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2013-14 Denver Campus Catalog

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Phone: 1-877-598-3368 or 303-256-9300
Fax: 303-256-9333

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

Students should read and fully understand the rules, requirements and policies described in this catalog. Additionally, all enrolled students are expected to be familiar with the contents of the Denver Campus Student Handbook. The Denver Campus Student Handbook contains important information regarding academic performance and personal conduct of students as well as university grievance procedures. It also outlines the conditions under which students may be placed on probation or suspension from the university. The Denver Campus Student Handbook (<http://catalog.jwu.edu/handbook/denver>) is available online. Copies of the Denver Campus Student Handbook and this catalog are also available at Student Academic & Financial Services.

Letter from the Denver Campus President

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

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

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

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

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

Sincerely,

Robin P. Krakowsky '88, '08 Ed.D.
President, Denver Campus



	=important date
	=no classes/holiday/break

- 10** Fall term begins
13 Make-up classes held for:
-Monday CE classes
-Day culinary & baking labs

SEPTEMBER '13						
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					

MARCH '14						
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 2014-2015 year
3-8 Term break
8 Winter term weekend culinary & baking labs end
11 Spring term begins
14 Make-up classes held for:
-Monday CE classes
-Day culinary & baking labs

- 14** No classes; Columbus Day
15 Monday class schedule
18 Make-up classes held for:
-Tuesday CE classes
-Day culinary & baking labs
18 Academic course withdrawal deadline

OCTOBER '13						
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		

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

- 18** Academic course withdrawal deadline
20 No classes; Easter
May 2 Summer payment deadline (note: summer term is optional)
May 11 Deadline to register courses for Fall 2014 Term

- 8** Winter payment deadline
15 Make-up classes held for:
-Day culinary & baking labs
17-22 Fall term final week
18-19 Reading days (no classes) for M/W + T/Th day classes
20-21 Final exams for M/W + T/Th day classes
21 Day culinary/baking labs end
24-29 Thanksgiving & term break
30 Fall term weekend culinary & baking labs end

NOVEMBER '13						
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 '14						
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

- 15** Reading day (no classes) for T/Th day classes
16 Make-up classes held for:
-Day culinary & baking labs
19 Reading day (no classes) for M/W day classes
18-22 Spring term final week
20-21 Final exams for T/Th + M/W day classes
22 Classes end for day culinary/baking labs
23 Residence halls close at noon
24 No classes; Memorial Day Wknd

Career Fairs, Recruiting:
Visit jwuLink or *Experiential Education & Career Services* for information about events.

Commencement ceremonies:
May 24 = undergraduate

- 3** Winter term begins
6 Make-up classes held for:
-Monday CE classes
-Day culinary & baking labs
20 Holiday break begins (no classes); note: residence halls close Dec. 20 at noon and re-open Jan. 4 at noon

DECEMBER '13						
S	M	T	W	Th	F	S
1	2	3	4	5	6	7
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JUNE '14						
S	M	T	W	Th	F	S
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29	30					

- 2** Summer term begins
Session I classes begin
7 Spring term weekend culinary & baking labs end
17 Academic course withdrawal deadline for session I
26 Session I classes end
30 Session II classes begin

- 3** Holiday break ends
-CE classes resume on the 4th & 5th; all other classes resume on the 6th
20 No classes; M.L. King Jr. Day
21 Monday class schedule
24 Make-up classes held for:
-Tuesday CE classes
-Day culinary & baking labs
24 Academic course withdrawal deadline

JANUARY '14						
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
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JULY '14						
S	M	T	W	Th	F	S
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13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

- 11** Academic course withdrawal deadline for CE online
15 Academic course withdrawal deadline for session II
18 Fall 2014 payment deadline (for new students)
24 Session II classes end

- 7** Spring payment deadline
21 Make-up classes held for:
-Day culinary & baking labs
23-27 Winter term final week
24-25 Reading days (no classes) for M/W + T/Th day classes
26-27 Final exams for M/W + T/Th day classes
27 Day culinary/baking labs end

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

AUGUST '14						
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						

- 8** Fall 2014 payment deadline (for returning students)
9 CE classes end
16 Summer internships + online classes end
22 Summer term ends

About JWU

Founded in 1914, Johnson & Wales University is a private, nonprofit, accredited institution with approximately 17,000 graduate and undergraduate students at its four campuses in Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. An innovative educational leader, the university offers degree programs in arts and sciences, business, culinary arts, education, nutrition, hospitality and technology. Its unique model integrates arts and sciences and industry-focused education with work experience and leadership opportunities, inspiring students to achieve professional success and lifelong personal growth. The university's impact is global, with alumni from 152 countries pursuing careers worldwide.

Here's what makes JWU different.

A Career-focused Education

- Our degree programs are designed to provide you with the knowledge and skills employers have identified as necessary in your field of choice. And you don't have to wait to build your career skills, as you'll have the opportunity to take courses in your major in your first year.
- Our faculty, many with industry experience, bring real-life knowledge, hands-on learning and, often, networking opportunities into small classroom settings. You'll learn industry best practices and train on career-specific tools and software.
- Dedicated faculty advisors and career advisors help you set professional goals and develop an educational plan designed for you to best attain those goals. In addition, specialized workshops help you build your résumé, highlight your skills and develop a portfolio of work to help set you apart.
- You'll have the opportunity to network with employers who visit campus each year, including career fairs, on-campus interviews and career events geared to your major.

A Full University Experience

- At least one-third of credits in each JWU program are in the arts & sciences to help you develop the critical thinking, communication and analytical skills necessary for long-term career progression.
- JWU offers more than 40 study abroad programs and independent exchanges, all of which include study such as lecture, industry visits and cultural excursions. Study Abroad staff members will help you identify programs that best fit your academic and career goals.

Hands-on Learning

- JWU's programs provide opportunities for real-world experience, which can include internships, community service learning opportunities and classroom projects with actual companies.
- Students learn by doing. Faculty teach through the practical application of theory in the classroom.
- Our students intern at more than 1,700 sites each year, related to their field of study.

Leadership and Community Opportunities

- Participation in competitions as a member of DECA, BPA, FCCLA and other nationally recognized student organizations help build leadership, career skills and your résumé.
- Community service is integral to our educational philosophy. Our ongoing commitment to community service has repeatedly earned JWU a place on the President's Higher Education Community Service Honor Roll.

Four Campuses, One University Ahead of its Time

- Four distinct campuses — in Providence, North Miami, Denver and Charlotte — offer a full university experience
- Each is uniquely positioned for you to connect with internships and professional opportunities in the region related to your major.

To learn more, visit www.jwu.edu.

History of JWU

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

JWU was accredited in 1954 by the Accrediting Council for Independent Colleges and Schools (ACICS).

In 1963 the State of Rhode Island granted a charter that authorized the university to operate as a nonprofit, degree-granting institution of higher learning and to award associate degrees in accounting, business administration, court reporting and secretarial sciences.

In 1970 the State of Rhode Island approved a revision in the university's charter allowing it to award baccalaureate degrees as well as associate degrees.

In 1972 and 1973 the university announced the addition of new associate degree programs in the fields of hospitality and culinary arts. This led to additional two- and four-year degree programs in the hospitality and food service fields.

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

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

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

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

In 1992, JWU opened a campus in North Miami, Florida, offering two- and four-year food service, business and hospitality programs. That year also marked the university's formal establishment of the College of Business, The Hospitality College, the College of Culinary Arts and the School of Technology. A new emphasis on general studies was introduced with the development of the School of Arts & Sciences.

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

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

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

The university consolidated its institutional accreditation efforts under NEASC on June 30, 2000.

September 2000 marked the opening of the Denver, Colo., campus, which offers two- and four-year degrees in culinary arts, hospitality and business, as well as an accelerated associate degree program originally offered in Vail. In 2000, the Vail Campus merged with the Denver Campus.

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

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

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

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

Mission & Principles

Johnson & Wales University ... an exceptional education that inspires professional success and lifelong personal and intellectual growth

In support of our mission and recognizing the importance of preserving our unique student-centered culture we will be guided by the following principles:

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

Campus Facilities

Denver, Colorado

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

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

Admissions

Johnson & Wales University

7150 Montview Boulevard, Denver, CO 80220

1-877-JWU-DENVER (598-3368) or

www.jwu.edu/denver

The Campus

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

Academic Facilities and Administrative Offices

THE ACADEMIC CENTER at 1900 Olive Street houses academic classrooms; Alumni Hall; Alumni Relations; The Atrium; The Auditorium; Center for Academic Support; classrooms; College of Business; Communications & Media Relations; Development; Executive Offices; Experiential Education & Career Services; faculty offices; Fashion Merchandising & Retail Marketing; The Hospitality College; Legacy Hall; Library; Outtakes; Ricoh Printing & Mailing Services; Student Academic & Financial Services; University Event Center; Wildcat Lounge.

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

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

CENTENNIAL CENTER at 1785 Quebec Street houses academic classrooms; computer lab; laboratory.

STUDENT CENTER at 7150 Montview Boulevard houses Accounting; American Culinary Federation of Colo.; Clubs & Organizations; Dean of Students; faculty offices; Human Resources & Payroll; New Student Orientation & First Year Initiatives; Purchasing; Residential Life; Sage Lounge; Student Activities; Student Affairs; Student Conduct.

WILDCAT CENTER at 7050 Montview Boulevard houses Athletics; Campus Dining; Facilities Management; Fitness Center; Gymnasium.

Residence Halls

Johnson Hall and Wales Hall

These suite-style residence facilities accommodate two to three students per room with a semi-private bathroom shared between two rooms. A limited number of 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 and carpeted halls.

Triangolo Hall

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

Gaebe Hall

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

Campus Dining

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

Accreditations

Johnson & Wales University (JWU) is accredited by the New England Association of Schools and Colleges Inc. (NEASC), through its Commission on Institutions of Higher Education. This accreditation encompasses the university's four campuses in Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. Inquiries regarding JWU's accreditation status should be directed to the Director of Academic Accountability & Initiatives, University Provost's Office, Johnson & Wales University, One Cookson Place, Sixth Floor, Providence RI 02903; or at 401-598-1345. Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433; phone: 617-271-0022, email: 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 nonimmigrant alien students.

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

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

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

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

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

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

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

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

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

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

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

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

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

- Elementary Education & Elementary Special Education & Secondary Special Education

Affiliations

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

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

General University Affiliations

Académie 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 of Healthcare Executives
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 Architects
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
ASIS International
Associated Press
Association for the Advancement of Computing in Education
Association for Career and Technical Education (ACTE)
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association for Supervision and Curriculum Development (ASCD)
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 of International Education Administrators
Association to Advance Collegiate Schools of Business (AACSB) International
Better Business Bureau
Board of Bar Overseers
Bread Bakers Guild of America
Business Professionals of America
Business Volunteers for the Arts
Campus Compact
Career Counselors Consortium
Center for Academic Integrity
Club Managers Association of America
Coalition of Library Advocates
The College Board
College & University Professional Association for Human Resources
Confrérie de la Chaîne des Rotisseurs
Consortium of Rhode Island Academic & Research Libraries

Cooperative Education Association
Council for the Advancement and Support of Education (CASE)
Downtown Security Network
Eastern Association of Colleges and Employers Inc.
The Education Partnership
EDUCAUSE
Employment Management Association
Escoffier Society
European Council on Hotel, Restaurant & Institutional Education
European Council of Independent Schools
Family, Career and Community Leaders of America
Forum of Education Abroad
Future Business Leaders of America
Future Farmers of America
Greater Providence Chamber of Commerce
Higher Education Library Information Network
Higher Education Marketing
Hispanic Association of Colleges and Universities (HACU)
The Honorable Order of the Golden Toque
Hospitality Resource Partnership of the Downtown Improvement District
Institute for International Human Resources
Institute of International Education
Institute of Management Accountants
International Association of Assembly Managers
International Association of Business Communicators
International Association of Campus Law Enforcement Administrators
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
Landmark Restaurants Advisory Board
Leadership Rhode Island
Malaysian American Commission on Education Exchange
Modern Language Association
Multicultural Foodservice & Hospitality Alliance
NAFSA - Association of Independent Colleges and Universities
National Alliance for Business
National Association for Counseling and Development
National Association for Developmental Education
National Association for 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
National Association of Social Workers
National Association of Student Financial Aid Administrators
National Association of Student Personnel Administrators
National Business Educators Association
National Commission for Cooperative Education
National Conference for Community and Justice
National Council of Teachers of English
National DECA Inc.
National Education Association
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 College Admission Counseling
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 Inns and Resorts Association
 New England Library Association
 New England Library Network
 New England Museum Association (NEMA)
 New England Regional Council of Hotel, Restaurant and Institutional Education
 New England Resource Center for Higher Education
 Northeast Association for Institutional Research
 Phi Delta Kappa
 Physician Assistant Education Association
 Professional and Organizational Development Network
 Public Relations Society of America
 Research Chefs Association
 Rhode Island Association of Admissions Officers (RIAAO)
 Rhode Island Association of Colleges for Teacher Education
 Rhode Island Association of Institutional Researchers
 Rhode Island Association of Student Financial Aid Administrators
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Campus Compact
 Rhode Island Catholic Diocese Advisory Board for the Protection of Children
 Rhode Island Counseling Association
 Rhode Island Criminal Justice Policy Board
 Rhode Island Department of Education
 Rhode Island Higher Education Telecommunication Association
 Rhode Island Hospitality Association
 Rhode Island Hospitality Education Foundation
 Rhode Island Library Association
 Rhode Island Mandatory Continuing Legal Education Commission
 Rhode Island Payroll Association
 Rhode Island Registrars Association
 Rhode Island Small Business Development Center
 Rhode Island Society of Certified Public Accountants
 Rhode Island Student Loan Authority
 Rhode Island Supreme Court
 Rhode Island Technology Council
 Rhode Island Telecommunications Association
 SkillsUSA
 Society for College and University Planning
 Society for Human Resource Management (SHRM)
 Society Organized Against Racism in Higher Education
 Society of Wine Educators
 United States Department of Education
 University Continuing Education Association (UCEA)
 University Risk Management and Insurance Association
 Women Chefs & Restaurateurs
 Women's Foodservice Forum
 World Association for Hospitality & Tourism Training

Denver Campus Affiliations

Ad Club of Denver
 American Advertising Federation
 American College Health Association
 American Counseling Association
 American Culinary Federation
 American Dietetic Association
 American Historical Association
 American Hotel & Lodging Association
 American Libraries Association
 American Management Association
 American Sociological Association
 American Student Government Association
 American Studies Association
 Association for Career & Technical Education
 Association for Supervision and Curriculum Development
 Association of College and University Housing Officers International (ACUHO-I)
 Association of Luxury Suite Directors

Association of Writers and Writing Programs
 Association on Higher Education and Disability
 Club Managers Association of America
 Colorado Association of Career and Technical Educators
 Colorado Association of Institutional Law Enforcement
 Colorado Association of Libraries
 Colorado Campus Connect
 Colorado Council on High School & College Relations
 Colorado Festivals and Events Association
 Colorado Hotel and Lodging Association
 Colorado Human Resource Association
 Colorado Language Arts Society
 Colorado Language Association
 Colorado Latino Leadership Organization
 Colorado Leadership Alliance
 Colorado Restaurant Association
 Colorado Society of Certified Public Accountants
 Conference on College Composition and Communication
 Consortium of Support Programs for Students with Disabilities
 Council on Hotel, Restaurant and Institutional Educators
 Fashion Group International
 Federation of Dining Room Professionals
 Hospitality Human Resource Association
 Hospitality Sales and Marketing Association International (HSMAI)
 Institute of Management Accountants
 International Alliance for Invitational Education
 International Association of Venue Managers
 International Leadership Association
 International Special Events Society
 International Wine Guild
 Kappa Delta Pi
 Latin America Research and Service Agency
 LEARN
 Marketing Educators Association
 National Association of Campus Activities
 National Association of Catering Executives
 National Association of Student Personnel Administrators
 National Board for Certified Counselors
 National Council for the Social Studies
 National Council of Teachers of English
 National Council of Teachers of Mathematics
 National Orientation Directors Association
 National Restaurant Association
 National Retail Federation
 National Training and Lecturing Institute
 New England Council of Teachers of English
 New Zealand Freshwater Sciences Society
 New Zealand Marine Sciences Society
 Popular Culture Association / American Culture Association
 Resort and Commercial Recreation Association
 Rocky Venture Club
 Society of Human Resource Management
 Society of Organizational Learning
 Society of Rocky Mountain Archivists
 Society of Wine Educators
 Wine and Spirits Education Trust
 World Association for Cooperative Education
 World Trade Center

Nondiscrimination Notice

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

(The 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 Statement 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 this statement:

Nondiscrimination Coordinator, Johnson & Wales University, 8 Abbott Park Place,
Providence, RI 02903, 401-598-2716

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

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

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

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

Rhode Island:

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

Massachusetts:

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

Florida:

- Equal Employment Opportunity Commission, One Biscayne Tower,
2 S. Biscayne Boulevard, Suite 2700, Miami, FL 33131, 800-669-4000
- Florida Commission on Human Relations, 2009 Apalachee Parkway, Suite
100, 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

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- John Martin '86, president, The Capital Grille, Orlando, Fla.
- William J. Murphy, partner, Murphy & Fay LLP, Providence, R.I.
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- Arthur J. Gallagher, Charlotte Campus president, Johnson & Wales University
- Veera S. Gaul '91 M.S., former provost, Johnson & Wales University, Cranston, R.I.
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As of May 10, 2013

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- John Smithers, B.A., PMP, vice president of technology services
- Douglas J. Whiting, B.A., vice president of communications

Academic Directories

School of Arts & Sciences

Faculty

- Kreg Abshire, Ph.D., chair and associate professor (English); B.A., University of Texas, Austin; Ph.D., University of South Carolina
- Keith Bowers, M.A., assistant professor (leadership); B.A., M.A., University of Northern Colorado
- Irit Cohen, M.A., assistant professor (science); B.S., Metro State College; M.A., University of Colorado, Denver
- Nadine Dame, Ph.D., professor (mathematics); B.S., Union College; M.S., Colorado School of Mines; Ph.D., Colorado State University
- Daniel Grieser, M.S., assistant professor (mathematics); B.S., Northwestern University; M.S., Kettering University
- Velda Iverson, M.A., assistant professor (English); B.S., Indiana State University; M.A., Ball State University
- James Moulton, Ph.D., associate professor (history); B.A., M.A., University of Arkansas; Ph.D., University of Denver
- Danielle Rado, Ph.D., assistant professor (English); B.A., James Madison University; M.F.A., University of Notre Dame; Ph.D., University of Denver
- Patrick Ryan, Ph.D., professor (biology); B.Sc., Ph.D., University of Canterbury, New Zealand
- Janice Taraborelli, M.A., associate professor (English); B.A., M.A., University of Rhode Island
- Sam Wells II, M.F.A., assistant professor (English); B.A., Grandview College; M.F.A., Naropa University
- David Woolever, M.Ed., instructor (leadership, history); B.A., Shepard University; M.A., University of Colorado, Colorado Springs; M.Ed., East Carolina University

College of Business

Faculty

- Stephen Pyle, M.S., C.H.E., chair of the College of Business and The Hospitality College, associate professor; B.S., Cornell University; M.S., Radford University
- Shawne Ahlenius, M.A., assistant professor; director, Fashion Merchandising & Retail Marketing program; B.A., Metropolitan State College of Denver; M.A., University of Colorado at Denver; M.A., Chapman University
- Letta Campbell, D.M., associate professor; B.S., Colorado State University; M.A., University of Phoenix; D.M., Colorado Technical University
- Jeff Gilbert, MBA, assistant professor; B.S., Western Washington University; MBA, University of Phoenix
- Kara Hoofnagle, M.A., assistant professor, director, Criminal Justice program; B.S., M.A., Old Dominion University
- Kris Hefley, M.Ed., associate professor; B.A., Colorado State University, M.Ed., University of Colorado
- John Meredith, MBA, associate professor; B.S., The Ohio State University; MBA, Bowling Green State University
- Mike VanderKooi, MBA, associate professor; B.A., Calvin College; M.S., Colorado State University; MBA, Grand Valley State University

College of Culinary Arts

Administration

- Easton Cyrus, B.S., assistant culinary purchaser; B.S., Johnson & Wales University
- Jorge de la Torre, M.Ed., dean of culinary education; A.O.S., California Culinary Academy; B.B.A., University of New Mexico; M.Ed., Colorado State University
- Birch DeVault, M.Ed., department chair, instructor, Culinary Arts, Adult & Continuing Education; A.S., Johnson & Wales University; B.A., University of North Carolina Chapel Hill; M.Ed., Colorado State University
- Kevin Kester, B.S., director of culinary operations; A.A.S., Colorado Northwest Community College; B.S., Oklahoma State University
- Brian Lentowich, culinary purchaser

- Shelly Owens, M.A., department chair; Baking & Pastry Arts; B.A., Towson University Maryland; M.A. College of Notre Dame Maryland, Baltimore; Culinary Institute of America, Baking & Pastry Intensive Program Certification
- Christopher Heath Stone, M.Ed., department chair, associate instructor, College of Culinary Arts; A.S., B.S., Johnson & Wales University; M.Ed., Colorado State University
- Marleen Swanson, R.D., department chair, instructor, Culinary Nutrition program; B.S., M.S., Colorado State University; M.I.M., Thunderbird; Grand Diploma, Cordon Bleu School of Cookery, France; Dietetic Internship, Veterans Administration Hospital

Faculty

- Michael Angelo, A.S., instructor; A.S., Johnson & Wales University
- Max Ariza, senior instructor; Institut Culinaire, Avignon, France, Certified Sommelier
- Johannes Busch, M.S., associate instructor; A.S., San Juan Community College; M.S., Bundesfachschule Wolfenbuettel Germany
- Jerry Comar, C.E.P.C., associate instructor; C.E.P.C., American Culinary Federation
- Robert N. Corey, B.A., C.E.C., C.W.S., instructor; A.O.S., Culinary Institute of America; B.A., University of Northern Colorado; C.E.C., The American Culinary Federation; C.W.S., The International Wine Guild
- Jamie B. Daugherty, M.S., R.D., L.D., assistant professor; B.S. University of Illinois–Chicago; B.A., M.S., St. Louis University; Certificate in Culinary Arts, Boston University
- David Dawson, instructor
- Stacy Griest, B.A., instructor; B.A., Metropolitan State College of Denver
- Kristen Harkness-Cofrades, B.A., instructor; B.A., Southern Illinois University, Carbondale
- Peter Henkel, C.E.C., associate instructor; German Apprenticeship, Berufsschule and Carlton Hotel, Nuremberg, Germany; C.E.C., American Culinary Federation
- Marcia Kramer, M.L.S., assistant professor; A.A.S., Johnson & Wales University; B.A., Pennsylvania State University; M.L.S., Regis University
- Amy Kwellner, M.S., R.D., assistant professor; B.A., University of Illinois; M.S., Colorado State University; R.D., registered dietitian, American Dietetic Association
- 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
- Eric Phillips, A.S., instructor; A.S. Johnson & Wales University
- Adam M. Sacks, R.D., C.C.C., associate instructor; sports nutritionist; A.S., Western Culinary Institute; B.S., Humboldt State University; M.A., Western Michigan University; M.A., James Madison University; American Culinary Federation; R.D., American Dietetics Association; A.C.F., Certified Chef de Cuisine
- Bernhard Schrag, B.A., associate instructor; Graduate Certificate, Postgraduate Diploma, University of Southern Queensland, Australia; Diploma in Computer Education, Waikato Institute of Technology, New Zealand; Diploma in Holistic Education, Creative Learning Company, Auckland; A.S., Trade School Thun, Switzerland; B.A., Griffith University, Australia
- Carrie Stebbins, associate instructor; Certificate, Cordon Bleu School of Cookery, London, England
- DeJa Walker, B.A., instructor; A.S., Johnson & Wales University; University of Gastronomic Science, Italy; B.A., Northern Arizona University, Flagstaff
- Craig Winter, B.A., instructor; B.A., Art Institute
- John Woolley, M.M., assistant professor; A.S., Johnson & Wales University; B.S., Juniata College; M.M., University of Phoenix
- Emmerich Zach, instructor; diploma Real Gymnasium, Baden Bei Wein, Austria

The Hospitality College

Faculty

- Stephen Pyle, M.S., C.H.E., chair of the College of Business and The Hospitality College, associate professor; B.S., Cornell University; M.S., Radford University
- Sean F. Daly, M.Ed., assistant professor; B.Sc., Keene State College; M.Ed., Springfield College
- Deborah Pasquarella, M.Ed., associate professor; B.S., Bryant College; M.Ed., Colorado State University
- CharLee Puckett, B.S., assistant professor; B.S., Eastern New Mexico University
- Sharene Reed, M.A.O.M., 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., professor; C.E.C., C.C.E., American Culinary Federation; B.S., Metropolitan State College of Denver; MBA, University of Colorado; Ph.D., Colorado State University
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- Kimberly Tranter, MBA, C.H.E., associate professor; B.A., University of Colorado; MBA, University of Phoenix
- Sandra Weber, MBA, C.H.E., assistant professor; A.A.S., Colorado Institute of Art; B.S., Colorado State University; MBA, Regis University

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- Patty Kopperl, assistant director of adult & continuing education admissions

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Development & Alumni Relations

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- Rebecca Reifel, MBA, manager of alumni relations

Experiential Education & Career Services

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- VA Hayman Barber, M.A., director of experiential education & career services

Health & Counseling Services

- Steven Erhart, M.A., interim director of health & counseling services
- Delene Martinez, R.N., staff nurse

Information Technology

- Stephen Michalczyk, manager of campus IT

Library

- Lori Micho, M.L.S., director of library services
- Merrie Valliant, M.L.I.S., technical services librarian
- Hannah Parris, M.I.S., librarian
- Amanda Samland, M.L.I.S., public services librarian

Student Academic & Financial Services

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- Jenny Winkler Richards, assistant director of financial services

Student Affairs

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* partial listing

Programs of Study

Below is a list of Programs of Study for Johnson & Wales University.

Please note that certain programs of study at the university, including equine programs and programs in the College of Culinary Arts and The Hospitality College, include technical standards (p. 78) in the academic requirements essential to the program. Students with disabilities may contact the Center for Academic Support at the applicable campus for further information about these technical standards.

- **Associate in Science (A.S.) Degree**

- Baking & Pastry Arts (p. 29)
- Culinary Arts (p. 31)

- **Bachelor of Science (B.S.) Degree**

- Baking & Pastry Arts and Food Service Management (p. 30)
- Business Administration (p. 24)
- Criminal Justice (p. 25)
- Culinary Arts & Food Service Management (p. 32)
- Culinary Nutrition (p. 33)
- Fashion Merchandising & Retail Marketing (p. 26)
- Hotel & Lodging Management (p. 36)
- Restaurant, Food & Beverage Management (p. 37)
- Sports/Entertainment/Event Management (p. 38)

School of Arts and Sciences

Minor

- Environmental Sustainability (p. 20)
- Professional Communication (p. 21)

Concentrations

- Arts & Sciences Concentrations (p. 22)

Courses

- Denver Arts Sciences Course Listing (p. 40)

Environmental Sustainability

(School of Arts & Sciences)

Minor

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.

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

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

SCI3010	Environmental Science	4.5
SCI3020	Sustainability Policy and Planning *	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 offered online.

Professional Communication

(School of Arts & Sciences)

Minor

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 Professional 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.

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

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

ENG2010	Technical Writing *	4.5
or ENG2030	Introduction to Newswriting	
ENG3010	Technical Editing *	4.5
Choose three of the following:		13.5
ADVC1021	Public Relations Concepts	
CGRA3050	Desktop Publishing	
DME1000	Foundation Drawing and Digital Tools *	
ENG2010	Technical Writing *	
ENG2030	Introduction to Newswriting *	
ENG3012	Report and Proposal Writing *	
ENG3014	Instruction and Manual Writing *	
ENG3016	Advanced Business Communication *	
ENG3030	Introduction to Food Writing	
ENG3050	Introduction to Travel Writing *	
PRMG2010	Introduction to Project Management *	
or PRMG3010	Advanced Project Management	
Total Credits		22.5

* Course is offered online.

Arts & Sciences Concentrations

Applied Mathematics

Choose three of the following: *		13.5
MATH1002	A Survey of College Mathematics	
MATH1020	Fundamentals of Algebra	
MATH1030	Precalculus	
MATH1040	Calculus I	
MATH1930	Quantitative Analysis I	
MATH2001	Statistics	
MATH2005	Special Topics in Mathematics	
MATH2021	Statistics II	
Total Credits		13.5

* Only one may be a required course in your major.

Biological Science

Choose three of the following:		13.5-15.75
SCI2031	Anatomy and Physiology	
SCI2040	Marine Biology	
SCI2045	Introduction to General and Organic Chemistry	
SCI3040	Biochemistry	
SCI4060 & SCI4061	Food Microbiology and Food Microbiology Lab	
Total Credits		13.5-15.75

Career Writing

ENG2010	Technical Writing	4.5
or ENG2030	Introduction to Newswriting	
Choose two of the following:		9
ADVC1021	Public Relations Concepts	
CGRA3050	Desktop Publishing	
ENG2010	Technical Writing	
ENG3010	Technical Editing	
ENG3012	Report and Proposal Writing	
ENG3014	Instruction and Manual Writing	
ENG3016	Advanced Business Communication	
ENG3030	Introduction to Food Writing	
ENG3050	Introduction to Travel Writing	
Total Credits		13.5

Global Perspectives

Choose three of the following:		13.5
IBUS2002	International Business	
IBUS2030	Foreign Area Studies	
IBUS2040	International Culture and Protocol	
MGMT1001	Principles of Management	
REL2001	Comparative Study of World Religions: An Interdisciplinary Approach	
SOC2020	Culture and Food	
SPAN1003	Conversational Spanish III	
TRVL3030	International Policies of Tourism	
Total Credits		13.5

Note: A special feature of this concentration is the possibility for students to fulfill some course requirements overseas during the summer. Summer campuses will change yearly, as will course offerings. The international component provides students the opportunity to use what they've learned and add yet another impressive component to their resumes. International Business majors are not eligible for the Global Perspectives concentration.

Leadership Studies

LEAD2001	Foundations of Leadership Studies	4.5
or LEAD2901	Honors Foundations of Leadership Studies	
Choose two of the following:		9
FSM3035	Supervision for Food Service Professionals *	
LEAD2010	Special Topics in Leadership	
LEAD2012	Power and Leadership	
LEAD3010	Leadership Through Film and Literature	
LEAD3020	Creative Leadership	
PHIL3040	Ethics of Business Leadership	
SEE2015	Leadership in Recreation/Leisure Settings	
SOC2040	Community Leadership: An Applied Sociology	
Total Credits		13.5

* FSM3035 Supervision for Food Service Professionals is only available to bachelor's degree candidates within the College of Culinary Arts.

