MGMT2001). It is important to save this elective if you plan to participate in a Hospitality study abroad program.

Total Credits 189.0

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

** Elective courses allow students to enhance their education by earning a second concentration or by participating in an internship or study abroad program.

NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

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

Students may select the Resort and Adventure Tourism Management concentration to satisfy the concentration, hospitality electives and free elective requirements.

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

INTERNATIONAL BUSINESS

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

Students enrolling in the International Business program will become business fluent in a new, global business language and culture. The global business language offered is Spanish or another university-approved language. This language requirement pertains to all international business students, regardless of their 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.

An important component of the program's educational experience is the general studies courses taught by the School of Arts & Sciences. Graduates are expected to show competencies in higher order thinking, ethics, responsible citizenship and leadership. The following literacies should also be demonstrated: sociocultural, quantitative, scientific and informational.

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 their electives to create a meaningful, customized career concentration. The university's faculty advising system will facilitate these selections.

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

- JWU students must have at least a 2.75 GPA to transfer into the program.
- International students must have the equivalent of a 2.75 GPA.
- Freshmen entering the program must have maintained a 2.75 GPA in high school (or equivalent for international students).

INTERNATIONAL BUSINESS

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

MAJOR COURSES		CREDITS
ACCT3023	Managerial Accounting	4.5
IBUS2002	International Business	4.5
IBUS2040	International Culture and Protocol	4.5
IBUS4090	International Business Experience*	13.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resources Management	4.5
MGMT3030	Managerial Technology	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5
MRKT1001	Principles of Marketing	4.5
Language	Language I and II**	9.0
Concetr.	Any approved concentration selected from offerings within the university***	13.5
Choose one of the following two options:		13.5
ECON2010	Economic Geography	
IBUS2030	Foreign Area Studies	
IBUS3050	Export Procedures and Practices	
OR		
HUM3020	Language and Cultural Immersion	

RELATED PROFESSIONAL STUDIES		
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
CAR0010	Career Capstone	1.0
FIT1000	Information Technology for Business Professionals I	4.5
FIT1020	Information Technology for Business Professionals II	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3055	International Business Law	4.5

GENERAL STUDIES		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	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
LEAD3010	Leadership Through Film and Literature	
OR		4.5
LEAD3020	Creative Leadership	
MATH2001	Statistics	4.5
Math	One math course at the MATH1002 level or higher	4.5
PHIL3040	Ethics of Business Leadership	4.5
Science	One SCI-designated course	4.5

Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	4.5
Choose one of the following:		4.5
History	One HIST-designated course	
Literature	ENG1001 or one LIT-designated course	
Choose one of the following:		4.5
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	

Total Credits	183.0
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* Students meeting eligibility criteria may elect a Summer Study Abroad, Business Internship or Summer Work Abroad program (SWAP). Otherwise, students must take a concentration (13.5 total credits) selected from the College of Business.

** Students may choose from Spanish or other university-approved language.

*** Student should review concentration requirements prior to selecting course.

NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

MANAGEMENT

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The goal of the four-year Management program is to prepare graduates for a career in a variety of entry-level managerial positions in a wide range of firms. Students are expected to acquire the communication, critical thinking, and ethical reasoning skills essential for today's managers. The program's mix of course work provides students with a broad understanding of the issues facing the business world.

An important component of the program's educational experience is the general studies courses taught by the School of Arts & Sciences. Graduates are expected to show competencies in higher order thinking, ethics, global diversity, responsible citizenship and leadership. The following literacies should also be demonstrated: sociocultural, quantitative, scientific and informational.

Students who maintain a grade point average of at least a 2.75 may have the opportunity to participate in an internship and gain experiential education in their area of interest. Options are also available for foreign travel through the study abroad program.

Regardless of what industry the student chooses to enter, an understanding of key business principles is critical to a successful career, whether it is vying for a first job placement or success later in life. A student may focus on studies leading to management positions in production operations, human resource, financial services and other service industries.

Students will choose one concentration from the university's offerings. The university's faculty advising system will facilitate these selections.

MANAGEMENT

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

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting	4.5
FISV2010 Finance	4.5
MGMT1001 Principles of Management	4.5
MGMT2001 Human Resources Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT2030 Service and Production Operations Management	4.5
MGMT3030 Managerial Technology	4.5
MGMT3040 Process and Quality Management	4.5
Choose one of the following:	13.5
MGMT3060 Human Resources Training and Development AND	
MGMT4001 Process Planning and Control AND	
MGMT4070 Human Resources Management Strategy OR	
IBUS4090 International Business Experience	
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4099 Management Internship*	13.5
MRKT1001 Principles of Marketing	4.5
Concentr. Any approved concentration selected from offerings within the university**	13.5

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0010 Career Capstone	1.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1020 Information Technology for Business Professionals II	4.5
LAW2001 The Legal Environment of Business I	4.5
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	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
LEAD3010 Leadership Through Film and Literature OR	4.5
LEAD3020 Creative Leadership	
MATH2001 Statistics	4.5
Math One course at the MATH1002 level or higher	4.5
PHIL3040 Ethics of Business Leadership	4.5
Science One SCI-designated course	4.5
Elective One course with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	4.5

Choose one of the following: **4.5**
 History One HIST-designated course
 Literature ENG1001 or one LIT-designated
 course

Choose one of the following: **4.5**
 PSYC2001 Introductory Psychology
 SOC2001 Sociology I

Total Credits **183.0**

* Students meeting eligibility criteria may elect a Management Internship, Summer Study Abroad or SWAP (Students Working Abroad Program) to satisfy requirements. Otherwise, students must take three additional career electives from the College of Business.

** Required courses cannot be used to fulfill a concentration.

NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

MANAGEMENT (ACCELERATED)

A two-year program leading to the bachelor of science degree for graduates of non-management and/or business-related associate degree programs.

First two years:

Associate degree or equivalent. Students must meet program's prerequisite requirements listed below. 90.0

Third and fourth years:

MAJOR COURSES		CREDITS
ACCT1021	Business Accounting I	5.5
ACCT1022	Business Accounting II	5.5
ACCT3023	Managerial Accounting	4.5
FISV2010	Finance	4.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resources Management	4.5
MGMT2030	Service and Production Operations Management	4.5
MGMT3030	Managerial Technology	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5
MRKT1001	Principles of Marketing	4.5
Choose one of the following:		9.0
MGMT3040	Process and Quality Management AND	
MGMT4050	Operations Management Strategy OR	
MGMT3060	Human Resources Training and Development AND	
MGMT4070	Human Resources Management Strategy	

RELATED PROFESSIONAL STUDIES

CAR0010	Career Capstone	1.0
FIT1020	Information Technology for Business Professionals II	4.5
LAW2001	The Legal Environment of Business I	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1021	Advanced Composition and Communication	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
History	One HIST-designated course (except HIST4030)	4.5
Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits	102.0
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Four-Year Credit Total	192.0
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NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

PREREQUISITES

ENG1001	An Introduction to Literary Genres
ENG1020	English Composition
ENG1030	Communication Skills
FIT1000	Information Technology for Business Professionals I
Math	One Math course, MATH1002 level or higher
Science	One Science course
Social Science	One Sociology, Psychology or Political Science course

MARKETING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Marketing bachelor's degree program provides students with a broad range of knowledge and practical skills related to the fundamentals of marketing including product, pricing, promotion, distribution and customer relationship management.

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

- develop, implement, analyze, interpret, and make recommendations based on secondary and primary research data using qualitative and quantitative methods
- analyze consumer decision-making and behavior
- prepare and conduct a professional sales presentation
- develop e-commerce, international and strategic marketing plans

Specific skills developed include managing market research projects, developing Web-based marketing programs, developing and executing brand strategies, and developing and managing comprehensive marketing plans. Students have the opportunity to hone these skills while participating in a term-long internship, held at a wide variety of host sites.

By participating in the marketing internship, students have the opportunity to apply basic knowledge in actual, ongoing marketing research projects for the university and its outside clients. Students work together in groups for project managers under the guidance of faculty members and meet weekly in classroom seminars.

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

Upon graduation, students may be employed by retail, consumer goods, industrial or advertising companies in positions that utilize these skills. Typical areas of interest include entry-level positions in sales, market research, market analysis, product development or brand management.

Students should use their career electives and free electives to create a meaningful, customized career concentration. The university's faculty advising system will facilitate these selections.

An important component of the program's educational experience is the general studies courses taught by the School of Arts & Sciences. Graduates are expected to show competencies in higher order thinking, communications, ethics, global diversity, responsible citizenship, leadership and artistic responsibility. The following literacies should also be demonstrated: sociocultural, quantitative, scientific and informational.

CONCENTRATIONS FOR MARKETING MAJORS

- Fashion Product Development (Page 97)
- Marketing Communications (Page 98)

MARKETING

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

MAJOR COURSES		CREDITS
ADVC1010	Marketing Communications I	4.5
ADVC1011	Marketing Communications II	4.5
FISV2010	Finance	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
MRKT3005	Brand Marketing	4.5
MRKT3011	Direct Marketing	4.5
MRKT3040	e-Commerce	4.5
MRKT3055	Quantitative Research	4.5
MRKT4001	Strategic Marketing	4.5
MRKT4030	International Marketing	4.5
MRKT4099	Marketing Internship*	9.0
Career	Three courses with an ECAR attribute	
Electives	selected from offerings within the College of Business	
	OR	13.5
Marketing Concentr.	Select one concentration from offerings on previous page	

RELATED PROFESSIONAL STUDIES

ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
CAR0010	Career Capstone	1.0
FIT1000	Information Technology for Business Professionals I	4.5
FIT1020	Information Technology for Business Professionals II	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
Choose one of the following three options:		13.5
IBUS4090	International Business Experience	
	OR	
MRKT4099	Marketing Internship	
	OR	
Concentr.	Three courses selected from declared College of Business concentration offerings	

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	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
LEAD3010	Leadership Through Film and Literature	
	OR	4.5
LEAD3020	Creative Leadership	
MATH2001	Statistics	4.5
Math	One math course at the MATH1002 level or higher	4.5
PHIL3040	Ethics of Business Leadership	4.5
Science	One SCI-designated course	4.5

Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	4.5
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Choose one of the following: 4.5

History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	

Choose one of the following: 4.5

PSYC2001	Introductory Psychology	
SOC2001	Sociology I	

Total Credits 192.0

*Students may take career electives or directed work experience to fulfill this requirement.

NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

RESTAURANT, FOOD & BEVERAGE MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

This program includes a unique hands-on rotational internship experience at a local partner property.

Graduates are expected to be able to utilize their technical and management skills as well as apply critical thinking skills, ethical standards and problem-solving techniques within a food service operation. Graduates will also identify and communicate long-range vision and strategy for a food service company.

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

RESTAURANT, FOOD & BEVERAGE MANAGEMENT

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

MAJOR COURSES		CREDITS
FSM1001	Introduction to the Food Service Field	4.5
FSM1065	Food Safety and Sanitation Management*	1.5
FSM2055	Beverage Appreciation	4.5
FSM2080	Food Service Operations	4.5
FSM2099	Food Service Management Internship	13.5
FSM3020	Dining Service Management	4.5
FSM4061	Advanced Food Service Operations Management	4.5
FSM4880	Beverage Operations Management	4.5
CUL1315	Stocks, Sauces and Soups	3.0
CUL1335	Traditional European Cuisine	3.0
CUL1355	New World Cuisine	3.0
CUL1385	Fundamentals of Food Service Production	3.0
CUL1395	Purchasing and Product Identification	3.0
CUL4045	Spirits and Mixology Management	4.5
HOSP1008	Customer/Guest Service Management	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resource and Diversity Leadership	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Concentr.	Three courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration.	13.5
Choose one of the following:		9.0
Hospitality Electives	Two courses with an EHSP attribute selected from offerings within The Hospitality College	
	OR	
	Second Hospitality concentration (with use of one free elective).	
	Some study abroad programs offer completion of a Hospitality concentration.	
	OR	
	Study Abroad (with use of one free elective)	
RELATED PROFESSIONAL STUDIES		
ACCT1011	Hospitality Accounting I and Lab	5.5
ACCT1012	Hospitality Accounting II and Lab	5.5
ACCT3025	Hospitality Financial Management	4.5
CAR0010	Career 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
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5

PSYC2001	Introductory Psychology OR	4.5
SOC2001	Sociology I	

SPAN1011	Conversational Spanish I: Specialized Vocabulary	4.5
History	One HIST-designated course (except HIST4030)	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

FREE ELECTIVE**

One course selected from 1002–4999
numbered offerings within the university
(except ACCT1005, LAW1002, MGMT2001).
It is important to save this elective if you plan
to participate in a Hospitality study abroad
program. 4.5

Total Credits **195.0**

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

** Elective courses allow students to enhance their educa-
tion by earning a second concentration or by participating
in an internship study abroad program.

NOTES: Students must have MATH0001 (Basic Mathematics) or
equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History,
Sociology, English and other elective requirements.
Contact the Study Abroad Office at 401-598-1406 or
www.jwu.edu/studyabroad for details.

SPORTS/ ENTERTAINMENT/ EVENT MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

In this four-year program the curriculum includes core courses in event management, facilities management, media relations, ancillary services management, and entertainment management.

Students tailor their degrees toward their chosen careers by complementing the core curriculum with such electives as professional sports management, sports and entertainment marketing, special event protocol, concert and event production, fundraising and philanthropy, wedding and other ceremonies, and athletic coaching administration. This enables them to demonstrate personal discipline, professionalism, accountability, and ethical behavior in a sport, entertainment or event management environment.

Students further specialize by choosing a hospitality concentration. This experience allows them to use analytical thinking skills to create, develop, plan, manage, operate and evaluate the critical elements of a successful sport, entertainment or event organization.

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

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

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

MAJOR COURSES	CREDITS
HOSP1008 Customer/Guest Service Management	4.5
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP3850 Negotiations and Agreements	4.5
SEE1001 Introduction to Sports/Entertainment/Event Management	4.5
SEE2010 Facilities Operations	4.5
SEE2020 Event Management	4.5
SEE2030 The Entertainment Industry	4.5
SEE3008 Sports/Entertainment/Event Management Ancillary Services and Revenues	4.5
SEE3010 Ticket Sales and Operations	4.5
SEE3045 Media Relations	4.5
SEE4060 Sports/Entertainment/Event Management Seminar	4.5
SEE4099 Sports/Entertainment/Event Management Internship	13.5
Choose two of the following:	9.0
HOSP3020 Trade Show/Exposition Management	
SEE3020 Professional Sports Management	
SEE3030 Athletic Coaching and Administration	
SEE3041 Special Event Protocol	
SEE3042 Weddings & Ceremonies	
SEE3060 Concert and Event Production	
SEE4050 Public Assembly Facility Management	
Hospitality Concentr.	
Three courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration.	13.5
Choose one of the following:	9.0
Hospitality Electives	
Two courses with an EHSP attribute selected from offerings within The Hospitality College	
OR	
Second Hospitality concentration (with use of one free elective).	
Some study abroad programs offer completion of a Hospitality concentration.	
OR	
Study Abroad (with use of one free elective)	

RELATED PROFESSIONAL STUDIES		
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
ACCT3020	Managerial Finance	4.5
CAR0010	Career 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
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

FREE ELECTIVE*	
One course selected from 1002–4999 numbered offerings within the university (except ACCT1005, ADVC1021, LAW1002, MGMT2001, MRKT1002). It is important to save this elective if you plan to participate in a Hospitality study abroad program.	
	4.5

Total Credits	192.0
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* Elective courses allow students to enhance their education by earning a second concentration or by participating in an internship or study abroad program. Students use two Hospitality Electives and one Free Elective toward this option.

NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

STRATEGIC ADVERTISING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Strategic Advertising bachelor's degree program provides students with a wide range of knowledge and practical skills related to the development and execution of integrated marketing communications plans, which embrace the promotional elements of advertising, public relations, direct marketing, sales promotion, interactive marketing and personal selling.

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

- develop integrated marketing communication strategies
- create integrated marketing communications messages
- analyze, interpret, and make recommendations based on primary and secondary research data

Specific skills developed include the planning and buying of media, writing publicity and cause-related material, managing market research projects, developing Web-based and viral advertising programs, producing concepts for print and broadcast advertisements, and writing creative strategy statements. Students have the opportunity to hone these skills while participating in a term-long internship, held at a wide variety of host sites.

Upon graduation, students may be employed by media organizations, advertising agencies, or marketing communications companies in positions that utilize these skills. Typical areas of interest include entry-level positions in account management, account planning, media planning/buying, media sales and creative services.

Students should use their career electives and free electives to create a meaningful, customized career concentration. The university's faculty advising system will facilitate these selections.

An important component of this program's educational experience is the general studies courses taught by the School of Arts & Sciences. Graduates are expected to show competencies in higher order thinking, communications, ethics, global diversity, responsible citizenship, leadership and artistic responsibility. The following literacies should also be demonstrated: sociocultural, quantitative, scientific and informational.

CONCENTRATIONS FOR STRATEGIC ADVERTISING MAJORS

- Business Communication (Page 97)
- Fashion Product Development (Page 97)

STRATEGIC ADVERTISING

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

MAJOR COURSES		CREDITS
ADVC1010	Marketing Communications I	4.5
ADVC1011	Marketing Communications II	4.5
ADVC1021	Public Relations Concepts	4.5
ADVC2001	Creativity in Advertising	4.5
ADVC2025	Public Relations Cases and Plans	4.5
ADVC3003	Advertising Campaigns	4.5
ADVC4015	IMC Seminar I	4.5
ADVC4016	IMC Seminar II	4.5
CGRA3050	Desktop Publishing	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1002	Consumer Behavior	4.5
MRKT2050	Qualitative Research	4.5
MRKT3005	Brand Marketing	4.5
MRKT3055	Quantitative Research	4.5
MRKT4001	Strategic Marketing	4.5
MRKT4099	Marketing Internship*	9.0
Career	Two courses with an ECAR attribute	
Electives	selected from offerings within the College of Business	9.0

RELATED PROFESSIONAL STUDIES

ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
CAR0010	Career Capstone	1.0
FIT1000	Information Technology for Business Professionals I	4.5
FIT1020	Information Technology for Business Professionals II	4.5
LAW2001	The Legal Environment of Business I	4.5

Choose one of the following three options: 13.5

IBUS4090	International Business Experience	
	OR	
MRKT4099	Marketing Internship	
	OR	
Concentr.	Three courses selected from declared College of Business concentration offerings	

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	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
LEAD3010	Leadership Through Film and Literature	
	OR	
LEAD3020	Creative Leadership	4.5
MATH2001	Statistics	4.5
PHIL3040	Ethics of Business Leadership	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One SCI-designated course	4.5
Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	4.5

Choose one of the following: 4.5

History	One HIST-designated course
Literature	ENG1001 or one LIT-designated course

Choose one of the following: 4.5

PSYC2001	Introductory Psychology
SOC2001	Sociology I

Total Credits 187.5

*Students may take career electives or directed work experience to fulfill this requirement.

NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office at 401-598-1406 or www.jwu.edu/studyabroad for details.

UNDECLARED

Because some students may be unsure of their major when they enroll at Johnson & Wales, the Undeclared option allows them the opportunity to pursue a basic business and general studies program and, in the sophomore year, choose a major from a number of business and hospitality programs. Students who begin their studies in the Undeclared program earn a bachelor of science degree at the end of four years of study.

UNDECLARED

All students enrolled in the Undeclared program pursue the following program of study for the first two years. Students must declare a major no later than the fifth term (sophomore year) of study.

RELATED PROFESSIONAL STUDIES	CREDITS
ACCT1001 Principles of Accounting I and Lab	5.5
ACCT1002 Principles of Accounting II and Lab* OR	5.5
ACCT1012 Hospitality Accounting II and Lab*	
FIT1000 Information Technology for Business Professionals I	4.5
LAW2001 The Legal Environment of Business I	4.5
HOSP1008 Customer/Guest Service Management	4.5
MGHI1000 Introduction to Management and the Hospitality Industry	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
PSYC2001	Introductory Psychology OR	4.5
SOC2001	Sociology I	
History	One HIST-designated course	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One SCI-designated course	4.5

MAJOR ELECTIVE

FIT1020 Information Technology for Business Professionals II**	4.5
OR	
HOSP2030 Hospitality Human Resource and Diversity Leadership***	

Total Credits	92.0
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* Students in the College of Business must take ACCT1002 as their second accounting course. Students entering The Hospitality College must take ACCT1012.

** For students entering the College of Business

*** For students entering The Hospitality College

NOTE: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.

FOUR-YEAR OPTIONS:

- Criminal Justice (Page 68)
- Entrepreneurship (Page 77)
- Fashion Merchandising & Retail Marketing (Page 79)
- Hotel & Lodging Management (Page 81)
- Management (Page 85)
- Marketing (Page 88)
- Restaurant, Food & Beverage Management (Page 90)
- Sports/Entertainment/Event Management (Page 92)
- Strategic Advertising (Page 94)

CONCENTRATIONS

Students may choose to focus their electives in any of the following concentrations. Beyond the enrichment a concentration provides, students' transcripts will reflect commitment to a particular area which may be impressive to prospective employers.

Declaring Your Concentration

Each student should consult with his/her faculty advisor in order to determine which concentration(s) will best further the student's career goals. Students then need to formally declare their concentration(s) by completing a concentration form in Student Academic & Financial Services. A student may declare up to a maximum of three concentrations per degree program.

COLLEGE OF BUSINESS

Courses already required in a student's individual program cannot be selected to fulfill a College of Business concentration requirement. Students are responsible for completing all prerequisites necessary for courses listed in a concentration in order to complete the concentration.

ADVERTISING

COURSES	CREDITS
ADVC1010 Marketing Communications I	4.5
ADVC1011 Marketing Communications II	4.5
ADVC3001 Creativity in Advertising	4.5
Total Credits	13.5

BUSINESS COMMUNICATION

COURSES	CREDITS
ENG2010 Technical Writing	4.5
ENG2030 Introduction to Newswriting	4.5
SEE3045 Media Relations	4.5
Total Credits	13.5

BUSINESS-TO-BUSINESS SELLING

COURSES	CREDITS
MRKT1011 Principles of Professional Selling	4.5
MRKT2012 Sales Management	4.5
MRKT2020 Business-to-Business Marketing	4.5
Total Credits	13.5

ENTREPRENEURSHIP

Choose any three of the following courses.

COURSES	CREDITS
ECON3030 Managerial Economics	4.5
ENTR1001 Introduction to Entrepreneurship	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR3025 Business Expansion Strategies and Tactics	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
Total Credits	13.5

FASHION COMMUNICATIONS

COURSES	CREDITS
ENG2010 Technical Writing	4.5
ENG2030 Introduction to Newswriting	4.5
RTL2050 Fashion Promotion	4.5
Total Credits	13.5

FASHION PRODUCT DEVELOPMENT

Choose any three of the following courses.

COURSES	CREDITS
MRKT3005 Brand Marketing	4.5
MRKT3020 Product Development	4.5
RTL1020 The Business of Fashion	4.5
RTL3060 Fashion Forecasting OR	4.5
RTL3070 Textile Design for the Apparel and Home Furnishings Industry	
Total Credits	13.5

FINANCE

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

COURSES	CREDITS
FISV3005 International Finance	4.5
FISV3010 Credit Management	4.5
FISV3020 Financial Institutions	4.5
FISV4010 Bank Management	4.5
FISV4020 Risk Management and Insurance	4.5
FISV4030 Real Estate	4.5
FISV4070 Series 7 Securities	9.0
Total Credits	13.5

GLOBAL MARKETING*

COURSES	CREDITS
IBUS2020 Seminar on the European Union	4.5
IBUS2030 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
Choose one the following courses to complete the concentration.	
IBUS3050 Export Procedures and Practices	4.5
OR	
MRKT4030 International Marketing	
Total Credits	18.0

* A free elective must be used to complete this concentration. Management students should take MRKT4030 and marketing students should take IBUS3050.

MARKETING COMMUNICATIONS

COURSES	CREDITS
ADVC1021 Public Relations Concepts	4.5
ADVC2001 Creativity in Advertising	4.5
ADVC3003 Ad Campaigns	4.5
Total Credits	13.5

MARKETING MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
MRKT1002 Consumer Behavior	4.5
MRKT2020 Business-to-Business Marketing	4.5
MRKT2050 Qualitative Research	4.5
MRKT3005 Brand Marketing	4.5
MRKT4030 International Marketing	4.5
Total Credits	13.5

MARKETING RESEARCH

Choose any three of the following courses.

COURSES	CREDITS
ENTR2030 The Business Plan	4.5
MRKT2050 Qualitative Research	4.5
MRKT3005 Brand Marketing	4.5
MRKT3055 Quantitative Research	4.5
Total Credits	13.5

OPERATIONS MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
ECON3030 Managerial Economics	4.5
IBUS3050 Export Procedures and Practices	4.5
MGMT2030 Service and Production Operations Management	4.5
MGMT2040 Purchasing and Supply Chain Management	4.5
MGMT3040 Process and Quality Management	4.5
MGMT4001 Process Planning and Control	4.5
MGMT4050 Operations Management Strategy	4.5
Total Credits	13.5

COLLEGE OF CULINARY ARTS

CULINARY CAPSTONE LABS*

COURSES	CREDITS
CUL3055 American Cuisine Today	3.0
CUL3075 A la Carte Cuisine: Europe	3.0
CUL4010 Advanced Buffet and Special Function Operations	3.0
CUL4065 Foods of Asia and the Orient	3.0
CUL4085 Dining Room Supervision	3.0
Total Credits	15.0

* For students in the Culinary Arts and Food Service Management program.

NOTE: Lab courses for culinary concentrations must be taken together; they may not be taken separately as electives.

THE HOSPITALITY COLLEGE

As a condition of baccalaureate graduation, all students enrolled in Hospitality College degrees must complete a three-course concentration during their junior and senior years.

When completing a concentration in The Hospitality College, students may not use required core courses (or their equivalent) from within their chosen major. Additionally, students may not apply the same course to different Hospitality College concentrations.

Hospitality majors have three concentration electives, two hospitality electives and one free elective. Transfer students who transfer in three or more hospitality elective courses are not required to use their remaining electives toward a concentration. Students must see their faculty advisor for assistance.

ADVENTURE, SPORT AND NATURE BASED TOURISM

COURSES	CREDITS
TRVL3040 Adventure, Sport and Nature Based Tourism	4.5
Choose two of the following:	
CGRA3050 Desktop Publishing	4.5
SEE2015 Leadership in Recreation/Leisure Settings	4.5
SEE2040 Outdoor Recreation Planning	4.5
SEE3045 Media Relations	4.5
TRVL3020 Ecotourism	4.5
TRVL4011 Desination Management Organization	4.5
Total Credits	13.5

BEVERAGE SERVICE MANAGEMENT

COURSES	CREDITS
CUL4045 Spirits and Mixology Management	4.5
FSM2055 Beverage Appreciation	4.5
FSM4880 Beverage Operations Management	4.5
Total Credits	13.5

NOTE: Restaurant, Food & Beverage Management majors are not eligible to take this concentration.

ENTREPRENEURSHIP

COURSES	CREDITS
ENTR2030 The Business Plan	4.5
Choose two of the following:	
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR4010 Managing Change and Innovation	4.5
HOSP4012 Developing and Managing a Small Hospitality Lodging Property	4.5
Total Credits	13.5

FOOD AND BEVERAGE MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
CUL4045 Spirits and Mixology Management	4.5
FSM2055 Beverage Appreciation	4.5
FSM3020 Dining Services Management	4.5
FSM3030 Facilities Design and Analysis	4.5
FSM4040 On-site Food Service	4.5
HOSP3060 Private Club Management	4.5
Total Credits	13.5

INTERNATIONAL HOSPITALITY OPERATIONS MANAGEMENT

(summer study abroad only)

COURSES	CREDITS
Choose one of the following:	
HOSP2050 International Tour and Hotel Operations*	9.0
SEE3055 International Special Event Management*	9.0
Choose one of the following:	
IBUS2030 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
IHTV3010 International Hospitality Management*	4.5
TRVL3030 International Policies of Tourism*	4.5
Total Credits	13.5

* HOSP2050, IHTV3010, SEE3055 and TRVL3030 are only offered during summer study abroad program. Students must apply and be accepted to this program.

RESORT MANAGEMENT

COURSES	CREDITS
HOSP2020 Resort Management	4.5
Choose two of the following:	
HOSP1010 Front Office Operations	4.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP3045 Managing Vacation Ownership (Timeshare) Resorts	4.5
HOSP3810 Spa Management	4.5
HOSP4012 Developing and Managing a Small Hospitality Lodging Property	4.5
SEE2040 Outdoor Recreation Planning	4.5
TRVL3020 Ecotourism	4.5
Total Credits	13.5

RESORT AND ADVENTURE TOURISM MANAGEMENT

COURSES	CREDITS
HOSP2020 Resort Management	4.5
HOSP3045 Managing Vacation Ownership (Timeshare) Resorts	4.5
TRVL3040 Adventure, Sport and Nature Based Tourism	4.5
TRVL4011 Desination Management Organization	4.5
Choose two of the following:	
HOSP3810 Spa Management	4.5
HOSP4012 Developing and Managing a Small Hospitality Lodging Property	4.5
SEE2015 Leadership in Recreation/Leisure Settings	4.5
SEE2040 Outdoor Recreation Planning	4.5
TRVL3020 Ecotourism	4.5
Total Credits	27.0

NOTE: This concentration is only for students in the Hotel & Lodging Management program and will satisfy the 13.5 credit concentration, 9.0 credits of hospitality electives and 4.5 credits of free elective requirements.

SALES, MEETING AND EVENT MANAGEMENT

COURSES	CREDITS
HOSP3020 Trade Show/Exposition Management	4.5
Choose 9.0 credits from the following courses:	
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP3850 Negotiations and Agreements	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 e-Commerce	4.5
SEE2020 Event Management	4.5
SEE3041 Special Event Protocol	4.5
SEE3042 Weddings & Ceremonies	4.5
SEE3045 Media Relations	4.5
SEE3055 International Special Event Management*	9.0
SEE3060 Concert and Event Production	4.5
Total Credits	13.5

* SEE3055 is only offered during the summer study abroad program. Students must apply and be accepted into this program.

SPORTS AND ENTERTAINMENT MARKETING

COURSES	CREDITS
SEE4020 Sports and Entertainment Marketing	4.5
Choose two of the following:	
CGRA3050 Desktop Publishing	4.5
MRKT3005 Brand Marketing	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 Electronic Commerce	4.5
SEE2030 The Entertainment Industry	4.5
Total Credits	13.5

SCHOOL OF ARTS & SCIENCES

APPLIED MATHEMATICS

Choose any three of the following courses (only one may be a required course in your major).

COURSES	CREDITS
MATH1002 A Survey of College Mathematics	4.5
MATH1020 College Algebra	4.5
MATH1040 Calculus I	4.5
MATH1930 Quantitative Analysis I	4.5
MATH2001 Statistics	4.5
Total Credits	13.5

BIOLOGICAL SCIENCE

Choose any three of the following courses.

COURSES	CREDIT
SCI2031 Anatomy and Physiology	4.5
SCI2040 Marine Biology	4.5
SCI2045 Introduction to General and Organic Chemistry	4.5
SCI3040 Biochemistry	4.5
SCI4060 Food Microbiology	4.5
SCI4061 Food Microbiology Lab	2.25
Total Credits	13.5

CAREER WRITING

COURSES	CREDIT
ENG2030 Introduction to Newswriting	4.5
Choose two of the following:	
ADVC1021 Public Relations Concepts	4.5
CGRA3050 Desktop Publishing	4.5
ENG2010 Technical Writing	4.5
ENG3030 Introduction to Food Writing	4.5
ENG3050 Introduction to Travel Writing	4.5
Total Credits	13.5

GLOBAL PERSPECTIVES

Choose any three of the following courses.

COURSES	CREDITS
IBUS2002 International Business	4.5
IBUS2030 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
MGMT1001 Principles of Management	4.5
REL2001 Comparative Study of World Religions: An Interdisciplinary Approach	4.5
SOC2020 Culture and Food	4.5
SPAN1003 Conversational Spanish III	4.5
TRVL3030 International Policies of Tourism	4.5
Total Credits	13.5

NOTE: A special feature of this concentration is the possibility for students to fulfill some course requirements overseas during the summer. Summer campuses will change yearly, as will course offerings. The international component provides students the opportunity to use what they've learned and add yet another impressive component to their résumés. International Business majors are not eligible for the Global Perspectives concentration.

LEADERSHIP STUDIES

COURSES	CREDITS
LEAD2001 Foundations of Leadership Studies	4.5
OR	
LEAD2901 Honors Foundations of Leadership Studies	
Choose two of the following courses:	
FSM3035 Supervision for Food Service Professionals*	4.5
LEAD2010 Special Topics in Leadership	4.5
LEAD3010 Leadership Through Film and Literature	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	4.5
SEE2015 Leadership in Recreation/Leisure Settings	4.5
SOC2040 Community Leadership: An Applied Sociology	4.5
Total Credits	13.5

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

PSYCHOLOGY

COURSES	CREDITS
PSYC2001 Introductory Psychology	4.5
OR	
PSYC2901 Honors Introductory Psychology	4.5
PSYC2002 Abnormal Psychology	4.5
PSYC3001 Social Psychology	4.5
Total Credits	13.5

SOCIOLOGY

COURSES	CREDITS
SOC2001 Sociology I	4.5
OR	
SOC2901 Honors Sociology I	
Choose two of the following:	
SOC2002 Sociology II	4.5
SOC2020 Culture and Food	4.5
SOC2040 Community Leadership: An Applied Sociology	4.5
SOC2060 Deviant Behavior	4.5
Total Credits	13.5

MINORS

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

ENVIRONMENTAL SUSTAINABILITY

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

COURSES		CREDITS
SCI3010	Environmental Science	4.5
PHIL3040	Ethics of Business Leadership	4.5
SCI3070	Food Sustainability**	4.5
SCI3080	The Business of Sustainability**	4.5
SCI3090	Research Seminar in Sustainability**	4.5

Total Credits **22.5**

** Course is only offered online.

TECHNICAL COMMUNICATION

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

COURSES		CREDITS
ENG2010	Technical Writing	4.5
ENG3010	Technical Editing**	4.5
Choose three of the following:		
ENG3012	Report and Proposal Writing**	4.5
ENG3014	Instruction and Manual Writing**	4.5
DME1000	Foundation Drawing and Digital Tools**	4.5
PRMG2010	Introduction to Project Management**	4.5
OR		4.5
PRMG3010	Advanced Project Management**	

Total Credits **22.5**

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

** Course is only offered online.

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, by telephone and by radio
- input data into and retrieve data from a computer
- lift, transport, and use program-related equipment and apparatus, including, where applicable, sporting, gaming, and recreational equipment, or convention services apparatus such as furniture, displays and drapage

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, by telephone and by radio
- 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 Numbering System

Alphabetic

Code Discipline

Alan Shawn Feinstein Graduate School

COMM Communication
EVNT Event Leadership
GRAD Graduate Studies

Career Development

CAR Career Management

College of Business

ACCT* Accounting
ADVC Advertising Communications
ENTR Entrepreneurship
EQN Equine
FISV* Financial Services Management
IBUS* International Business
LAW* Law
MGHI Management and the Hospitality Industry
MGMT* Management
MRKT* Marketing
RTL Retail

College of Culinary Arts

BPA Baking & Pastry Arts
CUL Culinary Arts
FSM Food Service Management
NUTR Culinary Nutrition

The Hospitality College

FSM Food Service Management
HOSP* Hospitality Management
IHTV International Hotel and Tourism
MGHI Management and the Hospitality Industry
SEE Sports/Entertainment/Event Management
TRVL Travel/Tourism

School of Arts & Sciences

ARA Arabic
ART Art
CSL Community Service Learning
ECON* Economics
ENG English
ESL English Language Institute
FREN French
GER German
HIST History
HUM Humanities
LEAD Leadership Studies
LIT* Literature
MATH Mathematics
PHIL Philosophy
PSCI Political Science
PSYC Psychology
REL Religion
RSCH* Research
RUS Russian
SCI Science
SOC Sociology
SPAN Spanish

School of Education

EDUC Education
SPED Special Education

*these codes also exist in the graduate school

Alphabetic

Code Discipline (continued)

School of Technology

CAD Computerized Drafting
CGRA Computer Graphics
CSIS Computer Science
DME Digital Media
ENG Engineering
FIT Foundations in Technology
ITEC Information Technology
PRMG Project Management
TECX Technology Experiential Education

Other

ABRD Academic International Programs
PHYS Physical Education

Numeric Values

0001-0999 Non-credit and/or institutional credit courses
1000-1999 Introductory courses
2000-3999 Intermediate courses
4000-4999 Advanced courses
5000-6999 Graduate courses
7000-9999 Doctoral courses

First Digit

1	Freshman level	4	Senior level
2	Sophomore level	5-6	Graduate level
3	Junior level	7-9	Doctoral level

Miscellaneous

GS Denotes a general studies course outside of the School of Arts & Sciences
HO Denotes an honors-option course
HY Denotes a hybrid format course
OL Denotes an online course
PT Denotes a course in which performance transcript skills are measured
SL Denotes a possible service learning module
WI Denotes a writing-intensive course

Definitions of Elective Attributes

Elective courses, as designated by each program, allow students to personalize their program of study by selecting courses that will strengthen and support their individual or career aspirations. Eligible elective course offerings are defined by attribute type and are identified by appropriate colleges or schools. Special note: Individual program requirements will detail any exceptions when specific courses may not satisfy an elective requirement.

