JOHNSON \& WALES UNIVERSITY
continuing education
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JOHNSON \& WALES UNIVERSITY CONTINUING EDUCATION 2003-2004 VIEWBOOK/CATALOG

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JOHNSON \& WALES
U N I Y ER S I T Y

## 2003-2004 Academic Calendar*

## FALL TERM

| September 4-8 | Registration for fall term |
| :--- | :--- |
| September 9 | Evening classes begin |
| September 12 | Friday classes (for evening students) |
| September 13 | Weekend classes begin |
| October 13 | Columbus Day holiday |
| October 17 | Friday classes (for evening students) |
| November 20 | Evening classes end |
| November 22 | Weekend classes end |

## WINTER TERM

| December 1 | Registration for winter term |
| :--- | :--- |
| December 2 | Evening classes begin |
| December 6 | Weekend classes begin |
| December 18 | Last day of classes before holiday recess |
| January 5 | Evening classes resume |
| January 10 | Weekend classes resume |
| January 19 | Martin Luther King Jr. Day holiday |
| January 23 | Friday classes (for evening students) |
| February 26 | Evening classes end |
| February 28 | Weekend classes end |

## SPRING TERM

| March 8 | Registration for spring term |
| :--- | :--- |
| March 9 | Evening classes begin |
| March 13 | Weekend classes begin |
| May 15 | Weekend classes end |
| May 20 | Evening classes end |
| May 22 | Commencement |

[^0]No matter how you view it, the thought of going to college - whether you've been before or not - can raise questions and concerns. "How can I pay for school?" "How can I juggle work, family and classes?" "How can I succeed when I have so much going on in my life?"

The answer? You and Johnson \& Wales University can make it work. Financial planners assist you in finding the payment plan that's right for you. Admissions officers determine your transfer credits and are available during days, evenings and selected Saturdays to answer any questions you have. Four-term academic years allow more flexibility for you to choose your class dates and times, and faculty and counselors also offer extra support when needed.

Johnson \& Wales provides the foundation to help you succeed. You provide the confidence and commitment to your own success.

Sound like a tall order? It's not as hard as you think. The first step in getting started is to fill out the free admission application (enclosed at the end of this Viewbook). There is no deadline for submitting your admission application, but get it to us as soon as possible to ensure full consideration for your intended date of enrollment.

Read on to find out more about the exciting programs of study Johnson \& Wales offers, and how Continuing Education can bring your life into focus.
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Hospitality Management ..... 36
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Concentrations ..... 52

## PROGRAMSOF STUDY

## COLLECEOF BUSMNESS

## Associate Degrees

Bachelor of Science Degrees
Any of the following associate degrees can track into any of the bachelor's degrees listed to the right
Business Administration Financial Services Management Financial Services Management Management Information Science
Management
Marketing
The following associate degrees have restricted track options for bachelor's degrees as listed.
Criminal Justice
Paralegal Studies
Criminal Justice

Criminal Justice
Paralegal Studies.
Undeclared Major leading to bachelor's degree in:

## Accounting

Financial Services Management
Management

Bachelor of Science Degree
Certificate Programs

Administrative Management ${ }^{1}$
Legal Nurse
Paralegal Studies ${ }^{1}$


## Associate Degrees

Baking \& Pastry Arts ${ }^{2}$
Culinary Arts ${ }^{2}$
Diploma Programs

## THE HOSRIMALITYOOLMECE

## Associate Degrees

Food \& Beverage Management²
Hotel Management ${ }^{2}$
Restaurant Management ${ }^{2}$
Travel-Tourism Management ${ }^{2}$ Undeclared Major leading to bachelor's degree in:

## SCHOOLOL1=CHMOLOCD

# Associate Degrees 

Applied Computer Science Computer/Business Applications

## Computerized Drafting

Web Site Development
Undeclared Major leading to bachelor's degree in:
Bachelor of Science Degree

## Certificate Program

## Bachelor of Science Degrees

Food Service Management ${ }^{2}$
Hospitality Management ${ }^{2}$ Hospitality Management ${ }^{2}$ Hotel Management ${ }^{2}$
Food Service Management ${ }^{2}$ Hospitality Management ${ }^{2}$ Hospitality Management ${ }^{2}$

Food Service Management² Hotel Management ${ }^{2}$

## Bachelor of Science Degrees

Food Marketing**
Food Service Management ${ }^{\text {T }}$
Food Marketing*:2
Food Service Management ${ }^{+}$
Baking \& Pastry Arts ${ }^{2}$
Culinary Arts ${ }^{2}$

## Bachelor of Science Degrees

information Science
Accounting*
Information Science
Management*
Information Science
Information Science
Web Management \& Internet Commerce
Information Science
Electronics Engineering
ComputerAided Drafting

[^1]
## Why Choose Johnson \& Wales University?

- Four start dates each year
- Classes meet one night per week
- Liberal transfer credit policy
- No upfront payment for students enrolled in their employer-sponsored tuition reimbursement program
- Convenient evening and weekend classes
- No-interest payment plan available


## Business, Hospitality, Technology Programs

- Applications are accepted for the September,* December, March or June terms
- Classes generally meet one night per week, Monday through Thursday, from 6:00 p.m. to 9:45 p.m.; or Saturday from 8:15 a.m. to noon.
* Certain programs have fall enrollment only. Please consult the curriculum section.


## Culinary Arts Programs

- Applications are accepted for the September, December or March terms (no June term for lab courses).
- Lab courses meet Sundays from 7:00 a.m. to 6:30 p.m.
- Lecture and general studies classes meet Wednesday from 6:00 p.m. to 9:45 p.m. and/or Saturday from 8:00 a.m. to noon, and 1:00 p.m. to 5:00 p.m.
- Students can complete A.S. degrees in about two years.


## Financing Your Education

## Tuition

Laboratory courses
General studies courses
\$252 per quarter credit hour \$104 per quarter credit hour

Disciplines CA and PA designate laboratory courses.

- Convenient, interest-free monthly payment plan available.
- No advance payment for students whose employers offer tuition reimbursement. (Contact your employer's human resource department to determine your eligibility.)
- See pages 89-92 for more information or contact the Student Financial Services Office at (401) 598-4770. To receive individualized financial assistance, students should contact the University's Financial Aid Office as soon as possible.



## Transfer Credit

Our liberal Transfer Credit Allowance (TCA) process awards the maximum amount of college credit, if you meet the following conditions:
your previous course work relates to your intended field of study

- you earned a grade of "C" or better (with a numeric value of 2.0)

In some disciplines, credits earned more than 10 years ago may not be accepted in transfer. Contact the Admissions Office to determine transfer credit eligibility.

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrollment at Johnson \& Wales. It is the responsibility of those candidates who are currently in college to have their transcripts sent to J\&W as soon as final grades become available or within the first term of enrollment.

## Dedicated Teaching Staff

Our select teaching staff - most of whom have advanced degrees - dedicate themselves to helping each student meet their personal and professional goals. Many of our instructors also have years of industry experience, which they incorporate into everyday classroom studies.

## Experiential Education

Johnson \& Wales University provides students with valuable experiential education - both in the classroom and on the job. As a CE student, you'll have the opportunity to participate in hands-on training at either a practicum, internship, externship or co-op work opportunity with any of several leading employers.

## After Graduation

Our Career Development Office is available to make sure you're well-prepared for your independent job search and on-campus interviews. You'll receive instruction in the techniques of resume preparation, filling out applications, and how to project a winning attitude at job interviews. There is also an annual Career Conference that attracts almost 200 leading employers to J\&W for on-campus recruiting. For those alumni already satisfied with their current employment situation, lifetime placement is available regardless of graduation date.

The Alan Shawn Feinstein Graduate School at J\&W offers graduate degree programs in business, hospitality and teacher education, as well as a doctoral program in Educational Leadership. Bachelor's degree recipients can earn an M.B.A. or M.A.T. at convenient day, weekend and evening class times. For more information, call the Graduate School Admissions Office at (401) 598-1015.


## Industry's View of A Jaw Education

THERE IS A REASON JOHNSON \& WALES IS CALLED AMERICA'S CAREER UNIVERSITY® J\&W takes industry needs into account to provide students with a current curriculum that will help them achieve their career goals. Companies that are locally, nationally and even world-renowned support their employees in receiving a J\&W education because they understand its industry-specific value. These businesses also hire J\&W CE graduates because of the success they've seen with their own J\&W alumni employees. The following are some examples of these companies.


## TEXTROM

## America's Carcer University

 COMPANIES THAT EMPLOY AND HIRE J\&W CE STUDENTS AND GRADUATES10 Steak \& Sushi
AAA Southern New England
Autocrat Inc.
BD Biosciences
Blue Cross/Blue Shield of Rhode Island
Boston Financial Data Services

Citizens Bank
City of Providence
Cox Communications
CVS Pharmacy
Davol Inc.
Downcity Diner
Empire
Federal Hill Gazette
Fidelity Investments
Fleet Bank

Gap Inc.
GTech
Herff Jones
Lifespan
Lowes Home Improvement
Occupations Unlimited
Percy's Bistro
Quebecor World Packaging Graphics
Ruby Tuesday
Select Financial Mortgage
Symmons Industries
Texas Instruments
Textron
Toray Plastic America
U.S. Navy

Verizon



JOHNSON \& WALES OFFERS A WIDE VARIETY of two- and four-year programs through the College of Business that will give you an edge in today's competitive business world. Students learn from a dedicated teaching staff, many of whom have years of industry experience:

"I take a simple view of living. It is keep your eyes open and get on with it."
-Laurence Olivier, 1978

Johnson \& Wales' College of Business closes the gap between knowledge instilled by traditional business colleges and the high skill levels businesses need from a productive workforce. Since J\&W receives curriculum input from world-renowned businesses about the skills their future employees should know, J\&W graduates have a major advantage over those from other business colleges and remain in high demand among top employers.

One of the more popular CE programs in the College of Business is Criminal Justice, a career in which the Department of Labor Bureau of Labor Statistics projects high employment growth. Career opportunities for Criminal Justice majors include

Security specialist
Police chief
Private investigator
Border patrol
F.B.I. agent

## Accounting

## ASSOCIATE IN SCIENCE

## (A.S.) DEGREE

The Accounting associate degree program provides a solid introduction to accounting, preparing students for entry-level positions in departments such as accounting, bookkeeping or accounts payable of an organization. Upon completion of the program, students are best prepared to continue their studies in the Accounting bacheIor's degree program. Students may also enter Financial Services Management, Management and Marketing bachelor's programs.

## BACHELOR OF SCIENCE

## (B.S.) DEGREE

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

Students may also apply for a Selective Career Co-op in place of one term of classroom studies. Co-ops and summer terms abroad must be approved by the Accounting Department Chair.

Students who have completed the Undeclared Major program, or have earned their Computer/Business Applications or any College of Business associate degree (except Criminal Justice), are eligible to continue toward a bachelor of science degree in Accounting.

Students who choose these degree combinations are advised to select Accounting courses as their electives (if offered) during the first two years of study.

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

## CONCENTRATIONS FOR ACCOUNTING MAJORS

## International Business

AC4050 International Accounting
EC3060 Comparative Economic Systems
IB2002 International Business
IB2030 Foreign Area Studies
IB3050 Export Procedures \& Practices

## Fraud Examination

AC3080 Fraud Examination: Theory and Practice
LW2050 Criminology
LW2080 Criminal Law I
LW3015 Crime and Constitutional Issues
LW3090 The Law of Evidence

## Entrepreneurship

AC3012 Federal Taxes II
EP1001 Introduction to Entrepreneurship
EP2030 The Business Plan
EP2040 Financing the Entrepreneurial Venture
EP3010 Small Business Consulting

## Financial Services

AC3070 Accounting for Mutual Funds AND select 18.0 credits from the following courses:
EC3040 Money \& Banking
FI2001 Introduction to Investments and Financial Planning
Fl2002 Mutual Funds
FI2020 Introduction to Financial Institutions
FI3060 Investments II
FI3070 Series 7 Securities

## Lodging Operations

AC3E25 Hospitality Financial Management
HM1010 Front Office Operations
HM3001 Rooms Division Management
HM4030 Hospitality Decision Analysis
RL2020 Resort Management

## Casino Operations

AC3055 Casino Accounting
HM3050 Hospitality Strategic Marketing
HM4030 Hospitality Decision Analysis
RL2070 The Gaming Industry
RL3010 Managing Casino Operations
Information Technology
AC3060 Accounting Information Systems
CB2006 System Analysis and Design
IS3001 Information Science I
IS3014 Information Management
IS4020 Information Security

## Retail Industry

AC3045 Internal Auditing
RT1005 Retailing
RT3010 Merchandise Buying
RT3020 Merchandise Mathematics
RT3030 Comparative Retail Strategies

## OTHER OPTIONS:

## General Accounting

AC3012 Federal Taxes II
AC3030 Not-for-Profit Accounting
AC3045 Internal Auditing
AC4050 International Accounting
EC3040 Money \& Banking
State Boards of Accountancy Examination Requirement*
One accounting elective
AND
Four courses selected from offerings within the School of Arts \& Sciences or any other General Studies course.

* Some states require the successful completion of at least 20 courses in liberal arts subjects prior to being allowed to take the Uniform CPA examination. Students are urged to meet with their faculty advisor at the beginning of their junior year to determine the examination requirements for the state in which they plan on taking the examination.

Students wishing to satisfy the 150 Hours of College Education requirement, now required in many states before being allowed to take the Uniform Certified Public Accountants Examination, may achieve this objective and at the same time earn a master's degree by applying for acceptance to the Graduate School at the end of their junior year.
Acceptance will be granted provided the student receives the recommendation of two undergraduate faculty members, successfully completes an interview process, and fulfills the requirements for the bachelor of science degree.

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

## ACCOUNTING

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

| MAJOR COURSES |  | REDITS |
| :---: | :---: | :---: |
| AC1E01 | Principles of Accounting I | . 5 |
| AC1E02 | Principles of Accounting II | 4.5 |
| AC1005 | The Accounting Field | 4.5 |
| AC2011 | Federal Taxes I | 4.5 |
| AC2021 | Intermediate Accounting I | 4.5 |
| AC2022 | Intermediate Accounting II | 4.5 |
| AC2031 | Cost Accounting I | 4.5 |
| MG1001 | Principles of Management | 4.5 |
| MK1001 | Principles of Marketing | 4.5 |
| RELATED PROFESSIONAL STUDIES |  |  |
| LW2001 | The Legal Environment of Business I | ess 14.5 |
| PD1003 | Introduction to Career Management | ment 1.5 |
| TS1000 | Introduction to Computers | 4.5 |
| TS1010 | Microcomputer Applications | 4.5 |
| GENERAL STUDIES |  |  |
| EC1001 | Macroeconomics | 4.5 |
| EC2002 | Microeconomics | 4.5 |
| EN1001 | An Introduction to Literary Genres | rres 4.5 |
| EN1020 | English Composition | 4.5 |
| EN1021 | Advanced Composition and |  |
|  | Communication | 4.5 |
| EN1030 | Communication Skills | 4.5 |
| MT1020 | College Algebra | 4.5 |
| MT2001 | Statistics | 4.5 |
| Science | One science course from the followin SC1011, SC1021, SC2005, SC2010 SC2011, SC2031, SC3010,SC3030 | ollowing: C2010, $\text { C3030 } 4.5$ |

## TOTAL CREDITS

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Accounting (see next column)
- Financial Services Management (see page 16)
- Information Science (see page 47)
- Management (see page 19)
- Marketing (see page 20)


## ACCOUNTING

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

## FIRST TWO YEARS:

Associate in Science Degree in Accounting (see previous column)

## THIRD AND FOURTH YEARS:

MAJOR COURSES
CREDITS
AC2023 Intermediate Accounting III $\quad 4.5$

AC3032 Cost Accounting II $\quad 4.5$
AC3040 Auditing 4.5
AC3050 Advanced Accounting $\quad 4.5$
Accounting Select one concentration from
Concentr. offerings on previous page.

RELATED PROFESSIONAL STUDIES

| Legal | One course from the following: |  |
| :--- | :--- | :--- |
| Elective | LW3002, LW3010, LW3055 | 4.5 |

GENERAL STUDIES
H14020 American Government $\quad 4.5$

LD2001 Foundations of Leadership Studies 4.5
PH3020 Logic: Critical Thinking
OR 4.5
PH3040 Ethics of Business Leadership
PS2001 General Psychology 4.5

S02001 Sociology I 4.5
FREE ELECTIVES
Three courses selected from offerings within the University

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL

| AC2011 | Federal Taxes I | 4.5 |
| :--- | :--- | ---: |
| AC2021 | Intermediate Accounting I | 4.5 |
| AC2022 | Intermediate Accounting II | 4.5 |
| AC2023 | Intermediate Accounting III | 4.5 |
| AC2031 | Cost Accounting I | 4.5 |
| AC3032 | Cost Accounting II | 4.5 |
| AC3040 | Auditing | 4.5 |
| AC3050 | Advanced Accounting | 4.5 |
| AC3075 | Financial Management | 4.5 |
| AC4060 | Accounting Seminar | 4.5 |
| Select two of the following: | 9.0 |  |
| AC3045 | Internal Auditing |  |
| AC3070 | Accounting For Mutual Funds |  |
| AC3080 | Fraud Examination: Theory |  |
|  | and Practice |  |
| AC4050 | International Accounting |  |
| RELATED PR0FESSIONAL STUDIES |  |  |
| Legal |  |  |
| Elective | LW3002, LW3010, LW3055 | 4.5 |

## ACCOUNTING

A four-year program leading to the bachelor of science degree for two-year Computer/Business
Applications program graduates.