Psychology

PSYC2001	Introductory Psychology	4.5
or PSYC2901	Honors Introductory Psychology	
Choose two of the following:		9
PSYC2002	Abnormal Psychology	
PSYC2040	Psychological Issues of Addiction and Compulsive Behavior	
PSYC3001	Social Psychology	
PSYC3020	Human Sexuality	
PSYC3040	Introduction to Neuropsychology and Psychopharmacology	
Total Credits		13.5

Sociology

SOC2001	Sociology I	4.5
or SOC2901	Honors Sociology I	
Choose two of the following:		9
SOC2002	Sociology II	
SOC2020	Culture and Food	
SOC2040	Community Leadership: An Applied Sociology	
SOC2060	Deviant Behavior	
Total Credits		13.5

College of Business

Bachelor of Science (B.S.) Degree

- Business Administration (p. 24)
- Criminal Justice (p. 25)
- Fashion Merchandising & Retail Marketing (p. 26)

Concentrations

- College of Business Concentrations (p. 27)

Courses

- Denver Business Course Listing (p. 48)

Business Administration

(College of Business)

Bachelor of Science (B.S.) Degree

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

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

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

This program's business-related core builds a solid foundation by exposing students to relevant areas of Accounting, Economics, Information Technology, Business Law, Finance, Marketing and Management. Arts & Sciences courses also provide opportunities for students to acquire the skills important for professional success and lifelong personal and intellectual growth.

Students also tailor their degree by working with a faculty advisor to select 31.5 credits of business electives. In doing so, students have the freedom to choose from extensive options to best suit their goals. For example, students can pursue concentrations in business; concentrations in other areas; internships; directed work experiences; and/or study abroad credits to prepare for a more specific career.

The general studies courses taught by the School of Arts & Sciences are also an important component of the program's education experience. These courses help students develop competencies in higher-order thinking and communications while providing them with a better understanding of ethics, global diversity, responsible citizenship, leadership and artistic responsibility.

Business Administration

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

Major Courses

ACCT3023	Managerial Accounting	4.5
FISV2010	Finance	4.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resource Management	4.5
MGMT2020	Organizational Behavior	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Business Capstone	4.5
MGMT4099	Management Internship	13.5
or MRKT4099	Marketing Internship	
MRKT1001	Principles of Marketing	4.5
MRKT3050	Professional Selling & Sales Management	4.5
MRKT4030	International Marketing	4.5
PRMG2010	Introduction to Project Management	4.5
Career Elective	One course with an ECAR attribute selected from offerings within the College of Business	4.5
Concentration	Any approved concentration selected from within the College of Business	13.5

Related Professional Studies

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	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
MATH1930	Quantitative Analysis I	4.5
MATH2001	Statistics	4.5
MATH2021	Statistics II	4.5
PHIL3040	Ethics of Business Leadership	4.5
Math	One math course 1020 level or higher based on student's placement assessment	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 (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose one of the following:		4.5
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Free Electives *		
Three courses selected from 1002-4999 numbered offerings within the university		13.5
Total Credits		190.0

* Free electives may be used to complete a concentration from any approved offerings within the University or a study abroad, internship or directed work experience. Required courses cannot be used to fulfill a concentration.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Visit Study Abroad for details.

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

Criminal Justice

(College of Business)

Bachelor of Science (B.S.) Degree

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

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

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

From heightened national security to concerns about corporate accountability, our changing world has created a high demand for well-trained criminal justice professionals. The Criminal Justice degree program prepares students for a wide variety of criminal justice employment at the local, national and federal levels, including careers in court administration, private investigation, airport security and social services, or as a federal agent, police officer or border patrol agent, among many others.

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

Through the program, students have the opportunity to

- Learn from professionals experienced in a variety of criminal justice fields.
- Develop an appreciation for diversity, citizenship, leadership, science and technology, and qualitative and quantitative analysis.
- Customize your degree with an Arts & Sciences concentration or pursue a collection of Criminal Justice electives which target your specific interests and goals.

Criminal Justice Master of Science Program (Providence Campus)

JWU also offers a Master of Science Degree in Criminal Justice that provides a unique combination of management and criminal justice education. This program is relevant to criminal justice students whose goal is to assume management responsibilities at some point in their careers. The criminal justice field requires graduates to have comprehensive analytical skills, and the master of science program teaches not only these skills but also a broad understanding of the global nature of the criminal justice business.

For more information contact Graduate Admissions Ph: 1-800-DIAL-JWU ext. 1015 or 401-598-1015 Fax: 401-598-1286 E-mail: gradschool@admissions.jwu.edu Web: www.jwu.edu/graduate

Criminal Justice

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

Major Courses

CJS1002	Introduction to Criminal Justice	4.5
CJS1070	Criminal Courts	4.5

CJS1090	Law Enforcement	4.5
CJS2040	Corrections	4.5
CJS2050	Criminology	4.5
CJS4030	Criminal Justice Research Methods	4.5
CJS4080	Criminal Justice Senior Seminar	4.5
LAW3015	Criminal Procedure	4.5
LAW3025	Criminal Law	4.5
Choose 13.5 credits of the following:		13.5
CJS2085	Juvenile Justice	
CJS3033	Community Policing	
CJS3075	Criminal Investigation	
CJS3810	Topics in National Security	
CJS3820	Cyber Crimes	
CJS4033	Terrorism	
CJS4040	Criminalistics	
CJS4050	Advanced Topics in Criminal Justice	
CJS4060	Advanced Topics in Criminalistics	
CJS4099	Criminal Justice Internship	
LAW3090	Evidence	
Related Professional Studies		
ACCT2001	Business Accounting I	4.5
CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	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 (to the Present)	4.5
HIST4020	American Government	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PHIL3020	Crisis and Controversy: A Critical Thinking Approach	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 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Sociology	One sociology course at the SOC2002 level or higher	4.5
Free Electives		
27 credits selected from 1000-4999 numbered offerings within the university		27
Total Credits		182.5

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

Free elective(s) may be satisfied by an internship. Contact EE&CS for details.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Visit Study Abroad 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, including merchandising, management and decision making.
- Knowledge of global fashion markets, designer contributions to the industry and manufacturing categories of fashion goods.
- Knowledge of marketing principles as applies 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. During this internship, students have the opportunity to apply their learning in multiple phases of retail store operations firsthand, such as sales, merchandise presentation, catalog operations, inventory control, receiving and marking, and buyer's clerical duties.

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

Students should use their electives to create a meaningful, 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.

Fashion Merchandising & Retail Marketing

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

Major Courses		
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	Retail Internship *	9
Choose two of the following: **		9
MRKT3005	Brand Marketing	
RTL1050	Visual Merchandising	
RTL3060	Fashion Forecasting	
Related Professional Studies:		
ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	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
IBUS4090	International Business Experience	

IBUS4191	Fashion Merchandising and Retail Management in an International Context - Milan, Italy	
RTL4099	Retail Internship	
Concentration	Three courses selected from declared College of Business concentration offerings	
General Studies (from College Requirements)		
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
MATH2001	Statistics	4.5
Math	One math course 1000 level or higher based on student's placement assessment	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
Choose two of the following:		9.0
PHIL3020	Crisis and Controversy: A Critical Thinking Approach	
or PHIL3040	Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose two of the following:		9.0
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Total Credits		185.5
*	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 MATH0010 Basic Mathematics or equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Visit Study Abroad for details.

College of Business Concentrations

Business Communication

ENG2010	Technical Writing	4.5
ENG2030	Introduction to Newswriting	4.5
SEE3045 or RTL2050	Media Relations Fashion Promotion	4.5
Total Credits		13.5

Entrepreneurship

Choose three of the following:		13.5
ENTR1001	Introduction to Entrepreneurship	
ENTR2030	The Business Plan	
ENTR2040	Financing the Entrepreneurial Venture	
ENTR3010	Small Business Consulting	
ENTR3025	Business Expansion Strategies and Tactics	
ENTR4010	Managing Change and Innovation	
PRMG2010	Introduction to Project Management	
Total Credits		13.5

Fashion

RTL1005	Retailing	4.5
Choose two of the following:		9.0
RTL1020	The Business of Fashion	
RTL2050	Fashion Promotion	
RTL3060	Fashion Forecasting	
Total Credits		13.5

Note: Fashion Merchandising & Retail Marketing majors are not eligible for this concentration.

Finance

Choose 3 of the following:		13.5
FISV3001	Investments	
FISV4010	Bank Management	
FISV4020	Risk Management and Insurance	
FISV4030	Real Estate	
Total Credits		13.5

Human Resource Management

MGMT3050	Compensation and Benefit Management	4.5
MGMT3060	Human Resources Training and Development	4.5
MGMT4070	Human Resources Management Strategy	4.5
Total Credits		13.5

International Business

Choose three of the following:		13.5
IBUS2002	International Business	
IBUS2030	Foreign Area Studies	
IBUS2040	International Culture and Protocol	
IBUS3055	International Resource Management	
Total Credits		13.5

Management

Choose three of the following:		13.5
MGMT2001	Human Resource Management	
MGMT2020	Organizational Behavior	
MGMT3030	Managerial Technology	
MGMT3040	Process and Quality Management	
MGMT3060	Human Resources Training and Development	
PRMG2010	Introduction to Project Management	
PRMG3010	Advanced Project Management	
Total Credits		13.5

Marketing Management

Choose three of the following:		13.5
MRKT1002	Consumer Behavior	
MRKT2050	Qualitative Research	
MRKT3005	Brand Marketing	
MRKT3025	Business to Business Marketing	
MRKT3055	Quantitative Research	
MRKT4030	International Marketing	
Total Credits		13.5

Retail

RTL1005	Retailing	4.5
RTL1020	The Business of Fashion	4.5
Choose one of the following:		4.5
RTL2063	Retail Industry Seminar	
RTL3010	Merchandise Buying	
RTL3030	Comparative Retail Strategies	
Total Credits		13.5

NOTE: Fashion Merchandising & Retail Marketing majors are not eligible for this concentration.

Sports and Entertainment Marketing

SEE4020	Sports and Entertainment Marketing	4.5
Choose two of the following:		9.0
CGRA3050	Desktop Publishing	
MRKT3005	Brand Marketing	
MRKT3011	Direct Marketing	
MRKT3045	Social Media and Internet Marketing	
SEE2030	The Entertainment Industry	
Total Credits		13.5

College of Culinary Arts

Associate in Science (A.S.) Degree

- Baking & Pastry Arts (p. 29)
- Culinary Arts (p. 31)

Bachelor of Science (B.S.) Degree

- Baking & Pastry Arts and Food Service Management (p. 30)
- Culinary Arts & Food Service Management (p. 32)
- Culinary Nutrition (p. 33)

Concentrations

- College of Culinary Arts Concentrations (p. 34)

Courses

- Denver Culinary Arts Course Listing (p. 57)

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.

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

- Prepare, produce, and present pastry, baked products and desserts utilizing professional techniques.
- Apply food safety and sanitation principles in the preparation of food and beverage products.
- Utilize healthful baking and dessert preparation techniques to modify and develop formulas that are healthy and flavorful.
- Demonstrate professional leadership attributes necessary for operating responsibly in the food and beverage industry.
- Implement cost control measures to track goods, services and costs through the cycle of cost control and to evaluate revenue and expenses and their effects on profitability.

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 internship, 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 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 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 completion of the Baking & Pastry Arts associate degree program, graduates may find employment 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, Baking & Pastry Arts and Food Service Management, Culinary Nutrition or Food Service Entrepreneurship. Certain requirements pertain to each of these bachelor's degree programs, which are noted in their respective program descriptions.

Baking & Pastry Arts

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

Major Courses

BPA1010	Fundamental Skills and Techniques	3
BPA1015	Classic Pastry	3
BPA1020	Pies and Tarts	3
BPA1025	Cookies and Petits Fours	3
BPA1030	Hot and Cold Desserts	3
BPA1035	Chocolates and Confections	3
BPA1040	Introduction to Cakes	3
BPA1045	Principles of Artisan Bread Baking	3
BPA1050	Viennoiserie	3
BPA1060	How Baking Works	3
BPA2010	Specialty Cakes	3
BPA2015	Entremets and Petits Gateaux	3
BPA2020	Plated Desserts	3

BPA2025	Advanced Artisan Bread Baking	3
BPA2030	Sugar Artistry	3
Pastry Arts Applications		
BPA2626	Baking & Pastry Internship	13.5
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
NUTR2001	Introduction to Nutrition	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course **	4.5
Total Credits		96.0

* 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 Introduction to Life Science.

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

Four-Year Options:

- Baking & Pastry Arts (<http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts>)
- Baking & Pastry Arts and Food Service Management (<http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-food-service-management>)
- Culinary Nutrition (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-nutrition>)
- Food Service Entrepreneurship (<http://catalog.jwu.edu/programsofstudy/business/food-service-entrepreneurship>)

Baking & Pastry Arts and Food Service Management

(College of Culinary Arts)

(Hospitality College)

Bachelor of Science (B.S.) Degree

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

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

- Apply supervisory-level written and verbal communication.
- Use food service technical skills in a restaurant setting.
- Apply management and leadership skills in a food service operation.
- Apply personal accountability, ethical behavior and professionalism in a food and beverage operation.
- Use critical thinking skills to identify and make ethically sound decisions.
- Identify and communicate long-range vision and strategy for a food service company.

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

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

Students may choose to focus their studies by selecting their electives in such areas as food and beverage, resort or dining management. The Resort Management and Casino & Gaming Operations concentrations allow students to focus on these two rapidly growing segments of the hospitality industry. The Food & Beverage Management concentration allows students to focus on this vital area of the hospitality industry. Courses are ideal for candidates interested in working with beverages, non-commercial, chain, franchises or restaurant operations.

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:	96
Associate in Science (A.S.) Degree in Baking Pastry Arts (http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-associate)	
Third and fourth years:	
Major Courses	
FSM3001	Food Service Management Systems and Human Resource Applications ⁺ 4.5
FSM4061	Advanced Food Service Operations Management 4.5
HOSP3050	Hospitality Strategic Marketing ⁺ 4.5
HOSP4060	Hospitality Management Seminar ⁺ 4.5
Culinary/ Hospitality Concentration.	Three to five courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration 13.5-15.0
Choose one of the following:	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
Second Culinary/ Hospitality concentration	Some study abroad programs offer completion of a Hospitality concentration
Study Abroad	
Internship	
Related Professional Studies	
ACCT2003	Hospitality Accounting I ⁺ 4.5

ACCT2004	Hospitality Accounting II ⁺	4.5
ACCT3025	Hospitality Financial Management ⁺	4.5
CAR0010	Career Capstone	1
LAW2010	Hospitality Law ⁺	4.5
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 to form an arts & sciences concentration	9
Choose two of the following: ^{**}		9
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		95.5-98.5
Four-Year Credit Total		191.5-194.5

- ^{*} Spanish is the recommended language.
- ^{**} Students may not choose the combination of MATH2001 Statistics and SOC2001 Sociology I to fulfill this requirement.
- ⁺ Course is offered both online and face-to-face.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Visit Study Abroad 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.

Upon completion of the program, graduates are expected to

- Demonstrate moist, dry and combination cooking techniques, baking/pastry skills, and plating and presentation techniques; demonstrate professional knife skills and proper use/care of small wares and kitchen equipment; and demonstrate the ability to identify ingredients and flavor profiles of the major world cuisines.
- Demonstrate dining and beverage service techniques, identify beverage classifications, and use proper terminology to perform sensory analysis.
- Apply safety and sanitation principles in the preparation and service of food and beverage products.
- Utilize healthful cooking techniques and ingredients to modify and develop flavorful recipes.
- Demonstrate professional leadership attributes necessary for operating responsibly in the food and beverage industry.
- Implement cost control measures needed to track goods, services and costs through the cycle of cost control and to evaluate revenue and expenses and their effects on profitability.

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 an internship in a targeted 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 employment in the food service industry, which would include a variety of positions in full-service restaurants, hotels, clubs and resorts catering operations, quantity food production facilities, health spas and cruise lines.

Graduates of this program are eligible, or may apply, for entrance into the following bachelor of science degree programs: Baking & Pastry Arts, Culinary Arts and Food Service Management, Culinary Nutrition or Food Service Entrepreneurship. 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 term abroad.

Teaching Assistant and Fellow Scholarship Program

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

Culinary Arts

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

Major Courses		
CUL1315	Stocks, Sauces and Soups	3
CUL1325	Essentials of Dining Room	3
CUL1335	Traditional European Cuisine	3
CUL1345	Introduction to Baking & Pastry	3
CUL1355	New World Cuisine	3
CUL1365	Principles of Beverage Service *	3
CUL1375	Nutrition and Sensory Analysis	3
CUL1385	Fundamentals of Food Service Production	3
CUL1395	Purchasing and Production Identification	3
CUL1405	Skills of Meatcutting	3
CUL2215	Garde Manger	3
CUL2225	Classical French Cuisine	3
CUL2235	Advanced Dining Room Procedures	3
CUL2245	International Cuisine	3
CUL2255	Advanced Patisserie/Dessert	3
Culinary Arts Applications		
CUL2626	Culinary Arts Internship	13.5
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
NUTR2001	Introduction to Nutrition	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course ***	4.5
Total Credits		96.0

* ServSafe Alcohol Certification course required.

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

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

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

Four-Year Options:

- Baking & Pastry Arts (<http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts>)
- Culinary Arts & Food Service Management (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts-food-service-management>)
- Culinary Nutrition (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-nutrition>)
- Food Service Entrepreneurship (<http://catalog.jwu.edu/programsofstudy/business/food-service-entrepreneurship>)

Culinary Arts & Food Service Management

(College of Culinary Arts)

(Hospitality College)

Bachelor of Science (B.S.) Degree

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

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

- Apply supervisory-level written and verbal communication.
- Administer food service and technical skills in a restaurant setting.
- Apply management and leadership skills in a food service operation.
- Apply personal accountability, ethical behavior and professionalism in a food and beverage operation.
- Implement critical thinking skills to identify and make ethically sound decisions.
- Identify and communicate long-range vision and strategy for a food service company.

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

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

Students may choose to focus their studies by selecting their electives in such areas as food and beverage, resort or dining management. The Resort Management and Casino & Gaming Operations concentrations allow students to focus on these two rapidly growing segments of the hospitality industry. The Food & Beverage Management concentration allows students to focus on this vital area of the hospitality industry. Courses are ideal for candidates interested in working with beverages, non-commercial, chain, franchises or restaurant operations.

Culinary Arts & Food Service Management

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

First two years:		96
Associate in Science (A.S.) Degree in Culinary Arts (http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts)		
Third and fourth years:		
Major Courses		
FSM3001	Food Service Management Systems and Human Resource Applications ⁺	4.5
FSM4061	Advanced Food Service Operations Management	4.5
HOSP3050	Hospitality Strategic Marketing ⁺	4.5
HOSP4060	Hospitality Management Seminar ⁺	4.5
Culinary/ Hospitality Concentration	Three to five courses selected from declared concentration (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	
Second Culinary/ Hospitality concentration	Some study abroad programs offer completion of a Hospitality concentration	
Study Abroad		
Internship		
Related Professional Studies		
ACCT2003	Hospitality Accounting I ⁺	4.5

ACCT2004	Hospitality Accounting II ⁺	4.5
ACCT3025	Hospitality Financial Management ⁺	4.5
CAR0010	Career Capstone	1
LAW2010	Hospitality Law ⁺	4.5
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 to form an arts & sciences concentration	9
Choose two of the following: ^{**}		9
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		95.5-98.5
Four-Year Credit Total		191.5-194.5

- ^{*} Spanish is the recommended language.
- ^{**} Students may not choose the combination of MATH2001 Statistics and SOC2001 Sociology I to fulfill this requirement.
- ⁺ Course is offered both online and face-to-face.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Visit Study Abroad for details.

Culinary Nutrition

(College of Culinary Arts)

Bachelor of Science (B.S.) Degree

The Culinary Nutrition degree program is the only program in the country of its kind that integrates the theoretical foundations of nutrition and food science with practical culinary applications. The Culinary Nutrition degree is a bachelor's degree option for students who have completed the associate degree in either Culinary Arts or Baking & Pastry Arts.

Upon completion of the program, graduates are expected to demonstrate

- The ability to integrate scientific information and research into scientific and evidence-based practice.
- The beliefs, values, attitudes and behaviors for a professional level of practice.
- Customer services including the development and delivery of information, products and services to individuals, groups and populations.
- The strategic application of principles of management and systems in the provision of services to individuals and organizations.

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

Clinical/Dietetics students develop nutrition care plans and learn nutritional diagnostic skills, as well as refining their sensory evaluation techniques. Students choosing the Clinical/Dietetics concentration are eligible to apply for a postgraduate dietetic internship. 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 nutrition to the health and well-being of individuals and groups.

Culinary Science students are involved in developing potential market products, taking them from concept through prototype development. Students who choose the Culinary Food Science concentration are prepared to work in the nation's leading test kitchens in areas such as product development, recipe development and quality assurance. Strong communication and presentation skills are necessary to succeed in this fast-paced environment.

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

The Culinary Nutrition Program is accredited by The Accreditation Council for Education in Nutrition (ACEND) of the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312-899-0040, ext. 5400. The Didactic Program in Dietetics (DPD) meets the standards of education set by ACEND.

Note: All students interested in entering the Culinary Nutrition program must complete and submit an application to the program director. Selection is based on previous academic performance, industry experience and professional recommendations. Students must have a minimum GPA of 3.0.

Clinical/Dietetics (for Culinary Nutrition Majors)

NUTR3030	Nutrition Assessment	4.5
NUTR4030	Medical Nutrition Therapy	4.5
NUTR4630	Advanced Medical Nutrition Therapy	4.5
Total Credits		13.5

Culinary Food Science (for Culinary Nutrition Majors)

CUL4111	Product Design and Development	4.5
FSM3025	Food Science	4.5
NUTR3510	Principles of Food Product Development	4.5
Total Credits		13.5

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 (A.S.) Degree in Baking Pastry Arts (<http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-associate>) * **

OR

Associate in Science (A.S.) Degree in Culinary Arts (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts>) **

Third and fourth years:

Major Courses

CUL3155	Vegetarian Cuisine	4.5
CUL3175	Designing Healthy Desserts	3
CUL4155	Athletic Performance Cuisine	4.5
CUL4175	Spa Cuisine	4.5
NUTR3030	Nutrition Assessment ***	4.5
NUTR3050	Life Span Nutrition	4.5
Nutrition Concentration	Select one concentration selected from offerings listed above ***	13.5

Advanced Applications

CUL4198	Advanced Culinary Nutrition Internship (or Study Abroad)	13.5
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Related Professional Studies

CAR0010	Career Capstone	1
FSM3025	Food Science ***	4.5
FSM3035	Supervision for Food Service Professionals	4.5
FSM3040	Food Service Financial Systems ****	4.5
or FSM2010	Medical Food Service	

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 105.25

Four-Year Credit Total 201.25

- * 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.
- *** These two courses are components of the two culinary nutrition concentrations. However, they are also part of the core culinary nutrition curriculum and are required by all Culinary Nutrition majors.
- **** FSM2010 is strongly recommended for students enrolled in the Clinical/Dietetics concentration.

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

College of Culinary Arts Concentrations

Beverage Service Management

Choose three of the following:		13.5
CUL3020	Foundations of Wine	
CUL3092	Brewing Arts	
CUL4045	Spirits and Mixology Management	
FSM2055	Beverage Appreciation	
FSM4070	The Business of Alcohol Distribution, Retail and Sales	
FSM4880	Beverage Operations Management	
Total Credits		13.5

Culinary Capstone Labs

For students in the Culinary Arts and Food Service Management program.

CUL3055	American Cuisine Today	3
CUL3075	À La Carte Cuisine: Europe	3
CUL4010	Advanced Buffet and Special Function Operations	3
CUL4065	Foods of Asia and the Orient	3
CUL4085	Dining Room Supervision	3
Total Credits		15.0

Note: Lab courses for culinary concentrations may only taken by students who are enrolled in the concentration.

Hospitality College

Bachelor of Science (B.S.) Degree

- Baking & Pastry Arts and Food Service Management (<http://catalog.jwu.edu/programsofstudy/hospitality/baking-pastry-arts-food-service-management/denver>)
- Culinary Arts & Food Service Management (<http://catalog.jwu.edu/programsofstudy/hospitality/culinary-arts-food-service-management/denver>)
- Hotel & Lodging Management (p. 36)
- Restaurant, Food & Beverage Management (p. 37)
- Sports/Entertainment/Event Management (p. 38)

Concentrations

- Hospitality Concentrations (p. 39)

Courses

- Denver Hospitality Course Listing (p. 64)

Hotel & Lodging Management

(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.).

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

- Apply technical skills in a lodging organization.
- Demonstrate personal accountability and professionalism in a lodging environment.
- Apply management skills in a lodging environment.
- Apply creativity and critical thinking skills to solve challenges and make ethically sound decisions.
- Identify and communicate a long-range vision and strategy for a service organization.

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

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

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, the following concentrations are recommended: Resort Management; International Hospitality Operations (summer program only); Entrepreneurship; Casino & Gaming Operations; or Food and Beverage Management.

Hotel & Lodging Management

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

Major Courses		
FSM1065	Food Safety and Sanitation Management *	1.5
FSM2085	Hotel Food and Beverage Operations	4.5
FSM2095	Hotel Food and Beverage Controls **	4.5
or FSM2080	Food Service Operations	
FSM4060	Hospitality Operations Management	9
HOSP1001	The Hospitality Field	4.5
HOSP1008	Customer/Guest Service Management	4.5
HOSP1010	Front Office Operations	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
HOSP2099	Hotel Internship	13.5
HOSP3033	Hotel Property Operations	4.5
HOSP3077	Revenue Management	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Concentration	Three courses selected from declared concentration. (Some study abroad programs offer completion of a Hospitality concentration).	13.5
Choose one of the following:		9
Hospitality Electives	Two courses with an EHSP attribute selected from offerings within The Hospitality College ***	

Second Hospitality concentration	(with use of one free elective). (Some study abroad programs offer completion of a Hospitality concentration).	
Study Abroad	(with use of one free elective)	
Second Internship		
Related Professional Studies (from Program Requirements)		
ACCT2003	Hospitality Accounting I	4.5
ACCT2004	Hospitality Accounting II	4.5
ACCT3025	Hospitality Financial Management	4.5
CAR0010	Career Capstone	1
LAW2010	Hospitality Law	4.5
General Studies (from Program Requirements)		
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 1000 level or higher based on student's placement assessment	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

Free Elective		
One course selected from 1002-4999 numbered offerings within the university (except ACCT1005, CJS1002, MGMT2001). (It is important to save this elective if you plan to participate in a Hospitality study abroad program.)		4.5
Total Credits		187.0

- * Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.
- ** FSM2095 Hotel Food and Beverage Controls is the preferred course.
- *** 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 MATH0010 Basic Mathematics or equivalent placement scores to enroll in the math requirement.

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Visit Study Abroad for details.

Restaurant, Food & Beverage Management

(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.

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

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

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

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

Restaurant, Food & Beverage Management

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

Major Courses

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
or FSM2095	Hotel Food and Beverage Controls	
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
CUL1335	Traditional European Cuisine	3
CUL1355	New World Cuisine	3
CUL1385	Fundamentals of Food Service Production	3
CUL1395	Purchasing and Production Identification	3
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 Resources and Diversity Leadership	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Concentration	Three courses selected from declared concentration. (Some study abroad programs offer completion of a Hospitality concentration).	13.5
Choose one of the following:		9
Hospitality Electives	Two courses with an EHSP attribute selected from offerings within The Hospitality College ***	
Second Hospitality concentration	(with use of one free elective). Some study abroad programs offer completion of a Hospitality concentration	
Study Abroad	(with use of one free elective).	
Second internship		

Related Professional Studies (from Program Requirements)

ACCT2003	Hospitality Accounting I	4.5
ACCT2004	Hospitality Accounting II	4.5
ACCT3025	Hospitality Financial Management	4.5
CAR0010	Career Capstone	1
LAW2010	Hospitality Law	4.5

General Studies (from Program Requirements)

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	4.5
or SOC2001	Sociology I	
SPAN1011	Conversational Spanish I: Specialized Vocabulary	4.5
History	One HIST-designated course (except HIST4030)	4.5
Math	One math course 1000 level or higher based on student's placement assessment	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

Free Elective ***

One course selected from 1002-4999 numbered offerings within the university (except ACCT1005, CJS1002, MGMT2001). It is important to save this elective if you plan to participate in a Hospitality study abroad program	4.5
Total Credits	193.0

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

** FSM2080 Food Service Operations is the preferred course.

*** 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 pass MATH0010 (<http://catalog.jwu.edu/programadmin/2287>) Basic Mathematics or equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 74) Advanced Composition.

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Visit Study Abroad for details.

Sports/Entertainment/Event Management

(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. Coursework enables graduates to apply the primary tools and fundamental understanding of the basic areas of sport, entertainment or event development, planning and management.

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

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

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

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

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

Sports/Entertainment/Event Management

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

Major Course		
HOSP1008	Customer/Guest Service Management	4.5
HOSP2030	Hospitality Human Resources 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
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 Concentration	Three courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration.	13.5
Choose one of the following:		9
Hospitality Electives	Two courses with an EHSP attribute selected from offerings within The Hospitality College *	
Second Hospitality concentration	(with use of one free elective). Some study abroad programs offer completion of a Hospitality concentration.	
Study Abroad	(with use of one free elective)	
Second Internship		
Related Professional Studies		
ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
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 (except HIST4030)	4.5
Math	One math course 1000 level or higher based on student's placement assessment	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
Free Elective *		
One course selected from 1002-4999 numbered offerings within the university (except ACCT1005, CJS1002, MGMT2001). (It is important to save this elective if you plan to participate in a Hospitality study abroad program.) *		4.5
Total Credits		190.0

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

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

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 74) Advanced Composition.

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Visit Study Abroad for details.