When selecting an elective, students must register the appropriate type of elective and are responsible for satisfying any prerequisites or restrictions that may be present on the elective course offering. Furthermore, the elective may not be a required course in the student's program of study.

Type of elective

accounting
arts & sciences
baking/ pastry
career elective
criminal justice
culinary
elective ("free" elective)
equine
financial services
graduate
hospitality
international business
technology

Attribute type

EACC
EASC
EBAP
ECAR
ECJS
ECUL
any 1000-level or higher course except those noted
EEQN
EFIN
EGRD
EHSP
EIBU
ETEC

Course Descriptions

Experiential Education & Career Services

CAREER MANAGEMENT

CAR0010 CAREER CAPSTONE

This career management course focuses on preparing students to make the transition from college to career. Students learn ways to enhance and customize their job search materials such as résumés, portfolios and cover letters to market themselves effectively to employers. General job search strategies as well as networking and interview techniques are reinforced. Other topics include career self-assessment, evaluating and negotiating job offers, identifying and pursuing internships and the services provided by Experiential Education & Career Services. Prerequisite: Junior status. (PT) (OL)

Quarter Credit Hours 1.0

College of Business

ACCOUNTING

ACCT1001 PRINCIPLES OF ACCOUNTING I AND LAB

Accounting I is designed to acquaint students with the nature and purpose of accounting. Students are introduced to the accounting cycle, where they identify, record and summarize accounting data, including the preparation of financial statements. Also included in the course is accounting systems design as it pertains to cash, accounts receivables and inventories. Corequisite: FIT1020. (HO)

Quarter Credit Hours 5.5

ACCT1002 PRINCIPLES OF ACCOUNTING II AND LAB

Students are exposed to basic accounting procedures in the areas of fixed assets, partnerships, corporations, payroll, systems and controls, accounting principles and preparation of the statement of cash flows and statement of cost of goods manufactured. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021.

Quarter Credit Hours 5.5

ACCT1005 THE ACCOUNTING FIELD

This introductory course provides an overview of the accounting field including its history and evolution. Emphasis is placed on national and international regulatory groups, government agencies, accounting organizations and professional certifications. Legal and ethical requirements are presented. The components of an annual report, accounting information systems and business organizational structures of for-profit and not-for-profit organizations are discussed.

Quarter Credit Hours 4.5

ACCT1011 HOSPITALITY ACCOUNTING I AND LAB

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents and special journals, inventories, adjusting entries, financial statements and the closing process. Students learn the accounting cycle for proprietorship and corporate forms of business.

Quarter Credit Hours 5.5

ACCT1012 HOSPITALITY ACCOUNTING II AND LAB

This course is based on the Uniform System of Accounts as approved by the American Hotel & Lodging 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. (OL)

Quarter Credit Hours 5.5

ACCT1021 BUSINESS ACCOUNTING I AND LAB

The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus in its business context, integrating ratios and financial statements to enhance the understanding of how the information is used as a tool for decision making in the business world.

Quarter Credit Hours 5.5

ACCT1022 BUSINESS ACCOUNTING II AND LAB

The purpose of this course is to provide the student with an understanding of accounting for assets, liabilities and equity necessary in running a business and evaluating its operating results and financial condition employing various analytical methods and ratios. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021.

Quarter Credit Hours 5.5

ACCT2010 PERSONAL BUDGETING AND PLANNING

This course focuses on personal financial planning for a variety of life situations. Topics include money management strategies, consumer credit, insuring your resources, and personal purchasing decisions. Topics are discussed with real-world applications.

Quarter Credit Hours 4.5

ACCT3020 MANAGERIAL FINANCE

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors. Prerequisites: ACCT1002 or ACCT1022, FIT1020 or FIT1030 or SEE3008, junior status.

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, junior status. Quarter Credit Hours 4.5

ACCT3025 HOSPITALITY FINANCIAL MANAGEMENT

This course presents how accounting information is used by management to analyze and measure the efficiency and profitability of a hospitality business. The course emphasizes the managerial uses of accounting data in decision making, preparation of budgets and variance analysis, relevant cost analysis, regression analysis and cost-volume-profit relationships. Prerequisite: ACCT1002 or ACCT1012, junior status. (OL) Quarter Credit Hours 4.5

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

ADVC2001 CREATIVITY IN ADVERTISING

This course is designed to teach the student to develop creative concepts based on sound selling strategies. Major emphasis is placed on teaching the student to think creatively for the wide range of media and communications tools used by today's advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards, brochures, catalogs and infomercials.

Particular emphasis is placed on developing strategies and the visualization of concepts. Prerequisite: ADVC1010. (PT) (WI) Quarter Credit Hours 4.5

ADVC2025 PUBLIC RELATIONS CASES AND PLANS

This course utilizes contemporary case analysis to illustrate the effective use of public relations to achieve specific marketing communications objectives. Students learn to take advantage of marketing opportunities and to solve communications problems by applying a public relations process model to various case scenarios. Students create a public relations plan using case analysis as guidelines for research methods, audience identification, objectives, action planning, program implementation and evaluation. Prerequisite: ADVC1021. (PT) Quarter Credit Hours 4.5

ADVC3003 ADVERTISING CAMPAIGNS

This advanced course for Marketing Communication majors covers the strategies employed to develop and implement successful communication campaigns using advertising, sales promotion, public relations and multimedia tools. Extensive analysis of successful communication campaign models is used to aid students in the development of creative and effective ideas. Students are responsible for developing several advertising campaigns for various marketing organizations, including a multilevel campaign that is chronicled in a comprehensive plan book. (WI) Prerequisite: ADVC2001. Quarter Credit Hours 4.5

ADVC4015 INTEGRATED MARKETING COMMUNICATIONS SEMINAR I

This is the first of a two-tiered course offered only to senior Marketing Communications majors. By using the project from the American Advertising Federation's College Challenge Program, this course provides students with an opportunity to develop a national, fully-integrated marketing communications plan for a major marketing organization using all of the promotional mix elements. Students are given promotional budgets with which to work to develop a marketing position strategy from which all elements (including advertising, public relations, sales promotion, direct marketing and personal selling) are integrated into a cohesive communications program. A final presentation, including the submission of a marketing communications plan book, culminates the course. Prerequisite: ADVC2001. (PT) Quarter Credit Hours 4.5

ADVC4016 INTEGRATED MARKETING COMMUNICATIONS SEMINAR II

This course is the second part of ADVC4015. Students implement the strategy they developed in ADVC4015 and use their production budget and attendant costs. Students are required to design and produce advertising for print, broadcast, collateral, Internet and other forms (as recommended) of creative execution. The creative product must reflect an integrated communications concept and theme. Students also implement a public relations, sales promotion and direct marketing strategy that coordinates to reflect a seamless communications program. Prerequisite: ADVC4015. (PT) Quarter Credit Hours 4.5

BUSINESS

BUS3092 DIRECTED WORK EXPERIENCE II

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences revolves around a specific industry-based or a functional area-based project. Prerequisite: Permission of department chair.

Quarter Credit Hours 9.0

BUS3098 DIRECTED WORK EXPERIENCE III

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences revolves around a specific industry-based or a functional area-based project. Prerequisite: Permission of department chair.

Quarter Credit Hours 13.5

BUS3191 DIRECTED WORK EXPERIENCE I (A MODULE)

The course is a classroom and internship learning approach to general management studies involving human resources, marketing, operations/production and finance/accounting relative to the performance excellence process. Students get an overview of the modern quality movement and the Malcolm Baldrige National Quality Award criteria for Performance Excellence. Additional topics introduced include international organizational behavior, new decision-making methodology for business environments (specifically for industries) culture and protocol, regionally focused topics, and comparative economic studies. Emphasis is placed on analysis of organizational processes in general business management or the four main functional areas (marketing, operations/production, human resources, finance/accounting) or students may choose a concentrated focus in one area. Prerequisites: 2.75 GPA, 90 credit hours completed.

Quarter Credit Hours 4.5

BUS3291 DIRECTED WORK EXPERIENCE I (B MODULE)

This course builds on the concepts introduced in BUS3191. Emphasis is again placed on analysis of the organizational processes in general business management or the four main functional areas (marketing, operations/production, human resources, finance/accounting) or students may choose a concentrated focus in one area. Additional topics are incorporated into the program to round out student comprehension and to interface with other disciplines such as international organizational behavior, new decision-making methodology for business environments (specifically for industries) culture and protocol, regionally focused topics, and comparative economic studies.

Prerequisites: 2.75 GPA, BUS3191.

Quarter Credit Hours 4.5

BUS3391 DIRECTED WORK EXPERIENCE I (C MODULE)

This course continues the 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

ENTREPRENEURSHIP

ENTR1001 INTRODUCTION TO ENTREPRENEURSHIP

This is an introductory course in entrepreneurship. It demonstrates how entrepreneurs recognize business opportunities, develop ideas and identify markets.

The course covers such topics as business planning, pricing, credit management, government regulation, business ethics, and the crucial role and importance of entrepreneurs to business and society.

Quarter Credit Hours 4.5

ENTR2030 THE BUSINESS PLAN

The course teaches students how to develop a business plan for the business they are considering starting. Emphasis is placed on the realism and completeness of the business plan. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022, ENTR1001 or FSM1001 or HOSP1001 or MGMT1001 or SEE1001. (PT) (WI)

Quarter Credit Hours 4.5

ENTR2040 FINANCING THE ENTREPRENEURIAL VENTURE

Following the development of a business plan in ENTR2030, this course investigates funding sources for small businesses. The objective is to educate the entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each. Prerequisite: ENTR2030. (PT)

Quarter Credit Hours 4.5

ENTR3010 SMALL BUSINESS CONSULTING

This course is conducted as an independent study. Participants in the program formulate an agreed-upon plan with their sponsor and educator to counsel small businesses on problems dealing with marketing/sales, management, finance/accounting, and other relevant tactical/strategic issues. Prerequisite: ENTR2040.

Quarter Credit Hours 4.5

ENTR3025 BUSINESS EXPANSION STRATEGIES AND TACTICS

This course is designed to cover the different methods emerging companies use to expand nationally and internationally. Strong emphasis is placed on franchising, from both the franchisor perspective as well as the franchisee. Topics include methods for growing an emerging company, evaluating franchising systems, expansion tactics for large corporations, careers in emerging companies and financing the expansion of a company. The course is relevant for any student interested in working as a change agent in an established company, buying a franchise, or starting his or her own company.

Prerequisite: ENTR2030.

Quarter Credit Hours 4.5

ENTR3030 MARKETING RESEARCH FOR ENTREPRENEURS

This course is designed to give a broad overview of research from a business plan perspective. The focus of this course is on providing a basic knowledge base from which entrepreneurs can evaluate business opportunities and make better decisions based on appropriate research methods. This class emphasizes self-directed study due to the varied nature of each entrepreneur's venture. Prerequisite: ENTR2030. Quarter Credit Hours 4.5

ENTR4010 MANAGING CHANGE AND INNOVATION

This course delves into the transitional process of growth and change of a small business venture. Topics discussed include organizational culture and structure, networking and working with boards of directors, opportunity recognition and exploitation, and growth as a controllable variable. Prerequisite: ENTR2040. (HO) Quarter Credit Hours 4.5

ENTR4020 GLOBAL ENTREPRENEURSHIP

This course serves as a capstone course for the entrepreneurship major. The course investigates the global economy and its impact on business. Topics include the uncontrollable forces that make up the international business environment, implications of international expansion, and new trends and directions of international ventures. This course is for senior-level entrepreneurship majors only. Prerequisite: ENTR4010 or MGMT4020. (HO) (PT) Quarter Credit Hours 4.5

ENTR4099 ENTREPRENEURSHIP INTERNSHIP

The Entrepreneurship Internship offers students an experiential learning opportunity in business environments. Students study firsthand the challenges, nuances and everyday expectations associated with a variety of entrepreneurship functions within a business. They are expected to apply previous course work and research to onsite tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to start, work in, and manage a local, national or global business. Students gain academic credit for work experience in entrepreneurship.

To be eligible for this internship, students must:

- 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process
- 2) have completed 130 hours of course work
- 3) have appropriate elective or internship credit available in their degree audits
- 4) have the sponsorship of a faculty advisor.

Quarter Credit Hours 4.5–13.5

FINANCE

FISV2010 FINANCE

This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT) Quarter Credit Hours 4.5

FISV3001 INVESTMENTS

This course introduces students to investing and financial planning. It reviews the nature of capital markets and the roles that investment companies play between the investor and the corporation. Different asset classes, including equities and bonds, are covered. The role of the financial planning process, taxes and regulation is also considered. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT) Quarter Credit Hours 4.5

FISV3005 INTERNATIONAL FINANCE

This course is designed to give the student an overview of international banking and finance. Topics covered include the international dimensions of finance, foreign exchange rates, international sources of funds, international banking regulations, and the contrast between European, Asian and American banking. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (HO) (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

FISV3020 INTRODUCTION TO FINANCIAL INSTITUTIONS

This course serves as an introduction to financial services, financial markets and financial institutions. The banking, brokerage, 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. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT) Quarter Credit Hours 4.5

FISV3040 MONEY AND CAPITAL MARKETS

This course provides students with knowledge of a broad range of subjects related to the nature and functions of money and credit. Money creation, the demand for money, and the relation of money to inflation and financial flows, the role and functions of financial institutions, and consumer financing and business capitalization are each examined. This course emphasizes the changing role of competitive financial institutions and the effects of these changes on the flow of funds and monetary policy implementation by the Federal Reserve System to regulate and control money and financial institutions. Real-world examples are used to focus learning on applications of theory to consequential economic impacts both nationally and internationally. Prerequisite: ECON1001. Quarter Credit Hours 4.5

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: FISV3005 or FISV3020 or FISV3040. Quarter Credit Hours 4.5

FISV4020 RISK MANAGEMENT AND INSURANCE

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. Risk identification, analysis, measurement, control and financing are described and analyzed. Insurance markets, functions, coverage and benefits are examined and an in depth study of the role of insurance in our present world is made. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022 or EQN4050.
Quarter Credit Hours 4.5

FISV4030 REAL ESTATE

This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish; and when and how to divest of property. Prerequisite: ACCT3020 or ACCT3025 or FISV2010.
Quarter Credit Hours 4.5

FISV4070 SERIES 7 SECURITIES

This course prepares students to sit for the NASD Series 7 examination or those who plan to pursue a career in the financial services industry. The Series 7 exam qualifies people who are interested in gaining employment as a general securities registered representative, enabling that 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: FISV3001.
Quarter Credit Hours 9.0

INTERNATIONAL BUSINESS

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: MGMT1001. (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 is placed on outside speakers, articles and video cases. Prerequisite: ECON1001 or ECON1901. (PT)
Quarter Credit Hours 4.5

IBUS2030 FOREIGN AREA STUDIES

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic areas include China (IBUS2031), Pacific Rim (IBUS2032), Latin America (IBUS2033), Russia (IBUS2034), Eastern Europe (IBUS2035) or Africa (IBUS2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority.
Prerequisite: ECON1001 or ECON1901.
Quarter Credit Hours 4.5

IBUS2040 INTERNATIONAL CULTURE AND PROTOCOL

Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course focuses on cultural diversity and provides students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally. Prerequisite: ECON1001 or ECON1901. (PT) (WI)
Quarter Credit Hours 4.5

IBUS3050 EXPORT PROCEDURES AND PRACTICES

This course provides 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 are 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

IBUS4090 INTERNATIONAL BUSINESS EXPERIENCE

This course refers to a series of options available that total 13.5 credits:

- 1) Students choose from a range of study abroad options including short-term 3 1/2 to four-week summer programs, spring term three-month programs, or four-to-five month independent exchanges. Each program has its own academic focus and prerequisites. Students apply for their program of choice through the Study Abroad Office. After selection into a program, students engage in orientation and academic pre-departure work before embarking on their immersion into foreign cultural and business settings. In some cases, JWU faculty lead the program and travel with the students. In other cases local hosts lead the program, but in all programs students participate in a rigorous study and travel experience. The purpose of these study abroad experiences is to increase students' global awareness as they explore their program's specific academic focus. Course delivery consists of lecture, industry visits and cultural excursions. Eligible students are guided by the Study Abroad Office to register for the appropriate course(s) specific to their program.
- 2) Eligible students may opt to take an internship within their major (4099).
- 3) Eligible students may opt to take IBUS4020 Summer Work Abroad International Seminar and a specific course

from the IBUS4080 Series of Summer Work Abroad Programs: IBUS4082 or IBUS4086.

4) Students not eligible to take the international business programs, internships or SWAP programs take three additional career electives from the College of Business or School of Technology.

Students should consult with their faculty advisor to make their selection.

Quarter Credit Hours: 13.5

IBUS4091 ECONOMICS AND TRADE IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short term summer study abroad program. Students examine international economics and business, management, entrepreneurship and comparative economics and issues such as international trade and foreign exchange. Before departure, students explore basic of the host country history and culture to help understand country better and learn the context for people, society and international business. While in the host country, students discuss case studies and take lectures offered by professors and business people. Classroom-based presentations are augmented with frequent excursions to various business, government and financial institutions.

Prerequisites: 2.75 cumulative GPA and 90 quarter credit hours completed prior to host country visit.

Quarter Credit Hours 13.5

IBUS4092 MARKETING COMMUNICATIONS IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how multinational organizations use positioning and communications strategies to achieve specific marketing objectives. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge and skills to develop integrated marketing communications plans, including advertising, public relations and media strategies. Prerequisites: ADVC1010, ADVC1011, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit.

Quarter Credit Hours 13.5

IBUS4093 HUMAN RESOURCE MANAGEMENT IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how the cultural, socio-economic and legal context in which companies are run influences the management models employed. The five functional areas of HRM: planning, recruitment and selection; HR development; compensation and benefits; safety and health; and employee and labor relations are addressed using a global perspective. Key differences in Asian, North American and European management models are explored. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how management models influence all aspects of human resource management. Prerequisites: MGMT1001, MGMT2001, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit.

Quarter Credit Hours 13.5

IBUS4094 OPERATIONS MANAGEMENT IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain first-hand knowledge of how the cultural context informs the operations management strategies for specific organizations. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how multinational organizations structure inventory acquisition, operations and distribution to achieve operational success. Prerequisites: MGMT2020, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit.

Quarter Credit Hours 13.5

IBUS4099 INTERNATIONAL BUSINESS INTERNSHIP

The International Business Internship offers students an experiential learning opportunity within an authentic global business. Students examine how global business is managed and conducted. Students apply previous coursework and research to a variety of onsite business tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with direct knowledge of and experience in the particular demands and expectations of a global company. Students earn academic credit for work experience in the global business.

To be eligible for this internship, students must:

1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Quarter Credit Hours 4.5–13.5

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 are considered. In addition, an overview of the causes of crime, the problems associated with the measurement of crime, and the concept of "justice" in the American criminal system are examined.

