

**JOHNSON & WALES
UNIVERSITY**

2009–2010 Catalog



**North
Miami**

FLORIDA



Johnson & Wales University

North Miami Campus

2009–2010 Catalog

1701 NE 127th Street
North Miami, Florida 33181

Phone : 1-866-JWU-FLORIDA or 305-892-7600

Fax: 305-892-7020
www.jwu.edu

Academic Calendar	2
Programs of Study.....	4
Accreditations & Affiliations	5
Education for Careers	9
Applying for Admission	20
Financing Your Education.....	30
Academic Information	44
Student Services	54
Student Activities	58
Programs of Study (curricula)	61
Technical Standards	93
Course Numbering System	95
Course Descriptions	96
University Directory	123
Index	128

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

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

Students should read and fully understand the rules, regulations and policies described in this catalog. Additionally, all enrolled students are expected to be familiar with the contents of the Student Handbook. The Student Handbook contains important information concerning the academic performance and personal conduct of students as well as university grievance procedures. It also outlines the conditions under which students may be placed on probation or suspension from the university. The North Miami Student Handbook is available online at www.jwu.edu. Copies of the handbook are also available at the Student Activities Office.

2009-2010 Academic Calendar: North Miami Campus

This calendar is offered to students in the undergraduate, graduate and continuing education programs for planning purposes only; dates are subject to change. Visit www.jwu.edu and click on Academics, then Academic Calendar to view the current calendar online.

=start/makeup/end class dates

=no classes/holiday/break

=payment deadline

8

11

Fall term classes begin

Make-up classes held for:
-Monday + culinary lab classes

TBD

12

TBD

16

Virtual day for Friday classes

No classes; Columbus Day

Virtual day for Friday classes

Make-up classes held for:
-Monday/Wednesday classes
-Monday + culinary lab classes

6

13

13

16

17

18

19

Payment deadline for the winter term

Make-up classes held for:
-Culinary & lab classes

Friday classes end

Monday classes end

Tuesday classes end

Monday/Wednesday + Wednesday classes end

Tuesday/Thursday + Thursday + baking/culinary lab classes end

1

4

18

Winter term classes begin

Make-up classes held for:
-Monday + culinary lab classes

Holiday break begins (no classes)
-Residence halls close at noon on Dec 18; they re-open on Jan 2 at noon

3

18

TBD

22

Holiday break ends

No classes; M.L. King Jr. Day

Virtual day for Friday classes

Make-up classes held for:
-Monday/Wednesday classes
-Monday + culinary lab classes

5

TBD

19

22

23

24

25

Payment deadline for the spring term

Virtual day for Friday classes

Make-up classes held for:
-Culinary & lab classes

Friday classes end

Monday classes end

Tuesday classes end

Monday/Wednesday + Wednesday classes end

Tuesday/Thursday + Thursday + baking/culinary lab classes end

SEPTEMBER '09

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

OCTOBER '09

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

NOVEMBER '09

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

Nov 20-Nov30: Thanksgiving & term break

DECEMBER '09

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

JANUARY '10

S

M

T

W

Th

F

S

1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

16

17

18

19

20

21

22

23

24

25

26

27

28

29

30

31

FEBRUARY '10

S

M

T

W

Th

F

S

1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

16

17

18

19

20

21

22

23

24

25

26

27

28

Feb 26-Mar 8: Term break

MARCH '10

S	M	T	W	Th	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

- 9** Spring term classes begin
12 Make-up classes held for:
-Monday + culinary lab classes

APRIL '10

S	M	T	W	Th	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

- TBD** Virtual day for Friday classes
TBD Virtual day for Friday classes
30 Payment deadline for the summer term (note: summer is an optional term)

MAY '10

S	M	T	W	Th	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

Commencement: May 22

- 14** Make-up classes held for:
-Culinary & lab classes
14 Friday classes end
17 Monday classes end
18 Tuesday classes end
19 Monday/Wednesday + Wednesday classes end
20 Tuesday/Thursday + Thursday + baking/culinary lab classes end
21 Residence halls close at noon

JUNE '10

S	M	T	W	Th	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

- 7** Summer term classes begin
 Session 1 classes begin

JULY '10

S	M	T	W	Th	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

- 1** Session I classes end
5 No classes; Independence Day (observed)
6 Session II classes begin
9 Make-up classes held for: Session II classes
9 Payment deadline for Fall 2010 (for new students only)
29 Session II classes end

AUGUST '10

S	M	T	W	Th	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

- 6** Payment deadline for Fall 2010 (for returning students only)
21 Co-op/internship ends
27 Summer term ends



Programs of Study

College of Business

Bachelor of Science Degree

Criminal Justice
Fashion Merchandising & Retail Marketing
Food Marketing
Management
Marketing

Non-Degree Programs

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

College of Culinary Arts and The Hospitality College

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

Associate in Science Degree

Baking & Pastry Arts¹

Culinary Arts¹

Bachelor of Science Degree

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

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

The Hospitality College

Bachelor of Science Degree

Hotel & Lodging Management¹
Restaurant, Food & Beverage Management¹
Sports/Entertainment/Event Management¹
Travel-Tourism & Hospitality Management¹

¹ Program has technical standards. Students with disabilities or special needs should contact the Office of Student Success.

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

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

Online Learning: The university offers a limited number of online courses. Courses with an online option are identified in the Course Descriptions and Programs of Study sections of the catalog. Policies pertaining to online courses are available in the Student Handbook.

IMPORTANT NOTE: Certain programs of study at Johnson & Wales University, including programs in the College of Culinary Arts and The Hospitality College, include technical standards in the academic requirements essential to the program. Students with disabilities or special needs should contact the Office of Student Success at 305-892-7026 for information about and descriptions of the applicable technical standards.

Accreditations & Affiliations

Johnson & Wales University (JWU) is accredited by the New England Association of Schools & Colleges, Inc. (NEASC), through its Commission on Institutions of Higher Education. This accreditation encompasses the university's four campuses in Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. Inquiries regarding JWU's accreditation status should be directed to the University Compliance Office, One Cookson Place, Sixth Floor, Providence, RI 02903; or at 401-598-1423. Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433, 617-271-0022, e-mail: cihe@neasc.org.

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

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

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

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

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

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

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

General University Affiliations

Academie Francaise
Academy of International Business
Academy of Management
American Association for Higher Education
American Association of Collegiate Registrars and Admissions Officers
American Association of Presidents of Independent Colleges and Universities
American Association of University Women
American Bar Association
American Booksellers Association
American College Personnel Association
American Corporate Counsel Association
American Council on Education

American Counseling Association
American Culinary Federation
American Dietetic Association
American Educational Finance Association
American Educational Research Association
American Hotel & Lodging Association
American Hotel & Lodging Education Foundation
American Institute of Certified Public Accountants
American Institute of Wine and Food
American Library Association
American Management Association
American Marketing Association
American Payroll Association
American Planning Association
American Society for Training and Development
American Statistical Association
American Wine Society
Associated Press
Association for the Advancement of Computing in Education
Association for Career and Technical Education (ACTE)
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association for Supervision & Curriculum Development
Association of College & Research Libraries
Association of College & University Facility Officers
Association of College & University Telecommunications Administrators
Association of Governing Boards of Universities and Colleges
Better Business Bureau
Boy Scouts of America
Bread Bakers Guild of America
Bristol County Convention and Visitors Bureau
Business Network International
Business Professionals of America
Business Volunteers for the Arts
Campus Compact
Career College Association
Career Counselors Consortium
Center for Academic Integrity
Choristers Guild
Coalition of Library Advocates
The College Board
College & University Professional Association for Human Resources
Confrerie de la Chaine des Rotisseurs
Consortium of Rhode Island Academic & Research Libraries
Cooperative Education Association
Council for the Advancement and Support of Education (CASE)
Crossroads Rhode Island
Dorcas Place
East Bay Chamber of Commerce
East Bay Tourism Council
Eastern Association of Colleges and Employers Inc.
The Education Partnership

Educause
 Employment Management Association
 Escoffier Society
 European Council of Hotel Restaurant
 & Institutional Education
 European Council of Independent Schools
 Fall River Chamber of Commerce
 Family, Career and Community Leaders of America
 Future Business Leaders of America
 Future Farmers of America
 Greater Attleboro Chamber of Commerce
 Greater Providence Chamber of Commerce
 Higher Education Library Information Network
 The Honorable Order of the Golden Toque
 Institute for International Human Resources
 Institute of International Education
 Institute of Management Accountants
 Interfaith Counseling Center
 Interfaith Health Care Ministries
 International Association of Assembly Managers
 International Association of Business Communicators
 International Association of Culinary Professionals
 International Association of Hotel School Directors
 International Career Counselors
 International Council on Hotel, Restaurant and
 Institutional Education
 International Food Service Editorial Council
 International Food Service Executives Association
 International Hotel & Restaurant Association
 International Special Events Society
 James Beard Foundation
 Junior Achievement
 Kiwanis
 Landmark Restaurants Advisory Board
 Leadership Rhode Island
 Malaysian American Commission on
 Education Exchange
 Marriott Hospitality High School Education Committee
 Modern Language Association
 Multicultural Foodservice & Hospitality Alliance
 National Advisory Committee on Institutional Quality and
 Integrity for the U.S. Department of Education
 National Alliance for Business
 National Association for Counseling and Development
 National Association for Developmental Education
 National Association of 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 Buyers
 National Association of Female Executives
 National Association of Foreign Student Advisors
 National Association of
 Independent Colleges and Universities
 National Association of Social Workers
 National Association of
 Student Financial Aid Administrators
 National Association of
 Student Personnel Administrators
 National Business Educators Association
 National Clearinghouse for Leadership Programs
 National Commission for Cooperative Education
 National Conference for Community and Justice
 National DECA Inc.
 National Education Association
 National Jewish Medical and Research Center
 National Restaurant Association
 National Restaurant Association Educational
 Foundation
 National Society for Experiential Education
 National Society of Fundraising Executives
 National Staff Development Council
 New England Association for Cooperative Education
 and Field Experience
 New England Association of
 College Admissions Counselors
 New England Association of
 Collegiate Registrars and Admissions Officers
 New England Board of Higher Education
 New England Business Educators Association
 New England Faculty Development Consortium
 New England Innkeepers' Association
 New England Library Association
 New England Library Network
 New England Museum Association (NEMA)
 New England Regional Council of
 Hotel, Restaurant, Institutional Educators
 The Noble Academy of
 Empress St. Theodora Inc., U.S.A.
 Northeast Association for Institutional Research
 Phi Delta Kappa
 Professional Organization & Development Network
 The Providence Foundation
 Providence Public Library
 Providence/Warwick Convention and Visitors Bureau
 Public Relations Society of America
 Publicity Club of New England
 Radcliffe Culinary Friends
 Research Chefs Association
 Rhode Island Association of
 Admissions Officers (RIAAO)
 Rhode Island Association of Institutional Researchers
 Rhode Island Association of
 Student Financial Aid Administrators
 Rhode Island Association of Colleges for
 Teacher Education
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Campus Compact
 Rhode Island Commodores
 Rhode Island Community Food Bank
 Rhode Island Counseling Association
 Rhode Island Department of Education
 Rhode Island Higher Education
 Rhode Island Higher Education Telecommunication
 Association
 Rhode Island Historical Society
 Rhode Island Hospitality and Tourism Association
 Rhode Island Independent
 Higher Education Association
 Rhode Island Library Association
 Rhode Island Payroll Association
 Rhode Island Registrars Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Student Loan Authority

Rhode Island Technology Council
 Rhode Island Telecommunications Association
 Rhode Island Public Expenditure Council
 Rotary Club of Providence
 Salvation Army
 Save the Bay
 Skills–USA
 Small Business Development Center
 Society for College and University Planning
 Society for Human Resource Management (SHRM)
 Society Organized Against Racism
 Society of Wine Educators
 Studiorum Universitas Constantiniana
 (The Constantinian University)
 Tuition Management Systems
 United States Department of Education
 United Way of Rhode Island
 University Continuing Education Association (UCEA)
 Volunteer Center of Rhode Island
 WaterFire Providence Board of Directors
 Weybosset Street Community Centers
 Women Chef Restaurateurs
 Womens Foodservice Forum
 World Association for Hospitality & Tourism Training
 World Future Society
 Young Men's Christian Association

North Miami Campus Affiliations

Academy of Hospitality & Tourism (AOHT)
 Academy of Management –
 Society of Human Resources
 American Advertising Federation
 American Association of Career
 & Technical Education
 American Association of Collegiate Registrars
 and Admissions Officers
 American Criminal Justice Association
 American College Health Association
 American Corrections Association
 American Institute of Certified Public Accountants (ICPA)
 – Fraud Examiners
 American Lodging Association (ALA)
 American Society of Travel Agents (ASTA)
 Amnesty International
 Association for the Promotion of Campus Activities
 (APCA)
 Association of Fundraising Professionals
 Association on Higher Education and Disability
 Beacon Council
 Bon Vivants World Travel Partners
 Broward County Basketball Association
 Broward County Library Association
 Broward County Marketing Advisory Committee
 Caribbean Hospitality Foundation
 The Catfish Institute
 City of North Miami – Business Development Board
 City of North Miami – Community Policing Coalition
 City of North Miami – Mayor's Economic Task Force
 City of North Miami – University Relations Board
 City of North Miami Police Department
 Strategic Planning Commission
 CHRIE (International Hospitality Educators
 Association)
 Club Managers of America Association (CMAA)

Confrérie de la Chaines des Rôtisseurs Baillage –
 Greater Miami
 Cookery and Food Association
 Cornell Society of Hotelmen
 Dade County Bar Association
 Dade County Library Association
 Direct Marketing Association (DMA)
 Eta Sigma Delta
 Florida Association of British Business
 Florida Association of Career & Technical Education
 Florida Bar Association
 Florida Career Development Association
 Florida/Caribbean Council on Hotel, Restaurant
 and Institutional Education (CHRIE)
 Florida Counseling Association
 Florida Dietetic Association
 Florida Direct Marketing
 Florida Educators in Family & Consumer Sciences
 Florida Library Association
 Florida Restaurant and Lodging Association
 Florida Restaurant and Lodging Association
 Educational Foundation
 Florida School Counseling Association
 Florida Writer's Association (FWA)
 Florida Research Association
 Glion Hospitality Management School
 Alumni Society
 Greater Miami and Beaches Hotel Association
 Greater Miami Chapter of the American Culinary
 Federation
 Greater Miami Convention and Visitors Bureau
 Greater Miami Hillel
 Greater Miami Chamber of Commerce
 Greater North Miami Chamber of Commerce
 Green Peace
 Golf Writers Association of America (GWAA)
 Golf Superintendent's Association
 Habitat for Humanity – Greater Miami
 Horror Writers Association (HWA)
 Hospitality Sales and Marketing International (HSMAI)
 Human Resources Association of Broward County
 International Airlines Travel Agent Network (IATAN)
 International Association of Culinary Professionals
 International Association of Teaching Scholars
 International Cake Exploration Society
 International Foodservice Editorial Council
 International Network of Golf (ING)
 International Society of Travel and Tourism
 Educators (ISTTE)
 International Special Events Society
 Les Amis du Vin
 Les Dames d'Escoffier
 Marine Hotel Association
 Meeting Professionals International (MPI)
 Miami-Dade Chamber of Commerce
 Miami-Dade County Academy of Finance
 Advisory Committee
 Miami-Dade County Academy of Hospitality &
 Tourism Advisory Committee
 Miami-Dade County Academy of Information
 Technology Advisory Committee
 Miami-Dade County Schools Wellness Committee
 Miami-Dade County Family & Consumer Sciences
 Advisory Committee

Miami-Dade County League of Cities
 Miami-Dade County Magnet Education Choice
 Association Board
 NAESA: Association of International Educators
 National Academy Foundation
 National Association of Basketball Coaches
 National Association of Catering Executives
 National Association of Intercollegiate Athletics
 National Association of Social Workers (NASW)
 National Association of Teachers of Family &
 Consumer Sciences
 National Black M.B.A. Association
 National Council of Teachers of English (NCTE)
 National Finance Institute
 National Golf Course Owners Association of
 America (NGCOAA)
 National Golf Course Superintendents Association
 of America (NGCSAA)
 National Intramural and Recreational Sports
 Association
 National Notary Association
 National Retail Federation
 Northeast Regional Computing Program
 Oldways Preservation & Trust
 Palm Beach County Career Education Business
 Leadership Committee
 Palm Beach County Florida Restaurant Association
 State Board & Board Member
 Palm Beach County Jupiter High School
 Palm Beach County West Boca High School
 Advisory Committee
 Phi Delta Kappa Education Honor Society
 Phi Kappa Phi
 Police Benevolent Association of Broward County
 Public Relations Society of Miami
 Retail Bakers Association
 Share Our Strength (Taste of Nation)
 SKAL – International (Miami chapter)
 Society for Accessible Travel and Hospitality (SATH)
 Sommelier Guild Society
 South Florida Fiber Arts Association
 South Florida Recreation Association
 Southeast Florida Library Information Network
 Special Libraries Association
 The Travel Institute
 United States Sommelier Association
 United Way of Miami Dade County
 Women Chefs & Restaurateurs
 World Wildlife Federation

Education for Careers

THE MISSION STATEMENT OF THE UNIVERSITY

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

PURPOSES OF THE UNIVERSITY

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

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

CORE VALUES

Johnson & Wales University is

Student Centered

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

Experientially Based

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

Industry Relevant

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

Employment Focused

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

Globally Oriented

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

OUTCOMES ASSESSMENT STATEMENT OF PURPOSE

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

Johnson & Wales University is committed to outcomes assessment. Faculty and students are therefore part of an ongoing effort to determine and refine the effectiveness of instruction and learning.

A PHILOSOPHY OF CAREER EDUCATION

Johnson & Wales University, founded in 1914, is a nonprofit, private institution. A recognized leader in career education, the university offers accredited degrees in business, hospitality, culinary arts, technology and education.

A variety of undergraduate and graduate degree programs permit students to select the educational path best suited to their career interests and objectives.

Graduate programs leading to the degrees of master of arts, teaching; master of education; master of business administration; and doctor of education are also offered at JWU. For details on these programs, please request the graduate and doctoral catalogs.

The educational philosophy of JWU is to deliver a multidisciplinary educational experience for students who are serious about success. A JWU education integrates rigorous academics and professional skills, community leadership opportunities and our unique career education model. This model includes a focus on career competencies, a career management Web site, work experience tied to a field of study, and on-campus recruitment opportunities.

The goal of all academic programs at JWU is for our students to graduate with the knowledge and expertise to succeed in their chosen field of study in a global economy.

EDUCATION FOR LIFE

Today's employers want employees who will succeed in tomorrow's economy not only because they possess important specialized job skills, but also through their ability to think critically, communicate clearly, manage ethically and contribute to the community. To meet these needs, Johnson & Wales University offers a wide selection of liberal arts courses including logic, psychology, communication skills, leadership studies, environmental science and ethics. Students may also participate in in-depth studies through concentrations.

In addition to academic courses, the university emphasizes the importance of community service through volunteer activities and required service learning courses. One of JWU's priorities is developing students who have the skills, training and personal commitment to be strong, ethical leaders in industry and in their communities.

THE JOHNSON & WALES DIFFERENCE

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

Flexible, Specialized Programs

Johnson & Wales has designed options into its educational programs so that students can choose the right path to their future.

BUSINESS: Johnson & Wales offers a variety of four-year degree programs, ranging from more traditional majors like Management and Marketing to the most innovative programs like Criminal Justice, and Fashion Merchandising & Retail Marketing.

CULINARY ARTS: Our pioneering approach combines culinary skills with management education, work experience, social responsibility and a foundation in the liberal arts. Choose from among the broadest selection of culinary degree programs, including Culinary Arts, Baking & Pastry Arts and Culinary Arts & Food Service Management, and customize your degree with our innovative concentrations. Johnson & Wales also offers some of these programs at JWU campuses in Providence, R.I.; Denver, Colo.; and Charlotte, N.C.

HOSPITALITY: The North Miami Campus offers bachelor's degrees in Hotel & Lodging Management; Restaurant, Food & Beverage Management; Sports/Entertainment/Event Management; and Travel-Tourism & Hospitality Management. Johnson & Wales offers some of these programs at the Providence, R.I.; Charlotte, N.C.; and Denver, Colo. campuses.

Once a student chooses a program, there are still more options. Hands-on training facilities at the university provide the opportunity for a practicum, or students may apply for cooperative education positions with prestigious participating employers — locally, nationally or internationally.

Students who want to accelerate their studies can apply for the Culinary Arts Advanced Standing Program.

Three-Term Schedule

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

Upside-Down Curriculum

In Johnson & Wales' programs, students begin courses in their major from the first day, learning right away if their career choices are the right ones for them.

Learning by Doing

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

Practicums including internships, externships and career co-ops, in such areas as Culinary Arts, Baking & Pastry Arts, Fashion, Criminal Justice and Marketing, all place students within a practical situation to further develop their career knowledge and skills.

Student Success

Helping students to succeed is our number one priority at Johnson & Wales University. The Student Success team is dedicated to making sure each student is given every opportunity for success, with special courses and workshops, tutoring, and personal, career and academic advising. Students with disabilities can also find assistance at Student Success, with special programs, adaptations, and reasonable accommodations to help provide every opportunity for

their success in college. All support services are available without extra charge to all Johnson & Wales students.

Certain accommodations (such as alternative format and interpreters) require more time to arrange, so students who need accommodations are urged to provide as much advance notice as possible to Student Success.

HANDS-ON LEARNING: COOPERATIVE EDUCATION AND EXTERNSHIP

Selective Career Cooperative Education (Co-op)

The Career Development Office offers a career co-op program to selective majors. A GPA of 2.75 is required to participate in the co-op program, and must be maintained throughout the application process. The co-op learning experiences are competitive. Students must successfully complete the application process and demonstrate academic achievement.

These cooperative placements provide a term-long experience within the student's career field. Co-op offers students an opportunity to learn more about their chosen field, gain on-the-job experience and make contacts for future full-time employment. Students also receive academic credit for their work.

Formal cooperative learning agreements exist between the university and several major employers. Co-op placements are arranged on an individual basis to fit both student and employer needs.

Culinary, baking & pastry, hospitality and business co-op agreements exist with many hotels, dining establishments, retail stores, marketing firms, travel agencies, C.P.A. firms and other prestigious companies nationwide.

Students participate in co-op assignments domestically and internationally. Co-op students have worked in special assignments overseas in Belgium, France, Germany, Ireland, Japan, Switzerland, United Kingdom and Sweden. A 3.25 GPA, language proficiency and cross-cultural training are required of all students working on overseas co-ops.

College of Business

THE BUSINESS CENTER

This 11-week externship program is delivered at the university-owned and -operated Business Center. Students work on projects that expose them to marketing and management tactics as well as executing tax returns. Projects are implemented for the City of North Miami, Johnson & Wales University and various businesses in the area.

FASHION MERCHANDISING EXTERNSHIP

One of the most important parts of the Fashion Merchandising & Retail Marketing program is the Fashion Merchandising externship. Students learn and experience actual fashion and retailing work through course assignments, field trips and employment within the local fashion industry, as well as a trip to the fashion district of New York City. The externship program lasts an entire term and includes classes and hands-on work that involve and enhance students' knowledge, employment opportunities, career goals, and buying, merchandising and technology skills used in retailing.

Highlighting this program is a field trip to New York City, the "Merchandising Capital of the U.S." The New York trip includes visits to fashion showrooms, fabric manufacturers, trade shows, fashion and retailing publishers and major department stores. The retail internship and seminar total 13.5 quarter credit hours.

INTERNATIONAL EXPERIENTIAL LEARNING

Students choose from a range of study abroad options including short-term 3 1/2 to four-week summer programs, spring term three-month programs, or four-to-five month independent exchanges. Each program has its own academic focus and prerequisites. Students apply for their program of choice through the Study Abroad Office. After selection into a program, students engage in orientation and academic pre-departure work before embarking on their immersion into foreign cultural and business settings. In some cases, JWU faculty lead the program and travel with the students. In other cases local hosts lead the program, but in all programs students participate in a rigorous study and travel

experience. The purpose of these study abroad experiences is to increase students' global awareness as they explore their program's specific academic focus. Course delivery consists of lecture, industry visits and cultural excursions. Eligible students are guided by the Study Abroad Office to register for the appropriate course(s) specific to their program.

College of Culinary Arts

CULINARY ARTS/BAKING & PASTRY ARTS EXTERNSHIPS

During their sophomore year as Culinary Arts and Baking & Pastry Arts majors, students complete a term-long cooperative education experience or externship. The externships integrate general education, professional skill enhancement, and career focused education within an industry setting. Students who participate in the externship program will be placed in one of the university-approved externship sites. This program gives students an opportunity to integrate theoretical learning with practical experience in the hospitality industry. These sites provide students with hands-on experience, an opportunity to develop a relationship with industry and exposure to a reputable operation.

INTERNATIONAL EXPERIENTIAL LEARNING

Students choose from a range of study abroad options including short-term 3 1/2 to four-week summer programs or four-to-five month independent exchanges. Each program has its own academic focus and prerequisites. Students apply for their program of choice through the Study Abroad Office. After selection into a program, students engage in orientation and academic pre-departure work before embarking on their immersion into foreign cultural and business settings. In some cases, JWU faculty lead the program and travel with the students. In other cases local hosts lead the program, but in all programs students participate in a rigorous study and travel experience. The purpose of these study abroad experiences is to increase students' global awareness as they explore their program's specific academic focus. Course delivery consists of lecture, industry visits and cultural excursions. Eligible students are guided by the Study Abroad Office to register for the appropriate course(s) specific to their program.

The Hospitality College

**HOTEL MANAGEMENT/
RESTAURANT MANAGEMENT/FOOD &
BEVERAGE MANAGEMENT EXTERNSHIPS**
Hotel & Lodging Management and Restaurant, Food & Beverage Management majors at the JWU North Miami Campus will complete an 11-week externship program that allows the student an opportunity for a hands-on learning experience in one of the university-approved externship sites. The Hotel & Lodging Management externship is designed to give students practical experience in both lodging and food & beverage areas. Rotational assignments will incorporate the five core program rotations of front desk, night audit, housekeeping, kitchen and dining room, and a day of community service.

Restaurant, Food & Beverage Management externships offer students an in-depth practical experience in the food and beverage areas of commercial culinary institutions to include rotational assignments within the front- and back-of-the-house operations; students will be placed in a food & beverage operation and rotate through the dining room and kitchen. The externship programs afford students an opportunity to integrate theoretical learning with practical experience at some of South Florida's premier properties in the hospitality industry.

INTERNATIONAL EXPERIENTIAL LEARNING

Students choose from a range of study abroad options including short-term 3 1/2 to four-week summer programs, Spring term three-month programs, or four-to-five month independent exchanges. Each program has its own academic focus and prerequisites. Students apply for their program of choice through the Study Abroad Office. After selection into a program, students engage in orientation and academic pre-departure work before embarking on their immersion into foreign cultural and business settings. In some cases, JWU faculty lead the program and travel with the students. In other cases local hosts lead the program, but in all programs students participate in a rigorous study and travel experience. The purpose of these study abroad experiences is to increase students' global awareness as they

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

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT (SEE) EXTERNSHIPS

Senior-level SEE students who have successfully completed the prerequisites are eligible to participate in an 11-week externship program within some of South Florida's premier properties. This unique program allows students with an interest in working in professional sports, events or the entertainment world including music, television, radio and casinos to gain valuable hands-on experience.

TRAVEL-TOURISM EXTERNSHIPS

One of the most exciting aspects of the Travel-Tourism & Hospitality Management program is the externship students complete at the campus. The term-long assignment affords them the opportunity to put their classroom-learned skills to work in a "hands-on" experience.

Students participate in a term-long externship at the university's North Miami Campus working at one or more industry partner sites, including travel agencies, international tour operators, local international airports, airlines, tourism offices and cruise lines.

The highlight of the program is the Familiarization (FAM) trip, a class project to a domestic or international destination. Students are required to research, budget, plan, promote and actually implement the tasks of a tour manager while on tours.

THE SCHOOL OF ARTS & SCIENCES

The mission of the School of Arts & Sciences is to integrate liberal arts courses with career education to prepare students to be productive and responsible citizens. As a leader in career education among American universities, Johnson & Wales University has placed its School of Arts & Sciences in this key role of providing general education to enable

its students to achieve career success and personal fulfillment. To accomplish these objectives, students take at least one-third of all their credits in arts and sciences.

The Writing Across the Curriculum program at Johnson & Wales was developed to integrate the “writing to learn” concept across all majors. All students may take writing-intensive (WI) courses as they are offered in general studies and elective areas.

Students at JWU may also elect 13.5 quarter credit hour concentrations in History, Leadership Studies, Political Science, Psychology and Sociology. These concentrations allow students to concentrate their electives in a particular area of personal or professional interest. Please note that concentrations vary by campus.

The School of Arts & Sciences administers the Honors Program, which challenges students to excel beyond the traditional course offerings. Specific honors courses are offered in English, mathematics, economics, leadership and psychology, and an honors option is available in all course offerings.

The School of Arts & Sciences offers a Summer Abroad Program which is currently situated in England. Students can earn 13.5 credits of general education courses. The course offerings may vary each summer, including history, sociology, literature, science and art. The experience includes three weeks in England with excursions to historical cities, such as Bath, Cambridgeport and London. The academic component of the summer program is challenging, and students will benefit from innovative teaching strategies including team teaching and collaborative learning.

In recognition of the importance of leadership in today's world, the School of Arts & Sciences requires all students to complete LEAD2001, a course designed to help students understand and practice leadership theory, and to help them prepare to assume leadership roles in both the workplace and in the community. At Johnson & Wales University, leadership is part of our institutional culture, and our students are prepared to become the business leaders of the future.

HISTORY OF THE UNIVERSITY

The special approaches to career education at Johnson & Wales University (JWU) have evolved over more than 90 years' time and continue to adapt as the university responds to the changing needs of business and industry. Johnson & Wales was founded as a business school in 1914 in Providence, R.I. by Gertrude I. Johnson and Mary T. Wales. From its origins as a school devoted to business education, JWU has grown to a junior college, to a senior college, and ultimately to university status.

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

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

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

A new career emphasis was introduced at JWU in 1973, when the university announced the opening of what is now known as the College of Culinary Arts and the addition of a new associate degree program in that field. This proved to be one of the most far-reaching changes in the educational expansion of the university, leading to additional two- and four-year degree programs in the hospitality and food service fields.

In 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. The Norfolk, Va. Campus, opened to the public in 1986. It offered one- and two-year food service programs.

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

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

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

Also in 1992, JWU opened another campus in North Miami, Fla., which now offers two- and four-year food service, business and hospitality programs.

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

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

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

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

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

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

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

In keeping with its tradition of focusing on the best interests of students and responding to industry, it was determined in April 2006 that beginning with the 2008–2009 academic year, JWU's College of Business and The Hospitality College would move away from offering associate degrees and instead have

students customize their education through specializations or concentrations at the baccalaureate level alone. This decision did not impact the College of Culinary Arts and the School of Technology where the two-year degree continues to be relevant.

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

NORTH MIAMI CAMPUS

The North Miami Campus opened its doors in 1992. Today the campus offers associate and bachelor's degrees in culinary arts, business, and hospitality. The campus also boasts a library which includes a collection of books, journals, magazines, newspapers, full-text databases, videos, DVDs and other resources to serve the research needs of Johnson & Wales students. The library is a member of SEFLIN (Southeast Florida Library Information Network), which is dedicated to cooperative library services.

The Johnson & Wales University North Miami Campus is located at 1701 NE 127th Street, North Miami, Fla. The main phone number of this campus is 305-892-7000. The toll-free number is 1-866-JWU-FLORIDA (598-3567). Facilities include a library, laboratory kitchen facilities, academic classrooms, computer laboratories, and administrative offices. Student housing, both dormitory and apartment style, and a multi-level parking garage are available as well.

On the North Miami Campus, students attend classes in full uniform or professional attire, depending on their major. Faculty and administrators of the campus believe strongly in establishing a professional attitude and image for the campus.

NORTH MIAMI, FLORIDA

Johnson & Wales University's North Miami Campus is located conveniently close to the tourism-rich areas of Fort Lauderdale and Miami, offering a superb setting for a business, food service or hospitality education. Fort Lauderdale Airport, Miami International Airport and Interstate 95 are just minutes away. Students enjoy the sun and fun of Fort Lauderdale, as well as the culture and diversity of Miami — truly an international city.

Festivals celebrating boats, arts, architecture and ethnic America abound in the Fort Lauderdale and Greater Miami area. The Junior Orange Bowl Festival, which runs for eight weeks in the fall, is one of the largest sports and cultural festivals in the country.

Southern Florida is home to several professional sports teams including the Miami Heat (NBA basketball), Miami Dolphins (NFL football), the Florida Marlins (National League baseball) and the Florida Panthers (NHL hockey).

The North Miami Campus offers easy access to South Florida markets, shopping centers, palm-fringed beaches and numerous hotels and restaurants. Leisure and night life are highlights in the area which has been growing by leaps and bounds in recent years.

ADDITIONAL CAMPUSES

Johnson & Wales University, in an effort to expand its educational outreach, has established several additional campuses. For more information, please consult the catalog for each campus at www.jwu.edu. Click on Academics, then Catalogs.

CHARLOTTE, NORTH CAROLINA

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

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

Campus President

Arthur J. Gallagher, M.A.

Programs offered

College of Business

BACHELOR'S DEGREES

Fashion Merchandising & Retail Marketing Management
Management Accounting
Marketing

NON-DEGREE PROGRAMS

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

College of Culinary Arts and

The Hospitality College

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

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

The Hospitality College

BACHELOR'S DEGREES

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

DENVER, COLORADO

JWU's campus in Denver, Colorado offers undergraduate culinary arts, business and hospitality programs. Denver, named the "second best city in America to work and live" by *Fortune* magazine, offers an exciting range of cooperative education opportunities in fine restaurants and mountain resorts.

For more information about the Johnson & Wales Denver Campus, write the Admissions Office, Johnson & Wales University, 7150 Montview Boulevard, Denver, CO 80220 or call 1-877-JWU-DENVER (598-3368).