Hospitality Concentrations

Adventure, Sport and Nature Based Tourism

TRVL3040	Adventure, Sport and Nature-Based Tourism	4.5
Choose two of the following:		9
CGRA3050	Desktop Publishing	
SEE2015	Leadership in Recreation/Leisure Settings	
SEE2040	Outdoor Recreation Planning	
SEE3045	Media Relations	
TRVL3020	Ecotourism	
TRVL4011	Destination Management Organization	
Total Credits		13.5

Beverage Service Management

Choose three of the following:		13.5
CUL3020	Foundations of Wine	
CUL3092	Brewing Arts	
CUL4045	Spirits and Mixology Management	
FSM2055	Beverage Appreciation	
FSM4070	The Business of Alcohol Distribution, Retail and Sales	
FSM4880	Beverage Operations Management	
Total Credits		13.5

Casino and Gaming Operations

PSYC2040	Psychological Issues of Addiction and Compulsive Behavior	4.5
SEE2070	The Gaming Industry	4.5
SEE3015	Managing Gaming Operations	4.5
Total Credits		13.5

Entrepreneurship

ENTR2030	The Business Plan	4.5
Choose two of the following:		9
ENTR2040	Financing the Entrepreneurial Venture	
ENTR4010	Managing Change and Innovation	
HOSP3810	Spa Management	
HOSP4012	Developing and Managing a Small Hospitality Lodging Property	
SEE3120	Fitness and Wellness Center Management	
Total Credits		13.5

Food and Beverage Management

Choose three of the following:		13.5
CUL4045	Spirits and Mixology Management	
FSM2055	Beverage Appreciation	
FSM3020	Dining Service Management	
FSM3030	Facilities Design and Analysis	
FSM3080	Food & Beverage Marketing and Distribution	
FSM4040	On-Site Foodservice	
HOSP3060	Private Club Management	
Total Credits		13.5

International Hospitality Operations Management

Choose one of the following:		9
HOSP2050	International Tour and Hotel Operations *	
SEE3055	International Special Event Management *	
Choose one of the following:		4.5
IBUS2030	Foreign Area Studies	
IBUS2040	International Culture and Protocol	
IHTV3010	International Hospitality Management	
TRVL3010	Dynamics of Tourism	
TRVL3030	International Policies of Tourism	
Total Credits		13.5

* HOSP2050 International Tour and Hotel Operations and SEE3055 International Special Event Management are only offered during summer study abroad program. Students must apply and be accepted to this program.

Meeting & Event Management

Choose three of the following:		13.5
HOSP2011	Hospitality Sales and Meeting Management	
HOSP3020	Trade Show/Exposition Management	
HOSP3850	Negotiations and Agreements	
SEE2020	Event Management	
SEE2030	The Entertainment Industry	

SEE3041	Special Event Protocol	
SEE3042	Weddings & Ceremonies	
SEE3060	Concert and Event Production	
SEE3065	Fundamentals of Fundraising and Philanthropy	
Total Credits		13.5

Resort & Adventure Based Tourism Management

HOSP2020	Resort Management	4.5
HOSP3045	Management Of Vacation Ownership (Timeshare) Resorts	4.5
TRVL3040	Adventure, Sport and Nature-Based Tourism	4.5
TRVL4011	Destination Management Organization	4.5
Choose two of the following:		9.0
HOSP3810	Spa Management	
HOSP4012	Developing and Managing a Small Hospitality Lodging Property	
SEE2015	Leadership in Recreation/Leisure Settings	
SEE2040	Outdoor Recreation Planning	
SEE3120	Fitness and Wellness Center Management	
TRVL3020	Ecotourism	
Total Credits		27.0

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.

Resort Management

HOSP2020	Resort Management	4.5
Choose two of the following:		9
HOSP1010	Front Office Operations	
HOSP2011	Hospitality Sales and Meeting Management	
HOSP3045	Management Of Vacation Ownership (Timeshare) Resorts	
HOSP3810	Spa Management	
HOSP4012	Developing and Managing a Small Hospitality Lodging Property	
SEE2040	Outdoor Recreation Planning	
SEE3120	Fitness and Wellness Center Management	
TRVL3020	Ecotourism	
Total Credits		13.5

Sales & Marketing Management

HOSP4015	Advanced Hospitality Sales Seminar	4.5
Choose two of the following:		9
HOSP2011	Hospitality Sales and Meeting Management	
HOSP3077	Revenue Management	
MRKT3005	Brand Marketing	
MRKT3011	Direct Marketing	
MRKT3045	Social Media and Internet Marketing	
MRKT4030	International Marketing	
SEE3045	Media Relations	
SEE4020	Sports and Entertainment Marketing	
TRVL4011	Destination Management Organization	
Total Credits		13.5

Sports and Entertainment Marketing

SEE4020	Sports and Entertainment Marketing	4.5
Choose two of the following:		9
CGRA3050	Desktop Publishing	
MRKT3005	Brand Marketing	
MRKT3011	Direct Marketing	
MRKT3045	Social Media and Internet Marketing	
SEE2030	The Entertainment Industry	
Total Credits		13.5

Denver Arts & Sciences Courses

- CAR - Experiential Ed & Career Svcs Courses
- ECON - Social Science Courses
- ENG - English Courses
- HIST - Humanities Courses
- HUM - Humanities Courses
- LAW - Humanities Courses
- LEAD - Social Science Courses
- LIT - Humanities Courses
- MATH - Mathematics Courses
- PHIL - Humanities Courses
- PSYC - Social Science Courses
- REL - Humanities Courses
- RSCH - English Courses
- SCI - Science Courses
- SOC - Social Science Courses
- SPAN - Humanities Courses

CAR0010 Career Capstone

This career management course focuses on preparing and empowering students to make effective career choices, identify and pursue internships, secure employment, and navigate lifelong career direction. Students learn ways to enhance and customize their job search materials and to market themselves effectively to employers. Various job search strategies, networking and interview techniques are reinforced. Other topics include personal financial management and graduate school.

Prerequisite(s): Junior status. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence

1 Quarter Credit Hour

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. (HY) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

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.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

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(s): ECON1001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

ECON3030 Managerial Economics

This course introduces business students to the application of economic principles at the decision-making level in a business organization. This course demonstrates how economic concepts can be applied to decisions involving business strategy and the attainment of organizational objectives.

Prerequisite(s): ECON2002 or ECON1901, MGMT1001. (HY)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

ENG0001 Writing Workshop

This course affords an opportunity to students to complete the Graduation Writing Requirement at Johnson & Wales University. Students will review sentence structure, paragraph development and essay organization with the goal of applying these skills to the classroom and the workplace.

Prerequisite(s): PT writing skills evaluated at the "developing" level. (HY) (OL)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

0 Quarter Credit Hours

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(s): ENG1020 or ENG1920 or English placement. (SL) (OL) (WI)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

ENG1020 English Composition

This course provides students with basic writing skills in a variety of genres and contexts. Instruction begins with a review of the fundamentals of writing through the use of personal narratives. The focus widens to forms of public writing, including informative and research-based writing. Research techniques and MLA documentation are covered. Class work includes lecture, writing workshops, and peer critique. Course requirements include five or six different writing projects as well as a final exam. (OL) (WI)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

ENG1021 Advanced Composition and Communication

This course is a continuation of ENG1020 English Composition. Building on the research and audience skills from ENG1020, students develop more complex and rhetorically advanced papers. All work – written and oral – is aimed at persuading an audience. Instruction begins with the essential components of a logically constructed and articulated argument. Critical thinking skills are reinforced throughout the course as students develop, peer critique, and present projects to the class. Research and MLA skills are expected of students, and all projects require research from a variety of sources.

Prerequisite(s): ENG1020 or ENG1920 or English placement (OL) (WI)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

ENG1030 Communication Skills

This introductory course focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (SL) (OL)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

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. (SL) (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

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)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

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(s): ENG1920 or English placement. (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

ENG1930 Honors Communication Skills

This honors introductory course focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (SL)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

ENG2010 Technical Writing

This course focuses on a practical approach to technical exposition, such as proposals, project reports, feasibility studies, abstracts, and technical correspondence delivered in both hard copy and electronic formats.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (HO) (OL) (WI)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

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.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (HO) (OL) (WI)

Offered at Charlotte, Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

ENG3001 Introduction to Creative Writing

Introduction to Creative Writing offers students the opportunity to practice various forms of expressive writing. Students study models and learn techniques for writing effective poetry and prose. Instructors may also incorporate drama into the coursework. Most of the daily class periods consist of discussion, lecture, in-class writing, and the workshoping of student writing.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (HO) (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

ENG3010 Technical Editing

This course prepares students for the responsibilities of an editor of common technical documents such as manuals/instructions, websites, reports or proposals delivered in print or online. Topics include copyediting, substantive (comprehensive) editing, and document design for final production. The principle of contextual editing for a range of purposes and audiences is emphasized, as well as the role of the editor as a team member in organizational settings. The student's command of grammar, sentence construction, and style is advanced and refined.

Prerequisite(s): ENG1021 or ENG1921 or ENG2010 or ENG2030 or English placement or permission of department chair. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence

4.5 Quarter Credit Hours

ENG3012 Report and Proposal Writing

This course prepares students to write effective reports and proposals in a variety of workplace environments including business and industry, government, academic and nonprofit. Students learn to analyze the needs of various audiences including clients, supervisors, and investors or funding agencies, and apply the appropriate rhetorical conventions to create a range of informative and/or persuasive documents. Communication tasks include written reports, proposals and related correspondence, as well as oral presentation.

Prerequisite(s): ENG2010 or permission of department chair. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

ENG3014 Instruction and Manual Writing

This course prepares students to plan, construct, test and revise documents that enable users to perform tasks effectively. Students apply principles of iterative development including audience/user analysis, usability testing, and test-based revision to produce instructional materials such as training manuals, operating instructions, or online product documentation for specific users in a variety of workplace environments.

Prerequisite(s): ENG2010 or permission of department chair. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence

4.5 Quarter Credit Hours

ENG3016 Advanced Business Communication

This course prepares students to perform high-stakes written and oral communication tasks in organizational or entrepreneurial settings in a 21st-century global economy. Building on skills introduced in earlier composition and communication courses, students plan, compose and deliver documents and presentations for a diverse range of external and internal audiences. The course requires the highest level of professionalism not only in producing quality documents but also in interacting with external and in-house contacts.

Prerequisite(s): ENG1021 or ENG1921, ENG1030 or ENG1930. (HO) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

ENG3030 Introduction to Food Writing

This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and websites. Students are introduced to the protocol for getting published while learning how to develop and compose food stories and restaurant reviews. Subjects taught include interview techniques, query letters and tailoring food articles to various publications.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (HO) (OL) (WI)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

ENG3050 Introduction to Travel Writing

Students focus on the history of travel writing, article writing as a specific commercial genre, research skills, descriptive personal narrative, and integrating works with various forms of mixed media including: photography, computer graphics, and maps. This course explores the reasons and mediums for travel writing.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (HO) (OL) (WI)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

HIST2002 World History Since 1500

Major developments in world history from the 16th century and on are considered, with an emphasis on the impact of ideas and influences from Asia and the New World upon European culture and society and the European impact upon Asia, Africa and the Americas. The various periods and kinds of revolution -- industrial, democratic, political, technological, military and cultural -- are surveyed.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

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(s): ENG1020 or ENG1920 or English placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

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(s): ENG1020 or ENG1920 or English placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HIST3020 A Multicultural History of America

In this class students survey the broad currents of American history through the lens of immigration, race and ethnicity. Beginning with the colonization of North America, students study the experiences of Native Americans and immigrants from diverse points of origin across four centuries. Students use firsthand narratives, period fiction, contemporary journalism, and historical scholarship to interrogate the shifting nature of American identity from colonial "contact" through the present day.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

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(s): ENG1020 or ENG1920 or English placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HUM3020 Language & Cultural Immersion

This course, delivered overseas by international postsecondary schools, is designed to develop both fluency in the target language and an in-depth understanding of the historical cultural contexts in which the language is spoken. Students acquire vocabulary through classroom lectures, discussion, and required excursions and activities. Students also partner with native speakers of the target language to improve comprehension and communication skills.

Prerequisite(s): Honors Levels I and II (SPAN1901 and SPAN1902 or FREN1901 and FREN1902) or the equivalent recommended Standard levels I and II (1001 and 1002).

Offered at Denver, Providence

13.5 Quarter Credit Hours

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)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LAW2010 Hospitality Law

This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include: sources of law, court systems, jurisdiction, contracts, negligence, the innkeeper-guest relationship, and liability arising from the service of food and alcoholic beverages. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3002 The Legal Environment of Business II

This course is a continuation of LAW2001, The Legal Environment of Business I. The student is exposed to the laws governing the internal organization and relationships within a business, the laws governing relationships between a business entity and its clientele, and the laws governing relationships between a business and its employers. Attention is paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically.

Prerequisite(s): LAW2001 or LAW2010. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3005 Adjudication Workshop I

This workshop course presents an overview of the adjudicative process as practiced in a variety of American venues including, but not necessarily limited to, trial courts, government agencies, and appellate forums. The course emphasizes the preparation of students to compete in the American Mock Trial Association annual competition (note: only student volunteers will enter the competition; each enrolled student is not required to do so). The course provides the opportunity for students to prepare, present, participate, and preside over "real-life" contested matters with an emphasis on judicial hearings (e.g., trial and appeal).

Prerequisite(s): CJS1002 or LAW2001 or LAW2010, sophomore status.

Offered at Denver, Providence, Providence CE

2.25 Quarter Credit Hours

LAW3006 Adjudication Workshop II

This workshop course presents an overview of the adjudicative process as practiced in a variety of American venues including, but not necessarily limited to, trial courts, government agencies, and appellate forums. The course will provide the opportunity for students to prepare, present, and preside over "real-life" contested matters with an emphasis on non-judicial hearings (e.g., parole and police hearings).

Prerequisite(s): CJS1002 or LAW2001 or LAW2010, sophomore status.

Offered at Denver, Providence, Providence CE

2.25 Quarter Credit Hours

LAW3015 Criminal Procedure

This course presents an overview, analysis and critique of American criminal procedure in the context of the U.S. Constitution, with special emphasis on the Fourth Amendment with respect to search and seizure, stop and frisk, arrest, evidence, interrogations, confessions, identification, and remedies such as the exclusionary rule. Other constitutional issues relevant to the foregoing, including the Fifth and Fourteenth Amendments' due process and equal protection doctrines, shall be examined. (WI)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3025 Criminal Law

This course is an introduction to the basic elements of, and defenses to, criminal liability. Topics include the basic crimes against the person (homicide, assault, battery, rape, etc.), the basic crimes against property (larceny, fraud, embezzlement, burglary, etc.), and the basic defenses and justifications (diminished capacity, self-defense, mistake, etc.).

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3055 International Business Law

This course introduces the student to the principles of public and private international law. It addresses the legal problems of doing business in developed, developing, and non-market economy countries, together with the economic and political issues that commonly arise.

Prerequisite(s): LAW2001.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

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(s): LAW2001 or permission of department chair.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

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.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

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 the Sale of Goods under Article 2 of the Uniform Commercial Code through the study of appellate cases, legislative enactments, legal terminology, and hypothetical problem solving. The course examines contract formation, performance, enforcement, discharge and remedies for breach.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

LEAD2001 Foundations of Leadership Studies

This course draws upon a variety of research-based theories and applications germane to the study of leadership. Theoretical paradigms of motivation are discussed and applied to communication styles, decision making, risk taking, team building, conflict resolution, negotiation, diversity and inclusion. Leadership traits, leadership styles and roles are examined in the context of ethics, power and social responsibility.

Prerequisite(s): Sophomore status. (SL) (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LEAD2010 Special Topics in Leadership

The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Areas of specialized leadership interest include, but are not limited to: Global Issues, Women in History (LEAD2011), Entrepreneurial, Sub-Saharan Leadership or Business and Religion.

Prerequisite(s): LEAD2001 or LEAD2901.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LEAD2011 Leadership and Women in History

The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Area of specialized leadership interest include, but are not limited to Women in History.

Prerequisite(s): LEAD2001 or LEAD2901.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

LEAD2012 Power and Leadership

In order to be an effective leader, an individual must understand the importance of power and how to appropriately exercise it. This course provides an overview of the nature and types of power in today's business world. The relationship between power and influence is also explored. Since issues of power present unique challenges to students beginning new careers, special attention is given to the topics of supportive communication, relationship building, and organizational politics.

Prerequisite(s): LEAD2001 or LEAD2901.

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LEAD2901 Honors Foundations of Leadership Studies

This honors 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.

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

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(s): LEAD2001 or LEAD2901 or SEE2015 or permission of department chair. (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LEAD3020 Creative Leadership

Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and enhance one's own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities allow each student to experience personal growth and influence the growth of others.

Prerequisite(s): LEAD2001 or LEAD2901 or SEE2015 or permission of department chair. (HO) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LIT2040 American Literature I

This course acquaints the student with American literature from its Puritan origins through the mid-19th century. Students study representative authors, poets, and playwrights and are exposed to a variety of forms, styles and genres. Special attention is paid to the formation of the American literary tradition.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (WI)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

LIT2050 American Literature II

This course acquaints the student with American literature from the Civil War to the present. Students study representative authors, poets, and playwrights and are exposed to a variety of forms, styles and genres. Special attention is paid to the development of our national identity through literary experience.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (WI)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

LIT3001 Studies In Drama

This is an introductory course in the history of drama. Critical analyses of literary elements are conducted in the context of genres from the ancient Greeks to contemporary drama. Both written works and performances are examined and analyzed.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (HO) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MATH0010 Basic Mathematics

Students are assigned to this course based on placement tests given prior to taking MATH1020 or MATH1002. The course is designed to teach students the basic mathematical concepts and methods that will prepare them for studying college-level mathematics. Topics include a review of basic arithmetic, an introduction to algebra, and problem-solving techniques.

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

2.25 Quarter Credit Hours

MATH1002 A Survey of College Mathematics

This course is designed to teach students the basic mathematical concepts and methods that will assist them in using mathematics in both their personal and professional lives. Topics include problem solving, sets, probability, statistics, consumer mathematics, and the rudiments of college algebra.

Prerequisite(s): MATH0010 or math placement. (HY) (HO) (OL)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

MATH1020 Fundamentals of Algebra

This course provides students with a working knowledge of the basic elements of algebra. Topics covered include equations and inequalities, graphing, systems of equations, exponents and logarithms, factoring, rational expressions, and radicals.

Prerequisite(s): MATH0010 or math placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MATH1030 Precalculus

This course features the concepts and techniques essential for the study of calculus. Topics include functional notation, algebraic, trigonometric, exponential and logarithmic functions, analytic trigonometry, and matrix algebra.

Prerequisite(s): MATH1020 or math placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MATH1040 Calculus I

This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, relative extrema, and an introduction to integration.

Prerequisite(s): MATH1030 or equivalent or math placement.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

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(s): MATH1020 or equivalent, or permission of department chair, or placement. (HY)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

MATH2001 Statistics

This course is designed to provide students with the basic statistical concepts and techniques that will assist them in both their personal and professional lives. Topics include measures of central tendency and dispersion, probability distributions of both discrete and continuous random variables, sampling distributions, estimation theory, and an introduction to hypothesis testing.

Prerequisite(s): MATH1002 or MATH1020 or MATH1030 or MATH1930

(minimum grade of C in MATH1002 or MATH1020 required for hybrid sections of MATH2001) or equivalent. (HY) (HO) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

MATH2005 Special Topics in Mathematics

This course presents a specialized area of mathematics in great detail. Each academic year, a specialized topic is chosen which is of interest to both students and faculty. Typical specialized topics which may be chosen include, but are not limited to, number theory, numerical analysis, matrix theory, mathematical logic, abstract algebra and geometry.

Prerequisite(s): MATH1002 or equivalent. Other prerequisites may vary from year to year.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MATH2021 Statistics II

This course is a continuation of Statistics I. It is designed to provide students with the statistical concepts and techniques of inferential statistics. Topics covered include hypothesis testing, testing the difference between two means, two proportions, and two variances; correlation and regression, Chi-square tests, analysis of variance, sampling techniques, and an introduction to simulation techniques.

Prerequisite(s): MATH2001. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PHIL3020 Crisis and Controversy: A Critical Thinking Approach

This course encourages students to use critical thinking skills in order to make decisions, solve problems, develop new ideas, evaluate arguments and tolerate ambiguity while exploring complex social questions. Emphasis is on understanding the elements of reasoning, imposing criteria and intellectual standards upon reasoning, and assessing individual thinking processes.

Students hone critical thinking skills by actively engaging in the study of social conflicts and controversies that operate at individual, communal and global levels.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (SL) (HO)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PHIL3040 Ethics of Business Leadership

This course examines the basic principles of ethics and their philosophical foundations, particularly as they apply to institutions, environments, leadership and other activities and pursuits of business. It examines those aspects of human behavior which can be labeled right and wrong. It considers the moral obligations of leaders and followers when discussing actual cases from a variety of business organizations that have presented management and subordinates with difficult moral dilemmas. It considers also the particular responsibilities of leadership in fostering and implementing ethical awareness within a corporate culture.

Prerequisite(s): ENG1020 or ENG1920 or English placement. (HO) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC2001 Introductory Psychology

Introductory Psychology is the scientific study of behavior and mental processes. Ethical application of the scientific method is used to examine nervous system structures and functions, learning, memory, intelligence and states of consciousness. (SL) (HO) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC2002 Abnormal Psychology

This course examines the major theoretical approaches to psychological and other behavior disorders. Included are definitional criteria, causes, prevalence, related conditions and current treatment programs for both children and adults. Emphasis is placed on the sociocultural context of psychological disorders as well as on correcting common stereotypes about mental and emotional illness.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC2040 Psychological Issues of Addiction and Compulsive Behavior

This course examines the various types of addictions and accompanying compulsive behaviors and symptomology related to these disorders. It focuses on problems related to the addictive process. Topics include but are not limited to: compulsive gambling, alcohol and substance abuse addiction, sexual addictions, eating disorders and other compulsive behaviors. Relevant topics such as the addictive process and personality are addressed along with the familial effects and psychosocial impact of addiction on business and industry. Various treatment approaches and methods of recovery are discussed. Methods of awareness, identification and distinction between various compulsive disorders and addiction along with the biopsychosocial model of addiction are delineated.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

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. Prerequisite(s): Enrollment in Honors Program or permission of department chair.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC3001 Social Psychology

This course features a study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior.

Prerequisite(s): PSYC2001 or PSYC2901. (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC3020 Human Sexuality

This course is an exploration of human sexuality from a biological, psychological and socio-cultural perspective. It examines major theoretical perspectives that influence the scientific study of sexuality. Critical issues discussed include but are not limited to sexual identity and gender, sexuality and relationships, contemporary and cross-cultural views on human sexuality, rape and sexual exploitation and sexuality across the lifespan.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC3040 Introduction to Neuropsychology and Psychopharmacology

This course considers the function and dysfunction of the human central nervous system with respect to higher order cognition and behavior. This course surveys the neuroanatomical, neuropathological, neurocognitive and neurobehavioral aspects of the brain, and provides an introduction to the psychopharmacological aspects of treatment in mental health counseling.

Prerequisite(s): PSYC2002.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

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)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

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(s): ENG1920 or English placement.

Offered at Charlotte, Denver, Miami, Providence

1 Quarter Credit Hour

RSCH3002 Directed Academic Experience

Directed Academic Experience offers honors students the opportunity to develop and complete a capstone project begun in RSCH3001. This project is completed under the direct supervision of an individual faculty member appropriate to the specialized field of research or other work undertaken by the student. Though students submit portions of the project to the advisor at regular intervals, students are expected to devote a substantial amount of time to research, writing, and other appropriate forms of independent engagement with their chosen subject.

Prerequisite(s): RSCH3001, enrollment in Honors Program and recommendation of faculty member. (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SCI1015 Introduction to Life Science

This course describes key biological and chemical principles that apply to all living things. Evolution and natural selection are studied as an explanation for the history of life on Earth. Students examine cells and cell functions, genetics, as well as structure and function of human body systems. Application of scientific methodology is included. (HO) (OL)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

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.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SCI2031 Anatomy and Physiology

This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology. (HO)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SCI2040 Marine Biology

This course is an introduction to both the biological and physical aspects of the marine environment, including a survey of the organisms that inhabit the world's oceans, their ecology, species evolution and distribution, and the human impact of commercial marine-related industries. Of particular interest are seafood, shellfish and marine plants as marine food sources, as well as shipping and maritime industries. (HY) (HO)

Offered at Denver, Denver CE, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SCI2045 Introduction to General and Organic Chemistry

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

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

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

SCI3020 Sustainability Policy and Planning

In this course students are introduced to the application of scientifically sound sustainability policies and their effects. Through the study of relevant case studies, this course demonstrates how corporate leaders can gain a strategic advantage by fostering sustainable development principles within their organizations. Businesses have typically been viewed as major contributors to environmental problems but they have also been extremely important participants in solutions. Students investigate policy efforts that promote responsible management of social, economic, and environmental resources and examine the roles of governments, markets, and nonprofit organizations in the implementation of sustainable development laws and policies.

Prerequisite(s): SCI3010 or SCI3910. (HO) (OL)

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

SCI3040 Biochemistry

This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Typical topics include: chemical bonds and energy, electrolytes, structure and metabolism of carbohydrates and lipids, protein and enzyme function, and structure and function of nucleic acids.

Prerequisite(s): SCI1015 or SCI1915, SCI2045. (HO)

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

SCI3070 Food Sustainability

This course introduces students to the natural science aspects of sustainability in food production, agriculture, aquaculture, food distribution, and environmental considerations. Topics include such emerging areas as: organic food industry, slow food movement, local food production, and sustainable food production practices. The class integrates theoretical principles of agricultural and aquaculture sustainability with hands-on learning exercises and evaluates the environmental, social, and economic aspects of sustainable food production issues.

Prerequisite(s): SCI3010 or SCI3910. (HO) (OL)

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

SCI3080 The Business of Sustainability

This course reveals the business advantages of integrating the scientific principles of environmental sustainability in commerce. The application of sustainability principles to business management is investigated. How environmental issues can drive markets and be used to manage risks and costs is examined. The economic necessity of sustainable business practices is analyzed. Business practices are evaluated to determine their true environmental impact.

Prerequisite(s): SCI3010 or SCI3910. (HO) (OL)

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

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(s): SCI3010 or SCI3910, SCI3020, SCI3070, SCI3080. (HO) (OL) (WI)

Offered at Charlotte, Denver, Miami, Online, Providence

4.5 Quarter Credit Hours

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.

Offered at Denver, Miami, Providence

4.5 Quarter Credit Hours

SCI4060 Food Microbiology

Food Microbiology introduces students to a wide variety of topics regarding the biology of food and water associated microorganisms. Important topics include: all varieties of microbial agents of food and water borne disease, characteristics of important species of food spoilage microbes, identification and control of disease agents associated with food and water, beneficial microbial action, microbial genetics and bacterial genomics. The interaction of microbes with the human digestive and immune systems is also studied.

Prerequisite(s): SCI1015 or SCI1915, SCI2031, senior status or permission of department chair, Corequisite: SCI4061. (HO)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SCI4061 Food Microbiology Lab

Food Microbiology Lab is a laboratory companion course coordinated with SCI4060. Using live cultures, students examine the properties of various microbes and factors which contribute to their control and their contamination of foods. Unknown microbes are identified using both traditional and genetic microbiological techniques. Beneficial microorganisms are also studied. Students master microscopy using compound light microscopes.

Prerequisite(s): SCI1015 or SCI1915, SCI2031, senior status or permission of department chair, Corequisite: SCI4060. (HO)

Offered at Denver, Providence, Providence CE

2.25 Quarter Credit Hours

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. Emphasis is placed on sociological methods and perspectives/paradigms. (SL) (HY) (HO) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

SOC2002 Sociology II

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group.

Prerequisite(s): SOC2001 or SOC2901. (SL)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SOC2020 Culture and Food

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

SOC2035 Sociology of Aging

Aging is a lifelong process that affects individuals, families, and cultures across the globe. It encompasses a multitude of dimensions - physiological, emotional, cognitive, economic, and interpersonal - that influence a person's physical and social well-being. This course examines aging from multiple perspectives and addresses the roles that individuals, families, service industries, and government play in attempting to meet the needs of this growing population.
Prerequisite(s): SOC2001 or SOC2901.
Offered at Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SOC2040 Community Leadership: An Applied Sociology

This interdisciplinary course [sociology, leadership and service learning] is designed to provide students with the opportunity to combine theoretical learning with actual volunteer work at a nonprofit organization. Through student-initiated placement at one of many pre-designated sites, students are exposed to various aspects of the not-for-profit industry including administrative, fundraising and community outreach responsibilities, as well as having personal contact with the organization's clientele. Additionally, students are expected to utilize their leadership skills by initiating a substantial agency-based project, in conjunction with their on-site supervisor, which serves as a tangible contribution to the overall organization. (SL)
Offered at Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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.
Prerequisite(s): SOC2001 or SOC2901. (OL)
Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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. Emphasis is placed on sociological methods and on the terminology used. The attention to both the macro-issues of stratification, inequality and social structure, as well as the micro-issues of socialization, acculturation and the social construction of reality are combined with "real-life" events, making the learning process even more relevant.
Prerequisite(s): Enrollment in Honors Program or permission of department chair.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

SPAN1001 Conversational Spanish I

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

SPAN1002 Conversational Spanish II

This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and the exposure to Spanish-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions.
Prerequisite(s): SPAN1001 or SPAN1011 or equivalent placement score.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): SPAN1002 or equivalent placement score.
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

SPAN1011 Conversational Spanish I: Specialized Vocabulary

This course is designed as an introduction to the Spanish language and is tailored specifically to the needs of culinary and hospitality students. Emphasis is placed on basic sentence structure and oral communication, skills that students can use in the workplace. (HY) (OL)
Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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

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(s): SPAN1901 or equivalent placement score.
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

Denver Business Courses

- ACCT - Accountancy & Finance Courses
- ADVC - Marketing/Retailing Courses
- CJS - Criminal Justice Courses
- ENTR - Management Courses
- FISV - Accountancy & Finance Courses
- IBUS - Management Courses
- MGMT - Management Courses
- MRKT - Marketing/Retailing Courses
- RTL - Marketing/Retailing Courses

ACCT2001 Business Accounting I

The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus on its business context integrating ratios and financial statements to enhance the understanding of how the information is used as a tool for decision making in the business world.

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

ACCT2002 Business Accounting II

The purpose of this course is to provide the student with an understanding of accounting for operational assets, liabilities and equity necessary in running a business and evaluating its operating results and financial conditions. This course provides the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures.