FIRST TWO YEARS:
Associate in Science Degree in Computer/ Business Applications (see page 45) 91.5

## THIRD AND FOURTH YEARS:

MAJOR COURSES CREDITS

## GENERAL STUDIES

| HI4020 | American Government | 4.5 |
| :--- | :--- | ---: |
| LD2001 | Foundations of Leadership Studies | 4.5 |
| MT2001 | Statistics | 4.5 |
| PH3020 | Logic: Critical Thinking |  |
|  | OR | 4.5 |
| PH3040 | Ethics of Business Leadership |  |
| PS2001 | General Psychology | 4.5 |
| SO2001 | Sociology I | 4.5 |

## FREE ELECTIVE

| One course selected from offerings within |  |
| :--- | :--- |
| the University | 4.5 |


| TOTAL CREDITS | 90.0 |
| :--- | :--- |

FOUR-YEAR CREDIT TOTAL
181.5

## ACCOUNTING

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

## FIRST TWO YEARS:

Associate in science degree in other* College of Business Program

## THIRD AND FOURTH YEARS: <br> MAJOR COURSES <br> CREDITS

| AC2011 | Federal Taxes I | 4.5 |
| :--- | :--- | ---: |
| AC2021 | Intermediate Accounting I | 4.5 |
| AC2022 | Intermediate Accounting II | 4.5 |
| AC2023 | Intermediate Accounting III | 4.5 |
| AC2031 | Cost Accounting I | 4.5 |
| AC3032 | Cost Accounting II | 4.5 |
| AC3040 | Auditing | 4.5 |
| AC3050 | Advanced Accounting | 4.5 |
| AC3075 | Financial Management | 4.5 |
| AC4060 | Accounting Seminar | 4.5 |
| Select one of the following: | 4.5 |  |
| AC3045 | Internal Auditing |  |
| AC3070 | Accounting For Mutual Funds |  |
| AC3080 | Fraud Examination: Theory |  |
|  | and Practice |  |
| AC4050 | International Accounting |  |

RELATED PROFESSIONAL STUDIES
Legal One course from the following:
Elective LW3002, LW3010, LW3055

## GENERAL STUDIES

| HI4020 | American Government | 4.5 |
| :--- | :--- | ---: |
| LD2001 | Foundations of Leadership Studies | 4.5 |
| PH3020 | Logic: Critical Thinking |  |
|  | OR | 4.5 |
| PH3040 | Ethics of Business Leadership |  |
| PS2001 | General Psychology | 4.5 |
| SO2001 | Sociology I | 4.5 |
| Electives | Two courses selected from offerings <br> within the School of Arts \& Sciences |  |
|  | or any other general studies course | 9.0 |

## free elective

One course selected from offerings within the University** 4.5


[^2]
## ACCOUNTING

A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (no A.S. degree granted)

THIRD AND FOURTH YEARS: MAJOR COURSES

| AC2011 | Federal Taxes I |
| :--- | :--- |

AC2021 Intermediate Accounting I 4.5

AC2022 Intermediate Accounting II 4.5
AC2023 Intermediate Accounting III $\quad 4.5$
AC2031 Cost Accounting I 4.5
AC3032 Cost Accounting II $\quad 4.5$
AC3040 Auditing 4.5
AC3050 Advanced Accounting $\quad 4.5$
AC3075 Financial Management 4.5
AC4060 Accounting Seminar 4.5
Accounting Select one concentration from
$\begin{array}{ll}\text { Concentr. offerings on page } 10 . & 22.5\end{array}$
RELATED PROFESSIONAL STUDIES

| Legal | One course from the following: |  |
| :--- | :--- | :--- |
| Elective | LW3002, LW3010, LW3055 | 4.5 |

## GENERAL STUDIES

LD2001 Foundations of Leadership Studies 4.5
PH3020 Logic: Critical Thinking
OR 4.5

PH3040 Ethics of Business Leadership
FREE ELECTIVES
Three courses selected from offerings within

| the University | 13.5 |
| :--- | :--- |

$\begin{array}{ll}\text { Total Credits } & 93.5\end{array}$
FOUR-YEAR CREDIT TOTAL 186.0

## Administrative Management

Administrative Management is an individually designed bachelor of science degree program that offers business career training to individuals who already hold a baccalaureate degree in another field, such as education or liberal arts.

Upon consideration of previously earned academic credits and prior learning and job experiences, students may complete their second degree in business with a minimum of one year's enrollment at the University.

Students' specific academic programs will be determined in consultation with an academic counselor based upon their previous studies, degree requirements and career goals.

## Business Administration

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

Students enrolled in the program may elect to continue their education toward Accounting, Financial Services Management, Management or Marketing bachelor of science degrees.

Information Science bachelor's degree program graduates are qualified to serve as information technology consultants in technology centers for small or large organizations, offering software and hardware support for various business functions.

## BUSINESS ADMINISTRATION <br> A two-year program leading to the associate in science degree.

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| FI2010 | Finance |  |
|  | OR | 4.5 |
| F12020 | Introduction to Financial Institutions |  |
| IB1001 | Introduction to Global Business | 4.5 |
| MG1001 | Principles of Management | 4.5 |
| MG2001 | Human Resources Management | 4.5 |
| MG2020 | Organizational Behavior | 4.5 |
| MG2030 | Service and Productions Operations |  |
|  | Management | 4.5 |

RELATED PROFESSIONAL STUDIES

| AC1E21 | Business Accounting I | 4.5 |
| :--- | :--- | ---: |
| AC1E22 | Business Accounting II | 4.5 |
| MK1001 | Principles of Marketing |  |
|  | OR | 4.5 |
| MK1011 | Principles of Professional Selling |  |
| LW2001 | The Legal Environment of Business I | 4.5 |
| PD1003 | Introduction to Career Management | 1.5 |
| TS1000 | Introduction to Computers | 4.5 |
| TS1010 | Microcomputer Applications | 4.5 |

GENERAL STUDIES

| EC1001 | Macroeconomics | 4.5 |
| :--- | :--- | ---: |
| EC2002 | Microeconomics | 4.5 |
| EN1001 | An Introduction to Literary Genres | 4.5 |
| EN1020 | English Composition | 4.5 |
| EN1021 | Advanced Composition | 4.5 |
|  | and Communication | 4.5 |
| EN1030 | Communication Skills | 4.5 |
| MT2001 | Statistics |  |
| Math | One math course at the MT1002 | 4.5 |
|  | level or higher |  |
| Science | One science course from the following: |  |
|  | SC1011, SC1021, SC2005, SC2010, |  |
|  | SC2011, SC2031, SC3010, SC3030 | 4.5 |

## TOTAL CREDITS

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Accounting (see page 12)
- Financial Services Management (see page 16)
- Information Science (see page 47)
- Management (see page 19)
- Marketing (see page 20)


## Criminal Justice

## ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

## BACHELOR OF SCIENCE

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

The Information Science bachelor's degree program complements the criminal justice associate degree program, as it allows students greater flexibility in choosing a career in which computer technology plays an integral part. Program graduates are qualified to serve as information technology consultants in technology centers for small or large organizations, offering software and hardware support for various business functions. (See page 14 for course listing.)

## CRIMINAL JUSTICE

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

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| LW1002 | Introduction to Criminal Justice | 4.5 |
| LW1090 | Introduction to Law Enforcement | 4.5 |
| LW2040 | Principles of Corrections | 4.5 |
| LW2050 | Criminology | 4.5 |
| LW2080 | Criminal Law I | 4.5 |
| LW2085 | Juvenile Justice | 4.5 |

RELATED PROFESSIONAL STUDIES

| AC1E01 | Principles of Accounting I | 4.5 |
| :--- | :--- | :--- |
| PD1003 | Introduction to Career Management | 1.5 |
| SE2001 | Introduction to Keyboarding |  |
|  |  |  |
| TS1000 | and Word Processing | 4.5 |
| Tntroduction to Computers | 4.5 |  |

## GENERAL STUDIES

EN1001 An Introduction to Literary Genres 4.5
EN1020 English Composition 4.5
$\begin{array}{ccc}\text { EN1021 Advanced Composition } & \\ \text { and Communication } & 4.5\end{array}$
EN1030 Communication Skills $\quad 4.5$
PS2001 General Psychology $\quad 4.5$
PS2002 Abnormal Psychology $\quad 4.5$
S02001 Sociology 1 4.5

| Math | One math course at the MT1002 |
| :--- | :--- | :--- |
| level or higher |  |

Science One science course from the following: SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010, SC3030 4.5

## FREE ELECTIVES



NOTES: In lieu of the electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in an approved criminal justice facility for 9 credits.

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Criminal Justice (see next column)
- Information Science (see page 47)


## CRIMINAL JUSTICE

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

## FIRST TWO YEARS:

Associate in Science Degree in
Criminal Justice (see previous page) 91.5
THIRD AND FOURTH YEARS:

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| LW3015 | Crime \& Constitutional Issues | 4.5 |
| LW3035 | Court Administration |  |
|  | \& Management | 4.5 |
| LW3071 | Criminal Law II | 4.5 |
| LW3075 | Criminal Investigation | 4.5 |
| LW3090 | The Law of Evidence | 4.5 |
| LW4040 | Criminalistics | 4.5 |
| SC4040 | Criminalistics Lab | 1.5 |

## RELATED PROFESSIONAL STUDIES

| MG1001 | Principles of Management | 4.5 |
| :--- | :--- | ---: |
| MG2001 | Human Resource Management | 4.5 |
| TS1010 | Microcomputer Applications | 4.5 |
| GENERAL STUDIES |  |  |
| EC1001 | Macroeconomics | 4.5 |
| EC2002 | Microeconomics | 4.5 |
| HI4020 | American Government | 4.5 |
| LD2001 | Foundations of Leadership Studies | 4.5 |
| PH3020 | Logic: Critical Thinking | 4.5 |
|  | OR |  |


| Two courses selected from off the University. (Selected stude externship.) | 9.0 |
| :---: | :---: |
| Total Credits | 91.5 |
| FOUR-YEAR CREDIT TOTAL | 183.0 |

NOTE: In lieu of the electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in an approved criminal justice facility for 9 credits.

## CRIMINAL JUSTICE

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

## FIRST TWO YEARS:

Associate in Science Degree in
Paralegal Studies (see page 20) 96.0
THIRD AND FOURTH YEARS:

## MAJOR COURSES

CREDITS

| LW1002 | Introduction to Criminal Justice | 4.5 |
| :--- | :--- | ---: |
| LW1090 | Introduction to Law Enforcement | 4.5 |
| LW2040 | Principles of Corrections | 4.5 |
| LW2050 | Criminology | 4.5 |
| LW2080 | Criminal Law I | 4.5 |
| LW2085 | Juvenile Justice | 4.5 |
| LW3015 | Crime \& Constitutional Issues | 4.5 |
| LW3035 | Court Administration \& Management 4.5 |  |
| LW3071 | Criminal Law II | 4.5 |
| LW3075 | Criminal Investigation | 4.5 |
| LW3090 | The Law of Evidence | 4.5 |
| LW4040 | Criminalistics | 4.5 |
| SC4040 | Criminalistics Lab | 1.5 |
|  |  |  |
| RELATED PROFESSIONAL STUDIES | 4.5 |  |
| MG1001 | Principles of Management | 4.5 |
| MG2001 | Human Resource Management |  |
| GENERAL STUDIES | 4.5 |  |
| EC1001 | Macroeconomics | 4.5 |
| EC2002 | Microeconomics | 4.5 |
| HI4020 | American Government | 4.5 |
| LD2001 | Foundations of Leadership Studies | 4.5 |
| SO2001 | Sociology I | 4.5 |
| History | One HI-designated course | (except HI4030) |

## Financial Services Management

## ASSOCIATE IN SCIENCE

## (A.S.) DEGREE

This two-year associate degree program exposes students to the specialized practices and procedures of the financial services industry. A general knowledge of the principles of business administration is also developed.

Upon successful completion of this program, students may seek employment in entry-level positions in the banking, investment or financial planning industries. Students are best prepared to continue their studies with junior-year status in the University's bachelor of science degree programs in either Accounting or Financial Services Management. However, they may also switch to Management or Marketing bachelor's degree programs.

## BACHELOR OF SCIENCE

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

The four-year program in Accounting is designed to prepare students for entry into positions with public accounting firms and similarly challenging positions with private, governmental and nonprofit organizations.

## Financial Services Management

 A.S. degree holders are best prepared to pursue the Financial Services Management or the Accounting B.S. program.Students should use Bachelor of Science Program Career Electives and their Free Elective to create a meaningful, customized concentration.

## CONCENTRATIONS FOR FINANCIAL SERVICES MANAGEMENT MAJORS

## Financial Concentrations

## Banking and Lending

FI3010 Credit Management
FI3050 International Banking \& Finance
FI4010 Bank Management
Fl4020 Insurance
Mutual Funds
AC3070 Accounting for Mutual Funds
FI2002 Mutual Funds
LW1030 Wills, Trusts and Probates

## Brokerage

AC3070 Accounting for Mutual Funds
FI3070 Series 7 Securities

## Real Estate

Fl4010 Bank Management
F14020 Insurance
FI4030 Real Estate
LW1040 Real Estate/Property Law

## Management Concentrations

Operations Management
MG2030 Service \& Production Operations Management
MG3040 Process \& Quality Management
MG4050 Operations Management Strategy
Human Resource Management
MG2001 Human Resources Management
MG3060 Human Resources Training \& Development
MG4070 Human Resources Management Strategy

## International Business

IB2002 International Business
IB2030 Foreign Area Studies
IB2040 International Culture \& Protocol

## FINANCIAL SERVICES MANAGEMENT

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

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| EC3040 | Money \& Banking | 4.5 |
| FI2001 | Introduction to Investments and |  |
|  | Financial Planning | 4.5 |
| FI2010 | Finance | 4.5 |
| FI2020 | Introduction to Financial Institutions | 4.5 |
| IB1001 | Introduction to Global Business | 4.5 |
| MG1001 | Principles of Management | 4.5 |
| MG2020 | Organizational Behavior | 4.5 |

RELATED PROFESSIONAL STUDIES
AC1E21 Business Accounting I $\quad 4.5$

AC1E22 Business Accounting II 4.5
LW2001 The Legal Environment of Business I 4.5
PD1003 Introduction to Career Management 1.5
TS1000 Introduction to Computers 4.5
TS1010 Microcomputer Applications $\quad 4.5$

## GENERAL STUDIES

| EC1001 | Macroeconomics | 4.5 |
| :--- | :--- | ---: |
| EC2002 | Microeconomics | 4.5 |
| EN1001 | An Introduction to Literary Genres | 4.5 |
| EN1020 | English Composition | 4.5 |
| EN1021 | Advanced Composition | 4.5 |
|  | and Communication | 4.5 |
| EN1030 | Communication Skills | 4.5 |
| MT2001 | Statistics |  |
| Math | One math course at the MT1002 |  |
|  | Level or higher | 4.5 |
| Science | One science course from the following: |  |
|  | SC1011, SC1021, SC2005, SC2010, |  |
|  | SC2011, SC2031, SC3010, SC3030 | 4.5 |

## TOTAL CREDITS

NOTE: Students must have MTOOO1 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Accounting (see page 12)
- Financial Services Management (see next page)
- Information Science (see page 47)
- Management (see page 19)
- Marketing (see page 20 )


## FINANCIAL SERVICES <br> MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year Financial Services
Management graduates.
FIRST TWO YEARS:
Associate in Science Degree in Financial Services $\begin{array}{ll}\text { Management (see previous column) } & 96.0\end{array}$

## THIRD AND FOURTH YEARS: MAJOR COURSES CREDITS

MG3030 Managerial Technology 4.5
MG4020 Strategic Management 4.5

MG4030 Senior Management Seminar 4.5
B4099 International Business Experience* 13.5
F14089 Financial Services Career Focus** OR13.5

Fin. Svcs. Select one concentration from
Concentr. offerings on previous page.
RELATED PROFESSIONAL STUDIES
Mgmt. Select one concentration from

| Concentr. offerings on previous page | 13.5 |
| :--- | :--- | AND

LW3002 The Legal Environment of Business II 4.5
MG3020 Managerial Accounting 4.5
GENERAL STUDIES
LD2001 Foundations of Leadership Studies 4.5

| PH3020 Logic: Critical Thinking |  |
| :--- | :--- |
| OR | 4.5 |


| PH3040 Ethics of Business Leadership |  |  |
| :--- | :--- | :--- |
| PS2001 | General Psychology | 4.5 |

SO2001 Sociology I 4.5

| History | One HI-designated course <br> (except HI4O30) | 4.5 |
| :--- | :--- | :--- |

FREE ELECTIVE
One course selected from offerings within
the College of Business
Total Credits ..... 90.0
FOUR-YEAR CREDIT TOTAL ..... 186.0
*Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), Business Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration ( 13.5 credits total).
**Students meeting eligibility criteria may elect a Business Co-op (BU4099). Otherwise, students must take 13.5 credits to create a Financial Services concentration listed on previous page.

## FINANCIAL SERVICES <br> MANAGEMENT

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

FIRST TWO YEARS:
Associate in science degree in other* College of Business Program

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
F12001 Introduction to Investments and
Financial Planning

FI2020 Introduction to Financial Institutions 4.5
F14089 Financial Services Career Focus*** OR13.5

Fin. Svcs. Select one concentration from
Concentr. offerings on previous page.
MG4020 Strategic Management 4.5
MG4030 Senior Management Seminar 4.5
IB4099 International Business Experience** 13.5
RELATED PROFESSIONAL STUDIES

| Mgmt. | Select one concentration from <br> Concentr. offerings on previous page | 13.5 |
| :--- | :--- | :--- |

AND

EC3040 Money and Banking 4.5
LW3002 The Legal Environment of Business II 4.5
MG3020 Managerial Accounting $\quad 4.5$

## GENERAL STUDIES

LD2001 Foundations of Leadership Studies 4.5
PH3020 Logic: Critical Thinking
OR

| PH3040 | Ethics of Business Leadership |  |
| :--- | :--- | :--- |
| PS2001 | General Psychology | 4.5 |

SO2001 Sociology I 4.5

| History | One HI-designated course <br> (except HI4O30) | 4.5 |
| :--- | :--- | :--- |



FOUR-YEAR CREDIT TOTAL 190.5

* These Associate in Science Programs include Accounting, Business Administration, Financial Services Management, Management and Marketing.
**Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), Business Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration ( 13.5 cred its total).
***Students meeting eligibility criteria may elect a Business Co-op (BU4099). Otherwise, students must take 13.5 credits to create a Financial Services concentration listed on previous page.


## FINANCIAL SERVICES MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

## FIRST TWO YEARS:

Undeclared Major Program (see page 23) 95.0
THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS

| EC3040 | Money \& Banking | 4.5 |
| :--- | :--- | :--- |
| FI2001 | Introduction to Investments and |  |
|  | Financial Planning | 4.5 |

FI2010 Finance 4.5

FI2020 Introduction to Financial Institutions 4.5
F14089 Financial Services Career Focus**
OR 13.5
Fin. Svcs. Select one concentration
Concentr. from offerings on previous page.
IB1001 Introduction to Global Business 4.5
IB4099 International Business Experience*13.5
MG2020 Organizational Behavior 4.5
MG3030 Managerial Technology 4.5
MG4020 Strategic Management $\quad 4.5$
MG4030 Senior Management Seminar $\quad 4.5$
RELATED PROFESSIONAL STUDIES
Mgmt. Select one concentration
$\begin{array}{ll}\text { Concentr. from offerings on previous page } & 13.5\end{array}$ AND
LW3002 The Legal Environment of Business II 4.5
MG3020 Managerial Accounting 4.5
GENERAL STUDIES
LD2001 Foundations of Leadership Studies 4.5
PH3020 Logic: Critical Thinking OR 4.5
PH3040 Ethics of Business Leadership
Total Credits 103.5

FOUR-YEAR CREDIT TOTAL 198.5

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business or the School of Technology or the School of Arts \& Sciences to form a concentration ( 13.5 credits total).
**Students meeting eligibility criteria may elect a Business Co-op (BU4099). Otherwise, students must take 13.5 credits to create a Financial Services concentration listed on previous page.


## Food Marketing BACHELOR OF SCIENCE (B.S.) DEGREE

The bachelor's degree program in Food Marketing provides students with specialized courses in the marketing discipline. The program prepares students to build marketing careers within the food industry either working for a purveyor or for the marketing department of a restaurant, food catalog, or beverage producer, as well as food products companies.

Upon the recommendation of the department chair, students may apply for a term-long co-op or term abroad.