Campus President

Bette Matkowski

Programs offered

College of Business

BACHELOR'S DEGREES

Advertising & Marketing Communications
Criminal Justice
Entrepreneurship
Fashion Merchandising & Retail Marketing
International Business Management
Marketing

NON-DEGREE PROGRAMS

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

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

College of Culinary Arts

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

Baking & Pastry Arts	Culinary Nutrition
Culinary Arts	

College of Culinary Arts and

The Hospitality College

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

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

The Hospitality College

BACHELOR'S DEGREES

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

NON-DEGREE PROGRAMS

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

PROVIDENCE, RHODE ISLAND

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

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

Campus President

Irving Schneider, Ph.D.

Programs offered

College of Business

BACHELOR'S DEGREES

Accounting
Advertising & Marketing Communications
Criminal Justice
Entrepreneurship
Equine Business Management
Equine Business Management/Riding
Fashion Merchandising & Retail Marketing
Financial Services Management
International Business
Management
Marketing

NON-DEGREE PROGRAMS

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

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

College of Culinary Arts

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

Baking & Pastry Arts	Baking & Pastry Arts Culinary Nutrition Food Marketing Food Service Entrepreneurship
Culinary Arts	Culinary Nutrition Food Marketing Food Service Entrepreneurship

College of Culinary Arts and
The Hospitality College

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

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

The Hospitality College

BACHELOR'S DEGREES

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

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

School of Technology

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

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Computer Programming	Software Engineering
Computerized Drafting	Engineering Design & Configuration Management
Computing Technology Services	Technology Services Management
Robotic Engineering Technology	Electronics Engineering
BACHELOR'S DEGREES	Business/Information Systems Analysis Electronics Engineering Graphic Design & Digital Media Network Engineering

GRADUATE DEGREE PROGRAMS

Johnson & Wales University's Providence Campus also offers graduate degree programs from the Alan Shawn Feinstein Graduate School and the School of Education. Approximately 800 students from 64 countries enroll in JWU graduate programs.

Programs offered

Alan Shawn Feinstein Graduate School

MASTER OF BUSINESS ADMINISTRATION IN
GLOBAL BUSINESS LEADERSHIP with
concentrations in

Accounting
Financial Management
International Trade
Marketing
Organizational Leadership

MASTER OF BUSINESS ADMINISTRATION IN
HOSPITALITY with concentrations in

Event Leadership
Marketing

CERTIFICATE OF ADVANCED GRADUATE
STUDY (CAGS) in:

Finance
Hospitality
Human Resources Management

School of Education

MASTER OF ARTS (M.A.T.)

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

MASTER OF EDUCATION (M.ED.)

Teaching and Learning (designed for certified teachers)

DOCTOR OF EDUCATION

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

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

Graduate Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903
e-mail: gradschool@admissions.jwu.edu

Business Programs

1-800-DIAL-JWU ext. 1015
401-598-1015
Fax: 401-598-1286

Education Programs

1-800-DIAL-JWU ext. 1993
401-598-1993
Fax: 401-598-1162

Applying for Admission

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

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

It is also recommended that students submit employment information, letters of recommendation and test scores for admission consideration.

Due to the technical standards and requirements essential to certain technical programs at the university, applicants with special needs or physical limitations should contact the Office of Student Success prior to enrolling at the university. For more information about technical standards see Pages 93–94. Copies of the technical standards applicable to various programs are available from the Office of Student Success.

APPLICATION PROCEDURE

Applications for admission should be completed in full and sent to the Admissions Office, Johnson & Wales University, 1701 NE 127th Street, North Miami, FL 33181.

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

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

An official application form is available online at www.jwu.edu. Click on Prospective Students > Apply. No application fee is required.

In completing the application form, students must indicate the term in which they wish to enroll. Applications are accepted for terms beginning in September, December and March. NOTE: Certain programs of study may be limited to fall enrollment.

Certain bachelor's degree programs are selective and require submission of an application at the end of the associate degree program. Students should check program descriptions if they are interested in applying for both an associate and a bachelor's degree program.

After completing the application form, students are responsible for requesting that their high school guidance office forward to the university an official copy of the secondary school record for admissions consideration.

Graduation verification documents must be submitted to the admissions office. Verification documents include at least one of the following: a letter from an authorized high school administrator, a high school diploma recognized by their state department of education or a G.E.D. certificate. 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.*

****This paragraph was revised after the catalog was printed.***

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

Test Scores

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

Candidates for the university's Honors Program must submit ACT or SAT scores for acceptance consideration. Admission standards may vary for international and transfer students.

Admissions Decision

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

Upon receiving notice of acceptance, students are required to forward to the university a \$300 reservation fee which will be applied to the student's account and will reserve a place in class and on-campus housing.

Students requesting residence hall accommodations must submit their online housing contract as soon as possible after submitting their reservation fee. Residence hall and room assignments are based on a first-fee-and-contract-received, first-resident-placed basis. The student's account must also be cleared by Student Academic & Financial Services by the payment deadline to guarantee a room assignment.

Requests for refunds of the reservation fee will be granted upon written request to the university prior to May 1, 2009. After May 1, 2009 the reservation fee of \$300 (or \$150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

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

Advanced Placement Credit

Students entering Johnson & Wales University with an Advanced Placement test score of "3" or greater will be granted 4.5 quarter credits for the equivalent JWU course. Students must submit an official AP Grade Report from the

College Board Advanced Placement Program. For more information about AP credit contact the Transfer and University Testing Office.

Transfer Students

Transfer students are eligible to apply for most JWU majors; however, they are not guaranteed credit. Credit is usually granted for courses completed with a grade of "C" or better (with a numeric value of 2.0) at another accredited institution (U.S. Department of Education). Grades of "pass" are also acceptable for transfer if credit was awarded (and a grade of "P" has the numeric value of 2.00 or greater). 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.

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

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

It is the responsibility of those candidates who are currently attending another college to have their updated transcripts sent to JWU as soon as final grades become available and no later than the first term of enrollment. If official transcripts or other requested materials are not received within that designated time period, tentative transfer credit will be forfeited.

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

Early Admissions/Dual Enrollment

The Early Enrollment Program gives high school seniors an opportunity to enroll full-time in college courses at Johnson & Wales during their senior year of high school. Students should apply for admission to the Early Enrollment Program during their junior year of high school.

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

For more information on the Early Enrollment Program, please request a brochure from the Admissions Office.

FACTS FOR MILITARY

Johnson & Wales University is approved for the training of veterans in accordance with the rules and regulations administered by the U.S. Veteran's Administration.

Eligible veterans should contact the Department of Veterans Affairs. Those living in the U.S. should look in the Government Listings section of the Verizon White Pages to obtain the telephone number for their state's Department of Veterans Affairs office.

STANDARDIZED TESTING AFTER ADMISSION

PLACEMENT TESTS (NON-CREDIT, NO FEES): These tests are administered for placement purposes only to all new students, including transfer students, upon entrance. In situations where two or more levels of a subject are required for graduation, the student's academic career in this subject begins at the level determined by the placement test. This is particularly true when a student has previous academic experience in a subject. Placement tests are currently administered by Student Success to determine math and English placement. Contact Student Success at 305-892-7026 for more information.

PRIOR LEARNING ASSESSMENT

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

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

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

Once the seminar is completed, eligible students, in consultation with a Student Success counselor, may submit additional portfolios. Refer to the Prior Learning Assessment Brochure, available at 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 department for each exam. These exams are treated as transfer credit for entering freshmen and juniors transferring to JWU, or from one JWU college or school to another. Florida International University and Miami Dade College are the CLEP examination sites in Miami. Consult the CLEP application for required fees.

DEPARTMENTAL CHALLENGE EXAMINATIONS (CREDIT BY EXAMINATION: FOR-CREDIT, WITH FEES): Departmental exams may be taken for specifically designated courses within a department. Because of previous academic and/or work experience, all matriculating students may request such an exam when

they feel they have completed the requirements of a specific JWU course. Some testing options require specific criteria in order to take tests. Refer to the Prior Learning Assessment Brochure, available at Student Academic & Financial Services, for criteria and fees, or contact the testing office.

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

In all cases, the academic department determines policy as it relates to the testing options for each course in the department. Several options may be available to students, and it is recommended that students seek the advice of a counselor.

Policies for Portfolio Assessment, Challenge and CLEP Examinations:

1. Portfolio Assessment and Challenge Examinations cannot be repeated if failed.
2. Portfolio Assessment, CLEP Exams and Challenge Exams may not be substituted for a class previously failed or one where a withdrawal (W) or a withdrawal/fail (WF) grade has been issued.
3. The standardized examinations or portfolios mentioned above must fall within the residency requirement for each degree.
4. Seminar, application and processing fees are nonrefundable.
5. The university recognizes up to a maximum of 45 quarter credits earned through Prior Learning Assessment.
6. Students must present a valid picture ID when testing.

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

Culinary Arts Advanced Standing

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

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

Students **must be accepted** for admission to Johnson & Wales University prior to applying for Advanced Standing. The Advanced Standing program begins in September. Contact the Admissions Office for further information.

FAST and Credit for College Programs

Johnson & Wales 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 an approved tech-prep program who meet academic requirements may be eligible to earn up to nine quarter credits toward their Culinary Arts associate degree through our Freshman Advanced Study Track (FAST). Students enrolled in approved hospitality, business and technology programs who meet the academic requirements may also be eligible to earn transfer credits through our Credit for College Program.

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

International Baccalaureate

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

INTERNATIONAL STUDENTS

International Admissions Requirements

Listed below are the requirements for applying for undergraduate admission to Johnson & Wales University. In order to expedite the admission process, students must enclose ORIGINAL or CERTIFIED documents (with English translations) when submitting an application. Please note that photocopies, fax copies, scanned or e-mailed documents are not valid.

1. An accurate, complete and legible International Application form that has been signed and dated by the applicant. Please list all schools attended, even if you do not wish to have transfer credits reviewed.
2. Certified bank statement or government sponsorship letter verifying financial support for one academic year.
3. The results of the Test of English as a Foreign Language (TOEFL) or other acceptable proof of English proficiency. (See "English Language Proficiency" and "TOEFL Requirements" on this page.)
4. Official documentation of higher secondary (high school) graduation, subjects taken and grades earned.
5. Complete transcripts, marks sheets, diplomas or certificates from previous study, along with course descriptions and syllabus (for transfer credit).
6. Copy of biographical section of applicant's current passport.

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

All documents must be sent to:

Johnson & Wales University
1701 NE 127th Street
N. Miami, FL 33181 USA
Telephone: 305-892-7000
Fax: 305-892-7020

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 need to develop English proficiency are accepted into the English as a Second Language program (ESL) at Johnson & Wales University 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 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.

TOEFL Requirements

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

Minimum TOEFL requirements (all levels, undergraduate and graduate) are as follows:
TOEFL score of 80 (Internet-based or IBT)
TOEFL score of 550 (pen/paper or PPT)
TOEFL score of 210 (computerized or CBT)

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

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

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

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

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

International Transfer Credit

Students who wish to transfer to JWU should submit an application for admission and grades or transcripts from all post-secondary schools attended. Transfer credit is determined through an individual course-by-course evaluation of each transcript submitted. Credit is generally awarded for courses you have completed with grades of “C” or better (or equivalent) which are similar in level,

content and duration to JWU courses in your intended major. Accepted transfer students will be sent a Transfer Credit Allowance (TCA) showing the credit accepted toward your chosen major.

JWU has many approved formal transfer credit agreements with institutions in more than 40 countries. Consult with officials at your school to see if they have an agreement with Johnson & Wales University.

Articulation Agreements

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

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

ACT Global Assessment Certificate (GAC)
Barbados Community College, Barbados
Bermuda College, Bermuda
BITC – Prima: Diploma and National ITE Certification in Baking, Singapore
College of the Bahamas, Bahamas
Constellation College, Canada
DCT, International Hotel & Business Management School, Switzerland
EDEXCEL (BTEC), Higher National Diplomas UK
Educational Institute of American Hotel & Lodging Association (AH&LA)
Faiite Ireland - Certificate in Professional Cookery
George Brown College, Canada
German IHK 3-year Berufsschule/Apprenticeship programs in Hotel, Restaurant and Culinary Arts
Glion Hotel School, Switzerland
Higher Hotel Institute, Cyprus
HIM, Hotel Institute Montreux, Switzerland
Hotelfachschulen (e.g. Dortmund, Heidelberg, Hannover, Berlin), Germany
ICHM (Modul), Vienna
ICHM International College of Hotel Management, Australia

ICM, Institute of Commercial Management, UK
 IIEK Hotelaria, Greece
 Intercollege, Cyprus
 Kimpo College, Korea
 Kolej Damansara Utama (KDU)/IMI program, Malaysia
 Les Roches Hotel Management School, Switzerland
 Institutes of Hotel Management (IHM), India
 Seojeong College, Korea
 Swiss Hotel Association Hotel Management Diploma
 Swiss Hotel Schools Association Hotel Management Diploma
 Taylor's School of Hotel Management, Malaysia
 Temasek Polytechnic, Malaysia
 Trinidad & Tobago Hospitality and Tourism Institute
 Turks and Caicos Islands Community College
 Vancouver Premier College, Canada
 Woosong University, Korea

REGIONAL ADMISSIONS REPRESENTATIVES

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

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

QUESTIONS & ANSWERS

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

CAN I REQUEST A PARTICULAR ROOMMATE?

Yes, it is possible to specify who you would like to live with. You and your friend must each indicate your preference on your residence contract. Every attempt will be made to honor a roommate request, but only if both students have paid their reservation fees. Please note that all placements are based on space availability. The university does not accept or place co-ed room requests.

HOW DOES THE UNIVERSITY MATCH ROOMMATES?

When you complete the Residential Life Housing Contract, you will be asked to fill out a survey with questions concerning your study habits, the hours you keep, whether you smoke cigarettes, etc. The information you provide will be used to match you with a compatible roommate.

WHERE DO I WASH MY CLOTHES?

Coin-operated laundry facilities are located in each residence hall.

DO I BRING MY OWN BED LINEN AND TOWELS?

Yes. The beds are extra-long twin-size. You should also bring a pillow, desk lamp, wastebasket and coat hangers. Limit what you bring until you see the size of your room and what your roommates bring.

WHAT KIND OF CLOTHES SHOULD I BRING?

Closet and drawer space is limited, so you should bring clothes for a mild to warm climate. You'll find that outside of class you will wear mostly casual clothing.

WHAT HALLS ARE AVAILABLE TO ME?

New students reside in Tropical Pointe or Flamingo Hall. Lakeside Towers, Palm Gardens and Emerald Lake Hall are reserved for upperclass and transfer students with Arch Creek Place being designated as Greek Housing.

WHAT KIND OF SECURITY IS PROVIDED ON CAMPUS?

The traditional residence halls — Flamingo Hall, Lakeside Tower and Tropical Pointe — have 24-hour supervision and no one is allowed to enter unless he or she has a student ID or is accompanied by a student living in the building. Emerald Lake Hall and Arch Creek Place, adjacent to the university, have 24-hour security patrol.

CAN I HAVE OVERNIGHT GUESTS?

A student may sponsor a visitor to the residential facilities provided the student advises the visitor of university rules and the visitor agrees to follow those rules.

Both the visitor and his or her sponsoring resident must leave a picture ID card with the attendant at the front desk while the visitor is in the hall. Overnight visitors are not permitted in the residence halls during school nights (i.e. nights when university classes will be held the next day). Non-JWU-student visitors may generally stay as a visitor for only two consecutive nights. The residential life professional staff may make exceptions to this limitation based on extraordinary circumstances in specific cases. Johnson & Wales University reserves the right to deny and/or limit this visitation privilege.

CAN I HAVE A REFRIGERATOR?

All rooms in Flamingo Hall and Tropical Pointe are equipped with a refrigerator and freezer. Full kitchens are available at Emerald Lake Hall, Arch Creek Place, Lakeside Tower and Palm Gardens.

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

The 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. The possession or use of illegal drugs, narcotics or drug paraphernalia is absolutely forbidden.

IS THERE A CURFEW?

There is no curfew, but students must respect "quiet hours," which are from 10 p.m. to 8 a.m.

WHAT'S THE FOOD LIKE?

The dining center is managed by Chartwells, a division of the Compass Group specializing in college and university food service. The majority of the food preparation is handled by culinary arts majors as part of their experiential education, and supervision is provided by both Chartwells professional staff and Johnson & Wales teaching assistants and fellows. This partnership allows the university to provide outstanding quality of food and service, coupled with an exciting educational environment. Wide varieties of dining options, from full meals to sandwiches, coffee, snacks or a "grab-and-go" dinner are available to students through the dining center.

Though it is difficult to provide special menus for religious, health or personal reasons, the staff of the dining center makes every effort to accommodate students in need of such diets. Please make your interests and menu requests known to any member of the management team and they will be happy to discuss them with you.

ARE MEALS INCLUDED IN MY ROOM CHARGE?

Resident students, as part of their room and board charges, are provided with a declining balance meal plan which allows them to purchase meals, snacks and take-out food. These declining accounts are replenished on a weekly basis throughout the term. Students may select from the Standard Room and Board Plan, which provides \$60 per week when classes are in session or the optional Premium Room and Board Plan, which provides \$94 per week in purchasing power. On average, the Standard Plan will provide approximately nine meals per week, while the Premium Plan will provide an average of 13 meals per week. The dining center is open on class days only. Students may also purchase Add-On Dollars for their board plan, which allows even greater flexibility and purchasing ability.

WHERE CAN I CONDUCT PERSONAL BANKING?

Listed below are some of the banks that are located within close proximity to the campus, all in North Miami:

Bank of America
900 NE 125th Street
305-893-6611

City National Bank of Florida
13400 Biscayne Boulevard
305-947-6101

Totalbank
12411 Biscayne Boulevard
305-895-2265

Transatlantic Bank
12700 Biscayne Boulevard
305-891-0200

Washington Mutual Bank
900 NE 125th Street
305-891-2965

Wachovia Bank
12550 Biscayne Boulevard
305-795-2900

Students under the age of 18 are unable to open individual checking accounts. These students may consider opening a joint account with a parent or guardian.

WHERE CAN I ATTEND RELIGIOUS SERVICES?

Listed below are churches representing some of the major religious denominations:

*Holy Cross Lutheran Church
of North Miami*
650 N.E. 135th Street
305-893-0371

Holy Family Catholic Church
14500 N.E. 11th Avenue
305-947-5043

Fulford United Methodist Church
1900 N.E. 164th Street
305-945-3505

Oak Grove Baptist Church
1404 N.E. 152nd Terrace
305-945-9964

Sixth Avenue Church of God
625 N.E. 131 Street
305-893-2262

Temple Beth Moshe
2225 N.E. 121st Street
305-891-5508

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

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

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

WHAT KIND OF PUBLIC TRANSPORTATION IS AVAILABLE IN NORTH MIAMI?

Miami-Dade County provides an extensive network of bus and rail service. Johnson & Wales is conveniently served by a number of public bus routes. For more information, call Metrobus at 305-638-6700. Students may purchase discounted bus passes at the campus bookstore.

WHERE ARE THE AIRPORT, BUS AND TRAIN STATIONS?

The **Hollywood-Ft. Lauderdale Airport** is located approximately 25 minutes north of the campus. Most major airlines fly in and out of Hollywood-Ft. Lauderdale. To make travel arrangements, contact your local travel agent or the airline of your choice.

The **Greyhound Bus Lines terminal** is located at 1707 Tyler Street in Hollywood, a short Metrobus ride from our campus. For schedule information, call 305-922-8228.

Amtrak Rail Passenger Service is available to Hollywood, Florida. For general information and reservations, call 800-872-7245.

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

The Health Services Office, located on the second floor of the Academic and Student Center, is available to both resident and commuter students. The nurse can be reached at 305-892-7594.

Cases not treatable by the nurse are referred to a physician. Emergency cases are transported to an area hospital. Local hospitals include:

Jackson North Medical Center
160 NW 170th Street
North Miami Beach
305-651-1100

North Shore Medical Center
1100 NW 95th Street
Miami
305-835-6000

Aventura Hospital and Medical Center
20900 Biscayne Boulevard
Aventura
305-682-7000

Medical Care Center of North Miami
12995 NE 7th Avenue
North Miami
305-981-7666

CAN I HAVE A CAR ON CAMPUS?

Yes, you may bring a car to school, but keep in mind that available parking is limited.

Students, both resident and commuter, who plan to bring a vehicle on university property must register this vehicle with the Campus Safety Office upon arrival.

To receive a parking permit, you must report to the Student Life Office and present the following:

- Current university ID
- Valid driver's license
- Valid automobile registration

The university is not responsible for any vehicle or its contents while it is parked on university property.

Financing Your Education

TUITION AND FEES

The following tuition and fees schedule is effective for the 2009–2010 academic year. Tuition and fees are subject to change annually.

Annual Tuition	\$22,149
General Fee	\$1,065
Room and Board	\$8,274
Premium Meal Plan (Optional)	\$1,068

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

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

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

The optional **Premium Board Plan** provides additional Dining Dollars each week for students who wish to have the ability to purchase more meals, snacks and take-out food in the dining center than the Standard Plan allows. Students **may only make changes to the plan through the first two weeks** of each term. After that time, the charge **can't** be removed for that term.

RESERVATION FEE AND OTHER FEES

Reservation Fee **\$300**
Required of all new students after receipt of official acceptance from the university, this reservation fee will reserve the student's seat in class and is credited to the student's account.

Upon submitting a university reservation fee, students become eligible to select an on-campus room assignment. Students who submit their reservation fee by April 2009 will optimize their chances to secure a residence hall of their preference. If a reservation fee is received after April 2009, residence hall preferences cannot be guaranteed. Students must also have an approved payment plan with Student Academic & Financial Services by July 10, 2009 in order to guarantee a room assignment. Students who establish an approved payment plan after July 10, 2009 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, 2009. After May 1, 2009 the reservation fee of \$300 (or \$150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

Orientation Fee **\$276**
This nonrefundable fee, which is uniformly charged, is required of all first-time students for orientation and term start activities. It is charged to students who start during the fall, winter or spring term.

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

Early Enrollment Program Tuition

Early Enrollment Program tuition is 50 percent of the 2009–2010 tuition charge. Refer to Page 21 for a description of the Early Enrollment program. Early Enrollment Program students are also subject to appropriate university fees, including full general fees and full room and board charges. Early Enrollment Program students are not eligible for any federal financial aid or institutional need-based aid while enrolled in the program. Early Enrollment Program students should contact Student Academic & Financial Services for information on alternative funding and to determine how scholarships they are receiving will be affected while in the Early Enrollment Program.

Student Health and Accident Insurance

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

Books and Supplies

The cost of books and supplies is approximately \$700 to \$900 per academic year. Books and supplies are not billed on the student's invoice and must be paid for at the university's bookstore.

PAYMENT OPTIONS

I. Annual Payments

The student may make one payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the published due date of July 10, 2009.

II. Term Payments

Students may choose to make three payments a year, which are payable by the publicized due dates established prior to each term. The published due date for September 2009 is July 10, 2009.

III. Monthly Payments

Students may choose to pay the annual amount due in convenient monthly payments. This option is available through Tuition Management Systems (TMS) at www.afford.com. There is an enrollment fee to participate; however, the payments are interest free. 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 10, 2009.

All Johnson & Wales University students must fulfill their financial obligations to the university by the published due date of July 10, 2009. (All off-term entrants must meet the financial obligation by the published date for that term.)

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

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

If you do not fulfill your financial obligation by the published due date, your housing assignment will be removed. In addition, your acceptance to enroll for the 2009–2010 academic year may also be revoked.

REFUND POLICIES

General Policy: To the extent that any charges due to the university remain unpaid, no refund check will be issued. No tuition or fees (other than the reservation fee) will be assessed for terms that the student does not begin.

Students who withdraw from the university prior to the end of the academic year will have their financial aid adjusted.* Institutional grants and scholarships will be reduced in proportion to any tuition credit received as defined in the university's Withdrawal Credit Policy. Full-term eligibility for institutional loans will be credited to the student's account to the extent that any charges are due the university. The distribution formula for the institutional refund to the Federal Student Financial Aid program shall 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, weekend meal plan, the general fee and orientation fee. Tuition is applicable to all students, including those on approved off-campus programs including co-ops, study abroad and externships. Merit scholarships and institutional aid are defined as any source of funding from Johnson & Wales University. The General Fee is non-refundable. The official notice of withdrawal from the university may be done in person or by written notification through Student Academic & Financial Services. Refunds are calculated by the date of termination which is based on the date Student Academic & Financial Services receives notification of withdrawal from the student or faculty member. Any refund due will be issued within 45 days after the date that the university was first notified of the withdrawal, or such shorter period as necessary to comply with applicable law.

University Withdrawal Credit Policy

If a student terminates during:

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

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

Examples of university refund policies are available upon request in the Student Academic & Financial Services Office.

FINANCIAL OBLIGATIONS

Continued enrollment as a student in good standing and certain other student benefits (diploma, transcript, 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.

* 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.

STUDENT FINANCIAL SERVICES (SFS)

FINANCIAL PLANNING

The university realizes financing an education may be a very complex process for many students. In order to assist students and their families in these matters, Johnson & Wales has established a Student Academic & Financial Services Office at its North Miami Campus. Representatives from this department 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 1-866-JWU-FLORIDA (598-3567) toll free or 305-892-7006.

FINANCIAL AID

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

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

Students participating in Study Abroad programs may be eligible for financial aid. For more information, please contact the Student Academic & Financial Services Office.

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

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

HOW TO APPLY

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

1. Personal Identification Number (PIN)

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

2. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid is available online at www.fafsa.ed.gov. This form must be completed as soon as possible after January 1. To complete this form, the student must be a U.S. citizen or eligible non-citizen. (Refer to the FAFSA instructional booklet for the definition of "eligible non-citizen.") The information for financial assistance is then processed by the Federal Processor and sent to the Student Academic & Financial Services Office at the university. **The FAFSA code is 003404.**

2. Independent Students

To be considered independent for financial aid purposes for the 2009–2010 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1986?

2. As of today, are you married?
(Answer yes if you are separated, but not divorced.)
3. At the beginning of the 2009–2010 school year, will you be working on a master's or doctorate program (such as an M.A., M.B.A., M.D., J.D., Ph.D., Ed.D. or graduate certificate, etc.)?
4. Are you currently serving on active duty in the U.S. Armed Forces for purposes other than training?
5. Are you a veteran of the U.S. Armed Forces?
6. Do you have children who will receive more than half of their support from you between July 1, 2009 and June 30, 2010?
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, 2010?
8. When you were age 13 or older, were both your parents deceased, were you in foster care or were you a dependent/ward of the court?
9. As of today, are you an emancipated minor as determined by a court in your state of legal residence?
10. As of today, are you in legal guardianship as determined by a court in your state of legal residence?
11. At any time on or after July 1, 2008, 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, 2008, 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, 2008, did the director of a runaway or homeless youth basic center or transitional living program determine that you were an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless?

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

4. Verification and Other Documentation

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

STUDENT ELIGIBILITY REQUIREMENTS

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

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

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

Federal Academic Competitiveness Grant (ACG)

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

Federal Pell Grant

The Federal Pell Grant is a federally funded entitlement program to assist needy undergraduate students. Eligibility for these grants is determined by the U.S. Department of Education based on the information provided on the FAFSA. Federal Pell Grant recipients can have a less than half-time status. Students with a previous bachelor's degree are not eligible for a Federal Pell Grant. The maximum Pell Grant award for the 2008–09 award year (July 1, 2008 to June 30, 2009) was \$4,731. The maximum Pell Grant award can change each award year and depends on program funding. Further information may be obtained by visiting the Web site of the U.S. Department of Education at <http://studentaid.ed.gov>.

Federal Supplemental Educational Opportunity Grant (SEOG)

This federally funded program provides financial assistance to students who demonstrate exceptional financial need. The amount Johnson & Wales University awards ranges from \$100 up to a maximum of approximately \$1,000 per academic year 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 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 their educational expenses. Students are paid at an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award. Work-study funds are paid 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.

Federal Perkins Loan

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

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

Federal Subsidized Stafford Loan

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

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

Federal Unsubsidized Stafford Loan

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

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

The Parent Loan Program for Undergraduate Students (PLUS)

The Federal PLUS Program provides loans to parents of dependent students to attend college. PLUS borrowers do not have to demonstrate need, but are subject to a credit analysis by the lending institution. The parent applying for the loan must fill out a PLUS Master Promissory Note as well as a Loan Amount Request Form. Repayment of this loan must begin within 30 days of the time the loan is fully disbursed annually, or the borrower can contact the lender to request a deferment. The borrowing limit is the total cost of attendance, minus any financial aid being received.

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

Borrowers have the right to select any U.S. Department of Education approved lenders for Stafford loans and PLUS loans. The university is required to process the documentation to obtain these loans from any U.S. Department of Education approved lender selected by students or parents of dependent students, as applicable.

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

Applications for these loans are available in Student Academic & Financial Services or on your selected lender’s Web site.

Aid from these programs is awarded on the basis of financial need. In order to receive maximum consideration for financial assistance, students should 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, the student 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 as defined in the **Student Handbook**. Students who fail to maintain satisfactory academic standing 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 students withdraw during a payment period or period of enrollment, the amount of student financial aid program assistance earned up to that point is determined by a specific formula. If the student receives (or the university receives on the student's behalf) less assistance than the amount earned, the student will be able to receive those additional funds. Students who received more assistance than what they earned must return the excess funds.

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

The student's loan monies (subsidized, unsubsidized and PLUS) must be received by Johnson & Wales University before the student's notification date, in order for the money to be considered within the formula. If the student is eligible for a post disbursement, a written notice will be mailed requesting the consent of the borrower to post to the student's account. The amount of institutional assistance earned is based on the week that the student withdraws from the university and follows the percentage the university credits the student's charges (Page 32).

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

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

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

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

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

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

FINANCIAL AID PROGRAMS

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

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

Johnson & Wales Grant

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

FINANCIAL ASSISTANCE, SCHOLARSHIPS AND WORK PROGRAMS

Last year, Johnson & Wales University awarded more than \$94 million in institutional aid to students. Awards range from \$500 to full tuition. Scholarships, grants, loans and work programs awarded depend on the university budget, and are dependent on students meeting program eligibility requirements. These programs are only available to full-time, undergraduate, day school students during the academic year and are not available during the summer term. *Note: Scholarship funds are applied to the student's account with the university in three equal disbursements by term (e.g., a \$3,000 Presidential Academic Scholarship recipient would receive \$1,000 per term).*

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

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

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

Business Professionals of America

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

Careers through Culinary Arts Program

(C-CAP) Scholarship: The university awards these scholarships of up to full tuition to incoming students who participate in C-CAP's competition events. Applications are available through C-CAP. All documentation must be submitted to C-CAP and all finalists are selected by C-CAP.

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

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

Distinguished Visiting Chef Scholarship:

Advanced Standing Culinary Arts and Baking & Pastry Arts students are eligible to receive this up-to-\$2,000 scholarship based on academic records and involvement in the food service industry, including past employment and any culinary awards received. The scholarship is renewable for up to two years.

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 employee handbook. Applications are available at the Human Resources & Payroll Department; an application is required only once as it rolls over to the next academic year unless there is a break in class attendance, change in degree program, or change between they day and evening programs. In such cases a new application will be required to continue the tuition waiver benefit.

Family, Career and Community Leaders of

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

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

Future Business Leaders of America (FBLA)

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

Gaebbe Eagle Scout Award: A number of nonrenewable grants of \$1,000 are available to entering freshmen who have achieved the rank of Eagle Scout in the Boy Scouts of America. Applications are available from the National Student Organizations Office at JWU or online at www.jwu.edu. The deadline for application is February 1, prior to enrollment.

Girl Scout Gold Award Grant: A number of nonrenewable grants of \$1,000 are available to entering freshmen who have earned the Girl Scout Gold Award. Applications are available from the National Student Organizations Office at JWU or online at www.jwu.edu. The deadline for application is February 1, prior to enrollment.

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

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

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

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

National High School Chef of the Year Contest: This annual contest is Johnson & Wales' search for the best young chefs. Winners will receive tuition scholarships ranging from \$1,000 up to full tuition. Applications are available from the Admissions Office.

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

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

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

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

Technology Student Association (TSA)

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

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

Tuition Exchange Scholarship: Students who meet the qualifications of both Johnson & Wales and the participating exchange college or university may be awarded up to full tuition. Applications are available at the participating institutions which are listed on the tuition exchange Web site, www.tuitionexchange.org.

FUNDED/DONATED SCHOLARSHIPS

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

OUTSIDE SCHOLARSHIPS

There are many other potential scholarship sources that students should consider to help finance their education. Students should contact the Higher Education Assistance Agency in their home states for information about the possibility of state grants or scholarships.

Scholarship aid is often available from high school and community organizations with which students or their parent(s) may be affiliated. Local libraries are an excellent resource for finding information on scholarships from organizations throughout the United States.

There are also a number of Web sites available to assist students in the scholarship search. To view a guide to free scholarship searches online, please visit the Johnson & Wales Web site at www.jwu.edu.

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

Access to Better Learning and Education

Grant: The Florida Department of Education provides JWU grant resources to distribute to Florida residents. Eligible students may receive up to \$1,250 annually (approximately \$416 per term, not available for the summer term). Students must be enrolled in a four-year bachelor's degree program. Eligible students are required to file a Free Application for Federal Student Aid (FAFSA). Funding is limited and not every student that meets the requirements will receive a grant. Priority is given based upon FAFSA filing date, so it is strongly recommended that students apply as soon as possible. Students must maintain satisfactory academic progress according to JWU guidelines. Students with a previous bachelor's degree or seeking a second associate degree are not eligible for this grant. To renew the grant, students must continue to meet the above criteria, earn an average of at least 12 credits for each term they are enrolled and maintain a 2.0 grade point average (GPA).

Florida Student Assistance Grant: The Florida Department of Education provides JWU grant resources to distribute to Florida residents. Eligible students may receive up to \$1,000 annually (approximately \$333 per term, not available for the summer term). Eligible students are required to file a Free Application for Federal Student Aid (FAFSA). Funding is limited and not every student that meets the requirements will receive a grant.