Prerequisite(s): ACCT1006 or ACCT1201 or ACCT2001 or ACCT2003.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2003 Hospitality Accounting I

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents, inventories, and financial statements. The student learns about accounting for the proprietorship and corporate forms of business. (OL)

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

ACCT2004 Hospitality Accounting II

This course is based on the Uniform System of Accounts as endorsed by the American Hotel & Lodging Association. Comprehensive coverage is given to revenue and expense accounting, the periodic and perpetual inventory method, accounting for intangible assets, and selective topics in property and equipment accounting, as well as hospitality payroll.

Prerequisite(s): ACCT1006 or ACCT1201 or ACCT2001 or ACCT2003. (OL)
Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3020 Managerial Finance

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors.

Prerequisite(s): ACCT1007 or ACCT2002 or ACCT1202 or ACCT1202, FIT1040 or FIT1014 or SEE3008, junior status. (HY)
Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3023 Managerial Accounting

Designed for business students, this course focuses on the informational needs of internal users of financial information such as company officers, company executives, human resource managers, marketing managers, program directors and production operation managers. Emphasis is placed on acquiring and analyzing the financial and nonfinancial information that is needed by these users to plan, direct and control the business. This course is not available to accounting majors.

Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004 or ACCT1202, MGMT1001, junior status.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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(s): ACCT1007 or ACCT2002 or ACCT2004 or ACCT1202, junior status. (HY) (OL)
Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC1010 Marketing Communications I

This course covers the role of marketing communications in the overall marketing process. Emphasis is placed on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective communication campaigns. Topics include agency/client relationships, communication theory and the creative process.

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

ADVC1011 Marketing Communications II

This course focuses on the process of media analysis, selection and purchase in marketing communications planning. Students learn to combine and coordinate appropriate media choices across multiple communication options. Topics include agency/media relations, added value promotions, ratings and audience measurement, and emerging media categories.

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

ADVC1021 Public Relations Concepts

This course introduces the basic concepts of public relations, including its origins and evolution. It examines the multiple audiences and functions of public relations within contemporary organizations including product liability, marketing communications, issue management, crisis control, media relations, corporate affairs and image building. Topics include research, planning, communication and evaluation. Particular emphasis is placed on writing press releases.

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

ADVC2001 Creativity in Advertising

This course is designed to teach the student to develop creative concepts based on sound selling strategies. Major emphasis is placed on teaching the student to think creatively for the wide range of media and communications tools used by today's advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards, brochures, catalogs and infomercials. Particular emphasis is placed on developing strategies and the visualization of concepts.

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

ADVC3003 Advertising Campaigns

This advanced course covers the strategies employed to develop and implement successful communication campaigns using advertising, sales promotion, public relations and multimedia tools. Extensive analysis of successful communication campaign models is used to aid students in the development of creative and effective ideas. Students are responsible for developing several advertising campaigns for various marketing organizations, including a multilevel campaign that is chronicled in a comprehensive plan book.

Prerequisite(s): ADVC2001. (WI)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

CJS1002 Introduction to Criminal Justice

This course presents an overview and analysis of the American criminal justice system. The concept of crime and the roles of police, courts, defense attorneys, prosecuting attorneys and corrections are considered. In addition, an overview of the causes of crime, the problems associated with the measurement of crime, and the concept of "justice" in the American criminal system is examined.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS1070 Criminal Courts

This course is an examination of the problems, policies and practices of the criminal court system with emphasis placed on the structure and organization of the court system. The role of the courts, from arrest to conviction and appeal, is explored.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS1090 Law Enforcement

This course is a survey of law enforcement agencies, their role, history and development within the field of criminal justice. Emphasis is placed on police administration, organization, management culture, relations within the community and technology. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS2040 Corrections

This course is an introduction to corrections. It presents an historical look at punishment through the ages. Justification for punishment is explored including: retribution, deterrence, incapacitation, and rehabilitation. Various dispositions of prisoners are presented from capital punishment, transportation, galley slavery, and the eventual development of the prison. The evolution of prisons and acceptable conditions are discussed along with the advent of the prisoner rights movement. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS2050 Criminology

This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches.

Prerequisite(s): SOC2001 or SOC2901. (WI)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS2085 Juvenile Justice

This course presents an analysis of the historical development of the juvenile justice system in the United States. The student is introduced to the changing view of juveniles from early America, when children were treated as little adults, through the nineteenth and twentieth centuries where they came to be considered as children and adolescents that had to be protected from abusive families and their environment. Socializing agents such as the family, schools and peers are studied as to their influence on the development of delinquency. Youth are studied as victims of crime, as perpetrators of crime, and their likelihood to become involved with gangs. Additionally, law enforcement, the courts and corrections are studied to show their impact on delinquency.

Prerequisite(s): Sophomore status. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS3033 Community Policing

This course is a historical examination of the strategies utilized by the police in America. It examines Sir Robert Peel and the development of the first paid police department in London in 1829. The course presents the evolution of policing as emigration in America increased and its population became more diversified. Students will come to understand how policing is a partnership with the community and how the roles of all must be considered in the development of a policing program.

Prerequisite(s): CJS1090.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

CJS3075 Criminal Investigation

In this course, the student is exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence related to specific crimes (i.e., homicide, arson, burglary, etc.). Since criminal investigation must be conducted within the framework of our constitutional system of government, opinions of the United States Supreme Court that affect the collection of evidence are emphasized.

Prerequisite(s): CJS1090. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS3810 Topics in National Security

This course provides senior-level students with an analysis of the realignment of law enforcement assets at the federal and local levels providing homeland security in today's environment. The course also includes historical background information and topics concerning the basic information-gathering process. The focus on the importance and necessity of information intelligence, domestic and international terrorism and counter-terrorism, infrastructure protection and disaster preparedness, is comprehensive in this course. Students are introduced to the planning, process and procedures necessary for the new routes of cooperation and information sharing in law enforcement as well as within federal agency environments.

Prerequisite(s): LAW3025, senior status.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS3820 Cyber Crimes

In this course, students explore the rise and evolution of crimes involving computers and the Internet that are fast becoming the most prolific area of criminal activity in the 21st century. This course distinguishes between crimes in cyberspace and cyber-terrorism as a form of warfare upon the global community. It defines cyber crimes (including type, nature, and origin) and the expanding criminalization of computer and Internet conduct involving concepts of privacy violation, information protection and unauthorized access of digital data. An analysis of existing and new domestic and international law enforcement innovations that prohibit digital crimes is also covered.

Prerequisite(s): LAW3025.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4030 Criminal Justice Research Methods

This course provides students with an understanding of the purposes behind criminal justice research, the concepts and logic of research designs, and experimental research designs. This course includes an in-depth presentation of sampling in social science research. The goal is to familiarize students with research methods in order to lay the groundwork for designing research projects, as well as to interpret research designs in depth.

Prerequisite(s): CJS2050 or permission of department chair.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4033 Terrorism

This course is a study of terrorism from its earliest history into the post-9/11 21st century. It examines religious and political motivations for terrorism as well as the rationalization for such activity. It looks at the networking of nations, states and organizations in the acquisition of goods and finances to fund their organization. The course also looks at weapons of mass destruction, security measures and counterterrorism.

Prerequisite(s): Junior status.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4040 Criminalistics

This course provides the student with a broad outline of key topic areas that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process.

Prerequisite(s): CJS3075. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4050 Advanced Topics in Criminal Justice

This course is a forum for special issues and emerging areas of criminal justice. It is taught by faculty members and visiting experts in the areas of focus.

Topics covered (which may change each offering) may include, but are not limited to: Public & Private Security, Victimology, Child Abuse & Neglect, and Organized Crime.

Prerequisite(s): CJS2050, junior status.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4060 Advanced Topics in Criminalistics

This advanced course presents specific topics in the advanced study of forensic science over two terms. Students are presented with the application of advanced and specialized areas of forensic science encountered during criminal investigations. Topics include advanced topics of forensic pathology, pattern and impression evidence, questioned documents, cyber technology, forensic applications of the social science, and legal and ethical issues in forensic science.

Prerequisite(s): CJS4040.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4080 Criminal Justice Senior Seminar

This course presents an overview and analysis of the American criminal justice system in a capstone seminar format. The course examines criminal and constitutional law, criminology, law enforcement and investigation, courts, corrections and juvenile justice through the use of critical thinking, research, writing and discussion.

Prerequisite(s): CJS4030.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4099 Criminal Justice Internship

Selected Criminal Justice students serve a one-term internship in an approved criminal justice facility such as police department, correctional facility, juvenile correction facility, probation and parole department or private 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.

Offered at Denver, Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

ENTR1001 Introduction to Entrepreneurship

This is an introductory course in entrepreneurship. It demonstrates how entrepreneurs recognize business opportunities, develop ideas and identify markets. The course covers such topics as business planning, pricing, credit management, government regulation, business ethics, and the crucial role and importance of entrepreneurs to business and society.

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

ENTR2030 The Business Plan

The course teaches students how to develop a business plan for the business they are considering starting. Emphasis is placed on the realism and completeness of the business plan.

Prerequisite(s): ACCT1007 or ACCT1202 or ACCT2002 or ACCT2004, ENTR1001 or FSM1001 or FSM3001 or HOSP1001 or MGMT1001 or SEE1001. (OL) (PT) (WI)

Offered at Charlotte, Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

ENTR2040 Financing the Entrepreneurial Venture

Following the development of a business plan in ENTR2030, this course investigates funding sources for small businesses. The objective is to educate the entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each.

Prerequisite(s): ENTR2030. (PT)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

ENTR3010 Small Business Consulting

This course is conducted as an independent study. Participants in the program formulate an agreed-upon plan with their sponsor and educator to counsel small businesses on problems dealing with marketing/sales, management, finance/accounting, and other relevant tactical/strategic issues.

Prerequisite(s): ENTR2040.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

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(s): ENTR2030.

Offered at Charlotte, Denver, Providence

4.5 Quarter Credit Hours

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(s): ENTR2040. (HO) (OL)

Offered at Charlotte, Denver, Online, Providence

4.5 Quarter Credit Hours

FISV2010 Finance

This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors.

Prerequisite(s): ACCT1007 or ACCT1202 or ACCT2002 or ACCT2004. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FISV3001 Investments

This course introduces students to investing and financial planning. It reviews the nature of capital markets and the roles that investment companies play between the investor and the corporation. Different asset classes, including equities and bonds, are covered. The role of the financial planning process, taxes and regulation is also considered.

Prerequisite(s): ACCT3075 or FISV2010. (PT)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FISV3005 International Finance

This course is designed to give the student an overview of international banking and finance. Topics covered include the international dimensions of finance, foreign exchange rates, international sources of funds, international banking regulations, and the contrast between European, Asian and American banking.

Prerequisite(s): ACCT1007 or ACCT1202 or ACCT2002 or ACCT2004. (HO) (PT)
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

FISV4010 Bank Management

This course examines the banking industry from the perspective of both a bank customer and a bank manager. Focus is on policies developed and procedures used to make decisions on providing loans to businesses and consumers. Additional topics addressed include risk management, interstate banking, technological advancements and the regulatory environment.

Prerequisite(s): FISV3005 or FISV3020 or FISV3040.

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

FISV4020 Risk Management and Insurance

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. Students learn risk identification, analysis, measurement, control and financing, and study insurance markets, functions, coverage and benefits.

Prerequisite(s): ACCT1007 or ACCT1201 or ACCT2002 or ACCT2004 or EQN4050.

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

FISV4030 Real Estate

This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish, and when and how to divest of property.

Prerequisite(s): ACCT3020 or ACCT3025 or FISV2010.

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

IBUS2002 International Business

This course's goal is to provide structured approaches for analyzing the rapidly evolving field of international business. The nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces are some of the main topics. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace. Theoretical foundations to international business and real world scenarios prepare students to operate more effectively in the changing global business environment.

Prerequisite(s): MGMT1001. (PT)

Offered at Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

IBUS2030 Foreign Area Studies

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic areas include China (IBUS2031), Pacific Rim (IBUS2032), Latin America (IBUS2033), Russia (IBUS2034), Eastern Europe (IBUS2035) or Africa (IBUS2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority.

Prerequisite(s): ECON1001 or ECON1901.

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

IBUS2031 Foreign Area Studies: China

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes China.

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

IBUS2032 Foreign Area Studies: Pacific Rim

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes Pacific Rim.

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

IBUS2033 Foreign Area Studies: Latin America

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes Latin America.

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

IBUS2034 Foreign Area Studies: Russia

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes Russia.

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

IBUS2035 Foreign Area Studies: Eastern Europe

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes Eastern Europe.

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

IBUS2036 Foreign Area Studies: Africa

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic area includes Africa.

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

IBUS2040 International Culture and Protocol

Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course focuses on cultural diversity and provides students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally.

Prerequisite(s): ECON1001 or ECON1901. (PT) (WI)

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

IBUS3055 International Resource Management

Slow economic growth and sovereign debt mark an era of economic and managerial reorientation and renewal. Students will explore the opportunities of efficient resource use and innovation as a creative response to changed international economic and trade conditions. The course will analyze environmental realities on 5 continents and use methods of environmental economics and business management to explore the effects of trade patterns and their impact on the quality of life internationally. Alternative approaches to energy production, trash management, and other resource relevant issues will be discussed. Students completing this course will have a better understanding of the new, post-material economy and its demands on individual and managerial change.

Prerequisite(s): IBUS2002 or ECON2002 or ECON1901, junior status.

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

IBUS4020 SWAP International Seminar

This is an upper-level College of Business course dealing with environmental analysis, objective setting, positioning, examination and implementation of quality and tactical approaches used to manage quality improvement efforts in organizations. This is the preparatory course for the IBUS4080 Summer Work Abroad program.

Prerequisite(s): 3.0 cumulative GPA, 90 quarter credit hours completed.

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

IBUS4080 SWAP Operations Management & Process Improvement

This is an upper-level College of Business course in which students implement and present the project developed during the IBUS4020 preparatory classroom-based course at the host company in an international (non-U.S.) setting. Students engage in a major project management initiative incorporating quality and process improvement tools. Projects are developed jointly by the advisors and host company, and students implement the initiative.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

9 Quarter Credit Hours

IBUS4082 SWAP Operations Management and Process Improvement

This course is an upper level College of Business course in which students implement and present the project developed during IBUS4020 preparatory classroom-based course at the host company in an international (non-U.S.) setting. Students engage in a major project management initiative incorporating quality and process improvement tools. Projects are developed jointly by the advisors and host company, and students implement the initiative.

Prerequisite(s): IBUS4020, 3.0 cumulative GPA, permission of department chair

Offered at Charlotte, Denver, Miami, Providence, Providence CE

9 Quarter Credit Hours

IBUS4090 International Business Experience

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

IBUS4091 Economics and Trade in an International Context

This course is taught only as part of a short-term summer study abroad program. Students examine international economics and business, management, entrepreneurship and comparative economics and issues such as international trade and foreign exchange. Before departure, students explore basic of the host country history and culture to help understand country better and learn the context for people, society and international business. While in the host country, students discuss case studies and take lectures offered by professors and business people. Classroom-based presentations are augmented with frequent excursions to various business, government and financial institutions.

Prerequisite(s): 2.75 cumulative GPA, 90 quarter credit hours completed.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

IBUS4092 Marketing Communications in an International Context

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how multinational organizations use positioning and communications strategies to achieve specific marketing objectives. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge and skills to develop integrated marketing communications plans, including advertising, public relations and media strategies.

Prerequisite(s): ADVC1010, ADVC1011, 2.75 cumulative GPA, 90 quarter credit hours completed.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

IBUS4093 Human Resource Management in an International Context

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how the cultural, socioeconomic and legal context in which companies are run influences the management models employed. The five functional areas of HRM: planning, recruitment and selection; HR development, compensation and benefits; safety; health; and employee and labor relations are addressed using a global perspective. Key differences in Asian, North American and European management models are explored. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how management models influence all aspects of human resource management.

Prerequisite(s): MGMT1001, MGMT2001, 2.75 cumulative GPA, 90 quarter credit hours completed.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

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 firsthand 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.

Prerequisite(s): MGMT2020, 2.75 cumulative GPA, 90 quarter credit hours completed.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

IBUS4099 International Business Internship

The International Business Internship offers students an experiential learning opportunity within an authentic global business. Students examine how global business is managed and conducted. Students apply previous coursework and research to a variety of onsite business tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with direct knowledge of and experience in the particular demands and expectations of a global company. Students earn academic credit for work experience in the global business. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Offered at Denver, Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

IBUS4191 Fashion Merchandising and Retail Management in an International Context - Milan, Italy

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how multinational fashion/retail organizations use trend analysis and forecasting in designing collections to promote both product and brand globally. Industry visits, cultural excursions and experiential projects with industry professionals provide students with the knowledge and skills to develop fashion/retail-related promotional plans including trend analysis reports, public relations and media strategies (press releases and trade columns), and a final fashion-related event (showroom exhibit and/or fashion/runway show). Prerequisite(s): MRKT3005, RTL1005, RTL1010, RTL2095 or MRKT1001. Offered at Charlotte, Denver, Miami, Providence, Providence CE 13.5 Quarter Credit Hours

MGMT1001 Principles of Management

This course is a general survey of management that focuses on planning, organizing and controlling. At the end of this course, the student should demonstrate an awareness and insight into various aspects of management. Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT2001 Human Resource Management

This course is the study of personnel management in organizations. The student learns basic functions of procuring, developing, maintaining and utilizing a labor force to meet the entry-level requirements for employment in personnel work. The course supplies students with an understanding of the personnel department. (SL) (HO) (PT) (WI) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT2020 Organizational Behavior

This course surveys organizational theory. Focus is on individual and team behavior with an emphasis on developing team-building skills. Additional topics include: structure, size, technology, power relationships, and how organizations survive, decline, grow and change. Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT2030 Service and Production Operations Management

This course acquaints students with the fundamentals of operations management in both goods and services industries. The course recognizes the changing face of operations, from an internally-focused supportive function to a strategic part of the enterprise value chain. The course explores five major areas: process analysis, total quality management, alternative production systems, supply chain management, and new product development. Prerequisite(s): ENTR1001 or MGMT1001. (PT) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT2040 Purchasing and Supply Chain Management

This course examines the dynamic field of production and the management of the entire supply chain. Major areas of study include purchasing's role in the organization, global sourcing, new models for supplier involvement and management, and new product development. The role of purchasing and total quality management is a pervasive theme throughout the course. Students are exposed to the theoretical and practical issues to prepare them for the National Association of Purchasing Managers (NAPM) certification exam. Prerequisite(s): ENTR1001 or MGMT1001. (PT) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT3030 Managerial Technology

This course surveys the relationship of technology to the managerial process. Topics include computer and communications systems, information systems, decision support systems and expert systems. The students are required to show their understanding of these technologies. Students are also exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises. Prerequisite(s): ENTR1001 or MGMT1001. Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT3040 Process and Quality Management

The course thoroughly examines the concept of quality and the tactical approaches used to manage quality improvement efforts in organizations. Students are exposed to theoretical and practical issues to prepare them for quality process management. Prerequisite(s): MGMT2030, MATH2001. (PT) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT3050 Compensation and Benefit Management

This course studies all aspects of compensation. Topics include the pay model, determining consistency, job analysis, skill-based structures, external competitiveness, designing pay levels, pay for performance, performance appraisals, employee benefits and the government's regulatory role. Linkage of compensation strategies to recruiting is also investigated. Prerequisite(s): MGMT2001. (PT) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT3060 Human Resources Training and Development

This course exposes students to training and development in a global, competitive environment. The course covers how to use employee talents effectively through new work designs (such as work teams), new technologies (such as computer-assisted manufacturing systems), and the latest "hot topics" in the training area. Prerequisite(s): MGMT2001. (PT) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT4020 Strategic Management

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

MGMT4030 Senior Business Capstone

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

MGMT4070 Human Resources Management Strategy

This course examines the human resources function as an organization's source for sustainable, competitive advantage. Case studies, team exercises, game strategies and other human resource strategic problems demonstrate the importance of the formulation, implementation and evaluation of a management decision. Prerequisite(s): MGMT2001, MGMT3060. (HO) (PT) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MGMT4099 Management Internship

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

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

MRKT1002 Consumer Behavior

The purpose of this course is to introduce the student to the various facets of consumer behavior, including the decision making process, problems, needs and goals, the consumer's search for information, and the evaluation of the purchase decision. Prerequisite(s): MRKT1001 or HOSP3050. (WI) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT2050 Qualitative Research

The course provides a broad overview of qualitative market research methods. Covering such exploratory techniques as focus groups, in-depth interviews and observations, this course familiarizes students with the appropriate uses and limitations of qualitative market research. Students use qualitative market research techniques to gain preliminary insight into decision-making problems and opportunities. Prerequisite(s): MRKT1001. (WI) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3005 Brand Marketing

This course examines the role of a brand as an asset to an organization and the advantages of creating strong brands. Emphasis is placed on the creation, measurement and strategic applications of brand equity. Topics covered include choosing brand elements, designing supporting marketing programs, leveraging secondary associations, building brand portfolios, and adjusting brand strategy over time and geographic boundaries. Particular emphasis is placed on the role of promotional mix elements in the communication of brand equity. Prerequisite(s): MRKT1001 or HOSP3050. Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3011 Direct Marketing

This course teaches students the elements of direct marketing as an integrated part of a total marketing program. Students learn how newspapers, magazines, telephone, radio, TV, cable, direct mail, catalogs and new electronic media are used in direct marketing programs. Plans, measurement and accountability are covered. Prerequisite(s): MRKT1001 or HOSP3050 and junior status. (WI) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3025 Business to Business Marketing

The course is a study of business to business marketing, marketing services, and the channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of the business. Prerequisite(s): MRKT 1001 or HOSP 3050, MRKT 1011, ECON 1001 and 2002 or ECON 1901, junior status. Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3045 Social Media and Internet Marketing

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

MRKT3050 Professional Selling & Sales Management

This course introduces students to the selling profession. Students will gain an understanding of the selling process from the perspective of the sales manager, as this role relates to marketing communication and marketing strategy. Students will explore the client needs assessment, consultative problem solving, and win-win negotiation strategies that enhance internal and external customer relationships. In addition to selling knowledge and skills, students will understand the roles and responsibilities of the sales manager. Important responsibilities such as territory management, account management, leadership, influence, motivation, recruiting, selection, training, compensation, forecasting, and budgeting will be addressed in this course. Prerequisite(s): ENG1030 or ENG1930, MGMT1001, MRKT1001, junior status. Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3055 Quantitative Research

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

MRKT4030 International Marketing

This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements. Prerequisite(s): MRKT1001 or HOSP3050 and junior status. (HO) (PT) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

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 2.0 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. Students may participate in a second 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.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

RTL1005 Retailing

This course is designed to introduce the student to the field of retailing. Emphasis is placed on basic principles of the retail environment, retail operations and retail administration. Career paths and leadership styles are incorporated into this course. Current conditions and newer concepts and practices in the field are highlighted, with special attention focused on industry terminology.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL1010 Textiles

This course is an overview of the production and utilization of fibers, yarns and fabrics. Emphasis is placed on the performance of textiles for specific end uses. (PT)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL1020 The Business of Fashion

This introductory course is designed to increase students' powers of observation, research and analysis of fashion. Students learn the vocabulary of the field, the structure of the industry, domestic and foreign designers, and historical as well as contemporary influences on fashion. The motivations of dress, theories of fashion adoption and the fashion lifecycle are explored as sources of information to establish fashion statements and forecast fashion trends.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL1050 Visual Merchandising

This course is an overview of the field of visual merchandising. Emphasis is placed on the importance of store image, color and composition, types of displays, and fixtures. Other topics include the use of mannequins, mannequin alternatives, signage and graphics, and floor plans.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL2010 Apparel Quality Analysis

This course provides students with a method for evaluating the quality of ready-to-wear apparel. Using an industry approach, the course integrates the study of traditional clothing construction with that of apparel production. Making informed business decisions in fashion merchandising and marketing requires an understanding of how apparel is manufactured and an appreciation of the features that affect cost and quality.

Prerequisite(s): RTL1010.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL2050 Fashion Promotion

The theory of fashion promotion is explored as it relates to the selling of fashion merchandise to the public. This course explores the nature of the fashion promotion industry and its use of various media to make consumers aware of current trends and styles. The text addresses itself to the career-minded student who wants to be involved in the marketing, merchandising and promotion of fashion.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

RTL2063 Retail Industry Seminar

This course is offered in three components. One component is devoted to the mathematics of merchandising with its ramifications and effects on profitability and terms of sale. The second component is presented in seminar and case study format where students explore the importance of decision making and its effects at all levels of the retail industry. The third component is the industry field trips. Students are encouraged to examine personal and professional goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and begin planned career opportunities for the future.

Prerequisite(s): RTL1005, RTL1020. (PT) (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL2095 Retail Lab

This course is designed to give students laboratory experience in merchandising functions. Students participate in a simulated work environment under the supervision of faculty with expertise in the industry. Market analysis and trend research are included with "back of the house" simulations in buying, vendor communications, catalog operations and merchandise promotion modules.

Prerequisite(s): RTL1005, RTL1010

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL3010 Merchandise Buying

This course provides the student with the principles that govern the movement of merchandise. Students are expected to know the environmental factors that influence the behavior of consumers and the techniques for determining and predicting merchandise cycles. This course outlines the merchandising activities and marketing trends of those industries involved with producing and providing goods in the marketplace. The options of the buyer in making merchandise budgets, plans and decisions are presented. This background provides the basis for examining the merchandising activities and decisions expected of a buyer at the retail level. Buying activities are compared for a variety of retail settings.

Prerequisite(s): RTL1005.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL3020 Merchandise Mathematics

This course is designed to examine the philosophies, theories and techniques underlying the allocation of merchandise investments, control of sales and control of inventory (including planning and pricing) in retail stores. The course approaches retail management from the standpoint of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising.

Prerequisite(s): RTL1005. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL3030 Comparative Retail Strategies

This course is designed to analyze and compare retail merchandise and management techniques used in specialty store, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandise and management decisions in a variety of cases involving issues, types of operations and levels of management.

Prerequisite(s): RTL2063. (HO) (PT) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL3055 Global Influences on Fashion History

This advanced course focuses on the elements affecting dress from antiquity through the 20th century. Using an interdisciplinary approach students explore the complex relationship between dress and textiles as a reflection of material culture and phenomena such as social structure, technology, aesthetics, geography, politics and religion. The constants as well as the changes in human ecology are analyzed using primary sources including archeological discoveries, artworks, written documents, period photographs and extant objects. Critical thinking skills and scholarship are emphasized as students apply a historical framework to real world issues in today's global marketplace.

Prerequisite(s): RTL1010, RTL1020.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL3060 Fashion Forecasting

This course introduces the student to the field of fashion forecasting.

Emphasis is on the framework of fashion forecasting, fashion and market dynamics of fashion forecasting and utilizing these dynamics in the global retail workplace. Current conditions, concepts, practices and research in the retail field are focused on throughout the course with special attention placed on industry terminology; case studies utilizing market research and competitive analysis are incorporated into this course.

Prerequisite(s): RTL1005, RTL1020.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL4010 Retail Executive Decision Making

This is a senior-level capstone course designed to give students insight into retail strategy. Using a variety of teaching methods, this course is intended to develop critical thinking skills and abilities needed to enter executive-level positions in the retail industry. Focus is also given to making merchandising and buying decisions. A directed work project may be incorporated into this course.

Prerequisite(s): RTL3030, senior status. (PT) (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL4099 Retail Internship

The Retail 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 retail internship assignment. Upon completion of this course, student gain an understanding of the retail industry's demands and expectations as well as the roles played by other necessary and related industries that all contribute to a successful store operation. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.0 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. Students may participate in a second 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.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

Denver Culinary Arts Courses

- BPA - Int'l Baking & Pastry Courses
- CUL - Culinary Arts Courses
- FSM - Culinary Management Courses
- NUTR - Culinary Nutrition Courses

BPA1010 Fundamental Skills and Techniques

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

BPA1015 Classic Pastry

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

BPA1020 Pies and Tarts

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

BPA1025 Cookies and Petits Fours

This course provides students with a fundamental working knowledge of the traditional methods of producing cookies and petits fours. Fundamentals of production, finishing techniques and platter presentations are introduced. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1030 Hot and Cold Desserts

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

BPA1035 Chocolates and Confections

This course provides students with the skills and knowledge of chocolate tempering methods. Hand dipped and molded pralines and truffles (candies) are produced utilizing different chocolates, fillings and decorating techniques. Emphasis is placed on the history and manufacturing techniques of the different qualities in chocolate. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1040 Introduction to Cakes

This course provides students with the skills and knowledge of producing cakes, butter creams, and icings. Each student is taught proper mixing methods, assembling, icing, and finishing techniques of a variety of cakes. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1045 Principles of Artisan Bread Baking

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

BPA1050 Viennoiserie

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

BPA1060 How Baking Works

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

BPA2010 Specialty Cakes

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

BPA2015 Entremets and Petits Gateaux

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

BPA2020 Plated Desserts

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

BPA2025 Advanced Artisan Bread Baking

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

BPA2030 Sugar Artistry

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

BPA2626 Baking & Pastry Internship

This intermediate level work-experience course is designed to provide students with a hands-on learning experience in the food service industry. Students apply theoretical knowledge of baking and pastry arts, demonstrate practical skills of production, and practice professionalism in a university-approved industry setting. Upon completion of this term-long course, students have a broader understanding of the demands and expectations of the food service industry while improving their skills in baking and pastry arts. A minimum GPA of 2.75 may be required for certain site selections.

Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA.