Quarter Credit Hours 4.5

LAW1070 CRIMINAL COURTS

This course is an examination of the problems, policies and practices of the criminal court system with emphasis placed on the structure and organization of the court system. The role of the courts, from arrest to conviction and appeal, is explored.

Quarter Credit Hours 4.5

LAW1090 LAW ENFORCEMENT

This course is a survey of law enforcement agencies, their role, history, and development within the field of Criminal Justice. Emphasis is placed on police administration, organization, management culture, relations with 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 is paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. (HO) Quarter Credit Hours 4.5

LAW2010 HOSPITALITY LAW

This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include sources of law, court systems, jurisdiction, contracts, negligence, the innkeeper-guest relationship, and liability arising from the service of food and alcoholic beverages. (OL) Quarter Credit Hours 4.5

LAW2040 CORRECTIONS

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

LAW2050 CRIMINOLOGY

This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches. Prerequisite: SOC2001 or SOC2901. (WI) 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 are studied as to their influence on the development of delinquency. Youth are studied as victims of crime, as perpetrators of crime, and their likelihood to become involved with gangs. Additionally, law enforcement, the courts and corrections are studied to show their impact on delinquency. Prerequisite: Sophomore status. (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 is paid to both the letter of the law and its practical effect on business decision

making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Prerequisite: LAW2001 or LAW2010. (HO) Quarter Credit Hours 4.5

LAW3005 ADJUDICATION WORKSHOP I

This workshop course presents an overview of the adjudicative process as practiced in a variety of American venues including, but not necessarily limited to, trial courts, government agencies, and appellate forums. The course emphasizes the preparation of students to compete in the American Mock Trial Association annual competition (note: only student volunteers enter the competition; each enrolled student is not required to do so). The course provides the opportunity for students to prepare, present, participate, and preside over "real-life" contested matters with an emphasis on judicial hearings (e.g., trial and appeal). Prerequisite: LAW1002 or LAW2001 or LAW2010, sophomore status. Quarter Credit Hours 2.25

LAW3006 ADJUDICATION WORKSHOP II

This workshop course presents an overview of the adjudicative process as practiced in a variety of American venues including, but not necessarily limited to, trial courts, government agencies, and appellate forums. The course provides the opportunity for students to prepare, present, and preside over "real-life" contested matters with an emphasis on non-judicial hearings (e.g., parole and police hearings). Prerequisite: LAW1002 or LAW2001 or LAW2010, sophomore status. Quarter Credit Hours 2.25

LAW3015 CRIMINAL PROCEDURE

This course presents an overview, analysis and critique of American Criminal Procedure in the context of the U.S. Constitution with special emphasis on the Fourth Amendment with respect to search and seizure, stop and frisk, arrest, evidence, interrogations, confessions, identification, and remedies such as the exclusionary rule. Other Constitutional issues relevant to the foregoing, including the Fifth and Fourteenth Amendments' due process and equal protection doctrines, shall be examined. (WI) Quarter Credit Hours 4.5

LAW3025 CRIMINAL LAW

This course is an introduction to the basic elements of, and defenses to, criminal liability. Topics include the basic crimes against the person (homicide, assault, battery, rape, etc.), the basic crimes against property (larceny, fraud, embezzlement, burglary, etc.), and the basic defenses and justifications (diminished capacity, self-defense, mistake, etc.). (PT) Quarter Credit Hours 4.5

LAW3033 COMMUNITY POLICING

This course is a historical examination of the strategies utilized by the police in America. It examines Sir Robert Peel and the development of the first paid police department in London in 1829. The course presents the evolution of policing as emigration in America increased and its population became more diversified. Students come to understand how policing is a partnership with the community and how the roles of all must be considered in the development of a policing program. Prerequisite: LAW1090. Quarter Credit Hours 4.5

LAW3055 INTERNATIONAL BUSINESS LAW

This course introduces the student to the principles of public and private international law. It addresses the legal problems of doing business in developed, developing, and non-market economy countries, together with the economic and political issues that commonly arise. Prerequisite: LAW2001.
Quarter Credit Hours 4.5

LAW3075 CRIMINAL INVESTIGATION

In this course, the student is exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence. 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. Prerequisite: LAW1090. (PT)
Quarter Credit Hours 4.5

LAW3080 CYBERLAW

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

LAW3090 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

LAW3810 TOPICS IN NATIONAL SECURITY

This course provides senior-level students with an analysis of the realignment of law enforcement assets at the federal and local levels providing homeland security in today's environment. The course also includes historical background information and topics concerning the basic information-gathering process. The focus on the importance and necessity of information intelligence, domestic and international terrorism and counter-terrorism, infrastructure protection and disaster preparedness, is comprehensive in this course. Students are introduced to the planning, process and procedures necessary for the new routes of cooperation and information sharing in law enforcement as well as within federal agency environments. Prerequisite: LAW3025, senior status.
Quarter Credit Hours 4.5

LAW3820 CYBER CRIMES

In this course, students explore the rise and evolution of crimes involving computers and the Internet that are fast becoming the most prolific area of criminal activity in the 21st century. This course distinguishes between crimes in cyberspace and cyber-terrorism as a form of warfare upon the global community. It defines cyber crimes (including type, nature, and origin) and the expanding criminalization of computer and Internet conduct involving concepts of privacy violation, information protection and unauthorized access of digital data. An analysis of existing and new domestic and international law enforcement innovations that prohibit digital crimes is also covered. Prerequisite: LAW3025.
Quarter Credit Hours 4.5

LAW4020 THE LAW OF CONTRACTS AND SALES

This course is a study of the legal principles and rules of both common law contracts and contracts for Sale of Goods under Article 2 of the Uniform Commercial Code through the study of appellate cases, legislative enactments, legal terminology, and hypothetical problem solving. The course examines the formation, performance, enforcement, discharge and remedies for breach. Quarter Credit Hours 4.5

LAW4030 CRIMINAL JUSTICE RESEARCH METHODS

The purpose of this course is to provide the student with an understanding of the purposes behind criminal justice research, the concepts and logic of research designs, and to explore experimental research designs. This course includes an in-depth presentation of sampling in social science research. The goal is to familiarize the students with research methods in order to lay the groundwork for designing research projects, as well as to interpret research designs in depth. Prerequisite: LAW2050 or permission of department chair.
Quarter Credit Hours 4.5

LAW4033 TERRORISM

This course is a study of terrorism from its earliest history into the post-Sept. 11 21st century. It examines religious and political motivations for terrorism as well as the rationalization for such activity. It looks at the networking of nations, states and organizations in the acquisition of goods and finances to fund terrorist organizations. The course also looks at weapons of mass destruction, security measures and counterterrorism. Prerequisite: Junior status.
Quarter Credit Hours 4.5

LAW4040 CRIMINALISTICS

The course provides the student with a broad outline of key topic areas that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process. Prerequisite: LAW3075. (PT)
Quarter Credit Hours 4.5

LAW4050 ADVANCED TOPICS IN CRIMINAL JUSTICE

This course is a forum for special offerings focusing on special issues and emerging areas of criminal justice. The course is taught by faculty members and visiting experts in the areas of focus. Topics covered (which may change each offering) may include (by way of illustration and not limitation) public and private security, victimology, child abuse and neglect, and organized crime. Prerequisite: LAW2050, junior status.
Quarter Credit Hours 4.5

LAW4060 ADVANCED TOPICS IN CRIMINALISTICS

This advanced course presents specific topics in the advanced study of forensic science over two terms. Students are presented with the application of advanced and specialized areas of forensic science encountered during criminal investigations. Topics include advanced topics of forensic pathology, pattern and impression evidence, questioned documents, cyber technology, forensic applications of the social science, and legal and ethical issues in forensic science. Prerequisites: LAW4040.

Quarter Credit Hours 4.5

LAW4080 CRIMINAL JUSTICE SENIOR SEMINAR

This course presents an overview and analysis of the American criminal justice system in a capstone seminar format. The course examines criminal and constitutional law, criminology, law enforcement and investigation, courts, corrections and juvenile justice through the use of critical thinking, research, writing and discussion. Prerequisite: LAW3075, LAW4030.

Quarter Credit Hours 4.5

LAW4099 CRIMINAL JUSTICE INTERNSHIP

Selected Criminal Justice students serve a one-term internship in an approved criminal justice facility such as police department, correctional facility, juvenile correction facility, probation and parole department or private security facility. The internship is designed to give students the opportunity to apply their formal education to actual work situations. The student intern works under the supervision of a criminal justice professional. The student intern shall maintain a written log throughout the term of the internship.

To be eligible for this internship, students must:

1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Quarter Credit Hours 4.5–13.5

MANAGEMENT

MGMT1001 PRINCIPLES OF MANAGEMENT

This course is a general survey of management that focuses on planning, organizing and controlling. At the end of this course, the student should demonstrate an awareness and insight into the various aspects of management.

Quarter Credit Hours 4.5

MGMT2001 HUMAN RESOURCES MANAGEMENT

This course is the study of personnel management in organizations. The student learns basic functions of procuring, developing, maintaining and utilizing a labor force to meet the entry-level requirements for employment in personnel work. The course supplies students with an understanding of the personnel department. (HO) (PT) (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. (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. (PT)

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. Students are required to show their understanding of these technologies. Students are also exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises.

Prerequisite: ENTR1001 or MGMT1001.

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 AND DEVELOPMENT

This course exposes students to training and development in a global, competitive environment. The course covers how to use employee talents effectively through new work designs (such as work teams), new technologies (such as computer-assisted manufacturing systems), and the latest "hot topics" in the training area.

Prerequisite: MGMT2001. (PT)

Quarter Credit Hours 4.5

MGMT3070 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. Prerequisite: MGMT2001. (PT)
Quarter Credit Hours 4.5

MGMT4001 PROCESS PLANNING AND CONTROL

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

MGMT4020 STRATEGIC MANAGEMENT

This Department of Management course deals with environmental analysis, strategy formulation, strategy implementation and evaluation and control, all with an enterprise view of the firm. Students learn via team projects and case studies. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisites: ACCT3020 or ACCT3023 or ACCT3031 or ACCT4012, senior status. (HO) (PT)
Quarter Credit Hours 4.5

MGMT4030 SENIOR MANAGEMENT SEMINAR

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

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. (PT)
Quarter Credit Hours 4.5

MGMT4070 HUMAN RESOURCES MANAGEMENT STRATEGY

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

MGMT4099 MANAGEMENT INTERNSHIP

The Management Internship offers students an experiential learning opportunity to experience the management of an authentic business. Students study firsthand the challenges, nuances and everyday expectations associated with a variety of management functions within a business. They are expected to apply previous management course work and research to onsite tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with knowledge of the particular demands and expectations specific to managing a business. Students gain academic credit for work experience in management.

To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Quarter Credit Hours 4.5–13.5

MARKETING

MRKT1001 PRINCIPLES OF MARKETING

This introductory course presents the basic principles and practices of marketing. Topics include marketing orientation, external environments, ethical codes of conduct, and the importance of marketing to the business firm, our world economy and global culture. Case studies, field projects, a marketing simulation and using the Internet as a business and professional resource are utilized in the delivery of this course. An emphasis is placed on marketing strategy; image and branding, target markets, product, price, distribution and promotion. (WI)
Quarter Credit Hours 4.5

MRKT1002 CONSUMER BEHAVIOR

The purpose of this course is to introduce the student to the various facets of consumer behavior, including the decision making process, problems, needs and goals, the consumer's search for information, and the evaluation of the purchase decision. Prerequisite: MRKT1001 or HOSP3050. (WI)
Quarter Credit Hours 4.5

MRKT1011 PRINCIPLES OF PROFESSIONAL SELLING

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

MRKT2012 SALES MANAGEMENT

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

MRKT2020 BUSINESS TO BUSINESS MARKETING

The course is a study of business-to-business marketing, marketing of services and channels of distribution required for all buying and selling processes.

This course compares and contrasts the institutional, economic and behavioral aspects of business.

Prerequisite: MRKT1001 or HOSP3050.

Quarter Credit Hours 4.5

MRKT2050 QUALITATIVE RESEARCH

This course provides a broad overview of qualitative market research methods. Covering such exploratory techniques as focus groups, in-depth interviews and observations, this course familiarizes students with the appropriate uses and limitations of qualitative market research. Students use qualitative market research techniques to gain preliminary insight into decision-making problems and opportunities. Prerequisite: MRKT1001. (WI)

Quarter Credit Hours 4.5

MRKT3005 BRAND MARKETING

This course examines the role of a brand as an asset to an organization and the advantages of creating strong brands. Emphasis is placed on the creation, measurement and strategic applications of brand equity. Topics covered include choosing brand elements, designing supporting marketing programs, leveraging secondary associations, building brand portfolios, and adjusting brand strategy over time and geographic boundaries. Particular emphasis is placed on the role of promotional mix elements in the communication of brand equity. Prerequisite: MRKT1001 or HOSP3050.

Quarter Credit Hours 4.5

MRKT3011 DIRECT MARKETING

This course teaches students the elements of direct marketing as an integrated part of a total marketing program. Students learn how newspapers, magazines, telephone, radio, TV, cable, direct mail, catalogs and new electronic media are used in direct marketing programs. Plans, measurement and accountability are covered.

Prerequisites: MRKT1001 or HOSP3050 and junior status. (WI)

Quarter Credit Hours 4.5

MRKT3020 PRODUCT DEVELOPMENT

This course examines the role of product development as a function of an integrated marketing system. Students explore the synergy of design and technology to create consumer value. Topics covered include innovation, concept generation, global sourcing and manufacturing processes. Prerequisites: MRKT1001, MRKT1002.

Quarter Credit Hours 4.5

MRKT3040 E-COMMERCE

This course focuses on the development and management of electronic marketing strategies through interactive media and on-line channel networks. Emphasis is placed on three distinct classes of e-Commerce applications: business-to-consumer, business-to-business, and intra-organizational. Prerequisite: MRKT1001 or HOSP3050. (PT)

Quarter Credit Hours 4.5

MRKT3055 QUANTITATIVE RESEARCH

This course is a continuation of MRKT2050 and provides an overview of contemporary topics in quantitative research such as competitive intelligence, survey design and scale measurement. Students use current technology and software tools to create,

distribute, analyze and interpret qualitative data.

Together with 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

MRKT3085 CUSTOMER RELATIONSHIP MANAGEMENT (CRM)

This course concentrates on understanding and anticipating the needs of an organization's current and potential customers with a focus on customer relations management (CRM). Students investigate leading ideas and practices in the field of customer retention and support through analyzing first-hand success stories. Topics covered include strategic planning, standards and measurements, acquisition, retention and profitability. Students learn about CRM as a concept that links people, process and technology to optimize an enterprise's revenue by providing maximum customer satisfaction. (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. It is recommended that all students complete all related professional studies courses before attempting this capstone course.

Prerequisites: MRKT1002, MRKT2050, MRKT3005, MRKT3055, senior status. (PT) (WI)

Quarter Credit Hours 4.5

MRKT4030 INTERNATIONAL MARKETING

This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements. Prerequisites: MRKT1001 or HOSP3050 and junior status. (HO) (PT)

Quarter Credit Hours 4.5

MRKT4099 MARKETING INTERNSHIP

The marketing internship provides students with the opportunity to gain academic credit for completing internships with marketing firms, corporations, or governmental entities. Eligible students may apply for a marketing internship assignment. This assignment is an industry experience that allows students to gain academic credit for an invaluable work experience in the marketing industry. Upon completion of this term-long course, students have an understanding of the demands and expectations of the industry, as well as the role played by the agency, the client, and media organizations.

To be eligible for this internship, students must:

- 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Quarter Credit Hours 4.5–13.5

RETAIL

RTL1005 RETAILING

This course is designed to introduce the student to the field of retailing. Emphasis is placed on basic principles of the retail environment, retail operations and retail administration. Career paths and leadership styles are incorporated into this course. Current conditions and newer concepts and practices in the field are highlighted, with special attention focused on industry terminology.

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

RTL2050 FASHION PROMOTION

The theory of fashion promotion is explored as it relates to the selling of fashion merchandise to the public. This course explores the nature of the fashion promotion industry and its use of 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. The third component is the industry field trips. Students are encouraged to examine personal and professional

goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and begin planned career opportunities for the future. Prerequisites: RTL1005, RTL1020. (PT) (WI)

Quarter Credit Hours 4.5

RTL2095 RETAIL LAB

This course is designed to give students laboratory experience in merchandising functions. Students participate in a simulated work environment under the supervision of faculty with expertise in the industry. Market analysis and trend research are included with "back of the house" simulations in buying, vendor communications, catalog operations and merchandise promotion modules. Prerequisite: RTL1005.

Quarter Credit Hours 4.5

RTL3010 MERCHANDISE BUYING

This course provides the student with the principles that govern the movement of merchandise. Students are expected to know the environmental factors that influence the behavior of consumers and the techniques for determining and predicting merchandise cycles.

This course outlines the merchandising activities and marketing trends of those industries involved with the production and providing of goods in the marketplace. The options of the buyer in making merchandise budgets, plans and decisions are presented. This background provides the basis for examining the merchandising activities and decisions expected of a buyer at the retail level. Buying activities are compared for a variety of retail settings. Prerequisite: RTL1005.

Quarter Credit Hours 4.5

RTL3020 MERCHANDISE MATHEMATICS

This course is designed to examine the philosophies, theories and techniques underlying the allocation of merchandise investments, control of sales and control of inventory (including planning and pricing) in retail stores. The course approaches retail management from the standpoint of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising. Prerequisite: RTL1005. (PT)

Quarter Credit Hours 4.5

RTL3030 COMPARATIVE RETAIL STRATEGIES

This course is designed to analyze and compare retail merchandise and management techniques used in specialty store, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandise and management decisions in a variety of cases involving issues, types of operations and levels of management. Prerequisite: RTL2063. (HO) (PT) (WI)

Quarter Credit Hours 4.5

RTL3055 GLOBAL INFLUENCES ON FASHION HISTORY

This advanced course focuses on the elements affecting dress from antiquity through the 20th century. Using an interdisciplinary approach students explore the complex relationship between dress and textiles as a reflection of material culture and phenomena such as social structure, technology, aesthetics, geography, politics and religion. The constants as well as the changes in human ecology are analyzed using primary sources including archeological discoveries, artworks, written documents, period photographs and extant objects. Critical thinking skills and scholarship are emphasized as students apply a historical framework to real world issues in today's global marketplace. Prerequisites: RTL1010, RTL1020.