Priority is given based upon FAFSA filing date, so it is strongly recommended that students apply as soon as possible. Students must maintain satisfactory academic progress according to JWU guidelines. Students with a previous bachelor's degree or seeking a second associate degree are not eligible for this grant. To renew the grant, students must continue to meet the above criteria, earn an average of at least 12 credits for each term they are enrolled and maintain a 2.0 grade point average (GPA).

Other State Grants/Scholarships: In addition, students from the following states may be eligible for state grant money:

Delaware
Maryland
Maine
Pennsylvania
Rhode Island
Vermont

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

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.

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 the Johnson & Wales Admissions Office. 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 administers approximately 150 scholarships, ranging from \$750 to \$2,000, with one \$10,000 tuition-only award. These scholarships are awarded to qualified undergraduate students of food service/hospitality management. Eligibility requirements include full-time status for each term in a degree-granting program starting with the fall term, attendance at one college or university for a full academic year starting with the fall term, and interest in food service as demonstrated through industry work experience. A completed application package must be received by March 1. For more information, please contact the Educational Foundation at 175 West Jackson Blvd., Suite 1500, Chicago, IL 60604-1010; 312-715-1010.

**Florida Bright Futures Scholarship Program/
Florida Merit Scholars Award/Florida
Vocational Gold Seal Endorsement**

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

**International Association of Culinary
Professionals Foundation Scholarship**

(IACP): The IACP Foundation awards one \$2,500 scholarship per campus, which is matched by Johnson & Wales. All criteria are determined by IACP. Applications are available through IACP, with an application deadline of December 1.

International Food Service Executives

Association (IFSEA): Scholarship aid is available to students enrolled full time in food service and hospitality programs. For more information, contact the International Food Service Executives Association, 1100 South State Road, #7, Suite 103, Margate, FL 33065, or call 305-977-0767; fax 305-977-0884.

WORK PROGRAMS

Fellowship Program: Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or the Culinary Administration Office. Awards for 2009–2010 are up to \$9,000 and are renewable based on annual employee performance and 2.75 GPA maintenance.

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

Student Assistant Employment Program:

Scholarships are awarded to all students selected for this program. No application is necessary, but a résumé is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2009–2010 are up to \$3,000 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Teaching Assistant Program: Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or the Culinary Administration Office. Awards for 2009–2010 are up to \$7,500 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Academic Information

SATISFACTORY ACADEMIC PROGRESS

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

Type of Degree	150 percent Completion Time Credit Limit*
Associate	145 quarter credit hours
Bachelor's	275 quarter credit hours

**includes awarded transfer, attempted, and completed credits*

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

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

Associate Degree

Credits attempted	Required GPA
20.6–41	1.26
41.1–71.5	1.50
72–107.5	1.75
107.6–114.5	2.0
115–144.5	N/A
145+	N/A

Bachelor's Degree

Credits attempted	Required GPA
20.6–41	1.26
41.1–143.5	1.50
144–215.5	1.75
216–224.5	2.0
225–274.5	N/A
275+	N/A

Student may be allowed up to two consecutive probationary terms of satisfactory academic progress. Student loses financial aid eligibility the third time they are not making satisfactory academic progress.

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

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

LEAVES OF ABSENCE

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

REMEDIAL COURSES

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

CLASS SCHEDULES

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

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

SUMMER SESSIONS

Optional summer session courses are offered by the university. 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.

COURSES TAKEN AT OTHER INSTITUTIONS

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

- The student must have an overall grade point average above 2.25.
- There is a limit of three courses which may be taken during enrollment at the university.
- The course(s) must not be in the major field.
- The student may not have taken the course(s) previously at the university and received a grade of "F," "W," "WF," "I" or "GP."

- Grades of "C" or better (2.0 or equivalent) from an accredited institution may be accepted for transfer.
- The courses must be taken within one year of permission being granted.
- Courses cannot be taken locally unless JWU does not expect to offer the class before the student's anticipated graduation date.

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

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

ATTENDANCE

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

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

Students are expected to familiarize themselves with attendance requirements outlined in the **Student Handbook**. The Student Handbook can be found online at www.jwu.edu. Select the N. Miami Campus, then click on Student Life.

UNDERGRADUATE GRADING SYSTEM

The grading system is as follows:

Letter Grade	Grade Range	Quality Points
A+	95–100	4.00
A	90–94	4.00
B+	85–89	3.50
B	80–84	3.00
C+	75–79	2.50
C	70–74	2.00
D+	65–69	1.50
D	60–64	1.00
F	0–59	0.00
W	Withdrawal	0.00
WF	Withdrawal/Fail	0.00
WP	Withdrawal/Pass	
I	Incomplete	
NC	No Credit	
GP	Grade Pending	
AU	Audit	
P	Proficiency	
S/U	Satisfactory/Unsatisfactory	
PL	Prior Learning Assessment	
CX	Challenge Exam Credit	
NG	Not Graded	

Grade reports are viewable on uconnect.

Honors Option (H)

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

Failure (F)

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

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

In order to record attempted credits (including for purposes of determining satisfactory academic progress), a grade of W, WP or WF is recorded when a student withdraws, or is withdrawn due to excessive absences, from a registered course after its add/drop period has ended. Students withdrawing from

graduate and postgraduate level courses are eligible for a W grade only. A W is a punitive and failing grade issued at the instructor’s discretion, and is entered permanently into the term and cumulative grade point averages. In order to qualify for a WP, the student must have an estimated grade of 60 or higher at the time of withdrawal. This grade is not entered into the term and cumulative grade point averages. If the estimated grade is below 60, the student will be issued a WF, which is entered into the term and cumulative grade point averages as a failing grade until successful completion of the course at a later date.

Incomplete (I)

Issued to students if they are unable to complete course requirements (because of authorized absences due to service commitment or illness). Outstanding work must be completed within two weeks of the exam class day or the grade will automatically become an “F.”

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 documented with a Student Academic & Financial Services counselor, or who has withdrawn from the university prior to mid-term.

Grade Pending (GP)

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

Audit (AU)

Issued when no academic credit is granted. The academic work required in an audit situation is at the discretion of the individual faculty member. Audited classes require normal tuition fees, and must be scheduled during the regular scheduling process. Prerequisite course requirements must be met. Not applicable for laboratory classes.

Proficiency (P)

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

Prior Learning (PL)

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

Satisfactory/Unsatisfactory (S/U)

Used for designated courses throughout the university.

Challenge Exam (CX)

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

No Grade (NG)

"NG" 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.

ACADEMIC AND PERFORMANCE TRANSCRIPTS

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

An academic transcript reflects a student's unabridged academic history at the institution, including all letter grades. A performance transcript identifies the practical skills, including writing, associated with a student's academic coursework. Skills are graded as "developing," "validated," "mastered" or "not tested." The purpose of a performance transcript is to better represent the practical skills obtained by the student.

Official transcripts are printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee. Official transcripts may be released only upon written request of the student; this is done in accordance with the Family Educational Rights and Privacy Act (FERPA). The university does not charge a fee for transcripts. Students are only allowed 10 transcripts per year. Transcripts will not be released if a student is not current in all financial obligations to the university. Transcripts are not official if faxed. Allow three business days for processing. Students intending to pick up transcripts in person must make the request in person at Student Academic & Financial Services or complete a transcript request.

Unofficial transcripts may be obtained on uconnect.

ACADEMIC STANDARDS

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

Withdrawals (Page 46), grades of "incomplete" (Page 46), failures (Page 46), repeated courses (Page 48), and transfer courses (Page 50) may affect a student's academic standing and progress. Remedial courses are not included in a student's program of study and therefore will not be reflected in the student's GPA. Johnson & Wales does not offer courses on a pass/fail basis.

ACADEMIC PROBATION

The student will be placed on academic probation if his or her GPA is less than 2.0, but higher than suspension standards. All students placed on probation will be advised by their academic counselor and will be offered appropriate resources. Students may matriculate on probationary status for no more than three consecutive terms.

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

Students on probation who achieve a GPA of 2.00 or better will return to good academic standing. Students on academic probation will need to meet with academic counselors before registering for courses. Web registration is not available to students on academic probation until they meet with an academic counselor.

SUSPENSION

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

COURSE REPETITIONS AND INCOMPLETES

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

MITIGATING CIRCUMSTANCES

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

Suspended students, after one term of non-matriculation, may appeal in writing to the Committee on Academic Standing. Dismissed students may appeal in writing to the Academic Appeals Committee. All letters should be received in Student Success no later than six weeks after dismissal. Committee decisions are final.

Students who reinstated into the university will be placed on "Academic Warning" and will be allowed to schedule for 13.5 credits in academic classes or 15 in laboratory classes. In addition, students are required to attend a mandatory study skills strategies seminar and tutoring in the content areas. Failure to complete this requirement will result in immediate dismissal. These students risk permanent dismissal from the university if they are unable to meet the academic guidelines.

ACADEMIC ACHIEVEMENT STANDARDS

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

End of Term Outcome

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

Status: first term on probation

End of Term Outcome

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

Status: second consecutive term on probation

End of Term Outcome

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

Status: third consecutive term on probation

End of Term Outcome

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

COURSE REPEAT PROBATION

Undergraduate students will be allowed no more than three (3) attempts to complete each course successfully. Students who pass a course, but wish to improve their grade, may repeat the course if it is available.

The highest grade earned will be calculated into the grade point average.

REQUIRED COURSES

Students who fail a course after a second attempt will be assigned an academic standing hold and will be placed on academic probation. Basic Mathematics, CSL, CAR and ENG0001 English Writing Workshop courses are not included in this policy and students have the opportunity to retake these courses more than three times.

DISMISSAL

Students who fail the same course after a third attempt may be academically dismissed.

SUSPENSION

Students who attempt the same course three times and earn grades of W, WP, WF or any combinations of W's, WP's, WF's or F's 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

Students can appeal their academic suspension or dismissal if extenuating circumstances exist. These appeals are made to the Academic Appeal Committee. A student may appeal only once, and the decision of the committee is final.

CONCENTRATIONS

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

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

COURSES NOT REQUIRED

If the attempted course is not a specific degree requirement, the student will be unable to attempt the course again.

The student must then select an alternate course to meet degree requirements.

GRADUATION REQUIREMENTS

If the attempted course is a mandated graduation requirement such as Community Service Learning, Career Capstone (CAR0010), Sanitation Certification or Writing Workshop, the student has a maximum of nine (9) terms to complete the course.

UNIT OF CREDIT

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

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

RESIDENCY REQUIREMENT

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

GRADUATION REQUIREMENTS

All students **must** submit an online diploma application **one academic year** prior to their graduation term in order to receive a diploma. Students must file one application for **each** expected degree (i.e. associate, bachelor'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 be in noncompliance with the criteria for good academic standing and may be subject to academic dismissal. Furthermore, as required by your program, all students must successfully complete community service learning requirement (CSL1001), Career Capstone (CAR0010), and any and all requirements as indicated in the catalog (for example, culinary/pastry/hospitality students are required to take Food Safety & Sanitation Management, FSM1065, and must pass a national certification exam recognized by the Conference for Food Protection to fulfill graduation requirements).

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

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

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

WRITING REQUIREMENT

Students who graduate with a bachelor of science degree must leave Johnson & Wales with effective writing skills. Thus the university has a graduation writing requirement for all students graduating with a bachelor's degree. During placement testing, students are evaluated and may be placed into ENG0001,

an English review course designed to prepare students for college-level writing.

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

HONORS

Eligible degree candidates receive *cum laude*, *magna cum laude* and *summa cum laude* recognition according to their academic average. Students with the designated GPA receive honors as follows: *cum laude*, 3.40–3.60; *magna cum laude*, 3.61–3.80; and *summa cum laude*, 3.81–4.00.

TRANSFER & CAREER PREREQUISITES

Students who intend to transfer to other colleges or enroll in graduate school must determine the requirements of those institutions and plan their programs of study accordingly. Johnson & Wales makes no claims or guarantee for transfer credit to other academic institutions. Similarly, students who intend to take state business 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 Johnson & Wales should see Page 21 for information on transfer admissions.

ONLINE LEARNING

The university offers a limited number of online courses. Courses with an online option are identified in the Course Descriptions and Programs of Study sections of the catalog.

Policies pertaining to online courses are available in the Student Handbook.

DEAN'S LIST

In recognition of scholastic achievement, full-time students (carrying a minimum of 12 quarter credit hours) at Johnson & Wales who have achieved a term GPA of 3.40 or above receive dean's list commendation.

HONORS PROGRAM

This program offers academically talented students the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken two college prep mathematics courses and one college prep English course, maintained an average of B+ or better, placed in the top 25 percent of their high school graduating class, submitted SAT or ACT scores above the national average, and entered JWU in the fall of their freshman year.

Honors students enroll in honors sections of some general studies courses and may choose the honors option (H-option) in other courses.

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

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

In addition, students who have met the requirements of the Honors Program will have a designation on their transcript and diploma, and will be awarded honors regalia to wear at the commencement exercises.

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 receive the "University Honors Scholar" designation.

Culinary Arts/Baking & Pastry Arts

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

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

CONCENTRATIONS

The College of Business offers 13.5 quarter credit hour concentrations in Advertising, Fashion, Human Resources Management, International Business, Marketing Management, Marketing Research, National Security and Operations Management.

The College of Culinary Arts offers 13.5 quarter credit hour concentrations in Baking & Pastry Arts, Beverage Service Management and Contemporary Pastry Arts.

The Hospitality College offers 13.5 quarter credit hour concentrations in Beverage Service Management; Cruise Line Management; Entertainment Management; Food and Beverage Management; Golf Management; International Hospitality Operations Management; Resort Management; Sales, Meeting & Event Management; and Sports and Entertainment Marketing.

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

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

ACADEMIC HONOR SOCIETIES

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

Special Honors And Rewards Program (SHARP)

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

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

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

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

ACADEMIC FUNCTIONS

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

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

AWARDS

Johnson & Wales University recognizes superior academic achievement and outstanding contributions in extracurricular activities by granting the following awards:

The **Founders' Trophy** is presented to upper-class students who, by their serious approach to career education and perseverance in their objectives, embody the ideals and principles expressed by the founders of Johnson & Wales University.

The **President's Trophy** is awarded to second-year students who have displayed outstanding academic capacity, extracurricular leadership and purposefulness, cooperation, and strong college spirit.

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

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

Outstanding Johnson & Wales University students are nominated to the national publications of **Who's Who Among Students in American Universities and Colleges** on the basis of academic achievement and leadership in extracurricular university and community activities.

The **Judith "Hootie" Solt Community Service Award** is presented to a student in memory of the outstanding community service exemplified by North Miami Campus student Hootie Solt. The award is presented to the student who best demonstrates a commitment to volunteerism and community service during his or her enrollment.

NOTICE OF NONDISCRIMINATION

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

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

The following person has been designated to handle inquiries regarding the nondiscrimination policy: Sandra Lawrence, Compliance Officer, Johnson & Wales University, One Cookson Place, Sixth Floor, Providence, RI 02903, 401-598-1423.

Inquiries concerning the application of non-discrimination policies may also be referred to the appropriate governmental agencies listed below:

Regional Director, Office for Civil Rights
U.S. Department of Education
J.W. McCormack P.O.C.H., Room 701, 01-0061
Boston, MA 02109-4557

Florida:

- Equal Employment Opportunity Commission
One Biscayne Tower
2 S. Biscayne Boulevard, Suite 2700
Miami, FL 33131
305-536-4491
- Florida Commission on Human Relations
2009 Apalache Parkway, Suite 100
Tallahassee, FL 32301
850-488-7082

Student Services

CAREER DEVELOPMENT

The Career Development Office offers a variety of work programs and career services to assist students in building and utilizing career skills to obtain employment and independently navigate their careers.

Programs include an annual Career Conference in the fall, which is open to the entire student body. Each year numerous national and international firms participate.

Part-time and full-time jobs are posted by employers on the university's online job posting system, "E-recruiting." Students may access E-recruiting 24 hours a day to receive updated information on part-time and full-time jobs, on-campus interviews and Career Development services, etc.

Career management courses are taught to students to develop effective career planning, and assist in job search and career management skills. Career management educators provide career counseling and guide students in the use of the career management system that provides students with a program for building and demonstrating relevant workplace skills to prospective employers.

Cooperative Education opportunities are available in the business and hospitality colleges, as well as the College of Culinary Arts. Co-op is designed to provide students with practical work experience in their chosen fields of study, while at the same time allowing them to earn academic credit for the experience.

Career Development offers students the opportunity to meet potential employers at part-time fairs, expos and on-campus recruiting. Each year, numerous companies from throughout the United States visit the campus to recruit graduating students. Many off-campus employer programs are also offered, providing graduates the opportunity to pursue several job search strategies.

STUDENT SUCCESS

The Student Success team offers a variety of services to assist each student in preparation for graduation. This team's goal is to support students in their efforts to develop and maximize their talents, empower them to direct their own learning and lead them to pathways of success. With emphasis on success, graduates acquire lifelong behaviors and attitudes which are valued by employers.

SERVICES OFFERED:

- Personal Advising
- Student Achievement Center — Individual Peer and Professional Tutoring
- Accommodations for students with disabilities with appropriate documentation, including but not limited to

Preferential Scheduling
Oral/Extended Time Exams
Note-taking Assistance
Tape Recorders Allowed in Class
Text on Tape

Student Success complements students' technical training by sharpening their ability to position themselves in today's competitive marketplace.

This is accomplished with programs centered around personal and career success. Individual and personal advising is available through Student Success. Student Success is a vehicle to assist students to succeed while at Johnson & Wales.

STUDENT SUCCESS — TUTORIAL ASSISTANCE

The university provides tutorial assistance through Student Success. While every effort is made to identify students in need of assistance, students are urged to take the initiative to seek help either with their faculty or through Student Success. In the Student Achievement Center, professional tutoring in writing is available, and peer tutoring is available in all courses. Tutoring services are available on a drop-in basis and are free.

STUDENTS WITH DISABILITIES

Johnson & Wales University is dedicated to providing reasonable accommodations to facilitate students with learning disabilities, physical disabilities or other disabilities to succeed in their academic pursuits. While maintaining the highest academic integrity, the university strives to balance academic rigor with support services which will assist students with disabilities. Consult the **Student Handbook** for more information.

Because some programs of study at the university have technical standards and requirements, applicants and students with learning or physical disabilities should contact the Department of Student Success, at 305-892-7026 to discuss the availability of reasonable accommodations where appropriate. For more information on technical standards, see Page 93.

PERSONAL COUNSELING

Student Success advisors at Johnson & Wales provide referrals for personal counseling services as well as group counseling. Students having difficulty with any aspect of college life are encouraged to make an appointment.

HEALTH SERVICES

JWU maintains a Health Services Office on the second floor of the Academic and Student Center where health care is provided to students.

The JWU nurse provides limited health care services, maintains student medical records, and makes provisions for students requiring special medication, etc. In addition, the nurse may refer students to an independent physician.

JWU's health services are available to resident and commuting students.

MEDICAL RECORDS

Prior to the first term of enrollment, the university requires all new, full-time undergraduate students — residents and commuters alike — to submit proof of a complete physical exam within the past year, including documented proof of two doses of the MMR vaccine, a tetanus-diphtheria booster within the past 10 years, a negative tuberculosis test or chest X-ray within the last six months, three doses of hepatitis B vaccine, and completion of the chicken pox vaccine series or proof of physician-diagnosed disease. Pursuant to Florida law, resident students must also show proof of meningococcal meningitis immunization or a waiver may be signed in lieu of immunization. These forms may be obtained by contacting the university at 305-892-7000. A strongly recommended but not required immunization is hepatitis A.

For more information about Health Services, consult the **Student Handbook**.

INTERNATIONAL STUDENT SERVICES

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

Study Abroad Programs

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

ORIENTATION

Johnson & Wales University's Orientation Program is designed to help students become acquainted with college life and to facilitate a successful freshman year experience.

Students are introduced to many university administrators, faculty, staff and student leaders who provide valuable information on academic studies, student life, university policies and financial services.

RESIDENTIAL LIFE

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

TROPICAL POINTE

- 220 residents
- Reserved for freshmen
- Swipe card access
- All rooms equipped with MicroFridges
- Cable and local telephone with voicemail
- Private bath
- Laundry facilities and vending
- TV lounge
- Computer lab with Internet access
- Wireless Internet access in the rooms

FLAMINGO HALL

- Connected to the classrooms
- 270 residents
- Code access
- MicroFridges
- Cable and local telephone with voicemail
- Two TV lounges
- Showers, laundry and vending facilities on every floor
- Wireless Internet capabilities in the rooms

Freshman and upperclassman students who prefer apartment living may request to live at Emerald Lake Hall, Arch Creek Place, Palm Gardens or Lakeside Tower. These accommodations contain the following:

EMERALD LAKE HALL AND ARCH CREEK PLACE

- 3 students per apartment
- Easy access to the university
- Laundry facilities
- TV lounge
- Free parking
- Kitchen/private bathroom
- Waterfront view
- Apartment-style living

LAKESIDE TOWERS

- Close proximity to campus
- Efficiency, 1- and 2-bedroom apartments
- 160 residents
- On-site laundry and vending facilities
- Kitchen and private bath
- Swimming pool
- TV lounge
- Waterfront view
- Wireless Internet access in the rooms

PALM GARDENS

- 160 residents
- Suite-style living
- Swipe card access
- All rooms equipped with kitchenettes (small refrigerator, sink and stove top)
- Cable and local telephone service
- On-site laundry facility
- TV lounge
- Wireless Internet access in the rooms

Students may select their housing assignment online, once their reservation fee is received by the university.

Resident Assistants are assigned to the residence hall to assist with a student's college living experience. They are upperclass students who are selected because of their ability to understand and work with fellow resident students.

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.

SAFETY & SECURITY

The university's Office of Safety & Security is responsible for the enforcement of school policies, security on campus, and providing service for the university's students, faculty and staff. Some of the services provided by the Office of Safety & Security include Operation ID, engraving, and safety and security presentations. Students are encouraged to take advantage of the services and programs offered by the Office of Safety & Security, which is open 24 hours a day, 365 days a year. Students who need help or have questions should call ext. 7011 from a university phone or 305-892-7011 from a non-university phone.

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 on campus and directly connect callers to the Safety & Security dispatcher on duty. Safety & Security also has the ability to issue timely alerts to the campus community if necessary via an emergency notification mass-messaging system.

In compliance with the Crime Awareness and Campus Security Act of 1990, Johnson & Wales publishes an Annual Security Report which discloses information about campus security policies and procedures, and statistics concerning reported crimes that occurred on campus, on public property close to campus, or on other property used or controlled by the university. Copies of the report may be obtained from the Admissions Office and/or the Office of Safety & Security. Students may also visit www.jwu.edu/safetyNMI.aspx to view a copy of the most recent report.

Student Activities

The Office of Student Activities serves multiple functions within the Johnson & Wales community in supporting students' needs, activities and campus programs. The Office provides professional support for students at Johnson & Wales in their nonacademic pursuits as well as exposure to and participation in social, cultural, educational and recreational programs.

These programs and services emanate from the Office of Student Activities:

- student clubs and organizations
- program advisement
- reservation of facilities

The Office of Student Activities maintains bulletin boards for student organizations to publicize and promote special programs. All postings are to be turned in to the Office of Student Activities where they will be stamped. Students may then post the material in designated areas.

STUDENT ORGANIZATION SPACE, WORK AREA AND OFFICE USE

The Office of Student Activities has resource areas available to all recognized student clubs or organizations. The Office of Student Activities is located in the Student Life Center.

ANTI-HAZING POLICY

Hazing or any action or situation which recklessly endangers an individual's mental or physical health and/or involves the forced consumption of alcohol or drugs is prohibited under the university's Student Code of Conduct. The Student Code of Conduct is outlined in the **Student Handbook** which is distributed at new student orientation.

CLUBS AND ORGANIZATIONS

Opportunities abound for students to become involved in a club or organization that suits their interests and curiosities. Guidelines for starting a new organization are outlined in the **Student Handbook**. The following is a partial list of the many clubs and organizations that are recognized and active at Johnson & Wales University.

Alpha Sigma Tau Sorority's (AST) purpose is to promote ethical, cultural and social development among sisters. AST is a very active organization with a strong presence on campus. It is difficult to miss a tau in her emerald green & gold, working hard to contribute her share to mankind.

American Criminal Justice Association provides awareness of development in the field of criminal justice and gives students hands-on experience in the industry.

The purpose of the **American Culinary Federation** is to increase culinary knowledge through activities on campus. Major activities include Taste of the Nation and the ACF Southeastern Regional Conference.

Campus Activities Board (CAB) is the North Miami Campus' chief programming board and plans most of the major events on campus, including Homecoming, Welcome Week, Family Weekend and Bash at the Beach.

Campus Crusade for Christ gives students an opportunity to increase their spiritual awareness.

Capital Punishment Dance Theater (Competitive Dance Team) provides an organization in which people can express themselves through dance performances.

Caribbean Connections exists to promote unity and equality among students of Caribbean decent. Each year the group takes part in Miami Carnival and the Florida Caribbean Student Association conferences.

Club Managers Association of America is the oldest, most respected association representing the club management profession. This organization promotes and advances friendly relations among persons connected with the management of clubs and other associations and encourages the education and advancement of its members, among other benefits.

Collegiate Ambassador Team (CAT) is an organization that assists the Admissions Office in meeting the needs of prospective students. The goal is to create a group of students to represent the university student body during tours, special events and recruitment efforts. Members will develop leadership skills and enhance their résumés. For further information call the Admissions Office at 305-892-7001. Please note that CAT is a selective organization; an application process is involved and terms of service vary.

Da Senate Drumline & Da Divas Dance Squad are JWU's drumline and dance team and are dedicated to performing melodious, marching band-style music and dance routines.

DECA (Delta Epsilon Chi) assists its members in their growth and development. It also helps them to develop a respect for education in marketing, which will contribute to occupational competence and career success.

Delta Sigma Theta Sorority Inc. is an organization of college-educated women committed to constructive development of its members and to public service with a primary focus on the African-American community.

Eta Sigma Delta is the international honor society for Hospitality Management. It recognizes hospitality students for outstanding academic achievements and professionalism.

FCCLA (Family Career Community Leaders of America) is an organization that teaches individuals how to be strong and positive leaders in their families, communities and careers.

The purpose of a **Few Good Men (FGM)** is to unite the young men at Johnson & Wales University, assist them in pursuing their areas of interest, and encourage them to reach their highest potential. FGM educates its members on fraternal brotherhood in the hope that one day, each will be an honorable member of an organization of their strongest desire.

Future Cruise and Travel Industry

Professionals promotes the cruise line industry and assists students with career opportunities in travel and tourism.

The **Herb Society** exists to cultivate a designated area for herbs, spices and vegetables to be grown and cultivated on campus, and for students to take part in caring for these plants. The flavorful group aims to broaden students' awareness of varieties, flavors, and aromas of herbs.

Hillel facilitates an awareness of Judaism. It provides support and a number of activities that help to build a better understanding of Jewish tradition, events and rituals.

Honors Scholastic Society promotes academic excellence, community leadership and the Honors Program at the North Miami Campus of Johnson & Wales University.

Hospitality Club fosters a greater understanding of the hospitality industry through interaction with industry professionals. It also promotes learning and fun outside of the classroom through activities and field trips.

The **International Community** is a diverse organization that encourages participation of international students on campus in fundraising efforts, social gatherings, and trips within Florida. You never know what is coming next!

Iota Phi Theta Fraternity Inc. continues the development and preservation of scholarship, leadership, citizenship, fidelity and brotherhood among men.

Jr. ACF (American Culinary Federation) engages in fundraising for the American Culinary Federation, scholarships, guest lectures, certification procedures, field trips, seminars and demonstrations.

The charge of **Kappa Sigma Fraternity** is, "The ideals we pursue determine what we are and what we will become," and its goal is to build better men. The Pi Gamma chapter of Kappa Sigma fraternity at JWU helps to promote awareness of alcohol abuse, as well as healthy living for individuals with diabetes, including participation in the American Diabetes Association's annual walk-a-thon.

Lambda Sigma Upsilon Fraternity is an organization that strongly believes that many individual and collective successes can be achieved through the efforts of a culturally diverse brotherhood of college and university men who, through close association with each other, maintain honesty, commitment, respect and trust.

National Society of Minorities in Hospitality builds and maintains a working relationship between minority hospitality students and industry professionals. It also aids in the recruitment and retention of minorities in the hospitality program.

Omega Tau Alpha Fraternity is a private fraternity devoted to the personal and collective needs of its members. The organization is dedicated to cultivation of a unique environment which instills a lifelong commitment to brotherhood.

The Paintball Club's purpose is to educate people about the sport of paintball, to play paintball (of course) and have fun. Their members, the JWU Fatcatz, are high energy all the time! Newcomers only need to be willing to have fun and try a new sport.

PBL/FBLA (Phi Beta Lambda) brings business and education together in a positive working relationship through innovative leadership and career-development programs.

Society for Advancement of Management (SAM) works to assist in communicating the practice of professional management through the interaction of students, faculty, and practicing managers. The major focus each year is to send students to the annual Management Seminar.

Special Functions Team is a culinary-based student volunteer club focusing on all aspects of the culinary profession. The club provides opportunities for its members to gain experience by participating in various on- and off-campus events throughout the academic year.

Students Promoting Awareness Responsibility Knowledge and Service (SPARKS) is committed to educating students through service projects. SPARKS members sponsor community and campus service events throughout the school year and help promote civic responsibility on campus.

VICA (Vocational Industry Club of America) helps to encourage young professionals in business, hospitality and culinary arts as they pursue life and career goals.

Yearbook Committee gives students the opportunity to get involved with designing and creating the annual yearbook.

ATHLETICS

INTRAMURAL SPORTS

Anyone can participate in the intramural program at Johnson & Wales. Students interested in participating on a team should stop by the Office of Athletics located at the Recreation Center. Programs include

- Basketball
- Beach Volleyball
- Billiards
- Bowling
- Flag Football
- Soccer
- Softball
- Table Tennis
- Ultimate Frisbee
- X-Games

VARSITY SPORTS

The following sports are offered:

- Men's and Women's Basketball
- Men's and Women's Cross-Country
- Men's and Women's Track & Field
- Men's and Women's Golf
- Men's Soccer
- Cheerleading (club sport)

There are open tryouts for each varsity sport. Students who are interested in joining a team should contact David Graham at 305-892-7022 or dgraham@jwu.edu for more information.

RECREATIONAL PROGRAMS

Johnson & Wales offers its students the opportunity to participate in a variety of recreational programs including

- Aerobic Dance/Step Aerobics
- Billiards
- Bowling
- Canoeing
- Golf
- Kayaking
- Kickboxing
- Table Tennis
- Tennis
- Weight Training
- Yoga/Pilates

Programs of Study

BAKING & PASTRY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

The second year emphasizes advanced techniques in classical and international preparation and production of cakes, tortes, sugar artistry, advanced breads and plated desserts. Academic courses include leadership studies, a science elective, and food and beverage cost control. Students have a choice, based on grade point average, of working off-campus in a cooperative program in pastry arts or within the internship/externship program.

Baking & pastry internships/externships integrate general education, professional skill enhancement, and career focused education within an industry setting. During the 11-week term, students' schedules are based on a five-day, 40-hour work week which may include early mornings, late evenings and weekend shifts. Students who participate in baking & pastry externships will be placed at the university externship program site. This program gives students an opportunity to integrate theoretical learning with practical experience

at university-approved properties in the hospitality industry. These sites provide students with hands-on experience, an opportunity to develop a relationship with industry, and exposure to a reputable operation.

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

Eligible graduates may apply for entrance into the bachelor of science degree program in Baking & Pastry Arts and Food Service Management or Food Marketing at the North Miami Campus, or the bachelor of science degree program in Baking & Pastry Arts, Food Service Entrepreneurship or Culinary Nutrition at the Providence Campus. Certain requirements pertain to each of these bachelor's degree programs, which are noted in their respective program descriptions.

COOPERATIVE EDUCATION

Eligible second-year Baking & Pastry Arts students may apply for a Selective Career Cooperative Education assignment in place of the Baking & Pastry Arts Internship. These cooperative education assignments allow students to gain academic credit as well as invaluable work experience. Selected students work a minimum of 40 hours per week on a schedule established by their co-op employer. To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75, maintain a clean record of behavior as defined by the Student Code of Conduct, and must have completed all prerequisite course work.

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

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

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

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

BAKING & PASTRY ARTS

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

MAJOR COURSES		CREDITS
BPA1010	Fundamental Skills and Techniques	3.0
BPA1015	Classic Pastry	3.0
BPA1020	Pies and Tarts	3.0
BPA1025	Cookies and Petits Fours	3.0
BPA1030	Hot and Cold Desserts	3.0
BPA1035	Chocolates and Confections	3.0
BPA1040	Introduction to Cakes	3.0
BPA1045	Principles of Artisan Bread Baking	3.0
BPA1050	Viennoiserie	3.0
BPA1055	Baking for Health and Wellness	3.0
BPA2010	Specialty Cakes	3.0
BPA2015	Entremets and Petits Gateaux	3.0
BPA2020	Plated Desserts	3.0
BPA2025	Advanced Artisan Bread Baking	3.0
BPA2030	Sugar Artistry	3.0

Pastry Arts Applications*		13.5
BPA2366	Pastry Arts Internship/Externship	
BPA2396	Pastry Arts Cooperative Education	

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

GENERAL STUDIES		
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
SCI1055	Baking Science	4.5
Science	One SCI-designated course	4.5

Total Credits	96.0
----------------------	-------------

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

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

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts and Food Service Management (Page 64)
- Baking & Pastry Arts (Providence Campus)
- Culinary Nutrition (Providence Campus)
- Food Marketing (Page 75)
- Food Service Entrepreneurship (Providence Campus)

GARNISH YOUR DEGREE

12-MONTH PROGRAM IN

BAKING & PASTRY ARTS

Johnson & Wales University offers a specialized, limited enrollment, baking & pastry arts program. This program leads to the associate in science degree, and is designed for students who have already been awarded a bachelor's degree. Students will receive transfer credit for most of the general studies course work.