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
6.75-13.5 Quarter Credit Hours

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)

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

CUL1325 Essentials of Dining Room

Students are introduced to front-of-the-house (FOH) operations and professional dining service techniques. Etiquette, quality service, positive guest relations, effective communication skills and guest check handling are emphasized. Students actively perform hot and cold food and beverage service using various service techniques. Students are prepared and take the Federation of Dining Room Professionals Associate Certification exam as an outcome assessment. (HO) (PT)

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

CUL1335 Traditional European Cuisine

Students are introduced to the cooking techniques of braising and stewing. Lecture, demonstration and production revolve around traditional European cuisine, ingredients and plate presentations. (HO) (PT)

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

CUL1345 Introduction to Baking & Pastry

Production includes basic breads and rolls, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course. (HO)

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

CUL1355 New World Cuisine

Students are introduced to cooking techniques of grilling/broiling, roasting and deep-frying. Lecture, demonstration and production revolve around North, Central and South American cuisine, ingredients and plate presentations. The proper use of knives and basic vegetable cuts is emphasized. (HO) (PT)

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

CUL1365 Principles of Beverage Service

The course combines introduction and application of beverage, bartending and service. Students are introduced to the identification, production and service of nonalcoholic beverages, beer, wine, spirits, cordials, cocktails, mixed drinks and coffee. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student to take an industry-recognized alcohol training intervention procedures certification program. (HO) (PT)

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

CUL1375 Nutrition and Sensory Analysis

Students are introduced to the cooking techniques of steaming and poaching. Lecture, demonstration and production revolve around nutritional analysis of menus and recipes, and the sensory properties of food. The focus is on production of flavorful and nutritionally balanced entrees, vegetables and grains. (HO) (PT)

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

CUL1385 Fundamentals of Food Service Production

Students are introduced to cooking techniques of baking, sauteing and shallow frying. Lecture, demonstration and production focuses on fats, oils, seasonings, flavoring and plate presentation. (HO) (PT)

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

CUL1395 Purchasing and Production Identification

Students engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated in this course. (HO)

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

CUL1405 Skills of Meatcutting

Students are introduced to purchasing, receiving, and proper portioning of various meats and sausage fabrication. Emphasis is on identification of primal cuts and sub-primal cuts of meat, poultry and fish items. Students review and discuss: federal inspection, grading, yielding, menu pricing and classifications of meats, and poultry. Laboratory activities include hands-on fabrication, to include proper packaging, labeling and storage of beef, pork, veal, lamb, poultry, fish and sausage varieties. Emphasis is placed on quality, portion cuts of meat and best applications. (HO)

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

CUL2215 Garde Manger

Students are introduced to modern and traditional techniques in the preparation of cold entrees, forcemeats (including pates, terrines, and galantines), ice carving, hors d'oeuvres, and cold appetizers. In addition, students are exposed to preservation techniques including curing and aging. Students plan, organize, and set up buffets. This course also concentrates on the practical techniques of platter design and plate presentations.

Prerequisite(s): Sophomore status. (HO)

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

CUL2225 Classical French Cuisine

Students are introduced to Classic French recipes including traditional Cuisine Classique as well as popular bistro, brasserie and regional fare. Menus incorporate a broad range of skills, cooking techniques and ingredients.

Students will be exposed to the foundations of modern restaurant cooking, allowing them to refine their skills and build their repertoire.

Prerequisite(s): Sophomore status. (HO) (PT)

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

CUL2235 Advanced Dining Room Procedures

Students are exposed to advanced table service techniques, tableside preparation, and the importance of team service and guest satisfaction. Students apply team service utilizing various service techniques. Students are introduced to wines of Old World wine regions as well as wines of the Southern Hemisphere and the laws regulating them. Students are also introduced to methods of merchandising food and beverage.

Prerequisite(s): CUL1325, sophomore status. (HO)

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

CUL2245 International Cuisine

This course reinforces the techniques of grilling, deep-frying/shallow-frying, stir-frying, simmering, braising/stewing and steaming through the menu production of foods from around the world. The cuisines of China, Japan, Korea, Thailand, Vietnam, Philippines, India, Northern Africa, Greece, Turkey, Italy, Spain, Portugal, Mexico and South America are explored.

Prerequisite(s): Sophomore status. (HO)

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

CUL2255 Advanced Patisserie/Dessert

Emphasis is placed on the production of creams, ice creams, sorbets, mousse, chocolate, strudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured.

Prerequisite(s): CUL1345, sophomore status. (HO)

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

CUL2386 Culinary Arts International Exchange

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland's most prestigious hotels. The educational learning takes place in regional education centers. The France International Exchange program takes place at Ecole Supérieure de Cuisine en France. The academic curriculum develops a student's practical and cognitive skills through the planning and preparation of entire meals. Cultural culinary experiences enhance the program through various field trips, seminars and demonstrations.

Prerequisite(s): Completion of all freshman-level course work.

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

CUL2626 Culinary Arts Internship

This intermediate level work-experience course is designed to provide students with a hands-on learning experience in the food service industry. Students apply theoretical knowledge of culinary arts, demonstrate practical skills of production, and practice professionalism in a university-approved industry setting. Upon completion of this term-long course, students gain a broader understanding of the demands and expectations of the food service industry while improving their skills in the craft of culinary arts. A minimum GPA of 2.75 may be required for certain site selections.

Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA.

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

6.75-13.5 Quarter Credit Hours

CUL3020 Foundations of Wine

This course introduces the student to a systematic sensory approach to wines and develops the student's ability to describe them in a marketable way. The course teaches a fundamental understanding of the relationship between location, climate, terrain, soils, viticulture and vinification and grape varieties and the differentiation between quality levels of wine. Wine tastings incorporate structured analysis leading students to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Representative wines are tasted.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CUL3055 American Cuisine Today

Students engage in research and discussion of American regional cuisines. Class activities include discussions of indigenous and emigrant cultures, geographical implications, ingredients, religion, and cooking techniques and their influence on cooking and dining as they occurred during the development of America.

Prerequisite(s): A.S. degree in Culinary Arts (HO) (PT)

Offered at Denver, Miami, Providence

3 Quarter Credit Hours

CUL3075 À La Carte Cuisine: Europe

Students are guided through planning and producing menu items in an à la carte setting. Emphasis is placed on traditional and contemporary European dishes. Sales forecasting, speed and accuracy of production, plate presentation, communication and efficient service are key elements of study.

Prerequisite(s): A.S. degree in Culinary Arts (HO)

Offered at Denver, Miami, Providence

3 Quarter Credit Hours

CUL3092 Brewing Arts

Students develop an advanced understanding of traditional and modern styles of beer and brewed beverages by examining production methods and ingredients, and through detailed analysis. Students explore historical context, as well as modern industry structures and trends. In addition to sensory analysis, the course includes exposure to brewing and visits to local microbreweries and brewery restaurants.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CUL3123 Italian Culture & Cuisine

This term-abroad course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Italian cuisine, food and wines. The course concentrates on the cuisine and culture of the many regions of Italy.

Prerequisite(s): Minimum GPA 2.75, permission of dean or department chair, A.S. degree in Baking Pastry Arts or Culinary Arts.

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

CUL3155 Vegetarian Cuisine

Daily production focuses on the types and the preparation of nutritionally balanced vegetarian diets. Students explore the importance of understanding why people choose vegetarian diets, including cultural and global perspectives, economics and health. Daily production focuses on the preparation of vegetarian dishes and meals that fit into three classifications: vegan, lacto, and lacto-ovo vegetarian diets.

Prerequisite(s): Junior status. (HO)

Offered at Denver, Providence

4.5 Quarter Credit Hours

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.

Prerequisite(s): NUTR2001 or NUTR2901. (HO)

Offered at Charlotte, Denver, Miami, Providence

3 Quarter Credit Hours

CUL3175 Designing Healthy Desserts

This course presents methods to develop desserts by either creating new desserts that are healthy or by substituting ingredients in traditional desserts to make them conform to specific dietary restrictions. The daily production focuses on modifying ingredients in desserts while retaining quality, quantity, variety and visual appeal. Students are encouraged to utilize their knowledge of sound nutrition principles to develop original creations. The production covers all aspects of the pastry shop from basic baked items to more elaborate dessert presentations.

Prerequisite(s): NUTR2001 or NUTR2901, Junior status. (HO)

Offered at Denver, Providence

3 Quarter Credit Hours

CUL3223 A Peruvian Culinary Experience

This course seeks to demonstrate the richness of Peruvian cuisine by recognizing the basic characteristics that are part of Peruvian food and culture. The course provides the demonstration of techniques, classroom practice, and real-world experiences in the wide range of food and beverages, culture, and nuances of ancient Peruvian and South American cuisine, traditional, contemporary and avant-garde.

Prerequisite(s): Approval of the dean, A.S. degree in Culinary Arts or Baking Pastry Arts,

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

CUL4010 Advanced Buffet and Special Function Operations

In this course students work collaboratively to plan and create high-quality catering functions and buffets. Emphasis is on learning the principles of development, management, delivery, presentation and high-quality food styling.

Prerequisite(s): Junior status. (HO)

Offered at Denver, Miami, Providence

3 Quarter Credit Hours

CUL4045 Spirits and Mixology Management

This course offers the student an advanced understanding of spirits, liqueurs, cocktails and mixology to design and supervise a successful bar operation. Spirits, liqueurs, cocktails and mixology principles are discussed within a cultural, historical and business context. Advanced sensory analysis, cocktail recipe creation and production methods, inventory, cost analysis and merchandising are major components of this course. Alcohol liability and server training are reviewed. Students take the practical exam for the International School of Mixology Bartending Certification.

Prerequisite(s): Junior status.

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

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(s): A.S. degree in Culinary Arts. (HO)

Offered at Denver, Miami, Providence

3 Quarter Credit Hours

CUL4085 Dining Room Supervision

This course is designed to instruct students in the art of dining room supervision in both 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(s): A.S. degree in Culinary Arts. (HO)

Offered at Denver, Miami, Providence

3 Quarter Credit Hours

CUL4111 Product Design and Development

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

Prerequisite(s): FSM3025, NUTR3510.

Offered at Denver, Providence

4.5 Quarter Credit Hours

CUL4155 Athletic Performance Cuisine

This laboratory course emphasizes the importance of how food can enhance athletic performance. This course focuses on creating menus specifically geared for the training tables of various sports. Students utilize and apply their knowledge of nutrition, biochemistry, anatomy and physiology to develop individual assessments and menus for specific disciplines.

Prerequisite(s): NUTR3030, SCI3040 and senior status. (HO)

Offered at Denver, Providence

4.5 Quarter Credit Hours

CUL4175 Spa Cuisine

Advanced techniques of nutritionally sound food preparation and menu development, as reflected in current research, are discussed. Students explore the unique flavor systems of the world as they impact ethnic cuisine. Emphasis is on redesigning recipes which maintain the integrity of unique cultural flavors while adapting current nutritional research to health and well-being. Applications focus on recipe and menu development as it applies to current spa cuisine models.

Prerequisite(s): CUL3155, CUL3175, senior status. (HO)

Offered at Denver, Providence

4.5 Quarter Credit Hours

CUL4198 Advanced Culinary Nutrition Internship

This capstone course provides the student with experiential learning in diverse domestic and international industry work settings. Students apply their theoretical and practical nutrition knowledge under the supervision of qualified industry professional.

Prerequisite(s): NUTR4030 (for clinical internship), CUL4175 (for spa cuisine), CUL4155 (for sports nutrition), CUL4111 (for research development), minimum 3.25 GPA for international placement, senior status.

Offered at Denver, Providence

13.5 Quarter Credit Hours

CUL4960 Sommelier Training - Germany

This academically challenging program gives students the opportunity to study wines from around the world at an internationally recognized wine school based in Koblenz, Germany. Participants have three weeks of lectures and classroom presentations by experts in the field. Evening excursions to neighboring wineries on the Mosel and Rhine rivers are included. Classes are augmented with one week of traveling throughout the neighboring wine-producing regions of Europe, including Switzerland and France. There is a comprehensive exam at the completion of the course and a wine certificate is awarded.

Prerequisite(s): 2.75 GPA, approval of the dean, A.S. degree in Culinary Arts.

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

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.

Prerequisite(s): 2.75 GPA, approval of the dean, A.S. degree in Culinary Arts.

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

CUL4966 Pan Asian Cuisine

This course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Pan Asian Cooking. The course concentrates on the cuisine and culture of Singapore, China, India, Malaysia, Indonesia, Thailand and Indochina.

Prerequisite(s): 2.75 GPA, approval of the dean, A.S. degree in Culinary Arts.

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

FSM1001 Introduction to the Food Service Field

This introductory course examines career opportunities, organizational structures, history and human resource management in the food service industry. Specific segments are also examined in commercial, industrial and institutional areas of food service.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM1065 Food Safety and Sanitation Management

Students explore the fundamentals of food safety and environmental sanitation. Students will identify the origins of food contamination and recognize proper food safety practices used to keep food safe during the flow of food from vendor to consumer. Students must pass a national food safety manager certification exam that is recognized by the Conference for Food Protection (CFP) to fulfill the graduation requirement. (HY) (PT)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

1.5 Quarter Credit Hours

FSM2010 Medical Food Service

This course introduces students to the principles of food service management in health care organizations. The food service manager's involvement in patient care and related areas of health care organizations is examined.

Offered at Denver, Providence

4.5 Quarter Credit Hours

FSM2025 Food and Beverage Cost Control

Food & Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting.

Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status. (HO) (WI)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2045 Introduction to Menu Planning and Cost Controls

This course allows the student to learn and apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food and beverage costs and analyze sales. This course introduces various food service concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success.

Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status. (HY) (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2055 Beverage Appreciation

This intermediate course refines the student's knowledge of beverages served in a variety of hospitality operations. Emphasis is placed on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined.

Prerequisite(s): Sophomore status. (HY) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2080 Food Service Operations

This intermediate-level course is designed to complete a student's foundation in purchasing as well as food and beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Students use current technology to develop income statements and manage back-of-the-house operations.

Prerequisite(s): ACCT2004 (or concurrent).

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2085 Hotel Food and Beverage Operations

This course is designed to introduce the student to the roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification and guest service styles and standards used in various lodging operations.

Prerequisite(s): FSM1065 (or concurrent).

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2095 Hotel Food and Beverage Controls

This course is designed to complete a student's foundation in purchasing and food and beverage operational controls. Emphasis is placed on methods used by hotel managers in order to increase food and beverage operational profits through maximizing revenues and controlling costs. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations.

Prerequisite(s): ACCT2004 (or concurrent), CUL1395 or FSM2085.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2099 Food Service Management Internship

This course is a requirement for all students in the Restaurant, Food & Beverage Management degree program. The internship provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front and back-of-the-house operations.

Prerequisite(s): CUL1315, CUL1335, CUL1355, CUL1385, CUL1395, FSM1065 or approved sanitation certificate. (SL)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

FSM2925 Honors Food and Beverage Cost Control

This introductory honors Food and Beverage Cost Control course explores the major areas of costs, to prepare students to forecast and analyze sales and to analyze and propose solutions to the control problems specifically found in the baking and pastry food service industry. Emphasis is placed on concept development, menu planning, recipe costing, the control cycle and sales forecasting.

Prerequisite(s): Enrollment in Honors Program or permission of department chair. (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

FSM2945 Honors Introduction to Menu Planning and Cost Control

This is an honors introductory course which focuses on the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control costs and to analyze sales. This course explores various food service concepts, evaluates menus, tracks and analyzes costs and sales, explores labor and overhead expenses and uses the income statement as a method of evaluating business success.

Prerequisite(s): Enrollment in Honors Program or permission of department chair. (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

FSM3001 Food Service Management Systems and Human Resource Applications

This course is intended to prepare the students to apply sound human resource management principles to situations encountered within the hospitality industry. Students examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments.

Prerequisite(s): BPA2626 or CUL2626. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3020 Dining Service Management

This intermediate course concentrates on the comprehensive study of dining service operations within the food and beverage industry. Emphasis is placed on human resource development, staffing, facility design, internal marketing, and fiscal accountability.

Prerequisite(s): FSM2080 or FSM3001 or SEE3008.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3025 Food Science

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation, processing, and storage of food products. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO) (PT)

Offered at Denver, Providence

4.5 Quarter Credit Hours

FSM3030 Facilities Design and Analysis

This intermediate course introduces students to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. Students are introduced to the need for proper planning, layout and design of production and service areas. Students become familiar with computer systems designed in restaurant planning. The major portion of the course is student involvement in individual projects on kitchen layout.

Prerequisite(s): FSM1001 or HOSP1001 or SEE1001 or A.S. degree in Culinary Arts or Baking Pastry Arts

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3035 Supervision for Food Service Professionals

This course is designed to allow the student to learn and to explore human resource management theory and procedures as it applies to the food service industry. Students learn proper procedures to hire, train, motivate and discipline employees, as well as to perform employee appraisals. Current human resource management issues and current labor legislation law are discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (HO) (PT) (WI)
Offered at Denver, Providence, Providence CE
4.5 Quarter Credit Hours

FSM3040 Food Service Financial Systems

Students learn and experience an in-depth analysis of financial information within the food service industry. Emphasis is placed on exploration of accounting, sales, purchasing, inventory, and budgetary systems. The course offers an overall view of financial management and its related areas through manual applications and the use of computers in the food service industry. Students recognize business problems, provide viable solutions and evaluate the effect of those solutions. (HO) (PT)
Offered at Charlotte, Denver, Providence
4.5 Quarter Credit Hours

FSM3080 Food & Beverage Marketing and Distribution

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

FSM4040 On-Site Foodservice

This upper-level course emphasizes the contract or noncommercial segment of the food service industry. The traditional contract fields of business/industry, university/school, healthcare, recreation areas and catering are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager's perspectives. Prerequisite(s): FSM2080 or FSM3001 or SEE3008. (OL)
Offered at Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM4060 Hospitality Operations Management

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

FSM4061 Advanced Food Service Operations Management

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service, and fiscal accountability. Students manage the food and beverage service operations. Prerequisite(s): FSM1065 or approved sanitation certificate (or concurrent), FSM2080 or FSM2095 or FSM2099 or FSM3001, senior status. (HY)
Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM4070 The Business of Alcohol Distribution, Retail and Sales

This course offers the student a comprehensive overview of the costs of producing, distributing and selling licensed alcoholic beverages in the U.S. and the relationship between costs, profit margins and sales. Each segment of the three-tiered distribution system is analyzed and the legal aspects of producing, distributing and selling licensed beverages are examined. Internet sales and the challenge it poses to the current system are also evaluated. The impact of the current system on the consumer and how the consumer's needs are addressed is the focus of the course. Prerequisite(s): CUL1365 or FSM2055 or MRKT1001. (OL)
Offered at Charlotte, Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM4880 Beverage Operations Management

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

NUTR2001 Introduction to Nutrition

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

NUTR2901 Honors Introduction to Nutrition

This course emphasizes the principles of nutrition, and the six basic nutrients and related health concepts. Evidence-based science is used to explore recommended dietary intakes and tools for diet planning. Students create an in-depth computerized personalized nutrient profile, which is self-analyzed for nutritional adequacy. Prerequisite(s): Enrollment in University Honors Program or permission of department chair.
Offered at Charlotte, Denver, Denver CE, Miami, Providence
4.5 Quarter Credit Hours

NUTR3030 Nutrition Assessment

The junior-level course is designed to study the cultural, economic and physiological impact of food on the individual. Focus is on the measurement of techniques to evaluate nutritional status. Interrelationships between nutrition-related diseases and current diet recommendations are explored. Prerequisite(s): NUTR2001 or NUTR2901 and junior status. (HO) (WI)
Offered at Denver, Providence
4.5 Quarter Credit Hours

NUTR3050 Life Span Nutrition

This course is designed to study the significance of nutrition at specific times of growth, development, and aging. The focus is on understanding the role food plays from pregnancy to the elderly population. The relationship between nutrition and health are traced throughout the human life span. Students apply course content to situations relevant to both community and clinical settings. Prerequisite(s): NUTR2001 or NUTR2901 and junior status. (HO) (WI)
Offered at Denver, Providence
4.5 Quarter Credit Hours

NUTR3510 Principles of Food Product Development

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

NUTR4030 Medical Nutrition Therapy

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

NUTR4630 Advanced Medical Nutrition Therapy

This senior-level course provides the student with advanced Medical Nutrition Therapy (MNT) theoretical knowledge and clinical nutrition skills required for postgraduate programs and advanced degrees in Nutrition. Students utilize critical thinking skills in solving complex medical cases that require nutrition intervention. Students research and apply a variety of evidence-based clinical nutrition practices. Emphasis is on the critical role of utilizing the standardized Nutrition Care Process in all aspects of Medical Nutrition Therapy.

Prerequisite(s): NUTR3030, NUTR4030.

Offered at Denver, Providence

4.5 Quarter Credit Hours

Denver Hospitality Courses

- FSM - Food & Beverage Management Courses
- HOSP - International Hotel Courses
- IHTV - International Hotel Courses
- SEE - Sports, Entertainment & Event Mgmt Courses
- TRVL - Int'l Travel & Tourism Studies Courses

FSM1001 Introduction to the Food Service Field

This introductory course examines career opportunities, organizational structures, history and human resource management in the food service industry. Specific segments are also examined in commercial, industrial and institutional areas of food service.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM1065 Food Safety and Sanitation Management

Students explore the fundamentals of food safety and environmental sanitation. Students will identify the origins of food contamination and recognize proper food safety practices used to keep food safe during the flow of food from vendor to consumer. Students must pass a national food safety manager certification exam that is recognized by the Conference for Food Protection (CFP) to fulfill the graduation requirement. (HY) (PT)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

1.5 Quarter Credit Hours

FSM2010 Medical Food Service

This course introduces students to the principles of food service management in health care organizations. The food service manager's involvement in patient care and related areas of health care organizations is examined.

Offered at Denver, Providence

4.5 Quarter Credit Hours

FSM2025 Food and Beverage Cost Control

Food & Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting.

Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status. (HO) (WI)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2045 Introduction to Menu Planning and Cost Controls

This course allows the student to learn and apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food and beverage costs and analyze sales. This course introduces various food service concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success.

Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status. (HY) (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2055 Beverage Appreciation

This intermediate course refines the student's knowledge of beverages served in a variety of hospitality operations. Emphasis is placed on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined.

Prerequisite(s): Sophomore status. (HY) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2080 Food Service Operations

This intermediate-level course is designed to complete a student's foundation in purchasing as well as food and beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Students use current technology to develop income statements and manage back-of-the-house operations.

Prerequisite(s): ACCT2004 (or concurrent).

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2085 Hotel Food and Beverage Operations

This course is designed to introduce the student to the roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification and guest service styles and standards used in various lodging operations.

Prerequisite(s): FSM1065 (or concurrent).

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2095 Hotel Food and Beverage Controls

This course is designed to complete a student's foundation in purchasing and food and beverage operational controls. Emphasis is placed on methods used by hotel managers in order to increase food and beverage operational profits through maximizing revenues and controlling costs. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations.

Prerequisite(s): ACCT2004 (or concurrent), CUL1395 or FSM2085.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2099 Food Service Management Internship

This course is a requirement for all students in the Restaurant, Food & Beverage Management degree program. The internship provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front and back-of-the-house operations.

Prerequisite(s): CUL1315, CUL1335, CUL1355, CUL1385, CUL1395, FSM1065 or approved sanitation certificate. (SL)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

FSM2925 Honors Food and Beverage Cost Control

This introductory honors Food and Beverage Cost Control course explores the major areas of costs, to prepare students to forecast and analyze sales and to analyze and propose solutions to the control problems specifically found in the baking and pastry food service industry. Emphasis is placed on concept development, menu planning, recipe costing, the control cycle and sales forecasting.

Prerequisite(s): Enrollment in Honors Program or permission of department chair. (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

FSM2945 Honors Introduction to Menu Planning and Cost Control

This is an honors introductory course which focuses on the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control costs and to analyze sales. This course explores various food service concepts, evaluates menus, tracks and analyzes costs and sales, explores labor and overhead expenses and uses the income statement as a method of evaluating business success.

Prerequisite(s): Enrollment in Honors Program or permission of department chair. (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

FSM3001 Food Service Management Systems and Human Resource Applications

This course is intended to prepare the students to apply sound human resource management principles to situations encountered within the hospitality industry. Students examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments.

Prerequisite(s): BPA2626 or CUL2626. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3020 Dining Service Management

This intermediate course concentrates on the comprehensive study of dining service operations within the food and beverage industry. Emphasis is placed on human resource development, staffing, facility design, internal marketing, and fiscal accountability.

Prerequisite(s): FSM2080 or FSM3001 or SEE3008.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3025 Food Science

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation, processing, and storage of food products. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO) (PT)

Offered at Denver, Providence

4.5 Quarter Credit Hours

FSM3030 Facilities Design and Analysis

This intermediate course introduces students to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. Students are introduced to the need for proper planning, layout and design of production and service areas. Students become familiar with computer systems designed in restaurant planning. The major portion of the course is student involvement in individual projects on kitchen layout.

Prerequisite(s): FSM1001 or HOSP1001 or SEE1001 or A.S. degree in Culinary Arts or Baking Pastry Arts

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3035 Supervision for Food Service Professionals

This course is designed to allow the student to learn and to explore human resource management theory and procedures as it applies to the food service industry. Students learn proper procedures to hire, train, motivate and discipline employees, as well as to perform employee appraisals. Current human resource management issues and current labor legislation law are discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (HO) (PT) (WI)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3040 Food Service Financial Systems

Students learn and experience an in-depth analysis of financial information within the food service industry. Emphasis is placed on exploration of accounting, sales, purchasing, inventory, and budgetary systems. The course offers an overall view of financial management and its related areas through manual applications and the use of computers in the food service industry. Students recognize business problems, provide viable solutions and evaluate the effect of those solutions. (HO) (PT)

Offered at Charlotte, Denver, Providence

4.5 Quarter Credit Hours

FSM3080 Food & Beverage Marketing and Distribution

This course introduces students to the many facets of food marketing in commercial applications. Students will explore the various segments of the food and beverage marketing industry, including marketing for food and beverage manufacturing and distribution companies. Special emphasis will be placed on the integration of food service and marketing competencies.

Prerequisite(s): HOSP3050 or MRKT1001.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4040 On-Site Foodservice

This upper-level course emphasizes the contract or noncommercial segment of the food service industry. The traditional contract fields of business/industry, university/school, healthcare, recreation areas and catering are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager's perspectives.

Prerequisite(s): FSM2080 or FSM3001 or SEE3008. (OL)

Offered at Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4060 Hospitality Operations Management

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation.

Prerequisite(s): FSM1065 or approved sanitation certificate (or concurrent), FSM2080 or FSM2095, senior status.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

9 Quarter Credit Hours

FSM4061 Advanced Food Service Operations Management

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service, and fiscal accountability. Students manage the food and beverage service operations.

Prerequisite(s): FSM1065 or approved sanitation certificate (or concurrent), FSM2080 or FSM2095 or FSM2099 or FSM3001, senior status. (HY)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4070 The Business of Alcohol Distribution, Retail and Sales

This course offers the student a comprehensive overview of the costs of producing, distributing and selling licensed alcoholic beverages in the U.S. and the relationship between costs, profit margins and sales. Each segment of the three-tiered distribution system is analyzed and the legal aspects of producing, distributing and selling licensed beverages are examined. Internet sales and the challenge it poses to the current system are also evaluated. The impact of the current system on the consumer and how the consumer's needs are addressed is the focus of the course.

Prerequisite(s): CUL1365 or FSM2055 or MRKT1001. (OL)

Offered at Charlotte, Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4880 Beverage Operations Management

This upper-level course examines the creation and management of a beverage operation. Planning topics include concept, identification of target market and bar business creation. The creation of a business plan is discussed. Management topics include bar layout and operations, trend identification and product selection, basic production methods, costing and pricing, inventory methods and human resources management. The creation of wine lists, beer lists and cocktail menus is also discussed. Responsible Beverage Service is stressed.

Prerequisite(s): CUL4045 or FSM4070. (HY) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP1001 The Hospitality Field

This course is an introduction to the various segments within the hospitality industry (lodging; food service; travel & tourism; and sports, entertainment & event management). The course is intended to prepare the student to apply sound management principles to the challenges encountered within the industry.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP1008 Customer/Guest Service Management

This introductory course is a study of customer/guest service management within the hospitality industry. Emphasis is placed on the development of service standards, the problem solving process, data gathering techniques, technological methods and fiscal accountability. Students take an industry-recognized responsible alcohol service exam.

Prerequisite(s): FSM1001 or HOSP1001 or SEE1001. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP1010 Front Office Operations

This course familiarizes students with the front office department of the hotel. Emphasis is placed on guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. The student focuses on all aspects of the unique relationship between the front office and other departments in the hotel.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP2011 Hospitality Sales and Meeting Management

This course familiarizes students with the scope of sales and meeting management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices.

Prerequisite(s): FSM3001 or HOSP1008 or TRVL2040. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP2020 Resort Management

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties is also investigated.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP2030 Hospitality Human Resources and Diversity Leadership

Operational and staff managers in today's hospitality-related businesses often manage a diverse group of employees and are responsible for compliance with employment laws and human resource policies. Therefore, managers must be knowledgeable about laws and best practices when working with their employees. This course helps students develop managerial knowledge and skills in several areas of human resource management including recruiting, interviewing, selection, orientation, training, performance evaluation and management, discipline, terminations, and employee and union relations.

Prerequisite(s): Sophomore status. (HO) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP2050 International Tour and Hotel Operations

This course is taught only on a campus outside of the U.S. during a term abroad program. The course focuses on cultural, political, legal and economic forces; their impact on tourism and how hospitality management practices differ among countries. Students plan and participate in a variety of tours and professional site visits in order to gain firsthand knowledge of the international travel experience.

Prerequisite(s): Must be accepted in Study Abroad program, junior status.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

9 Quarter Credit Hours

HOSP2099 Hotel Internship

This internship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts.

Prerequisite(s): HOSP1008 or HOSP1010, FSM1065 or approved sanitation certificate, FSM2085.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

6.75-13.5 Quarter Credit Hours

HOSP3020 Trade Show/Exposition Management

This course is designed to give the student practical experience in developing a trade show or exhibition with special emphasis on pre-planning, budget preparation, advertising and/or public relations, and exhibit setup, including exhibit registration, booth accommodations and assignments, draping, audiovisual, programming and wrap-up. A directed work project may be incorporated into this course.

Prerequisite(s): FSM3001 or HOSP2011 or SEE2020 or TRVL2040.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3033 Hotel Property Operations

This course introduces the student to the role of the property operations manager in a lodging context. Essential elements of engineering, housekeeping, and safety are studied. The student is introduced to technical, managerial, financial and legal issues related to these departments. The environmental impact of activities in this area of management is highlighted. The course content has application to other settings as well.

Prerequisite(s): HOSP2099 or permission of department chair.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3045 Management Of Vacation Ownership (Timeshare) Resorts

This course covers concepts and issues related to the marketing and management of vacation ownership (time share) properties. Owner-manager relationships are highlighted. Additionally, important financial issues related to initial development, budget management and renovations are covered. Best practices of leading companies are examined. Contrasts are made among typical lodging properties, traditional resorts, full ownership resorts, destination clubs and fractional ownership resorts.

Prerequisite(s): HOSP1010 or HOSP2020. (HY)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3050 Hospitality Strategic Marketing

This is an upper-level course dealing with the broad scope of hospitality marketing. Emphasis is on the analysis, structure and strategy of the hospitality marketing department, departmental budgeting, allocation of resources, market research, media selection and effectiveness of the marketing plan. Case studies and assigned readings examine current marketing issues. A directed work project may be incorporated into this course.