## 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 (see page 27) or Culinary Arts (see page 29)
THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
AC1E21 Business Accounting I 4.5
AC1E22 Business Accounting II 4.5

FM3001 The Management of Food Service Systems 4.5
FM3070 Contemporary Issues in Food Industry 4.5
MK1001 Principles of Marketing 4.5
MK2020 Business-to-Business Marketing 4.5
MK2050 Qualitative Research 4.5
$\begin{array}{ll}\text { MK3005 Brand Marketing } & 4.5\end{array}$
MK3055 Quantitative Research $\quad 4.5$
MK4076 Marketing Externship $\quad 9.0$

## RELATED PROFESSIONAL STUDIES <br> LW2001 The Legal Environment of Business I 4.5

| GENERAL STUDIES |  |  |
| :--- | :--- | ---: |
| EC1001 | Macroeconomics | 4.5 |
| EC2002 | Microeconomics | 4.5 |
| MT2001 | Statistics | 4.5 |
| PH3020 | Logic: Critical Thinking | 4.5 |
|  | OR |  |

## Legal Nurse

The U.S. Department of Labor ranks the paralegal profession as one of the five fastest growing careers in the United States. With the rapid growth of managed health care, coupled with increasingly complex state and federal laws and regulations, the need for individuals trained in law and medicine has increased markedly. By taking and completing six paralegal study courses in Johnson \& Wales' Legal Nurse Certificate Program, registered nurses can combine legal knowledge with their special medical expertise, to provide a variety of services to attorneys, hospitals, insurance and other companies, in any legal matter where health, illness or injury is at issue.

Program participants must be licensed as registered nurses in any American jurisdiction and must have an associate degree in any discipline from an accredited institution of higher learning. (Applicants not meeting the degree requirement may be admitted to the program at the discretion of the Center for Legal Studies chairperson.)

NOTE: This program is for fall entrants only.

LEGAL NURSE
A program leading to a Certificate in Legal Nurse.
$\qquad$

| LW1001 | Introduction to Paralegal Studies | 4.5 |
| :--- | :--- | ---: |
| LW1010 | Legal Research \& Writing I | 4.5 |
| LW1050 Civil Litigation | 4.5 |  |
| LW1060 | The Law of Torts | 4.5 |
| LW2060 Legal Research \& Writing II | 4.5 |  |
| LW3060 Administrative Law | 4.5 |  |
| TO.......................................................................... |  |  |
| TOTAL CREDITS | $\mathbf{2 7 . 0}$ |  |

## Management

## ASSOCIATE IN SCIENCE (A.S.) DEGREE

Management career education at Johnson \& Wales University includes both two-year and four-year degree programs.

The two-year program in Management provides students with an introduction to the principles of business management. Graduates are best prepared to enter the bachelor of science degree program in Management. Students may also enter bachelor's degree programs in Accounting, Financial Services Management, Information Science or Marketing.

## BACHELOR OF SCIENCE

## (B.S.) DEGREE

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

Students will choose one concentration from the following options.

## CONCENTRATIONS FOR

## MANAGEMENT MAJORS

(Students will choose three courses from each concentration's list of courses to receive credit for the concentration.)

## Financial Services Management

FI2001 Introduction to Investments and Financial Planning
FI2002 Mutual Funds
Fi3050 International Banking \& Finance
FI3070 Series 7 Securities

## Human Resources Management

MG3050 Compensation \& Benefits Management
MG3060 Human Resources Training \& Development
MG4040 Contemporary Management
MG4070 Human Resources Management Strategy

## International Business

IB2002 International Business
IB2030 Foreign Area Studies
IB2040 International Culture and Protocol

## Operations Management

IB3050 Export Procedures \& Practices
MG2040 Purchasing \& Supply Chain Management
MG4001 Process Planning and Control
MG4050 Operations Management Strategy

## MANAGEMENT

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

| MAJOR COURSES |  |  |
| :---: | :---: | :---: |
| FI2010 | Finance | 4. |
| IB1001 | Introduction to Global Business | S 4.5 |
| MG1001 | Principles of Management | 5 |
| MG2001 | Human Resources Management | nt 4.5 |
| MG2020 | Organizational Behavior | 4.5 |
| MG2030 | Service and Production |  |
|  | Operations Management | 4.5 |
| RELATED PROFESSIONAL STUDIES |  |  |
| AC1E21 | Business Accounting I | 5 |
| AC1E22 | Business Accounting II | 4. |
| LW2001 | The Legal Environment of Business I | ess 14.5 |
| MK1001 | Principles of Marketing | 5 |
| PD1003 | Introduction to Career Management | ment 1.5 |
| TS1000 | Introduction to Computers | 4.5 |
| TS1010 | Microcomputer Applications | 4.5 |
| GENERAL STUDIES |  |  |
| EC1001 | Macroeconomics | 4.5 |
| EC2002 | Microeconomics | 4.5 |
| EN1001 | An Introduction to Literary Genres | res 4.5 |
| EN1020 | English Composition | 5 |
| EN1021 | Advanced Composition and Communication | 4.5 |
| EN1030 | Communication Skills | 4.5 |
| MT2001 | Statistics | 4.5 |
| Math | One math course at the MT1002 level or higher | 024.5 |
| Science | One science course from the following SC1011, SC1021, SC2005, SC2010 SC2011, SC2031, SC3010, SC3030 | llowing: <br> 2010, <br> 30304.5 |

TOTAL CREDITS ..... 96.0

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Accounting (see page 12)
- Financial Services Management (see page 16)
- Information Science (see page 47)
- Management (see next column)
- Marketing (see page 20 )



## MANAGEMENT

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

## Computer/Business Applications

 program graduates.FIRST TWO YEARS:
Associate in Science Degree in Computer/Business Applications (see page 45)

THIRD AND FOURTH YEARS: MAJOR COURSES

CREDITS

| IB4099 | International Business Experience* | 13.5 |
| :--- | :--- | ---: |
| LW3002 | The Legal Environment of Business II | 4.5 |
| MG2001 | Human Resources Management | 4.5 |
| MG2020 | Organizational Behavior | 4.5 |
| MG2030 | Service and Productions Operations |  |
|  | Management | 4.5 |
| MG3020 | Managerial Accounting | 4.5 |
| MG3030 | Managerial Technology | 4.5 |
| MG3040 | Process and Quality Management | 4.5 |
| MG4020 | Strategic Management | 4.5 |
| MG4030 | Senior Management Seminar | 4.5 |
| MK1001 | Principles of Marketing | 4.5 |

GENERAL STUDIES

| EC2002 | Microeconomics | 4.5 |
| :--- | :--- | :--- |
| LD2001 | Foundations of Leadership Studies | 4.5 |
| MT2001 | Statistics | 4.5 |
| PH3020 | Logic: Critical Thinking |  |
|  | OR | 4.5 |
| PH3040 | Ethics of Business Leadership |  |
| PS2001 | General Psychology | 4.5 |
| SO2001 | Sociology I | 4.5 |
| History | One HI-designated course |  |
|  | (except HI4030) | 4.5 |


| Total Credits | $\mathbf{9 0 . 0}$ |
| :--- | ---: |
| FOUR-YEAR CREDIT TOTAL | $\mathbf{1 8 1 . 5}$ |

*Students meeting eligibility criteria may elect Summer Term Abroad (TA4089), Co-op (BU4099) or International Business Experience (IB4099). Otherwise, students must take three courses ( 13.5 credits total) selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration.

## MANAGEMENT

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

## FIRST TWO YEARS:

Associate in science degree in other* College of Business Program

THIRD AND FOURTH YEARS:

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| IB4099 | International Business Experience** | 13.5 |
| MG2001 | Human Resources Management | 4.5 |
| MG2020 | Organizational Behavior*** | 4.5 |
| MG2030 | Service \& Production Operations |  |
|  | Management | 4.5 |
| MG3020 | Managerial Accounting | 4.5 |
| MG4020 | Strategic Management | 4.5 |
| MG4030 | Senior Management Seminar | 4.5 |
| MG4089 | Global Management Career Focus |  |
|  | (or prerequisite courses)**** | 13.5 |
| Business | Select one concentration from |  |
| Concentr. offerings on page 17 | 13.5 |  |

## RELATED PROFESSIONAL STUDIES

LW3002 The Legal Environment of Business II 4.5
GENERAL STUDIES
LD2001 Foundations of Leadership Studies 4.5
PH3020 Logic: Critical Thinking
OR 4.5
$\begin{array}{lll}\text { PH3040 Ethics of Business Leadership } \\ \text { PS2001 } & \text { General Psychology } & 4.5\end{array}$
SO2001 Sociology I 4.5

| History | One HI-designated course <br> (except HI4O3O) | 4.5 |
| :--- | :--- | :--- |

$\begin{array}{ll}\text { Total Credits } & 94.5\end{array}$

FOUR-YEAR CREDIT TOTAL 190.5

* These associate in science programs include: Accounting, Financial Services Management and Marketing.
** Students meeting eligibility criteria may elect Summer Term Abroad (TA4089) or Business Co-op (BU4099) or International Business Experience (IB4099). Otherwise, students must take three courses ( 13.5 credits total) selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration.
*** Financial Services Management majors must substitute MG4040 for MG2020.
**** Non-management majors may use this to fulfill a combination of management prerequisites and MG3000/4000-level courses totaling 13.5 credits.


## MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (see page 23)
THIRD AND FOURTH YEARS: MAJOR COURSES
FI2010 Finance 4.5
IB1001 Introduction to Global Business 4.5
IB4099 International Business Experience* 13.5
MG2001 Human Resources Management 4.5

MG2020 Organizational Behavior 4.5
MG2030 Service and Production Operations Management
MG3020 Managerial Accounting 4.5
MG3030 Managerial Technology 4.5
MG3040 Process and Quality Management 4.5
MG4020 Strategic Management $\quad 4.5$
MG4030 Senior Management Seminar 4.5
MG4089 Management Career Focus** OR
13.5

Business Select one concentration
Concentr. from offerings on page 17

## RELATED PROFESSIONAL STUDIES

LW3002 The Legal Environment of Business II 4.5 TS1010 Microcomputer Applications 4.5

## GENERAL STUDIES

LD2001 Foundations of Leadership Studies 4.5
PH3020 Logic: Critical Thinking
OR 4.5

PH3040 Ethics of Business Leadership
FREE ELECTIVE
One course selected from offerings within the University4.5
Total Credits ..... 94.5
FOUR-YEAR CREDIT TOTAL ..... 189.5

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020 BU4096). Otherwise, students must take three courses selected from the College of Business or the School of Technology or the School of Arts \& Sciences to form a concentration (13.5 credits total).
** Students meeting eligibility criteria may elect a Business Co-op (BU4099). Otherwise, students must take 13.5 credits from choices listed on page 17 to create a concentration.


## Marketing

(College of Business)

## ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Marketing associate degree program provides a solid introduction to marketing, preparing students for entry-level positions in the sales industry. Upon completion, students have the opportunity to continue their studies in the Marketing bachelor's degree program. Students may also choose Accounting, Financial Services Management, Management or Information Science for their bachelor's degree studies.

## BACHELOR OF SCIENCE (B.S.) DEGREE

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

Students should use Bachelor of Science Program Career Electives and their Free Elective (a total of three-tofive courses) to create a meaningful, customized career concentration. The following are some appropriate concentrations.

## CONCENTRATIONS FOR MARKETING MAJORS

## Advertising

AD1010 Marketing Communications
AD1011 Marketing Communications II
AD3001 Creativity in Advertising
AD3003 Advertising Campaigns

## Business-to-Business Selling

MG2040 Purchasing \& Supply Chain Management
MK1011 Principles of Professional Selling
MK2012 Sales Management
MK2020 Business-to-Business Marketing

## Electronic Commerce

IS2020 Web Site Design Concepts
IS4000 Multimedia Design I
MK3011 Direct Marketing
MK3040 Electronic Commerce

## Fashion Communications

AD1010 Marketing Communications I
AD1011 Marketing Communications II
EN2010 Technical Writing
EN2030 Introduction to Newswriting
RT2050 Fashion Promotion

Fashion Product Development
MK1002 Consumer Behavior
MK3005 Brand Marketing
RT2020 Fashion Design for the Apparel Industry
RT3070 Textile Design for the Apparel and Home Furnishings Industry

## Marketing Management

MK1002 Consumer Behavior
MK2020 Business-to-Business Marketing
MK3005 Brand Marketing
MK4001 Strategic Marketing
MK4030 International Marketing

## Marketing Research

EP2030 The Business Plan
MK2050 Qualitative Research
MK3005 Brand Marketing
MK3055 Quantitative Research

## MARKETING

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

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| AD1010 | Marketing Communications I | 4.5 |
| MK1001 | Principles of Marketing | 4.5 |
| MK1002 | Consumer Behavior | 4.5 |
| MK1011 | Principles of Professional Selling | 4.5 |
| MK2020 | Business-to-Business Marketing | 4.5 |
| MK2050 | Qualitative Research | 4.5 |
| RELATED PROFESSIONAL STUDIES |  |  |
| AC1E21 | Business Accounting I | 4.5 |
| AC1E22 | Business Accounting II | 4.5 |
| LW2001 | The Legal Environment of Business I | 4.5 |
| MG1001 | Principles of Management | 4.5 |
| PD1003 | Introduction to Career Management | 1.5 |
| TS1000 | Introduction to Computers | 4.5 |
| TS1010 | Microcomputer Applications | 4.5 |

## GENERAL STUDIES

| EC1001 | Macroeconomics | 4.5 |
| :--- | :--- | ---: |
| EC2002 | Microeconomics | 4.5 |
| EN1001 | An Introduction to Literary Genres | 4.5 |
| EN1020 | English Composition | 4.5 |
| EN1021 | Advanced Composition | 4.5 |
|  | and Communication | 4.5 |
| EN1030 | Communication Skills | 4.5 |
| MT2001 | Statistics |  |
| Math | One math course at the MT1002 |  |
|  | level or higher | 4.5 |
| Science | One science course from the following: |  |
|  | SC1011, SC1021, SC2005, SC2010, |  |
|  | SC2011, SC2031, SC3010, SC3030 | 4.5 |

TOTAL CREDITS

TOTAL CREDITS

NOTE: Students must have MTO001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Accounting (see page 12)
- Financial Services Management (see page 16)
- Information Science (see page 47)
- Management (see page 19)
- Marketing (see this page)


## MARKETING

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

FIRST TWO YEARS:
Associate in Science Degree in Marketing (see previous column)

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS

| AD1011 | Marketing Communications II | 4.5 |
| :--- | :--- | ---: |
| MK3005 | Brand Marketing | 4.5 |
| MK3011 | Direct Marketing | 4.5 |
| MK3040 | Electronic Commerce | 4.5 |
| MK3055 | Quantitative Research | 4.5 |
| MK4001 | Strategic Marketing | 4.5 |
| MK4030 | International Marketing | 4.5 |
| MK4076 | Marketing Externship |  |
|  | OR | 9.0 |
| BU4096 | Business Career Co-op |  |
| Career | Three courses selected from offerings |  |
| Electives | within the Marketing or Information |  |
|  | Science disciplines | 13.5 |

## RELATED PROFESSIONAL STUDIES

IB4099 International Business Experience* 13.5
GENERAL STUDIES

| LD2001 | Foundations of Leadership Studies | 4.5 |
| :--- | :--- | ---: |
| PH3020 | Logic: Critical Thinking |  |
|  | OR | 4.5 |
| PH3040 | Ethics of Business Leadership |  |
| PS2001 | General Psychology | 4.5 |
| SO2001 | Sociology I | 4.5 |
| History | One HI-designated course <br> (except HI4030) | 4.5 |

FREE ELECTIVE
One course selected from offerings within
the University

| Total Credits | 94.5 |
| :--- | :--- |

FOUR-YEAR CREDIT TOTAL 190.5

* Students meeting eligibility criteria may elect

Summer Term Abroad (TA4089) or Business Co-op (BU4099) or International Business Experience (IB4099). Otherwise, students must take three courses ( 13.5 credits total) selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration.

## MARKETING

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

## FIRST TWO YEARS:

Associate in science degree in other* College of Business Program
96.0

## THIRD AND FOURTH YEARS:

## MAJOR COURSES <br> CREDITS

| IB4099 | International Business <br> Experience** | 13.5 |
| :--- | :--- | ---: |

MG4020 Strategic Management 4.5
MG4030 Senior Management Seminar $\quad 4.5$
MK1002 Consumer Behavior $\quad 4.5$
MK2020 Business-to-Business Marketing $\quad 4.5$
MK3005 Brand Marketing $\quad 4.5$
MK4089 Marketing Career Focus $\quad 13.5$
Career One course selected from offerings
Elective within the Marketing or Information Science disciplines
4.5

RELATED PROFESSIONAL STUDIES

| AC3020 | Managerial Finance | 4.5 |
| :--- | :--- | :--- |
| Legal | One course from the following: |  |
| Elective | LW3002, LW3010, LW3050 | 4.5 |
| Technology One course from the following: |  |  |
| Elective | IS4025, MG3030, MK3040 | 4.5 |

## GENERAL STUDIES

| LD2001 | Foundations of Leadership Studies | 4.5 |
| :--- | :--- | ---: |
| PH3020 | Logic: Critical Thinking |  |
|  | OR |  |$\quad 4.5$

* These Associate in Science Programs include Accounting, Business Administration, Financial Services Management, Management and Marketing.
**Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Coop (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Arts \& Sciences or the School of Technology to form a concentration.


## MARKETING

A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (see page 23)
THIRD AND FOURTH YEARS:

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| AD1010 | Marketing Communications I | 4.5 |
| AD1011 | Marketing Communications II | 4.5 |
| MK1002 | Consumer Behavior | 4.5 |
| MK1011 | Principles of Professional Selling | 4.5 |
| MK2020 | Business-to-Business Marketing | 4.5 |
| MK2050 | Qualitative Research | 4.5 |
| MK3005 | Brand Marketing | 4.5 |
| MK3011 | Direct Marketing | 4.5 |
| MK3040 | Electronic Commerce | 4.5 |
| MK3055 | Quantitative Research | 4.5 |
| MK4001 | Strategic Marketing | 4.5 |
| MK4030 | International Marketing | 4.5 |
| MK4076 | Marketing Externship |  |
|  | OR | 9.0 |
| BU4096 | Business Career Coop |  |

RELATED PROFESSIONAL STUDIES
IB4099 International Business Experience* 13.5
TS1010 Microcomputer Applications 4.5

GENERAL STUDIES
LD2001 Foundations of Leadership Studies 4.5
PH3020 Logic: Critical Thinking OR
PH3040 Ethics of Business Leadership
Total Credits 90.0

FOUR-YEAR CREDIT TOTAL 185.0

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020,
BU4096). Otherwise students must take three courses selected from the College of Business, the School of Arts \& Sciences or the School of Technology to form a concentration.


## Paralegal Studies

## ASSOCIATE IN SCIENCE

## (A.S.) DEGREE

The Paralegal Studies associate degree program was developed for students who have an interest in legal procedures and the law. To gain admission into this program, students' high school transcripts must reflect a ' $B$ ' average or better. Exceptions to the ' $B$ ' average requirement may be made by the chairperson of the Legal Studies Department based upon experience in the field and/or professional life experience.