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

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

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

GARNISH YOUR DEGREE

BAKING & PASTRY ARTS

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

MAJOR COURSES		CREDITS
BPA1010	Fundamental Skills and Techniques	3.0
BPA1015	Classic Pastry	3.0
BPA1020	Pies and Tarts	3.0
BPA1025	Cookies and Petits Fours	3.0
BPA1030	Hot and Cold Desserts	3.0
BPA1035	Chocolates and Confections	3.0
BPA1040	Introduction to Cakes	3.0
BPA1045	Principles of Artisan Bread Baking	3.0
BPA1050	Viennoiserie	3.0
BPA1055	Baking for Health and Wellness	3.0
BPA2010	Specialty Cakes	3.0
BPA2015	Entremets and Petits Gateaux	3.0
BPA2020	Plated Desserts	3.0
BPA2025	Advanced Artisan Bread Baking	3.0
BPA2030	Sugar Artistry	3.0

Pastry Arts Applications*		13.5
BPA2366	Pastry Arts Internship/Externship	
BPA2396	Pastry Arts Cooperative Education	

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

GENERAL STUDIES		
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
Science	One SCI-designated course	4.5
SCI1055	Baking Science	4.5

Total Credits	96.0
----------------------	-------------

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

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

BAKING & PASTRY ARTS AND FOOD SERVICE MANAGEMENT

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

The curriculum provides ample opportunity for the food service professional of tomorrow to build upon their leadership and management abilities, baking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Baking & Pastry Arts and Food Service Management degree develops a solid baking & pastry foundation and management philosophy in its graduates and prepares them for bright and rewarding careers.

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

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

CONCENTRATIONS FOR BAKING & PASTRY ARTS AND FOOD SERVICE MANAGEMENT MAJORS

- Contemporary Pastry Arts (Page 89)
- Any hospitality concentration listed on Pages 89–91

BAKING & PASTRY ARTS AND FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Baking & Pastry Arts (Page 61) 96.0

Third and fourth years:

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

Choose one of the following options: 13.5–15.0

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

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

Choose two of the following:** **9.0**

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

Total Credits 97.5–100.5

Four-Year Credit Total 193.5–196.5

*Spanish is the required language.

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

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

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

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

BUSINESS ADMINISTRATION

(College of Business)

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

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

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

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

BUSINESS ADMINISTRATION

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

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

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

CRIMINAL JUSTICE

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

CRIMINAL JUSTICE

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

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

Choose one of the following options: 13.5

Choose three of the following:
LAW2085 Juvenile Justice
LAW3075 Criminal Investigation
LAW4040 Criminalistics
LAW4060 Advanced Topics in Criminalistics
OR
LAW4090 Criminal Justice Externship

RELATED PROFESSIONAL STUDIES	
ACCT1021 Business Accounting I and Lab	5.5
CAR0010 Career Capstone	1.0
FIT1000 Information Technology for Business Professionals I	4.5
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 Logic: Critical Thinking	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
PSYC2002 Abnormal Psychology	4.5
SOC2001 Sociology I	4.5
Math One math course at the MATH1002 level or higher	4.5
Science One SCI-designated course	4.5
Sociology One sociology course at the SOC2002 level or higher	4.5

Choose one of the following options*: 27.0

National Security Concentration
LAW2810 Topics in National Security
LAW3820 Cyber Crimes
LAW4033 Terrorism
and three free electives
OR

Six free electives selected from 1000–4999 numbered offerings within the university

Total Credits 182.0

* It is strongly suggested that students use three free electives to complete the National Security concentration. In addition, students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may also serve a one-term externship (LAW4090) in an approved criminal justice facility for 13.5 credits. Students who do not meet the eligibility criteria to complete the externship can take three courses selected from 1000–4999 numbered course offerings within the university. These courses may be selected from declared College of Business or School of Arts & Sciences concentration offerings.

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

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

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

CULINARY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

The focus of the first-year culinary lab classes is development and practice of cooking skills, complemented with the development of baking, dining and beverage service skills, which includes national certification in alcohol intervention procedures. The academic areas include mathematics, science, English composition, 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, Introduction to Nutrition, communication skills, and introduction to menu planning and cost control. Students will experience one term of experiential education.

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

Graduates who wish to pursue their bachelor's degrees may select Culinary Arts & Food Service Management or Food Marketing at the North Miami Campus, or may choose from Baking & Pastry Arts, Culinary Nutrition or Food Service Entrepreneurship bachelor's degree program options at the Providence Campus.

COOPERATIVE EDUCATION

Eligible second-year Culinary Arts students may apply for a Selective Career Cooperative Education assignment in place of the Culinary Arts Internship. These cooperative education assignments allow students to gain academic credit as well as invaluable work experience. Selected students work a minimum of 40 hours per week on a schedule established by their co-op employer. To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75, maintain a clean record of behavior as defined by the Student Code of Conduct, and must have completed all prerequisite course work.

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

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

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

CULINARY ARTS

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

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

Culinary Arts Applications**		13.5
CUL2366	Culinary Arts Internship	
CUL2386	Culinary Arts International Exchange	
CUL2396	Culinary Arts Cooperative Education	
CUL2576	Culinary Arts Externship	

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
NUTR2001	Introduction to Nutrition	4.5
Science	One SCI-designated course	4.5

Total Credits	96.0
----------------------	-------------

* ServSafe Alcohol Certification course required.

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

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

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Providence Campus)
- Culinary Arts & Food Service Management (Page 71)
- Culinary Nutrition (Providence or Denver Campus)
- Food Marketing (Page 75)
- Food Service Entrepreneurship (Providence Campus)

GARNISH YOUR DEGREE

12-MONTH PROGRAM IN CULINARY ARTS

Johnson & Wales University offers a specialized, limited enrollment, culinary arts program. This program leads to the associate in science degree, and is designed for students who have already been awarded a bachelor's degree. Students will receive transfer credit for most of the general studies course work.

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

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

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

GARNISH YOUR DEGREE

CULINARY ARTS

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

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

Culinary Arts Applications**		13.5
CUL2366	Culinary Arts Internship	
CUL2386	Culinary Arts International Exchange	
CUL2396	Culinary Arts Cooperative Education	
CUL2576	Culinary Arts Externship	

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

GENERAL STUDIES		
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
NUTR2001	Introduction to Nutrition Science	4.5
	One SCI-designated course	4.5

Total Credits	96.0
----------------------	-------------

* ServSafe Alcohol Certification course required.

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

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

CULINARY ARTS & FOOD SERVICE MANAGEMENT

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

The curriculum provides ample opportunity for the food service professional of tomorrow to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Culinary Arts & Food Service Management degree develops a solid culinary foundation and management philosophy in its graduates and prepares them for bright and rewarding careers.

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

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

Students may choose to focus their studies by selecting their electives in such areas as baking & pastry arts, resort or cruise line management. The Resort Management and Beverage Service Management 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.

CONCENTRATIONS FOR CULINARY ARTS & FOOD SERVICE MANAGEMENT MAJORS

- Baking & Pastry Arts (Page 89)
- Culinary Arts Capstone Labs (Page 89)
- Any hospitality concentration listed on Pages 89–91

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:

Associate in Science Degree in
Culinary Arts (Page 68) 96.0

Third and fourth years:

MAJOR COURSES	CREDITS
---------------	---------

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

Choose one of the following options: 13.5–15.0

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
PSYC2001	Introductory Psychology+	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary*	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used towards an arts & sciences concentration	9.0
	Choose two of the following**:	9.0
MATH2001	Statistics	
PHIL3040	Ethics of Business Leadership+	
SOC2001	Sociology I	
History	One HIST-designated course	
Literature	ENG1001 or one LIT-designated course	

Total Credits	97.5-100.5
----------------------	-------------------

Four-Year Credit Total	193.5-196.5
-------------------------------	--------------------

*Spanish is the required language.

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

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

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

Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office 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 will demonstrate

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

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

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

Students should use their electives to create a meaningful, customized career concentration.

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

CONCENTRATIONS FOR FASHION MERCHANDISING AND RETAIL MARKETING MAJORS

- Advertising (Page 88)
- Human Resources Management (Page 88)
- International Business (Page 88)
- Operations Management (Page 89)

FASHION MERCHANDISING & RETAIL MARKETING

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

MAJOR COURSES	CREDITS
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5
MRKT1002 Consumer Behavior	4.5
RTL1005 Retailing	4.5
RTL1010 Textiles	4.5
RTL1020 The Business of Fashion	4.5
RTL2010 Apparel Quality Analysis	4.5
RTL2063 Retail Industry Seminar	4.5
RTL2095 Retail Practicum 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
RTL3076 Retail Externship	9.0
RTL4010 Retail Executive Decision Making	4.5
Choose two of the following:	9.0
RTL1050 Visual Merchandising	
MRKT1011 Professional Selling	
MRKT3005 Brand Marketing	
MRKT3020 Product Development	

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0010 Career Capstone	1.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1020 Information Technology for Business Professionals II	4.5
LAW2001 The Legal Environment of Business I	4.5
LAW3002 The Legal Environment of Business II	4.5
Choose one of the following three options:	13.5
IBUS4090 International Business Experience OR	
MRKT4099 Marketing Career Co-op OR	
Concentr. Three courses selected from declared College of Business or School of Arts & Sciences concentration offerings	

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
Math One math course at the MATH1002 level or higher	4.5
PHIL3040 Ethics of Business Leadership	4.5
Science One SCI-designated course	4.5
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 one of the following:	4.5
History One HIST-designated course	
Literature ENG1001 or one LIT-designated course	
Choose one of the following:	4.5
PSYC2001 Introductory Psychology	
SOC2001 Sociology I	

Total Credits	187.5
NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.	
Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.	
Study Abroad programs may satisfy a variety of History, Sociology, English and other elective requirements. Contact the Study Abroad Office for details.	

FOOD MARKETING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Food Marketing bachelor's degree program provides Baking & Pastry Arts or Culinary Arts associate degree program graduates with specialized courses in the marketing discipline.

Upon completion of the program, graduates will demonstrate the ability to

- develop, implement, analyze, interpret and make recommendations based on secondary and primary research data using qualitative and quantitative methods
- develop a targeted business-to-business marketing plan

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

Upon graduation, students may be employed in marketing positions in the food industry either for a purveyor or for the marketing department of a restaurant, food catalog or beverage producer as well as food products companies. Students should use their electives to create a meaningful, customized career concentration.

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.

FOOD MARKETING

A four-year program leading to the Bachelor of Science Degree for two-year Baking & Pastry Arts or Culinary Arts program graduates

First two years:

Associate in Science Degree in
Baking & Pastry Arts (Page 61) or
Culinary Arts (Page 68) 96.0

Third and fourth years:

MAJOR COURSES		CREDITS
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
FSM2065	Essentials of International Food and Beverage	4.5
FSM3001	Food Service Management Systems and Human Resource Applications	4.5
MRKT1001	Principles of Marketing	4.5
MRKT2020	Business-to-Business Marketing	4.5
MRKT2050	Qualitative Research	4.5
MRKT3005	Brand Marketing	4.5
MRKT3055	Quantitative Research	4.5
MRKT4099	Marketing Career Co-op	13.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Capstone	1.0
LAW2001	The Legal Environment of Business I	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	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	Logic: Critical Thinking	
OR		
PHIL3040	Ethics of Business Leadership	
History	One HIST-designated course	
Literature	ENG1001 or one LIT-designated course	

Total Credits 102.0

Four-Year Credit Total 198.0

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

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

HOTEL & LODGING MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

CONCENTRATIONS FOR HOTEL & LODGING MANAGEMENT MAJORS

This program allows students to select concentrations or co-ops 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, a co-op experience or a summer abroad program.

At least one three-course Hospitality College concentration is required for graduation.

While all Hospitality College concentrations are available to students in this degree (see Pages 89–91), the following concentrations are recommended: Resort Management; International Hospitality Operations Management (summer program only); Sales, Meeting & Event Management; Beverage Service Management; or Cruise Line Management.

HOTEL & LODGING MANAGEMENT

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

MAJOR COURSES	CREDITS
FSM1065 Food Safety and Sanitation Management*	1.5
FSM2085 Hotel Food and Beverage Operations	4.5
FSM2095 Hotel Food and Beverage Controls	4.5
FSM4060 Hospitality Operations Management	9.0
HOSP1001 The Hospitality Field	4.5
HOSP1008 Customer/Guest Service Management	4.5
HOSP1010 Front Office Operations	4.5
HOSP2030 Hospitality Human Resources and Diversity Leadership	4.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP2098 Hotel Externship OR	13.5
HOSP2099 Hotel Internship	
HOSP3033 Hospitality Property Operations	4.5
HOSP3077 Revenue Management	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration.	13.5
Choose one of the following:	9.0
Hospitality Electives Two courses with an EHSP attribute selected from offerings within The Hospitality College OR	
Second Hospitality concentration (with use of one free elective).	
Some study abroad programs offer completion of a Hospitality concentration.	
OR	
Study Abroad (with use of one free elective)	

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory Psychology	4.5
SPAN1011 Conversational Spanish I: Specialized Vocabulary	4.5
History One HIST-designated course	4.5
Math One math course at the MATH1002 level or higher	4.5
Science One SCI-designated course	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

FREE ELECTIVE**

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

Total Credits 189.0

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

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

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

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

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

MANAGEMENT

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

Students who maintain a grade point average of at least a 2.75 may have the opportunity to participate in experiential education by completing a co-op in their area of interest. Also available is foreign travel through the study abroad program.

Regardless of what industry the student chooses to enter, an understanding of key business principles is critical to a successful career. A student may focus on studies leading to management positions in production operations, human resource, financial services and other service industries.

Students will choose one concentration from the following options. The university's career management system will facilitate these selections.

CONCENTRATIONS FOR MANAGEMENT MAJORS

- Advertising (Page 88)
- Fashion (Page 88)
- Human Resources Management (Page 88)
- International Business (Page 88)

MANAGEMENT

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

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting	4.5
FISV2010 Finance	4.5
MGMT1000 Foundations of Business	4.5
MGMT1001 Principles of Management	4.5
MGMT2001 Human Resources Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT2030 Service and Production Operations Management	4.5
MGMT3030 Managerial Technology	4.5
MGMT3040 Process and Quality Management	4.5

Choose one of the following: 13.5

MGMT3060 Human Resources Training and Development AND	
MGMT4001 Process Planning and Control AND	
MGMT4070 Human Resources Management Strategy OR	
IBUS4090 International Business Experience	
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4099 Management Career Co-op*	13.5
MRKT1001 Principles of Marketing	4.5
Manage. Select one concentration from	
Concentr. previous page	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
Math One course at the MATH1002 level or higher	4.5
PHIL3040 Ethics of Business Leadership	4.5
Science One SCI-designated course	4.5
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 one of the following:	4.5
History One HIST-designated course	
Literature ENG1001 or one LIT-designated course	

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

Total Credits 187.5

* Students meeting eligibility criteria may elect a Management Career Co-op or Summer Study Abroad to satisfy requirements. Otherwise, students must take three additional career electives from the College of Business.

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

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

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

MARKETING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Upon completion of the program, graduates should be able to demonstrate the ability to

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

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

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

Students should use their career electives and free electives to create a meaningful, customized career concentration.

An important component of the program's educational experience is the general studies courses taught by the School of Arts & Sciences.

Graduates can show competencies in higher order thinking, communications, ethics, global diversity, responsible citizenship, leadership and artistic responsibility. The following literacies should also be demonstrated: sociocultural, quantitative, scientific and informational.

CONCENTRATIONS FOR MARKETING MAJORS

- Fashion (Page 88)
- International Business (Page 88)
- Operations Management (Page 89)

MARKETING

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

MAJOR COURSES	CREDITS
ADVC1010 Marketing Communications I	4.5
ADVC1011 Marketing Communications II	4.5
FISV2010 Finance	4.5
MRKT1001 Principles of Marketing	4.5
MRKT1002 Consumer Behavior	4.5
MRKT1011 Principles of Professional Selling	4.5
MRKT2020 Business-to-Business Marketing	4.5
MRKT2050 Qualitative Research	4.5
MRKT3005 Brand Marketing	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 e-Commerce	4.5
MRKT3055 Quantitative Research	4.5
MRKT4001 Strategic Marketing	4.5
MRKT4030 International Marketing	4.5
MRKT4076 Marketing Externship	9.0
Career Three courses with an ECAR attribute	
Electives selected from offerings within the College of Business	
OR	13.5
Marketing Select one concentration from	
Concentr. offerings on previous page	

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
Math One math course at the MATH1002 level or higher	4.5
PHIL3040 Ethics of Business Leadership	4.5
Science One SCI-designated course	4.5
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 one of the following: 4.5
 History One HIST-designated course
 Literature ENG1001 or one LIT-designated course

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

Total Credits 192.0

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

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

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

RESTAURANT, FOOD & BEVERAGE MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

Students can enhance their degree by selecting from one of The Hospitality College concentrations. These include Cruise Line Management, Entertainment Management and Resort Management.

RESTAURANT, FOOD & BEVERAGE MANAGEMENT

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

MAJOR COURSES	CREDITS
FSM1001 Introduction to the Food Service Field	4.5
FSM1065 Food Safety and Sanitation Management*	1.5
FSM2055 Beverage Appreciation	4.5
FSM2080 Food Service Operations	4.5
FSM2098 Food Service Management Externship OR	13.5
FSM2099 Food Service Management Practicum	
FSM3020 Dining Service Management	4.5
FSM4061 Advanced Food Service Operations Management	4.5
FSM4880 Beverage Operations Management	4.5
CUL1315 Stocks, Sauces and Soups	3.0
CUL1335 Traditional European Cuisine	3.0
CUL1355 New World Cuisine	3.0
CUL1385 Fundamentals of Food Service Production	3.0
CUL1395 Purchasing and Product Identification	3.0
CUL4045 Spirits and Mixology Management	4.5
HOSP1008 Customer/Guest Service Management	4.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
Hospitality Three courses selected from Concentr. declared concentration. Some study abroad programs offer completion of a Hospitality concentration.	13.5
Choose one of the following:	9.0
Hospitality Electives Two courses with an EHSP attribute selected from offerings within The Hospitality College OR	
Second Hospitality concentration (with use of one free elective). Some study abroad programs offer completion of a Hospitality concentration.	
OR	
Study Abroad (with use of one free elective)	

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PSYC2001 Introductory Psychology	
OR	4.5
SOC2001 Sociology I	
SPAN1011 Conversational Spanish I: Specialized Vocabulary	4.5
History One HIST-designated course	4.5
Math One math course at the MATH1002 level or higher	4.5
Science One SCI-designated course	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

FREE ELECTIVE**

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

Total Credits 195.0

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

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

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

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

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

SPORTS/ ENTERTAINMENT/ EVENT MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

In this four-year program the curriculum includes core courses in event management, facilities management, media relations, trade show/expo 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, ceremony and protocol, athletic coaching administration, and hospitality sales and meeting management. This enables them to demonstrate personal discipline, professionalism, accountability, and ethical behavior in a sport, entertainment or event management environment.

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

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

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

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

MAJOR COURSES	CREDITS
HOSP1008 Customer/Guest Service Management	4.5
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP3850 Negotiations and Agreements	4.5
SEE1001 Introduction to Sports/Entertainment/Event Management	4.5
SEE2010 Facilities Operations	4.5
SEE2020 Event Management	4.5
SEE2030 The Entertainment Industry	4.5
SEE3008 Sports/Entertainment/Event Management Ancillary Services and Revenues	4.5
SEE3010 Ticket Sales and Operations	4.5
SEE3045 Media Relations	4.5
SEE4060 Sports/Entertainment/Event Management Seminar	4.5
SEE4099 Sports/Entertainment/Event Management Externship	13.5
Choose two of the following:	9.0
HOSP3020 Trade Show/Exposition Management	
SEE3020 Professional Sports Management	
SEE3030 Athletic Coaching and Administration	
SEE3041 Special Event Protocol	
SEE3042 Weddings & Ceremonies	
SEE3060 Concert and Event Production	
SEE3075 Golf Club Design and Repair*	
SEE3085 Turfgrass Management*	
SEE4050 Public Assembly Facility Management	
Hospitality Concentr.	
Three courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration.**	13.5
Choose one of the following:	9.0
Hospitality Electives	
Two courses with an EHSP attribute selected from offerings within The Hospitality College***	
OR	
Second Hospitality concentration (with use of one free elective).	
Some study abroad programs offer completion of a Hospitality concentration.	
OR	
Study Abroad (with use of one free elective)	

RELATED PROFESSIONAL STUDIES		
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
ACCT3020	Managerial Finance	4.5
CAR0010	Career Capstone	1.0
LAW2010	Hospitality Law	4.5

GENERAL STUDIES		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

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

Total Credits	192.0
----------------------	--------------

- * The selection of these two courses is recommended for students pursuing the Golf Immersion sequence.
- ** For students pursuing the Golf Immersion sequence the recommended concentration is Golf Management.
- *** Students may use these credits to complete the Golf Immersion sequence (SEE2025, SEE2035, SEE2045, SEE2055 and SEE2065).

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

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

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

TRAVEL-TOURISM & HOSPITALITY MANAGEMENT

(The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

This bachelor's degree program places an emphasis on tourism as the glue that holds the industry together — especially in course offerings and the term-long practicum experiential program. Students participate in various hospitality and tourism site rotations. The culmination of the practicum experience is a tour to a selected destination, for which students research, negotiate and develop a highly anticipated journey.

Graduates are expected to be able to utilize their technical and management skills as well as apply critical thinking skills, ethical standards and problem-solving techniques within a tourism setting. Graduates will also identify and communicate long-term vision and strategy within a tourism business environment.

Graduates of the program will be employed in all industry segments due to its more generalized curriculum, but the emphasis on travel/tourism will provide specific career options in destination marketing organizations such as CVBs and tourism offices, resorts, tour operators, travel industry suppliers such as airlines, cruise lines or ground transportation, and various international operators. Students can further customize their degree by selecting a concentration option specific to their area(s) of interest.

TRAVEL-TOURISM & HOSPITALITY MANAGEMENT

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

MAJOR COURSES	CREDITS
TRVL1010 Destination Geography I	4.5
TRVL1011 Destination Geography II	4.5
TRVL2099 Travel Center Practicum	13.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3030 International Policies of Tourism	4.5
TRVL4011 Destination Management Organization	4.5
HOSP1001 The Hospitality Field	4.5
HOSP1008 Customer/Guest Service Management	4.5
HOSP1080 Technology in the Tourism/Hospitality Industry	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
HOSP3850 Negotiations and Agreements	4.5
HOSP4060 Hospitality Management Seminar	4.5
FSM1065 Food Safety and Sanitation Management*	1.5
FSM2065 Essentials of International Food and Beverage	4.5
Hospitality Concentr.	
Three courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration.	13.5
Choose one of the following:	9.0
Hospitality Electives	
Two courses with an EHSP attribute selected from offerings within The Hospitality College	
OR	
Second Hospitality concentration (with use of one free elective).	
Some study abroad programs offer completion of a Hospitality concentration.	
OR	
Study Abroad (with use of one free elective)	

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

GENERAL STUDIES		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary	4.5
History	One HIST-designated course	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

FREE ELECTIVE**

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

Total Credits 193.5

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

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

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

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

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

CONCENTRATIONS

Students may choose to focus their electives in any of the following three-course concentrations. Beyond the enrichment a concentration provides, students' transcripts will reflect commitment to a particular area which may be impressive to prospective employers.

Declaring Your Concentration

Each student should consult with his/her faculty advisor in order to determine which concentration(s) will best further the student's career goals. Students then need to formally declare their concentration(s) by completing a concentration form in Student Academic & Financial Services. A student may declare up to a maximum of three concentrations per degree program.

COLLEGE OF BUSINESS

Courses already required in a student's individual program cannot be selected to fulfill a COB concentration requirement. Students are responsible for completing any prerequisites necessary for courses listed in a concentration in order to complete the concentration.

ADVERTISING

COURSES		CREDITS
ADVC1010	Marketing Communications I	4.5
ADVC1011	Marketing Communications II	4.5
ADVC3001	Creativity in Advertising	4.5
Total Credits		13.5

FASHION

Choose any three of the following courses.

COURSES		CREDITS
RTL1010	Textiles	4.5
RTL1020	The Business of Fashion	4.5
RTL1050	Visual Merchandising	4.5
RTL2010	Apparel Quality Analysis	4.5
Total Credits		13.5

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

HUMAN RESOURCES MANAGEMENT

Choose any three of the following courses.

COURSES		CREDITS
MGMT2001	Human Resources Management	4.5
MGMT3050	Compensation and Benefits 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 any three of the following courses.

COURSES		CREDITS
ECON3030	Managerial Economics	4.5
IBUS2002	International Business	4.5
IBUS2030	Foreign Area Studies	4.5
IBUS2040	International Culture and Protocol	4.5
IBUS3050	Export Procedures and Practices	4.5
Total Credits		13.5

MARKETING MANAGEMENT

Choose any three of the following courses.

COURSES		CREDITS
MRKT1002	Consumer Behavior	4.5
MRKT2020	Business-to-Business Marketing	4.5
MRKT2050	Qualitative Research	4.5
MRKT3005	Brand Marketing	4.5
MRKT4030	International Marketing	4.5
Total Credits		13.5

MARKETING RESEARCH

COURSES		CREDITS
MRKT2050	Qualitative Research	4.5
MRKT3005	Brand Marketing	4.5
MRKT3055	Quantitative Research	4.5
Total Credits		13.5

NATIONAL SECURITY

COURSES	CREDITS
LAW3810 Topics in National Security	4.5
LAW3820 Cyber Crimes	4.5
LAW4033 Terrorism	4.5
Total Credits	13.5

OPERATIONS MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
ECON3030 Managerial Economics	4.5
IBUS3050 Export Procedures and Practices	4.5
MGMT2030 Service and Production Operations Management	4.5
MGMT3040 Process and Quality Management	4.5
Total Credits	13.5

COLLEGE OF CULINARY ARTS

BAKING & PASTRY ARTS*

COURSES	CREDITS
BPA3300 Frozen Desserts	3.0
BPA3310 Introduction to Artisan Breads	3.0
BPA3320 Fundamentals of Chocolate	3.0
BPA3330 Buffet Showpiece Design	3.0
CUL3095 Designing Contemporary Plated Desserts	3.0
Total Credits	15.0

* For students in the Culinary Arts & Food Service Management Program.

BEVERAGE SERVICE MANAGEMENT

Choose three courses from the following depending on degree and concentration selection.

COURSES	CREDITS
CUL3091 Oenology	4.5
CUL3093 Coffee, Tea, and Non-alcoholic Beverage Specialist	4.5
CUL4045 Spirits and Mixology Management	4.5
FSM2055 Beverage Appreciation*	4.5
FSM4880 Beverage Operations Management**	4.5
Total Credits	13.5

* Required for students who are not in the Restaurant, Food & Beverage Management or Culinary Arts program.

** Required for students who are not in the Restaurant, Food & Beverage Management program.

CONTEMPORARY PASTRY ARTS*

COURSES	CREDITS
BPA3340 Wedding Cake Design	3.0
BPA3350 Artisan Breads	3.0
BPA3360 Chocolate Artistry	3.0
CUL3095 Designing Contemporary Plated Desserts	3.0
CUL3165 Light and Healthy Desserts	3.0
Total Credits	15.0

* For students in the Baking & Pastry Arts and Food Service Management program.

CULINARY CAPSTONE LABS*

COURSES	CREDITS
CUL3055 American Cuisine Today	3.0
CUL3075 A la Carte Cuisine: Europe	3.0
CUL4010 Advanced Buffet and Special Function Operations	3.0
CUL4065 Foods of Asia and the Orient	3.0
CUL4085 Dining Room Supervision	3.0
Total Credits	15.0

* For students in the Culinary Arts & Food Service Management program.

THE HOSPITALITY COLLEGE

As a condition of baccalaureate graduation, all students enrolled in Hospitality College degrees must complete a three-course concentration in their junior and senior years.

When completing a concentration in The Hospitality College, students may not use required core courses (or their equivalent) from within their chosen major. Additionally, students may not apply the same course to different Hospitality College concentrations.

Hospitality majors have three concentration electives and two hospitality electives. Transfer students who transfer in three or more hospitality elective courses are not required to use their remaining electives toward a concentration.

BEVERAGE SERVICE MANAGEMENT

Choose three courses from the following depending on degree and concentration selection.

COURSES		CREDITS
CUL3091	Oenology	4.5
CUL3093	Coffee, Tea, and Non-alcoholic Beverage Specialist	4.5
CUL4045	Spirits and Mixology Management	4.5
FSM2055	Beverage Appreciation*	4.5
FSM4880	Beverage Operations Management**	4.5

Total Credits **13.5**

* Required for students who are not in the Restaurant, Food & Beverage Management or Culinary Arts program.

** Required for students who are not in the Restaurant, Food & Beverage Management program.

CRUISE LINE MANAGEMENT

COURSES		CREDITS
TRVL3080	Dynamics of the Cruise Industry	4.5
TRVL3081	Cruise Operations	4.5
TRVL3082	Cruise Marketing and Sales	4.5

Total Credits **13.5**

ENTERTAINMENT MANAGEMENT

COURSES		CREDITS
SEE2030	The Entertainment Industry	4.5
Choose two of the following:		
ART2010	An Introduction to the Art of Film	4.5
SEE2020	Event Management	4.5
SEE2070	The Gaming Industry	4.5
SEE3060	Concert and Event Production	4.5
SEE4020	Sports and Entertainment Marketing	4.5

Total Credits **13.5**

FOOD AND BEVERAGE MANAGEMENT

Choose any three of the following courses.

COURSES		CREDITS
CUL4045	Spirits and Mixology Management	4.5
FSM2055	Beverage Appreciation	4.5
FSM2065	Essentials of International Food and Beverage	4.5
FSM3020	Dining Services Management	4.5
HOSP3060	Private Club Management	4.5

Total Credits **13.5**

GOLF MANAGEMENT

COURSES		CREDITS
HOSP3060	Private Club Management	4.5
SEE3080	Golf Operations Management*	4.5
SEE3095	Tournament Operations*	4.5

Total Credits **13.5**

* Delivered off-site at a golf facility.

INTERNATIONAL HOSPITALITY OPERATIONS MANAGEMENT

COURSES		CREDITS
Choose one of the following:		
HOSP2050	International Tour and Hotel Operations*	9.0
SEE3055	International Special Event Management*	9.0

Choose one of the following:		
HOSP4020	Cultural Diversity Management	4.5
IBUS2030	Foreign Area Studies**	4.5
IBUS2040	International Culture and Protocol**	4.5
IHTV3010	International Hospitality Management	4.5
TRVL3030	International Policies of Tourism	4.5

Total Credits **13.5**

* HOSP2050 and SEE3055 are only offered during summer study abroad program. Students must apply and be accepted to this program.

** IBUS2030, IBUS2040 and TRVL3030 are the only courses offered at the North Miami Campus. All other selections would need to be completed during the study abroad program.

RESORT MANAGEMENT

COURSES		CREDITS
HOSP2020	Resort Management	4.5
Choose two of the following:		
HOSP1010	Front Office Operations	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP3045	Managing Vacation Ownership (Timeshare) Resorts	4.5
HOSP3810	Spa Management	4.5
HOSP4012	Developing and Managing a Small Hospitality Lodging Property	4.5
TRVL3010	Dynamics of Tourism	4.5
TRVL3020	Ecotourism	4.5
TRVL3801	Winter Resort and Adventure Management	4.5

Total Credits **13.5**

SALES, MEETING AND EVENT MANAGEMENT

COURSES	CREDITS
HOSP3020 Trade Show/Exposition Management	4.5
Choose two of the following:	
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP3850 Negotiations and Agreements	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 e-Commerce	4.5
SEE2020 Event Management	4.5
SEE2030 The Entertainment Industry	4.5
SEE3041 Special Event Protocol	4.5
SEE3042 Weddings & Ceremonies	4.5
SEE3045 Media Relations	4.5
SEE3060 Concert and Event Production	4.5
Total Credits	13.5

SPORTS AND ENTERTAINMENT MARKETING

COURSES	CREDITS
SEE4020 Sports and Entertainment Marketing	4.5
Choose two of the following:	
MRKT3005 Brand Marketing	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 Electronic Commerce	4.5
SEE2030 The Entertainment Industry	4.5
Total Credits	13.5

SCHOOL OF ARTS & SCIENCES

ENVIRONMENTAL SCIENCE

COURSES	CREDITS
SCI3010 Environmental Science	4.5
SCI3030 Introduction to Ecology	4.5
Choose one of the following:	
SCI2040 Marine Biology	4.5
TRVL3020 Ecotourism	4.5
Total Credits	13.5

GLOBAL PERSPECTIVES

Choose any three of the following courses.

COURSES	CREDITS
IBUS2002 International Business	4.5
IBUS2030 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
IHTV3010 International Hospitality Management	4.5
LIT2030 African-American Literature	4.5
LIT4030 Multi-Ethnic Literature	4.5
MGMT1000 Foundations of Business	4.5
REL2001 Comparative Study of World Religions: An Interdisciplinary Approach	4.5
SOC2020 Culture and Food	4.5
TRVL3030 International Policies of Tourism	4.5
Total Credits	13.5

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

HISTORY

Choose any three of the following courses.

COURSES	CREDITS
HIST2001 World History to 1500	4.5
HIST2002 World History Since 1500	4.5
HIST3001 U.S. History from Colonial Times to 1876	4.5
HIST3002 U.S. History Since 1877 (to the Present)	4.5
HIST3010 Modern History	4.5
HIST4010 Post World War II/Vietnam	4.5
HIST4020 American Government	4.5
Total Credits	13.5

LEADERSHIP STUDIES

Choose any three of the following courses.