Prerequisite(s): Junior status. (HY) (HO) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3060 Private Club Management

This upper-level course examines the private club industry and its specific challenges. Emphasis is placed upon the manager's role with the governing board, membership, staff and management of the clubhouse and recreation activities.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001. (HY)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3077 Revenue Management

This course examines and illustrates the strategies, principles and techniques of revenue management as they relate to lodging, travel/tourism, food service and facilities management. The relationship between accurate forecasting, overbooking, reservation systems, marketing issues, pricing and e-commerce as they relate to financial decision-making is investigated. Students are required to analyze revenue management scenarios.

Prerequisite(s): ECON2002 or HOSP1010.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3810 Spa Management

This course examines the growing segment of spas and spa services within hospitality operations. Strategies for the design and development of a successful spa concepts are discussed with emphasis placed on management, marketing and fiscal performance.

Prerequisite(s): Junior status.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3850 Negotiations and Agreements

This intermediate-level course explores a variety of hospitality industry negotiations and interactions. The course discusses the skills necessary to recognize situations within the hospitality industry that call for bargaining. This course articulates the development of agreed elements necessary to properly record the outcomes of a union/management negotiation process; the numerous agreements/contracts that are prevalent in the unionized hospitality industry; and the implementation and management of agreements and contracts.

Prerequisite(s): LAW2001 or LAW2010.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP4012 Developing and Managing a Small Hospitality Lodging Property

This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered.

Prerequisite(s): ACCT3020 or ACCT3025, HOSP3050 or MRKT1001.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP4015 Advanced Hospitality Sales Seminar

This senior-level course is an in-depth study of the sales process. Emphasis is placed on developing the sale from initial prospecting and lead qualification through follow-up after the close. The course explores the communication, interpersonal and professional skills needed to be a hospitality sales executive through classroom lecture, role-play, guest speakers, webinars, networking opportunities, and real or simulated on-campus events.

Prerequisite(s): HOSP 3050, SEE 2020 or HOSP 2011.

Offered at Denver, Providence

4.5 Quarter Credit Hours

HOSP4060 Hospitality Management Seminar

This is a senior-level capstone course designed to give students insight into hospitality strategy. Using a variety of teaching methods including the case study approach, realism is introduced into the classroom improving the critical thinking and decision-making ability of the student. The course is also designed to integrate appropriate computer-based simulation and application programs into management theory. A directed work project may be incorporated into this course.

Prerequisite(s): ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. (HY) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP4099 Hospitality Internship

Eligible students may apply for a selective Hospitality Internship assignment. These internship assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of this term-long course, students have a more global understanding of the demands and expectations of business and industry.

Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective credit available, and 4) have the sponsorship of a faculty advisor.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

IHTV3010 International Hospitality Management

The purpose of this intermediate course is to acquaint students with the skills of a global hospitality manager, where students study principles of international hospitality management: marketing, human resource management, financial issues and operational risk management. An historical approach is taken in exploring the development of multinational hospitality corporations.

Prerequisite(s): HOSP2030.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE1001 Introduction to Sports/Entertainment/Event Management

This course introduces students to the sports/entertainment/event management field. Emphasis is on the historical development, organizational structure and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers and stadiums are also discussed.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE2010 Facilities Operations

This course introduces students to the functions, procedures and systems necessary to plan, develop, operate and maintain indoor/outdoor sport and recreation facility environments. Emphasis is on the importance of the facility manager's role in maintaining the physical plant and grounds for maximum safety, comfort and profitability.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001. (HO)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE2015 Leadership in Recreation/Leisure Settings

This course explores leadership qualities, styles and group dynamics.

Students examine a selection of program activities and guidelines for presenting and developing them effectively. Focus is on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing are discussed.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE2020 Event Management

This course introduces students to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (HY) (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE2030 The Entertainment Industry

This course is designed to provide students with core knowledge of the diverse and dynamic entertainment industry. The topics explored through this course include the historical development of the entertainment industry, current trends and industry regulations, theater and the arts, music, cinema, sports entertainment, television, and alternative entertainment. Issues related to industry best practices, effective artist/performer management and entertainment event production are also discussed.

Prerequisite(s): SEE1001 or HOSP1001 or FSM1001 or FSM3001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE2040 Outdoor Recreation Planning

This course provides an introduction to the concept of outdoor recreation, outdoor recreation planning and the specific use of our environment for recreation by individuals, private agencies and government agencies. The study of federal programs including the National Park Service is an integral part of this course.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE2070 The Gaming Industry

This introductory course is designed to familiarize students with the many facets of the entire gaming industry. Topics to be covered include: the history of gambling, common forms of gambling, major gaming destinations, career paths, gaming industry leaders, regulation and licensing and basic organization of a casino resort. Current trends and issues in the industry are also discussed.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3008 Sports/Entertainment/Event Management Ancillary Services and Revenues

This course explores the business dynamics of ancillary services and revenues in the sports, entertainment and event management industry by concentrating on the current procedures and standards for managing concessions, catering, merchandising, and retail operations. VIP services, premium revenue opportunities, effective techniques for responsible alcoholic beverage service, and cost control procedures are also incorporated. Students focus their study on the manager's role in delivering these services in an effective and entrepreneurial manner.

Prerequisite(s): SEE2010, SEE2020, SEE2030.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE3010 Ticket Sales and Operations

This course introduces students to the ticketing operation of a major facility. The course concentrates on the sales, marketing and merchandising of the facility's inventory. Emphasis is placed on day-to-day management procedures and the technology utilized to control this box office inventory.

Prerequisite(s): SEE2010, SEE3008. (HO)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE3015 Managing Gaming Operations

This advanced course is designed to familiarize the student with basic knowledge about managing casino properties. Discussions include casino financial management, organizational structure, gaming terminology, casino design, with special emphasis on casino marketing. International and internet gaming markets are also explored. A field trip to a pre-selected casino is mandatory.

Prerequisite(s): SEE2070. (HY) (OL)

Offered at Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3020 Professional Sports Management

This course focuses on the management and issues related to professional sports enterprises. Emphasis is placed on the theoretical foundations of professional sports and the application of management principles in the industry. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence

4.5 Quarter Credit Hours

SEE3030 Athletic Coaching and Administration

This course focuses on understanding basic coaching/administrative principles and philosophies for sports and athletics. It emphasizes the interscholastic and intercollegiate experiences. Students explore a wide range of topics related to the current issues and trends in athletic coaching and administration.

Prerequisite(s): LEAD2001 or LEAD2901. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence

4.5 Quarter Credit Hours

SEE3041 Special Event Protocol

Students in this course examine the specifics of social and professional business etiquette and the event protocol. Official protocol and the order of precedence for governmental, military and social organizations are investigated as well. The unique challenges presented by official ceremonial events such as state dinners, flag ceremonies, inaugurations, dedications, graduations, parades, state and military funerals, and memorial services, etc. are discussed, and students formulate effective strategies for managing such events.

Prerequisite(s): SEE2020 or HOSP2011 or FSM3001. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3042 Weddings & Ceremonies

This course examines the unique aspects of planning and executing various ceremonial events such as weddings (traditional and nontraditional), bar/bat mitzvahs, quinceañera parties, debutante balls, anniversaries and civilian funerals. Special emphasis is placed on adapting the traditional event cycle to the challenges presented by these social life-cycle events and the numerous ethnic and religious traditions associated with them. Industry best practices for custom event design including décor, entertainment, catering and budgeting are explored. In addition, strategies for attracting, managing and retaining clients are discussed.

Prerequisite(s): SEE2020 or HOSP2011 or FSM3001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3045 Media Relations

This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies are utilized in a laboratory environment. Emphasis is placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations.

Prerequisite(s): ENG1021 or ENG1921, ENG1030 or ENG1930.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3055 International Special Event Management

This upper-level course, taught only on a campus outside of the United States during a term abroad program, focuses on the development, planning and management of international special events. Emphasis is on research and development, site selection, social and cultural issues, marketing and sponsorship, and human resource management. In addition, the challenges presented by producing an event in a non-domestic venue are explored in detail.

Prerequisite(s): SEE2020, must be accepted in Study Abroad program

Offered at Charlotte, Denver, Miami, Providence, Providence CE

9 Quarter Credit Hours

SEE3060 Concert and Event Production

This course focuses on event and concert tour production. Emphasis is on managing a show on stage, back stage and on the road. In addition, tools for set building, lighting, sculpting sound with microphones and mixers, reviewing basic electrical formula, performance contracts, technical riders and a production checklist are explored.

Prerequisite(s): SEE2010, SEE2030.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3065 Fundamentals of Fundraising and Philanthropy

This course is designed to explore the role fundraising and philanthropy can play in the success of the nonprofit and voluntary sectors of industry. The focus is on acquiring a sound knowledge base pertaining to sponsorship opportunities, grants, campaigns (capital and annual), planned giving and corporate partnerships. In particular, the course addresses the most effective strategies for leveraging such affiliations so that organizations achieve their funding goals.

Prerequisite(s): HOSP2011 or SEE2020. (OL)

Offered at Charlotte, Denver, Online, Providence

4.5 Quarter Credit Hours

SEE3120 Fitness and Wellness Center Management

This course focuses on the skills necessary to manage a fitness and wellness center. Emphasis is on the development and design of the facility layout, daily operations, and fitness/wellness programs located in private, public, corporate, hotel, resort, university and recreational facilities. Students learn program development skills necessary to operate and manage a fitness/wellness facility. A directed work project may be incorporated into this course.

Prerequisite(s): HOSP3033 or SEE 2010. (OL)

Offered at Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

SEE4020 Sports and Entertainment Marketing

This course exposes students to marketing concepts relating to the sports and entertainment industries. It addresses various products, consumer markets, strategic market analysis and valuation within the sports/entertainment industries. Major topics include the negotiation process, promotions, public relations, market research and sponsorships.

Prerequisite(s): HOSP3050 or MRKT1001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE4050 Public Assembly Facility Management

This course integrates the various management functions of public assembly facilities. Students focus on advanced management principles, practices and methods.

Prerequisite(s): HOSP3050 or MRKT1001. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence

4.5 Quarter Credit Hours

SEE4060 Sports/Entertainment/Event Management Seminar

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student.

Prerequisite(s): ACCT3020 or ACCT3025, HOSP3050 or MRKT1001.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE4099 Sports/Entertainment/Event Management Internship

This senior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting.

Prerequisite(s): SEE3008, senior status.

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

TRVL3010 Dynamics of Tourism

This is a management-oriented course covering the economic, cultural and social functions in the planning and development of the tourism industry. Emphasis is placed on organizational concepts.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL3020 Ecotourism

This upper-level course explores an emerging dimension of tourism: ecotourism. Students investigate the impact of specific environmental issues on tourism, including water pollution, air pollution, habitat destruction, etc., and focus on the impact of tourism on the physical, biological and cultural environment. The role of the tourism industry as it relates to the provision of ecotourism experiences is also discussed.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL3030 International Policies of Tourism

This intermediate-level course is designed to provide the student with an increased understanding in the area of international tourism development. Emphasis is placed on the definitive study of the essential components for a successful national tourism program.

Prerequisite(s): TRVL3010. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL3040 Adventure, Sport and Nature-Based Tourism

This course provides the student with a solid foundation of knowledge related to adventure, sport and nature-based tourism and focuses on key considerations necessary for its implementation. The course offers an opportunity for a field project.

Prerequisite(s): FSM2099 or FSM3001 or HOSP2099 or SEE2020 or TRVL2099.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL4011 Destination Management Organization

This course integrates the administrative functions of a destination management or marketing organization (DMO). The interrelationships of operations, marketing and finance are analyzed and evaluated. A directed work project may be an integral part of this course.

Prerequisite(s): HOSP3050 or MRKT1001. (HO) (WI)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

Denver Technology Courses

- CGRA - Computer Graphics Courses
- DME - Computer Graphics Courses
- FIT - Foundations of Technology Courses
- PRMG - Computer & Information Science Courses

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(s): FIT1000 or FIT1012 or FSM2080 or HOSP1008 or SEE3010. (HO) (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

DME1000 Foundation Drawing and Digital Tools

As a prerequisite to all design thinking, drawing skills offer an effective means of prototyping visual solutions before committing them to software.

Students practice the essential visual elements of design including shape, line, value and perspective. Based on graphics industry models, students actively experience compositional and thematic principles as a means of developing flexible approaches to design strategy. Students create initial sketches on paper then learn techniques to digitize files into common software applications. Drawings are integrated into digital portfolios. (OL) (PT)

Offered at Charlotte, Denver, Miami, Online, Providence

4.5 Quarter Credit Hours

FIT1000 Information Technology for Business Professionals

This course provides basic understanding of computer software, policies and procedures necessary for business professionals. Students gain practical knowledge of operations and terminology as well as hands-on use of personal information management systems, word processing, and digital presentations. Students are also introduced to using databases as a decision-making tool. Computer-based assessment software may be used as both a learning and skills measurement tool. (HY) (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FIT1005 Introduction to Keyboarding

This course is designed to introduce or reinforce keyboarding skills necessary to prepare documents used in the business world. Students learn the keys and techniques to produce error-free documents. (HY)

Offered at Denver, Providence, Providence CE

1.5 Quarter Credit Hours

FIT1040 Spreadsheet Design for Business Solutions

Students gain a working knowledge of spreadsheet skills and apply those skills to problem-solving cases. Computer-based assessment software may be used as both a learning and skills measurement tool. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PRMG2010 Introduction to Project Management

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

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

PRMG3010 Advanced Project Management

This course trains students to initiate, plan, execute, monitor, control, and close a project in the real world. Using a real world project plan, students become competent in the following areas of project management: project integration, project scope, project time, project cost, project quality, project human resources, project communications, project risk management.

They practice these skills individually and in teams applying them to a real world project. They also gain understanding of the application of project management processes.

Prerequisite(s): PRMG2010. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

Academic Information

This section of the catalog contains important information about the academic requirements and policies of Johnson & Wales University, as well as additional educational components including experiential education and study abroad opportunities, and available honors programs and academic societies.

Class Schedules

The course schedule (https://uconnect.jwu.edu/prod/bwkschd.p_disp_dyn_sched) is published before registration begins for each term/semester. The course schedule will include course meeting days and times, seat capacity, course prerequisites and additional information for courses meeting the search criteria.

Occasionally, make-up classes are scheduled, due to holidays or other missed days, to meet minimum classroom hour requirements. The dates of these rescheduled classes are available in jwuLink (<https://link.jwu.edu>). It is possible that at times a course may not be rescheduled and the student will be responsible for all work as outlined in the syllabus.

Please note that students enrolled in courses at the university may be required to participate in online discussion forums, student-to-student collaborations and student presentations with other students as part of course requirements.

Summer Sessions

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

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

Academic Policies

This section of the catalog contains important information about the academic policies of Johnson & Wales University, the grading system and other academic requirements.

Academic Standing

A student's academic standing is based on grade point average (GPA) in conjunction with total attempted credits (including transfer credits) and is evaluated after the completion of each term of enrollment. Academic standing standards differ by program of study. Please refer to the following academic standing standards charts. If students are not in good academic standing or have questions about the requirements for graduation, they should make an appointment with an academic counselor for assistance in assessing their situation.

Students who meet the following criteria are considered to be in good academic standing:

- Undergraduate students need a minimum GPA of 2.0.
- Graduate students need a minimum GPA of 3.0.
- Doctoral students need a minimum GPA of 3.25.
- 4+1 B.S./MBA/M.S. program students need a minimum GPA of 3.0 in graduate-level coursework.

According to the following academic standing standards, students who do not satisfy good academic standing requirements will be placed on probation, suspended (undergraduate students only) or dismissed.

Academic Standing Standards: Undergraduate Day and Online Programs

First-Term Students:

Status at Start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0-higher	2.0-4.0	Good Standing
Good Standing	0-21	1.0-1.99	Probation 1st Term
Good Standing	0-21	0-.99	Suspended

Good Standing	21.1-42	1.26-1.99	Probation 1st Term
Good Standing	21.1-42	0-1.25	Suspended
Good Standing	42.1-higher	1.5-1.99	Probation 1st Term
Good Standing	42.1-higher	0-1.49	Suspended

Returning Students:

Status at Start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0-higher	2.0-4.0	Good Standing
Good Standing	0-21	1.0-1.99	Probation 1st Term
Good Standing	0-21	0-.99	Suspended
Good Standing	21.1-42	1.26-1.99	Probation 1st Term
Good Standing	21.1-42	0-1.25	Suspended
Good Standing	42.1-higher	1.5-1.99	Probation 1st Term
Good Standing	42.1-higher	0-1.49	Suspended
Probation 1st Term	0-higher	2.0-4.0	Good Standing
Probation 1st Term	0-21	1.0-1.99	Probation 2nd Term
Probation 1st Term	0-21	0-.99	Suspended
Probation 1st Term	21.1-42	1.26-1.99	Probation 2nd Term
Probation 1st Term	21.1-42	1.0-1.25	Suspended
Probation 1st Term	21.1-42	0-.99	Academic Dismissal
Probation 1st Term	42.1-higher	1.5-1.99	Probation 2nd Term
Probation 1st Term	42.1-higher	1.26-1.49	Suspended
Probation 1st Term	42.1-higher	0-1.25	Academic Dismissal
Probation 2nd Term	0-higher	2.0-4.0	Good Standing
Probation 2nd Term	0-21	1.0-1.99	Probation 3rd Term
Probation 2nd Term	0-21	0-.99	Suspended
Probation 2nd Term	21.1-42	1.26-1.99	Probation 3rd Term
Probation 2nd Term	21.1-42	1.0-1.25	Suspended
Probation 2nd Term	21.1-42	0-.99	Academic Dismissal
Probation 2nd Term	42.1-higher	1.5-1.99	Probation 3rd Term
Probation 2nd Term	42.1-higher	1.26-1.49	Suspended
Probation 2nd Term	42.1-higher	0-1.25	Academic Dismissal
Probation 3rd Term	0-higher	2.0-4.0	Good Standing
Probation 3rd Term	0-higher	1.51-1.99	Suspended
Probation 3rd Term	0-higher	0-1.50	Academic Dismissal
Academic Warning	0-higher	2.0-4.0	Good Standing

Academic Warning	0-42	1.25-1.99	Probation 1st Term
Academic Warning	0-42	0-1.24	Academic Dismissal
Academic Warning	42.1-63	1.5-1.99	Probation 1st Term
Academic Warning	42.1-63	0-1.49	Academic Dismissal
Academic Warning	63.1-84	1.75-1.99	Probation 1st Term
Academic Warning	63.1-84	0-1.74	Academic Dismissal
Academic Warning	84.1-higher	0-1.99	Academic Dismissal

Academic Standing Standards: Adult & Continuing Education

Status at Start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0-higher	2.0-4.0	Good Standing
Good Standing	0-higher	0-1.99	Probation 1st Term
Probation 1st Term	0-higher	2.0-4.0	Good Standing
Probation 1st Term	0-higher	1.25-1.99	Probation 2nd Term
Probation 1st Term	0-higher	1.0-1.24	Suspended
Probation 1st Term	0-higher	0-.99	Academic Dismissal
Probation 2nd Term	0-higher	2.0-4.0	Good Standing
Probation 2nd Term	0-higher	1.50-1.99	Probation 3rd Term
Probation 2nd Term	0-higher	1.25-1.49	Suspended
Probation 2nd Term	0-higher	0-1.24	Academic Dismissal
Probation 3rd Term	0-higher	2.0-4.0	Good Standing
Probation 3rd Term	0-higher	1.5-1.99	Suspended
Probation 3rd Term	0-higher	0-1.49	Academic Dismissal
Academic Warning	0-higher	2.0-4.0	Good Standing
Academic Warning	0-27	1.25-1.99	Probation 1st Term
Academic Warning	0-27	0-1.24	Academic Dismissal
Academic Warning	27.1-40.99	1.5-1.99	Probation 1st Term
Academic Warning	27.1-40.99	0-1.49	Academic Dismissal
Academic Warning	41-54.99	1.75-1.99	Probation 1st Term
Academic Warning	41-54.99	0-1.74	Academic Dismissal
Academic Warning	55-higher	0-1.99	Academic Dismissal

Academic Standing Standards: Graduate Programs (4+1 B.S./MBA/M.S. program students must meet these standards for the graduate-level coursework for which they are enrolled.)

Status at Start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0-higher	3.0-4.0	Good Standing

Good Standing	0-higher	2.0-2.99	Probation 1st Term
Good Standing	0-higher	0-1.99	Academic Dismissal
Probation 1st Term	0-higher	3.0-4.0	Good Standing
Probation 1st Term	0-higher	0-2.99	Academic Dismissal
Academic Warning	0-higher	3.0-4.0	Good Standing
Academic Warning	0-higher	0-2.99	Academic Dismissal

Academic Standing Standards: Doctoral Programs

Status at Start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0-higher	3.25-4.0	Good Standing
Good Standing	0-higher	0-3.24	Academic Dismissal

Note: Doctoral students will be dismissed if their GPA is less than 3.25, or when they earn a grade of F, WF or W in any course. (No classes may be repeated.)

Academic Probation

Probation may affect a student's ability to register and/or graduate. Graduate program students and 4+1 B.S./MBA/M.S. program students are allowed one term only on probation.

Academic Suspension

Suspended students may not matriculate at the university for at least one term and are expected to work on academic deficiencies. To return to the university, these students must petition the Academic Appeals Committee, providing a letter of intent and documentation of academic improvement. The committee will consider appeals that document mitigating circumstances.

Academic Dismissal

Dismissed students may no longer matriculate at the university and are expected to work on academic deficiencies. To return to the university, students may petition the Academic Appeals Committee, providing a letter of intent and documentation of academic improvement. The committee will consider appeals that document mitigating circumstances.

Academic Warning

Students who are reinstated into the university will be placed on Academic Warning. These students risk permanent dismissal from the university if they are unable to meet academic standing guidelines. The warning designation is sometimes used to override academic standing decisions at the end of the term due to mitigating circumstances.

These undergraduate students will be allowed to register for a maximum of 13.5 credits in academic classes or 15 credits in laboratory classes. In addition, these students will be required to attend a mandatory student skills strategies seminar and tutoring in identified content areas. (Failure to complete these requirements will result in immediate dismissal.)

Attendance

All students are expected to attend each meeting of every class in which they are enrolled on time. The maximum number of absences for valid reasons is based on the 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 Student Handbook contains rules and policies for frequent or prolonged absences from class.

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

Credits and Grades

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.

Undergraduate Grading System

September 1985 to present (note: not all grades are used by all colleges or schools)

The grading system is as follows:

Grade Range	Letter Grade	Quality Points
95–100	A+	4.00
90–94	A	4.00
85–89	B+	3.50
80–84	B	3.00
75–79	C+	2.50
70–74	C	2.00
65–69	D+	1.50
60–64	D	1.0
0–59	F	0.00
Withdrawal	W	0.00
Withdrawal/Fail	WF	0.00
Withdrawal/Pass	WP	
Incomplete	I	
No Credit	NC	
Grade Pending	GP	
Audit	AU	
Proficiency	P	
Satisfactory	S	
Unsatisfactory	U	
Prior Learning Assessment	PL	
Challenge Exam Credit	CX	
No Grade	NG	

Grade reports are viewable in jwuLink (<http://link.jwu.edu>).

Honors Option (H)

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

Failure (F)

Issued if a student fails to achieve adequate scholastic progress. The grade is recorded permanently on the student's academic record. Upon successful completion of the course at a later date, the 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 from a culinary/pastry laboratory course or a course with an experiential education component, or is withdrawn due to excessive absences from a registered course after its add/drop period has ended. A W is a punitive and failing grade issued at the instructor's discretion, 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.

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.

Satisfactory/Unsatisfactory (S/U)

Used for designated courses throughout the university.

Prior Learning (PL)

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

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.

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. However, students are eligible for financial aid for only one repetition of a previously passed course. The highest grade earned will be calculated into the grade point average. When a student has repeated a course previously applied to an awarded degree, both grades will be included in 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 career management capstone 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. Students on academic probation, repeat course probation and/or satisfactory academic progress warning are required to meet with an academic counselor. Appointments are recommended.

Transfer and Career Prerequisites

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

Students who are interested in transferring to JWU should see information on transfer admissions (p. 78).

Courses Taken at Other Institutions

Undergraduate Courses

Enrolled students requesting to take courses elsewhere (U.S. schools) must submit a Request to Take Classes Elsewhere (http://www.jwu.edu/uploadedFiles/Documents/Forms/Academic_Services/JWURequestToTakeClassesElsewhere.pdf) form (available in jwuLink > Registration & Grades > Student Academic & Financial Services) to obtain prior approval from Student Academic & Financial Services. Enrolled students requesting to take courses at an international institution must contact Study Abroad. The following requirements must be met.

1. The student must have an overall grade point average above 2.0.*
2. There is a limit of 18 credits which may be taken during enrollment at the university.
3. The course(s) must not be in the major field.
4. The student may not have taken the course(s) previously at the university and received a grade of "F," "W," "WF," "I" or "GP".
5. Course credits from other institutions must equate to JWU-requested course credit.
6. Grades of "C" or better (2.00 or equivalent) from an accredited institution may be accepted for transfer. Transfer credits are not calculated into the cumulative grade point average.
7. The course(s) must be taken within one year of permission being granted.
8. Students are responsible for tuition and fees for approved course(s) at the other institution as applicable.
9. A student will not be granted credit (transfer credit or otherwise) for any academic work done during the period of a disciplinary suspension.

For each approved course, students must receive a minimum grade of "C" (2.00 equivalent) in order for Johnson & Wales to award transfer credit. Transfer credits are not calculated into the cumulative GPA.

Accelerating the completion of program requirements may negatively impact future enrollment (i.e. part-time enrollment during a term in the next academic year); students are strongly advised to review course projections and to plan accordingly.

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

Note: Exceptions to criteria 1–4 will be made by the Director of Academic Counseling.

GRADUATE COURSES

Once enrolled in a JWU graduate program, a student may not take core or concentration courses elsewhere and apply them for transfer credit except in extenuating circumstances, and when permission is granted by the dean's office. A grade of "B" or better must be earned for the course to transfer.

Academic Transcripts

A transcript is a representation of a student's entire academic record while at Johnson & Wales University. In accordance with the Family Educational Rights and Privacy Act (FERPA), a transcript may be released only upon written request of the student. Students can also submit transcript requests online through jwuLink (<https://link.jwu.edu/cp/home/displaylogin>). Students intending to pick up transcripts in person must make the request in person at Student Academic & Financial Services or complete a transcript request form.

The university does not charge a fee for transcripts; however, official transcripts will not be released if a student is not current in all financial obligations to the university. Within three business days of receipt of an authorized request, official transcripts will be printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee. The university does not email transcripts. Transcripts are not official if faxed. A maximum of 20 official transcripts may be requested per year. Official transcripts are not produced while grade processing and posting is in progress at the end of each term/semester.

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

Requirements

Residency Requirement

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

Graduation Requirements

Each student is required to submit an online graduation application at least two terms prior to degree completion. Students must file one application for each expected degree (i.e., associate, bachelor's, master's). The application ensures that students are reviewed for graduation at the correct time, that correct information is presented on the diploma, and that it is mailed to the correct address.

Graduation requires successful completion of a prescribed sequence of study and a minimum 2.00 grade point average. Students with a cumulative GPA below 2.00 will not be in compliance with the criteria for good academic standing and may be subject to academic dismissal. Furthermore, as required by their program, all students must hold an active Sanitation Certification.

All associate-level degrees require the completion of a minimum of (ninety) 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. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication. If competency is not achieved at this point, students must successfully complete ENG0001 Writing Workshop and achieve competency. This, in effect, is a graduation writing requirement for all students pursuing a bachelor of science degree from JWU.

Service Learning

Community Service-Learning (CSL)

CSL is an integral part of academic life at the Denver Campus. The premise of CSL is based on the shared value proposition that both students and community-based organizations benefit from collaboration. Courses that incorporate this methodology remind us that organizations depend on the success and prosperity of the communities in which they are embedded. There are a variety of academic CSL opportunities on the Denver Campus.

Arts & Sciences (A&S)

LEAD2001 Foundations of Leadership Studies is a required course that draws upon a variety of research-based theories and applications germane to the study of leadership. Theoretical paradigms of motivation are discussed and applied to communication styles, decision making, risk taking, team building, conflict resolution, negotiation, diversity and inclusion. Leadership traits, leadership styles and roles are examined in the context of ethics, power and social responsibility. Completing meaningful community service is an integral component of the Foundations of Leadership Studies course. Students link volunteer experiences at nonprofit organizations to classroom curriculum through reflective practices, such as journaling and group discussion, about citizen professionalism and community leadership.

Other A&S courses that may incorporate CSL components include: LEAD3020 Creative Leadership, PHIL3040 Ethics of Business Leadership, ENG1020 English Composition, ENG2021 Advanced Composition and Communication, ENG1030 Communication Skills, and MATH1930 Statistics I.

Business, Hospitality and Culinary Arts

Each term, a variety of college-specific courses on the Denver Campus also incorporate CSL experiences into their curricula. In the past, courses have included: FISV2010 Finance, SEE4060 Sports/Entertainment/Event Management Seminar, FSM1001 Introduction to the Food Service Field, FSM4040 On-Site Foodservice, FSM4061 Advanced Foodservice Operations and Management, FSM3035 Supervision for Food Service Professionals, HOSP4060 Hospitality Management Seminar, CJS4080 Criminal Justice Senior Seminar, CJS4030 Criminal Justice Research Methods, CUL4175 Spa Cuisine, HOSP1010 Front Office Operations, MGMT4020 Strategic Management, NUTR3050 Life Span Nutrition.

Please be aware that course syllabi are subject to change year-to-year. Contact Rena Dulberg to find out more about available college-specific CSL options.

Directed Work Experience

DWE3999 Directed Work Experience provides students with an opportunity to apply newly acquired skills and knowledge in a supervised, non-paid industry setting with faculty oversight. The experience focuses on a specific industry- or functional area-based project, which could include service that supports a local nonprofit organization.

Experiential Education

Experiential Education & Career Services

Experiential Education & Career Services offers a variety of internship programs and career services including a career capstone course, résumé critiques, mock interviews, career fairs, exposure to industry professionals, on-campus interviews and more. These services assist students in building skills to obtain employment and independently manage their careers.