Upon completion of this program, students will be qualified to work in public and private law offices, banks, industrial firms, title companies, real estate offices and legal departments of agencies in the private sector.

## BACHELOR OF SCIENCE (B.S.) DEGREE

Students may elect to continue their studies in bachelor's degree programs in Paralegal Studies, Criminal Justice or Information Science.

Graduates of the Paralegal Studies bachelor's degree program, possessing additional advanced training, can expect to be offered employment that will allow them to advance more rapidly in the paralegal profession.

Graduates of the Criminal Justice bachelor's degree program are prepared for a wide range of careers in law enforcement, corrections, and other areas of the criminal justice profession.

Graduates of the Information Science program are qualified to serve as information technology consultants in small or large organizations, offering software and hardware support for various business functions.

## PARALEGAL STUDIES

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

## MAJOR COURSES <br> CREDITS

LW1001 Introduction to Paralegal Studies 4.5
LW1010 Legal Research and Writing I 4.5
LW1030 Wills, Trusts \& Probate 4.5
LW1040 Real Estate/Property Law 4.5
LW1050 Civil Litigation $\quad 4.5$
LW1060 The Law of Torts $\quad 4.5$
LW2060 Legal Research and Writing II 4.5
RELATED PROFESSIONAL STUDIES

| AC1E01 | Principles of Accounting I | 4.5 |
| :--- | :--- | ---: |
| PD1003 | Introduction to Career Management | 1.5 |
| SE1011 | Word Processing | 4.5 |
| SE1020 | Business Communications | 4.5 |
| SE2001 | Introduction to Keyboarding |  |
|  | \& Word Processing | 4.5 |
| TS1000 | Introduction to Computers | 4.5 |

GENERAL STUDIES

| EN1001 | An Introduction to Literary Genres | 4.5 |
| :--- | :--- | ---: |
| EN1020 | English Composition | 4.5 |
| EN1021 | Advanced Composition |  |
|  | and Communication | 4.5 |
| EN1030 | Communication Skills | 4.5 |
| PH3020 | Logic: Critical Thinking | 4.5 |
|  | OR | 4.5 |
| PH3040 | Ethics of Business Leadership |  |
| PS2001 | General Psychology |  |
| Math | One math course at the MT1002 |  |
|  | level or higher | 4.5 |

Science One science course from the following: SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010, SC3030 4.5

## FREE ELECTIVE

One course selected from offerings within the University4.5
TOTAL CREDITS ..... 96.0

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Criminal Justice (see page 14)
- Information Science (see page 47)
- Paralegal Studies (see following)


## PARALEGAL STUDIES

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

## FIRST TWO YEARS:

Associate in Science Degree in
Paralegal Studies (see previous listing) 96.0

## THIRD AND FOURTH YEARS: <br> MAJOR COURSES CREDITS

| LW2080 | Criminal Law I | 4.5 |
| :--- | :--- | :--- |
| LW3020 | The Law of Contracts \& Sales | 4.5 |
| LW3040 | Family Law | 4.5 |
| LW3050 | Business Organizations | 4.5 |
| LW3060 | Administrative Law | 4.5 |


| RELATED PROFESSIONAL STUDIES |  |  |
| :--- | :--- | :--- |
| MG1001 | Principles of Management | 4.5 |
| MG2001 | Human Resource Management | 4.5 |


| GENERAL STUDIES |  |  |
| :--- | :--- | ---: |
| EC1001 | Macroeconomics | 4.5 |
| EC2002 | Microeconomics | 4.5 |
| HI4020 | American Government | 4.5 |
| LD2001 | Foundations of Leadership Studies | 4.5 |
| SC2031 | Anatomy \& Physiology I | 4.5 |
| SO2001 | Sociology I | 4.5 |
| History | One HI-designated course <br> (except HI4030 | 4.5 |
| Psych. | One psychology course at the level <br> of PS2002 or higher | 4.5 |
| Sociology | One sociology course at the level |  |
|  | of SO2002 or higher |  |


| FREE ELECTIVES |  |
| :--- | :--- | :--- |
| Three courses selected from offerings within |  |
| the University. (Selected students may elect |  |
| externship.) | 13.5 |


| Total Credits | 85.5 |
| :--- | :--- |

FOUR-YEAR CREDIT TOTAL
181.5

NOTE: In lieu of their electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in a law office, corporate legal department or government legal office for either 4.5, 9.0 or 13.5 credits.

## Certificate in Paralegal Studies

Students who have earned a bachelor's degree from an accredited institution may enroll in Johnson \& Wales University's Certificate in Paralegal Studies program.

Students enrolled in this program will take 12 Paralegal Studies courses and be qualified to work in public and private law offices, banks, industrial firms, title companies, real estate offices and legal departments of agencies in the private sector upon their completion.

NOTE: This program is for fall entrants only.

## PARALEGAL STUDIES

A program leading to a Certificate in Paralegal Studies.

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| LW1001 | Introduction to Paralegal Studies | 4.5 |
| LW1010 | Legal Research and Writing I | 4.5 |
| LW1030 | Wills, Trusts \& Probate | 4.5 |
| LW1040 | Real Estate/Property Law | 4.5 |
| LW1050 | Civil Litigation | 4.5 |
| LW1060 | The Law of Torts | 4.5 |
| LW2060 | Legal Research and Writing II | 4.5 |
| LW2080 | Criminal Law I | 4.5 |
| LW3020 | The Law of Contracts \& Sales | 4.5 |
| LW3040 | Family Law | 4.5 |
| LW3050 | Business Organizations | 4.5 |
| LW3060 | Administrative Law | 4.5 |
|  |  |  |
| TOTAL CREDITS | F....................................................... |  |
| NOTE: Students must have earned a bachelor's |  |  |
| degree to be eligible for this certificate program. |  |  |

## Undeclared Major

Because some students may be unsure of their major when they enroll at Johnson \& Wales, the Undeclared Major option allows them the opportunity to pursue a basic business and general studies program and, in the sophomore year, choose a major from a number of Business and Hospitality programs. Students who begin their studies in an Undeclared Major may earn only a bachelor of science degree at the end of four years of study.

## UNDECLARED MAJOR

All students enrolled in the Undeclared Major pursue the following program of study for the first two years. Students must declare a major no later than the fifth term (sophomore year) of study.

| RELATED PROFESSIONAL STUDIES | CREDITS |  |
| :--- | :--- | ---: |
| AC1E01 | Principles of Accounting I | 4.5 |
| AC1E02 | Principles of Accounting II | 4.5 |
| LW2001 | The Legal Environment of Business I | 4.5 |
| MG1001 | Principles of Management | 4.5 |
| MK1001 | Principles of Marketing | 4.5 |
| PD1003 | Introduction to Career Management | 1.5 |
| TS1000 | Introduction to Computers | 4.5 |

## GENERAL STUDIES

EC1001 Macroeconomics 4.5
EC2002 Microeconomics 4.5

EN1001 An Introduction to Literary Genres 4.5
EN1020 English Composition $\quad 4.5$
$\begin{array}{cc}\text { EN1021 Advanced Composition } & 4.5\end{array}$
EN1030 Communication Skills 4.5
MT2001 Statistics $\quad 4.5$
PS2001 General Psychology $\quad 4.5$
SO2001 Sociology I 4.5

History One history course from the following: HI2001, HI2OO2 or HI4O20 4.5
Math One math course at the MT1002 level or higher4.5

Science One science course from the following: SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010, SC3030 4.5

## FREE ELECTIVES

Two courses selected from offerings within the University9.0

TOTAL CREDITS
91.5

Students entering The Hospitality College must substitute AC1E12 for AC1E02, and must take HM1001 or FM1001 and HM2030 for two free electives.

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

Unless entering the Accounting program (see page 10), students entering other College of Business programs must substitute AC1E22 for AC1E02. All students entering the College of Business must use one free elective to take TS1010.

## FOUR-YEAR OPTIONS:

- Accounting (see page 12)
- Financial Services Management (see page 16)
- Food Service Management (see page 36)
- Hotel Management (see page 39)
- Information Science (see page 47)
- Management (see page 19)
- Marketing (see page 21)


LINARY ARTS AND BAKING \& PASTRY ARTS are two of the programs for which Johnson \& Wales University has become world famous. Students in in modern kitchens, learn from accomplished chef-instructors, and gain yable work experience at our many University-owned restaurants, hotels and businesses. Soup's on!

"The point of view of art and that of life are different even in the artist himself."

Johnson \& Wales has a reputation as one of the world's finest food service educators, producing leaders in a field that requires disciplined culinary professionals. A degree from Johnson \& Wales opens doors to kitchens that shape careers. Here is a list of some alumni who have benefited from the J\&W experience.

Emeril Lagasse 78 ,
celebrity chef, TVFN; restaurant owner, author
Alfonso Contrisciani ' 79
Certified Master Chef, consultant, captain
American Culinary Federation Team 2000;
former co-owner, Opus 251, Philadelphia
Tyler Florence '91,
TVFN's "Food 911"
Michelle Bernstein '93,
executive chef, AZUL, Mandarin Oriental Miami; TVFN's "Melting Pot"
Laurence Gottlieb '97.
executive sous chef at the Inn at Little Washington, Virginia
Ed Boncich 98,
personal chef to Pat Reilly, coach of the Miami Heat
Margaret Smith '01,
research chef, Kraft Foods


## Baking \& <br> Pastry Arts

## ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

During pastry internships at University-owned facilities including Johansson's Bakery, the Radisson Airport Hotel and the Johnson \& Wales Inn, students participate in actual public food service operations in preparation for future careers.

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

Eligible graduates may apply for entrance into the Bachelor of Science in Baking \& Pastry Arts, the Bachelor of Science in Culinary Arts, or the Bachelor of Science in Culinary Nutrition programs in the Day School, or the Bachelor of Science in Food Marketing or Food Service Management programs in the CE Division. 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 paid cooperative 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 coursework.

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

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

## BAKING \& PASTRY ARTS

A program leading to the associate in science degree.

## MAJOR COURSES <br> CREDITS

PA1100 Introduction to Breads \& Rolls 7.5
PA1200 Classical French Pastries 7.5
PA1300 Hot \& Cold Dessert Presentations 7.5
PA1400 Introduction to Cake Decorating and Petits Fours
PA2100 Advanced Cake Decorating \& Classical French Tortes
PA2200 Chocolate and Sugar Artistry \& Showpieces

## Pastry Arts Applications*

PA2276 Pastry Arts Internship
PA2296 Pastry Arts Cooperative Education
RELATED PROFESSIONAL STUDIES
FM1055 Baking Formula Technology $\quad 4.5$
FM1060 Sanitation Management 2.0
FM1999 NRA Sanitation Certification Exam 0.0
FM2025 Food and Beverage Cost Control 4.5
PD1003 Introduction to Career Management 1.5

## GENERAL STUDIES

| EN1020 | English Composition I | 4.5 |
| :--- | :--- | ---: |
| EN1030 | Communication Skills | 4.5 |
| LD2001 | Foundations of Leadership Studies | 4.5 |
| MT1002 | A Survey of College Mathematics | 4.5 |
| SC1015 | Introduction to Life Science | 4.5 |
| _............................................................................. |  |  |
| TOTAL CREDITS | $\mathbf{9 5 . 0}$ |  |

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

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Baking \& Pastry Arts (see following and Day School Catalog)
- Culinary Arts (see page 27 and Day School Catalog)
- Culinary Nutrition (see Day School Catalog)
- Food Marketing (see page 16)
- Food Service Management (see page 33)


## BACHELOR OF SCIENCE (B.S.) DEGREE (DAY SChedule ONLY)

The College of Culinary Arts has designed a four-year curriculum that combines practical education in baking and pastry production along with leadership training and general studies courses to prepare students for careers as executive pastry chefs. In the Baking \& Pastry Arts bachelor of science degree program students will be guided in building skills to master their visions to create artisan breads, confections, sugar works, plated desserts, wedding cakes and chocolate showpieces. During their junior year, students rotate through two terms of academic courses and one term of intensive advanced laboratories. Laboratory courses are designed to build hands-on skills in advanced baking and pastry art techniques.

During the senior year, students will participate in a one-term Advanced Career Cooperative Education program. All work experiences are in commercial baking and pastry shops and are production oriented in nature with emphasis on supervisory skill development, pastry shop management and culinary skill refinement. Along with another advanced lab and academics, students participate in "real world" activities which allow them to experience the role of the pastry chef in baking and pastry operations.

Upon completion of the bachelor's degree program in Baking \& Pastry Arts, students will be prepared to enter the food service industry in positions such as assistant pastry chef and executive pastry chef trainee.

NOTE: All students interested in entering the Bachelor of Science in Baking \& Pastry Arts program must complete and submit an application to the program director. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their first two years of study. Selection is based on previous academic performance, industry experience and professional recommendations. This program is offered as a day school program only. See the Day School Catalog for more information.

## DIPLOMA PROGRAM

Both the Culinary Arts and the Baking \& Pastry Arts curricula are available in diploma programs, as well. These programs are designed to teach basic cooking techniques to individuals interested in attaining positions in commercial food service establishments. The diploma program is designed for recent high school graduates as well as for those seeking additional food service knowledge or a career change into
this field.

In either the Culinary Arts or the Baking \& Pastry Arts diploma program, students will learn basic cooking methods, and participate in a Practicum assignment at one of the University's food service facilities.

Students may seek immediate career opportunities upon graduation, or continue their education in a two-year program.

The Culinary Arts diploma program is offered as a weekend schedule.

## BAKING \& PASTRY ARTS DIPLOMA PROGRAM

A program leading to a diploma.

| MAJOR | URSES CRE | CREDITS |
| :---: | :---: | :---: |
| PA1100 | Introduction to Breads \& Rolls | 7.5 |
| PA1200 | Classical French Pastries | 7.5 |
| PA1300 | Hot \& Cold Dessert Presentations | 7.5 |
| PA1400 | Introduction to Cake Decorating and Petits Fours | 7.5 |
| PA2100 | Advanced Cake Decorating \& Classical French Tortes | 7.5 |
| PA2200 | Chocolate and Sugar Artistry \& Showpieces | 7.5 |
| Pastry Ar | ts Applications | 15.0 |
| PA2276 | Pastry Arts Internship |  |
| RELATED | PROFESSIONAL STUDIES |  |
| FM1060 | Sanitation Management | 2.0 |
| FM1999 | NRA Sanitation Certification Exam | 0.0 |
| PD1003 | Introduction to Career Management | 1.5 |

TOTAL CREDITS

## TWO-YEAR OPTION:

- Baking \& Pastry Arts (see previous listing)


## Culinary Arts

## ASSOCIATE IN SCIENCE

## (A.S.) DEGREE

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

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

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

During a Culinary Arts Internship at University-owned hotels and restaurants, including the Radisson Airport Hotel and the Johnson \& Wales Inn, students participate in actual public food service operations in preparation for future careers.

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

Eligible graduates may apply for entrance into the Bachelor of Science
in Baking \& Pastry Arts, the Bachelor of Science in Culinary Arts, or the Bachelor of Science in Culinary Nutrition programs in the Day School, or the Bachelor of Science in Food Marketing or Food Service Management programs in the CE Division. Certain requirements pertain to each of these bachelor's degree programs, which are noted in their respective program descriptions.

## 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 paid 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 coursework.

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 secondyear students is chosen to participate in a student international exchange program with culinary arts schools in Ireland, France and the Netherlands. For one term, J\&W students attend classes in either Ireland, France or the Netherlands. In exchange, students from these schools attend culinary classes at Johnson \& Wales University. Selected students receive full academic credit for the term abroad.

## CULINARY ARTS

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

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| CA1315 | Stocks, Sauces and Soups | 3.0 |
| CA1325 | Essentials of Dining Room | 3.0 |
| CA1335 | Traditional European Cuisine | 3.0 |
| CA1345 | Introduction to Baking \& Pastry | 3.0 |
| CA1355 | New World Cuisine | 3.0 |
| CA1365 | Principles of Beverage Service | 3.0 |
| CA1375 | Nutrition \& Sensory Analysis | 3.0 |
| CA1385 | Fundamentals of Food Service |  |
|  | Production | 3.0 |
| CA1395 | Purchasing and Product Identification | 3.0 |
| CA1405 | Skills of Meatcutting | 3.0 |
| CA2215 | Garde Manger | 3.0 |
| CA2225 | Classical French Cuisine | 3.0 |
| CA2235 | Advanced Dining Room Procedures | 3.0 |
| CA2245 | International Cuisine | 3.0 |
| CA2255 | Advanced Patisserie/Desserts | 3.0 |
|  |  | $\mathbf{1 5 . 0}$ |
| Culinary Arts Applications* |  |  |
| CA2276 | Culinary Arts Internship |  |
| CA2286 | Culinary Arts International Exchange |  |
| CA2296 | Culinary Arts Cooperative Education |  |

## RELATED PROFESSIONAL STUDIES

| FM1060 | Sanitation Management | 2.0 |
| :--- | :--- | :--- |
| FM1999 | NRA Sanitation Certification Exam | 0.0 |
| FM2045 | Introduction to Menu Planning |  |
|  | and Cost Controls | 4.5 |
| FM2050 | Personalized Nutrition Management | 4.5 |

PD1003 Introduction to Career Management 1.5

## GENERAL STUDIES



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

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Baking \& Pastry Arts (see page 27 and Day School Catalog)
- Culinary Arts (see following and Day School Catalog)
- Culinary Nutrition (see Day School Catalog)
- Food Marketing (see page 16)
- Food Service Management (see page 33)


## BACHELOR OF SCIENCE

## (B.S.) DEGREE (DAY SCHEDULE ONLY)

The College of Culinary Arts has designed a four-year curriculum that combines practical education in food production along with leadership training and general studies to prepare men and women for careers as executive chefs. The Culinary Arts bachelor's degree program provides students with the opportunity to increase their cognitive, critical thinking and practical application skills. Students will attend three terms of academic studies. In both the junior and senior years, students will attend intensive advanced laboratories. These laboratories are designed to build leadership, planning and evaluation skills, as well as hands-on skills in proper cooking and baking techniques, ice carving, creative garnishing, food styling, plate presentation and the cuisines of America and the world. Students will learn the physical and chemical changes occurring in food during preparation, serving and storage.

During the senior year, students will participate in a one-term Advanced Career Cooperative Education program. All work experiences are in the kitchen and are production oriented in nature with emphasis on supervisory skill development. Students participate in "real world" activities which allow them to experience the role of the chef in food service operations. They work with the latest equipment technology and see how the computer is used to help them succeed in the restaurant business. Additionally, students study the financial aspects of how the kitchen contributes to the overall success of the business.

Upon completion of the bachelor's degree program in Culinary Arts, students will be prepared to enter into the industry in positions to include sous chef and assistant to the executive chef.

NOTE: All students interested in entering the Bachelor of Science in Culinary Arts program must complete and submit an application to the program director. Preference is given to students who achieve a 3.00 GPA or higher upon completion of their first two years of study. Selection is based on previous academic performance, industry experience and professional recommendation.