Quarter Credit Hours 4.5

RTL3060 FASHION FORECASTING

This course introduces the student to the field of fashion forecasting. Emphasis is on the framework of fashion forecasting, fashion and market dynamics of fashion forecasting and utilizing these dynamics in the global retail workplace. Current conditions, concepts, practices and research in the retail field are focused on throughout the course with special attention placed on industry terminology; case studies utilizing market research and competitive analysis are incorporated into this course. Prerequisites: RTL1005, RTL1020. Quarter Credit Hours 4.5

RTL3070 TEXTILE DESIGN FOR THE APPAREL AND HOME FURNISHINGS INDUSTRY

This hands-on course is an introduction to basic textile design techniques used by designers and manufacturers. Topics include motif development, croquis design and repeat patterns. Methods of surface printing include direct painting, stenciling and block printing. Basic weaving or knitting patterns, embroidery, beading and applique are also explored. Students develop an appreciation for the historic and cultural value relevant to each method, and create collections of textile samples as they solve design problems. Quarter Credit Hours 4.5

RTL4010 RETAIL EXECUTIVE DECISION MAKING

This course is presented seminar style as a capstone course for retail seniors. Guest speakers, situational role playing and trade journals are used to interpret current market trends, environmental and economic impacts on retailing. Students analyze interpersonal skills and discuss employee survival skills. Focus is also given to making merchandising and buying decisions. Prerequisite: Senior status. (PT) (WI) Quarter Credit Hours 4.5

RTL4099 RETAILING INTERNSHIP

The Retailing Internship provides students with the opportunity to gain academic credit for successfully completing internships in retailing operations and any retail-related industries. Eligible students may apply for a retailing internship assignment. Upon completion of this course, student will have an understanding of the demands and expectations for retail industry as well as the roles played by other necessary and related industries that all make for a successful store operation.

To be eligible for this internship, students must:

- 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Quarter Credit Hours 4.5–13.5

College of Business/ The Hospitality College

MANAGEMENT AND THE HOSPITALITY INDUSTRY

MGHI1000 INTRODUCTION TO MANAGEMENT AND THE HOSPITALITY INDUSTRY

This course is a general introduction to management and the hospitality industry for undeclared majors.

The course focuses on the planning, organizing, staffing and controlling functions of management. Students are also introduced to the various segments within the hospitality industry (lodging, food service, travel-tourism, and sports/entertainment/event management).

Quarter Credit Hours 4.5

College of Culinary Arts

BAKING & PASTRY ARTS

BPA1010 FUNDAMENTAL SKILLS AND TECHNIQUES

This course provides students with fundamental cooking and baking techniques, knife skills, piping skills and mixing methods. Emphasis is placed on proper receiving, handling and identification of fruits and other ingredients used in the pastry kitchen. (HO)

Quarter Credit Hours 3.0

BPA1015 CLASSIC PASTRY

This course is designed to give the student fundamental working knowledge of the traditional methods of producing puff pastry, pâte à choux, creams and custards. This course also includes practical techniques of platter design and presentations. Students plan, organize, and set up pastry buffets. (HO)

Quarter Credit Hours 3.0

BPA1020 PIES AND TARTS

This course is designed to provide students with the knowledge of traditional methods of producing pies and tarts. Emphasis is on the production of basic pie dough, short dough, pâte sablée and a variety of pie and tart fillings. (HO)

Quarter Credit Hours 3.0

BPA1025 COOKIES AND PETITS FOURS

This course provides students with a fundamental working knowledge of the traditional methods of producing cookies and petit fours. Fundamentals of production, finishing techniques and platter presentations are introduced. (HO)

Quarter Credit Hours 3.0

BPA1030 HOT AND COLD DESSERTS

This course is designed to provide students with skills in the production of churned and still-frozen desserts, composed frozen desserts and the production of hot desserts enhanced by a frozen component. (PT) (HO)

Quarter Credit Hours 3.0

BPA1035 CHOCOLATES AND CONFECTIONS

This course provides students with the skills and knowledge of chocolate tempering methods. Hand-dipped and molded pralines and truffles (candies) are produced utilizing different chocolates, fillings and decorating techniques. Emphasis is placed on the history and manufacturing techniques of the different qualities in chocolate. (HO)
Quarter Credit Hours 3.0

BPA1040 INTRODUCTION TO CAKES

This course provides students with the skills and knowledge of producing cakes, butter creams and icings. Each student is taught proper mixing methods, assembling, icing and finishing techniques of a variety of cakes. (HO)
Quarter Credit Hours 3.0

BPA1045 PRINCIPLES OF ARTISAN BREAD BAKING

This course provides an introduction to the skills and techniques of artisan bread production. Products covered include commercially yeasted breads, rolls and savory quick breads. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, and baking methodology. (HO)
Quarter Credit Hours 3.0

BPA1050 VIENNOISERIE

This course provides students with the knowledge and application of the principles and techniques of viennoiserie production. Yeasted and enriched breads, laminated doughs and quick breads are introduced in this class. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are introduced. Emphasis is placed on mixing techniques, controlled fermentation, hand shaping skills and baking methodology. (HO)
Quarter Credit Hours 3.0

BPA1060 HOW BAKING WORKS

This course introduces a basic understanding of how baking works through an understanding of the ingredients used in baking and pastry. Students run experiments in order to learn about ingredients and to understand how ingredients change during production as well as their interaction with other ingredients. (HO)
Quarter Credit Hours 3.0

BPA2010 SPECIALTY CAKES

Students build on their fundamental skills of icing cakes in creating special occasion cakes. Emphasis is placed on developing skills in making various flowers out of modeling chocolate, marzipan and gum paste. Students are introduced to covering and glazing special occasion cakes with rolled fondant and build their piping skills through intricate patterns and techniques. Prerequisite: BPA1040. (PT) (HO)
Quarter Credit Hours 3.0

BPA2015 ENTREMETS AND PETITS GÂTEAUX

This course provides students with advanced methods of creating entremets and petits gâteaux that are contemporary and industry relevant. Different components and modern finishing techniques are applied in creating molded entremets and petits gâteaux. Prerequisite: BPA1040. (HO)
Quarter Credit Hours 3.0

BPA2020 PLATED DESSERTS

This course covers preparation and presentation of individual hot and cold plated desserts, using a variety of traditional and modern plating techniques. Plate design, station organization, à la minute service, flavor, textural components and portion control are emphasized. Prerequisites: BPA1015, BPA1030. (HO)
Quarter Credit Hours 3.0

BPA2025 ADVANCED ARTISAN BREAD BAKING

This course introduces students to the advanced skills and techniques of artisan bread production, which includes commercially and naturally leavened breads; decorative breads, crackers and flat breads are included. Properties and characteristics of grains other than wheat and sustainability are covered. The baker's percentage system, scaling ingredients, mixing techniques, controlled fermentation, hand shaping skills and baking methodology are reviewed. Prerequisite: BPA1045. (HO)
Quarter Credit Hours 3.0

BPA2030 SUGAR ARTISTRY

Students are introduced to various sugar artistry techniques, including pastillage, poured, pulled and blown sugar. Emphasis is on the planning and production of individual showpieces using various shaping and molding methods. (HO)
Quarter Credit Hours 3.0

BPA2626 PASTRY ARTS INTERNSHIP

This intermediate level work-experience course is designed to provide students with a hands-on learning experience in the food service industry. Students apply theoretical knowledge of baking & pastry arts, demonstrate practical skills of production, and practice professionalism in a university-approved industry setting. Upon completion of this term-long course, students have a broader understanding of the demands and expectations of the food service industry while improving their skills in baking & pastry arts. A minimum GPA of 2.75 may be required for certain site selections. Prerequisite: Sophomore status.
Quarter Credit Hours 13.5

CULINARY ARTS

CUL1315 STOCKS, SAUCES AND SOUPS

Students are introduced to simmering, emulsifications and knife skills. Lectures, demonstrations and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment is emphasized. (HO) (PT)
Quarter Credit Hours 3.0

CUL1325 ESSENTIALS OF DINING ROOM

Students are introduced to front-of-the-house (FOH) operations and professional dining service techniques. Etiquette, quality service, positive guest relations, effective communication skills and guest check handling are emphasized. Students actively perform hot and cold food and beverage service using various service techniques. Students are prepared and take the Federation of Dining Room Professionals Associate Certification exam as an outcome assessment. (HO) (PT)
Quarter Credit Hours 3.0

CUL1335 TRADITIONAL EUROPEAN CUISINE

Students are introduced to the cooking techniques of braising and stewing. Lecture, demonstration and production revolve around traditional European cuisine, ingredients and plate presentations. (HO) (PT) Quarter Credit Hours 3.0

CUL1345 INTRODUCTION TO BAKING & PASTRY

Production includes basic breads and rolls, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course. (HO) Quarter Credit Hours 3.0

CUL1355 NEW WORLD CUISINE

Students are introduced to cooking techniques of grilling/broiling, roasting and deep-frying. Lecture, demonstration and production revolve around North, Central and South American cuisine, ingredients and plate presentations. The proper use of knives and basic vegetable cuts is emphasized. (HO) (PT) Quarter Credit Hours 3.0

CUL1365 PRINCIPLES OF BEVERAGE SERVICE

The course combines introduction and application of beverage, bartending and service. Students are introduced to the identification, production, and service of nonalcoholic beverages, beer, wine, spirits, cordials, cocktails, mixed drinks and coffee. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student taking an industry recognized alcohol training intervention procedures certification program. (HO) (PT) Quarter Credit Hours 3.0

CUL1375 NUTRITION AND SENSORY ANALYSIS

Students are introduced to the cooking techniques of steaming and poaching. Lecture, demonstration and production revolve around nutritional analysis of menus and recipes, and the sensory properties of food. The focus is on production of flavorful and nutritionally balanced entrées, vegetables and grains. (HO) (PT) Quarter Credit Hours 3.0

CUL1385 FUNDAMENTALS OF FOOD SERVICE PRODUCTION

Students are introduced to cooking techniques of baking, sautéing and shallow frying. Lecture, demonstration and production focus on fats, oils, seasonings, flavoring and plate presentation. (HO) (PT) Quarter Credit Hours 3.0

CUL1395 PURCHASING AND PRODUCT IDENTIFICATION

Students engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated in this course. (HO) Quarter Credit Hours 3.0

CUL1405 SKILLS OF MEATCUTTING

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

CUL2215 GARDE MANGER

Students are introduced to modern and traditional techniques in the preparation of cold entrées, pâtés, terrines, galantines, chaud-froid and ice carving. Students plan, organize and set up buffets. This course also concentrates on the practical techniques of platter design and presentations. Prerequisite: Sophomore status. (HO) Quarter Credit Hours 3.0

CUL2225 CLASSICAL FRENCH CUISINE

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

CUL2235 ADVANCED DINING ROOM PROCEDURES

Students are exposed to advanced table service techniques, tableside preparation, and the importance of team service and guest satisfaction. Students apply team service utilizing various service techniques. Students are introduced to wines of Old World wine regions as well as wines of the Southern Hemisphere and the laws regulating them. Students are also introduced to methods of merchandising food and beverage. Prerequisites: CUL1325, sophomore status. (HO) Quarter Credit Hours 3.0

CUL2245 INTERNATIONAL CUISINE

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

CUL2255 ADVANCED PATISSERIE/DESSERT

Emphasis is placed on the production of creams, ice creams, sorbets, mousse, chocolate, strudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured. Prerequisites: CUL1345, sophomore status. (HO) Quarter Credit Hours 3.0

CUL2386 CULINARY ARTS INTERNATIONAL EXCHANGE

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland's most prestigious hotels. 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 course work. Quarter Credit Hours 13.5

CUL2626 CULINARY ARTS INTERNSHIP

This intermediate level work-experience course is designed to provide students with a hands-on learning experience in the food service industry. Students apply theoretical knowledge of culinary arts, demonstrate practical skills of production, and practice professionalism in a university-approved industry setting. Upon completion of this term-long course, students have a broader understanding of the demands and expectations of the food service industry while improving their skills in the craft of culinary arts. A minimum GPA of 2.75 may be required for certain site selections. Prerequisite: Sophomore status.
Quarter Credit Hours 13.5

CUL3055 AMERICAN CUISINE TODAY

Students engage in research and discussion of American regional cuisines. Class activities include discussions of indigenous and emigrant cultures, geographical implications, ingredients, religion, and cooking techniques and their influence on cooking and dining as they occurred during the development of America. Prerequisite: A.S. degree in Culinary Arts. (PT) (HO)
Quarter Credit Hours 3.0

CUL3075 A LA CARTE CUISINE: EUROPE

Students are guided through planning and producing menu items in an à la carte setting. Emphasis is placed on traditional and contemporary European dishes. Sales forecasting, speed and accuracy of production, plate presentation, communication, and efficient service are key elements of study. Prerequisite: A.S. degree in Culinary Arts. (HO)
Quarter Credit Hours 3.0

CUL3123 ITALIAN CULTURE AND CUISINE

This term-abroad course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Italian cuisine, food and wines. The course concentrates on the cuisine and culture of the many regions of Italy. Prerequisites: A.S. degree in Baking & Pastry Arts or Culinary Arts, minimum GPA 2.75, permission of dean or department chair.
Quarter Credit Hours 13.5

CUL3155 VEGETARIAN CUISINE

Daily production focuses on the types and the preparation of nutritionally balanced vegetarian diets. Students explore the importance of understanding why people choose vegetarian diets, including cultural and global perspectives, economics, and health. Daily production focuses on the preparation of vegetarian dishes and meals that fit into three classifications: vegan, lacto, and lacto-ovo vegetarian diets. Prerequisite: Junior status. (HO) (PT)
Quarter Credit Hours 3.0

CUL3165 LIGHT AND HEALTHY DESSERTS

This course presents methods of developing desserts by either creating new desserts that are light and healthy or by substituting ingredients in traditional desserts to make them lower in fat. The daily production focuses on substituting low-fat items for high fat while retaining the dessert's quality, quantity, variety and visual appeal. Students are encouraged to utilize their knowledge of sound nutritional principles to develop original creations. The production covers all aspects of the pastry shop from basic baked items to more elaborate dessert presentations. (HO)
Quarter Credit Hours 3.0

CUL3175 DESIGNING HEALTHY DESSERTS

This course presents methods to develop desserts by either creating new desserts that are healthy or by substituting ingredients in traditional desserts to make them conform to specific dietary restrictions. The daily production focuses on modifying ingredients in desserts while retaining quality, quantity, variety and visual appeal. Students are encouraged to utilize their knowledge of sound nutrition principles to develop original creations. The production covers all aspects of the pastry shop from basic baked items to more elaborate dessert presentations. Prerequisite: junior status.
Quarter Credit Hours 3.0

CUL3233 A PERUVIAN CULINARY EXPERIENCE

This course seeks to demonstrate the richness of Peruvian cuisine by recognizing the basic characteristics that are part of Peruvian food and culture. The course will provide the demonstration of techniques, classroom practice, and provide students with real world experiences in the wide range of food and beverages, culture, and nuances of ancient Peruvian and South American cuisine, traditional, contemporary and avant-garde. Prerequisites: A.S. degree in Culinary Arts or Baking & Pastry Arts, approval of the dean.
Quarter Credit Hours 13.5

CUL4010 ADVANCED BUFFET AND SPECIAL FUNCTION OPERATIONS

In this course students work collaboratively to plan and create high quality catering functions and buffets. Emphasis is on learning the principals of development, management, delivery, presentation and high-quality food styling. Prerequisite: Junior status. (HO)
Quarter Credit Hours 3.0

CUL4045 SPIRITS AND MIXOLOGY MANAGEMENT

This course offers the student an advanced understanding of spirits, liqueurs, cocktails and mixology to design and supervise a successful bar operation. Spirits, liqueurs, cocktails and mixology principles are discussed within cultural, historical and business context. Advanced sensory analysis, cocktail recipe creation and production methods, inventory, cost analysis and merchandising are major components of this course. Alcohol liability and server training are reviewed. Students take the International School of Mixology Bartending Certificate. Prerequisite: Junior status.
Quarter Credit Hours 4.5

CUL4065 FOODS OF ASIA AND THE ORIENT

Students explore the planning and preparation of advanced menus reflecting influences from the countries of Asia. In an à la carte setting, this class provides students with a solid understanding of Asian food culture, cooking techniques, ingredients and dining styles. Emphasis is on the cuisines of China and Taiwan, Japan and Korea, Indonesia, Philippines, Malaysia, Singapore, Thailand, Vietnam, Kampuchea, Laos, India, Pakistan, and Sri Lanka. Emphasis is on the use of indigenous ingredients and cooking techniques and the fusion of Asian cuisine into modern American cookery. Prerequisite: A.S. degree in Culinary Arts. (HO)
Quarter Credit Hours 3.0

CUL4085 DINING ROOM SUPERVISION

This course is designed to instruct students in the art of dining room supervision in both à la carte and banquet environments. The principles of staffing, station management, reservation management, cash control and payment processing are studied. Students perform all functions in a dining room setting. Prerequisite:

A.S. degree in Culinary Arts. (HO)

Quarter Credit Hours 3.0

CUL4155 ATHLETIC PERFORMANCE CUISINE

This laboratory course emphasizes the importance of how food can enhance athletic performance. This course focuses on creating menus specifically geared for the training tables of various sports. Students utilize and apply their knowledge of nutrition, biochemistry, anatomy and physiology to develop individual assessments and menus for specific disciplines. Prerequisites: NUTR3030, SCI3040 and senior status. (HO) (PT)

Quarter Credit Hours 3.0

CUL4165 PRODUCT RESEARCH AND DEVELOPMENT

This senior-level course builds on and applies knowledge learned in several previous courses, including nutrition and sensory analysis, food science, and cost control. Students complete several experiments on food products during the first few days of class. On Weeks 4 through 11, student teams develop food products from concept through prototype development. This class is conducted in a non-production kitchen, and students are expected to scale and convert formulas, complete basic costing calculations, and perform and interpret nutritional analyses.

Prerequisites: FSM3025 and senior status. (HO)

Quarter Credit Hours 3.0

CUL4175 SPA CUISINE

Advanced techniques of nutritionally sound food preparation and menu development are discussed as they apply to current research reflected in the current USDA food guide pyramid. Students explore the unique flavor systems of the world as they impact ethnic cuisine. Emphasis is on redesigning recipes which maintain the integrity of unique cultural flavors while adapting current nutritional research to health and well being. Applications focus on recipe and menu development as it currently applies to current spa cuisine models. Prerequisite: Senior status. (HO)

Quarter Credit Hours 3.0

CUL4198 ADVANCED CULINARY NUTRITION INTERNSHIP

This capstone course provides the student with experiential learning in diverse domestic and international industry work settings. Students apply their theoretical and practical nutrition knowledge under the supervision of a qualified industry professional. Prerequisites: Senior status, NUTR4030 (for clinical internship), CUL4175 (for spa cuisine), CUL4155 (for sports nutrition), CUL4165 (for research & development), minimum 3.75 GPA for international placement.

Quarter Credit Hours 13.5

CUL4960 SOMMELIER TRAINING, GERMANY

This academically challenging program gives students the opportunity to study wines from around the world at an internationally recognized wine school based in Koblenz, Germany. Participants have three weeks of lectures and classroom presentations by experts in their fields. Evening excursions to neighboring wineries on the Mosel and Rhine rivers are included. Classes are augmented with one week of traveling throughout the neighboring wine growing regions of Europe, including Switzerland and France. There is a comprehensive exam at the completion of the course and a wine certificate is awarded. Prerequisites: A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean.