Experiential Education & Career Services components include

- internship opportunities available in the College of Business, The Hospitality College, the College of Culinary Arts, the School of Technology (Providence Campus only) and the School of Arts & Sciences (Providence

Campus only). Internship is designed to provide eligible students with practical work experience in their chosen field of study while they earn academic credit for the experience.

- 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 advising resources providing personalized advising on a variety of career-related topics.
- online job postings by employers who are looking to hire students for part-time and full-time jobs (on and off campus) as well as internships. Go to jwuLink (<https://link.jwu.edu>) > Careers > Find a Job.
- employers representing a broad range of fields that visit campus each year to participate in recruiting events and serve as guest lecturers and classroom speakers. These activities provide students with a real-world view of industry as well as opportunities to connect with industry professionals and career options.

Study Abroad

Study Abroad works with all schools and colleges at all campuses to offer a portfolio of study abroad programs to Johnson & Wales students. Any interested student is encouraged to contact Study Abroad (<http://www.jwu.edu/studyabroad>) at 401-598-1406 for personal study abroad advising, program information and applications.

Academic Functions

Summer Orientation programs are held for new students during the months of June, July and August prior to the fall term. Additionally, the fall term Wildcat Welcome program aids in transitioning students to their new environment and preparing them for coursework. During the winter and spring terms, a one-day orientation program and Wildcat Welcome are held.

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

Honors

Johnson & Wales University recognizes high-level scholastic achievement in a variety of ways.

- Latin Honors (e.g., cum laude, magna cum laude and summa cum laude) are awarded upon graduation to eligible degree candidates based on their graduating grade point average.
- The Honors Program offers students the opportunity to complete an enhanced undergraduate curriculum and to earn Honors Program designations on their transcripts and diplomas.
- The SHARP program allows eligible students to accelerate their course of study by registering for additional credits each term.
- Additionally, the university recognizes superior academic performance through other honors societies and university awards.

Latin Honors

Eligible degree candidates receive cum laude, magna cum laude and summa cum laude recognition according to their academic program average.

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

Dean's List

In recognition of scholastic achievement, full-time students (carrying a minimum of 12 quarter credit hours) at Johnson & Wales University who have achieved a term GPA of 3.40 or above receive Dean's List commendation. Upon processing of approved grade changes, student records will be evaluated for Dean's List eligibility.

Honors Program

The Honors Program offers academically talented 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 or ACT scores.

Honors students enroll in honors sections of some general studies courses and may choose the honors option (H-option) in other courses. They have the opportunity to work closely with some of the university's most dedicated and accomplished faculty, to join a community of academically motivated students, and to pursue original and individually directed study.

The university offers three honors designations: Honors students who earn an associate degree are eligible for the "Honors Associate" designation. Honors students who earn a bachelor's degree are eligible for the "Honors Scholar" or "University Honors Scholar" designations. The college-specific requirements for each of these honors designations are as follows.

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 (<http://catalog.jwu.edu/academicinformation/honors/program/providence>) Honors Advisory Seminar and RSCH3002 (<http://catalog.jwu.edu/academicinformation/honors/program/providence>) Directed Academic Experience 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 or labs to receive the "Honors Associate" designation.

At the bachelor's level, students must complete a total of 16 honors/H-option courses or labs to receive the "Honors Scholar" designation. Honors students who also submit an accepted scholarly paper and successfully complete RSCH3001 (<http://catalog.jwu.edu/academicinformation/honors/program/providence>) Honors Advisory Seminar and RSCH3002 (<http://catalog.jwu.edu/academicinformation/honors/program/providence>) Directed Academic Experience receive the "University Honors Scholar" designation.

Note: Students who earn an associate degree in Culinary Arts and then go on to receive a bachelor's degree from the College of Business or The Hospitality College may have different honors graduation requirements. Please contact the Honors Program director for further details.

Academic Societies

Academic Honor Societies

Alpha Beta Kappa is a national honor society which recognizes superior student academic achievement, character and leadership. Students with a graduating GPA of 3.9 or higher are eligible. Students are notified in April of their eligibility. A one-time membership fee is required. The society may also elect a limited number of faculty, staff and alumni as honorary members.

Awards

Johnson & Wales University recognizes superior academic achievement and outstanding contributions in extracurricular activities by granting the following awards.

Circle of Academic Excellence Awards

The **Founder's Award** is presented to rising sophomore, junior or senior students in the College of Business, College of Culinary Arts or The Hospitality College who by their serious approach to career education and perseverance in their objectives, represent the ideals and principles expressed by the founders of Johnson & Wales University. Students must have a minimum 3.4 cumulative GPA to be considered for this award.

The **Pioneer's Award** was established to honor Audrey Gaebe. This award is presented to rising junior or senior students enrolled in a concentration in the School of Arts & Sciences who have displayed outstanding academic achievement and actively participate in the JWU community. Students must have a minimum 3.4 cumulative GPA to be considered for this award.

The **President's Award** is given to rising juniors in business, hospitality and culinary arts who have displayed outstanding academic achievement, extracurricular leadership and purposefulness, cooperation, and strong college spirit. Students must have a minimum 3.4 cumulative GPA to be considered for this award.

University Awards

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 **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: cumulative 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 of the Year 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 of the Year 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 **Senior Scholar Award** goes to members of the senior class who have shown outstanding scholarship and leadership across their major area of study. These individuals are recognized for their accomplishments not only in 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.

The **Outstanding Entrepreneurship Student Award** is presented by the Small Business Development Center. This award recognizes the student who displays committed dedication to entrepreneurial pursuits while making significant contributions to experiential education programs, enhanced community outreach and daily operations with the Denver Campus Small Business Development Center and its clients.

Admissions

Johnson & Wales University's admissions process goes beyond simply looking for academically accomplished students. The university seeks to attract and retain highly motivated and demonstrably capable students. Students' motivation and interest in succeeding in their chosen careers are given consideration along with their academic achievements.

While not required, students are encouraged to submit employment information and letters of recommendation for admissions consideration.

Applying for Admission

How to Apply

Students are encouraged to apply online (<http://www.jwu.edu/apply>) for quicker processing. Paper applications are also accepted. For either method, no application fee is required.

To submit your application on paper, you may request an application to be mailed to you by contacting the Johnson & Wales Admissions office noted below.

Completed paper applications should be mailed to the following campus addresses:

Providence Campus

Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903

North Miami Campus

Admissions
Johnson & Wales University
1701 NE 127th Street
North Miami, FL 33181

Denver Campus

Admissions
Johnson & Wales University
7150 Montview Boulevard
Denver, CO 80220

Charlotte Campus

Admissions
Johnson & Wales University
801 W. Trade Street
Charlotte, NC 28202

Be sure to complete your application in full, as an incomplete application could affect eligibility for Johnson & Wales scholarship programs. Additional information submitted after the initial application has been received will not be considered for additional scholarships. For U.S. students, eligibility for university need-based and federal aid is determined through the FAFSA (Free Application for Federal Student Aid).

In completing the application form, students must indicate the term in which they wish to enroll. Applications are accepted for terms beginning in the fall, winter and spring. NOTE: Equine majors may only enter in the fall term.

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

Certain bachelor's degree programs are selective and require submission of an application at the end of the associate degree program before acceptance into a program. Students should check program descriptions if they are interested in applying for both an associate and a bachelor's degree program.

After completing the application form, students are responsible for requesting that their high school guidance office forward to the university an official copy of the secondary school record for admissions consideration.

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

Students applying for admission to an Adult & Continuing Education program at JWU's Providence (<http://catalog.jwu.edu/admissions/applying/>

providence-ce) or Denver (<http://catalog.jwu.edu/admissions/applying/denver-ce>) Campus, or to a graduate (<http://catalog.jwu.edu/admissions/applying/grad>) program, should refer to these catalogs for admissions information.

High School Completion Verification

Graduation from high school or equivalent education as certified by state departments of education is required for undergraduate admission. Graduation verification documents must be submitted to Admissions. Official verification documents include at least one of the following: correspondence from an authorized high school administrator, a high school diploma/transcript recognized by the student's state department of education or an official G.E.D. certificate. Additional methods of verification of high school completion exist for home-schooled students (p. 78). It is the student's responsibility to provide verification of high school completion. Without such verification, the student may not be allowed to register for the current term or continue enrollment and will be in jeopardy of revocation of admission to the university as well as losing all financial aid.

Admission Requirements

Test Scores

SAT and ACT scores are not required for general admission to the university, but are strongly recommended. The SAT and ACT are required for home-schooled students (p. 78).

Candidates for the university's honors program must submit SAT or ACT scores for acceptance consideration. Admission standards may vary for international (p. 79) and transfer students (p. 78).

Program Requirements

Certain programs of study include technical standards in the academic requirements essential to the program. Students with disabilities should contact the Center for Academic Support for information about the technical standards. See technical (p. 78) standards (p. 78) for descriptions of the applicable technical standards. Copies of the technical standards applicable to various programs are also available from the Center for Academic Support.

For additional admissions requirements please review the other topics listed in the Applying (p. 77) section of this catalog.

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 deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2013 will be accepted on a space available basis. Reservation fees received prior to May 1, 2013 are refundable. The student's account must be cleared by Student Financial Services by the July deadline to receive a room assignment. To best ensure consideration for on-campus housing, it is important to meet all deadlines throughout the enrollment process.

Equine Riding students are asked to submit a \$500 reservation fee. These fees are credited to students' initial billings.

Requests for refunds of the reservation fee will be granted upon written request to the university prior to May 1, 2013. After May 1, 2013 the reservation fee of \$300 (or \$150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

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

Deferred Enrollment

Johnson & Wales offers a two-year deferred enrollment to students who have applied and been accepted to the university but, for various reasons,

wish to postpone their enrollment. Johnson & Wales University retains student application material and will honor the admissions decision for up to two years; after that time frame, the applicant will need to submit a new application and transcript for review. Reservation fees will remain effective during the deferment period. Merit scholarships awarded through the application process will be honored for up to two years from the time of initial acceptance. Federal student aid is awarded annually; a student must reapply for federal funds through the Free Application for Federal Student Aid (FAFSA).

Advanced Placement Credit

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

Transfer 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 institution accredited by an accrediting agency recognized by the U.S. Department of Education or International Ministry of Education. Grades of “pass” are also acceptable for transfer if credit was awarded (and a grade of “P” has the numeric value of 2.00 or greater). Credits earned in developmental and remedial courses or CEUs are nontransferable. Transfer credit evaluations are based on previous college work as it relates to the student’s intended field of study. Transfer credits are not calculated into the cumulative grade point average.

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at JWU. Transcripts must be in English (students are responsible for providing official translations, if needed). Undergraduate credits earned more than 10 years ago and graduate course credits earned more than three years ago may not be accepted. Students must also submit final official high school transcripts and provide verification of high school/secondary school completion.

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

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

Home-Schooled Students

Home-schooled students will be required to provide a high school transcript and a copy of their ACT or SAT test scores. Both the grades on the transcript and the ACT/SAT test scores will be reviewed to determine admissions and scholarship eligibility. Combined SAT scores of 1000 (reading and math, 500 each) or ACT 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 G.E.D. certificate) 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 and will be in jeopardy of revocation of admission to the university as well as losing all financial aid.

Early Enrollment

The Early Enrollment Program gives high school seniors an opportunity to enroll full time in college courses at JWU during their senior year of high school. Students should apply for admission to the Early Enrollment Program during their junior year of high school.

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

For more information on the Early Enrollment Program, request a brochure from Admissions or review the PDF on our website (<http://www.jwu.edu/content.aspx?id=53379>).

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

Travel-Tourism & Hospitality Management

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

- communicate with fellow workers and customers in person, by telephone and by radio
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines
- handle luggage, ground transportation and hotel accommodations, and access tour sites with available on-site accommodations

All Other Hospitality Programs

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

- communicate with fellow workers, guests and customers in person and by telephone
- attend and participate in both day and night shift (including third shift) classes

- input data into and retrieve data from a computer
- lift, transport and set up moveable hotel furniture, serving equipment and cleaning equipment, and safely and effectively operate or use such items in the preparation, utilization and maintenance of hotel or institutional facilities
- attend and participate in laboratory and food production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares and utensils
- lift and transport trays with hot and cold plated foods, small wares and other items, and serve and clear tables where guests are seated
- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- perform commercial or institutional housekeeping 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.

College of Business/Equine Programs

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely (including the safety of the horse, where applicable) and effectively

Equine Business Management (Non-Riding — Providence Campus only)

- remain alert at all times while handling a horse
- lead and control a horse for turnout into a paddock
- operate horse management equipment such as tractors and wheelbarrows
- lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses
- groom horses, including bathing, brushing and picking out hooves
- clean equine equipment, stalls and aisles

Equine Studies and Equine Business Management/Riding (Providence Campus only)

- mount a 15.2 hand horse
- control a moving horse as a rider
- maintain balance and remain alert at all times while riding or handling a horse
- wear an ASTM/SEI-certified riding helmet and standard flat-soled riding boots with at least a 3/4" heel
- lead and control a horse for turnout into a paddock
- operate horse management equipment such as tractors and wheelbarrows
- lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses
- groom horses, including bathing, brushing and picking out hooves
- clean equine equipment, stalls and aisles

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

Military

Johnson & Wales University is approved for the training of veterans by the state approving agency.

Eligible veterans should contact the Department of Veterans Affairs toll free at 1-888-442-4551 or online at www.gibill.va.gov (<http://www.gibill.va.gov>).

International Students

International Admissions Requirements

Listed below are the requirements for applying for undergraduate admission to Johnson & Wales University. In order to expedite the admissions process, students must enclose ORIGINAL or CERTIFIED documents from the

institution or authorizing body 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.")
4. Official secondary school transcript showing subjects and marks received with graduation date. Diplomas and any 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 and 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 and credit values for transfer review.
6. Copy of biographical section of applicant's current passport.
7. Certified word-for-word translations of all non-English credentials must be submitted.

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

All documents must be sent to the campus where you intend to enroll:

PROVIDENCE CAMPUS

Johnson & Wales University
International Admissions
8 Abbott Park Place
Providence, RI 02903 USA
Telephone: 401-598-1074
Fax: 401-598-4641
Email: intl@admissions.jwu.edu

NORTH MIAMI CAMPUS

Johnson & Wales University
International Admissions
1701 NE 127th Street
North Miami, FL 33181 USA
Telephone: 305-892-7000
Fax: 305-892-7020

DENVER CAMPUS

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

CHARLOTTE CAMPUS

Johnson & Wales University
International Admissions
801 West Trade Street
Charlotte, NC 28202 USA
Telephone: 980-598-1105
Fax: 980-598-1111

English Language Proficiency

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

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

Johnson & Wales University's English as a Second Language (ESL) program allows students to focus on the areas where they need the most improvement, and some advanced-level ESL students may take a regular undergraduate degree class in place of an ESL class which has been

exempted because of proficiency in a particular area. This flexibility provides students with the most efficient transition into college.

English Language Placement testing for new ESL students will be given before the beginning of each term. JWU uses the students' scores from this testing to place students into the appropriate level of ESL. The Institutional TOEFL (Test of English Foreign Language) will be also offered to students who score at a high level in their ESL placement tests, to be determined by the English Language Institute's departmental policy.

English Proficiency Requirements

Johnson & Wales University recognizes the TOEFL (Test of English as a Foreign Language) as proof of English proficiency (p. 79). 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 that 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 a student to take ESL classes to increase proficiency in a particular area, regardless of total TOEFL or other test scores.

Transfer Credit

International Transfer Credit

Students who wish to transfer to JWU should submit an application (<http://www.jwu.edu/content.aspx?id=54194>) for admission listing all schools attended (including high school) 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 than English must be submitted along with those credentials.

To assist with the transfer credit review process, course descriptions, syllabi, credit values 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 copy of their degree audit showing the credit accepted toward their chosen major.

Articulation Agreements

JWU is proud to maintain a variety of international relationships through articulation agreements and transfer equivalencies with institutions and programs that facilitate student transfer to Johnson & Wales University for bachelor's degree completion. The university is continuously working to develop partnerships with institutions around the world for the purpose of offering diverse educational opportunities for transfer students. Please note that all majors are not offered at each campus, which may affect articulation

agreement eligibility. Contact Admissions at the specific campus for more information. International Articulation Agreements include:

- At-Sunrice Global Chef Academy, Singapore
- Barbados Community College, Barbados
- Bermuda College, Bermuda
- College of the Bahamas (COB), Bahamas
- Higher Hotel Institute, Cyprus (HHIC)
- Holland College, Canada
- Humber College, Canada — Memorandum of Understanding only
- Hyejeon College, Korea
- Imperial Hotel Management College, Canada
- Kolej Damansara Utama (KDU), Malaysia
- Kimpo College, Korea
- Les Roches, Switzerland
- MSA Istanbul, Turkey
- Nanjing University, China
- Ott College, Argentina
- Peking University Resource College (HND), China
- School of Education & Training at Renmin University of China (HND), China
- SHATEC Institute, Singapore
- Sir Arthur Lewis Community College (SALCC), St. Lucia
- Taylor's University College, Malaysia
- Trinidad & Tobago Hospitality & Tourism Institute (THTI), Trinidad & Tobago
- Turks and Caicos Islands Community College (TCICC), Turks and Caicos Islands
- Woosong University, Korea

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

- Abitur, Germany
- ACT Education Solutions Ltd. — Global Assessment Certificate (GAC)
- Cambridge International Examinations, UK — Advanced/Advanced Subsidiary (A/AS Level), Pre-U Certificate
- Caribbean Examinations Council — Advanced Proficiency Examinations (CAPE)
- Edexcel International — Higher National Diploma, Business & Technology Education Council (HND, BTEC)
- Educational Institute of the American Hotel & Lodging Association (E.I. of AH&LA)
- Failte Ireland, National Tourism Development Authority, Ireland — Certificate in Professional Cookery
- Hotelfachschule, Germany
- Industrie — und Handelskammer (IHK), Germany — Professional Diplomas in Culinary Arts, Hotel Management, Restaurant Management
- International Baccalaureate Organization — International Baccalaureate (IB)
- National Council for Hotel Management and Catering Technology (NCHMCT, formerly IHMCTAN), India — Hotel Management Diploma
- Scottish Qualification Authority (SQA), UK — National Diploma (HND)
- Technical & Vocational Training Corporation (TVTC, formerly Gotevot), Kingdom of Saudi Arabia

Placement Testing (non-credit, no fees)

Mathematics and English

These tests are administered to all new undergraduate students, including transfer students, prior to term start. Transfer students may be exempt from placement testing if transfer credit has been awarded for the appropriate mathematics and English courses.

Modern Languages

All undergraduate students who have studied more than one year of French, German or Spanish are required to take a placement exam. The placement exam will be scheduled at the beginning of each term. Students whose

placement score indicates they have met a particular level of language proficiency will not be required to enroll in that language level. Students placing out of a required level of a language will be given the option to apply for the Departmental Challenge Examination to earn these credits (fees apply) or replace these credits with Arts & Science electives.

Academic Support & Disability Accommodations

Students with a documented disability requiring special accommodations must forward documentation to the Center for Academic Support at least two weeks prior to placement testing to ensure that accommodations can be made. No accommodations will be provided without appropriate documentation submitted prior to testing. Students who have already participated in placement testing and submit appropriate documentation will have the opportunity to retest with the accommodations in place.

Learning Assessment

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

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

POLICIES FOR CHALLENGE, CLEP AND PORTFOLIO ASSESSMENT

1. Course prerequisite requirements must be completed before permission to participate in a standardized testing option will be granted.
2. The university recognizes up to a maximum of 45 undergraduate quarter credits earned through Standardized Testing and Prior Learning Assessment.
3. Portfolio Assessment, CLEP Exams and Challenge Exams must fall within the residency requirement (<http://catalog.jwu.edu/handbook/academicinformation/residencyrequirement>) for each degree.
4. Portfolio Assessment, CLEP Exams and Challenge Exams may not be substituted for a class previously failed or one where a Withdrawal (W) or 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.
5. The CLEP Exam requires a passing score of 50 or higher for CLEP credit to be awarded.
6. CLEP Exams, if failed, can be repeated in six months.
7. Portfolio Assessment and Challenge Examinations cannot be repeated if failed.
8. Seminar, application and processing fees are nonrefundable.
9. Students must present a valid picture ID when testing.

After being determined eligible to test or enroll in a seminar, students will be notified by email of the time and location of their test or seminar. The Standardized Testing and Prior Learning Assessment brochure listing course options may be obtained online (www.jwu.edu > Select Your Campus > Student Life > Academic Services > Testing for Credit) or from Student Academic & Financial Services. For additional policies/information for Portfolio, Challenge and CLEP options, refer to the brochure.

Portfolio Assessment

(for credit, with fees)

Undergraduate students may earn credits for the knowledge or skills they have mastered outside the classroom through volunteer work, employment, travel programs, organizations or other comparable sources. Students must discuss this option with an academic counselor before they are eligible to enroll.

To apply for a Portfolio Assessment, students must meet the university's residency requirements and complete the Portfolio Development non-credit seminar. This seminar will meet for three two-hour sessions.

The seminar assists students with the development of a portfolio that describes and documents how the learning took place. The completed portfolio is submitted to the appropriate department designee for review. The assessor will review the portfolio and either validate the student's

learning by awarding college credits, request additional information, or deny the request for credits. Portfolios will not be returned to the students; they become property of the university.

Once the seminar is completed, eligible students, in consultation with an academic counselor, may submit additional portfolios. Refer to the Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services, for more information on required fees.

CLEP Examination

(for credit, with fees)

The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects. The American Council on Education's recommended score is required to earn credit. JWU subject equivalencies are determined by each academic department for each exam. These exams are treated as transfer credit. JWU is a national CLEP examination site. Consult the CLEP application for required fees.

Departmental Challenge Examination

(credit by examination: for credit, with fees)

Departmental exams may be taken for specifically designated courses within a department. All matriculating students with previous academic and/or work experience, may request such an exam when they feel they have acquired the knowledge of a specific JWU course. Some testing options require specific criteria in order to take tests. Refer to the Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services, for criteria and fees.

Accelerated Programs

Johnson & Wales University offers the following accelerated programs. (See list on left.) For more information, contact Admissions at the campus of your choice.

Culinary Advanced Standing

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

It is generally recommended that applicants to this program complete an advanced food service curriculum or have a minimum of two to five years of extensive food service work experience.

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

Contact Admissions for further information.

FAST & College Credit

FAST and Credit for College Programs

Johnson & Wales University offers students an opportunity to earn credits toward a JWU 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 (<http://www.jwu.edu/content.aspx?id=53299>) or Credit for College programs, contact Admissions.

International Baccalaureate

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).

SHARP

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 quarter credits each term with no additional fees. Interested students must complete a SHARP application, returning the completed form to Student Academic & Financial Services. The following students are eligible for SHARP:

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

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

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

4+1 Degrees

4+1 B.S./MBA/M.S. Programs

The five year B.S. and MBA or M.S. programs allow JWU hospitality, business or criminal justice seniors to earn a bachelor's degree in their major plus an MBA (hospitality or business majors) or an M.S. (criminal justice majors) usually within five years. Qualified students may enroll in a graduate course each term of their senior year and complete up to three graduate courses (at no extra cost) at Johnson & Wales while completing their bachelor's degree.

Financing Your Degree

This section of the catalog contains information on tuition and fees, financial policies and obligations, financial aid and payment options. There is also information on loans, grants, scholarships and work programs for eligible students depending on campus and degree program.

Tuition & Fees

The following tuition and fees schedule is effective for the 2013–2014 academic year. Tuition and fees are subject to change annually.

Tuition	Fee
Annual Tuition	\$27,156
Orientation Fee	\$300
Student Health Insurance	\$1,299
Room & Board	
Tier 1	\$12,000
Tier 2	\$11,157
Tier 3	\$10,140

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 assessed tuition upon course registration each term. Summer is considered a separate term. The quarter credit hour rate is \$502.

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

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

Reservation Fee

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, 2013 will be accepted on a space available basis. Reservation fees received prior to May 1, 2013 are refundable. Students must also have an approved payment plan with Student Academic & Financial Services by July 19, 2013 in order to guarantee a room assignment. Students who establish an approved payment plan after July 19, 2013 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, 2013. After May 1, 2013 the reservation fee of \$300 (or \$150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

Orientation Fee

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

Medical Health Coverage While Enrolled

All registered, undergraduate day students, both domestic and international, and all international graduate and doctoral students attending Johnson & Wales University are required to have health insurance coverage that is accepted in the United States. If students have health insurance coverage through another means (i.e., parent's health insurance or an employer program) they do not have to enroll in the Johnson & Wales student health insurance plan. They can opt out of/waive the university plan by submitting the online waiver form to demonstrate evidence of coverage. A new waiver form must be submitted each academic year. Students who are required to have health insurance and do not waive the Johnson & Wales University plan will be charged for it. Details of the plan, including the full brochure

and benefit flyer, can be found on the Health Services (<http://www.jwu.edu/content.aspx?id=26620>) page of the JWU website.

Extension Students

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

Early Enrollment

Early Enrollment Program (p. 78) tuition is 50 percent of the 2013–2014 tuition charge. Early Enrollment Program students are also subject to appropriate university fees, including full room and board charges and student health insurance. Early Enrollment Program students are not eligible for any federal financial aid or institutional need-based aid while enrolled in the program. Early Enrollment Program students should contact Student Academic & Financial Services for information on alternative funding and to determine how eligible scholarships will be affected while in the Early Enrollment Program.

ESL Students

Students who are studying in the English as a Second Language (ESL) program will be charged \$6,148 tuition per term. The quarter credit hour rate is \$342. This program charge will be applied for each term the student remains in the ESL program. ESL students are not eligible for Johnson & Wales University scholarships or grants.

Other Fees

Books and Supplies

The cost of books and supplies is approximately \$1,800 per academic year. These costs are not applied to the student's invoice. Books and supplies must be paid for at the university's bookstores at the time of purchase. The bookstores operate a textbook sales/buy-back program, as well as a rental program, to help students minimize these costs.

Complete textbook pricing and International Standard Book Number (ISBN) information is available via a link on each course registration-related page within jwuLink, the university's online student information system.

General Transportation Expenses

The cost of attendance includes a reasonable transportation allowance. These costs are determined annually by the university and are not applied to the student's invoice.

Payment Options

Annual Payments

The student may make one payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the published due date of July 19, 2013.

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 due date for September 2013 is July 19, 2013.

Monthly Payments

Students may choose to pay the annual amount due in convenient monthly payments. This option is available through Tuition Management Systems (TMS) (<https://www.afford.com>). There is an enrollment fee to participate. Most plans are essentially interest free, but some accounts may incur late fees, reinstatement fees or other fees. Students interested in this option must contract with TMS and pay the first payment, in addition to the enrollment fee, by the published due date of July 19, 2013.

All Johnson & Wales University students must fulfill their financial obligations to the university by the published due date of July 19, 2013 (all off-term entrants must meet the financial obligation by the published date for that term).

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

- Make a full term payment.

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

If you do not fulfill your financial obligation by the published due date, your housing assignment may be removed. In addition, your class schedule for the 2013–2014 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. The distribution formula for refunds 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, and orientation fee. Tuition is applicable to all students, including those on approved off-campus programs including study abroad and internships. Merit scholarships and institutional aid are defined as any source of funding from Johnson & Wales University. The Orientation 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 (culinary/pastry lab or experiential education courses only). Any refund due will be issued within 45 days after the date that the university was first notified of the withdrawal.

Unofficial Withdrawal from the University

Federal regulations require that a student who begins attendance but fails to earn a passing grade in at least one course in any term and who does not officially withdraw shall be considered as having unofficially withdrawn from the university unless the university can document that the student completed at least 60 percent of the period of enrollment and earned the grade of “F.” A student must be engaged in academically related activities beyond the 60 percent of the enrollment period in order to retain eligibility for federal, institutional and external financial aid. If a student was not engaged in an academically related activities beyond the 60 percent, they will be assigned a withdrawal date based on the last date of an academically related activity. All other instances when a student withdraws without providing official notification will be the 60 percent point of the period of enrollment, as applicable. A student who does not earn at least one passing grade during a term for which federal funds were disbursed will have a Return of Title IV Funds calculation performed to determine how much of the federal funds were earned. Unearned federal funds must be returned to the source, in most cases with a charge to the student’s university account.

University enrollment disputes must be submitted online within 30 days after the end of the term during which the student was enrolled. To submit a dispute, students must complete the appropriate form online (<http://www.jwu.edu/sas>). (Select your campus and then select Forms.) No adjustments to tuition and fees or financial aid will be made until the dispute is researched and either approved or denied. No disputes will be considered after 30 days from the end of the term in which the student was enrolled. Decisions will be made within 10 business days and students will receive notification via the email address provided on the dispute form.

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

Refund Policy for Georgia Residents

The following refund policy is applicable to prospective students and students attending Johnson & Wales University who are legal residents of the state of Georgia.

- An accepted applicant will receive a refund of any amount paid to the university with respect to a term if, prior to the commencement of classes for that term, he or she makes a request for a refund to Student Academic & Financial Services within three business days after making the payment.
- A student who provides official notice of withdrawal following the commencement of the academic term will receive a pro rata refund of tuition and fees* (other than the orientation fee which is used for the purposes of orientation) as follows:

Percent of total class days in the academic term elapsed prior to date of official notice of withdrawal	Refund of tuition and fees
1 day–5%	95%
6–10%	90%
11–25%	75%
26–50%	50%
More than 50%	No refund

* In the event that a refund is made under this policy, all institutional aid/scholarships for that term will be adjusted on a pro rata basis based upon the applicable refund. Official notice of withdrawal must be made by a student under this policy in person or by written notification to Student Academic & Financial Services. The date of an official notice of withdrawal is the date that it is received by Student Academic & Financial Services. Refunds are paid to students within 30 days of the official notice of withdrawal.

- In the event that the University Withdrawal Credit Policy is more favorable than this Refund Policy for Georgia Residents, the university will refund to the student the greater amount in accordance with the university Withdrawal Credit Policy.

Notice Regarding Georgia Nonpublic Postsecondary Education Commission (NPEC) Student Complaint Process

Any person/student claiming damage or loss against Johnson & Wales University may file a verified complaint with the executive director of NPEC after going through the university Complaints and Grievances process. The complaint must contain a detailed description of the claim, including dates, times, and full names of all involved. Verification means that the complaint must be signed by the student/person filing the complaint and notarized, and state that the matters set forth in the complaint are true and correct. The complaint shall be investigated by the appropriate Standards Administrator (SA) of NPEC. The SA shall attempt to resolve the complaint between the university and the student. If the complaint cannot be resolved, the SA will issue a decision and inform each party that either has a right to request a hearing in writing before the executive director of NPEC within 10 days of receipt of the SA’s decision. The executive director may set a date and time for a hearing which shall be delivered to both parties by certified mail.