## DIPLOMA PROGRAM

Both the Culinary Arts and the Baking \& Pastry Arts curricula are available in diploma programs, as well. These programs are designed to teach basic cooking techniques to individuals interested in attaining positions in commercial food service establishments. The diploma program is designed for recent high school graduates as well as for those seeking additional food service knowledge or a career change into this field.

In either the Culinary Arts or the Baking \& Pastry Arts diploma program, students will learn basic cooking methods, and participate in a Practicum assignment at one of the University's food service facilities.

Students may seek immediate career opportunities upon graduation or continue their education in a two-year program.

The Culinary Arts diploma program is offered as a weekend schedule.

## CULINARY ARTS DIPLOMA PROGRAM

A program leading to a diploma.

## MAJOR COURSES <br> CREDITS

CA1315 Stocks, Sauces and Soups $\quad 3.0$
CA1325 Essentials of Dining Room ..... 3.0
CA1335 Traditional European Cuisine ..... 3.0
CA1345 Introduction to Baking \& Pastry ..... 3.0
CA1355 New World Cuisine ..... 3.0
CA1365 Principles of Beverage Service ..... 3.0
CA1375 Nutrition \& Sensory Analysis ..... 3.0
CA1385 Fundamentals of Food Service Production ..... 3.0
CA1395 Purchasing and Product Identification 3.0
CA1405 Skills of Meatcutting ..... 3.0
CA2215 Garde Manger ..... 3.0
CA2225 Classical French Cuisine ..... 3.0
CA2235 Advanced Dining Room Procedures ..... 3.0
CA2245 International Cuisine ..... 3.0
CA2255 Advanced Patisserie/Desserts ..... 3.0
Culinary Arts Applications
CA2276 Culinary Arts Internship ..... 15.0
RELATED PROFESSIONAL STUDIES
FM1060 Sanitation Management ..... 2.0
FM1999 NRA Sanitation Certification Exam0.0
PD1003 Introduction to Career Management 1
TOTAL CREDITS63.5
TWO-YEAR OPTION:

## Culinary Nutrition

## BACHELOR OF SCIENCE

## (B.S.) DEGREE (DAY SCHEDULE

## only)

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

Upon completion of the Culinary Nutrition bachelor's degree program, students are prepared for work as personal chefs and at production-oriented sites, in industry test kitchens, health care facilities, spas and restaurants where an emphasis on nutrition is fundamental. Students are also qualified to apply for a postgraduate dietetic internship.

The Culinary Nutrition program is currently granted developmental accreditation status by the Commission on Accreditation for Dietetics Education of the American Dietetic Association, 216 Jackson Boulevard, Chicago, IL 60606-6995, (312) 899-4876. It is the first and only culinary nutrition program in the country to receive such status.

NOTE: All students interested in entering the Bachelor of Science in Culinary Nutrition program must complete and submit an application to the program director. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their first two years of study. Selection is based on previous academic performance, industry experience and professional recommendations.


Food \& Beverage Management .............. 34
Food Service Management ..................... 35
Hospitality Management ....................... 36
DEGREZS OFFERED Hotel Management................................ 38
Restaurant Management........................ 40
Travel Tourism Management................... 41
Concentrations ......................................... 50 a number of well-paying fields. Students also gain on-the-job experience as part of their education. You'll find hospita|fty students working at our University-owned hotels and restaurants, or at leading area employers. Several exciting majors are offered, ranging from Hotel Management to Restaurant Management to Trave-Tourism Management.

With a J\&W hospitality degree, your career goals can be limitless. Want to become a general manager of a five-star hotel? Oversee all aspects of an exclusive restaurant? Coordinate banquets for groups of 50-500? Organize tours to exotic destinations? Plan weddings for a career? These professions are within your reach but only if you have a degree and the know-how to succeed. You'll find both at Johnson \& Wales University.

Here's just a sampling of what some of our most recent graduates are doing now:

Guest Service Manager, Walt Disney World
Food Buyer, Ritz Carlton
Meeting Coordinator, MTV
Corporate Trainer, Hard Rock Café
Corporate Manager, Grand Hyatt Hotels
Kitchen Manager, Hops Restaurant and Brewery
Manager, Stew Leonard's
Manager in Training, Hilton at Short Hills
Assistant Banquet Manager, Marriott International


## Food \& Beverage Management

## (The College of Culinary Arts

 and The Center for Food Service Management)
## ASSOCIATE IN SCIENCE

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

## BACHELOR OF SCIENCE

## (B.S.) DEGREE

Upon completion of the program, students have the opportunity to enter the food service industry, or may choose to continue their studies in the bachelor's degree programs of Food Service Management, Hospitality Management or International Hotel \& Tourism Management.*

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

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

The International Hotel \& Tourism Management Bachelor of Science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel \& Tourism Management program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

* DAY PROGRAM ONLY. All students interested in entering the Bachelor of Science in International Hotel \& Tourism Management must complete and submit an application to the chairperson of the International Hotel School during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Restaurant Management, Food \& Beverage Management, Hotel Management or Travel \& Tourism Management. Selection is based upon previous academic performance, community and University service, industry experience and professional recommendations.


## FOOD \& BEVERAGE MANAGEMENT

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

| MAJOR COURSES CRE |  |  |
| :---: | :---: | :---: |
| CA1315 | Stocks, Sauces and Soups | 3.0 |
| CA1325 | Essentials of Dining Room | 3.0 |
| CA1335 | Traditional European Cuisine | 3.0 |
| CA1345 | Introduction to Baking \& Pastry | $y \quad 3.0$ |
| CA1355 | New World Cuisine | 3.0 |
| FM1001 | Introduction to the Food Service Field | 4.5 |
| FM1060 | Sanitation Management | 2.0 |
| FM1070 | Foods 1 | 4.5 |
| FM1999 | NRA Sanitation Certification Exam | xam 0.0 |
| FM2080 | Food Service Operations | 4.5 |
| FM2099 | Food Service Management Practicum | icum 13.5 |
| HM2011 | Hospitality Sales and Meeting Management | 4.5 |
| HM2030 | Hospitality Human Resources and Diversity Leadership | 4.5 |
| RELATED PROFESSIONAL STUDIES |  |  |
| AC1E11 | Hospitality Accounting I | 4.5 |
| AC1E12 | Hospitality Accounting II | 4.5 |
| LW2010 | Hospitality Law | 4.5 |
| PD1003 | Introduction to Career Management | ment 1.5 |
| GENERAL STUDIES |  |  |
| EN1001 | An Introduction to Literary Genres | res 4.5 |
| EN1020 | English Composition I | 4.5 |
| EN1021 | Advanced Composition and Communication | 4.5 |
| EN1030 | Communication Skills | 4.5 |
| LD2001 | Foundations of Leadership Studies | dies 4.5 |
| Math | One math course at the MT1002 level or higher | $02 \quad 4.5$ |
| Science | One science course from the followin SC1011, SC1021, SC2005, SC2010 SC2011, SC2031, SC3010, SC3030 | llowing: C2010, $c 30304.5$ |
| TOTAL CREDITS |  |  |
| NOTE: Students must have MTOOO1 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040. |  |  |
| FOUR-YEAR OPTIONS: |  |  |
| - Food Service Management (see next page) |  |  |
| - Hospitality Management (see page 37) |  |  |
| - International Hotel \& Tourism |  |  |
| Management |  |  |
| (Day Program only) |  |  |

## Food Service Management

## (The Center for Food Service Management)

## BACHELOR OF SCIENCE (B.S.) DEGREE

The Food Service Management program prepares graduates for management challenges in the diverse, fast paced and rapidly changing food service industry. This curriculum provides ample opportunity for the food service professionals of tomorrow to build upon their leadership and management abilities, critical thinking skills, problem solving techniques, strong financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for bright and rewarding careers in the food service industry. Graduates of the Food Service Management bachelor's degree program can attain positions in a variety of areas including, but not limited to: restaurant managers, kitchen managers/sous chefs, food \& beverage directors, catering managers, banquet managers, room service managers, or dining room managers, depending upon the associate degree received and/or concentrations selected.

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

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

## The Resort Management

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

## FOOD SERVICE MANAGEMENT

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

FIRST TWO YEARS:
Associate in Science degree in Baking \& Pastry Arts (see page 27) or Culinary Arts (see page 29)

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS

FM3001 The Management of Food Service Systems $\quad 4.5$
FM3070 Contemporary Issues in
the Food Service Industry 4.5
FM4061 Advanced Food Service Operations Management 4.5 HM3050 Hospitality Strategic Marketing 4.5 HM4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected from offerings Electives within The Hospitality College 13.5

RELATED PROFESSIONAL STUDIES

| AC1E11 | Hospitality Accounting I | 4.5 |
| :--- | :--- | :--- |
| AC1E12 | Hospitality Accounting II | 4.5 |
| AC3E25 | Hospitality Financial Management | 4.5 |
| LW2010 | Hospitality Law | 4.5 |

GENERAL STUDIES

| EC1001 | Macroeconomics | 4.5 |
| :---: | :---: | :---: |
| EC2002 | Microeconomics | . 5 |
| EN1001 | An Introduction to Literary Genres | 4.5 |
| EN1021 | Advanced Composition and Communication | 4.5 |
| MT2001 | Statistics | 4.5 |
| PS2001 | General Psychology | 4.5 |
| S02001 | Sociology 1 | 4.5 |
| History | One HI-designated course (except HI4030) | 4.5 |
| Elective | One course selected from offerings with the School of Arts \& Sciences or any other general studies course | 4.5 |

$\begin{array}{ll}\text { Total Credits } & 94.5\end{array}$
FOUR-YEAR CREDIT TOTAL 189.5

## FOOD SERVICE MANAGEMENT <br> A four-year program leading to the bachelor of science degree for two year Food \&

Beverage Management program graduates.

FIRST TWO YEARS:
Associate in Science degree in Food \& Beverage Management (see previous page)

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
FM3010 Beverage Service Management 4.5
FM3070 Contemporary Issues in the Food Service Industry 4.5
FM4061 Advanced Food Service
Operations Management
HM3050 Hospitality Strategic Marketing 4.5
HM4060 Hospitality Management Seminar 4.5
$\begin{array}{ll}\text { Hospitality Three courses selected from } \\ \text { Concentr. declared concentration } & 13.5\end{array}$
Hospitality Three courses selected from offerings
Electives within The Hospitality College 13.5

## RELATED PROFESSIONAL STUDIES

AC3E25 Hospitality Financial Management 4.5
GENERAL STUDIES

| EC1001 | Macroeconomics |
| :---: | :---: |
| EC2002 | Microeconomics |
| MT2001 | Statistics |
| PS2001 | General Psychology |
| SO2001 | Sociology I |
| History | One HI-designated course (except H14030) |
| Electives | Two courses selected from offerings within the School of Arts and Sciences or any other general studies courses |
| Total CR | dits |

## FOOD SERVICE MANAGEMENT

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

FIRST TWO YEARS:
Associate in Science degree in
Restaurant Management (see page 40) 98.0

| THIRD AND FOURTH YEARS: |
| :--- |
| MAJOR COURSES |

FM3010 Beverage Service Management 4.5

| FM3070 |
| :---: |
| Contemporary Issues in <br> the Food Service Industry |


| FM4061 Advanced Food Service |  |  |
| :---: | :---: | :---: |
|  | Operations Management | 4.5 |

HM3050 Hospitality Strategic Marketing 4.5
HM4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected
Concentr. from declared concentration 13.5
Hospitality Three courses selected from offerings
Electives within The Hospitality College 13.5
RELATED PROFESSIONAL STUDIES
AC3E25 Hospitality Financial Management 4.5
GENERAL STUDIES

| EC1001 | Macroeconomics | 4.5 |
| :--- | :--- | ---: |
| EC2002 | Microeconomics | 4.5 |
| MT2001 | Statistics | 4.5 |
| PS2001 | General Psychology | 4.5 |
| SO2001 | Sociology I | 4.5 |
| History | One history course from the following: |  |
|  | HI2001, HI2002, HI4020 | 4.5 |
| Electives | Two courses selected from |  |
|  | offerings within the School of |  |
|  | Arts and Sciences or any other <br>  <br>  <br>  <br>  <br> general studies courses | 9.0 |


| Total Credits | 90.0 |
| :---: | :---: |
| FOUR-YEAR | 188.0 |

FOOD SERVICE MANAGEMENT
A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (see page 23)
THIRD AND FOURTH YEARS:
MAJOR COURSES
CREDITS
FM1060 Sanitation Management 2.0
FM1070 Foods I 4.5
FM1999 NRA Sanitation Certification Exam 0.0
FM2040 Guest Service Systems 4.5
FM2080 Food Service Operations 4.5
FM2099 Food Service Management Practicum 13.5
FM3001 The Management of Food Service Systems 4.5
FM3010 Beverage Service Management 4.5
FM3070 Contemporary Issues in
the Food Service Industry 4.5
FM4060 Hospitality Operations Management 9.0
HM2011 Hospitality Sales
and Meeting Management $\quad 4.5$
HM4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected from Concentr. declared concentration 13.5
Hospitality Two courses selected from offerings
Electives within The Hospitality College 9.0
RELATED PROFESSIONAL STUDIES
AC3E25 Hospitality Financial Management 4.5
GENERAL STUDIES
Electives Two courses selected from offerings within the School of Arts \& Sciences or any other general studies courses9.0
$\begin{array}{ll}\text { Total Credits } & 96.5\end{array}$

FOUR-YEAR CREDIT TOTAL

## Hospitality Management <br> (The International Hotel School)

## BACHELOR OF SCIENCE

 (B.S.) DEGREEThe Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. It also allows them to pursue a concentration with the option of selecting a co-op in a specific field of study focusing on their career interests.

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

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

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

## HOSPITALITY MANAGEMENT

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

## FIRST TWO YEARS:

Associate in Science Degree in Hotel Management (see next page)

## THIRD AND FOURTH YEARS:

MAJOR COURSES
CREDITS
FM4060 Hospitality Operations Management 9.0 HM3015 Dynamics of Recreation/Leisure \& Travel-Tourism
HM3050 Hospitality Strategic Marketing 4.5
HM4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected from
Concentr. declared concentration
Hospitality Three courses selected from offerings
Electives within The Hospitality College* 13.5
RELATED PROFESSIONAL STUDIES
AC3E25 Hospitality Financial Management 4.5
GENERAL STUDIES

| EC1001 | Macroeconomics |
| :---: | :---: |
| EC2002 | Microeconomics |
| MT2001 | Statistics |
| PS2001 | General Psychology |
| S02001 | Sociology I |
| History | One HI-designated course (except HI4030) |
| Electives | Two courses selected from offerings within the School of Arts and Sciences or any other general studies courses |

## Total Credits

## FOUR-YEAR CREDIT TOTAL

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


## HOSPITALITY MANAGEMENT

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

FIRST TWO YEARS:
Associate in Science Degree in
Food \& Beverage Management (see page 34) or Restaurant Management (see page 40) 98.0-99.5

THIRD AND FOURTH YEARS:

## MAJOR COURSES

CREDITS
$\begin{array}{cc}\text { FM4061 } \begin{array}{c}\text { Advanced Food Service } \\ \text { Operations Management }\end{array} & 4.5\end{array}$
HM1010 Front Office Operations 4.5
HM3015 Dynamics of Recreation/Leisure \& Travel-Tourism
HM3050 Hospitality Strategic Marketing 4.5
HM4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected from
Concentr. declared concentration 13.5
Hospitality Three courses selected from offerings
Electives within The Hospitality College* 13.5
RELATED PROFESSIONAL STUDIES
AC3E25 Hospitality Financial Management 4.5
GENERAL STUDIES

| EC1001 | Macroeconomics | 4.5 |
| :---: | :---: | :---: |
| EC2002 | Microeconomics | 4.5 |
| MT2001 | Statistics | 4.5 |
| PS2001 | General Psychology | 4.5 |
| S02001 | Sociology I | 4.5 |
| History | One HI-designated course (except HI4030) | 4.5 |
| Electives | Two courses selected from offerings within the School of Arts and Sciences or any other general studies courses | 9.0 |

Total Credits 90.0

FOUR-YEAR CREDIT TOTAL 188.0-189.5

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


## HOSPITALITY MANAGEMENT

A four-year program leading to the bachelor of science degree for
Travel-Tourism Management program graduates.

FIRST TWO YEARS:
Associate in Science Degree in
Travel-Tourism Management (see page 41) 96.0
THIRD AND FOURTH YEARS:
MAJOR COURSES
CREDITS

| HM3025 | Dynamics of Hotel/Restaurant |  |
| :--- | :--- | ---: |
|  | \& Recreation/Leisure | 4.5 |
| HM3050 | Hospitality Strategic Marketing | 4.5 |
| HM4060 | Hospitality Management Seminar | 4.5 |
| TH4010 | Tourism Economics | 4.5 |
| TT4011 | Destination Management |  |
|  | Organizations | 4.5 |

Hospitality Three courses selected from
Concentr. declared concentration 13.5

Hospitality Three courses selected from offerings
Electives within The Hospitality College* 13.5
RELATED PROFESSIONAL STUDIES
AC3E25 Hospitality Financial Management 4.5
GENERAL STUDIES

| EC1001 | Macroeconomics | 4.5 |
| :--- | :--- | ---: |
| EC2002 | Microeconomics | 4.5 |
| MT2001 | Statistics | 4.5 |
| PS2001 | General Psychology | 4.5 |
| SO2001 | Sociology I | 4.5 |
| History | One HI-designated course |  |
|  | $\quad$ (except HI4030) | 4.5 |
| Electives | Two courses selected from |  |
|  | offerings within the School of |  |
| Arts and Sciences or any other |  |  |
| general studies courses |  | 9.0 |

Total Credits $\quad 90.0$

FOUR-YEAR CREDIT TOTAL 186.0

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


## Hotel Management

 (The International Hotel School)
## ASSOCIATE IN SCIENCE

## (A.S.) DEGREE

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

Upon completion of the program, students have the opportunity to enter the hotel industry, or may choose to continue their studies in bachelor's degree programs in Hotel Management, Hospitality Management or International Hotel \& Tourism Management.*

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

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

The International Hotel \& Tourism Management Bachelor of Science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel \& Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

* DAY PROGRAM ONLY. All students interested in entering the Bachelor of Science in International Hotel \& Tourism Management must complete and submit an application to the chairperson of the International Hotel School during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Restaurant Management, Food \& Beverage Management, Hotel Management or Travel \& Tourism Management. Selection is based upon previous academic performance, community and University service, industry experience and professional recommendations.