Quarter Credit Hours 13.5

CUL4961 CUISINES AND WINES OF EUROPE

This course offers an integrated curriculum incorporating theoretical and practical instruction in the art of European cuisine and wines. The course concentrates on the cuisines and cultures of the many regions of Europe. Prerequisites: A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean.

Quarter Credit Hours 13.5

CUL4966 PAN ASIAN CUISINE

This course offers an integrated curriculum incorporating theoretical and practical instruction in the art of Pan Asian cooking. The course concentrates on the cuisine and culture of Singapore, China, India, Malaysia, Indonesia, Thailand and Indochina. Prerequisites: A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean.

Quarter Credit Hours 13.5

FOOD SERVICE MANAGEMENT

FSM1065 FOOD SAFETY AND SANITATION MANAGEMENT

Students explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (HY)

Quarter Credit Hours 1.5

FSM2025 FOOD AND BEVERAGE COST CONTROL

Food and 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 concurrent or placement. (HO) (WI)

Quarter Credit Hours 4.5

FSM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROLS

This course allows the student to learn and to apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food and beverage costs and to analyze sales. This course introduces various food service concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success. Prerequisite: MATH0001 or concurrent or placement. (HO)

Quarter Credit Hours 4.5

FSM3025 FOOD SCIENCE

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation, processing, and storage of food products. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO) (PT) Quarter Credit Hours 4.5

FSM3035 SUPERVISION FOR FOOD SERVICE PROFESSIONALS

This course is designed to allow the student to learn and to explore human resource management theory and procedures as it applies to the food service industry. Students learn proper procedures to hire, train, motivate and discipline employees, as well as to perform employee appraisals. Current human resource management issues and current labor legislation law are discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (HO) (PT) (WI) Quarter Credit Hours 4.5

FSM3040 FOOD SERVICE FINANCIAL SYSTEMS

Students learn and experience an in-depth analysis of financial information within the food service industry. Emphasis is placed on exploration of accounting, sales, purchasing, inventory, and budgetary systems. The course offers an overall view of financial management and its related areas through manual applications and the use of computers in the food service industry. Students recognize business problems, provide viable solutions and evaluate the effect of those solutions. (HO) (PT) Quarter Credit Hours 4.5

NUTRITION

NUTR2001 INTRODUCTION TO NUTRITION

This course emphasizes the principles of nutrition, and the six basic nutrients and related health concepts. Various eating behaviors, recommended dietary intakes, and tools for diet planning are explored. Students create an in-depth computerized personalized nutrient profile, which is self-analyzed for nutritional adequacy. (GS) Quarter Credit Hours 4.5

NUTR3030 NUTRITION ASSESSMENT

The junior-level course is designed to study the cultural, economic and physiological impact of food on the individual. Focus is on the measurement of techniques to evaluate nutritional status. Interrelationships between nutrition related diseases and current diet recommendations are explored. Prerequisites: NUTR2001 and junior status. (HO) (PT) (WI) Quarter Credit Hours 4.5

NUTR3050 LIFE SPAN NUTRITION

This course is designed to study the significance of nutrition at specific times of growth, development, and aging. The focus is on understanding the role food plays from pregnancy to the elderly population. The relationship between nutrition and health is traced throughout the human life span. Students apply course content to situations relevant to both community and clinical settings. Prerequisites: NUTR2001 and junior status. (HO) (WI) Quarter Credit Hours 4.5

NUTR4030 MEDICAL NUTRITION THERAPY

The course familiarizes the student with the principles of medical nutrition therapy. The critical role of food and nutrients and their effects on various disease states are discussed. Students explore a variety of issues that may impact the management of existing diseases. Prerequisites: NUTR3030, NUTR3050, SCI2031 and senior status. (HO) (PT) (WI) Quarter Credit Hours 4.5

The Hospitality College

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 are also examined in commercial, industrial and institutional areas of food service. Quarter Credit Hours 4.5

FSM1065 FOOD SAFETY AND SANITATION MANAGEMENT

Students explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (HO) Quarter Credit Hours 1.5

FSM2055 BEVERAGE APPRECIATION

This intermediate course refines the student's knowledge of beverages served in a variety of hospitality operations. Emphasis is placed on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined. Prerequisite: Sophomore status. (OL) Quarter Credit Hours 4.5

FSM2080 FOOD SERVICE OPERATIONS

This intermediate-level course is designed to complete a student's foundation in purchasing as well as food and beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Students use current technology to develop income statements and manage back-of-the-house operations. Prerequisite: ACCT1012 or concurrent. Quarter Credit Hours 4.5

FSM2085 HOTEL FOOD AND BEVERAGE OPERATIONS

This course is designed to introduce the student to the roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification and guest service styles and standards used in various lodging operations. Prerequisite: FSM1065 or concurrent. Quarter Credit Hours 4.5

FSM2095 HOTEL FOOD AND BEVERAGE CONTROLS

This course is designed to complete a student's foundation in purchasing and food and beverage operational controls. Emphasis is placed on methods used by hotel managers in order to increase food and beverage operational profits through maximizing revenues and controlling costs. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Prerequisite: FSM2085 or CUL1395.

Quarter Credit Hours 4.5

FSM2099 FOOD SERVICE MANAGEMENT INTERNSHIP

This course is a requirement for all students in the Restaurant, Food & Beverage Management degree program. The internship provides in-depth experience in food and beverage operations. Rotational assignments incorporate both front- and back-of-the-house operations. Prerequisites: CUL1385, FSM1065, approved sanitation certificate. (SL)

Quarter Credit Hours 13.5

FSM3001 FOOD SERVICE MANAGEMENT SYSTEMS AND HUMAN RESOURCE APPLICATIONS

This course is intended to prepare the students to apply sound human resource management principles to situations encountered within the hospitality industry. Students examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments. Prerequisite: CUL2626 or BPA2626. (PT) (OL)

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. Prerequisite: FSM2080 or FSM3001 or SEE3008.

Quarter Credit Hours 4.5

FSM3030 FACILITIES DESIGN AND ANALYSIS

This is an intermediate course which introduces the student to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. The student is introduced to the need for proper planning, layout and design of production and service areas. The student becomes familiar with computer systems designed in restaurant planning. The major portion of the course is the student's involvement in individual projects on kitchen layout. Prerequisite: FSM1001 or HOSP1001 or SEE1001 or A.S. degree in Culinary Arts or Baking & Pastry Arts.

Quarter Credit Hours 4.5

FSM4040 ON-SITE FOOD SERVICE

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: FSM2080 or FSM3001 or SEE3008. (OL)

Quarter Credit Hours 4.5

FSM4060 HOSPITALITY OPERATIONS MANAGEMENT

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation. Prerequisites: FSM2080 or FSM2095, senior status. (PT)

Quarter Credit Hours 9.0

FSM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service and beverage operations. Prerequisites: FSM2080 or FSM2095 or FSM2099 or FSM3001, senior status. (PT) (HY)

Quarter Credit Hours 4.5

FSM4880 BEVERAGE OPERATIONS MANAGEMENT

This upper-level course examines the creation and management of a beverage operation. Planning topics include concept, identification of target market and creating a bar business. The creation of a business plan is discussed. Management topics include bar layout and operations, trend identification and product selection, basic production methods, costing and pricing, inventory methods and human resources management. The creation of wine lists, beer lists and cocktail menus is also discussed. Responsible Beverage Service is stressed. Prerequisite: CUL4045 or FSM2055. (OL)

Quarter Credits 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 and tourism; and sports, entertainment and event management). The course is intended to prepare the student to apply sound management principles to the challenges encountered within the industry.

Quarter Credit Hours 4.5

HOSP1008 CUSTOMER/GUEST SERVICE MANAGEMENT

This introductory course is a study of customer/guest service management within the hospitality industry. Emphasis is placed on the development of service standards, the problem solving process, data gathering techniques, technological methods and fiscal accountability. Students take an industry-recognized responsible alcohol service exam. Prerequisite: FSM1001 or HOSP1001 or MGH1000 or SEE1001.

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 focuses 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

HOSP2011 HOSPITALITY SALES AND MEETING MANAGEMENT

This course familiarizes students with the scope of sales, meeting and event management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: FSM3001 or HOSP1008 or TRVL2040. (HO)
Quarter Credit Hours 4.5

HOSP2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties is also investigated. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001.
Quarter Credit Hours 4.5

HOSP2030 HOSPITALITY HUMAN RESOURCES AND DIVERSITY LEADERSHIP

Operational and staff managers in today's hospitality-related businesses often manage a diverse group of employees and are responsible for compliance with employment laws and human resource policies. Therefore, managers must be knowledgeable about laws and best practices when working with their employees. This course helps students develop managerial knowledge and skills in several areas of human resource management including recruiting, interviewing, selection, orientation, training, performance evaluation and management, discipline, terminations, and employee and union relations. Prerequisite: Sophomore status. (PT) (WI) (HO)
Quarter Credit Hours 4.5

HOSP2050 INTERNATIONAL TOUR AND HOTEL OPERATIONS

This course is taught only on a campus outside of the United States during a study abroad program. The course focuses on cultural, political, legal, and economic forces and their impact on tourism and how hospitality management practices differ among countries. Students plan and participate in a variety of tours and professional site visits in order to gain first-hand knowledge of the international travel experience. Prerequisites: Must be accepted in Study Abroad Program, junior year status.
Quarter Credit Hours 9.0

HOSP2099 HOTEL INTERNSHIP

This internship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments incorporate both front and back-of-the-house operations. It includes day, evening and weekend shifts. Prerequisites: HOSP1008, HOSP1010 or HOSP1011, FSM1065, FSM2085, approved sanitation certificate. (PT)
Quarter Credit Hours 13.5

HOSP3020 TRADE SHOW/EXPOSITION MANAGEMENT

This course is designed to give the student practical experience in developing a trade show or exhibition with special emphasis on pre-planning, budget preparation, advertising and/or public relations, and exhibit setup, including exhibit registration, booth accommodations and assignments, draping, audiovisual, programming and wrap-up. A directed work project may be incorporated into this course. Prerequisite: FSM3001 or HOSP2011 or SEE2020 or TRVL2040.
Quarter Credit Hours 4.5

HOSP3033 HOTEL PROPERTY OPERATIONS

This course introduces the student to the role of the property operations manager in a lodging context. Essential elements of engineering, housekeeping and safety are studied. The student is introduced to technical, managerial, financial and legal issues related to these departments. The environmental impact of activities in this area of management is highlighted. The course content has application to other settings as well. Prerequisite: HOSP2099 or permission of department chair. (PT)
Quarter Credit Hours 4.5

HOSP3045 MANAGEMENT OF VACATION OWNERSHIP (TIMESHARE) RESORTS

This course covers concepts and issues related to the marketing and management of vacation ownership (timeshare) properties. Owner-manager relationships are highlighted. Additionally, important financial issues related to initial development, budget management and renovations are covered. Best practices of leading companies are examined. Contrasts are made among typical lodging properties, traditional resorts, full ownership resorts, destination clubs and fractional ownership resorts. Prerequisite: HOSP1010 or HOSP2020.
Quarter Credit Hours 4.5

HOSP3050 HOSPITALITY STRATEGIC MARKETING

This is an upper-level course dealing with the broad scope of hospitality marketing placing emphasis on the analysis, structure and strategy of the hospitality marketing department, departmental budgeting, allocation of resources, market research, media selection and effectiveness of the marketing plan. Case studies and assigned readings examine current marketing issues. A directed work project may be incorporated into this course. Prerequisite: Junior status. (HO) (PT) (OL)
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 FSM3001 or HOSP1001 or SEE1001.
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 are investigated. Students are required to analyze revenue management scenarios. Prerequisite: ECON2002 or HOSP1010. (PT)
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 revolves around a specific industry-based project. Prerequisite: Approval of the dean.
Quarter Credit Hours 9.0

HOSP3098 DIRECTED WORK EXPERIENCE III

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of the experience revolves around a specific industry-based project. Prerequisite: Approval of the dean.
Quarter Credit Hours 13.5

HOSP3191/HOSP3291/HOSP3391 DIRECTED WORK EXPERIENCE I

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of these experiences revolves around a specific industry-based project. Prerequisite: Approval of the dean.
Quarter Credit Hours 4.5

HOSP3810 SPA MANAGEMENT

This course examines the growing segment of spas and spa services within hospitality operations. Strategies for the design and development of a successful spa concepts are discussed with emphasis placed on management, marketing and fiscal performance. Prerequisite: Junior status.
Quarter Credit Hours 4.5

HOSP3850 NEGOTIATIONS AND AGREEMENTS

This intermediate-level course explores a variety of hospitality industry negotiations and interactions. The course discusses the skills necessary to recognize situations within the hospitality industry which call for bargaining. This course also articulates the development of agreed elements necessary to properly record the outcomes of the negotiation process, the numerous agreements/contracts that are prevalent in the hospitality industry, and the implementation and management of agreements and contracts. Prerequisite: LAW2001 or LAW2010.
Quarter Credit Hours 4.5

HOSP4012 DEVELOPING AND MANAGING A SMALL HOSPITALITY LODGING PROPERTY

This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered. Prerequisites: ACCT3020 or ACCT3025, HOSP3050 or MRKT1001.
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 applications programs into management theory. A directed work project may be incorporated into this course. Prerequisite: ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. (OL) (PT)
Quarter Credit Hours 4.5

HOSP4099 HOSPITALITY INTERNSHIP

Eligible students may apply for a selective Hospitality Internship assignment. These internship assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of this term-long course, students have a more global understanding of the demands and expectations of business and industry. Prerequisites: Junior status, 2.75 GPA for domestic internship or 3.25 GPA for international internship, elective credits available, completed application.
Quarter Credit Hours 4.5–13.5

INTERNATIONAL HOTEL AND TOURISM MANAGEMENT

IHTV3010 INTERNATIONAL HOSPITALITY MANAGEMENT

The purpose of this intermediate course is to acquaint students with the skills of a global hospitality manager, where students study principles of international hospitality management: marketing, human resource management, financial issues and operational risk management. An historical approach is taken in exploring the development of multinational hospitality corporations. Offered during the summer study abroad only. Prerequisite: HOSP2030.
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 are also 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. (HO)
Quarter Credit Hours 4.5

SEE2015 LEADERSHIP IN RECREATION/LEISURE SETTINGS

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

SEE2020 EVENT MANAGEMENT

This course introduces students to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (HO)

Quarter Credit Hours 4.5

SEE2030 THE ENTERTAINMENT INDUSTRY

This course is designed to provide students with core knowledge of the diverse and dynamic entertainment industry. The topics explored through this course include the historical development of the entertainment industry, current trends and industry regulations, theater and the arts, music, cinema, sports entertainment, television, and alternative entertainment. Issues related to industry best practices, effective artist/performer management and entertainment event production are also discussed. Prerequisite: SEE1001 or HOSP1001 or FSM1001 or FSM3001.

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 is an integral part of this course.

Quarter Credit Hours 4.5

SEE3008 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT ANCILLARY SERVICES AND REVENUES

This course explores the business dynamics of ancillary services and revenues in the sports, entertainment and event management industry by concentrating on the current procedures and standards for managing concessions, catering, merchandising, and retail operations. VIP services, premium revenue opportunities, effective techniques for responsible alcoholic beverage service, and cost control procedures are also incorporated. Students focus their study on the manager's role in delivering these services in an effective and entrepreneurial manner. Prerequisites: SEE2010, SEE2020, SEE2030. (PT)

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: SEE2010, SEE3008. (HO) (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

SEE3041 SPECIAL EVENT PROTOCOL

Students in this course examine the specifics of social and professional business etiquette and the event protocol. Official protocol and the order of precedence for governmental, military and social organizations are investigated as well. The unique challenges presented by official ceremonial events such as state dinners, flag ceremonies, inaugurations, dedications, graduations, parades, state and military funerals, and memorial services, etc. are discussed and students formulate effective strategies for managing such events.

Prerequisite: SEE2020 or HOSP2011 or FSM3001.

Quarter Credit Hours 4.5

SEE3042 WEDDINGS & CEREMONIES

This course examines the unique aspects of planning and executing various ceremonial events such as weddings (traditional and non-traditional), bar/bat mitzvahs, quinceanera parties, debutante balls, anniversaries and civilian funerals. Special emphasis is placed on adapting the traditional event cycle to the challenges presented by these social life-cycle events and the numerous ethnic and religious traditions associated with them. Industry best practices for custom event design including décor, entertainment, catering and budgeting are explored. In addition, strategies for attracting, managing and retaining clients are discussed. Prerequisite: SEE2020 or HOSP2011 or FSM3001.

Quarter Credit Hours 4.5

SEE3045 MEDIA RELATIONS

This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies are utilized in a laboratory environment. Emphasis is placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations. Prerequisites: ENG1021 or ENG1921, ENG1030 or ENG1930. (PT)

Quarter Credit Hours 4.5

SEE3055 INTERNATIONAL SPECIAL EVENT MANAGEMENT

This upper-level course, taught only on a campus outside of the United States during a study abroad program, focuses on the development, planning and management of international special events. Emphasis is placed on research and development, site selection, social and cultural issues, marketing and sponsorship, and human resource management. In addition, the challenges presented by producing an event in a non-domestic venue is explored in detail.

Prerequisites: SEE2020, acceptance in study abroad.

Quarter Credit Hours 9.0

SEE3060 CONCERT AND EVENT PRODUCTION

This course focuses on event and concert tour production. Emphasis is placed on managing a show on stage, back stage and on the road. In addition, tools for set building, lighting, sculpting sound with microphones and mixers, reviewing basic electrical formula, performance contracts, technical riders and a production checklist are explored. Prerequisites: SEE2010, SEE2030.

Quarter Credit Hours 4.5

SEE4020 SPORTS AND ENTERTAINMENT MARKETING

This course exposes students to marketing concepts relating to the sports and entertainment industries. It addresses various products, consumer markets, strategic market analysis and valuation within the sports/entertainment industries. Major topics include the negotiation process, promotions, public relations, market research and sponsorships. Prerequisite: HOSP3050 or MRKT1001.

Quarter Credit Hours 4.5

SEE4050 PUBLIC ASSEMBLY FACILITY MANAGEMENT

This course integrates the various management functions of public assembly facilities. Students focus on advanced management principles, practices and methods. Prerequisite: HOSP3050 or MRKT1001.

Quarter Credit Hours 4.5

SEE4060 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT SEMINAR

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student. Prerequisites: ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. (PT)

Quarter Credit Hours 4.5

SEE4099 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT INTERNSHIP

This senior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting. Prerequisite: SEE3008, senior status.