COURSES	CREDITS
LEAD2001 Foundations of Leadership Studies OR	4.5
LEAD2901 Honors Foundations of Leadership Studies	
LEAD2010 Special Topics in Leadership	4.5
LEAD3010 Leadership Through Film and Literature	4.5
LEAD3020 Creative Leadership	4.5
PHIL3040 Ethics of Business Leadership	4.5
SOC2040 Community Leadership: An Applied Sociology	4.5
Total Credits	13.5

POLITICAL SCIENCE

COURSES	CREDITS
HIST4020 American Government	4.5
PSCI3001 Introduction to Political Science*	4.5
PSCI3010 Introduction to World Politics	4.5

Total Credits **13.5**

* It is strongly recommended that PSCI3001 be taken first.

PSYCHOLOGY

COURSES	CREDITS
PSYC2001 Introductory Psychology	4.5
Choose two of the following:	
PSYC2002 Abnormal Psychology	4.5
PSYC2010 Personality	4.5
PSYC2040 Psychological Issues of Addiction and Compulsive Behavior	4.5
PSYC3001 Social Psychology	4.5

Total Credits **13.5**

SOCIOLOGY

COURSES	CREDITS
SOC2001 Sociology I	4.5
Choose two of the following:	
SOC3070 Visual Literacy and the Sociology of Perception	4.5
SOC2002 Sociology II	4.5
SOC2020 Culture and Food	4.5
SOC2025 Cultural Tapestry: Perspectives in Diversity	4.5
SOC2035 Sociology of Aging	4.5
SOC2060 Deviant Behavior	4.5
SOC3010 Social Issues in Contemporary America	4.5

Total Credits **13.5**

Technical Standards

COLLEGE OF CULINARY ARTS

To participate in any program in the College of Culinary Arts, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate in person with co-workers and guests
- attend and participate in laboratory and production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares and utensils
- lift and transport trays with hot and cold plated foods, small wares, and other items, and serve and clear tables where guests are seated
- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- use commercial cleaning and sanitizing equipment and materials

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

THE HOSPITALITY COLLEGE

Sports/Entertainment/Event Management

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

- communicate with fellow workers and customers in person, 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 house-keeping tasks (such as bedmaking) and use commercial cleaning and sanitizing equipment and materials

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

Course Numbering System

Alphabetic
Code Discipline

Alan Shawn Feinstein Graduate School

COMM Communication
EVNT Event Leadership
GRAD Graduate Studies

Career Development

CAR Career Management

College of Business

ACCT* Accounting
ADVC Advertising Communications
ECON* Economics
ENTR Entrepreneurship
EQN Equine
FISV* Financial Services Management
IBUS* International Business
LAW* Law
MGHI Management and the Hospitality Industry
MGMT* Management
MRKT* Marketing
RTL Retail

College of Culinary Arts

BPA Baking & Pastry Arts
CUL Culinary Arts
FSM Food Service Management
NUTR Culinary Nutrition

The Hospitality College

FSM Food Service Management
HOSP* Hospitality Management
IHTV International Hotel and Tourism
MGHI Management and the Hospitality Industry
SEE Sports/Entertainment/Event Management
TRVL Travel/Tourism

School of Arts & Sciences

ARA Arabic
ART Art
CSL Community Service Learning
ENG English
ESL English Language Institute
FREN French
GER German
HIST History
HUM Humanities
LEAD Leadership Studies
LIT* Literature
MATH Mathematics
PHIL Philosophy
PSCI Political Science
PSYC Psychology
REL Religion
RSCH* Research
RUS Russian
SCI Science
SOC Sociology
SPAN Spanish

School of Education

EDUC Education
SPED Special Education

*these codes also exist in the graduate school

Alphabetic
Code Discipline (continued)

School of Technology

CAD Computerized Drafting
CGRA Computer Graphics
CSIS Computer Science
DME Digital Media
ENGN Engineering
FIT Foundations in Technology
ITEC Information Technology
PRMG Project Management
TECX Technology Experiential Education

Other

ABRD Academic International Programs
PHYS Physical Education

Numeric Values

0001–0999 Non-credit and/or institutional credit courses
1000–1999 Introductory courses
2000–3999 Intermediate courses
4000–4999 Advanced courses
5000–6999 Graduate courses
7000–9999 Doctoral courses

First Digit

1	Freshman level	4	Senior level
2	Sophomore level	5–6	Graduate level
3	Junior level	7–9	Doctoral level

Miscellaneous

GS Denotes a general studies course outside of the School of Arts & Sciences
HO Denotes an honors-option course
HY Denotes a hybrid format course
OL Denotes an online course
PT Denotes a course in which performance transcript skills are measured
SL Denotes a possible service learning module
WI Denotes a writing-intensive course

Definitions of Elective Attributes

Elective courses, as designated by each program, allow students to personalize their program of study by selecting courses that will strengthen and support their individual or career aspirations. Eligible elective course offerings are defined by attribute type and are identified by appropriate colleges or schools. Special note: Individual program requirements will detail any exceptions when specific courses may not satisfy an elective requirement.

When selecting an elective, students must register the appropriate type of elective and are responsible for satisfying any prerequisites or restrictions that may be present on the elective course offering. Furthermore, the elective may not be a required course in the student's program of study.

Type of elective

accounting	EACC
arts & sciences	EASC
baking/pastry	EBAP
career elective	ECAR
criminal justice	ECJS
culinary	ECUL
elective ("free" elective)	any 1000-level or higher course except those noted
equine	EEQN
financial services	EFIN
graduate	EGRD
hospitality	EHSP
international business	EIBU
technology	ETEC

Course Descriptions

Career Development

CAREER MANAGEMENT

CAR0010 CAREER CAPSTONE

This career management course focuses on preparing students to make the transition from college to career. Students learn ways to enhance and customize their job search materials such as résumés, portfolios and cover letters to market themselves effectively to employers. General job search strategies as well as networking and interview techniques are reinforced. Other topics include career self-assessment, evaluating and negotiating job offers and the services provided by the Career Development Office. Prerequisite: Senior status. (PT)
Quarter Credit Hours 1.0

College of Business

ACCOUNTING

ACCT1011 HOSPITALITY ACCOUNTING I AND LAB

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents and special journals, inventories, adjusting entries, financial statements and the closing process. The student learns the accounting cycle for proprietorship and corporate forms of business. (OL)
Quarter Credit Hours 5.5

ACCT1012 HOSPITALITY ACCOUNTING II AND LAB

This course is based on the Uniform System of Accounts as approved by the American Hotel & Lodging Association. Comprehensive coverage is given to revenue and expense accounting, the periodic inventory method, preparation of departmental and corporate financial statements for a hotel, ratio analysis, accounting for intangible assets, and selective topics in property and equipment accounting and hospitality payroll. Prerequisite: ACCT1011 or ACCT1021. (OL)
Quarter Credit Hours 5.5

ACCT1021 BUSINESS ACCOUNTING I AND LAB

The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus in its business context, integrating ratios and financial statements to enhance the understanding of how the information is used as a tool for decision making in the business world.
Quarter Credit Hours 5.5

ACCT1022 BUSINESS ACCOUNTING II AND LAB

The purpose of this course is to provide the student with an understanding of accounting for assets, liabilities and equity necessary in running a business and evaluating its operating results and financial

condition employing various analytical methods and ratios. Prerequisite: ACCT1011 or ACCT1021.
Quarter Credit Hours 5.5

ACCT3020 MANAGERIAL FINANCE

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors. Prerequisites: ACCT1022, FIT1020 or FIT1030 or SEE3008.
Quarter Credit Hours 4.5

ACCT3023 MANAGERIAL ACCOUNTING

Designed for business students, this course focuses on the informational needs of internal users of financial information such as company officers, company executives, human resource managers, marketing managers, program directors and production operation managers. Emphasis is placed on acquiring and analyzing the financial and nonfinancial information that is needed by these users to plan, direct and control the business. This course is not available to accounting majors. Prerequisites: MGMT1001 and ACCT1022.
Quarter Credit Hours 4.5

ACCT3025 HOSPITALITY FINANCIAL MANAGEMENT

This course presents how accounting information is used by management to analyze and measure the efficiency and profitability of a hospitality business. The course emphasizes the managerial uses of accounting data in decision making, preparation of budgets and variance analysis, relevant cost analysis, regression analysis and cost-volume-profit relationships. Prerequisite: ACCT1012. (OL)
Quarter Credit Hours 4.5

ADVERTISING COMMUNICATIONS

ADVC1010 MARKETING COMMUNICATIONS I

This course covers the role of marketing communications in the overall marketing process. Emphasis is placed on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective communication campaigns. Topics include agency/client relationships, communication theory and the creative process. Prerequisite: MRKT1001 or HOSP3050.
Quarter Credit Hours 4.5

ADVC1011 MARKETING COMMUNICATIONS II

This course focuses on the process of media analysis, selection and purchase in marketing communications planning. Students learn to combine and coordinate appropriate media choices across multiple communication options. Topics include agency/media relations, added value promotions, ratings and audience measurement, and emerging media categories. Prerequisite: ADVC1010. (PT)
Quarter Credit Hours 4.5

ADVC3001 CREATIVITY IN ADVERTISING

This course is designed to teach the student to develop creative concepts based on sound selling strategies. Major emphasis is placed on teaching the student to think creatively for the wide range of media

and communications tools used by today's advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards, brochures, catalogs and infomercials. Particular emphasis is placed on developing strategies and the visualization of concepts. Prerequisite: ADV1011. (PT) (WI)
Quarter Credit Hours 4.5

COOPERATIVE EDUCATION

Co-op

Eligible students may apply for a Selective Career Cooperative Education assignment. These cooperative education assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of this term-long course, students have a more global understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 credits of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.

ECONOMICS

ECON1001 MACROECONOMICS

This course is designated as the first of two courses serving as an introduction to economics. It is a survey course covering the foundations of economics and focusing on macroeconomic concepts and issues such as the features and goals of capitalism, the market system, national income, business cycles, macroeconomic theories, and monetary and fiscal policy. (GS)
Quarter Credit Hours 4.5

ECON1901 HONORS ECONOMICS

This course is designed to provide an overview of both macroeconomics and microeconomic concepts. Topics such as the economizing problem, the household, business, and government sectors, the national income, banking systems, and current macroeconomic problems are examined. Course content also analyzes product and resource markets, costs of production and market models, and international economic issues. (GS)
Quarter Credit Hours 4.5

ECON2002 MICROECONOMICS

This course consists of microeconomic principles and issues. Course content examines and analyzes both the product and resource markets with emphasis on demand, supply and elasticities. In addition, the costs of production and the basic market models of firms' short run and long run operations are discussed. Other topics covered include various current domestic microeconomic problems, as well as international economic issues such as international trade and foreign exchange. Prerequisite: ECON1001. (GS)
Quarter Credit Hours 4.5

ECON3030 MANAGERIAL ECONOMICS

This course introduces business students to the application of economic principles at the decision-making level in a business organization. This course demonstrates how economic concepts can be applied to decisions involving business strategy and the attainment of organizational objectives. Prerequisites: ECON2002, MGMT1001.
Quarter Credit Hours 4.5

FINANCIAL SERVICES MANAGEMENT

FISV2010 FINANCE

This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT)
Quarter Credit Hours 4.5

INTERNATIONAL BUSINESS

IBUS2002 INTERNATIONAL BUSINESS

This course's goal is to provide structured approaches for analyzing the rapidly evolving field of international business. The nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces are some of the main topics. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace. Theoretical foundations to international business and real-world scenarios prepare students to operate more effectively in the changing global business environment. Prerequisite: MGMT1000 or MGMT1001. (PT)
Quarter Credit Hours 4.5

IBUS2030 FOREIGN AREA STUDIES

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic areas include China (IBUS2031), Pacific Rim (IBUS2032), Latin America (IBUS2033), Russia (IBUS2034), Eastern Europe (IBUS2035) or Africa (IBUS2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority. Prerequisite: ECON1001 or ECON1901.
Quarter Credit Hours 4.5

IBUS2040 INTERNATIONAL CULTURE AND PROTOCOL

Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course focuses on cultural diversity and provides students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally. Prerequisite: ECON1001 or ECON1901. (PT) (WI)
Quarter Credit Hours 4.5

IBUS3050 EXPORT PROCEDURES AND PRACTICES

This course provides students with the basic body of knowledge and mechanics that are needed to successfully undertake and explore every avenue of exporting. A description of the essentials as well as the parameters of exporting are given. The course applies to an entrepreneurial export situation, to businesses expanding through foreign sales, and to companies simply trying to improve the operations of an existing export department. The emphasis on finance stems from the experience that frequently, a successful export effort is unnecessarily blocked or frustrated by finance problems. Such problems can arise from accumulating foreign receivables or the additional working capital required to handle the extra large sales that exporting often generates. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT)

Quarter Credit Hours 4.5

IBUS4090 INTERNATIONAL BUSINESS EXPERIENCE

This course refers to a series of options available that total 13.5 credits:

1) Students choose from a range of study abroad options including short-term 3 1/2 to four-week summer programs, spring term three-month programs, or four-to-five month independent exchanges. Each program has its own academic focus and prerequisites. Students apply for their program of choice through the Study Abroad Office. After selection into a program, students engage in orientation and academic pre-departure work before embarking on their immersion into foreign cultural and business settings. In some cases, JWU faculty lead the program and travel with the students. In other cases local hosts lead the program, but in all programs students participate in a rigorous study and travel experience. The purpose of these study abroad experiences is to increase students' global awareness as they explore their program's specific academic focus. Course delivery consists of lecture, industry visits and cultural excursions. Eligible students are guided by the Study Abroad Office to register for the appropriate course(s) specific to their program.

2) Eligible students may opt to take a co-op(s) within their major (4097, 4098, 4099).

3) Eligible students may opt to take IBUS4020 Summer Work Abroad International Seminar and a specific course from the IBUS4080 Series of Summer Work Abroad Programs: IBUS4082 or IBUS4086.

4) Students not eligible to take the international business programs, co-op programs or SWAP programs take three additional career electives from the College of Business or School of Technology.

Students should consult with their faculty advisor to make their selection.

Quarter Credit Hours: 13.5

IBUS4091 ECONOMICS AND TRADE IN AN INTERNATIONAL CONTEXT

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

Prerequisites: 2.75 cumulative GPA and 90 quarter credit hours completed prior to host country visit. Quarter Credit Hours 13.5

IBUS4092 MARKETING COMMUNICATIONS IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper level course is to place students in an international context in which they can gain first-hand knowledge of how multinational organizations use positioning and communications strategies to achieve specific marketing objectives. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge and skills to develop integrated marketing communications plans, including advertising, public relations and media strategies. Prerequisites: ADVC1010, ADVC1011, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit. Quarter Credit Hours 13.5

IBUS4093 HUMAN RESOURCE MANAGEMENT IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how the cultural, socio-economic and legal context in which companies are run influences the management models employed. The five functional areas of HRM: planning, recruitment and selection; HR development; compensation and benefits; safety and health; and employee and labor relations are addressed using a global perspective. Key differences in Asian, North American and European management models are explored. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how management models influence all aspects of human resource management. Prerequisites: MGMT1001, MGMT2001, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit. Quarter Credit Hours 13.5

IBUS4094 OPERATIONS MANAGEMENT IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain 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. Prerequisites: MGMT2020, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit. Quarter Credit Hours 13.5

IBUS4097 INTERNATIONAL BUSINESS CAREER CO-OP IBUS4098 INTERNATIONAL BUSINESS CAREER CO-OP IBUS4099 INTERNATIONAL BUSINESS CAREER CO-OP

Eligible students may apply for a cooperative education assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the international business area. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 hours of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA
IBUS4097 Quarter Credit Hours 4.5
IBUS4098 Quarter Credit Hours 9.0
IBUS4099 Quarter Credit Hours 13.5

LEGAL STUDIES

LAW1002 INTRODUCTION TO CRIMINAL JUSTICE

This course presents an overview and analysis of the American criminal justice system. The concept of crime and the roles of police, courts, defense attorneys, prosecuting attorneys and corrections are considered. In addition, an overview of the causes of crime, the problems associated with the measurement of crime, and the concept of "justice" in the American criminal system are examined.
Quarter Credit Hours 4.5

LAW1070 CRIMINAL COURTS

This course is an examination of the problems, policies and practices of the criminal court system with emphasis placed on the structure and organization of the court system. The role of the courts, from arrest to conviction and appeal, is explored.
Quarter Credit Hours 4.5

LAW1090 LAW ENFORCEMENT

This course is a survey of law enforcement agencies, their role, history, and development within the field of Criminal Justice. Emphasis is placed on police administration, organization, management culture, relations with the community and technology. (PT)
Quarter Credit Hours 4.5

LAW2001 THE LEGAL ENVIRONMENT OF BUSINESS I

This course provides an overview of the legal, regulatory and ethical environment in which business decisions must be made. The course exposes the student to a variety of legal topics: basic concepts, such as court procedures, contracts and torts, are followed by a selection of more advanced related fields which may include sales, intellectual property, real property law, constitutional law and alternate dispute resolution. Attention is paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. (HO)
Quarter Credit Hours 4.5

LAW2010 HOSPITALITY LAW

This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include sources of law, court systems, jurisdiction, contracts, negligence, the innkeeper-guest relationship, and liability arising from the service of food and alcoholic beverages. (OL)
Quarter Credit Hours 4.5

LAW2040 CORRECTIONS

This course is an introduction to corrections. It presents an historical look at punishment through the ages. Justification for punishment is explored including retribution, deterrence, incapacitation and rehabilitation. Various dispositions of prisoners are presented from capital punishment, corporal punishment, transportation, galley slavery, and the eventual development of the prison. The evolution of prisons and acceptable conditions are discussed along with the advent of the prisoner rights movement. (PT)
Quarter Credit Hours 4.5

LAW2050 CRIMINOLOGY

This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches. Prerequisite: SOC2001 or SOC2901. (WI)
Quarter Credit Hours 4.5

LAW2085 JUVENILE JUSTICE

This course presents an analysis of the historical development of the juvenile justice system in the United States. The student is introduced to the changing view of juveniles from early America, when children were treated as little adults, through the nineteenth and twentieth centuries where they came to be considered as children and adolescents that had to be protected from abusive families and their environment. Socializing agents such as the family, schools and peers are studied as to their influence on the development of delinquency. Youth are studied as victims of crime, as perpetrators of crime, and their likelihood to become involved with gangs. Additionally, law enforcement, the courts and corrections are studied to show their impact on delinquency. Prerequisite: Sophomore status. (PT)
Quarter Credit Hours 4.5

LAW3002 THE LEGAL ENVIRONMENT OF BUSINESS II

This course is a continuation of LAW2001, The Legal Environment of Business I. The student is exposed to the laws governing the internal organization and relationships within a business, the laws governing relationships between a business entity and its clientele, and the laws governing relationships between a business and its employers. Attention is paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Prerequisite: LAW2001 or LAW2010. (HO)
Quarter Credit Hours 4.5

LAW3015 CRIMINAL PROCEDURE

This course presents an overview, analysis and critique of American Criminal Procedure in the context of the U.S. Constitution with special emphasis on the Fourth Amendment with respect to search and seizure, stop and frisk, arrest, evidence, interrogations, confessions, identification, and remedies such as the exclusionary rule. Other Constitutional issues relevant to the foregoing, including the Fifth and Fourteenth Amendments' due process and equal protection doctrines, shall be examined. (WI)
Quarter Credit Hours 4.5

LAW3025 CRIMINAL LAW

This course is an introduction to the basic elements of, and defenses to, criminal liability. Topics include the basic crimes against the person (homicide, assault, battery, rape, etc.), the basic crimes against property (larceny, fraud, embezzlement, burglary, etc.), and the basic defenses and justifications (diminished capacity, self-defense, mistake, etc.). (PT)
Quarter Credit Hours 4.5

LAW3075 CRIMINAL INVESTIGATION

In this course, the student is exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence. Evidence gathering related to specific crimes — i.e., homicide, arson, burglary, etc. — is emphasized. It is emphasized throughout this course that the criminal investigation must be conducted within the framework of our constitutional system of government — hence, opinions of the United States Supreme Court which affect the collection of evidence are emphasized. Prerequisite: LAW1090. (PT)
Quarter Credit Hours 4.5

LAW3092 SPORTS, ENTERTAINMENT AND EVENT MANAGEMENT LAW

This course provides the Sports/Entertainment/Event Management major with an understanding of the legal issues that will have an impact upon their business practices. The course concentrates on the following topics: negligence, intentional torts and crime, risk management, intellectual property, industry-specific contracts, discrimination, labor relations, various forms of business organization, and regulation of sports agents. Prerequisite: LAW2001 or LAW2010.
Quarter Credit Hours 4.5

LAW3810 TOPICS IN NATIONAL SECURITY

This course provides senior-level students with an analysis of the realignment of law enforcement assets at the federal and local levels providing homeland security in today's environment. The course also includes historical background information and topics concerning the basic information-gathering process. The focus on the importance and necessity of information intelligence, domestic and international terrorism and counter-terrorism, infrastructure protection and disaster preparedness, is comprehensive in this course. Students are introduced to the planning, process and procedures necessary for the new routes of cooperation and information sharing in law enforcement as well as within federal agency environments. Prerequisite: LAW3025, senior status.
Quarter Credit Hours 4.5

LAW3820 CYBER CRIMES

In this course, students explore the rise and evolution of crimes involving computers and the Internet that are fast becoming the most prolific area of criminal activity in the 21st century. This course distinguishes between crimes in cyberspace and cyber-terrorism as a form of warfare upon the global community. It defines cyber crimes (including type, nature, and origin) and the expanding criminalization of computer and Internet conduct involving concepts of privacy violation, information protection and unauthorized access of digital data. An analysis of existing and new domestic and international law enforcement innovations that prohibit digital crimes is also covered. Prerequisite: LAW3025.
Quarter Credit Hours 4.5

LAW4030 CRIMINAL JUSTICE RESEARCH METHODS

The purpose of this course is to provide the student with an understanding of the purposes behind criminal justice research, the concepts and logic of research designs, and to explore experimental research designs. This course includes an in-depth presentation of sampling in social science research. The goal is to familiarize the students with research methods in order to lay the groundwork for designing research projects, as well as to interpret research designs in depth. Prerequisite: LAW2050 or permission of department chair.
Quarter Credit Hours 4.5

LAW4033 TERRORISM

This course is a study of terrorism from its earliest history into the post-Sept. 11 21st century. It examines religious and political motivations for terrorism as well as the rationalization for such activity. It looks at the networking of nations, states and organizations in the acquisition of goods and finances to fund terrorist organizations. The course also looks at weapons of mass destruction, security measures and counterterrorism. Prerequisite: Junior status.
Quarter Credit Hours 4.5

LAW4040 CRIMINALISTICS

The course provides the student with a broad outline of key topic areas that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process. Prerequisite: LAW3075. (PT)
Quarter Credit Hours 4.5

LAW4060 ADVANCED TOPICS IN CRIMINALISTICS

This advanced course presents specific topics in the advanced study of forensic science over two terms. Students are presented with the application of advanced and specialized areas of forensic science encountered during criminal investigations. Topics include advanced topics of forensic pathology, pattern and impression evidence, questioned documents, cyber technology, forensic applications of the social science, and legal and ethical issues in forensic science. Prerequisites: LAW4040.
Quarter Credit Hours 4.5

LAW4080 CRIMINAL JUSTICE SENIOR SEMINAR

This course presents an overview and analysis of the American criminal justice system in a capstone seminar format. The course examines criminal and constitutional law, criminology, law enforcement and investigation, courts, corrections and juvenile justice through the use of critical thinking, research, writing and discussion. Prerequisite: LAW3075, LAW4030.
Quarter Credit Hours 4.5

LAW4090 CRIMINAL JUSTICE EXTERNSHIP

Selected Criminal Justice students serve a one-term externship in an approved Criminal Justice facility such as a police department, corrections facility, juvenile corrections facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern works under the supervision of a Criminal Justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern works 39–40 hours per week at the approved site. Prerequisite: Junior status, 2.75 GPA in major, 2.75 overall GPA.
Quarter Credit Hours 13.5

LAW4098 CRIMINAL JUSTICE CAREER CO-OP**LAW4099 CRIMINAL JUSTICE CAREER CO-OP**

Eligible students may apply for a cooperative education assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the criminal justice area. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 hours of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

LAW4098 Quarter Credit Hours 9.0

LAW4099 Quarter Credit Hours 13.5

MANAGEMENT**MGMT1000 FOUNDATIONS OF BUSINESS**

This course introduces students to the basic concepts of business by exploring a broad spectrum of business activities. The course focuses on multiple environments that effective business managers must understand. Topics covered include business in a global environment, starting and growing a business, marketing, managing technology and managing financial resources.

Quarter Credit Hours 4.5

MGMT1001 PRINCIPLES OF MANAGEMENT

This course is a general survey of management that focuses on planning, organizing and controlling. At the end of this course, the student should demonstrate an awareness and insight into the various aspects of management.

Quarter Credit Hours 4.5

MGMT2001 HUMAN RESOURCES MANAGEMENT

This course is the study of personnel management in organizations. The student learns basic functions of procuring, developing, maintaining and utilizing a labor force to meet the entry-level requirements for employment in personnel work. The course supplies students with an understanding of the personnel department.

(HO) (PT) (SL) (WI)

Quarter Credit Hours 4.5

MGMT2020 ORGANIZATIONAL BEHAVIOR

This course surveys organizational theory. Focus is on individual and team behavior with an emphasis on developing team-building skills. Additional topics include: structure, size, technology, power relationships, and how organizations survive, decline, grow and change.

Quarter Credit Hours 4.5

MGMT2030 SERVICE AND PRODUCTION OPERATIONS MANAGEMENT

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

Quarter Credit Hours 4.5

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: ENTR1001 or MGMT1001.

Quarter Credit Hours 4.5

MGMT3040 PROCESS AND QUALITY MANAGEMENT

The course thoroughly examines the concept of quality and the tactical approaches used to manage quality improvement efforts in organizations. Students are exposed to theoretical and practical issues to prepare them for quality process management. Prerequisites: MGMT2030, MATH2001. (PT)

Quarter Credit Hours 4.5

MGMT3050 COMPENSATION AND BENEFIT MANAGEMENT

This course studies all aspects of compensation. Topics include the pay model, determining consistency, job analysis, skill-based structures, external competitiveness, designing pay levels, pay for performance, performance appraisals, employee benefits and the government's regulatory role. Linkage of compensation strategies to recruiting is also investigated.

Prerequisite: MGMT2001. (PT)

Quarter Credit Hours 4.5

MGMT3060 HUMAN RESOURCES TRAINING AND DEVELOPMENT

This course exposes students to training and development in a global, competitive environment. The course covers how to use employee talents effectively through new work designs (such as work teams), new technologies (such as computer-assisted manufacturing systems), and the latest "hot topics" in the training area. Prerequisite: MGMT2001. (PT)

Quarter Credit Hours 4.5

MGMT4001 PROCESS PLANNING AND CONTROL

This course offers a quantitative approach to management problems which enables students to "get their feet wet" in the disciplines of quantitative methods used to improve organizational performance. Prerequisite: MATH2001. (PT)

Quarter Credit Hours 4.5

MGMT4020 STRATEGIC MANAGEMENT

This Department of Management course deals with environmental analysis, strategy formulation, strategy implementation and evaluation and control, all with an enterprise view of the firm. Students learn via team projects and case studies. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisites: ACCT3020 or ACCT3023 or ACCT3031 or ACCT4012, senior status. (HO) (PT)

Quarter Credit Hours 4.5

MGMT4030 SENIOR MANAGEMENT SEMINAR

This Department of Management course sharpens analytical skills and decision making, polishes business communications, and enhances teamwork abilities. The course is designed as a seminar in the truest sense, as the onus for success rests heavily on the student. It is recommended that students complete all related professional studies courses before attempting this capstone series course. Prerequisites: MGMT4020, senior status. (PT)
Quarter Credit Hours 4.5

MGMT4070 HUMAN RESOURCES MANAGEMENT STRATEGY

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

MGMT4098 MANAGEMENT CAREER CO-OP

MGMT4099 MANAGEMENT CAREER CO-OP

Eligible students may apply for a cooperative education assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the management area. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 hours of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

MGMT4098 Quarter Credit Hours 9.0

MGMT4099 Quarter Credit Hours 13.5

MARKETING

MRKT1001 PRINCIPLES OF MARKETING

This introductory course presents the basic principles and practices of marketing. Topics include marketing orientation, external environments, ethical codes of conduct, and the importance of marketing to the business firm, our world economy and global culture. Case studies, field projects, a marketing simulation and using the Internet as a business and professional resource are utilized in the delivery of this course. An emphasis is placed on marketing strategy; image and branding, target markets, product, price, distribution and promotion. (WI)
Quarter Credit Hours 4.5

MRKT1002 CONSUMER BEHAVIOR

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

MRKT1011 PRINCIPLES OF PROFESSIONAL SELLING

This course is a hybrid of theory and training. Students learn about buying processes and personalities, and how to target, prospect, approach and interview customers in order to determine unmet needs and potential opportunities. Consultative selling replaces the out-dated transactional approach to selling. Students learn through role-plays and skills-based training to build relationships with customers and other business partners in a relationship-oriented world. (PT)
Quarter Credit Hours 4.5

MRKT2020 BUSINESS TO BUSINESS MARKETING

The course is a study of business-to-business marketing, marketing of services and channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of business. Prerequisite: MRKT1001 or HOSP3050.
Quarter Credit Hours 4.5

MRKT2050 QUALITATIVE RESEARCH

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

MRKT3005 BRAND MARKETING

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

MRKT3011 DIRECT MARKETING

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

MRKT3020 PRODUCT DEVELOPMENT

This course examines the role of product development as a function of an integrated marketing system. Students explore the synergy of design and technology to create consumer value. Topics covered include innovation, concept generation, global sourcing and manufacturing processes. Prerequisites: MRKT1001, MRKT1002.
Quarter Credit Hours 4.5

MRKT3040 E-COMMERCE

This course focuses on the development and management of electronic marketing strategies through interactive media and on-line channel networks. Emphasis is placed on three distinct classes of e-Commerce applications: business-to-consumer, business-to-business, and intra-organizational. Prerequisite: MRKT1001 or HOSP3050. (PT)

Quarter Credit Hours 4.5

MRKT3055 QUANTITATIVE RESEARCH

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

Quarter Credit Hours 4.5

MRKT4001 STRATEGIC MARKETING

Developing and implementing an exciting, cohesive and effective marketing strategy adaptable to a changing business environment is a must for career preparation and meaningful placement in the world of marketing. This capstone course develops skills essential to anticipating and responding to the changing needs of customers and markets in our global economy and culture. It thoroughly explores marketing strategy using a combination of texts, readings, visiting speakers, Internet sites, cases, a marketing simulation and field assignments. It is recommended that all students complete all related professional studies courses before attempting this capstone course. Prerequisites: MRKT1002, MRKT2050, MRKT3005, MRKT3055, senior status. (PT) (WI)

Quarter Credit Hours 4.5

MRKT4030 INTERNATIONAL MARKETING

This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements. Prerequisites: MRKT1001 or HOSP3050 and junior status. (HO) (PT)

Quarter Credit Hours 4.5

MRKT4076 MARKETING EXTERNSHIP

This course provides students with the opportunity to apply basic knowledge in an actual work environment either within or outside the university. Students work for project managers under the guidance of faculty members. To be eligible, students must maintain a 2.0 grade point average and maintain a clean record of behavior as defined by the Student Code of Conduct. Prerequisite: 120 quarter credits completed.

Quarter Credit Hours 9.0

MRKT4098 MARKETING CAREER CO-OP

MRKT4099 MARKETING CAREER CO-OP

Eligible students may apply for a cooperative education assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the marketing area. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 hours of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

MRKT4098 Quarter Credit Hours 9.0

MRKT4099 Quarter Credit Hours 13.5

RETAIL

RTL1005 RETAILING

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

Quarter Credit Hours 4.5

RTL1010 TEXTILES

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

Quarter Credit Hours 4.5

RTL1020 THE BUSINESS OF FASHION

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

Quarter Credit Hours 4.5

RTL1050 VISUAL MERCHANDISING

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

Quarter Credit Hours 4.5

RTL2010 APPAREL QUALITY ANALYSIS

This course provides students with a method for evaluating the quality of ready-to-wear apparel. Using an industry approach, the course integrates the study of traditional clothing construction with that of apparel production. Making informed business decisions in fashion merchandising and marketing requires an understanding of how apparel is manufactured and an appreciation of the features that affect cost and quality. Prerequisite: RTL1010.