## HOTEL MANAGEMENT

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

| MAJOR COURSES |  | EDITS |
| :---: | :---: | :---: |
| FM1060 | Sanitation Management | 2.0 |
| FM1070 | Foods I | 4.5 |
| FM1999 | NRA Sanitation Certification Exam | xam |
| FM2040 | Guest Service Systems | 4. |
| FM2080 | Food Service Operations | 4.5 |
| HM1001 | Introduction to the Hospitality Field | Field |
| HM1010 | Front Office Operations | 4.5 |
| HM1011 | Hospitality Information Technology | logy |
| HM2011 | Hospitality Sales and Meeting Management |  |
| HM2030 | Hospitality Human Resources and Diversity Leadership | 4.5 |
| HM2099 | Hotel Internship | 13.5 |
| RELATED PROFESSIONAL STUDIES |  |  |
| AC1E11 | Hospitality Accounting I |  |
| AC1E12 | Hospitality Accounting II | 4.5 |
| LW2010 | Hospitality Law | 4.5 |
| PD1003 | Introduction to Career Management | t |
| GENERAL STUDIES |  |  |
| EN1001 | An Introduction to Literary Genres | ares |
| EN1020 | English Composition I | 4.5 |
| EN1021 | Advanced Composition and Communication |  |
| EN1030 | Communication Skills | 4.5 |
| LD2001 | Foundations of Leadership Studies | dies |
| Math | One math course at the MT1002 level or higher | $4.5$ |
| Science | One science course from the followin SC1011, SC1021, SC2005, SC201 SC2011, SC2031, SC3010, SC3030 | llowing: <br> C2010, <br> C3030 4.5 |
| TOTAL CREDITS |  |  |
| NOTE: Students must have MTOOO1 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040. |  |  |
|  |  |  |
| FOUR-YEAR OPTIONS: |  |  |
| - Hospitality Management (see previous page) |  |  |
| - Hotel Management (see following) |  |  |
| - International Hotel \& Tourism |  |  |
| Management |  | (Day Program only) |

## BACHELOR OF SCIENCE

## (B.S.) DEGREE

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

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

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

## HOTEL MANAGEMENT

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

## FIRST TWO YEARS:

Associate in Science Degree in Hotel Management (see previous listing) 98.0

THIRD AND FOURTH YEARS: MAJOR COURSES

CREDIT
FM4060 Hospitality Operations Management 9.0 HM3050 Hospitality Strategic Marketing 4.5 HM3070 Contemporary Issues in the Hotel/Restaurant Industry 4.5
HM4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected from
Concentr. declared concentration 13.5
Hospitality Three courses selected from offerings
Electives within The Hospitality College* 13.5
RELATED PROFESSIONAL STUDIES
AC3E25 Hospitality Financial Management 4.5
GENERAL STUDIES

| EC1001 | Macroeconomics | 4.5 |
| :---: | :---: | :---: |
| EC2002 | Microeconomics | 4.5 |
| MT2001 | Statistics | 4.5 |
| PS2001 | General Psychology | 4.5 |
| S02001 | Sociology I | 4.5 |
| History | One HI-designated course (except HI4030) | 4.5 |
| Electives | Two courses selected from offerings within the School of Arts and Sciences or any other general studies courses | 9.0 |
| Total Cre | dits | 90.0 |
| FOUR-YE | AR CREDIT TOTAL | 188.0 |

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


## HOTEL MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the Undeclared Major program.

FIRST TWO YEARS:
Undeclared Major Program (see page 23) 91.5
THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS
FM1060 Sanitation Management 2.0

FM1070 Foods I 4.5
FM1999 NRA Sanitation Certification Exam 0.0
FM2040 Guest Service Systems 4.5
FM2080 Food Service Operations 4.5
FM4060 Hospitality Operations Management 9.0
HM1010 Front Office Operations 4.5
HM1011 Hospitality Information Technology 4.5
HM2011 Hospitality Sales and Meeting Management 4.5
HM2099 Hotel Internship 13.5
HM3070 Contemporary Issues in the Hotel/Restaurant Industry 4.5
HM4060 Hospitality Management Seminar 4.5
Hospitality Three courses selected from
Concentr. declared concentration
Hospitality Two courses selected from offerings
Electives within The Hospitality College* 9.0
RELATED PROFESSIONAL STUDIES
AC3E25 Hospitality Financial Management 4.5
GENERAL STUDIES


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


## Restaurant Management

## (The Center for Food Service Management)

## ASSOCIATE IN SCIENCE

## (A.S.) DEGREE

The Restaurant Management associate degree program prepares students for entry-level management positions in the restaurant industry. Students develop skills and knowledge for assisting with the management of restaurants, hotel food \& beverage operations and non-commercial food operations. Areas of focus within this degree program include food preparation, guest services, human resource management, administrative practices and industry procedures.

## BACHELOR OF SCIENCE

## (B.S.) DEGREE

Upon completion of the program, students have the opportunity to enter the food service industry, or may choose to continue their studies in the bachelor's degree programs of Food Service Management, Hospitality Management or International Hotel \& Tourism Management.*

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

The Hospitality Management bachelor's degree is broad based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

The International Hotel \& Tourism Management Bachelor of Science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel \& Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

* DAY PROGRAM ONLY. All students interested in entering the Bachelor of Science in International Hotel \& Tourism Management must complete and submit an application to the chairperson of the International Hotel School during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Restaurant Management, Food \& Beverage Management, Hotel Management or Travel \& Tourism Management. Selection is based upon previous academic performance, community and University Service, industry experience and professional recommendations.

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


## Travel-Tourism Management (The Center for International Travel and Tourism Studies)

## ASSOCIATE IN SCIENCE (A.S.) DEGREE

The associate degree program in Travel-Tourism Management introduces to students the principles and procedures of domestic and international travel. Emphasis is placed on tourism geography, automated travel systems and management skills needed to succeed in the travel industry.

Students participate in a term-long practicum rotating through various sites, including a local travel agency, an international tour operation, the State Tourism Information Booth at T.F. Green State Airport, and local convention and visitors bureaus. At culmination of the practicum experience, students have the option to travel to a selected destination, for which students research, negotiate and develop a highly anticipated journey.

## BACHELOR OF SCIENCE

## (B.S.) DEGREE

Upon completion of the program, students have the opportunity to enter the travel and tourism industry or may choose to continue their studies in the bachelor's degree program of Hospitality Management, International Hotel \& Tourism Management*, or Travel-Tourism Management (Day Program only).

The Hospitality Management bachelor's degree is broad based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

The International Hotel \& Tourism Management Bachelor of Science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel \& Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

* DAY PROGRAM ONLY. All students interested in entering the Bachelor of Science in International Hotel \& Tourism Management must complete and submit an application to the chairperson of the International Hotel School during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Restaurant Management, Food \& Beverage Management, Hotel Management or Travel \& Tourism Management. Selection is based upon previous academic performance, community and University service, industry experience and professional recommendations.


## TRAVEL-TOURISM MANAGEMENT

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

CREDITS
$\begin{array}{ccc}\text { HM2030 Hospitality Human Resource } & \\ \text { and Diversity Leadership } & 4.5\end{array}$
TT1001 Introduction to Travel-Tourism 4.5
TT1010 Destination Geography I 4.5
TT1011 Destination Geography II 4.5
TT1025 Travel Service Management 4.5
TT1035 Travel Information Systems 4.5
TT2040 Travel Sales Management 4.5
TT2099 Travel Center Practicum $\quad 13.5$

## RELATED PROFESSIONAL STUDIES

AC1E11 Hospitality Accounting I* 4.5
AC1E12 Hospitality Accounting II* 4.5
LW2001 The Legal Environment of Business I 4.5
PD1003 Introduction to Career Management 1.5

## GENERAL STUDIES

EN1001 An Introduction to Literary Genres 4.5
EN1020 English Composition I 4.5
EN1021 Advanced Composition
and Communication 4.5
EN1030 Communication Skills 4.5
LD2001 Foundations of Leadership Studies 4.5
LElect Language Elective 4.5
Math One math course at the MT1002
level or higher 4.5

Science One science course from the following:
SC1011, SC1021, SC2005, SC2010,
SC2011, SC2031, SC3010, SC3030 4.5

TOTAL CREDITS $\quad 91.5$

* Students wishing to enter the Travel-Tourism Management bachelor's degree should substitute AC1E21 for AC1E11 and AC1E22 for AC1E12 (Day Program only).

NOTE: Students must have MTOOO1 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR YEAR OPTIONS:

- Hospitality Management (see page 37 )
- International Hotel \& Tourism Management (Day Program only)
- Travel-Tourism Management (Day Program only)

Applied Computer Science ..... 44
Computer-Aided Drafting ..... 44
Computer/Business Applications ..... 45
Computerized Drafting ..... 45
Electronics Engineering ..... 46
Information Science ..... 47
Web Management
\& Internet Commerce ..... 48
Web Site Development ..... 48
Concentrations ..... 52

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SGHOOLOFFTEGHNOLOGY
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ALWAYS ON THE CUTTING EDGE of the latest industry developments, our School of Technology offers several innovative programs, including Information Science, Web Site Development, Web Management \& iCommerce, and Computerized Drafting. Students train on high-tech equipment, and learn from instructors who are experts in this ever-changing industry.

"There is nothing insignificant in the world. It all depends on the point of view." - Johann Wolfgang Von Goethe, 1820

Because today's world relies on technology, people with the right technical, business and communication skills are in high demand. Seventy-five percent of current job openings in the field are for workers who can maintain and support a company's computer and technology systems, or customize systems already in place.

The School of Technology at Johnson \& Wales designs their curriculum to match the latest developments in industry. Whether you're driven by a love for inventing and creating, solving problems, or working with a team to develop new programs, you'll benefit by learning the following programs, all of which are equipped in the technology labs:

| 8085 Simulator | MSDN Library |
| :---: | :---: |
| Adobe Acrobat 5 | MS MacroAssembler (MASM) |
| Adobe GoLive 6 | Multisim 2001 |
| Adobe Illustrator 10 | Net Express |
| Adobe Pagemaker 7 | Oracle Designer |
| Adobe Photoshop 7 | Oracle Forms |
| AutoCad 2002 | Oracle Reports |
| AutoDesk Architectural Desktop 3 | SQL Plus |
| AutoDesk Inventor 4 | PowerC |
| B2 Spice AD 2000 | ProEngineer 2001 |
| Esha | QuarkXPress 5 |
| Fidelio | Rational Rose 2000 Enterprise |
| Matlab R12 | Edition |
| Macromedia Flash MX | Sabre |
| Macromedia Director 8.5 | SNAP |
| Macromedia Dreamweaver MX | SolidWorks 2001 |
| Microsoft Office XP | Successful College Writing |
| Microsoft Project 2000 | Telnet |
| Microsoft Visual Studio .NET | Walli 3 |
| Mini-Tab |  |

## Applied Computer

 Science
## ASSOCIATE IN SCIENCE

## (A.S.) DEGREE

The Applied Computer Science associate degree program prepares students to become key contributors in the fields of computer and information technology in either traditional business and industry environments or the fast-growing Web- and Internetbased fields.

The program maintains a double focus on programming and database, which gives students knowledge of how the two are interrelated. In the first year, students learn the fundamentals of computer programming and data structures. In the advanced programming courses, students study assembler language programming, object-oriented programming and the application of programming concepts at the systems level. In the advanced database courses, they study database concepts and design. Courses use a hands-on approach that trains students in computer applications used in business, engineering, and Web and Internet industry.

Upon successful completion of the program, students are qualified to work as programmers or database administrators in a wide variety of professional settings. Students may also choose to continue their studies in the bachelor's degree program in Information Science.

## APPLIED COMPUTER SCIENCE

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

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| CB2026 | Database Concepts | 4.5 |
| CB2037 | Database Design | 4.5 |
| CM1005 | Topics in Computers | 4.5 |
| CM1041 | Data Structures | 4.5 |
| CM2005 | Introduction to | 4.5 |
| $\quad$ Data Communications |  |  |
| CM2015 | Computers in a |  |
|  | $\quad$ Business Environment | 4.5 |
| CM2042 | Advanced Programming Concepts | 4.5 |
| CM2045 | Object-Oriented Programming in C++ | 4.5 |
| CS1010 | Fundamentals of C Programming | 4.5 |
| CS1020 | Problem Solving and Programming |  |
|  | Concepts | 4.5 |

## RELATED PROFESSIONAL STUDIES

| CM2061 | Diagnostics \& Maintenance | 4.5 |
| :--- | :--- | :--- |
| PD1003 | Introduction to Career Management | 1.5 |
| Tech. | Two courses selected from offerings |  |
| Elective | within the School of Technology <br> (except TS1000 or TS1010) | 9.0 |

## GENERAL STUDIES

| EN1001 | An Introduction to Literary Genres | 4.5 |
| :--- | :--- | ---: |
| EN1020 | English Composition | 4.5 |
| EN1030 | Communication Skills | 4.5 |
| EN2010 | Technical Writing | 4.5 |
| MT1010 | Mathematics I | 4.5 |
| MT1011 | Mathematics II | 4.5 |
| MT3020 | Discrete Mathematics | 4.5 |
| Science | One science course from the following: |  |
|  | SC1011, SC1021, SC2005, SC2010, |  |
|  | SC2011, SC2031, SC3010, SC3030 | 4.5 |

## TOTAL CREDITS <br> 96.0

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTION:

- Information Science (see page 47)


## Computer-Aided Drafting <br> CERTIFICATE PROGRAM

The certificate program in ComputerAided Drafting is designed to enhance present drafting skills and to familiarize students with the use of computeraided drafting techniques.

Students in this certificate program should possess basic keyboarding skills or take CM1005 (Topics in Computers) concurrently. They also should have basic knowledge of mechanical or architectural drafting.

Upon completion of the ComputerAided Drafting certificate program, credits earned can be applied directly into the associate in science degree program in Computerized Drafting.

The Computer-Aided Drafting Certificate program is offered through Continuing Education only.

NOTE: Students who enroll in this certificate program are ineligible for financial aid. Please contact our Financial Planning office for options.

## COMPUTER-AIDED DRAFTING

An 18 quarter credit hour program leading to the Certificate in Computer-Aided Drafting.

## MAJOR COURSES

 CREDITSCD1001 Computer-Aided Drafting I and Lab 6.0 CD2002 Computer-Aided Drafting II and Lab 6.0
CD2003 Computer-Aided Drafting III and Lab 6.0

TOTAL CREDITS 18.0

TWO-YEAR OPTION:

- Computerized Drafting (see page 46)


## Computer/Business Applications

## ASSOCIATE IN SCIENCE

## (A.S.) DEGREE

In the Computer/Business Applications associate degree program students study computers and business together so they can understand how the two are interrelated. The program prepares students to become professionals in business with the computer knowledge so essential in today's business world. Central to the program's curriculum is training in computer programming and application software use with special emphasis on business solutions.

In the first year, students learn foundational concepts in hardware, software and a variety of up-to-date business application software. Secondyear students select a concentration in either business programming or database. Business programming concentrators develop their skills in traditional computing and their understanding of the opportunities for businesses to utilize Web and Internet technologies. Database concentrators develop their knowledge of how database information is used, retrieved and manipulated for business.

Upon successful completion of this program, students are prepared for employment as office managers in business environments, entry-level COBOL programmers or database administrators. Students may also choose to further their studies in a bachelor's degree program. Business programming concentrators may continue in Information Science; database concentrators may continue in Accounting, Information Science or Management.

## COMPUTER/BUSINESS APPLICATIONS

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

CREDITS

CM1005 Topics in Computers 4.5
CM2005 Introduction to Data Communication 4.5
CM2015 Computers in a Business Environment
CS1035 Fundamentals of Visual Basic $\quad 4.5$
RELATED PROFESSIONAL STUDIES

| AC1E01 | Principles of Accounting I | 4.5 |
| :--- | :--- | ---: |
| AC1E02 | Principles of Accounting II | 4.5 |
| LW2001 | The Legal Environment of Business I | 4.5 |
| MG1001 | Principles of Management | 4.5 |
| PD1003 | Introduction to Career Management | 1.5 |
| Tech. | Two courses selected from offerings |  |
| Elective | within the School of Technology |  |
|  | (except TS1000 or TS1010) | 9.0 |

## AREA CONCENTRATION

CB2012 Business Programming I AND
CB2023 Business Programming II OR
CB2026 Database Concepts AND
CB2037 Database Design
GENERAL STUDIES
EC1001 Macroeconomics
EN1001 An Introduction to Literary Genres 4.5
EN1020 English Composition I 4.5
EN1030 Communication Skills $\quad 4.5$
EN2010 Technical Writing 4.5
MT1020 College Algebra 4.5
Science One science course from the following: SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010, SC3030 4.5

FREE ELECTIVE
One course selected from offerings within the University (except TS1000 or TS1010)4.5
$\begin{array}{lll}\text { TOTAL CREDITS } & 91.5\end{array}$
NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Accounting (see page 12)
- Information Science (see page 47)
- Management (see page 19)


## Computerized Drafting

## ASSOCIATE IN SCIENCE (A.S.) DEGREE

The goal of the two-year associate in science degree program in Computerized Drafting is to combine academic theory, basic drafting methods, computer-aided drafting techniques and general communication skills with the practical experience necessary for entry-level CAD drafting applicable to engineering fields that use mechanical, architectural or electrical applications.

Upon completion of this program, students may seek immediate career opportunities in government public works and transportation departments, or architectural, electronics and manufacturing industries as draftspersons and/or CAD operators. Students may also choose to continue their studies in the bachelor of science degree programs of Engineering Design \& Configuration Management or Information Science.

Graduates of the Information Science program are qualified to serve as information technology consultants, offering software, networks and hardware support for various business functions.

## COMPUTERIZED DRAFTING

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

## MAJOR COURSES

CREDITS
CD1001 Computer Aided Drafting I and Lab 6.0 CD2002 Computer Aided Drafting II and Lab 6.0 CD2003 Computer Aided Drafting III and Lab 6.0 CD2005 Mechanical CAD \& Lab $\quad 6.0$ CD2015 Principles of Design $\quad 4.5$ CD2060 Architectural CAD \& Lab $\quad 6.0$ CD2070 CAD Applications \& Lab $\quad 6.0$
CD2094 Portfolio Development $\quad 4.5$

RELATED PROFESSIONAL STUDIES
$\begin{array}{ll}\text { CM1005 Topics in Computers } & 4.5\end{array}$
$\begin{array}{ll}\text { ET2091 Sophomore Technology Internship } \\ \text { OR } & \\ & \\ \text { OR }\end{array}$
ET2092 Technology Externship
PD1003 Introduction to Career Management 1.5
Tech. One course selected from offerings
Elective within the School of Technology (except TS1000 or TS1010)

## GENERAL STUDIES

| EN1001 | An Introduction to Literary Genres | 4.5 |
| :--- | :--- | ---: |
| EN1020 | English Composition I | 4.5 |
| EN1030 | Communication Skills | 4.5 |
| EN2010 | Technical Writing | 4.5 |
| MT1010 | Mathematics I | 4.5 |
| MT1011 | Mathematics II | 4.5 |
| SC1011 | General Physics I and Lab | 4.5 |
| Elective | One course selected from offerings |  |
|  | within the School of Arts \& Sciences |  |
| or any other general studies course |  |  |$\quad 4.5$

TOTAL CREDITS 96.0

NOTE: Students must have MTOOO1 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR-YEAR OPTIONS:

- Information Science (see page 47)


## Electronics Engineering

## BACHELOR OF SCIENCE

## (B.S.) DEGREE

The Electronics Engineering bachelor of science degree program provides a broad-based foundation in current and projected growth areas of electronic engineering and technology. It also provides concentrations in three arenas that are directly consistent with the technology dynamics of this and the coming decades: telecommunications \& network engineering, computer/digital systems engineering, and systems engineering.