Quarter Credit Hours 13.5

TRAVEL-TOURISM

TRVL3020 ECOTOURISM

This upper-level course explores an emerging dimension of tourism: ecotourism. The student investigates the impact of specific environmental issues on tourism, including water pollution, air pollution, habitat destruction, etc., and focus on the impact of tourism on the physical, biological and cultural environment. The role of the tourism industry as it relates to the provision of ecotourism experiences is also discussed.

Quarter Credit Hours 4.5

TRVL3030 INTERNATIONAL POLICIES OF TOURISM

This is an intermediate-level course which is designed to provide the student with an increased understanding in the area of international tourism development. Emphasis is placed on the definitive study of the essential components for a successful national tourism program. Offered during the summer study abroad only.

Prerequisite: TRVL3010. (HO)

Quarter Credit Hours 4.5

TRVL3040 ADVENTURE, SPORT- AND NATURE-BASED TOURISM

This course provides the student with a solid foundation of knowledge related to adventure, sport and nature-based tourism and focuses on key considerations necessary for its successful implementation. The course also offers an opportunity for a field project.

Prerequisite: FSM2099 or FSM3001 or HOSP2099 or SEE2020 or TRVL2099.

Quarter Credit Hours 4.5

TRVL4011 DESTINATION MANAGEMENT ORGANIZATION

This course integrates the administrative functions of a destination management or marketing organization (DMO). The interrelationships of operations, marketing and finance are analyzed and evaluated. A directed work project may be an integral part of this course.

Prerequisite: HOSP3050 or MRKT1001. (HO) (WI) (PT)

Quarter Credit Hours 4.5

School of Arts & Sciences

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) (OL)

Quarter Credit Hours 4.5

ECON1901 HONORS ECONOMICS

This course is designed to provide an overview of both macroeconomics and microeconomic concepts. Topics such as the economizing problem, the household, business, and government sectors, the national income, banking systems, and current macroeconomic problems are examined. Course content also analyzes product and resource markets, costs of production and market models, and international economic issues. (GS)

Quarter Credit Hours 4.5

ECON2002 MICROECONOMICS

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

Quarter Credit Hours 4.5

ECON2010 ECONOMIC GEOGRAPHY

The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities are presented to permit better insight into present world economic problems. The sources, applications and problems of energy are examined in order to better understand today's energy problems. Prerequisite: ECON1001 or ECON1901. (GS)

Quarter Credit Hours 4.5

ECON3030 MANAGERIAL ECONOMICS

This course introduces business students to the application of economic principles at the decision making level in a business organization. This course demonstrates how economic concepts can be applied to decisions involving business strategy and the attainment of organizational objectives. Prerequisites: ECON2002, MGMT1001.

Quarter Credit Hours 4.5

ENGLISH

ENG0001 WRITING WORKSHOP

This course helps prepare students to fulfill 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: entrance writing assessment and/or performance transcript writing skills evaluated at the "developing" level. (OL)

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. Prerequisite: ENG1020 or ENG1920. (WI) (OL)

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. (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 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

ENG1901 20TH CENTURY LITERATURE: A MULTIDISCIPLINARY APPROACH

Through the study of 20th century literary works, fine arts, humanities, and social and political sciences, this multidisciplinary honors course explores the relationship between modern world literature and its historical, social and political contexts. Short fiction, poetry, drama and essay are used as vehicles for exploring major movements, trends and events of the 20th century. Themes of racial, ethnic and gender identity, political oppression, and/or war are explored. Emphases vary. (WI)

Quarter Credit Hours 4.5

ENG1920 HONORS ENGLISH COMPOSITION

This honors-level composition course takes a problem-centered approach to writing. Through readings, class discussions, and written assignments, students engage in an in-depth exploration of contemporary problems, their causes, effects and possible solutions. Assignments range from creative personal narratives and social criticism pieces to analysis of causes and effects, culminating in a formal research-based proposal. Critical thinking and research skills are sharpened as students locate, evaluate and incorporate a variety of sources into their papers. (WI)

Quarter Credit Hours 4.5

ENG1921 HONORS ADVANCED COMPOSITION AND COMMUNICATION

This reading-based and issue-centered honors-level course is designed to improve students' writing, critical thinking, and public speaking skills to compose and present orally effective arguments on major public controversies. Through reading and analyzing opposing viewpoints, students form an educated opinion about a controversy and learn effective ways to develop an argument. Students conduct both primary and secondary research, keep a research notebook, compile an annotated bibliography, write an extensive research paper, and present it to the class in the form of a panel discussion. A publication project is required at the end of the term. Prerequisite: ENG1920. (PT) (WI)

Quarter Credit Hours 4.5

ENG1930 HONORS COMMUNICATION SKILLS

This is an honors introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students 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 technical exposition, such as proposals, project reports, feasibility studies, abstracts, and technical correspondence delivered in both hard copy and electronic formats. Prerequisite: ENG1020 or ENG1920. (HO) (PT) (WI) Quarter Credit Hours 4.5

ENG2030 INTRODUCTION TO NEWSWRITING

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

ENG3010 TECHNICAL EDITING

This course prepares students for the responsibilities of an editor of common technical documents such as manuals/instructions, Web sites, reports, or proposals delivered in print or online. Topics include copyediting, substantive (comprehensive) editing, and document design for final production. The principle of contextual editing for a range of purposes and audiences is emphasized, as is the role of the editor as a team member in organizational settings. The student's command of grammar, sentence construction and style is advanced and refined. Prerequisite: ENG2010 or permission of department chair. (*This course is only offered online.*) Quarter Credit Hours 4.5

ENG3012 REPORT AND PROPOSAL WRITING

This course prepares students to write effective reports and proposals in a variety of workplace environments including business and industry, government, academic and non-profit. Students learn to analyze the needs of various audiences including clients, supervisors, and investors or funding agencies, and apply the appropriate rhetorical conventions to create a range of informative and/or persuasive documents. Communication tasks include written reports, proposals and related correspondence, as well as oral presentation. Prerequisite: ENG2010 or permission of department chair. (*This course is only offered online.*) Quarter Credit Hours 4.5

ENG3014 INSTRUCTION AND MANUAL WRITING

This course prepares students to plan, construct, test and revise documents that enable users to perform tasks effectively. Students will apply principles of iterative development including audience/user analysis, usability testing, and test-based revision to produce instructional materials such as training manuals, operating instructions, or online product documentation for specific users in a variety of workplace environments. Prerequisite: ENG1020 or permission of department chair. (*This course is only offered online.*) Quarter Credit Hours 4.5

ENG3030 INTRODUCTION TO FOOD WRITING

This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and Web sites. Students are introduced to the protocol for getting published while learning how to develop and compose food stories and restaurant reviews. Subjects taught include interview techniques, query letters and tailoring food articles to various publications. (HO) (WI) Quarter Credit Hours 4.5

ENG3050 INTRODUCTION TO TRAVEL WRITING

Students focus on the history of travel writing, article writing as a specific commercial genre, research skills, descriptive personal narrative, and integrating works with various forms of mixed media including photography, computer graphics and maps. This course explores the reasons and mediums for travel writing. Prerequisite: ENG1020 or ENG1920. Quarter Credit Hours 4.5

HISTORY

HIST2002 WORLD HISTORY SINCE 1500

Major developments in world history from the 16th century and on are considered, with an emphasis on the impact of ideas and influences from Asia and the New World upon European culture and society and the European impact upon Asia, Africa and the Americas. The various periods and kinds of revolution — industrial, democratic, political, technological, military and cultural — are surveyed. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

HIST3001 U.S. HISTORY FROM COLONIAL TIMES TO 1876

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation from colonial times through the period of the Civil War and Reconstruction. Particular attention is given to the Puritan influence upon American character, the American Revolution, the creation of the federal Constitution, western settlement, the nature of slavery and the breakdown of the American political system resulting in civil war. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

HIST3002 U.S. HISTORY SINCE 1877 (TO THE PRESENT)

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed on the rise of industrialization, urbanization and immigration; the coming of imperialism, the development of American foreign policy, the rise of big business; the growth of reform movements as seen in Populism, Progressivism and the New Deal; the Women's Movement, the Civil Rights Movement and recent developments. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

HIST3020 A MULTICULTURAL HISTORY OF AMERICA

In this class students survey the broad currents of American history through the lens of immigration, race and ethnicity. Beginning with the colonization of North America, students study the experiences of Native Americans and immigrants from diverse points of origin across four centuries. Students use firsthand narratives, period fiction, contemporary journalism, and historical scholarship to interrogate the shifting nature of American identity from colonial "contact" through the present day. Prerequisite: ENG1020 or ENG1920. Quarter Credit Hours 4.5

HIST4020 AMERICAN GOVERNMENT

This course involves an examination of the political and governmental system of the United States, the principles upon which it is founded, and the institutions and systems which comprise it. Topics to be discussed are constitutional foundations, federalism, political parties, public opinion, interest group activities, civil liberties and decision-making in institutions of American national government, such as Congress, the presidency and the Supreme Court. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

HUMANITIES

HUM3020 LANGUAGE AND CULTURAL IMMERSION

This course, delivered overseas by international post-secondary schools, is designed to develop fluency in the target language and an in-depth understanding of the historical cultural contexts in which the language is spoken. Through classroom lectures, discussion, and required excursions and activities students acquire vocabulary. Students also "partner" with native speakers of the target language to improve comprehension and communication skills. Prerequisites: Honors Levels I and II (SPAN1901 and 1902, FREN1901 and 1902, or GER1901 and 1902) or the equivalent. Quarter Credit Hours 13.5

LEADERSHIP STUDIES

LEAD2001 FOUNDATIONS OF LEADERSHIP STUDIES

This course draws upon a variety of researched-based theories and applications germane to the study of leadership. Theoretical paradigms of motivation are discussed and applied to communication styles, decision making, risk taking, team building, conflict resolution, negotiation, diversity and inclusion. Leadership traits, leadership styles and roles are examined in the context of ethics, power and social responsibility. Prerequisite: Sophomore status. (HO) (SL) Quarter Credit Hours 4.5

LEAD2010 SPECIAL TOPICS IN LEADERSHIP

The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Areas of specialized leadership interest include, but are not limited to: Global Issues, Women in History (LEAD2011), Power and Leadership (LEAD2012), Entrepreneurial, Sub-Saharan Leadership or Business and Religion. Prerequisite: LEAD2001 or LEAD2901. Quarter Credit Hours 4.5

LEAD2901 HONORS FOUNDATIONS OF LEADERSHIP STUDIES

This upper-level course seeks to integrate fundamental leadership principles with their practical application in business and/or community settings. Students engage in in-depth assignments designed to expand their leadership development as both individuals and team members. They also develop comprehensive projects that address important and relevant leadership issues. (SL) Quarter Credit Hours 4.5

LEAD3010 LEADERSHIP THROUGH FILM AND LITERATURE

This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LEAD2001 or LEAD2901 or SEE2015 or permission of instructor. (WI) Quarter Credit Hours 4.5

LEAD3020 CREATIVE LEADERSHIP

Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and to enhance one's own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities allow each student to experience personal growth and to influence the growth of others. Prerequisite: LEAD2001 or LEAD2901 or SEE2015 or permission of instructor. (HO) (WI) Quarter Credit Hours 4.5

LITERATURE

LIT2040 AMERICAN LITERATURE I

This course acquaints the student with American literature from its Puritan origins through the mid-19th century. Students study representative authors, poets, and playwrights and be exposed to a variety of forms, styles and genres. Special attention is paid to the formation of the American literary tradition. This course fulfills part of the Literature Concentration requirement. Prerequisite: ENG1020 or ENG1920. (WI) Quarter Credit Hours 4.5

LIT2050 AMERICAN LITERATURE II

This course acquaints the student with American literature from the Civil War to the present. Students study representative authors, poets, and playwrights and be exposed to a variety of forms, styles and genres. Special attention is paid to the development of our national identity through literary experience. This course fulfills part of the Literature Concentration requirement. Prerequisite: ENG1020 or ENG1920. (WI) Quarter Credit Hours 4.5

LIT3001 STUDIES IN DRAMA

This is an introductory course in the history of drama. Critical analyses of literary elements are conducted in the context of genres from the ancient Greeks to contemporary drama. Both written works and performances are examined and analyzed. Prerequisite: ENG1020 or ENG1920. (WI) (HO) Quarter Credit Hours 4.5

MATHEMATICS

MATH0001 BASIC MATHEMATICS

Students are assigned to this course based on placement tests given prior to taking MATH1020 or MATH1002. The course is designed to teach students the basic mathematical concepts and methods that 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, consumer mathematics, and the rudiments of college algebra. Prerequisite: MATH0001 or placement. (HO) (PT) (HY) Quarter Credit Hours 4.5

MATH1012 MATHEMATICS I

This course is a continuation of MATH1009. This course provides the student with advanced algebraic techniques and an introduction to trigonometry. Among the various topics presented are trigonometric functions and graphs, vectors, oblique triangles, exponents, radicals, complex numbers, and exponential and logarithmic functions. Prerequisite: MATH1009 or placement. (HO) (PT) Quarter Credit Hours 4.5

MATH1020 COLLEGE ALGEBRA

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

MATH1040 CALCULUS I

This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, relative extrema, and an introduction to integration. Prerequisite: MATH1013 or equivalent or placement. (PT) Quarter Credit Hours 4.5

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. 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, estimation theory, and an introduction to hypothesis testing. Prerequisite: MATH1002 or MATH1020 (minimum grade of C in MATH1002 or MATH1020 required for hybrid sections of MATH2001) or equivalent. (HO) (OL) Quarter Credit Hours 4.5

PHILOSOPHY

PHIL3040 ETHICS OF BUSINESS LEADERSHIP

This course examines the basic principles of ethics and their philosophical foundations, particularly as they apply to institutions, environments, leadership and other activities and pursuits of business. It examines those aspects of human behavior which can be labeled right and wrong. It considers the moral obligations of leaders and followers when discussing actual cases from a variety of business organizations that have presented management and subordinates with difficult moral dilemmas. It considers also the particular responsibilities of leadership in fostering and implementing ethical awareness within a corporate culture. Prerequisite: ENG1020 or ENG1920. (HO) (OL) Quarter Credit Hours 4.5

PSYCHOLOGY

PSYC2001 INTRODUCTORY PSYCHOLOGY

This course is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories — psychoanalysis, behaviorism and humanism — are presented so that the student is knowledgeable in their major tenets. Students also determine their own views of these schools and why they find them acceptable or unacceptable. The course also proposes to alert the student to signs and symptoms of mental distress in themselves, their families, friends and co-workers. What to do about stress is also considered in terms of seeking the simplest solution first. Applications of this information on both a personal and professional level are introduced and discussed. Prerequisite: Sophomore status. (HO) (OL) Quarter Credit Hours 4.5

PSYC2002 ABNORMAL PSYCHOLOGY

This course examines the major theoretical approaches to mental and emotional disorders. Included are definitional criteria and current treatment programs for both children and adults. Prerequisites: PSYC2001 or PSYC2901 and sophomore status. Quarter Credit Hours 4.5

PSYC2901 HONORS INTRODUCTORY PSYCHOLOGY

The honors section of Introductory Psychology is designed to expand and enrich the students' first experience in psychology. Besides accomplishing all the course objectives of the non-honors sections, honors students are expected to analyze, synthesize and evaluate complex psychological concepts and information. A major topic in psychology (such as stress, health, peace or violence) is investigated each term within the context of each unit. The class engages in a collaborative project or design and conducts an action research project centered on the psychological topic under investigation. Prerequisites: Enrollment in university Honors Program or permission of department chair, MATH2001, sophomore status. Quarter Credit Hours 4.5

PSYC3001 SOCIAL PSYCHOLOGY

This course features a study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior. Prerequisites: PSYC2001 or PSYC2901 and sophomore status. (WI) Quarter Credit Hours 4.5

RELIGION

REL2001 COMPARATIVE STUDY OF WORLD RELIGIONS: AN INTERDISCIPLINARY APPROACH

This course introduces the students to the world's great religions; Hinduism, Buddhism, Judaism, Christianity and Islam are emphasized. The focus is interdisciplinary and includes history, cultural traditions and textual analysis of each religion's literature in relation to these religions. (WI)

Quarter Credit Hours 4.5

RESEARCH

RSCH3001 HONORS ADVISORY SEMINAR

This course prepares honors students to conduct the necessary research to successfully complete the scholarly paper requirements for graduation from the Honors Program. The professor guides students in their choice of feasible research projects and serves as the major advisor for the scholarly paper requirement. Students review MLA and APA documentation forms and engage in exercises in primary source techniques. Descriptive statistics as well as an overview of the publication process are also covered. Prerequisite: ENG1920.