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 Student Academic & Financial Services.

Withdrawal Policy for Study Abroad programs and programs jointly administered by Study Abroad and Experiential Education & Career Services

If a student withdraws for any reason, either voluntary or involuntary, prior to June 1 for the fall programs, September 1 for the winter programs, December 1 for the spring programs and March 1 for the summer programs they may be eligible for a refund on the \$500 deposit (if applicable) and/or a reduction for the cost of the program charged to the student’s account. A written withdrawal letter or email is required and must be sent to the Study Abroad

office. This letter must be written and signed by the student. A telephone call will not be sufficient. The date on which your letter is received will be the formal date of withdrawal.

The \$500 study abroad deposit is nonrefundable as of June 1 for fall programs, September 1 for winter programs, December 1 for spring programs and March 1 for summer programs.

If a student withdraws after the dates listed above, the student will also be charged for a portion of the program cost. The amount charged (in addition to the \$500 deposit) is based the date of withdrawal as well as the program start date. Please refer to the Withdrawal/Fee chart below for exact amounts.

If you withdraw after the deposit is non-refundable:	The late withdrawal penalty is:
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60+ days before program start date	Deposit + \$500
30-59 days before program start date	Deposit + \$1000
15-29 days before program start date	Deposit + \$2,500
1-14 days before program start date	Deposit + \$3,500
After program start date	Deposit + Balance of full program

Financial Obligations

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

Financial Planning

The university understands that financing an education can be a very complex process for many students. To assist with this process, financial planning counselors are available to work with students and their families on an individual basis to help them best utilize their own funds and other available resources to meet educational expenses. For more information and assistance call 1-877-598-3368 or email sfs.den@jwu.edu.

Federal financial aid is not available to international students. International students must provide sufficient evidence of financial support in order to receive an I-20. The university awards scholarships based on academic merit. International students can contact the EducationUSA advising center in their country to learn more about opportunities for financial assistance.

Financial Aid

Student Financial Services (SFS)

Financial Aid

To assist students in meeting their educational expenses, the federal government offers grants and low-interest loans. Financial aid is awarded on an annual basis and is disbursed in three equal installments (fall/winter/spring).

Financial Aid Programs

Grants and loans are financial aid resources available to students. Students may receive assistance from one or both of these funds. Student eligibility for these programs is based on completion and submission of the form(s) described in the How to Apply (p. 85) section. Since awards are not automatically renewable, students must reapply each year. All financial aid awards are determined based on an academic year (fall/winter/spring terms). Financial aid awards are disbursed based on this term system, which equates to three disbursements. All annual awards are posted in three equal amounts.

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

How to Apply

To be considered for financial assistance, complete the steps listed below and submit all required documentation as soon as possible after January 1.

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 (<http://www.pin.ed.gov>). The PIN allows students and parents to sign the FAFSA

electronically and to correct previously processed FAFSA information online. Both the student and at least one parent must apply for a PIN.

2. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid (<http://www.fafsa.ed.gov>) is available online. This form must be completed as soon as possible after January 1.

The information for financial assistance is then processed by the Federal Processor and sent to Student Academic & Financial Services at the university. The FAFSA code for JWU is 003404.

3. Independent Students

To be considered independent for financial aid purposes for the 2013–2014 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1990?
2. As of today, are you married? (Answer yes if you are separated, but not divorced.)
3. At the beginning of the 2013–2014 school year, will you be working on a master's or doctorate program (such as an M.A., MBA, M.D., J.D., Ph.D., Ed.D. or graduate certificate, etc.)?
4. Are you currently serving on active duty in the U.S. Armed Forces for purposes other than training?
5. Are you a veteran of the U.S. Armed Forces?
6. Do you have children who will receive more than half of their support from you between July 1, 2013 and June 30, 2014?
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, 2014?
8. At any time since you turned 13, were both your parents deceased, were you in foster care or were you a dependent/ward of the court?
9. As determined by a court in your state of legal residence, are you or were you an emancipated minor?
10. As determined by a court in your state of legal residence, are you or were you in legal guardianship?
11. At any time on or after July 1, 2012, 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, 2012, 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, 2012, 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 by providing both parent and student information. Please feel free to contact Student Academic & Financial Services with any questions.

4. Verification and Other Documentation

Student Academic & Financial Services may request additional documentation to verify information provided on the FAFSA (i.e. verification worksheet and untaxed income worksheet). The student and his/her parents may be required to submit signed and dated copies of their Tax Return Transcript. The transcript can be obtained online at www.irs.gov (<http://www.irs.gov>) or by calling 1-800-908-9946. The student's financial aid package will not be complete until all requested documentation has been received and reviewed by Financial Aid. In addition, all student loan borrowers must attend an entrance and exit counseling session during which the student will be advised on his/her loan obligations.

Student Eligibility Requirements

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.

Federal Grants and Loans

Federal Pell Grant

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

The maximum, full-time Pell Grant award for the 2012–13 award year (July 1, 2012 to June 30, 2013) was \$5,550. The maximum Pell Grant award can change each award year and depends on program funding. Further information may be obtained from the U.S. Department of Education (<http://www.ed.gov>).

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

Federal Supplemental Educational Opportunity Grant (SEOG)

This federally funded program provides financial assistance to students who demonstrate exceptional financial need. The amount Johnson & Wales University awards ranges from \$100 up to a maximum of approximately \$500 per academic year and is based on financial need and the availability of funds. Students with a previous bachelor's degree are not eligible for a Federal Supplemental Educational Opportunity Grant.

Federal Perkins Loan

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

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

Federal Work-Study Program

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

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

William D. Ford Federal Direct Subsidized Stafford Loan

This loan program provides low-interest loans to students who demonstrate financial need. First-time borrowers are required to complete a Master

Promissory Note and an entrance interview. Both of these requirements can be completed online (<https://studentloans.gov>).

Students may borrow up to a maximum of \$3,500 per academic year as freshmen for the first year of undergraduate study, \$4,500 for the second year as sophomores, and \$5,500 per year for the third and fourth years as juniors and seniors. The student must begin repayment six months after he/she leaves the university or drops below half-time status. The interest on the loan is not subsidized during the student's six-month grace period. The amount of the student's monthly payment will be determined based upon the amount of student debt and the length of the repayment period. Please contact Direct Lending at 1-800-557-7394 for more information on repayment options.

William D. Ford Federal Direct Unsubsidized Stafford Loan

Like the Direct Subsidized Stafford Loan program, this Direct Unsubsidized Stafford Loan program also offers low-interest loans to students. While most of the loan terms are the same as the Subsidized Loan program, there are several major differences:

1. students do not have to demonstrate financial need to receive a Direct Unsubsidized Stafford Loan, and
2. the federal government does not pay interest on the borrower's behalf while the borrower is enrolled in school.

During that time, the student borrower can choose between making quarterly interest payments or "capitalizing" interest. "Capitalizing" interest means that the lender will add interest accrued to the principal balance. This will eliminate the need for interest payments while in school, but will result in a larger principal amount owed upon repayment.

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

The Direct PLUS Program provides loans to parents of dependent students to attend college. PLUS borrowers do not have to demonstrate need, but are subject to a credit analysis by the Department of Education. All students must complete the Free Application for Federal Student Aid (FAFSA) if their parents plan to borrow a PLUS loan. The parent must also complete the Direct PLUS Master Promissory Note (MPN); an MPN can be completed online (<https://studentloans.gov>). In addition the parent must indicate how much they want to borrow. Repayment of this loan will begin within 30 days of the time the loan is fully disbursed annually, or the borrower can contact the Department of Education to request a deferment. The borrowing limit is the total cost of attendance, minus any financial aid being received.

Increased Unsubsidized Stafford Limits for Independent Students and Dependent Students Whose Parents Don't Qualify for a PLUS

There are higher additional unsubsidized annual loan limits for independent undergraduate students. These higher additional unsubsidized loan limits also apply to dependent undergraduate students whose parents are unable to borrow PLUS loans due to adverse credit or other documented exceptional circumstances.

- \$3,500 combined subsidized and/or unsubsidized plus \$6,000 additional unsubsidized for independent first-year undergraduates;
- \$4,500 combined subsidized and/or unsubsidized plus \$6,000 additional unsubsidized for independent second-year undergraduates; and
- \$5,500 combined subsidized and/or unsubsidized plus \$7,000 additional unsubsidized for independent third-, fourth- or fifth-year undergraduates.

Subsidized Total (Subsidized and Unsubsidized)

Dependent Undergraduates (excluding dependent students whose parents don't qualify for a PLUS)

Year	Range
First Year; freshman	\$3,500 - \$5,500
Second Year; sophomore	\$4,500 - \$6,500
Third Year and Beyond; junior, senior	\$5,500 - \$7,500

Independent Undergraduates and Dependent Students Whose Parents Don't Qualify for a PLUS

Year	Range
First Year; freshman	\$3,500 - \$9,500
Second Year; sophomore	\$4,500 - \$10,500
Third Year and Beyond; junior, senior	\$5,500 - \$12,500

Note: All undergraduate annual loan amounts are subject to proration.

Please note that a student/borrower remains responsible for the repayment of educational loans that he/she borrows even if the student is not successful in completing the educational program and/or obtaining employment.

No student is required to apply for, or accept, any particular type of financial aid.

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

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

Applications for these loans are available in Student Academic & Financial Services or on the Direct Lending (<https://studentloans.gov>) website.

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

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

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

Students are eligible to receive financial aid as long as they maintain Satisfactory Academic Progress (SAP) as defined in the SAP (p. 89) section of the catalog, and in the Providence Campus Student Handbook (<http://catalog.jwu.edu/handbook/providence>). Students who fail to maintain SAP will be notified by Student Academic & Financial Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

Return of Title IV Funds (federal aid)

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

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

The student's loan monies (subsidized, unsubsidized and PLUS) must be on record with the Department of Education before the student's last day of attendance in order for the money to be considered within the formula. If the student is eligible for a post-withdrawal disbursement, a written notice will be mailed requesting the consent of the borrower to post the funds to the student's account. The amount of institutional assistance earned is based on the week that the student withdraws from the university and follows the percentage the university credits the student's charges.

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

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

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

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

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

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

State Grants

State Grants/Scholarships

Students from the following states may be eligible for state grant money:

- Delaware
- Maine
- Pennsylvania
- Rhode Island
- Vermont

Contact the higher education authority in your home state for more information.

Institutional Aid

Johnson & Wales University Grant

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

Financial Assistance, Scholarship and Work Programs

Last year, Johnson & Wales University awarded more than \$134 million in institutional aid to students. Awards range from \$500 to full tuition. Scholarships, grants, loans and work programs awarded depend on the university budget, and are dependent on students meeting program eligibility requirements. These programs are only available to full-time, undergraduate, day school students during the academic year and are not available during the summer term. Note: Scholarship funds are applied to the student's account with the university in three equal disbursements by term (e.g., a \$3,000 Presidential Academic Scholarship recipient would receive \$1,000 per term).

Most scholarships are renewable for up to four consecutive years of enrollment.

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

Alpha Beta Gamma (International Honor Society) Scholarship

A scholarship worth up to \$5,000 is awarded to accepted incoming outstanding transfer students who are members of Alpha Beta Gamma. The application for this scholarship is the application for admission to the university. Students who receive the Phi Theta Kappa/Alpha Beta Gamma Scholarship are not eligible to receive the Transfer Scholarship.

Business Professionals of America Scholarship (BPA)

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

Careers through Culinary Arts Program (C-CAP) Scholarship

The university awards scholarships of up to full tuition to accepted incoming students who participate in C-CAP's competition events. Applications are available through C-CAP. All documentation must be submitted to C-CAP and all finalists are selected by C-CAP.

Circle of Academic Excellence Awards

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

Culinary Essentials Scholarship

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

DECA Scholarship

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

Distinguished Visiting Chef Scholarship

Currently enrolled Culinary Arts and Baking & Pastry Arts students are eligible to receive this up-to-\$2,000 scholarship based upon academic standing and faculty recommendations. Financial need is considered.

Distinguished Visiting Professor Scholarship

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

Employee Tuition Scholarship

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

Faculty Scholarship

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

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

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

Family Scholarship

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

Future Business Leaders of America (FBLA) Scholarship

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

Gaebbe Eagle Scout Scholarship

A number of renewable scholarships of \$1,000 are available to accepted incoming students who have achieved the rank of Eagle Scout in the Boy Scouts of America. Visit the JWU website (<http://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 Scholarship

A number of renewable scholarships of \$1,000 are available to accepted incoming students who have earned the Girl Scout Gold Award in the Girl Scouts of the USA. Visit the JWU website (<http://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) Scholarship

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

Lodging Management Scholarship

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

National Academy Foundation (NAF) Scholarship

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

Phi Theta Kappa (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. Students who receive the Phi Theta Kappa/Alpha Beta Gamma Scholarship are not eligible to receive the Transfer Scholarship.

Presidential Academic Scholarships

JWU awards academic scholarships to accepted incoming students who are in the top third of their class, have a 3.0 high school GPA and demonstrate academic excellence. Awards range from \$2,000 to full tuition and are renewable up to four years of continuous full-time day school enrollment.

ProStart® Scholarship

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

SkillsUSA Scholarship

The university awards a number of SkillsUSA scholarships to accepted incoming students ranging from \$1,000 up to full tuition. Awards are based on SkillsUSA activities and academic record, and are renewable based on continued involvement in and support of SkillsUSA. Apply for admission

online (<http://www.jwu.edu/apply>) and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Technology Student Association (TSA) Scholarship

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

Transfer Scholarship

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

Tuition Exchange Scholarship

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

Funded/Donated Scholarships

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

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

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 10.

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

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

The American Hotel Foundation

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

Broward County B.R.A.C.E. Scholarship

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

College Assistance Program (CAP) of Dade County

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

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

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

Dollars for Scholars

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

The Educational Foundation of the National Restaurant Association

The Educational Foundation of the National Restaurant Association administers various merit scholarships. These scholarships are awarded to qualified undergraduate students in food service related majors. Visit their website (<http://www.nraef.org/students/scholarships>) for more information.

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

Work Programs

Resident Assistant Program

Students are selected for this program based on strong academic performance and residence hall experience. Applications are available at Residential Life. Awards range from \$10,500 to \$12,500 and are renewable based on annual performance.

Student Assistant Employment Program

Scholarships are awarded to all students selected for this program. No application is necessary, but a résumé is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2013–2014 are up to \$3,600 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 Culinary Events. Awards for 2013–2014 are up to \$9,000 and are renewable based on annual employee performance and 2.75 GPA maintenance.

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

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

Academic Progress

Satisfactory Academic Progress

To be eligible for financial aid, all students must satisfy Satisfactory Academic Progress (SAP), which is required by federal law. SAP measures a student's completion of course work toward a degree. JWU evaluates SAP at the end of each term, including summer, for each student. Students who do not meet all SAP criteria may lose their eligibility to receive all types of financial aid (e.g., federal, state, private, institutional and other aid). Students will be notified of the decision both verbally and in writing.

Maximum Time Frame Criteria

Completion of undergraduate or graduate programs cannot exceed 150 percent of the published length of the program measured in credit hours attempted as determined by the student's program requirements.

Pace Measure of Academic Progress Criteria

- Students must complete a specified percentage of all credit hours attempted, see below.
- This percentage includes all credit hours attempted regardless of whether or not financial aid was received.
- This pace measurement is calculated by dividing the cumulative number of hours that the student has successfully completed by the cumulative number of hours that the student has attempted.
- Credits attempted are defined as all classes for which a student receives a grade ("D" or better), or an F, I, W, WP, WF, NC, GP, S, U, PL, CX, NG, AU etc.
- All transfer credit hours accepted from another institution towards the student's educational program at JWU will be counted as both attempted and completed hours.
- The student's GPA and pace of completion are negatively impacted by course incompletes, withdrawals, failures or repetitions (incompletes, failures and withdrawals count in attempted credits, but not completed).

Grade Point Average Criteria

- All undergraduate and graduate students must maintain a minimum Grade Point Average (GPA).
- The student's cumulative GPA for financial aid eligibility must be calculated on all grades received.
- All students, regardless of their enrollment status (e.g., full or part time), must meet the following minimum academic standards to remain eligible for financial aid.

Program	Total Credit Hours Attempted	Minimum Cumulative Pace	Minimum Cumulative GPA
Undergraduate	0–21	45%	1.00
Undergraduate	21.1–42	50%	1.26
Undergraduate	42.1–106.9	60%	1.50
Undergraduate	107 or higher	67%	2.00
Graduate	0 or higher	67%	2.00
Doctoral	0 or higher	67%	3.25

Warning Period

Students who fail to meet SAP criteria will be placed on financial aid warning for one academic term and a hold will be placed on the student's record which will prevent them from course registration for all future terms. Students remain eligible for financial aid during the warning term. If SAP criteria are not satisfied at the end of the warning term, the student will be ineligible for financial aid. Students on warning must meet with an academic counselor to clear the hold prior to course registration, and/or to pursue an appeal. Students on warning must submit their appeal and supporting documentation before the eighth week of the warning term.

Ineligible for Financial Aid Period

Students who fail to meet SAP criteria after the warning period are ineligible for financial aid. If the student does not have an approved appeal, the student is no longer eligible for financial aid. Students may continue to take courses without financial aid to re-establish SAP standards; however, a payment plan must be established for the tuition and applicable fees associated with the course(s). Once a student is meeting JWU's minimum SAP standards, he/she may regain financial aid eligibility. Students who are interested in reestablishing aid eligibility should meet with an academic counselor to determine what they would need to do to meet JWU minimum SAP standards.

Appeal Process/Probationary Period

If extenuating circumstances impacted successful adherence to SAP criteria, the student may pursue an appeal. The appeal will require the student to indicate why he/she did not make SAP and what has changed in the student's situation that will allow the student to demonstrate SAP by the next term. Circumstances and required documentation are illustrated below. The appeal process begins with the student's academic counselor in Student Academic Services. If an academic plan can be created that allows the student to meet SAP criteria within two terms, the counselor will present it to the appeals

committee. Appeals must include complete documentation and are reviewed during the warning period; incomplete appeals will be denied. Appeal decisions are final. Students will be notified of the decision both verbally and in writing. This notification will take place after final grades are reviewed for the warning period.

If an appeal is approved, the student will be placed on an Financial Aid Probation Period, which is a status assigned by JWU to a student who fails to make SAP and who has successfully appealed and has had eligibility for financial aid reinstated. To continue receiving financial aid, the student will need to satisfy both the academic plan as outlined in their appeal and the SAP criteria.

Circumstance	Required Documentation
The student's own mental or physical illness or injury or condition	Provide documentation (e.g., a physician's statement, police report or documentation from a third party professional, such as a hospital bill)
Death of a family member or significant person in the student's life	Provide a copy of a death certificate
Illness, accident or injury of a significant person in the student's life	Provide documentation (e.g., a physician's statement, police report or documentation from a third party professional such as a hospital bill) related to the individual for whom the student provided care or support
The student's own divorce or separation or the divorce or separation of the student's parent(s)	Provide an attorney's letter on a law firm's letterhead, petition for dissolution, or copy of divorce decree
Personal problems other than the student's own mental or physical illness or injury or condition with the student's spouse, family, roommate, or other significant person in the student's life	Provide a written statement from an attorney, professional advisor or other individual describing the circumstances
Natural disaster	Provide a written statement and/or supporting documentation
Military deployment	Active duty service orders

Student Services

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

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

- Workshops and programming are designed to assist students in becoming academically successful. Topics include study strategies, time and stress management, note-taking skills, test preparation and more.
- Tutoring services are available to all students at no charge. Individual, group, peer and professional tutoring is available in most subjects.
- Accommodations for students with disabilities with appropriate documentation are available 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 goals. Also, located in the CAS, the Writing Center provides added resources and qualified writing consultants to assist students in improving and enhancing their writing skills across the curriculum.

Students with Disabilities

Johnson & Wales is dedicated to providing reasonable accommodations to allow students with learning, physical or other disabilities to succeed in academic pursuits. While maintaining the highest academic integrity, the university strives to balance scholarship with support services which will assist students with disabilities to succeed in the university's academic environment.

Because some programs of study at the university have technical standards (p. 78) and requirements, applicants and students with 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. Available reasonable accommodations for students with disabilities and appropriate documentation include, but are not limited to

- Decelerated Course Load
- Preferential Scheduling
- Individualized Exams
- Note-taking Assistance
- Tape Recorders Allowed in Class
- Digital 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 (<http://www.jwu.edu/content.aspx?id=554>) section of the Denver Campus website or call the Center for Academic Support at 303-256-9461.

Information regarding the Accommodation of Food Allergies for Students in the College of Culinary Arts and The Hospitality College

Food allergies can be life-threatening. According to the Centers for Disease Control and Prevention, food allergies cause 30,000 cases of anaphylaxis, 2,000 hospitalizations and 150 deaths annually.

Please note that the common food allergens (cow's milk, egg, peanut, tree nuts, fish, shellfish, soybeans and wheat) as well as less common food allergens are used regularly in the university's curriculum in the College of Culinary Arts and The Hospitality College.

The College of Culinary Arts and The Hospitality College have technical standards (p. 78) that must be met for participation in their academic programs. All College of Culinary Arts programs and some Hospitality College programs include the requirement that the student, with or without reasonable accommodations, must be able to safely and effectively test and evaluate the taste, appearance, texture and aroma of food and beverage products, and maneuver in professional or commercial kitchens, dining rooms and related facilities.

If you are an applicant with a food allergy who has been accepted for admission to JWU who intends to pursue studies in the College of Culinary Arts or The Hospitality College, we strongly urge you to call or visit the Center for Academic Support (303-256-9461) prior to attending your first class to discuss any reasonable accommodations that might be available to you during your academic studies. While the university will provide reasonable accommodations in compliance with applicable law, the university cannot guarantee it will be able to meet all requests for accommodations or remove all allergens from its curriculum.

Denver Health & Counseling Services

Health & Counseling Services (<http://www.jwu.edu/content.aspx?id=564>) is located on the third floor of Aspen Hall. Students are seen on a first come-first served basis, and appointments are recommended.

Medical Records

Prior to the first term of enrollment, the university requires all new undergraduate students — residents and commuters alike — to submit proof of a complete physical exam conducted within the past year, including documented proof of two doses of the MMR (measles, mumps, and rubella) vaccine (or titers if applicable), three doses of the hepatitis B vaccine (or titers if applicable), three doses of tetanus-diphtheria vaccine (including at least one Tdap does within the past 10 years) two doses of the chicken pox vaccine (or titers if applicable) or proof of physician-diagnosed disease, and one dose of the meningitis vaccine (required for students residing in university residence halls (a waiver of the meningitis vaccine requirement is available for students 22 years of age and older. Please contact Health Services for further information). In addition, a negative tuberculosis test or chest x-ray within the last year is required for entering students who are from highly endemic countries and have been residents in the United States for less than five years. A list of countries where tuberculosis is highly endemic is available upon request from Health Services. These forms may be obtained by contacting the university at 303-256-9448.

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

International Services

The main focus of International Student Services (<http://www.jwu.edu/content.aspx?id=49664>) is to help international students adhere to Department of Homeland Security regulations, maintain their student status and access all the benefits permitted by their student visa status. A variety of other programs and services have also been created to assist students from the moment they enroll in the university until the day they graduate and beyond. International Student Services offers orientation programs and cultural programming for international students and the university community. In addition, information sessions on employment, tax and other cultural adjustment issues are conducted every year.

Orientation

Johnson & Wales University's orientation program is designed to help new students become acquainted with college life and to facilitate a successful first-year or transfer experience. Students are introduced to many university administrators, faculty, staff and student leaders who provide valuable information on academic studies, student life and university policies. Social activities are also scheduled throughout the program to help students meet other incoming 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, meet university administrators and connect with the Johnson & Wales University community.

Summer Orientation and fall's Wildcat Welcome programs have been planned to facilitate students' successful transition.

Policies

Computer and Technology Use Policy

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

The university's Computer and Technology Use Policy prohibits students from uploading, downloading, posting, publishing, transmitting, retaining, reproducing, sharing or distributing in any way information, software, movies, music, books, articles or any other material which is protected by copyright or other 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. Penalties for copyright infringement include civil and criminal penalties. In general, anyone found liable for civil copyright infringement may be ordered to pay either actual damages or "statutory" damages affixed at not less than \$750 and not more than \$30,000 per work infringed. For "willful" infringement, a court may award up to \$150,000 per work infringed. A court can, in its discretion, also assess costs and attorneys' fees. For details, see Title 17, United States Code, Sections 504, 505. Willful copyright infringement can also result in criminal penalties, including imprisonment of up to five years and fines of up to \$250,000 per offense. For more information, please see the website of the U.S. Copyright Office (<http://www.copyright.gov>), especially their FAQs (<http://www.copyright.gov/help/faq>). Please refer to the Computer and Technology Use Policy for a further description of prohibited activities regarding use of university technology resources.

Drug and Alcohol Policy

In accordance with the Federal Drug-Free Workplace Act and Drug-Free Schools and Communities Act, Johnson & Wales University prohibits the unlawful manufacture, distribution, dispensation, possession or use of narcotics, drugs, other controlled substances or alcohol at the workplace and in the educational setting. Possession or use of alcoholic beverages anywhere on university premises is prohibited except for lawful use at events, operations or programs sanctioned by university officials (see the Student Code of Conduct (<http://catalog.jwu.edu/handbook/studentaffairs/studentcodeofconduct>)). 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.

Sanctions

Disciplinary sanctions which may be imposed on a student found to be in violation of the above policy include, but are not limited to, reprimand, revocation of certain privileges, campus service, deferred suspension, fine or restitution for loss, suspension or dismissal from the university and/or university housing, and referral to alcohol education classes. The university also reserves the right to notify parents of violations.

Alcohol and Its Effects

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

Symptoms of Drug Abuse

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

Possible Effects of Drug Abuse

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

JWU's Substance Abuse Prevention Program

Several programming initiatives and alternatives are available to help students examine their own behavior related to alcohol and other drugs (AOD).

- Counseling Services provides an assessment of AOD usage for all students who seek counseling.
- Counseling Services provides AOD assessments for students who are specifically referred by Student Conduct.
- Referrals to community resources are available for individuals with more long-term or complex needs. A number of AA/NA/Al-Anon groups hold meetings close to campus and in the larger Providence community.
- Counseling Services offers AOD prevention through programming efforts with various student groups and Student Affairs departments.
- Counseling Services also collaborates with Student Conduct to provide educational and other resources for students with problematic drinking behavior and drug use.
- A number of programming initiatives take place each year as part of Alcohol Awareness Week activities, the campus Wellness Fair, as well as a variety of classroom and Residential Life programs.
- There is also an Alcohol Task Force to address alcohol abuse by students. This group has members from all segments of the university community.

State Penalties for Drug and Alcohol Offenses

Johnson & Wales University students are subject to state criminal prosecution and penalties for drug and alcohol offenses. These offenses include the following:

- Possession or delivery of marijuana, cocaine, heroin, LSD or PCP
- Possession of a needle and syringe
- Driving under the influence of alcohol and/or drugs
- Driving under the influence, death resulting

Criminal penalties for drug and alcohol offenses can include

- Mandatory drug or alcohol counseling
- Alcohol and/or drug treatment
- Driver retraining
- Suspension or loss of driver's license
- Community service
- Fines ranging from \$200 up to \$1,000,000
- Imprisonment for various periods of time up to life imprisonment

Residential Life

Generally, all first-year students are required to live in university housing unless they meet one or more of the following criteria. The student

- is married or has a same sex domestic partner relationship that meets certain eligibility requirements
- is a parent
- is at least 21 years of age
- is living at home with a relative, parent, or guardian and commuting within a 20-mile radius of campus
- is a transfer student

- is not a U.S. citizen, a permanent resident, or an eligible non-citizen able to receive federal financial aid
- is not eligible to live on campus

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

Residential Life (<http://www.jwu.edu/content.aspx?id=294>) provides information regarding a variety of living accommodations on and off campus, as well as programs for students and opportunities for involvement.

Safety and Security

Campus Safety & Security (<http://www.jwu.edu/denver/safety>) is open 24 hours a day, 365 days a year. Students who have questions or need help should call 303-256-9500. Campus Safety & Security officers provide crime prevention assistance and first response support for incidents on campus. Incidents of an emergency nature should be reported to the Denver Police at 911, followed by contacting Campus Safety & Security at 303-256-9500.

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

In compliance with the Higher Education Act, Johnson & Wales University publishes an Annual Security Report and an Annual Fire Safety Report. The Annual Security Report discloses information about campus security policies and statistics concerning reported crimes that occurred on campus, on university-controlled property, and on public property immediately adjacent to campus. The Annual Fire Safety Report discloses information about campus fire safety policies and procedures and fire statistics for each residence hall. A copy of the reports may be obtained from Campus Safety & Security in person or online (<http://www.jwu.edu/denver/safety>).

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

Student Activities

Student Activities (<http://www.jwu.edu/content.aspx?id=48226>) serves to create and promote diverse environments where students are engaged in opportunities that foster holistic student development through collective leadership and participation in purposeful campus programs and events.

The following programs and services emanate from Student Activities:

- Student clubs and organizations
- Greek Life
- Campus entertainment and activities
- Co-curricular and leadership programming
- Student Government
- Multicultural programs

Clubs and Organizations

Opportunities abound for students to become engaged on campus and get involved in clubs and organizations at JWU's Denver Campus. See clubs & organizations (<http://www.jwu.edu/content.aspx?id=12140>) for currently available opportunities.

Greek Life

Getting involved in Greek life at the Denver Campus is a fantastic way to build a network of resources that last a lifetime. See Greek Life (<http://www.jwu.edu/content.aspx?id=12154>) for currently available opportunities.

Athletics

Athletics at JWU's Denver Campus serves multiple functions within the campus community in supporting students' needs through intercollegiate, recreational and intramural sports programs, as well as fitness programs and facilities. See Athletics (<http://denver.jwuathletics.com/landing/index>) for current Athletics program information.

Leadership Development Programs

In addition to academic courses, one of the university's priorities is to equip students to be strong, ethical leaders in industry and in their communities. Student Affairs (<http://www.jwu.edu/content.aspx?id=10576>) provides opportunities for students to complement their classroom education with the leadership knowledge, skills and abilities necessary to succeed in a competitive workplace.

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