Course sequences for these concentrations are as follows:

| Telecommunications \& Network Engineering |  |
| :--- | :--- |
| EG3050 | Signal Transmission |
| EG3060 | Advanced Data Communications |
| EG3070 | Networking I |
| EG4070 | Networking II |
| EG4080 | Hardware Organization \& Design |
|  |  |
| Computer/Digital Systems Engineering |  |
| EG3030 | Advanced Microprocessors and Lab |
| EG3050 | Signal Transmission |
| EG3080 | Computer Architecture |
| EG4020 | VLSI Design \& Layout |
| EG4080 | Hardware Organization \& Design |
|  |  |
| Systems Engineering |  |
| CB2006 | Systems Analysis \& Design |
| CB4010 | Intelligent Systems |
| EG3020 | Systems Engineering I (Principles) |
| EG3090 | Systems Performance \& Measurement |
| IS4015 | Systems Modeling \& Simulation |

Graduates of the Electronics Engineering bachelor of science degree program are qualified to work in electronics companies as test engineers, design engineers and advanced technical support.

## ELECTRONICS ENGINEERING <br> A four-year program leading to the bachelor of science degree.

| MAJOR COURSES | CREDITS |  |
| :--- | :--- | ---: |
| EG3011 | Instrumentation \& Process Control | 6.0 |
| EG3025 | Logic Design | 4.5 |
| EG3040 | Transform Methods for Engineering | 4.5 |
| EG4005 | Digital Signal Processing | 4.5 |
| ET1003 | DC/AC Circuit Theory and Lab | 9.0 |
| ET1010 | Solid State I: Devices and Lab | 6.0 |
| ET1021 | Digital Electronics I | 4.5 |
| ET1022 | Digital Electronics II | 4.5 |
| ET2013 | Electronic Communications and Lab | 4.5 |
| ET2017 | Solid State II: Electronic Circuits |  |
|  | and Lab | 6.0 |
| ET2020 | Microprocessors and Lab | 6.0 |

## AREA CONCENTRATION

$\begin{array}{ll}\text { Five-course sequence (see left) } & 24.0\end{array}$

| RELATED PROFESSIONAL STUDIES |  |  |
| :--- | :--- | ---: |
| CD2010 | Engineering Graphics and Lab | 6.0 |
| CM1005 | Topics in Computers | 4.5 |
| CM1041 | Data Structures | 4.5 |
| CS1010 | Fundamentals of C Programming | 4.5 |
| PD1003 | Introduction to Career Management | 1.5 |
| Tech. | One technology course from the |  |
| Elective | following: CM2030 or ET2035 | 4.5 |


| EXPERIENTIAL EDUCATION |  |  |
| :--- | :--- | :--- |
| EG4095 | Technical Project Management | 4.5 |
| EG4069 | Senior Design Project \& Thesis | 9.0 |

## GENERAL STUDIES

EN1001 An Introduction to Literary Genres 4.5
EN1020 English Composition 4.5
EN1030 Communication Skills $\quad 4.5$
EN2010 Technical Writing 4.5
LD2001 Foundations of Leadership Studies 4.5
MT1040 Calculus I $\quad 4.5$
MT1041 Calculus II 4.5

MT2043 Ordinary Differential Equations 4.5
MT4025 Advanced Mathematical Methods 4.5

| PH3020 Logic: Critical Thinking |  |
| :--- | :--- |
| OR | 4.5 |


| PH3040 | Ethics of Business Leadership |  |
| :--- | :--- | :--- |
| PS2001 | General Psychology | 4.5 |

SC1021 General Chemistry I $\quad 4.5$

SC1022 General Chemistry I Lab 1.5
SC2011 Physics I and Lab $\quad 4.5$
SC2012 Physics II and Lab $\quad 4.5$
S02001 Sociology I $\quad 4.5$
$\begin{array}{lll}\text { History } & \text { One HI-designated course } & \\ & \text { (except HI4030) } & 4.5\end{array}$
FOUR YEAR CREDIT TOTAL $\quad 196.5$
NOTE: Students must have MT1011 or equivalent to enroll in MT1040.

## Information Science

## BACHELOR OF SCIENCE (B.S.) DEGREE

The Information Science bachelor's degree program complements a variety of associate degree programs to allow students greater flexibility in choosing a career in which computer technology plays an integral part. Students with such diverse educational backgrounds as accounting, marketing, finance, management, hospitality or other degree programsincluding the Undeclared Major-are eligible to enter the program.

Students build upon the knowledge they have acquired in their associate degree programs, integrating that knowledge with the information science fundamentals of information storage, retrieval, manipulation, transmission, communication, presentation and analysis. Students also study the computer's impact on business and industry.

When they enter the program, students choose one of six sequence paths: multimedia, networking, applications programming, business programming, database or desktop publishing. Each sequence path offers preparation in a specific area geared towards professional qualification. The multimedia path emphasizes forms and methods of media presentation; the networking path focuses on communication of information across and within networks; the applications programming path trains students in engineering and technological applications such as C and $\mathrm{C}++$; the business programming path develops students' competencies in legacy systems such as COBOL; the database path trains students in methods of storage, retrieval and manipulation of data; the desktop publishing path concentrates on the use of computers to create publica-tion-quality materials.

Depending on their areas of specialization, program graduates may enter the field of information technology as presentation or computer-based training developers, network administrators, entry-level programmers or database administrators.

## SEQUENCE PATH SELECTIONS:

SEQ1 Multimedia: IS4000, IS4001, IS4002
SEQ2 Networking: EG3050, IS4012, IS4030
SEQ3 Applications Programming: CM1041, CM2042, CM2045 or CS2010
SEQ4 Business Programming: CB2012, CB2O23 CM1041
SEQ5 Database: CB2026, CB2037, CS1035
SEQ6 Desktop Publishing: CG2005, IS4000, IS4025

## INFORMATION SCIENCE

A four-year program leading to the bachelor of science degree for graduates of two-year associate in science degree programs.

FIRST TWO YEARS:
Associate in science degree*

## THIRD AND FOURTH YEARS: <br> MAJOR COURSES CREDITS

| CB2006 | Systems Analysis \& Design | 4.5 |
| :--- | :--- | :--- |
| CB3010 | Introduction to Operating Systems | 4.5 |
| IS3001 | Information Science I | 4.5 |
| IS3014 | Information Management | 4.5 |
| IS4015 | Systems Modeling \& Simulation | 4.5 |
| IS4020 | Information Security | 4.5 |

## RELATED PROFESSIONAL STUDIES

| LW2001 | The Legal Environment of Business I | 4.5 |
| :--- | :--- | :--- |
| LW3080 | Cyberlaw | 4.5 |
| Tech. | One course selected from offerings |  |
| Elective | within the School of Technology <br> (except TS1000 or TS1010) | 4.5 |

AREA CONCENTRATION
Three-course Sequence Path (see left) $\quad 13.5$
EXPERIENTIAL EDUCATION

| EG4095 | Technical Project Management | 4.5 |
| :--- | :--- | :--- |
| IT4010 | Solo Technical Project | 4.5 |

GENERAL STUDIES

| 2001 | Foundations of Leade | 4.5 |
| :---: | :---: | :---: |
| MT2001 | Statistics | 4.5 |
| PH3020 | Logic: Critical Thinking |  |
|  | OR | 4.5 |
| PH3040 | Ethics of Business Leadership |  |
| S02001 | Sociology I |  |
| History | One HI-designated course (except HI4030) |  |
| Elective | Two courses selected from offerings within the School of Arts \& Sciences any other general studies courses | or 9.0 |


| Total Credits | 94.5 |
| :---: | :---: |
| FOUR-YEAR CREDIT TOTAL* | 190.5 |

NOTE: Students entering this program must hold an associate degree and must have completed both CS1010 Fundamentals of C Programming and CM2005 Introduction to Data Communications. If any required course was accepted in transfer or taken as part of the associate degree, another course must be substituted from the same academic discipline.

## Web Management \& Internet Commerce

## BACHELOR OF SCIENCE

## (B.S.) DEGREE

The Web Management \& Internet Commerce bachelor of science degree program gives students significant experience in the Worldwide Web as it relates to business, management, marketing, communication and information technology. The program provides both the technical skills and the broad understanding of the trends in Web management and Internet commerce required to be successful in a variety of professional work environments. By combining technical skills in software, networking and Web management with marketing skills, students learn how to manage the dynamics of customer relations in creating Web sites and meeting the demands of the professional marketplace.

Courses include substantial hands-on work with software and hardware platforms, as well as exposure to the leaders and cutting-edge projects that are defining success on the Internet today.

Graduates of the Web Management \& Internet Commerce bachelor's degree program are prepared to assume positions in a wide range of work places, helping businesses and organizations understand the potential of Web-based applications and implementing those plans. Through real-world projects, students develop a digital portfolio of Web elements, Web management tools, design strategies and graphics to use throughout their careers.

Graduates can expect to be part of creative development teams, entrepreneurial environments, start-up companies, and large established organizations. Students will find positions in Web creation, graphic design and development, Internet marketing, distance learning, E-commerce, Web management, and hybrid jobs requiring a combined background in technology, graphics, communications and marketing.

## WEB MANAGEMENT

\& INTERNET COMMERCE
A four-year program leading to a bachelor of science degree for two-year
Web Site Development program graduates.

FIRST TWO YEARS:
Associate in Science Degree in Web Site Development (see next page)

THIRD AND FOURTH YEARS:
MAJOR COURSES CREDITS

CG3001 Design Studio I 4.5
CG3002 Design Studio II $\quad 4.5$
CM3001 Active Server Pages 4.5

IS3001 Information Science I 4.5
IS3050 Projects in Internet Commerce $\quad 4.5$
IS4020 Information Security $\quad 4.5$
IS4050 Senior Seminar $\quad 4.5$
LW3080 Cyberlaw 4.5
$\begin{array}{ll}\text { MK1002 } & \text { Consumer Behavior } \\ 4.5\end{array}$
MK3040 Electronic Commerce 4.5
Tech. One course selected from offerings
Elective within the School of Technology (except TS1000 or TS1010)

## EXPERIENTIAL EDUCATION

| EG4095 | Technical Project Management | 4.5 |
| :--- | :--- | :--- |
| IT4010 | Solo Technical Project | 4.5 |

## GENERAL STUDIES

LD2001 Foundations of Leadership Studies 4.5
MT2001 Statistics
PH3020 Logic: Critical Thinking OR4.5

| PH3040 Ethics of Business Leadership |  |
| :--- | :--- | :--- |
| PS2001 General Psychology | 4.5 |

S02001 Sociology I 4.5
History One HI-designated course
Elective One course selected from offerings within the School of Arts \& Sciences or $\begin{array}{ll}\text { any other general studies course } & 4.5\end{array}$

## FREE ELECTIVE

One course selected from offerings within the University (except TS1000 or TS1010)
Total Credits ..... 94.5
FOUR-YEAR CREDIT TOTAL ..... 192.0

## Web Site Development

## ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Web Site Development associate degree program provides students with training in software and hardware platforms for creating Web sites. While working on prototype Web sites, with assignments that reflect projects from real-world situations, students learn how to approach, plan and implement Web development for a variety of uses.

Through hands-on course work, students design, build and modify working Web sites. They also learn how to manage the dynamics of customer relationships in creating Web sites. Through real-world projects, students develop a digital portfolio of working Web elements, graphics and text to use throughout their careers.

Graduates are prepared for a variety of entry-level Web positions in a wide range of professional career environments, or may choose to continue their studies in the Web Management \& Internet Commerce bachelor of science degree program.

NOTE: Students will only be accepted into this program for the fall term.

## WEB SITE DEVELOPMENT

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

## MAJOR COURSES

CREDITS

| CG2005 | Information Architecture <br> and Content Planning | 4.5 |
| :---: | :---: | :---: |

CM1005 Topics in Computers $\quad 4.5$

CM2005 Introduction to Data Communications 4.5
CM2015 Computers in a
Business Environment 4.5
CS1030 Fundamentals of OOP with Java 4.5
IS2020 Web Site Design Concepts 4.5
IS2025 Advanced Web Design and Lab 6.0

## RELATED PROFESSIONAL STUDIES

IB1001 Introduction to Global Business 4.5
LW2001 The Legal Environment of Business I 4.5
MG1001 Principles of Management $\quad 4.5$
MK1001 Principles of Marketing $\quad 4.5$
PD1003 Introduction to Career Management 1.5

## EXPERIENTIAL EDUCATION

IT2030 Sophomore Web Maintenance Team 4.5

## GENERAL STUDIES

| EC1001 | Macroeconomics | 4.5 |
| :--- | :--- | :--- |
| EN1001 | An Introduction to Literary Genres | 4.5 |
| EN1020 | English Composition I | 4.5 |
| EN1021 | Advanced Composition |  |
|  | and Communication | 4.5 |
| EN1030 | Communication Skills | 4.5 |
| Math | One math course at the MT1002 |  |
|  | level or higher | 4.5 |

Science One science course from the following: SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010, SC3030 4.5
Elective One course selected from offerings within the School of Arts \& Sciences or any other general studies course $\quad 4.5$

## FREE ELECTIVE

One course selected from offerings within the University (except TS1000 or TS1010)

## TOTAL CREDITS

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

## FOUR YEAR OPTIONS:

- Information Science (see page 47)
- Web Management \& Internet Commerce (see previous page)

Students may choose to focus their electives in any of the following threecourse 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

Interested students should consult with a counselor or their department chair and file the appropriate request form with Student Academic Services.

THE COLLEGE OF BUSINESS
Financial Services Management
Choose courses to total 13.5 credits.

| COURSES | CREDITS |  |
| :--- | :--- | ---: |
| FI2001 | Introduction to Investments and |  |
|  | Financial Planning | 4.5 |
| FI2002 | Mutual Funds | 4.5 |
| FI3050 | International Banking \& Finance | 4.5 |
| FI3070 | Series 7 Securities | 9.0 |
| TO............................................................... |  |  |
| TOTAL CREDITS | $\mathbf{1 3 . 5}$ |  |

## Human Resource Management

Choose any three of the following courses.

| COURS |  | CREDITS |
| :---: | :---: | :---: |
| MG3050 | Compensation \& Benefits Management | 4.5 |
| MG3060 | Human Resources Training \& Development | 4.5 |
| MG4040 | Contemporary Management | 4.5 |
| MG4070 | Human Resources Management Strategy |  <br>  <br>  |

## Legal Issues

This concentration is designed to enrich the legal understanding of students for whom law will not be the primary activity or profession. Students majoring in Paralegal Studies or Criminal Justice may NOT elect this concentration. Students hoping to apply to law school are strongly urged to avoid this concentration, and instead select a concentration in Literature, History, Applied Mathematics and/or Political Science.

## COURSES

CREDITS
Choose one of the following introductory courses:

| LW2001 The Legal Environment of Business I | 4.5 |
| :--- | :--- | :--- |
| LW2010 | 4.5 |

Choose two of the following advanced courses:
LW1060 The Law of Torts* 4.5
LW2080 Criminal Law I 4.5

LW3015 Crime and Constitutional Issues 4.5
LW3020 The Law of Contracts \& Sales* 4.5
LW3030 Environmental Law 4.5
LW3060 Administrative Law* $\quad 4.5$
LW3065 Discrimination $\quad 4.5$
LW3071 Criminal Law II 4.5
LW3080 Cyberlaw 4.5
$\begin{array}{ll}\text { TOTAL CREDITS } & 13.5\end{array}$

* The prerequisite for these courses, LW1001, will be waived for those selecting the Legal Issues
Concentration as long as the introductory course has been satisfied.

NOTE: Criminal Justice and Paralegal Studies majors are not eligible for the Legal Issues concentration.


## THE HOSPITALITY COLLEGE

As a condition of baccalaureate graduation, all students (except for Food Service Management majors from the College of Culinary Arts) enrolled in Hospitality College degrees must complete a threecourse 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 three hospitality electives. Transfer students who transfer in three or more hospitality elective courses are not required to use their remaining electives toward a concentration.


## Food \& Beverage

COURSES CREDITS

FM3010 Beverage Service Management* 4.5
Choose two of the following:
FM3012 Advanced Menu Analysis

| FM3012 | Advanced Menu Analysis | 4.5 |
| :--- | :--- | :--- |
| FM3030 | Facilities Design \& Analysis | 4.5 |

FM4010 Beveran 4.5

Beverage Appreciation
HM3060 Private Club Management $\quad 4.5$

TOTAL CREDITS
13.5

* Beverage course must be taken to meet concentration requirements. If FM 3010 is a required course in the student's major, the student will take FM4010, Beverage Appreciation (for which FM3010 is a prerequisite course), and choose two other courses from the list above.


## Resort Management

COURSES CREDITS

| RL2020 Resort Management | 4.5 |  |
| :--- | :---: | ---: |
| Choose two of the following: |  |  |
| HM1010 Front Office Operations |  |  |
| HM2011 Hospitality Sales \& Meeting | 4.5 |  |
| Management |  | 4.5 |
| HM3080 Entertainment Management | 4.5 |  |
| RL2040 Outdoor Recreation Planning | 4.5 |  |
| TT3010 Dynamics of Tourism | 4.5 |  |
| TT3020 Ecotourism | 4.5 |  |
| TOTAL CREDITS | $\mathbf{1 3 . 5}$ |  |

## THE SCHOOL OF ARTS \& SCIENCES

## Applied Mathematics

Choose any three of the following courses (only one may be a required course in your major).

| COURSES | CREDITS |  |
| :--- | :--- | ---: |
| MT1002 | A Survey of College Mathematics | 4.5 |
| MT1010 | Mathematics I | 4.5 |
| MT1011 | Mathematics II | 4.5 |
| MT1020 | College Algebra | 4.5 |
| MT1040 | Calculus I | 4.5 |
| MT1041 | Calculus II | 4.5 |
| MT2001 | Statistics | 4.5 |
| MT2005 | Special Topics in Mathematics | 4.5 |
| MT2042 | Calculus III | 4.5 |
| MT2043 | Ordinary Differential Equations | 4.5 |
| MT3020 | Discrete Mathematics | 4.5 |
| _ו.................................................................. |  |  |
| TOTAL CREDITS | $\mathbf{1 3 . 5}$ |  |

NOTE: Students majoring in Electronics Engineering are not eligible for this concentration.

## Biological Science

Choose any three of the following courses.

| COURSES | CREDITS |  |
| :--- | :--- | ---: |
| SC2005 | Introduction to Botany | 4.5 |
| SC2020 | Anatomy and Physiology for |  |
|  | Recreation | 4.5 |
| SC2031 | Anatomy and Physiology I | 4.5 |
| SC2032 | Anatomy and Physiology II | 4.5 |
| SC3040 | Biochemistry: Chemistry of Life | 4.5 |
| SC3060 | Food Microbiology | 4. |
| TOTAL CREDITS |  |  |

[^3]
## Environmental Science

| COURSES | CREDITS |
| :--- | ---: |
| SC3010 | Environmental Science |
| SC3030 | Introduction to Ecology* |$\quad 4.5$

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

## History

Choose any three of the following courses.