Quarter Credit Hours 1.0

SCIENCE

SCI1015 INTRODUCTION TO LIFE SCIENCE

This course describes key biological and chemical principles that apply to all living things. Evolution and natural selection are studied as an explanation for the history of life on Earth. Students examine cells and cell functions, genetics, as well as structure and function of the systems of the human body. Application of scientific methodology is included. (HO)

Quarter Credit Hours 4.5

SCI1915 HONORS INTRODUCTION TO LIFE SCIENCE

The honors life science course uses evolution and its mechanisms as a framework to present key biological and chemical principles that apply to all living things. Students examine applications of the scientific method, the chemical basis of life, cells and cellular functions, genetics, as well as structure and function of human body systems. Readings, activities, and assignments are used to highlight the modern synthesis of evolution. (HO)

Quarter Credit Hours 4.5

SCI2031 ANATOMY AND PHYSIOLOGY

This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology. (HO)

Quarter Credit Hours 4.5

SCI2040 MARINE BIOLOGY

This course is an introduction to the biological and physical aspects of the marine environment, including a survey of the organisms that inhabit the world's oceans, their ecology, species evolution and distribution, and the human impact of commercial marine-related industries. Of particular interest are seafood, shellfish, and marine plants as marine food sources, as well as the shipping and maritime industries. (HO)

Quarter Credit Hours 4.5

SCI2045 INTRODUCTION TO GENERAL AND ORGANIC CHEMISTRY

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

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 are discussed. (HO)

Quarter Credit Hours 4.5

SCI3040 BIOCHEMISTRY

This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Typical topics include chemical bonds and energy, electrolytes, structure and metabolism of carbohydrates and lipids, protein and enzyme function, and structure and function of nucleic acids. Prerequisites: SCI1015, SCI2045. (HO)

Quarter Credit Hours 4.5

SCI3070 FOOD SUSTAINABILITY

This course introduces students to the natural science aspects of sustainability in food production, agriculture, aquaculture, food distribution and environmental considerations. Topics include such emerging areas as: organic food industry, slow food movement, local food production, and sustainable food production practices. The class integrates theoretical principles of agricultural and aquaculture sustainability with hands-on learning exercises and evaluates the environmental, social, and economic aspects of sustainable food production issues. Prerequisite: SCI3010. (HO) *(This course is only offered online.)*

Quarter Credit Hours 4.5

SCI3080 THE BUSINESS OF SUSTAINABILITY

This course reveals the business advantages of integrating the scientific principles of environmental sustainability in commerce. The application of the principles of sustainability to business management are investigated. How environmental issues can drive markets and be used to manage risks and costs is examined. The economic necessity of sustainable business practices is analyzed. Business practices are evaluated to determine their true environmental impact. Prerequisite: SCI3010. (HO) *(This course is only offered online.)*

Quarter Credit Hours 4.5

SCI3090 RESEARCH SEMINAR IN SUSTAINABILITY

This course is a capstone of the student's undergraduate work in the sustainability minor and an introduction to the professional practice of sustainability. The Research Seminar in Sustainability is designed to provide students with opportunities to experience the methods used in business, nonprofit, and government

sustainable development initiatives and programs by approaching a single issue from a variety of perspectives. Student groups select topics related to the main issue. Topics are clustered within the categories of policies and sociology, economics, or health and environment. Each group analyzes its topic, discovers relationships to the main issue and other group's topics, and presents their findings to the entire class. This multi-disciplinary seminar serves as an integrative course employing the strategies that will build a sustainable future. Prerequisite: PHIL3040, SCI3010, SCI3070, SCI3080. (HO) (WI) *(This course is only offered online.)*
Quarter Credit Hours 4.5

SCI3910 HONORS ENVIRONMENTAL SCIENCE

This honors course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme focuses on environmental health where students gain an understanding of the relationships between human populations, economic growth, ecosystem biodiversity and the health of human and biological populations. It examines the sustainable use of the world's resources and the scientific dialogues in understanding the potential remedies available for both developing and developed nations.
Quarter Credit Hours 4.5

SCI4060 FOOD MICROBIOLOGY

Food Microbiology introduces students to a wide variety of topics regarding the biology of food and water associated microorganisms. Important topics include: all varieties of microbial agents of food and water borne disease, characteristics of important species of food spoilage microbes, identification and control of disease agents associated with food and water, beneficial microbial action, microbial genetics and bacterial genomics. The interaction of microbes with the human digestive and immune systems will also be studied. Prerequisites: SCI1015 or SCI1915, SCI2031, senior status or permission of the instructor. SCI4061 should be concurrent. (HO)
Quarter Credit Hours 4.5

SCI4061 FOOD MICROBIOLOGY LAB

Food Microbiology Lab is a laboratory companion course coordinated with SCI4060. Using live cultures, students examine the properties of various microbes and factors which contribute to their control and their contamination of foods. Unknown microbes are identified using both traditional and genetic microbiological techniques. Beneficial microorganisms are also studied. Students master microscopy using compound light microscopes. Prerequisites: SCI1015 or SCI1915, SCI2031, senior status or permission of the instructor. SCI4060 should be concurrent.
Quarter Credit Hours 2.25

SOCIOLOGY

SOC2001 SOCIOLOGY I

This course provides an introduction to sociology with the focus of study on how humans interact within a society, both as individuals and in groups. Stress is placed on sociological methods and paradigms. Prerequisite: Sophomore status. (HO) (OL)
Quarter Credit Hours 4.5

SOC2002 SOCIOLOGY II

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group. Prerequisites: SOC2001 or SOC2901; sophomore status.
Quarter Credit Hours 4.5

SOC2020 CULTURE AND FOOD

This is a course on the sociology of food. Students are challenged to think and rethink the place of food in the human experience. The course explores how the discipline of sociology, and its borrowing from anthropology and other fields, examines food as a cultural and social artifact and how food and social identity intersect. Prerequisite: Sophomore status. (HO) (SL) (WI) (OL)
Quarter Credit Hours 4.5

SOC2035 SOCIOLOGY OF AGING

Aging is a life-long process that affects individuals, families and cultures across the globe. It encompasses a multitude of dimensions — physiological, emotional, cognitive, economic and interpersonal — that influence a person's physical and social well-being. This course examines aging from multiple perspectives and addresses the roles that individuals, families, service industries, and government play in attempting to meet the needs of this growing population. Prerequisites: SOC2001 or SOC2901, sophomore status.
Quarter Credit Hours 4.5

SOC2040 COMMUNITY LEADERSHIP: AN APPLIED SOCIOLOGY

This interdisciplinary course [sociology, leadership and service learning] provides students with the opportunity to combine theoretical learning with actual volunteer work at a non-profit organization. Through student initiated placement at one of many pre-designated sites, students are exposed to various aspects of the not-for-profit industry including administrative, fundraising, and community outreach responsibilities as well as having personal contact with the organization's clientele. Students are also expected to utilize leadership skills by initiating a substantial agency-based project, in conjunction with their on-site supervisor, that will serve as a tangible contribution to the overall organization. (WI)
Quarter Credit Hours 4.5

SOC2060 DEVIANT BEHAVIOR

The purpose of this course is to provide students with a clear understanding of the nature and meaning of deviance. Students learn what is considered the norm in society, what is outside the norm, and how each is relative in nature. Theoretical explanations, cross cultural references and in-depth analyses of deviant behavior are studied from the three dominant sociological paradigms. Who defines deviance, what is deviant, why deviance persists, the effect of labels, and the personal and social effects of deviance are discussed. Prerequisites: SOC2001 or SOC2901; sophomore status.
Quarter Credit Hours 4.5

SOC2901 HONORS SOCIOLOGY I

This honors course is a reading-intensive introduction to sociology. Students are introduced to the basic concepts and propositions underlying the sociological perspective and are taught to apply this perspective in an analysis of events taking place in contemporary society. The focus of study is how humans interact within a society, both as individuals and as members of groups. Stress is placed on sociological methods and on the terminol-

ogy used. The attention to both the macro-issues of stratification, inequality and social structure, as well as the micro-issues of socialization, acculturation and the social construction of reality are combined with “real-life” events, making the learning process even more relevant. Prerequisites: Enrollment in the university’s Honors Program or permission of department chair; sophomore status.

Quarter Credit Hours 4.5

SPANISH

SPAN1001 CONVERSATIONAL SPANISH I

This course is an introduction to the Spanish language. Emphasis is placed on vocabulary acquisition, basic grammar construction and oral communication. Prerequisites: Enrollment in the university’s Honors Program or permission of department chair; sophomore status.

Quarter Credit Hours 4.5

SPAN1002 CONVERSATIONAL SPANISH II

This advanced elementary-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 SPAN1011 or equivalent placement score.

Quarter Credit Hours 4.5

SPAN1003 CONVERSATIONAL SPANISH III

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice. Prerequisite: SPAN1002 or equivalent placement score.

Quarter Credit Hours 4.5

SPAN1011 CONVERSATIONAL SPANISH I: SPECIALIZED VOCABULARY

This course is designed as an introduction to the Spanish language and is tailored specifically to the needs of culinary and hospitality students. Emphasis is placed on basic sentence structure and oral communication, skills that students can use in the workplace. (HO) (OL)

Quarter Credit Hours 4.5

SPAN1901 SPANISH I HONORS

This intensive, honors-level course is designed as an introduction to the Spanish language. Heavy emphasis is placed on vocabulary acquisition, on basic grammatical constructions and on effective oral communication. Students are also exposed to several Spanish-speaking cultures.

Quarter Credit Hours 4.5

SPAN1902 SPANISH II HONORS

This course is an intensive, honors-level course and is a continuation of Spanish I Honors. Emphasis is placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. There is also a focus on the culture of the Spanish-speaking world. Prerequisite: SPAN1901 or equivalent placement score.

Quarter Credit Hours 4.5

School of Technology

COMPUTER GRAPHICS

CGRA2030 MULTIMEDIA APPLICATIONS I

Students are introduced to multimedia concepts and best practices for implementation in various industry settings. The course work focuses on the incorporation of sound, graphics, color, text and other elements into industry-standard multimedia software. Use of multimedia as a tool for ideal communications is implemented. Scripting is introduced and used throughout the Multimedia course sequence as a tool for multimedia project development. Students learn the various uses for multimedia and how they are implemented within the industry. Prerequisite: FIT1000 or FIT1012.

Quarter Credit Hours 4.5

CGRA3050 DESKTOP PUBLISHING

This course introduces students to the fundamental principles of desktop publishing. Using current industry standard software, students learn the essential design concepts and work flow practice used in desktop publishing. In-class demonstrations and lectures involve the introduction of design theory and practical applications of desktop publishing. Students are required to produce various types of documents using course software. Assignments are completed in class, with some assignments requiring out-of-class work. Prerequisite: FIT1000 or FIT1012 or FSM2080 or HOSP1008 or SEE3010. (HO) (PT)

Quarter Credits Hours 4.5

GRAPHIC DESIGN & DIGITAL MEDIA

DME1000 FOUNDATION DRAWING AND DIGITAL TOOLS

As a prerequisite to all design thinking, drawing skills offer an effective means of prototyping visual solutions before committing them to software. Students practice the essential visual elements of design including shape, line, value and perspective. Based on graphics industry models, students actively experience compositional and thematic principles as a means of developing flexible approaches to design strategy. Students create initial sketches on paper then learn techniques to digitize files into common software applications. Drawings are integrated into digital portfolios. (PT)

(This course is only offered online.)

Quarter Credit Hours 4.5

FOUNDATIONS IN TECHNOLOGY

FIT1000 INFORMATION TECHNOLOGY FOR BUSINESS PROFESSIONALS I

This course provides basic understanding of computer equipment and procedures necessary for business professionals. Students gain practical knowledge of operations and terminology of computer systems as well as hands-on use of word processing, digital presentations, spreadsheet software and using the Internet. Computer-based assessment software may be used as both a learning and skills measurement tool. (PT) Quarter Credit Hours 4.5

FIT1005 INTRODUCTION TO KEYBOARDING

This course is designed to introduce or reinforce keyboarding skills necessary to prepare documents used in the business world. The students learn the keys and techniques to produce error-free documents. Quarter Credit Hours 1.5

FIT1020 INFORMATION TECHNOLOGY FOR BUSINESS PROFESSIONALS II

This course presents microcomputer applications chosen on the basis of local market demand. Students gain a working knowledge of spreadsheet skills and apply those skills to problem-solving cases. Students are also introduced to databases with a focus on creating a simple database as well as manipulating data to produce meaningful reports. Computer-based assessment software is used as both a learning and skills measurement tool. Prerequisite: FIT1000 or FIT1012 or equivalent. (PT) Quarter Credit Hours 4.5

PROJECT MANAGEMENT

PRMG2010 INTRODUCTION TO PROJECT MANAGEMENT

This course gives students an understanding of project management practices, concepts, and tools using projects in the real world. Students focus on successfully organizing a single project using the knowledge areas associated with the project life cycle. Learning to identify potential projects based on strategic business planning, they produce portions of a basic project plan, scope statement, work breakdown structure, and Gantt charts. Other course topics discussed in a broader context include forming and leading a project team, project manager competencies, project organization, time and resource management, cost management, quality management, human resource management, communications management, and risk management. *(This course is only offered online.)* Quarter Credit Hours 4.5

PRMG3010 ADVANCED PROJECT MANAGEMENT

This course trains students to initiate, plan, execute, monitor, control and close a project in the real world. Using a real world project plan, students become competent in the following areas of project management: project integration, project scope, project time, project cost, project quality, project human resources, project communications, project risk management. They practice these skills individually and in teams, applying them to a real-world project. They also gain understanding of the application of project management processes. Prerequisite: PRMG2010. *(This course is only offered online.)* Quarter Credit Hours 4.5

Study Abroad

ABRD4080 OVERSEAS EXCHANGE PROGRAM

This refers to courses of varying credit amounts used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with JWU. Students apply for the exchange program through the Study Abroad Office in Providence, which determines the partner institution from the available options based on a student's academic department, and approves a planned course of study at the foreign institution. Typically, students study upper-level courses in their major, combined with cultural and/or language courses, depending on the location. Students register at JWU for the appropriate ABRD4080 course(s) during the term(s) they are on exchange. Prerequisite: 2.75 cumulative GPA and 90 quarter credit hours completed prior to departure. ABRD4083 Quarter Credit Hours 4.5
ABRD4086 Quarter Credit Hours 9.0
ABRD4088 Quarter Credit Hours 18.0
ABRD4089 Quarter Credit Hours 13..5

Military Science Courses (available through the University of Colorado at Boulder)

The following military science courses are offered and taught at the University of Colorado at Boulder, Colorado School of Mines, and/or the Auraria Campus. JWU students may enroll in such courses as part of their authorized participation in the Senior Army ROTC Program at the University of Colorado at Boulder. Further information is available from the professor of military science at the University of Colorado at Boulder at 303-492-6495. For information regarding when and how JWU credit may be obtained for such courses, please contact Student Academic & Financial Services.

MILR 1011 ADVENTURES IN LEADERSHIP I

Introduces fundamentals of leadership and the United States Army. Examines its organization, customs, and history as well as its current relevance and purpose. Students also investigate basic leadership and management skills necessary to be successful in both military and civilian settings. Includes fundamentals of Army leadership doctrine, team-building concepts, time and stress management, an introduction to cartography and land navigation, marksmanship, briefing techniques, and some basic military tactics. A lab fee applies. Two credits at University of Colorado at Boulder (these credits will transfer to applicable JWU courses).

MILR 1021 ADVENTURES IN LEADERSHIP II

Continues the investigation of leadership in small organizations. Covers selected topics such as basic troop leading procedures, military first aid and casualty evacuation concepts, creating ethical work climates, an introduction to Army organizations and installations, and a further examination of basic military tactics. Introduces students to effective military writing styles. A lab fee applies. Two credits at the University of Colorado at Boulder (these credits will transfer to applicable JWU courses).

MILR 2031 METHODS OF LEADERSHIP AND MANAGEMENT I

Comprehensively reviews advanced leadership and management concepts including motivation, attitudes, communication skills, problem solving, human needs and behavior, and leadership self development. Students continue to refine effective written and oral communications skills and to explore topics such as the basic branches of the Army, and officer and NCO duties. Students conduct classroom and practical exercises in small unit light infantry tactics and are prepared to perform as mid-level leaders in the cadet organization. A lab fee applies. Three credits at the University of Colorado at Boulder (these credits will transfer to applicable JWU courses).

MILR 2041 METHODS OF LEADERSHIP AND MANAGEMENT II

Focuses on leadership and management functions in military and corporate environments. Studies vari-

ous components of Army leadership doctrine to include the four elements of leadership, leadership principles, risk management and planning theory, the be-know-do framework, and the Army leadership evaluation program. Continue to refine communication skills. A lab fee applies. Three credits at the University of Colorado at Boulder (these credits will transfer to applicable JWU courses).

MILR 3052 MILITARY OPERATIONS AND TRAINING I

Further explores the theory of managing and leading small military units with an emphasis on practical applications at the squad and platoon levels. Students examine various leadership styles and techniques as they relate to advanced small unit tactics. Familiarizes students with a variety of topics such as cartography, land navigation, field craft, and weapons systems. Involves multiple, evaluated leadership opportunities in field settings and hands-on experience with actual military equipment. Students are given maximum leadership opportunities in weekly labs. A lab fee applies. Prerequisite: Consent of the Professor of Military Science. Three credits at the University of Colorado at Boulder (these credits will transfer to applicable JWU courses).

MILR 3062 MILITARY OPERATIONS AND TRAINING II

Studies theoretical and practical applications of small unit leadership principles. Focuses on managing personnel and resources, the military decision making process, the operations order, and oral communications. Exposes the student to tactical unit leadership in a variety of environments with a focus on preparation for the summer advance camp experience. A lab fee applies. Prerequisite: Consent of the Professor of Military Science. Three credits at the University of Colorado at Boulder (these credits will transfer to applicable JWU courses).

MILR 4072 OFFICER LEADERSHIP AND DEVELOPMENT I

Examines management and leadership concepts and techniques associated with planning and executing military training and operations at company and higher echelons. Includes analyses of professional ethics and values, effective training principles and procedures, subordinate counseling, and effective staff officer briefing techniques. Also investigates other subjects such as counter terrorism, modern peacekeeping missions, and the impact of the information revolution on the art of land warfare. Conducted both in and out of classroom setting and with multiple practical leadership opportunities to organize cadet training and activities. A lab fee applies. Prerequisite: Consent of the Professor of Military Science. Three credits at the University of Colorado at Boulder (these credits will transfer to applicable JWU courses).

MILR 4082 OFFICER LEADERSHIP AND DEVELOPMENT II

Continues MILR 4072 study of management and leadership concepts and techniques, providing practical leadership experiences in the classroom and during multiple cadet-run activities. Also examines varied topics such as theory and practice of the military justice system, law of war, military-media relations, support mechanisms for soldiers and their families, operational security considerations, and historical case studies in military leadership in the context of 21st century land warfare. A lab fee applies. Prerequisite: Consent of the Professor of Military Science. Three credits at the University of Colorado at Boulder (these credits will transfer to applicable JWU courses).

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B.A., Pennsylvania State University; M.L.S.,
Regis University
- Ronald Lavalley**, B.S., associate instructor;
A.O.S., Culinary Institute of America;
B.S., Johnson & Wales University; C.E.P.C.,
American Culinary Federation
- Charlee Puckett**, B.S., associate instructor;
B.S., Eastern New Mexico University

Adam M. Sacks, R.D., C.C.C., associate instructor; sports nutritionist; Western Culinary Institute; Humboldt State University; Western Michigan University; James Madison University; American Culinary Federation; American Dietetics Association; Research Chefs Association

Bernhard Schrag, associate instructor; Graduate Certificate, Postgraduate Diploma, University of Southern Queensland, Australia; Diploma in Computer Education, Waikato Institute of Technology, New Zealand; Diploma in Holistic Education, Creative Learning Company, Auckland; A.S., Trade School Thun, Switzerland; B.A., Griffith University, Australia

Carrie Stebbins, associate instructor; Certificate, Cordon Bleu School of Cookery, London, England

Eric Stein, D.I. associate instructor; B.S., Johnson & Wales University; M.S., Eastern Illinois University

Emmerich Zach, instructor

THE HOSPITALITY COLLEGE

FACULTY

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Robert Lothrop, M.B.A., associate professor; A.S., B.S., Johnson & Wales University; M.B.A., University of Phoenix

Sharene Reed, M.A.O.M., C.H.E., assistant professor; B.A., Metropolitan State College of Denver; M.A.O.M., University of Phoenix

Scott Smith, C.E.C., C.C.E., Ph.D., associate professor; C.E.C., C.C.E., American Culinary Federation; B.S., Metropolitan State College of Denver; M.B.A., University of Colorado; Ph.D., Colorado State University

Timothy J Stein, M.P.S., R.D., assistant professor; A.S., University of Minnesota-Crookston; B.S., M.P.S., Cornell University

Kimberly Tranter, M.B.A., C.H.E., assistant professor; B.A., University of Colorado; M.B.A., University of Phoenix

Sandra Weber, M.B.A., C.H.E., instructor; A.A.S., Colorado Institute of Art; B.S., Colorado State University; M.B.A., Regis University

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