Quarter Credit Hours 4.5

RTL2063 RETAIL INDUSTRY SEMINAR

This course is offered in three components. One component is devoted to the mathematics of merchandising with its ramifications and effects on profitability and terms of sale. The second component is presented in seminar and case study format where students explore the importance of decision making and its effects at all levels of the retail industry. The third component is the industry field trips. Students are encouraged to examine personal and professional goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and begin planned career opportunities for the future. Prerequisites: RTL1005, RTL1020. (PT) (WI) Quarter Credit Hours 4.5

RTL2095 RETAIL PRACTICUM LAB

This course is designed to give students laboratory experience in merchandising functions. Students participate in a simulated work environment under the supervision of faculty with expertise in the industry. Market analysis and trend research are included with "back of the house" simulations in buying, vendor communications, catalog operations and merchandise promotion modules. Prerequisite: RTL1005. Quarter Credit Hours 4.5

RTL3010 MERCHANDISE BUYING

This course provides the student with the principles that govern the movement of merchandise. Students are expected to know the environmental factors that influence the behavior of consumers and the techniques for determining and predicting merchandise cycles. This course outlines the merchandising activities and marketing trends of those industries involved with the production and providing of goods in the marketplace. The options of the buyer in making merchandise budgets, plans and decisions are presented. This background provides the basis for examining the merchandising activities and decisions expected of a buyer at the retail level. Buying activities are compared for a variety of retail settings. Prerequisite: RTL1005. Quarter Credit Hours 4.5

RTL3020 MERCHANDISE MATHEMATICS

This course is designed to examine the philosophies, theories and techniques underlying the allocation of merchandise investments, control of sales and control of inventory (including planning and pricing) in retail stores. The course approaches retail management from the standpoint of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising. Prerequisite: RTL1005. (PT) Quarter Credit Hours 4.5

RTL3030 COMPARATIVE RETAIL STRATEGIES

This course is designed to analyze and compare retail merchandise and management techniques used in specialty store, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandise and management decisions in a variety of cases involving issues, types of operations and levels of management. Prerequisite: RTL2063. (HO) (PT) (WI) Quarter Credit Hours 4.5

RTL3055 GLOBAL INFLUENCES ON FASHION HISTORY

This advanced course focuses on the elements affecting dress from antiquity through the 20th century. Using an interdisciplinary approach students explore the complex relationship between dress and textiles as a reflection of material culture and phenomena such as social structure, technology, aesthetics, geography, politics and religion. The constants as well as the changes in human ecology are analyzed using primary sources including archeological discoveries, artworks, written documents, period photographs and extant objects. Critical thinking skills and scholarship are emphasized as students apply a historical framework to real world issues in today's global marketplace. Prerequisites: RTL1010, RTL1020. Quarter Credit Hours 4.5

RTL3076 RETAIL EXTERNSHIP

The student has the option of serving on an externship or, if the student meets the requirements, may substitute a cooperative education experience for this course. Other options may include a special project of substantial depth at the student's current place of employment, or a for-credit-only endeavor in a corporate or non-profit setting. All experiences are administered through the Career Development Office. Prerequisites: RTL2063 and RTL2095. Quarter Credit Hours 9.0

RTL4010 RETAIL EXECUTIVE DECISION MAKING

This course is presented seminar style as a capstone course for retail seniors. Guest speakers, situational role playing and trade journals are used to interpret current market trends, environmental and economic impacts on retailing. Students analyze interpersonal skills and discuss employee survival skills. Focus is also given to making merchandising and buying decisions. Prerequisite: Senior status. (PT) (WI) Quarter Credit Hours 4.5

College of Culinary Arts

BAKING & PASTRY ARTS

BPA1010 FUNDAMENTAL SKILLS AND TECHNIQUES

This course provides students with fundamental cooking and baking techniques, knife skills, piping skills and mixing methods. Emphasis is placed on proper receiving, handling and identification of fruits and other ingredients used in the pastry kitchen. Quarter Credit Hours 3.0 (HO)

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. Quarter Credit Hours 3.0 (HO)

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. Quarter Credit Hours 3.0 (HO)

BPA1025 COOKIES AND PETITS FOURS

This course provides students with a fundamental working knowledge of the traditional methods of producing cookies and petit fours. Fundamentals of production, finishing techniques and platter presentations are introduced.

Quarter Credit Hours 3.0 (HO)

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.

Quarter Credit Hours 3.0 (HO)

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.

Quarter Credit Hours 3.0 (HO)

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.

Quarter Credit Hours 3.0 (HO)

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.

Quarter Credit Hours 3.0 (HO)

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.

Quarter Credit Hours 3.0 (HO)

BPA1055 BAKING FOR HEALTH AND WELLNESS

This course provides students with a working knowledge of ingredient substitutions for current nutritional needs. During the course students balance formulas using alternative ingredients such as fat, dairy, wheat and sugar replacements currently used in baked goods.

Quarter Credit Hours 3.0 (HO)

BPA2010 SPECIALTY CAKES

Students build on their fundamental skills of icing cakes in creating special occasion cakes. Emphasis is placed on developing skills in making various flowers out of modeling chocolate, marzipan and gum paste. Students are introduced to covering and glazing special occasion cakes with rolled fondant and build their piping skills through intricate patterns and techniques. Prerequisite: BPA1040.

Quarter Credit Hours 3.0 (PT) (HO)

BPA2015 ENTREMETS AND PETITS GATEAUX

This course provides students with advanced methods of creating entremets and petits gâteaux that are contemporary and industry relevant. Different components and modern finishing techniques are applied in creating molded entremets and petits gâteaux. Prerequisite: BPA1040.

Quarter Credit Hours 3.0 (HO)

BPA2020 PLATED DESSERTS

This course covers preparation and presentation of individual hot and cold plated desserts, using a variety of traditional and modern plating techniques. Plate design, station organization, à la minute service, flavor, textural components and portion control are emphasized.

Prerequisites: BPA1015, BPA1030.

Quarter Credit Hours 3.0 (HO)

BPA2025 ADVANCED ARTISAN BREAD BAKING

This course introduces students to the advanced skills and techniques of artisan bread production, which includes commercially and naturally leavened breads; decorative breads, crackers and flat breads are included. Properties and characteristics of grains other than wheat and sustainability are covered. The baker's percentage system, scaling ingredients, mixing techniques, controlled fermentation, hand shaping skills and baking methodology are reviewed. Prerequisite: BPA1045.

Quarter Credit Hours 3.0 (HO)

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.

Quarter Credit Hours 3.0 (HO)

BPA2366 PASTRY ARTS INTERNSHIP/EXTERNSHIP

The baking & pastry arts internship/externship provides students with the opportunity to prepare baked items and other desserts and pastries in large quantities. Upon completion of this course, students have a better understanding of commercial operations. Prerequisite: Completion of all freshman-level course work.

Quarter Credit Hours 13.5

BPA2396 PASTRY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various pastry arts kitchen rotations. Upon completion, the student has a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this hands-on experience. Prerequisite: Completion of all freshman-level coursework.

Quarter Credit Hours 13.5

BPA3300 FROZEN DESSERTS

This course covers the techniques used for making frozen desserts. Both the science and the practical application of frozen desserts are demonstrated and practiced. Students master the techniques necessary to produce frozen desserts for application in plated desserts, entremets and bombes.

Prerequisite: CUL2255. (PT)

Quarter Credit Hours 3.0

BPA3310 INTRODUCTION TO ARTISAN BREADS

This course covers breakfast pastries and doughs with long fermentation using sourdough starters. Students create some small decorative amenities using different decorative doughs to enhance buffet and window displays. Emphasis is on proper dough fermentation techniques and proper product management.

Prerequisite: A.S. degree in Culinary Arts.

Quarter Credit Hours 3.0

BPA3320 FUNDAMENTALS OF CHOCOLATE

This course focuses on the principles and techniques of chocolate tempering and preparing chocolate pralines, utilizing a variety of different chocolates, fillings, and decorating techniques. Students design and create basic showpieces and amenities using chocolate and various decorating techniques.

Prerequisite: A.S. degree in Culinary Arts.

Quarter Credit Hours 3.0

BPA3330 BUFFET SHOWPIECE DESIGN

This course focuses on the principles of design concepts to produce culinary and pastry buffet showpieces. Emphasis is on the planning, designing, and preparation of showpieces using various sweet and savory mediums such as salt dough, dead dough, pastillage and sugar.

Quarter Credit Hours 3.0

BPA3340 WEDDING CAKE DESIGN

This course focuses on the preparation and presentation of wedding cakes using modern production and decorating techniques. Emphasis is on developing skills in the area of piping and construction using rolled fondant, gum paste, royal icing and various buttercreams. Prerequisite: A.S. degree in Baking & Pastry Arts.

Quarter Credit Hours 3.0

BPA3350 ARTISAN BREADS

This course covers breakfast pastries and doughs with long fermentation using sour dough starters. Students are asked to create some small decorative amenities using different decorative doughs to enhance buffet and window displays. Emphasis is placed on proper dough fermentation techniques and proper product management. Prerequisite: A.S. degree in Baking & Pastry Arts.

Quarter Credit Hours 3.0

BPA3360 CHOCOLATE ARTISTRY

In this class students build on the foundation laid in their sophomore chocolate and sugar artistry course. Emphasis is on the preparation of chocolates and confections using new and more efficient techniques as well as advanced decorating techniques. In addition, students plan, design and prepare a chocolate showpiece and smaller amenities. Prerequisite: A.S. degree in Baking & Pastry Arts.

Quarter Credit Hours 3.0

CULINARY ARTS

CUL1315 STOCKS, SAUCES AND SOUPS

Students are introduced to cooking techniques of simmering and boiling. Lecture, demonstration and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment is emphasized. (HO) (PT)

Quarter Credit Hours 3.0

CUL1325 ESSENTIALS OF DINING ROOM

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

Quarter Credit Hours 3.0

CUL1335 TRADITIONAL EUROPEAN CUISINE

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

Quarter Credit Hours 3.0

CUL1345 INTRODUCTION TO BAKING & PASTRY

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

Quarter Credit Hours 3.0

CUL1355 NEW WORLD CUISINE

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

Quarter Credit Hours 3.0

CUL1365 PRINCIPLES OF BEVERAGE SERVICE

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

Quarter Credit Hours 3.0

CUL1375 NUTRITION AND SENSORY ANALYSIS

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

Quarter Credit Hours 3.0

CUL1385 FUNDAMENTALS OF FOOD SERVICE PRODUCTION

Students are introduced to cooking techniques of baking, sautéing and shallow frying. Lecture, demonstration and production focus on fats, oils, seasonings, flavoring and plate presentation. (HO) (PT)
Quarter Credit Hours 3.0

CUL1395 PURCHASING AND PRODUCT IDENTIFICATION

Students engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated in this course. (HO)
Quarter Credit Hours 3.0

CUL1405 SKILLS OF MEATCUTTING

Purchasing, receiving, evaluating and proper storage procedures are discussed. Emphasis is placed on primal and sub-primal cuts, federal inspections, grading, yields, and the classification of meats, poultry and game. Laboratory activities include hands-on fabrication of pork, beef, poultry and lamb. (HO)
Quarter Credit Hours 3.0

CUL2215 GARDE MANGER

Students are introduced to modern and traditional techniques in the preparation of cold entrées, pâtés, terrines, galantines, chaud-froid and ice carving. Students plan, organize and set up buffets. This course also concentrates on the practical techniques of platter design and presentations. Prerequisite: Sophomore status. (HO)
Quarter Credit Hours 3.0

CUL2225 CLASSICAL FRENCH CUISINE

Students are introduced to the preparation of Cuisine Classique. Techniques learned in freshman culinary classes are applied and refined. Emphasis is placed on French menu terminology, techniques and sauces. Prerequisite: Sophomore status. (HO) (PT)
Quarter Credit Hours 3.0

CUL2235 ADVANCED DINING ROOM PROCEDURES

Students are exposed to advanced table service techniques, tableside preparation, and the importance of team service and guest satisfaction. Students apply team service utilizing various service techniques. Students are introduced to wines of Old World wine regions as well as wines of the Southern Hemisphere and the laws regulating them. Students are also introduced to methods of merchandising food and beverage. Prerequisites: CUL1325, sophomore status. (HO)
Quarter Credit Hours 3.0

CUL2245 INTERNATIONAL CUISINE

This course reinforces the techniques of grilling, deep-frying/shallow-frying, stir-frying, simmering, braising/stewing and steaming through the menu production of foods from around the world. The cuisines of China, Japan, Korea, Thailand, Vietnam, Philippines, India, Malaysia, Pakistan, the Middle East, Northern Africa, Greece, Turkey, Italy, Spain, Portugal, the Caribbean, Central America and South America are explored. Prerequisite: Sophomore status. (HO)
Quarter Credit Hours 3.0

CUL2255 ADVANCED PATISSERIE/DESSERT

Emphasis is placed on the production of creams, ice creams, sorbets, mousse, chocolate, strudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured. Prerequisites: CUL1345, sophomore status. (HO)
Quarter Credit Hours 3.0

CUL2366 CULINARY ARTS INTERNSHIP

Culinary Arts Internship provides students with a "hands-on" learning experience in preparing and serving food and beverages at the university's state-of-the-art internship facilities. Prerequisite: Completion of all freshman-level coursework. (SL)
Quarter Credit Hours 13.5

CUL2386 CULINARY ARTS INTERNATIONAL EXCHANGE

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland's most prestigious hotels. The educational learning takes place in regional education centers.

The France International Exchange program takes place at Ecole Supérieure de Cuisine en Française. The academic curriculum develops a student's practical and cognitive skills through the planning and preparation of entire meals. Cultural culinary experiences enhance the program through various field trips, seminars and demonstrations. Prerequisite: Completion of all freshman-level course work.
Quarter Credit Hours 13.5

CUL2396 CULINARY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings in the U.S. and internationally. Selected students are exposed to various culinary and pastry arts kitchen rotations. Upon completion, the student has a better understanding of the demands and expectations of the food service industry. Students must have a minimum GPA of 2.75 to participate in co-op. Academic credit is awarded for this "hands-on" experience. Prerequisite: Completion of all freshman-level course work.
Quarter Credit Hours 13.5

CUL2576 CULINARY ARTS EXTERNSHIP

Culinary Arts Externship provides students with a "hands-on" learning experience in preparing and serving food and beverages in diverse industry work settings. Selected students are exposed to various culinary arts settings with permission of the dean of the College of Culinary Arts. Academic credit is awarded for this experience. Prerequisite: Completion of all freshman-level course work.
Quarter Credit Hours 13.5

CUL3055 AMERICAN CUISINE TODAY

Students engage in research and discussion of American regional cuisines. Class activities include discussions of indigenous and emigrant cultures, geographical implications, ingredients, religion, and cooking techniques and their influence on cooking and dining as they occurred during the development of America. Prerequisite: A.S. degree in Culinary Arts. (PT) (HO)
Quarter Credit Hours 3.0

CUL3075 A LA CARTE CUISINE: EUROPE

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

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

Quarter Credit Hours 3.0

CUL3091 OENOLOGY

This course provides a comprehensive study of wines. Emphasis is placed on the major wine producing regions of the world, focusing on classic Old World models and New World interpretations. Daily wine tastings incorporate structured analysis leading the student to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Students taste and analyze the classic styles of artisan cheeses from Europe and the U.S.

Prerequisite: Junior status. (HO) (PT)

Quarter Credit Hours 4.5

CUL3093 COFFEE, TEA AND NON-ALCOHOLIC BEVERAGE SPECIALIST

The role of non-alcoholic beverages in profitable beverage programs is a focus of this course. It combines advanced knowledge and application of coffee, tea, water, ready-to-drink and other non-alcoholic beverages with structured systematic tastings, analysis, production and service. Students analyze the application of these non-alcoholic beverage to the on-premise market. (PT)

Quarter Credit Hours 4.5

CUL3095 DESIGNING CONTEMPORARY PLATED DESSERTS

In this course, students apply knowledge of fundamental preparation, plating techniques, and standard practice in both production and presentation of plated desserts. Emphasis is placed on development of a flavor palette using both sweet and savory spices, herbs and cooking techniques. Prerequisite: Junior status. (HO)

Quarter Credit Hours 3.0

CUL3123 ITALIAN CULTURE AND CUISINE

This term-abroad course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Italian cuisine, food and wines. The course concentrates on the cuisine and culture of the many regions of Italy. Prerequisites: A.S. degree in Baking & Pastry Arts or Culinary Arts, minimum GPA 2.75, permission of dean or department chair.

Quarter Credit Hours 13.5

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: NUTR2001. (HO)

Quarter Credit Hours 3.0

CUL4010 ADVANCED BUFFET AND SPECIAL FUNCTION OPERATIONS

In this course students work collaboratively to plan and create high quality catering functions and buffets. Emphasis is on learning the principals of development, management, delivery, presentation and high-quality food styling. Prerequisite: culinary arts associate degree. (HO)

Quarter Credit Hours 3.0

CUL4045 SPIRITS AND MIXOLOGY MANAGEMENT

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

The student takes the International School of Mixology Bartending Certificate. Prerequisite: Junior status.

Quarter Credit Hours 4.5

CUL4065 FOODS OF ASIA AND THE ORIENT

Students explores the planning and preparation of advanced menus reflecting influences from the countries of Asia. In an à la carte setting, this class provides students with a solid understanding of Asian food culture, cooking techniques, ingredients and dining styles. Emphasis is on the cuisines of China and Taiwan, Japan and Korea, Indonesia, Philippines, Malaysia, Singapore, Thailand, Vietnam, Kampuchea, Laos, India, Pakistan, and Sri Lanka. Emphasis is on the use of indigenous ingredients and cooking techniques and the fusion of Asian cuisine into modern American cookery. Prerequisite: A.S. degree in Culinary Arts. (HO)

Quarter Credit Hours 3.0

CUL4085 DINING ROOM SUPERVISION

This course is designed to instruct students in the art of dining room supervision in both à la carte and banquet environments. The principles of staffing, station management, reservation management, cash control and payment processing are studied. Students perform all functions in a dining room setting.

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

Quarter Credit Hours 3.0

CUL4960 SOMMELIER TRAINING, GERMANY

This academically challenging program gives students the opportunity to study wines from around the world at an internationally recognized wine school based in Koblenz, Germany. Participants have three weeks of lectures and classroom presentations by experts in their fields. Evening excursions to neighboring wineries on the Mosel and Rhine rivers are included. Classes are augmented with one week of traveling throughout the neighboring wine growing regions of Europe, including Switzerland and France. There is a comprehensive exam at the completion of the course and a wine certificate is awarded. Prerequisites: A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean.

Quarter Credit Hours 13.5

CUL4961 CUISINES AND WINES OF EUROPE

This course offers an integrated curriculum incorporating theoretical and practical instruction in the art of European cuisine and wines. The course concentrates on the cuisines and cultures of the many regions of Europe. Prerequisites: A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean.
Quarter Credit Hours 13.5

CUL4966 PAN ASIAN CUISINE

This course offers an integrated curriculum incorporating theoretical and practical instruction in the art of Pan Asian cooking. The course concentrates on the cuisine and culture of Singapore, China, India, Malaysia, Indonesia, Thailand and Indochina. Prerequisites: A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean.
Quarter Credit Hours 13.5

FOOD SERVICE MANAGEMENT

FSM1065 FOOD SAFETY AND SANITATION MANAGEMENT

Students explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (HO)
Quarter Credit Hours 1.5

FSM2025 FOOD AND BEVERAGE COST CONTROL

Food and Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting. Prerequisite: MATH0001 or concurrent or placement. (HO) (WI)
Quarter Credit Hours 4.5

FSM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROLS

This course allows the student to learn and to apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food and beverage costs and to analyze sales. This course introduces various food service concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success. Prerequisite: MATH0001 or concurrent or placement. (HO)
Quarter Credit Hours 4.5

NUTRITION

NUTR2001 INTRODUCTION TO NUTRITION

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

The Hospitality College

COOPERATIVE EDUCATION

Co-op

Eligible students may apply for a Selective Career Cooperative Education assignment. These cooperative education assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of this term-long course, students have a more global understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 credits of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.

Quarter Credit Hours (in parentheses):

HOSP4079 International Hospitality Career Co-op (13.5)

HOSP4096 Hospitality Career Co-op (9.0)

HOSP4099 Hospitality Career Co-op (13.5)

FOOD SERVICE MANAGEMENT

FSM1001 INTRODUCTION TO THE FOOD SERVICE FIELD

This introductory course examines career opportunities, organizational structures, history and human resource management in the food service industry. Specific segments are also examined in commercial, industrial and institutional areas of food service.
Quarter Credit Hours 4.5

FSM1065 FOOD SAFETY AND SANITATION MANAGEMENT

Students explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (HO)
Quarter Credit Hours 1.5

FSM2055 BEVERAGE APPRECIATION

This intermediate course refines the student's knowledge of beverages served in a variety of hospitality operations. Emphasis is placed on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined. Prerequisite: Sophomore status.
Quarter Credit Hours 4.5

FSM2065 ESSENTIALS OF INTERNATIONAL FOOD AND BEVERAGE

This course introduces the student to the significance of food and beverage as it relates to the travel/tourism and hospitality industry. Students build a fundamental knowledge to effectively communicate with travel/tourism/hospitality planners and food service staff. Emphasis is placed on linking food, wine and tourism, and the impact related to tourism destination development internationally. This course also examines international service styles, cultural etiquette, food terminology, and basic food and wine pairings. Prerequisite: FSM1065. Quarter Credit Hours 4.5

FSM2080 FOOD SERVICE OPERATIONS

This intermediate-level course is designed to complete a student's foundation in purchasing as well as food and beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Students use current technology to develop income statements and manage back-of-the-house operations. Prerequisite: ACCT1012 or concurrent. Quarter Credit Hours 4.5

FSM2085 HOTEL FOOD AND BEVERAGE OPERATIONS

This course is designed to introduce the student to the roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification and guest service styles and standards used in various lodging operations. Prerequisite: FSM1065 or concurrent. Quarter Credit Hours 4.5

FSM2095 HOTEL FOOD AND BEVERAGE CONTROLS

This course is designed to complete a student's foundation in purchasing and food and beverage operational controls. Emphasis is placed on methods used by hotel managers in order to increase food and beverage operational profits through maximizing revenues and controlling costs. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Prerequisite: FSM2085 or CUL1395. Quarter Credit Hours 4.5

FSM2098 FOOD SERVICE MANAGEMENT EXTERNSHIP

This externship provides in-depth experience in food and beverage operations. Rotational assignments incorporate both front- and back-of-the-house operations. It includes day, evening, and weekend shifts. A limited number of students may be able to substitute this course for FSM2099. Prerequisites: CUL1385, FSM1065 or approved sanitation certificate. (SL) Quarter Credit Hours 13.5

FSM2099 FOOD SERVICE MANAGEMENT PRACTICUM

This course is a requirement for all students in the Restaurant, Food and Beverage Management degree program. The practicum provides in-depth experience in food and beverage operations. Rotational assignments incorporate both front- and back-of-the-house operations. Prerequisites: CUL1385, FSM1065 or approved sanitation certificate. (SL) Quarter Credit Hours 13.5

FSM3001 FOOD SERVICE MANAGEMENT SYSTEMS AND HUMAN RESOURCE APPLICATIONS

This course is intended to prepare the students to apply sound human resource management principles to situations encountered within the hospitality industry. Students examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments. Prerequisite: CUL2366 or CUL2386 or CUL2396 or BPA2366 or BPA2396. (PT) (OL) Quarter Credit Hours 4.5

FSM3012 ADVANCED MENU ANALYSIS

This course focuses on researching current market trends and discovering their impact on commercial food service operations. Students analyze the effectiveness of current menu designs to specific operational data. Students also apply basic menu design techniques to enhance classroom assignments. Prerequisite: FSM2080 or FSM3001 or SEE3008. Quarter Credit Hours 4.5

FSM3020 DINING SERVICE MANAGEMENT

This intermediate course concentrates on the comprehensive study of dining service operations within the food and beverage industry. Emphasis is placed on human resource development, staffing, facility design, internal marketing, and fiscal accountability. Prerequisite: FSM2080 or SEE3008. Quarter Credit Hours 4.5

FSM4060 HOSPITALITY OPERATIONS MANAGEMENT

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation. Prerequisites: FSM2080 or FSM2095, senior status. (PT) Quarter Credit Hours 9.0

FSM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food and beverage service operations. Prerequisites: FSM2080 or FSM2095 or FSM2098 or FSM2099 or FSM3001, senior status. (PT) Quarter Credit Hours 4.5

FSM4880 BEVERAGE OPERATIONS MANAGEMENT

This upper-level course examines the creation and management of a beverage operation. Planning topics include concept, identification of target market and creating a bar business. The creation of a business plan is discussed. Management topics include bar layout and operations, trend identification and product selection, basic production methods, costing and pricing, inventory methods and human resources management. The creation of wine lists, beer lists and cocktail menus is also discussed. Responsible Beverage Service is stressed. Prerequisite: CUL4045. Quarter Credits Hours 4.5

HOSPITALITY MANAGEMENT

HOSP1001 THE HOSPITALITY FIELD

This course is an introduction to the various segments within the hospitality industry (lodging; food service; travel and tourism; and sports, entertainment and event management). The course is intended to prepare the student to apply sound management principles to the challenges encountered within the industry. (CS)

Quarter Credit Hours 4.5

HOSP1008 CUSTOMER/GUEST SERVICE MANAGEMENT

This introductory course is a study of customer/guest service management within the hospitality industry. Emphasis is placed on the development of service standards, the problem solving process, data gathering techniques, technological methods and fiscal accountability. Students take an industry-recognized responsible alcohol service exam. Prerequisite: FSM1001 or HOSP1001 or SEE1001 or TRV1001.

Quarter Credit Hours 4.5

HOSP1010 FRONT OFFICE OPERATIONS

This course familiarizes students with the front office department of the hotel. Emphasis is placed on guestroom availability, reservation processing, guest registration, night audit, and check-out procedures through a computerized property management system. The student focuses on all aspects of the unique relationship between the front office and other departments in the hotel. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001.

Quarter Credit Hours 4.5

HOSP1080 TECHNOLOGY IN THE TOURISM/HOSPITALITY INDUSTRY

This introductory course provides a comprehensive hands-on learning skill with the various information systems in the hospitality industry. Students gain basic knowledge in the use of property management systems, Global Distribution Systems, Point of Sale systems, Internet distribution systems and any other current technology available to the travel/tourism and hospitality industry. Prerequisite: HOSP1001 or TRVL1011.

Quarter Credit Hours 4.5

HOSP2011 HOSPITALITY SALES AND MEETING MANAGEMENT

This course familiarizes students with the scope of sales, meeting and event management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: CUL1325 or HOSP1008 or SEE2020 or TRVL2040. (HO)

Quarter Credit Hours 4.5

HOSP2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties are also investigated. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001.

Quarter Credit Hours 4.5

HOSP2030 HOSPITALITY HUMAN RESOURCES AND DIVERSITY LEADERSHIP

Operational and staff managers in today's hospitality-related businesses often manage a diverse group of employees and are responsible for compliance with employment laws and human resource policies. Therefore, managers must be knowledgeable about laws and best practices when working with their employees. This course helps students develop managerial knowledge and skills in several areas of human resource management including recruiting, interviewing, selection, orientation, training, performance evaluation and management, discipline, terminations, and employee and union relations. Prerequisite: Sophomore status. (PT) (WI) (HO)

Quarter Credit Hours 4.5

HOSP2050 INTERNATIONAL TOUR AND HOTEL OPERATIONS

This course is taught only on a campus outside of the United States during a study abroad program. The course focuses on cultural, political, legal, and economic forces and their impact on tourism and how hospitality management practices differ among countries. Students plan and participate in a variety of tours and professional site visits in order to gain first-hand knowledge of the international travel experience. Prerequisites: Must be accepted in Study Abroad Program, junior year status.

Quarter Credit Hours 9.0

HOSP2098 HOTEL EXTERNSHIP

This externship 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. A limited number of students may be able to substitute this course for HOSP2099. Students need to see their respective dean for admission procedures to this course. Prerequisites: HOSP1008, HOSP1010, FSM1065, FSM2085, approved sanitation certificate. (PT)

Quarter Credit Hours 13.5

HOSP2099 HOTEL INTERNSHIP

All students majoring in Hotel Management are required to participate in the Hotel Internship at one of the university's practicum properties. The internship provides an in-depth experience in the lodging and food and beverage departments. Rotational assignments incorporate both front- and back-of-the-house operations within each department. Prerequisites: HOSP1008, HOSP1010, FSM1065, FSM2085, approved sanitation certificate. (PT)

Quarter Credit Hours 13.5

HOSP3020 TRADE SHOW/EXPOSITION MANAGEMENT

This course is designed to give the student practical experience in developing a trade show or exhibition with special emphasis on pre-planning, budget preparation, advertising and/or public relations, and exhibit setup, including exhibit registration, booth accommodations and assignments, draping, audiovisual, programming and wrap-up. A directed work project may be incorporated into this course. Prerequisite: FSM3001 or HOSP2011 or SEE2020 or TRVL2040.

Quarter Credit Hours 4.5

HOSP3033 HOTEL PROPERTY OPERATIONS

This course introduces the student to the role of the property operations manager in a lodging context. Essential elements of engineering, housekeeping and safety are studied. The student is introduced to technical, managerial, financial and legal issues related to these departments. The environmental impact of activities in this area of management is highlighted. The course content has application to other settings as well. Prerequisite: HOSP2098 or HOSP2099 or permission of department chair.

Quarter Credit Hours 4.5

HOSP3045 MANAGEMENT OF VACATION OWNERSHIP (TIMESHARE) RESORTS

This course covers concepts and issues related to the marketing and management of vacation ownership (timeshare) properties. Owner-manager relationships are highlighted. Additionally, important financial issues related to initial development, budget management and renovations are covered. Best practices of leading companies are examined. Contrasts are made among typical lodging properties, traditional resorts, full ownership resorts, destination clubs and fractional ownership resorts. Prerequisite: HOSP1010 or HOSP2020.

Quarter Credit Hours 4.5

HOSP3050 HOSPITALITY STRATEGIC MARKETING

This is an upper-level course dealing with the broad scope of hospitality marketing placing emphasis on the analysis, structure and strategy of the hospitality marketing department, departmental budgeting, allocation of resources, market research, media selection and effectiveness of the marketing plan. Case studies and assigned readings examine current marketing issues. A directed work project may be incorporated into this course. Prerequisite: Junior status. (HO) (PT) (OL)

Quarter Credit Hours 4.5

HOSP3060 PRIVATE CLUB MANAGEMENT

This upper-level course examines the private club industry and its specific challenges. Emphasis is placed upon the manager's role with the governing board, membership, staff and management of the clubhouse and recreation activities. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001.

Quarter Credit Hours 4.5

HOSP3077 REVENUE MANAGEMENT

This course examines and illustrates the strategies, principles and techniques of revenue management as they relate to lodging, travel/tourism, food service and facilities management. The relationship between accurate forecasting, overbooking, reservation systems, marketing issues, pricing and e-Commerce as they relate to financial decision making is investigated. Students are required to analyze revenue management scenarios. Prerequisite: HOSP1010.

Quarter Credit Hours 4.5

HOSP3810 SPA MANAGEMENT

This course examines the growing segment of spas and spa services within hospitality operations. Strategies for the design and development of a successful spa concepts are discussed with emphasis placed on management, marketing and fiscal performance. Prerequisite: Junior status.

Quarter Credit Hours 4.5

HOSP3850 NEGOTIATIONS AND AGREEMENTS

This intermediate-level course explores a variety of hospitality industry negotiations and interactions. The course discusses the skills necessary to recognize situations within the hospitality industry which call for bargaining. This course also articulates the development of agreed elements necessary to properly record the outcomes of the negotiation process, the numerous agreements/contracts that are prevalent in the hospitality industry, and the implementation and management of agreements and contracts. Prerequisite: LAW2001 or LAW2010. (PT)

Quarter Credit Hours 4.5

HOSP4012 DEVELOPING AND MANAGING A SMALL HOSPITALITY LODGING PROPERTY

This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered. Prerequisites: ACCT3020 or ACCT3025, HOSP3050 or MRKT1001.

Quarter Credit Hours 4.5

HOSP4020 CULTURAL DIVERSITY MANAGEMENT

This course focuses on the issues related to domestic and international multi-cultural management. Students examine the synergistic opportunities presented by the diverse workforce and develop strategies that respect and value individual differences. Prerequisite: SOC2001 or SOC2020 or SOC2901.

Quarter Credit Hours 4.5

HOSP4060 HOSPITALITY MANAGEMENT SEMINAR

This is a senior-level capstone course designed to give students insight into hospitality strategy. Using a variety of teaching methods including the case study approach, realism is introduced into the classroom, improving the critical thinking and decision-making ability of the student. The course is also designed to integrate appropriate computer-based simulation and applications programs into management theory. A directed work project may be incorporated into this course. Prerequisite: ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. (OL)

Quarter Credit Hours 4.5

INTERNATIONAL HOTEL AND TOURISM MANAGEMENT

IHTV3010 INTERNATIONAL HOSPITALITY MANAGEMENT

The purpose of this intermediate course is to acquaint students with the skills of a global hospitality manager, where students study principles of international hospitality management: marketing, human resource management, financial issues and operational risk management. An historical approach is taken in exploring the development of multinational hospitality corporations. Prerequisite: HOSP2030.

Quarter Credit Hours 4.5

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

SEE1001 INTRODUCTION TO SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

This course introduces students to the sports/entertainment/event management field. Emphasis is on the historical development, organizational structure and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers, performing arts centers and stadiums are also discussed. Quarter Credit Hours 4.5

SEE2010 FACILITIES OPERATIONS

This course introduces students to the functions, procedures and systems necessary to plan, develop, operate and maintain indoor/outdoor sport and recreation facility environments. Emphasis is on the importance of the facility manager's role in maintaining the physical plant and grounds for maximum safety, comfort and profitability. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001. (HO) (PT) Quarter Credit Hours 4.5

SEE2020 EVENT MANAGEMENT

This course introduces students to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (HO) (PT) Quarter Credit Hours 4.5

SEE2025 RULES OF GOLF

This course reviews the rules of golf in detail. Students develop a clear understanding of how to navigate the rule book by studying "The Rules of Golf" and "The Decisions on the Rules of Golf." Emphasis is placed on practical hands-on application of the rules and decisions on the golf course. Proper course set up and marking a golf course for an official USGA event are also discussed. The course prepares students to take the USGA Rules Exam. (*This course is taken as part of the Golf Immersion Sequence*). Corequisites: SEE2035, SEE2045, SEE2055, SEE2065 Quarter Credit Hours 1.5

SEE2030 THE ENTERTAINMENT INDUSTRY

This course is designed to provide students core knowledge of the diverse and dynamic entertainment industry. The topics explored through this course include the historical development of the entertainment industry, current trends and industry regulations, theater and the arts, music, cinema, sports entertainment, television, and alternative entertainment. Issues related to industry best practices, effective artist/performer management and entertainment event production are also discussed. Prerequisite: SEE1001 or HOSP1001 or FSM1001 or FSM3001. (PT) Quarter Credit Hours 4.5

SEE2035 INTRODUCTION TO GOLF I

This course provides an overview of the golf business and responsibilities of golf professionals. General skills including business communication forms, communication skills, customer service and relations, and psychology within the golf business are introduced. Supervising, delegating, managing people, staffing, human resources, and time management are also discussed. (*This course is taken as part of the Golf Immersion Sequence*). Corequisites: SEE2025, SEE2045, SEE2055, SEE2065 Quarter Credit Hours 3.0

SEE2045 INTRODUCTION TO GOLF II

This course is designed to expand on the student's understanding of the golf business with special emphasis on planning and financial management. Students learn core principles of management within a successful operation. Cost control measures and golf marketing plans are also discussed. (*This course is taken as part of the Golf Immersion Sequence*). Corequisites: SEE2025, SEE2035, SEE2055, SEE2065 Quarter Credit Hours 3.0

SEE2055 INTRODUCTION TO TEACHING GOLF

The purpose of this course is to introduce students to the art of teaching the game of golf. Students learn basic terminology and the application of biophysics used in the motion of the golf swing. Club selection, shot types and course management are also discussed. (*This course is taken as part of the Golf Immersion Sequence*). Corequisites: SEE2025, SEE2035, SEE2045, SEE2065 Quarter Credit Hours 3.0

SEE2065 GOLF TEACHING METHODS

This course introduces students to advanced golf teaching methods. Students study some of the best teachers of the game, learn the difference between the methods, and gain the ability to teach a number of different styles. The course also introduces different fundamentals of the golf swing and teaches students how to give a comprehensive golf lesson. Students also learn how to market their skills and their golf school. (*This course is taken as part of the Golf Immersion Sequence*). Corequisites: SEE2025, SEE2035, SEE2045, SEE2055 Quarter Credit Hours 3.0

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. Quarter Credit Hours 4.5

SEE3008 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT ANCILLARY SERVICES AND REVENUES

This course explores the business dynamics of ancillary services and revenues in the sports, entertainment and event management industry by concentrating on the current procedures and standards for managing concessions, catering, merchandising, and retail operations. VIP services, premium revenue opportunities, effective techniques for responsible alcoholic beverage service, and cost control procedures are also incorporated. Students focus their study on the manager's role in delivering these services in an effective and entrepreneurial manner. Prerequisites: SEE2010, SEE2020, SEE2030. (PT) Quarter Credit Hours 4.5

SEE3010 TICKET SALES AND OPERATIONS

This course introduces students to the ticketing operation of a major facility. The course concentrates on the sales, marketing and merchandising of the facilities inventory. Emphasis is placed on day-to-day management procedures and the technology utilized to control this box office inventory. Prerequisites: SEE2010, SEE3008. (HO) (PT) Quarter Credit Hours 4.5

SEE3020 PROFESSIONAL SPORTS MANAGEMENT

This course focuses on the management and issues related to professional sports enterprises. Emphasis is placed on the theoretical foundations of professional sports and the application of management principles in the industry.

Quarter Credit Hours 4.5

SEE3030 ATHLETIC COACHING AND ADMINISTRATION

This course focuses on understanding basic coaching/administrative principles and philosophies for sports and athletics. It emphasizes the interscholastic and intercollegiate experiences. Students explore a wide range of topics related to the current issues and trends in athletic coaching and administration. Prerequisite: LEAD2001.

Quarter Credit Hours 4.5

SEE3041 SPECIAL EVENT PROTOCOL

Students in this course examine the specifics of social and professional business etiquette and the event protocol. Official protocol and the order of precedence for governmental, military and social organizations are investigated as well. The unique challenges presented by official ceremonial events such as state dinners, flag ceremonies, inaugurations, dedications, graduations, parades, state and military funerals, and memorial services, etc. are discussed and students formulate effective strategies for managing such events.

Prerequisite: SEE2020 or HOSP2011 or FSM3001.

Quarter Credit Hours 4.5

SEE3042 WEDDINGS & CEREMONIES

This course examines the unique aspects of planning and executing various ceremonial events such as weddings (traditional and non-traditional), bar/bat mitzvahs, quinceanera parties, debutante balls, anniversaries and civilian funerals. Special emphasis is placed on adapting the traditional event cycle to the challenges presented by these social life-cycle events and the numerous ethnic and religious traditions associated with them. Industry best practices for custom event design including décor, entertainment, catering and budgeting are explored. In addition, strategies for attracting, managing and retaining clients are discussed.

Prerequisite: SEE2020 or HOSP2011 or FSM3001.

Quarter Credit Hours 4.5

SEE3045 MEDIA RELATIONS

This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies are utilized in a laboratory environment. Emphasis is placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations. Prerequisites: ENG1021 or ENG1921, ENG1030 or ENG1930.

Quarter Credit Hours 4.5

SEE3055 INTERNATIONAL SPECIAL EVENT MANAGEMENT

This upper-level course, taught only on a campus outside of the United States during a study abroad program, focuses on the development, planning and management of international special events. Emphasis is placed on research and development, site selection, social and cultural issues, marketing and sponsorship, and human resource management. In addition, the challenges presented by producing an event in a non-domestic venue is explored in detail. Prerequisites: SEE2020, acceptance in study abroad program.

Quarter Credit Hours 9.0

SEE3060 CONCERT AND EVENT PRODUCTION

This course focuses on event and concert tour production. Emphasis is placed on managing a show on stage, back stage and on the road. In addition, tools for set building, lighting, sculpting sound with microphones and mixers, reviewing basic electrical formula, performance contracts, technical riders and a production checklist are explored. Prerequisites: SEE2010, SEE2030.

Quarter Credit Hours 4.5

SEE3075 GOLF CLUB DESIGN AND REPAIR

This course introduces students to the art of golf club design and repair. Focus is on the technology and techniques involved, the correct processes by which clubs are properly designed and repaired and the equipment currently available to custom design and repair in today's industry. Custom design and repair lab setup and establishing a successful design and repair business are also discussed. Prerequisite: SEE2055, junior status. *(Offered only at the N. Miami Campus.)*

Quarter Credit Hours 4.5

SEE3080 GOLF OPERATIONS MANAGEMENT

This course introduces students to the role of management in golf facilities operations. Emphasis is on the administration of course procedures, tee times and retail space. Pro shop operations and the impact on customer and player relations is analyzed. Player performance analysis and instructional methodology is also discussed. Prerequisite: HOSP3050. *(Offered only at the N. Miami Campus.)*

Quarter Credit Hours 4.5

SEE3085 TURFGRASS MANAGEMENT

This course introduces students to the management of golf course turfgrass and landscaping. Focus is on the ecology of turf, maintenance operations, irrigation and the equipment necessary for course care. Pest and weed control management, chemical handling and the environmental impact of golf are also discussed. Prerequisite: SEE2020. *(Offered only at the N. Miami Campus.)*

Quarter Credit Hours 4.5

SEE3095 TOURNAMENT OPERATIONS

The course provides an overview of golf tournament operations. Students establish, facilitate, design and operate a golf tournament. Emphasis is placed on the checklist required to operate a successful golf tournament. Calligraphy, tournament types and tournament marketing are also discussed. Prerequisite: SEE2020 or HOSP2011, concurrent w/SEE3080. *(Offered only at the N. Miami Campus.)*

Quarter Credit Hours 4.5

SEE4020 SPORTS AND ENTERTAINMENT MARKETING

This course exposes students to marketing concepts relating to the sports and entertainment industries. It addresses various products, consumer markets, strategic market analysis and valuation within the sports/entertainment industries. Major topics include the negotiation process, promotions, public relations, market research and sponsorships. Prerequisite: HOSP3050 or MRKT1001.

Quarter Credit Hours 4.5

SEE4050 PUBLIC ASSEMBLY FACILITY MANAGEMENT

This course integrates the various management functions of public assembly facilities. Students focus on advanced management principles, practices and methods. Prerequisite: HOSP3050 or MRKT1001. (PT) Quarter Credit Hours 4.5

SEE4060 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT SEMINAR

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student. Prerequisites: ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. (PT) Quarter Credit Hours 4.5

SEE4099 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT EXTERNSHIP

This senior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting. Prerequisite: SEE3008, senior status. Quarter Credit Hours 13.5

TRAVEL-TOURISM

TRVL1010 DESTINATION GEOGRAPHY I

This introductory course is designed to acquaint the student with important destinations in the U.S., Canada, Mexico, South America and the Caribbean. The course discusses cultural, recreational and social significance to the traveler. Quarter Credit Hours 4.5

TRVL1011 DESTINATION GEOGRAPHY II

In addition to significant destinations and attractions in Europe, Asia and Africa, this course stresses more the cultural values related to international travel and the significance of travel to the international economy. Quarter Credit Hours 4.5

TRVL2099 TRAVEL CENTER PRACTICUM

The travel practicum affords the student the opportunity to combine previous academic courses with a practical approach to various travel operations. Students receive hands-on experience while on rotation through Johnson & Wales practicum sites. Sites include the Rhode Island State House, Providence—Warwick Convention & Visitors Bureau, a Visitor Information Center located at T.F. Green Airport, and Collette Vacations. The culmination of the practicum experience is a tour to a selected destination, for which students research, negotiate and develop a highly anticipated journey. Prerequisite: HOSP1010 or HOSP1080 or TRVL1035. (PT) Quarter Credit Hours 13.5

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. Quarter Credit Hours 4.5

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. Quarter Credit Hours 4.5

TRVL3030 INTERNATIONAL POLICIES OF TOURISM

This is an intermediate-level course which is designed to provide the student with an increased understanding in the area of international tourism development. Emphasis is placed on the definitive study of the essential components for a successful national tourism program. Prerequisite: TRVL3010. (HO) Quarter Credit Hours 4.5

TRVL3080 DYNAMICS OF THE CRUISE INDUSTRY

This course acquaints students with the modern cruise industry. Students identify the role of cruise lines in the travel and tourism industry, develop a detailed foundation and knowledge of the various cruise line products and destinations, learn how to sell a cruise, and discover the various career opportunities available. Ship inspections are offered during the course. (Offered only at the N. Miami Campus.) Quarter Credit Hours 4.5

TRVL3081 CRUISE OPERATIONS

This course presents a survey of both onboard and shoreside cruise operations. Examination of onboard activities include embarkation/debarkation, hotel staff, entertainment, shore excursions, security, etc. Shoreside operations include reservations, air/sea, finance, purchasing, itinerary development, legal, human resources, etc. The process of how cruise lines negotiate with various outside vendors and agents is also examined. Prerequisite: TRVL3080. (Offered only at the N. Miami Campus.) Quarter Credit Hours 4.5

TRVL3082 CRUISE MARKETING AND SALES

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

TRVL3801 WINTER RESORT AND ADVENTURE MANAGEMENT

This course provides the student with a solid foundation of knowledge related to the winter adventure resort and focuses on all aspects of operation and program development. The course also offers opportunities for a field project. The class is an inter-term offering between the winter and spring terms only. Students are required to participate in all off-campus activities with the designated industry partners. Prerequisite: Sophomore status. Quarter Credit Hours 4.5

TRVL4011 DESTINATION MANAGEMENT ORGANIZATION

This course integrates the administrative functions of a destination management or marketing organization (DMO). The interrelationships of operations, marketing and finance are analyzed and evaluated. A directed work project may be an integral part of this course. Prerequisite: HOSP3050 or MRKT1001. (HO) (WI) Quarter Credit Hours 4.5

School of Arts & Sciences

ART

ART2010 INTRODUCTION TO FILM

This course is designed to give students an in-depth introduction to the motion picture medium. Students gain an understanding of the technical aspects of filmmaking and the ways in which movies express meaning through cinematography, production design, actor performance, editing, sound design and narrative. The ideology of film and film theory are also explored. Prerequisite: ENG1021 or ENG1921. Quarter Credit Hours 4.5

ENGLISH

ENG0001 WRITING WORKSHOP

This course helps prepare students to fulfill the university's graduation writing requirement. Students review sentence structure, paragraph development, and essay organization with the goal of applying these skills to the classroom and the workplace. Prerequisite: entrance writing assessment and/or performance transcript writing skills evaluated at the "developing" level. (OL) Quarter Credit Hours 0.0

ENG1001 AN INTRODUCTION TO LITERARY GENRES

This course prepares students to read, analyze and write about the major literary genres: poetry, fiction and drama. Students are exposed to a variety of forms and styles in each genre from a wide range of historical periods. Literary selections represent a diverse group of classic and contemporary writers, poets and playwrights. Prerequisite: ENG1020 or ENG1920. (SL) (WI) Quarter Credit Hours 4.5

ENG1020 ENGLISH COMPOSITION

This course provides students with basic writing skills in a variety of genres and contexts. Instruction begins with a review of the fundamentals of writing through the use of personal narratives. The focus widens to forms of public writing as well as more informative and research-based writing. Research techniques and MLA documentation are covered. Class work includes lecture, writing workshops, and peer critique. Course requirements include a memoir, profile, rhetorical analysis essay, informative report, correspondence, collaborative writing project and final exam. (WI) Quarter Credit Hours 4.5

ENG1021 ADVANCED COMPOSITION AND COMMUNICATION

This course is a continuation of ENG1020 English Composition. Building on the research and audience skills from ENG1020, students develop more complex and rhetorically advanced papers. All work, written and oral, is aimed at persuading an audience, and instruction begins with the essential components of a logically constructed and articulated argument. Critical thinking skills are reinforced throughout the course, as students develop, peer critique, and present projects to the class. Research and MLA skills are expected of students, and all projects require research from a variety of sources. At the end of the course, in addition to a final exam, students present a representative portfolio of their writing. Prerequisite: ENG1020. (PT) (WI) Quarter Credit Hours 4.5

ENG1030 COMMUNICATION SKILLS

This is an introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (PT) (SL) Quarter Credit Hours 4.5

ENG1901 20TH CENTURY LITERATURE: A MULTIDISCIPLINARY APPROACH

Through the study of 20th century literary works, fine arts, humanities, and social and political sciences, this multidisciplinary honors course explores the relationship between modern world literature and its historical, social and political contexts. Short fiction, poetry, drama and essay are used as vehicles for exploring major movements, trends and events of the 20th century. Themes of racial, ethnic and gender identity, political oppression, and/or war are explored. Emphases vary. (SL) (WI) Quarter Credit Hours 4.5

ENG1920 HONORS ENGLISH COMPOSITION

This honors-level composition course takes a problem-centered approach to writing. Through readings, class discussions, and written assignments, students engage in an in-depth exploration of contemporary problems, their causes, effects and possible solutions. Assignments range from creative personal narratives and social criticism pieces to analysis of causes and effects, culminating in a formal research-based proposal. Critical thinking and research skills are sharpened as students locate, evaluate and incorporate a variety of sources into their papers. (WI) Quarter Credit Hours 4.5

ENG1921 HONORS ADVANCED COMPOSITION AND COMMUNICATION

This reading-based and issue-centered honors-level course is designed to improve students' writing, critical thinking, and public speaking skills to compose and present orally effective arguments on major public controversies. Through reading and analyzing opposing viewpoints, students form an educated opinion about a controversy and learn effective ways to develop an argument. Students conduct both primary and secondary research, keep a research notebook, compile an annotated bibliography, write an extensive research paper, and present it to the class in the form of a panel discussion. A publication project is required at the end of the term. Prerequisite: ENG1920. (PT) (WI) Quarter Credit Hours 4.5

ENG1930 HONORS COMMUNICATION SKILLS

This is an honors introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (PT) (SL) Quarter Credit Hours 4.5

ENG3030 INTRODUCTION TO FOOD WRITING

This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and Web sites. Students are introduced to the protocol for getting published while learning how to develop and compose food stories and restaurant reviews. Subjects taught include interview techniques, query letters and tailoring food articles to various publications. (HO) (WI)
Quarter Credit Hours 4.5

ENG3050 INTRODUCTION TO TRAVEL WRITING

Students focus on the history of travel writing, article writing as a specific commercial genre, research skills, descriptive personal narrative, and integrating works with various forms of mixed media including: photography, computer graphics and maps. This course explores the reasons and mediums for travel writing.
Prerequisite: ENG1020 or ENG1920.
Quarter Credit Hours 4.5

FRENCH

FREN1001 CONVERSATIONAL FRENCH I

This course is an introduction to the French language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication. Students who have studied more than one year of this language are required to take the foreign language placement exam.
Quarter Credit Hours 4.5

HISTORY

HIST2001 WORLD HISTORY TO 1500

This survey of people and their cultures focuses on the two major historical traditions (Western and East Asian) from pre-history to 1500. The varying political events, institutions, technologies and cultures of the East and West are highlighted. Prerequisite: ENG1020 or ENG1920. (HO)
Quarter Credit Hours 4.5

HIST2002 WORLD HISTORY SINCE 1500

Major developments in world history from the 16th century and on are considered, with an emphasis on the impact of ideas and influences from Asia and the New World upon European culture and society and the European impact upon Asia, Africa and the Americas. The various periods and kinds of revolution — industrial, democratic, political, technological, military and cultural — are surveyed. Prerequisite: ENG1020 or ENG1920. (HO)
Quarter Credit Hours 4.5

HIST3001 U.S. HISTORY FROM COLONIAL TIMES TO 1876

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation from colonial times through the period of the Civil War and Reconstruction. Particular attention is given to the Puritan influence upon American character, the American Revolution, the creation of the federal Constitution, western settlement, the nature of slavery and the breakdown of the American political system resulting in civil war. Prerequisite: ENG1020 or ENG1920. (HO)
Quarter Credit Hours 4.5

HIST3002 U.S. HISTORY SINCE 1877 (TO THE PRESENT)

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed on the rise of industrialization, urbanization and immigration; the coming of imperialism, the development of American foreign policy, the rise of big business; the growth of reform movements as seen in Populism, Progressivism and the New Deal; the Women's Movement, the Civil Rights Movement and recent developments. Prerequisite: ENG1020 or ENG1920. (HO)
Quarter Credit Hours 4.5

HIST4020 AMERICAN GOVERNMENT

This course involves an examination of the political and governmental system of the United States, the principles upon which it is founded, and the institutions and systems which comprise it. Topics to be discussed are constitutional foundations, federalism, political parties, public opinion, interest group activities, civil liberties and decision-making in institutions of American national government, such as Congress, the presidency and the Supreme Court. Prerequisite: ENG1020 or ENG1920. (HO)
Quarter Credit Hours 4.5

HIST4920 HONORS AMERICAN GOVERNMENT

This honors-level course is designed to provide a general introduction to the structure, organization and functioning of the national government of the United States. Special emphasis is given to the U.S. Constitution and its roots in the European Enlightenment. The establishment and interaction of the branches of government is investigated and explored as it has evolved into modern political practices. This class also focuses on topics relevant to students in the 21st century, such as presidential elections, civil liberties and special interest groups. Prerequisite: ENG1020 or ENG1920.
Quarter Credit Hours 4.5

LEADERSHIP STUDIES

LEAD1001 RESIDENT ASSISTANT LEADERSHIP

This course is required of all RAs to prepare them for the challenging responsibilities of residential life. The course focuses on developing those leadership skills required of the position — including conflict resolution, dealing with negativity, team building skills, diversity and communication. Prerequisite: Acceptance into the RA program.
Quarter Credit Hours 1.5

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: Sophomore status. (HO) (SL)
Quarter Credit Hours 4.5

LEAD2010 SPECIAL TOPICS IN LEADERSHIP

The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Areas of specialized leadership interest include, but are not limited to: Global Issues, Women in History (LEAD2011), Power and Leadership (LEAD2012), Entrepreneurial, Sub-Saharan Leadership or Business and Religion. Prerequisite: LEAD2001 or LEAD2901.

Quarter Credit Hours 4.5

LEAD2901 HONORS FOUNDATIONS OF LEADERSHIP STUDIES

This upper-level course seeks to integrate fundamental leadership principles with their practical application in business and/or community settings. Students engage in in-depth assignments designed to expand their leadership development as both individuals and team members. They also develop comprehensive projects that address important and relevant leadership issues.

Quarter Credit Hours 4.5

LEAD3010 LEADERSHIP THROUGH FILM AND LITERATURE

This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LEAD2001 or LEAD2901 or SEE2015 or permission of instructor. (WI)

Quarter Credit Hours 4.5

LEAD3020 CREATIVE LEADERSHIP

Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and to enhance one's own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities allow each student to experience personal growth and to influence the growth of others. Prerequisite: LEAD2001 or LEAD2901 or SEE2015 or permission of instructor. (HO) (WI)

Quarter Credit Hours 4.5

LITERATURE

LIT2030 AFRICAN-AMERICAN LITERATURE

This course examines African-American literature in a variety of genres from its conception in the days of slavery to contemporary times. Emphasis is placed on the historical and social significance of major works of African-American literature, as well as on the unique artistic contributions of African-American authors to the American literature canon. Prerequisite: ENG1020 or ENG1920. (SL) (WI)

Quarter Credit Hours 4.5

LIT3001 STUDIES IN DRAMA

This is an introductory course in the history of drama. Critical analyses of literary elements are conducted in the context of genres from the ancient Greeks to contemporary drama. Both written works and performances are examined and analyzed. Prerequisite: ENG1020 or ENG1920. (WI) (HO)

Quarter Credit Hours 4.5

LIT3015 FOOD IN FILM AND LITERATURE

This course is designed to acquaint the student with the art forms of film and literature with a focus on food as its primary subject. The course focuses on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students develop the critical skills necessary to increase their understanding of the experience of film and literature.

Prerequisite: ENG1020 or ENG1920. (HO) (WI)

Quarter Credit Hours 4.5

LIT3020 STUDIES IN THE SHORT STORY

This course prepares students to read, analyze, and write about the short story from different critical perspectives. Students study representative authors and are exposed to a variety of forms and styles of the short story from a wide range of historical periods. Prerequisite: ENG1020 or ENG1920. (WI) (HO)

Quarter Credit Hours 4.5

LIT3040 SPORTS IN FILM AND LITERATURE

This course focuses on the significant inspiration of athletic endeavors upon the literary and cinematic imagination. Writers of fiction and non-fiction, prose writers, and poets have discovered in the athletic experience a useful metaphor to express the very purpose and meaning of life. Modern film explores both the realism and romanticism of sports in popular culture. This course is designed to acquaint the student with the essence of games as myth and metaphor and develop an appreciation of the historical context in which the stories are constructed and heard. Prerequisite: ENG1021 or ENG1921. (WI)

Quarter Credit Hours 4.5

LIT4010 SCIENCE FICTION

This course analyses the evolution of science fiction from its early origins to the present. Fantastic and futuristic elements of plot are examined as social commentary. A variety of styles in several genres are studied, including traditional science fiction, fantasy, horror and cyberpunk. Prerequisite: ENG1020 or ENG1920. (WI) (HO)

Quarter Credit Hours 4.5

LIT4030 MULTI-ETHNIC LITERATURE

This course introduces students to fiction, autobiography, poetry, drama and many other forms of literature by writers from many racial and ethnic backgrounds including African American, Asian American, Latino, Chicano, American Indian and more. Emphasis is placed on the historical context in which the writings have evolved as well as the problems encountered by these various cultural groups as they intersect with American culture. Through reading the literature of many cultures and countries, students search for the common themes that unite humanity across the globe. Prerequisite: ENG1020 or ENG1920. (WI) (HO)

Quarter Credit Hours 4.5

MATHEMATICS

MATH0001 BASIC MATHEMATICS

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

Quarter Credit Hours 1.5 (Institutional)

MATH1002 A SURVEY OF COLLEGE MATHEMATICS

This course is designed to teach students the basic mathematical concepts and methods that assist them in using mathematics in both their personal and professional lives. Topics include problem solving, sets, probability, statistics, and the rudiments of college algebra. Prerequisite: MATH0001 or placement. (HO) (PT) (HY) Quarter Credit Hours 4.5

MATH1020 COLLEGE ALGEBRA

This course provides students with a working knowledge of the basic elements of college algebra. Topics covered include functions, exponents and radicals, the solution of linear and quadratic equations, inequalities, matrices and systems of linear equations. Prerequisite: MATH0001 or placement. (HO) (PT) Quarter Credit Hours 4.5

MATH1930 QUANTITATIVE ANALYSIS I

A continuation of Algebra, this course begins with the study of linear equations and their applications to business and economics. Matrices are covered in detail along with their applications to Leontief models. Linear programming, quadratic models and a brief introduction to differential calculus are also presented. Prerequisite: MATH1020 or equivalent, or permission of department chair, or placement. (PT) Quarter Credit Hours 4.5

MATH2001 STATISTICS

This course is designed to provide students with the basic statistical concepts and techniques that assist them in both their personal and professional lives. Topics include measures of central tendency and dispersion, probability distributions of both discrete and continuous random variables, sampling distributions, and estimation theory. Prerequisite: MATH1002 or MATH1020 (minimum grade of C in MATH1002 or MATH1020 required for hybrid sections of MATH2001) or equivalent. (HO) (HY) Quarter Credit Hours 4.5

PHILOSOPHY

PHIL3020 LOGIC: CRITICAL THINKING

This course encourages students to develop a disposition to use critical thinking skills in their personal lives and careers in order to make decisions, solve problems and create new and/or original ideas. Emphasis is placed on understanding the elements of reasoning, imposing critical and intellectual standards upon reasoning, and assessing individual thinking processes. Prerequisite: ENG1020 or ENG1920. (HO) (SL) Quarter Credit Hours 4.5

PHIL3040 ETHICS OF BUSINESS LEADERSHIP

This course examines the basic principles of ethics and their philosophical foundations, particularly as they apply to institutions, environments, leadership and other activities and pursuits of business. It examines those aspects of human behavior which can be labeled right and wrong. It considers the moral obligations of leaders and followers when discussing actual cases from a variety of business organizations that have presented management and subordinates with difficult moral dilemmas. It considers also the particular responsibilities of leadership in fostering and implementing ethical awareness within a corporate culture. Prerequisite: ENG1020 or ENG1920. (HO) (OL) Quarter Credit Hours 4.5

POLITICAL SCIENCE

PSCI3001 INTRODUCTION TO POLITICAL SCIENCE

Political science is the rigorous and disciplined study of government and politics. This is a "gateway" course designed to reveal to students the ubiquity of political phenomena in their lives. The workings of politics, viewed alternatively as the authoritative allocation of values, or as the study of who gets what, when, where, why and how, are studied in a variety of incarnations, in small and large groups, and in private and public dress. The rational choice perspective is used to formulate and analyze theoretical issues in political analysis. Prerequisite: Sophomore status. (WI) Quarter Credit Hours 4.5

PSCI3010 INTRODUCTION TO WORLD POLITICS

This course provides a comprehensive introduction to the study of world politics. Analytical tools and philosophical doctrine are first discussed to lay a foundation for understanding the driving forces in international relations. The chronic nature of war and ceaseless search for peace are discussed next, with special emphasis on 20th century history. Next examined are the theory and practice of economic relations among advanced industrial economies, and the pace of development in the third world, or the "South." Special problems posed by multiethnic and multinational diversity within nations are an important theme of the course. Other possible topics, time allowing, include different historical and possible future systems of international relations; imperialism; cold war politics; national security theory, including deterrence, and the success of international political and monetary organizations. Prerequisite: Sophomore status. (WI) Quarter Credit Hours 4.5

PSYCHOLOGY

PSYC2001 INTRODUCTORY PSYCHOLOGY

This course is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories — psychoanalysis, behaviorism and humanism — are presented so that the student is knowledgeable in their major tenets. The student also determines his or her own view of these schools and why they find them acceptable or unacceptable. The course also proposes to alert the student to signs and symptoms of mental distress in themselves, their families, friends and co-workers. What to do about stress is also considered in terms of seeking the simplest solution first. Applications of this information on both a personal and professional level are introduced and discussed. Prerequisite: Sophomore status. (HO) (SL) (OL) Quarter Credit Hours 4.5

PSYC2002 ABNORMAL PSYCHOLOGY

This course examines the major theoretical approaches to mental and emotional disorders. Included are definitional criteria and current treatment programs for both children and adults. Prerequisites: PSYC2001 or PSYC2901 and sophomore status. Quarter Credit Hours 4.5

PSYC2010 PERSONALITY

This course is designed to acquaint the student with the more salient and prevailing theories of personality. The major psychophilosophical problems that arise in considering personality anchor the discussion of each theory throughout the course. Application of theories to current life situations is also discussed. Prerequisites: PSYC2001 or PSYC2901 and sophomore status. Quarter Credit Hours 4.5

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, 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: PSYC2001 or PSYC2901. Quarter Credit Hours 4.5

PSYC2901 HONORS INTRODUCTORY PSYCHOLOGY

The honors section of Introductory Psychology is designed to expand and enrich the students' first experience in psychology. Besides accomplishing all the course objectives of the non-honors sections, honors students are expected to analyze, synthesize and evaluate complex psychological concepts and information. A major topic in psychology (such as stress, health, peace or violence) is investigated each term within the context of each unit. The class engages in a collaborative project or design and conducts an action research project centered on the psychological topic under investigation. Prerequisites: Enrollment in university Honors Program or permission of department chair, MATH2001 and sophomore status. Quarter Credit Hours 4.5

PSYC3001 SOCIAL PSYCHOLOGY

This course features a study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior. Prerequisites: PSYC2001 or PSYC2901 and sophomore status. (WI) Quarter Credit Hours 4.5

RELIGION

REL2001 COMPARATIVE STUDY OF WORLD RELIGIONS: AN INTERDISCIPLINARY APPROACH

This course introduces the students to the world's great religions: Hinduism, Buddhism, Judaism, Christianity and Islam are emphasized. The focus is interdisciplinary and includes history, cultural traditions and textual analysis of each religion's literature in relation to these religions. (WI) Quarter Credit Hours 4.5

SCIENCE

SCI1015 INTRODUCTION TO LIFE SCIENCE

This course describes key biological and chemical principles that apply to all living things. Evolution and natural selection are studied as an explanation for the history of life on Earth. Students examine cells and cell functions, genetics, as well as structure and function of the systems of the human body. Application of scientific methodology is included. (HO) Quarter Credit Hours 4.5

SCI1055 BAKING SCIENCE

This course introduces basic scientific principles through an understanding of the functionality of ingredients in baking and pastry. Students run controlled experiments following the scientific method to learn about food ingredients and to understand the physical and chemical changes that occur during production. Emphasis is placed on explaining how the chemical and physical structure of ingredients affects the functions and their interactions with other ingredients. Quarter Credit Hours 4.5

SCI2040 MARINE BIOLOGY

This course is an introduction to the biological and physical aspects of the marine environment, including a survey of the organisms that inhabit the world's oceans, their ecology, species evolution and distribution, and the human impact of commercial marine-related industries. Of particular interest are seafood, shellfish, and marine plants as marine food sources, as well as the shipping and maritime industries. (HO) Quarter Credit Hours 4.5

SCI3010 ENVIRONMENTAL SCIENCE

This course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme is the impact of human population and economic growth on the biodiversity and ecosystems of our planet, considering how sustainable use of the world's resources may be achieved for both developing and developed nations. Topics such as energy, air, water or resource use, land use and agriculture are discussed. (HO) Quarter Credit Hours 4.5

SCI3030 INTRODUCTION TO ECOLOGY

This course combines biology and other sciences to study how living things interact with each other and with their non-living environment. Topics such as competition and predation, the one-way flow of energy, and the cycling of nutrients through ecological communities are examined. Other topics such as biodiversity, major terrestrial and aquatic biomes, succession, and the methods and goals of environmental conservation are discussed. (HO) Quarter Credit Hours 4.5

SCI3910 HONORS ENVIRONMENTAL SCIENCE

This honors course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme focuses on environmental health where students gain an understanding of the relationships between human populations, economic growth, ecosystem biodiversity and the health of human and biological populations. It examines the sustainable use of the world's resources and the scientific dialogues in understanding the potential remedies available for both developing and developed nations. Quarter Credit Hours 4.5

SOCIOLOGY

SOC2001 SOCIOLOGY I

This course provides an introduction to sociology with the focus of study on how humans interact within a society, both as individuals and in groups. Stress is placed on sociological methods and paradigms.

Prerequisite: Sophomore status. (HO) (SL)

Quarter Credit Hours 4.5

SOC2002 SOCIOLOGY II

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group. Prerequisites: SOC2001 or SOC2901; sophomore status. (SL)

Quarter Credit Hours 4.5

SOC2010 SOCIOLOGY OF DIGITAL ENVIRONMENTS

This course provides an introduction to the digital world as both a setting of social interaction and as a social and historical phenomenon. Attention is given to the ways that virtuality has both transformed and been influenced by other institutional domains such as family, media, art and work. This focus on the digital world advances students' sociological understanding of the human experience. Prerequisite: Sophomore status.

Quarter Credit Hours 4.5

SOC2020 CULTURE AND FOOD

This course engages the student in an in-depth social scientific analysis of the role of food in the human experience. Students explore how the relationship of food to society has changed over time in terms of importance, selection and preparation. The significance and function of food in diverse societies is discussed to advance students' sociological and anthropological understanding of humankind. Prerequisite: Sophomore status. (HO) (SL) (WI) (OL)

Quarter Credit Hours 4.5

SOC2035 CULTURAL TAPESTRY: PERSPECTIVES IN DIVERSITY

This course approaches the study of diversity by offering students an opportunity to understand the meaning of difference from a multitude of perspectives. Students study how categories of diversity are created, the experience of being perceived as different in society, and the consequences of difference as gauged by the allocation of privilege and resources to differing groups within society. Such categories as race, ethnicity and national identity, socioeconomic status, gender differences, sexual orientation, learning styles and religious affiliation are addressed. Similarities between ethnic groups and cultures are also examined. The sociological paradigms/perspectives are also utilized in the study of diversity. Students shape a presentation that addresses diverse subject matter in an experiential manner. As the course concludes, attention is directed towards identifying strategies that can be employed both on a macro-level in society and on a micro-level within the students' realm of influence, to broaden the acceptance of differing perspectives in a pluralistic society. Prerequisites: SOC2001 or SOC2901; sophomore status.

Quarter Credit Hours 4.5

SOC2035 SOCIOLOGY OF AGING

Aging is a life-long process that affects individuals, families and cultures across the globe. It encompasses a multitude of dimensions — physiological, emotional, cognitive, economic and interpersonal — that influence a person's physical and social well-being. This course

examines aging from multiple perspectives and addresses the roles that individuals, families, service industries, and government play in attempting to meet the needs of this growing population. Prerequisites:

SOC2001 or SOC2901; sophomore status.

Quarter Credit Hours 4.5

SOC2040 COMMUNITY LEADERSHIP: AN APPLIED SOCIOLOGY

This interdisciplinary course [sociology, leadership and service learning] provides students with the opportunity to combine theoretical learning with actual volunteer work at a non-profit organization. Through student initiated placement at one of many pre-designated sites, students are exposed to various aspects of the not-for-profit industry including administrative, fundraising, and community outreach responsibilities as well as having personal contact with the organization's clientele. Students are also expected to utilize leadership skills by initiating a substantial agency-based project, in conjunction with their on-site supervisor, that will serve as a tangible contribution to the overall organization. (SL) (WI)

Quarter Credit Hours 4.5

SOC2060 DEVIANT BEHAVIOR

The purpose of this course is to provide students with a clear understanding of the nature and meaning of deviance. Students learn what is considered the norm in society, what is outside the norm, and how each is relative in nature. Theoretical explanations, cross cultural references and in-depth analyses of deviant behavior are studied from the three dominant sociological paradigms. Who defines deviance, what is deviant, why deviance persists, the effect of labels, and the personal and social effects of deviance are discussed. Prerequisites: SOC2001 or SOC2901; sophomore status.

Quarter Credit Hours 4.5

SOC2901 HONORS SOCIOLOGY I

This honors course is a reading-intensive introduction to sociology. Students are introduced to the basic concepts and propositions underlying the sociological perspective and are taught to apply this perspective in an analysis of events taking place in contemporary society. The focus of study is how humans interact within a society, both as individuals and as members of groups. Stress is placed on sociological methods and on the 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. Prerequisites: Enrollment in the university's Honors Program or permission of department chair; sophomore status.

Quarter Credit Hours 4.5

SOC3010 SOCIAL ISSUES IN CONTEMPORARY AMERICA

This course is designed to provide the student with a realistic understanding of contemporary social issues. The focus of the course is on the origins, nature and interrelationships between the various topics. Students are encouraged to consider people and conditions in society that pose problems, and to attempt to develop solutions to those problems. Prerequisites: SOC2001 or SOC2901; sophomore status. (SL)

Quarter Credit Hours 4.5

SOC3070 VISUAL LITERACY AND THE SOCIOLOGY OF PERCEPTION

Human perception of the social world is studied from both a communications and sociological perspective. Elements of "picture-based media" as a means of molding cultural perceptions, social biases, and personal views of reality are studied. Through a series of exercises, students critically examine images in art, still photographs, television, advertising, film and documentaries to determine their sociological messages. Using the language of visual literacy and an understanding of perception, students test assumptions about their world. Prerequisite: Junior status.
Quarter Credit Hours 4.5

SPANISH

SPAN1001 CONVERSATIONAL SPANISH I

This course is an introduction to the Spanish language. Emphasis is placed on vocabulary acquisition, basic grammar construction and oral communication.
Quarter Credit Hours 4.5

SPAN1011 CONVERSATIONAL SPANISH I: SPECIALIZED VOCABULARY

This course involves an introduction to the Spanish language with emphasis on vocabulary acquisition and specialized culinary vocabulary, basic grammar construction and oral communication. (HO)
Quarter Credit Hours 4.5

School of Technology

FOUNDATIONS IN TECHNOLOGY

FIT1000 INFORMATION TECHNOLOGY FOR BUSINESS PROFESSIONALS I

This course provides basic understanding of computer equipment and procedures necessary for business professionals. Students gain practical knowledge of operations and terminology of computer systems as well as hands-on use of word processing, digital presentations, spreadsheet software and using the Internet. Computer-based assessment software may be used as both a learning and skills measurement tool. (PT)
Quarter Credit Hours 4.5

FIT1020 INFORMATION TECHNOLOGY FOR BUSINESS PROFESSIONALS II

This course presents microcomputer applications chosen on the basis of local market demand. Students gain a working knowledge of spreadsheet skills and apply those skills to problem-solving cases. Students are also introduced to databases with a focus on creating a simple database as well as manipulating data to produce meaningful reports. Computer-based assessment software is used as both a learning and skills measurement tool. Prerequisite: FIT1000 or FIT1012 or equivalent. (PT)
Quarter Credit Hours 4.5

Study Abroad

ABRD4080 OVERSEAS EXCHANGE PROGRAM

This refers to courses of varying credit amounts used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with JWU. Students apply for the exchange program through the Study Abroad office in Providence, which determines the partner institution from the available options based on a student's academic department, approves a planned course of study at the foreign institution. Typically, students study upper level courses in their major, combined with cultural and/or language courses, depending on the location. Students register at JWU for the appropriate ABRD4080 course(s) during the term(s) they are on exchange. Prerequisite: 2.75 cumulative GPA and 90 quarter credit hours completed prior to departure.
ABRD4083 Quarter Credit Hours 4.5
ABRD4086 Quarter Credit Hours 9.0
ABRD4088 Quarter Credit Hours 18.0
ABRD4089 Quarter Credit Hours 13.5

Directories

BOARD OF TRUSTEES

- John A. Yena**, chairman of the board,
Johnson & Wales University
- John J. Bowen**, university president,
Johnson & Wales University
- Richard L. Bready**, chairman and chief
executive officer, Nortek Inc., Providence, R.I.
- Peter H. Coors**, chairman of the board,
Molson Coors Brewing Company;
chairman, MillerCoors, Golden, Colo.
- Gerald A. Fernandez**, president, Multicultural
Foodservice & Hospitality Alliance,
Providence, R.I.
- Dana H. Gaebe**, attorney at law, Gaebe &
Kezirian, Providence, R.I.
- Edward P. Grace III**, president and
chief executive officer, Phelps-Grace
International Inc., Orlando, Fla.
- James H. Hance Jr.**, former vice chairman
and chief financial officer, Bank of America
Corp., Charlotte, N.C.
- Don W. Hubble**, chairman emeritus, Angelica
Corp., Blowing Rock, N.C.
- Walter L. Isenberg**, president and chief
executive officer, Sage Hospitality
Resources, Denver, Colo.
- Emeril J. Lagasse**, chef, restaurateur,
television personality and author, Emeril's
Homebase, New Orleans, La.
- Sylvia E. Robinson**, Oak Hill, Va.
- Merrill W. Sherman**, president and chief
executive officer, Bancorp Rhode Island
Inc., Providence, R.I.
- Guy B. Snowden**, director, SnowMark Corp.,
Vero Beach, Fla.
- William R. Tiefel**, chairman, Carmax Inc.;
chairman emeritus, The Ritz-Carlton Hotel
Company LLC, Washington, D.C.
- Edward P. Triangolo Jr.**, managing partner,
Triangolo Professional Group, Sunrise, Fla.
- William E. Trueheart**, former president and
chief executive officer, The Pittsburgh
Foundation, Pittsburgh, Pa.
- John H. White Jr.**, president, Taco Inc.,
Cranston, R.I.

MEMBERS OF THE CORPORATION

- Barbara L. Bennett**, general counsel and
corporate secretary, Johnson & Wales
University
- David F. Brochu**, president and founding
partner, Strategic Point Investment
Advisors, Providence, R.I.
- Stephen J. Caldeira**, executive vice president
of global communications and chief public
affairs officer, Dunkin' Brands, Canton,
Mass.
- Warrick Carter**, president, Columbia College
Chicago, Chicago, Ill.
- Loreen Chant**, president, North Miami
Campus, Johnson & Wales University
- Joseph Crosby**, owner and chief executive
officer, Coach's Low Country Brands,
Seneca, S.C.
- Louis E. D'Amico**, legacy trustee, former vice
president and treasurer, Duro Industries
Inc., Barrington, R.I.
- Glenn Davenport**, president, Horizon Software
International, Duluth, Ga.
- Edward Davis**, executive director, DECA Inc.,
Reston, Va.
- Christopher T. Del Sesto**, legacy trustee,
former senior vice president, treasurer
and university counsel, Johnson & Wales
University, Cranston, R.I.
- Michele Bailey DiMartino**, senior vice
president of human resources, Global Brand
Management and leader, Organizational
Capability Center of Expertise, Marriott
International Inc., Bethesda, Md.
- Bradford S. Dimeo**, president, Dimeo
Construction Company, Providence, R.I.
- Thomas L.G. Dwyer**, executive vice president,
Johnson & Wales University
- Laura Freid**, chief executive officer and
executive director, Silkroad Project Inc.,
Providence, R.I.
- David Friedman**, legacy trustee, president
and chief executive officer, PM Industries
Inc., Warren, R.I.
- Michael Friedman**, president and vice-chairman,
Monarch Industries, Warren, R.I.
- Morris J.W. Gaebe**, trustee emeritus,
chancellor emeritus, Johnson & Wales
University

Arthur J. Gallagher, president, Charlotte Campus, Johnson & Wales University

Veera S. Gaul, university provost, Johnson & Wales University

Abraham Goldfarb, legacy trustee, president, National Banner Company, Dallas, Texas

Alan Gould, management and creative consultant; former publisher, *Nation's Restaurant News*, Bedford Hills, N.Y.

Fanny Hanono, secretary-treasurer, Perry Ellis International, Miami, Fla.

William H. Heisler III, honorary trustee, Medford, N.J.

Doris Magsaysay Ho, president and chief executive officer, Magsaysay Maritime Corporation, Manila, Philippines

Scott K. Keefer, legacy trustee, senior partner, Macktaz, Keefer & Kirby, Woonsocket, R.I.

Richard J. Kosh, provost emeritus, Johnson & Wales University, West Warwick, R.I.

John Martin, president, The Capital Grille, Orlando, Fla.

Bette Matkowski, president, Denver Campus, Johnson & Wales University

William F. McArdle, treasurer and chief financial officer, Johnson & Wales University

Donald G. McGregor, president emeritus, North Miami Campus, Johnson & Wales University, North Miami, Fla.

Kathryn G. Owen, Providence, R.I.

Manuel Pimentel Jr., senior vice president emeritus of university relations, Johnson & Wales University

Arthur S. Robbins, principal, Robbins Properties Inc., Providence, R.I.

Patricia R. Roche, principal, Roche-Rooney Financial Services, Annapolis, Md.

Irving Schneider, president, Providence Campus, Johnson & Wales University

Thomas Skains, president and chief executive officer, Piedmont Natural Gas, Charlotte, N.C.

Paul Stonely, president, National Commission for Cooperative Education, Boston, Mass.

Howard G. Sutton, chairman of the board, publisher and president/chief executive officer, Providence Journal Company, Providence, R.I.

Robert J. Tingle, legacy trustee, former first vice president-financial consultant, RBC Dain Rauscher, East Greenwich, R.I.

Vilma G. Triangolo, honorary trustee, Vero Beach, Fla.

Terry Vince, legacy trustee, president, Sovereign Hotels, Wakefield, Mass.

Bruce White, chairman and chief executive officer, White Lodging Services, Merrillville, Ind.

Zolon A. Wilkins Jr., chief executive officer, Lexington Interests Inc., Dallas, Texas

David A. Wilson, president and chief executive officer, Graduate Management Admission Council, McLean, Va.

and the members of the Board of Trustees

OFFICERS OF THE CORPORATION

John A. Yena, D.B.A. (hon.), D.Ed.A. (hon.), chairman of the board

John J. Bowen, M.M., D.B.A. (hon.), university president

Thomas L.G. Dwyer, M.B.A., executive vice president

William F. McArdle, B.S., C.P.A., treasurer and chief financial officer

Barbara L. Bennett, J.D., corporate secretary and general counsel

Veera S. Gaul, Ph.D., provost

Joseph J. Greene Jr., M.S., C.P.A., assistant treasurer and vice president of finance

Emily A. Gilcreast, B.S., assistant corporate secretary and executive assistant to the university president

NORTH MIAMI CAMPUS ACADEMICS

SCHOOL OF ARTS & SCIENCES

ADMINISTRATION

Michelle Garcia, M.B.A., department chair

FACULTY

Raul Amstelveen, M.S., assistant professor (mathematics); B.S., Florida International University; M.S., Nova Southeastern University

James Anderson, Ph.D., professor (English, literature); B.A., M.A., Rhode Island College; Ph.D., University of Rhode Island

Petas Bonaparte, M.F.A., instructor (English, literature); B.A., M.F.A., Hunter College

Betty Boppart, M.S.Ed., assistant professor (English); B.S.Ed., Eastern Illinois University; M.S.Ed., University of Guam

Teresa Crew, M.A., instructor (English);

B.A., Sacred Heart College;

M.A., Gardner-Webb University

Rachel Diaz, J.D., assistant professor

(English); B.A., Barry University;

J.D., Nova Southeastern University

Michelle Garcia, M.B.A., department chair,
assistant professor (mathematics, economics,
leadership), B.A., M.B.A., St. Thomas
University

Susan Gritz, Ph.D., assistant professor

(sociology, psychology, leadership);

B.A., University of Maryland;

M.S.W., Barry University;

Ph.D., Florida International University

Brenda Jack, Ph.D., associate professor

(English, leadership); LL.B., LL.M., University

of West Indies; Ph.D., Barry University

Carol Koris, M.F.A., assistant professor (English);

B.A., Nova Southeastern University;

R.N., Mountainside Hospital School of Nursing;

M.F.A., Florida International University

Stephen Mahoney, M.S., associate professor

(science); B.A., University of Hertfordshire;

M.S., Southern Oregon State University

Michael Moskwa, M.Ed., associate professor

(leadership); B.S., University of Rhode

Island; M.Ed., New England University

Lisa Smith, M.A., instructor (psychology,

sociology, mathematics); B.A., M.A., The

City College, University of New York

Felix Tejera, Ph.D., associate professor

(economics, history); B.A., M.A., University

of Miami; Ph.D., Florida State University

William Thralls, M.B.A., instructor (economics,

leadership); B.B.A., C.P.A., College of

William and Mary; M.B.A., Emory University

ADJUNCT FACULTY

Kenneth Baker, M.Ed.; B.A., Ambassador

College; M.Ed., Florida Atlantic University

Elena Caines, M.D.; B.S., Vento Vocational

School; M.D., Higher Institute of Medical

Sciences of Havana

Claude Chang, Ph.D.;

B.S., Middlesex University;

M.S.C., University of Bradford;

Ph.D.; Warrnborough University

Stella Napoles, Ph.D.;

B.S., Florida International University;

M.S., Ph.D., Carlos Albizu University

Jendayi Saada, J.D.;

B.A., J.D., Wayne State University

COLLEGE OF BUSINESS

ADMINISTRATION

Joanne Leoni, Ed.D., department chair

FACULTY

Christopher Ali, M.B.A.; B.A., M.B.A.,

Nova Southeastern University

Leilani Baumanis, Ph.D., associate professor;

A.A., University of Maryland in Europe;

B.S., M.B.A., Western International University;

Ph.D., Nova Southeastern University

Enid Conley, M.S., assistant professor;

B.S., M.S., Palm Beach Atlantic University

Peter DelPiano, M.B.A., associate professor;

B.S., LeMoyne College; M.B.A., State

University of New York—Binghamton

Tom Dwyer, M.B.A., assistant professor;

B.A., Wesleyan University;

M.B.A., Nova Southeastern University

Martin Felix, M.B.A., assistant professor;

A.A., Miami Dade Community College;

B.A., Florida International University;

M.B.A., University of Phoenix

Joanne Leoni, Ed.D., department chair,

professor; B.S., Rhode Island College;

M.S., Ed.D., Nova Southeastern University

Maureen Lloyd-James, M.S., associate

professor; B.A., Queens University in Ontario;

M.S., Johnson & Wales University

Mark Neckes, M.Ed., associate professor;

B.A., Nova Southeastern University;

M.Ed., Boston College

Jack Rose, M.Ed., associate professor;

B.A., Rutgers University;

M.Ed., Nova Southeastern University

David Sabot, LL.M., assistant professor;

B.A., Miami University;

J.D., California Western School of Law;

LL.M., George Washington University

Martin Samuel, M.A.; instructor;

B.A., Brooklyn College; B.A., Queens College;

M.S., Baruch College; M.A., Brooklyn College

Sergio Varona, M.B.A., associate professor;

B.B.A., Pace University; M.B.A., St. John's

University

Wendy Wallberg, L.L.M., instructor;

B.A., University of Miami;

J.D., St. Thomas University;

L.L.M., John Marshall Law School

COLLEGE OF CULINARY ARTS

ADMINISTRATION

Bruce Ozga, M.Ed., C.H.E., C.C.E., C.E.C.,
dean of culinary administration

Christof Wagner, M.C., director of culinary
operations

FACULTY

Michael Anagnardo, A.O.S., C.M.B.,
senior instructor; A.O.S.,
Culinary Institute of America

Adrian Barber, B.S., C.H.E., associate
instructor; A.S., Culinary Institute of
America; B.S., Johnson & Wales University

Alan Bergman, B.S., associate instructor;
A.S., B.S., Johnson & Wales University

Drue Brandenburg, M.S., C.E.C., C.C.E.,
associate professor; A.S., Johnson
& Wales University; A.O.S., Culinary
Institute of America; B.S., Oklahoma State
University; M.S., Florida International
University

Wayne Bryan, B.S., associate instructor;
A.S., Johnson & Wales University;
B.S., Florida International University

Jim Flader, M.Ed., instructor;
A.S., Johnson & Wales University;
B.E., M.Ed., Vanderbilt University

Gian Flores, B.S., instructor;
A.S., B.S., Johnson & Wales University

Hilmar Geiger, instructor; Art of Confections
& Pastry, Heilbronn, Germany

James Hensley, A.S., instructor;
Certificate, Seattle Community College

Gilles Hezard, A.S., C.M.B., C.E.P.C., senior
instructor; A.S., Johnson & Wales University;
C.A.P., College d'Enseignement—Technique,
Masculin, France

Jeremy Houghton, B.S., associate instructor;
A.S., B.S., Johnson & Wales University

Lawrence R. LaCetra, M.C.F.A., associate
instructor; M.C.F.A., Landsdown College of
Culinary Arts

Alan Lazar, B.A., C.C.E., associate instructor;
B.A., Monmouth University

Deborah Marsella, instructor

Kevin Messal, A.S., instructor;
A.S., Broward Community College

Kim Montello, B.S., associate instructor;
B.S., University of Wisconsin—Stout

Yves Payraudeau, C.A.P., instructor; C.A.P.,
Ecole Professionnelle de Boucherie de Paris

Colin Roche, M.B.A., C.H.E., F.M.P., C.E.C.,
C.C.E., instructor; A.S., Southern Maine
Technical College; A.S., Newbury College;
B.S., Lynn University; M.B.A., Lynn
University

Roger Ruch, B.A., instructor; B.A., University
of Wisconsin, Madison

Todd Tonova, Ph.D., professor;
A.O.S., Culinary Institute of America;
B.S., M.S., Florida International University;
Ph.D., Lynn University

Dieter Wenninger, instructor

Patricia Wilson, Ph.D., professor;
B.A. Notre Dame College;
M.F.A. Catholic University of America;
M.S.Ed., Bank Street College of Education;
Ph.D., New York University

THE HOSPITALITY COLLEGE

ADMINISTRATION

Alan Seidman, D.B.A., department chair

FACULTY

Sherry Andre, M.S., instructor;
B.S., Florida International University;
M.S., St. Thomas University

David Edward, M.S., instructor;
B.S., Church Teacher College;
M.S., Florida International University

Jude Ferreira, M.S., assistant professor;
A.A., Sullivan County Community College;
B.S., M.S., Florida International University

Samer Hassan, Ph.D., C.H.A., C.H.E.,
associate professor; B.Sc., M.Sc., Ph.D.,
Helwan University — Cairo, Egypt

Karen Lieberman, Ph.D., department chair,
professor; B.A., New York University;
M.S., Ph.D., Purdue University

Roberta Schwartz, M.A., instructor;
B.A., Brooklyn College; M.A., State
University of New York—Stony Brook

Alan Seidman, D.B.A., department chair;
B.S., Cornell University;
M.P.S., Lynn University;
D.B.A., Nova Southeastern University

ADJUNCT FACULTY

Brian P. Connors, M.S.; A.S., Johnson & Wales University; B.S., Cornell University; M.S., University of Central Florida

Gary Davis, M.B.A.; B.S., Marywood University; M.B.A., University of Phoenix

David Edwards, M.S.; B.S., M.S., Florida International University

Magaline Goman, M.S.; B.A., Johnson & Wales University; M.S.; Nova Southeastern University

Douglas Medina, M.B.A.; B.A., M.B.A., Florida Atlantic University

Donna Morn, B.S., C.H.E., A.C.C., D.S.; B.S., Ohio State University

Craig Skilling, M.S.; B.S., Florida State University; M.S., St. Thomas University

James Sturgeon, B.S.; B.S. Johnson & Wales University

LIBRARY

Nicole Covone, M.A., M.L.I.S., director of library services; B.A., Rhode Island College; M.A., M.L.I.S., University of Rhode Island

NORTH MIAMI CAMPUS ADMINISTRATION*

ADMINISTRATION

Loreen Chant, M.B.A., president

Donald G. McGregor, J.D., president emeritus

Jordan Fickess, B.A., executive administrator

Tonya Evans, B.S., director of communications

Barry R. Vogel, J.D., director of administration

ACADEMIC AFFAIRS

Larry Rice, Ed.D., vice president and dean of academic affairs

Maheen Carroll, M.S., director of student academic services

Robert M. Nograd, C.M.C., dean emeritus

ADMISSIONS

Jeffrey Greenip, M.S., director of admissions
Debra Bartkowski, B.S., assistant director of admissions

Barbara Weiss, M.S., director of community relations

ADVANCEMENT

Peter James, director of contract education

CAREER DEVELOPMENT

Darlene Cantor, M.S., director of career development

EXPERIENTIAL EDUCATION

Mary Buckley, M.S., director of experiential education

INFORMATION TECHNOLOGY

Michael Graziotti, B.S., director of information technology

STUDENT AFFAIRS

Ismare Monreal, M.B.A., dean of students

Adrienne M. Craig, M.Ed., director of student activities

David Graham, B.S., director of athletics

Louis Kaminski, M.S., assistant director of residential life

Daniel Ofstein, Ed.D., director of residential life

STUDENT FINANCIAL SERVICES

Christopher Magnan, B.S., director of student financial services

Elizabeth Romagni, M.B.A., assistant director of student services

STUDENT SUCCESS

Martha Sacks, Ph.D., director of student success

* A partial listing

Index

A

Absences	28, 44, 45
Academic Achievement.....	44–46
Academic Appeal Procedure	47
Academic Calendar.....	2
Academic Dismissal	47–48
Academic Functions	52
Academic Honor Societies	52
Academic Information.....	44
Academic Probation.....	47
Academic Qualifications.....	20–22
Academic Records.....	21, 23
Academic Standards.....	47
Academic Standing.....	47–48
Accident Insurance	30, 31
Accounting Course Descriptions	96
Accreditations & Affiliations	5
Additional Campuses.....	16
Administration Directory Listings	127
Admissions Decision	21
Advertising Communications	
Course Descriptions	96
Airport	29
Alcohol and Drugs on Campus	27
Alpha Beta Gamma (International	
Honor Society) Scholarship.....	38
Alpha Beta Kappa	52
American Hotel Foundation Scholarship	42
Annual Payments	31
Anti-Hazing Policy	58
Application Fee	20
Application Procedure	20
Applying for Admission	20
Art Course Descriptions	116
Articulation Agreements	25
Arts & Sciences Concentrations	91
Arts & Sciences Course Descriptions.....	116
Arts & Sciences Directory Listings	124
Attendance Policy.....	28, 45
Audit (AU)	46
Awards	52

B

Baking & Pastry Arts Program	61
Baking & Pastry Arts and Food	
Service Management Program	64
Baking & Pastry Arts Course Descriptions	104
Banking, Personal	28
Banks, Area	28
Billing.....	31
Board of Trustees Directory Listing.....	123
Books and Supplies	31
Broward County B.R.A.C.E. Scholarship.....	42
Business Administration Program.....	66
Business Course Descriptions	96
Business Professionals of America	
(BPA Scholarship).....	39

C

Calendar, Academic.....	2
Campus, North Miami.....	16
Campus Administration	
Directory Listings	127
Campus Safety & Security	57
Career Conference	52
Career Counseling.....	52
Career Development Course Descriptions...	96
Career Development Office	54
Career Management	
Course Descriptions	96
Career Planning and Placement.....	54
Career through Culinary Arts Programs	
(C-CAP)	39
Cars on Campus	29
Challenge Examination (CX)	22, 47
Charlotte, N.C. Campus	17
Charter	5, 14
Class Schedules	45
CLEP Examination	22
Clothing	26
Clubs and Organizations	58
College Association Program (CAP)	
of Dade County	42
College-Level Examination Program (CLEP)...	22
College of Business Concentrations.....	88
College of Business Course Descriptions...	96
College of Business Directory Listings	125
College of Culinary Arts Concentrations	89
College of Culinary Arts	
Course Descriptions	104
College of Culinary Arts Directory Listings..	126
Collegiate Ambassador Team (CAT)	59
Commencement.....	52
Committee on Academic Standing	48
Commonly Asked Questions	26
Concentrations	88
Cooperative Education	54
Cooperative Education	
Course Descriptions	97, 109
Counseling	55
Course Descriptions	96
Course Numbering System.....	95
Course Repetitions and Incompletes	48
Credit for College Programs	23
Criminal Justice Program	67
Culinary Arts Course Descriptions.....	106
Culinary Arts Externships	12
Culinary Arts Program	68
Cullinary Arts & Food Service	
Management Program	71
Culinary International Exchange.....	68
Curfew	27
Curriculum, Upside-Down	11

D

Deadline for Submitting Applications	20
Dean's List.....	50
DECA Scholarship	39
Delta Epsilon Chi (DECA)	59
Denver, Colorado Campus	17
Departmental Challenge Examinations ..	22, 47
Deposits and Other Fees	30
Dining Centers	27
Disabled Students.....	4, 20, 54, 55
Dismissal	48–50
Directories	123
Distinguished Visiting Chef Scholarship	39
Distinguished Visiting Professor Scholarship	39
Doctoral Programs.....	19
Dollars for Scholars.....	42

E

Early Admissions.....	21
Early Enrollment Program	21, 31
Economics Course Descriptions	97
Education for Careers	9
Education for Life.....	10
Educational Expenses	30
Educational Foundation of the National Restaurant Association.....	42
Employee Tuition Scholarship.....	39
Employment Opportunities	33, 43
English Course Descriptions	116
English Placement.....	22
Exchanges	122
Extension Students	30
Externships	11–13

F

Faculty Directory Listings	124
Familiarization (FAM) Tours	13
Family, Career and Community Leaders of America (FCCLA) Scholarship.....	39
Fashion Merchandising Externship.....	12
Fashion Merchandising & Retail Marketing Program	73
FAST Program	23
Federal Parent Loan for Undergraduate Students (PLUS).....	36
Federal Pell Grant	35
Federal Perkins Loan	35
Federal Subsidized Stafford Loan	35
Federal Supplemental Educational Opportunity Grant (SEOG).....	35
Federal Unsubsidized Stafford Loan.....	36
Federal Work-Study Program.....	35
Feinstein Graduate School.....	15, 19
Financial Aid Information.....	33
Financial Obligations	32
Financial Services Management Course Descriptions	97
Financing Your Education.....	30

Florida Bright Futures Scholarship Program/ Florida Merit Scholars Awards/ Florida Vocational Gold Seal Endorsement Scholarship	43
Florida Student Assistance Grant	41
Food Marketing Program	75
Food Service Management Course Descriptions	109
Form I-20.....	24
Foundations in Technology Course Descriptions	122
Free Application for Federal Student Aid (FAFSA)	33
French Course Descriptions	117
Full-Time Status	30, 45
Future Business Leaders of America (FBLA) Scholarship.....	39

G

Gaebel Eagle Scout Award.....	39
Garnish Your Degree Programs	63, 70
General Fee	30
GPA Required for Graduation	49
Grade Pending (GP)	46
Grade Reports	46
Grading System.....	46
Graduate School	15, 19
Graduation Requirements	49
Grants.....	35–38
Greyhound Bus Lines	29
Guests, Overnight	27

H

Hands-On Learning.....	11
Hazing	58
Health and Accident Insurance.....	30, 31
Health Services.....	29, 55
High School Transcript.....	20
Hillel	59
History Course Descriptions.....	117
History of the University.....	14
Honor Societies, Academic	52
Honors	50
Honors Program	51
Hospitality College Concentrations.....	86
Hospitality College Course Descriptions ...	109
Hospitality College Directory Listings	126
Hospitality Management Course Descriptions	111
Hospitals, Local	29
Hotel & Lodging Management Program	76
Hotel Management Externship	13

I

Immunization Information.....	55
Incomplete	46
Independent Students	33
Insurance, Student Health and Accident	30, 31

International Admissions	24
International Association of Culinary Professionals Foundation Scholarship (IACP)	43
International Baccalaureate	23
International Business Course Descriptions	97
International Food Service Executives Association (IFSEA)	43
International Hotel & Tourism Management Course Descriptions	112
International Student Application for Admission	24
International Student Services	55
International Students	24
International Transfer Credit	25
Intramural Sports	60

J

Johnson & Wales Difference, The	10
Junior Achievement (JA) Scholarship	40

L

Laundry Facilities	26, 56
Leadership Studies Course Descriptions ..	117
Learning by Doing	11
Leaves of Absence	44
Legal Studies Course Descriptions	99
Legislative Charter	5, 14
Library Directory Listing	122
Literature Course Descriptions	118
Loans	35–36

M

Management Course Descriptions	101
Management Program	78
Marketing Course Descriptions	102
Marketing Program	80
Master of Arts Programs	19
Master of Business Administration Programs	19
Math Placement	22
Mathematics Course Descriptions	118
Maximum Program Length	44
Meals	27
Members of the Corporation Directory Listing	123
Minimum Academic Achievement	47
Mission Statement	9
Mitigating Circumstances	48
Monthly Payments	31

N

National (FFA) Scholarship	40
National High School Chef of the Year Contest	40
North Miami Campus	16
North Miami Campus Administration Directory Listings	127

North Miami, Florida	16
Notice of Nondiscrimination	53
Nutrition Course Descriptions	109

O

Office of Student Activities	58
Officers of the Corporation Directory Listing	124
Official Notice of Withdrawal	32
Orientation	52, 56
Orientation Fee	30
Outcomes Assessment Statement	9
Overnight Guests	27

P

Parent Loan for Undergraduate Students, Federal	36
Parking	16, 29, 56
Payment Options	31
Peer Tutoring	54
Pell Grant, Federal	35
Personal Banking	28
Personal Counseling	55
Philosophy Course Descriptions	119
Philosophy of Career Education	10
Placement Tests	22
Political Science Course Descriptions	119
Practicum	11
President's Trophy	53
Presidential Academic Scholarship	40
Prior Learning Assessment	22
Probation, Academic	47
Professional Dress/Uniforms	16
Professional Licensing Examinations	50
Programs of Study	59
Providence, R.I. Campus	18
Psychology Course Descriptions	119
Public Transportation	29
Purposes of the University	9

Q

Quality Points	46
Questions & Answers	26
Quiet Hours	27

R

Recreational Programs	60
Refrigerators	27, 56
Refund Policies	32
Regional Admissions Representatives	26
Religion Course Descriptions	120
Religious Observance, Missing Class Due to	28
Remedial Courses	21, 44, 47
Reservation Fee	21, 26, 30, 56
Residency Requirement	22, 23, 49
Resident Assistants	56
Residential Life	56

Restaurant, Food & Beverage	
Management Program	82
Retail Course Descriptions	103
Room and Board	30
Roommate Requests	26

S

Safety & Security, Campus	57
Satisfactory Academic Progress	44
School of Arts & Sciences	
Course Descriptions	116
School of Technology	
Course Descriptions	122
Science Course Descriptions	120
Secondary School Record	20
Security on Campus	27, 57
Security, Residence Hall	56
Security Report, Annual	57
Selective Career Co-ops	11
SHARP (Special Honors and	
Rewards Program)	52
Sickness	29
SkillsUSA	40
Sociology Course Descriptions	121
Solt Community Service Award	53
Spanish Course Descriptions	122
Special Honors and Rewards	
Program (SHARP)	52
Special Menus	27
Special Needs Students	4, 20, 54, 55
Specialized Programs	10
Sports/Entertainment/Event Management	
Course Descriptions	113
Sports/Entertainment/	
Event Management Program	84
Stafford Loans	35, 36
Standardized Testing after Admission	22
Starting a New Organization	58
Student Activities	58
Student Assistant Employment Program ...	43
Student Clubs and Organizations	58
Student Health and	
Accident Insurance	30, 31
Student Organization Space,	
Work Area and Office Use	58
Student Services	54
Student Success	
4, 11, 20, 22, 23, 48, 54, 55	
Study Abroad	12, 13, 33, 55, 122
Study Abroad Course Description	122
Subsidized Stafford Loan, Federal	35
Superior Academic Achievement	52
Supplemental Educational	
Opportunity Grant, Federal (SEOG)	35
Supplies, Cost of	31
Support Services	45, 55
Suspension	48

T

Tax and Immigration Seminars	55
Technical Standards	93
Term Payments	31
Test Of English as a	
Foreign Language (TOEFL)	24
Three-term Schedule	11
Transcripts	20, 21, 24, 25, 47
Transfer and Career Prerequisites	50
Transfer Credit	21–25, 51
Transfer Scholarship	41
Transfer Students	21
Transportation, Public	29
Travel-Tourism Course Descriptions	115
Travel-Tourism Externship	13
Travel-Tourism & Hospitality	
Management Program	86
Trustees Award	53
Trustees Directory Listing	123
Tuition and Fees	30
Tuition Exchange Scholarship	41
Tutoring	11, 48, 54

U

Uniforms/Professional Dress	16
Unit of Credit	49
University Attendance Policy	28, 45
University Directory	123
University History	14
University Withdrawal Credit Policy	32
Unsubsidized Stafford Loan	36
Upside-Down Curriculum	11

V

Varsity Sports	60
Veterans	5, 22
Visitors to the Residence Hall	27

W

Withdrawal (W)	46
Withdrawal Credit Policy	32
Withdrawal/Pass (WP)	46
Work Programs	43
Work-Study, Federal College	35



JOHNSON & WALES
UNIVERSITY

© Johnson & Wales University
Produced by Design & Editorial Services
February 2009
4.9M

Johnson & Wales University is registered with
the U.S. Patent and Trademark office.



JOHNSON & WALES
UNIVERSITY

1701 NE 127th Street
North Miami, Florida 33181

Free application for admission online at www.jwu.edu