## Leadership Studies

Choose any three of the following courses.

| FM3035 | Executive Chef Supervisory Development* |  |
| :---: | :---: | :---: |
| H14030 | R.I. State Externship Program | 5 |
| LD2001 | Foundations of Leadership Studies | 4.5 |
| LD2010 | Special Topics in Leadership | 4.5 |
| LD3010 | Leadership Through Film and Literature |  |
| LD3020 | Creative Leadership |  |
| PH3040 | Ethics of Business Leadership | 4.5 |
| RL2010 | Leadership in Leisure Settings OR | 4.5 |
| RL2015 | Leadership in Recreation/ Leisure Settings |  |
| S02040 | Community Leadership: <br> An Applied Sociology | 4.5 |

$\begin{array}{ll}\text { TOTAL CREDITS } & 13.5\end{array}$
NOTES: Students are required to take three of the above listed courses. LD2001 must be one of the three courses except for students who are required to take RL2010. In addition, students choosing to enroll in either LD3010 or LD3020 must have either LD2001 or RL2010 as a prerequisite or permission of the instructor.

* FM3035 is only available to bachelor's degree candidates from the College of Culinary Arts.


## Literature

Choose any three of the following courses.

| COURSES | CREDITS |  |
| :--- | :--- | ---: |
| EN1001 | An Introduction to Literary Genres | 4.5 |
| LI2030 | African-American Literature | 4.5 |
| LI2040 | American Literature I | 4.5 |
| LI2050 | American Literature II | 4.5 |
| LI3001 | Studies in Drama | 4.5 |
| LI3010 | Studies in the Novel | 4.5 |
| LI3015 | Food in Film and Literature | 4.5 |
| LI3020 | Studies in the Short Story | 4.5 |
| LI3030 | Studies in Poetry | 4.5 |
| LI3040 | Sports in Literature | 4.5 |
| LI4010 | Science Fiction | 4.5 |
| LI4020 | Survey of Women Authors | 4.5 |
| LI4030 | Multi-Ethnic Literature | 4.5 |
| LI4040 | The Poetry \& Plays of Shakespeare | 4.5 |

Physical Science
COURSES
CREDITS


## Political Science

| COURSES | CREDITS |  |
| :--- | :--- | ---: |
| PT3001 | Introduction to Political Science* | 4.5 |
| Choose any two of the following: |  |  |
| HI4020 | American Government | 4.5 |
| HI4030 | R.I. State Externship Program | 4.5 |
| PH3050 | Political Philosophy | 4.5 |
| PT3005 | Contemporary Political Ideologies | 4.5 |
| PT3010 | Introduction to World Politics | 4.5 |
| TOTAL CREDITS |  | $\mathbf{1 3 . 5}$ |

* It is strongly recommended that PT3001 be taken first.



## Sociology

| COURSES | CREDITS |
| :--- | ---: |
| SO2001 Sociology I | 4.5 |


| Choose any two of the following: |  |  |
| :--- | :--- | ---: |
| SO2002 | Sociology II | 4.5 |
| SO2020 | Culture and Food | 4.5 |
| SO2025 | Cultural Tapestry: Perspectives <br> in Diversity | 4.5 |


| SO2040 Community Leadership: |  |
| :---: | :---: | :---: |
| An Applied Sociology | 4.5 |


| SO2050 | Cultures of Africa | 4.5 |
| :--- | :--- | :--- |
| S02060 | Deviant Behavior | 4.5 |


| S03010 | Social Issues in <br> Contemporary America | 4.5 |
| :--- | :--- | :--- |

TOTAL CREDITS $\quad 13.5$

## Business Programming

COURSES CREDITS

| CB2012 | Business Programming I | 4.5 |
| :--- | :--- | ---: |
| CB2023 | Business Programming II | 4.5 |
| CM1041 | Data Structures | 4.5 |
| TOTAL CREDITS |  | $\mathbf{1 3 . 5}$ |

## Computerized Drafting

| CD1001 | Computer Aided Drafting I and Lab | 6.0 |
| :---: | :---: | :---: |
| CD2002 | Computer Aided Drafting II and Lab | 6.0 |
| CD2003 | Computer Aided Drafting III and Lab | 6.0 |
| TOTAL CREDITS |  | 18.0 |
| Database Management |  |  |
| COURSES | CRE | ITS |
| CB2026 | Database Concepts | 4.5 |
| CB2037 | Database Design | 4.5 |
| CS1035 | Fundamentals of Visual Basic | 4.5 |
| TOTAL CR | DITS | 13.5 |


| Desktop Publishing <br> COURSES | CREDITS |
| :--- | ---: |
| CG2005 | Information Architecture and |
| Content Planning |  |

## Multimedia

| COURSES | CREDITS |  |
| :--- | :--- | ---: |
| IS4000 | Multimedia Design I | 4.5 |
| IS4001 | Multimedia Applications II | 4.5 |
| IS4002 | Advanced Multimedia | 4.5 |

TOTAL CREDITS

## THE SCHOOL OF TECHNOLOGY

 Applications in Programming| COURSES | CREDITS |
| :--- | ---: |
| CM1041 Data Structures | 4.5 |
| CM2042 Advanced Programming Concepts | 4.5 |
| Choose one of the following: |  |
| CM2045 Object-Oriented Programming with C++ | 4.5 |
| CS2010 Java Programming | 4.5 |
| TOTAL CREDITS | $\mathbf{1 3 . 5}$ |

## Networking

## COURSES

CREDITS
$\begin{array}{lll}\text { EG3050 } & \text { Signal Transmission } & 4.5\end{array}$
IS4012 Networking Devices 4.5
IS4030 Distributed Systems with TCP/IP 4.5

| TOTAL CREDITS | 13.5 |
| :--- | :--- | :--- |

## COLLEGE OF CULINARY ARTS

To participate in any program in the College of Culinary Arts, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate in person with co-workers and guests
- attend and participate in laboratory and production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares and utensils
- lift and transport trays with hot and cold plated foods, small wares, and other items, and serve and clear tables where guests are seated
- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- use commercial cleaning and sanitizing equipment and materials

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

## THE HOSPITALITY COLLEGE

## Sports/Entertainment/Event

## Management

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

- communicate with fellow workers and customers in person and by telephone
- input data into and retrieve data from a computer
- lift, transport, and use program-related equipment and apparatus, including, where applicable, sporting, gaming, and recreational equipment, or convention services apparatus such as furniture, displays, and drapage


## Travel/Tourism 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 and by telephone
- 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 Programs

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

- communicate with fellow workers, guests and customers in person and by telephone
- attend and participate in both day and night shift (including third shift) classes
- input data into and retrieve data from a computer
- lift, transport and set up moveable hotel furniture, serving equipment and cleaning equipment, and safely and effectively operate or use such items in the preparation, utilization and maintenance of hotel or institutional facilities
- attend and participate in laboratory and food production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares, and utensils
- lift and transport trays with hot and cold plated foods, small wares and other items, and serve and clear tables where guests are seated
- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- perform commercial or institutional housekeeping tasks (such as bedmaking) and use commercial cleaning and sanitizing equipment and materials

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

GUIDE TO THE ALPHA-NUMERIC COURSE NUMBERING SYSTEM

## Code Discipline

Alphabetic

## AC Accounting

AD Advertising Communications
AR
BU
CA
CB
CD
CG
CM
CS
EC
ED
EG
EL
EN
EP
EQ
ESL
ET
FC
Numeric Values

| 0001-0999 | Non-credit and/or <br> 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

Freshman level
Sophomore level
Junior level
Senior level

## Miscellaneous

GS Denotes a general studies course
WI Denotes a writing-intensive course
PT Denotes a course in which performance transcript skills are measured

## ACCOUNTING <br> (COLLEGE OF BUSINESS)

## AC1E01 PRINCIPLES OF ACCOUNTING I

Accounting $I$ is designed to acquaint students with the nature and purpose of accounting, and the accounting cycle, including preparation of financial statements, accounting systems design as they pertain to specialized journals, cash, accounts receivables and inventories.
Quarter Credit Hours 4.5

## AC1E02 PRINCIPLES OF ACCOUNTING II

Students are exposed to basic accounting procedures in the areas of fixed assets, partnerships, corporations, payroll, systems and controls, accounting principles and preparation of the statement of cash flows. Prerequisite: One of the following: AC1001 or AC1E01; AC1012 or AC1E12; AC1021 or AC1E21
Quarter Credit Hours 4.5

## AC1005 THE ACCOUNTING FIELD

This introductory course provides an overview of the accounting field including its history and evolution. Emphasis is placed on national and international regulatory groups, government agencies, accounting organizations and professional certifications. Legal and ethical requirements are presented. The components of an annual report, accounting information systems and business organizational structures of for-profit and not-for-profit organizations are discussed.
Quarter Credit Hours 4.5

## AC1E11 H0SPITALITY ACCOUNTING I

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents and special journals, adjusting entries, the worksheet, financial statements and the year-end closing process The student will learn the complete accounting cycle for a proprietorship and corporation form of business using either a periodic or perpetual inventory accounting system.
Quarter Credit Hours 4.5

## AC1E12 H0SPITALITY ACCOUNTING II

This course is based on the Uniform System of Accounts as approved by the American Hotel \& Motel Association. Comprehensive coverage is given to revenue and expense accounting, the periodic inventory method, preparation of departmental and corporate financial statements for a hotel, ratio analysis, accounting for intangible assets, and selective topics in property and equipment accounting and hospitality payroll. Prerequisite: One of the following: AC1001 or AC1E01; AC1E11 or AC1011; AC1E21 or AC1021. Quarter Credit Hours 4.5

## AC1E21 BUSINESS ACCOUNTING

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 4.5

## AC1E22 BUSINESS ACCOUNTING II

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: One of the following: AC1001 or AC1E01; AC1E11 or AC1011; AC1E21 or AC1021.
Quarter Credit Hours 4.5
AC2010 PERSONAL BUDGETING AND PLANNING
This course focuses on personal financial planning for a variety of life situations. Topics include money management strategies, consumer credit, insuring your resources, and personal purchasing decisions. Topics are discussed with real-world applications.
Quarter Credit Hours 4.5

## AC2011 FEDERAL TAXES I

A study is made of federal tax laws and treasury regulations and their application to the income of individuals. Practice is given in the preparation of the tax returns, supplemental forms and schedules required to be filed by individuals. Prerequisite: AC1E02 or AC1002. (PT) Quarter Credit Hours 4.5

## AC2021 INTERMEDIATE ACCOUNTING I

This course provides an introduction to financia accounting basic theory, practice and developmental framework. Students will be exposed to certain assets such as cash, accounts receivable and inventories. Attention will be given to their valuation and impact on periodic net income and financial position. Prerequisite: AC1E02 or AC1002. (PT) (WI)
Quarter Credit Hours 4.5

## AC2022 INTERMEDIATE ACCOUNTING II

This course is a continuation of Intermediate Accounting I. Students will be exposed to the remaining asset groups including non-current operating assets and long-term investments. Coverage also includes the entire spectrum of liabilities and stockholders equity. Prerequisite: AC2021.
Quarter Credit Hours 4.5

## AC2023 INTERMEDIATE ACCOUNTING III

This course serves as a continuation of Intermediate Accounting II. Special topics are studied such as accounting for earnings per share, income taxes, leases, pensions and the statement of cash flows.
Prerequisite: AC2022. (PT)
Quarter Credit Hours 4.5

## AC2031 COST ACCOUNTING

This course provides an introduction to accounting in a manufacturing business. The traditional job and process costing procedures are studied, along with the non-traditional backflush costing. Other typical areas that are studied include cost behavior analysis and problems associated with manufacturing costs. Prerequisite: AC1E02 or AC1002. (PT
Quarter Credit Hours 4.5
AC3012 FEDERAL TAXES II
This course involves a study of federal tax laws pertaining to partnerships, corporations, estates and trusts. Topics include the preparation of tax returns involving special problems, such as those associated with corporate reorganizations, personal holding companies and net operating losses. Prerequisite: AC2011. Quarter Credit Hours 4.5

## AC3020 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. (Course is not open to Accounting majors.) Prerequisite: AC1002 or AC1022 or AC1E02 or AC1E22.
Quarter Credit Hours 4.5
AC3E25 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 AC1E12 or AC1012.
Quarter Credit Hours 4.5

## AC3030 NOT-FOR-PROFIT ACCOUNTING

This course introduces students to the accounting procedures of local and state governments. It also introduces students to the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The preparation of Federal Form 990 is also studied.
Prerequisite: AC2023.
Quarter Credit Hours 4.5

## AC3032 COST ACCOUNTING II

This course focuses on a study of more advanced problems encountered in a manufacturing business Topics covered include the use of a standard cost system,
variance analysis, absorption versus direct costing, break even analysis and material and labor related problems. Prerequisite: AC2031. (PT
Quarter Credit Hours 4.5

## AC3040 AUDITING

This course is designed to acquaint the student with methods of verification, analysis and interpretation of generally accepted auditing procedures. The mechanics of planning and implementing an audit and the preparation of audits are studied. Prerequisite: AC2023. (PT) (WI) Quarter Credit Hours 4.5

## AC3045 INTERNAL AUDITING

The internal audit function of the modern organization is the subject of this course, with a concentration on the nature of operational auditing, its objectives, procedures and standards. Attention is given to the analysis of the various administrative and accounting controls on which management depends for efficiency and effectiveness of operations. Prerequisite: AC3040 Quarter Credit Hours 4.5

## AC3050 ADVANCED ACCOUNTING

Advanced Accounting is designed to provide the student with a sound foundation in partnership accounting and consolidated financial statements. Prerequisite: AC2023. (PT) Quarter Credit Hours 4.5

## AC3055 CASINO ACCOUNTING

This course instructs students on the characteristics of casino accounting by providing a history of the gaming industry. This history describes the evolution of the systems of internal control used in casino operations, and illustrates the accounting methods used to comply with state and federal regulations according to generally accepted accounting principles and the AICPA Audits of Casinos (Audit and Accounting Guide). Prerequisite: One of the following: AC1012 or AC1E12 or AC1022 or AC1E22 Quarter Credit Hours 4.5

## AC3060 ACCOUNTING INFORMATION SYSTEMS

This course is designed to prepare students to utilize current technology in addition to planning for growth with new innovations in technology. The student will study several typical accounting information system application areas. Topics include the relationship between the organization's accounting information system and existing and planned future information architecture, the effects that new technology may have on the accounting information system, pertinent information systems control issues, documenting information systems database management systems and electronic commerce. Prerequisite: AC3040.
Quarter Credit Hours 4.5

## AC3070 ACCOUNTING FOR MUTUAL FUNDS

This course examines the role of the accounting agent/ investment accountant for a mutual fund. Students will learn about the regulatory environment in which mutua funds operate and the role of the SEC while gaining an understanding of the types of transactions handled by a mutual fund accountant and how they affect the daily determination of a fund's Net Asset Value. Selected topics include equity transactions, bond transactions, portfolio appreciation and depreciation, income, factors and yields, daily income and expense accruals, capital stock and distributions. Students will see the relationship between equity, bond, and money market funds and they will also study tax matters relative to mutual funds. Prerequisite: AC1002 or AC1E02 or AC1022 or AC1E22, TS1010.
Quarter Credit Hours 4.5

## AC3075 FINANCIAL MANAGEMENT

Financial management is designed to acquaint the student with the basic tools required to perform financial analysis and planning, working capital management and capital budgeting in a business environment. Prerequisite: AC1002 or AC1E02 or AC1022 or AC1E22. Quarter Credit Hours 1.5

## AC3080 FRAUD EXAMINATION: THEORY AND PRACTICE

The accounting and legal concepts along with the procedures that are necessary to accomplish fraud detection, fraud investigation, and fraud prevention duties are studied in this course. Students will learn how to analyze allegations of fraud and how to utilize accounting
and investigative skills during a fraud investigation. The development of computerized applications will be used to assist in case analysis. Expert witness testimony is also discussed along with a review of the variety of ways of communicating findings. Prerequisites: AC1002 or AC1E02 or AC1022 or AC1E22, TS1010.
Quarter Credit Hours 4.5

## AC4012 TAXES AND BUSINESS DECISIONS

The income tax issues that must be considered by managers prior to making business decisions are examined in this course. Topics include tax aspects of selecting a type of business entity; acquisition, use, and disposal of fixed assets; investments, capital gains and losses, nontaxable transactions, payroll taxes, and income tax planning. This course is an elective for non-accounting majors only. Prerequisite: AC1002 or AC1E02 or AC1012 or AC1E12 or AC1022 or AC1E22.
Quarter Credit Hours 4.5

## AC4050 INTERNATIONAL ACCOUNTING

Accounting for and reporting upon the financial aspects of a multinational corporation are addressed in this course. Topics include foreign currency transactions, foreign currency translation (FASB 52), and accounting policies and practices of countries other than the United States. Prerequisite: AC2023.
Quarter Credit Hours 4.5

## AC4060 ACCOUNTING SEMINAR

This course is delivered in a seminar format and serves as the capstone course for seniors majoring in Accounting. Using knowledge obtained through previous accounting coursework, students analyze and report on contemporary issues in accounting and auditing. Computer software is used extensively throughout the course. Prerequisites: AC3050, senior status. (PT) Quarter Credit Hours 4.5

## ADVERTISING COMMUNICATIONS (COLLEGE OF BUSINESS)

AD1010 MARKETING COMMUNICATIONS I
This is an introductory course covering the role of marketing communications in the overall marketing process. The course focuses on the integration or synthesis of marketing communications with strategic marketing. Emphasis is placed on discovering the proper ways to use advertising, public relations, sales promotion, direct marketing and personal selling in achieving successful marketing campaigns. Prerequisite: MK1001 or HM3050. (PT)
Quarter Credit Hours 4.5

## AD1011 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 communica tion options. Topics include agency/media relations, added value promotions, ratings and audience measurement, and emerging media categories. Prerequisite: AD1010. (PT)
Quarter Credit Hours 4.5

## AD1021 PUBLIC RELATIONS CONCEPTS

This course introduces the basic concepts of public relations, including its origins and evolution. It examines the multiple audiences and functions of public relations with in contemporary organizations including product liability, marketing communications, issue management, crisis control, media relations, corporate affairs and image building. Topics include research, planning, communication and evaluation. Particular emphasis is placed on writing press releases. Prerequisite: AD1011. (PT)
Quarter Credit Hours 4.5

## AD3001 CREATIVITY IN ADVERTISING

This course is designed to teach the student to develop creative concepts based on sound selling strategies. Major emphasis is placed on teaching the student to think creatively for the wide range of media and communications tools used by today's advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards,
brochures, catalogs and infomercials. Particular emphasis will be placed on developing strategies and the visualization of concepts. Prerequisite: AD1011. (PT) (WI) Quarter Credit Hours 4.5

## AD3003 ADVERTISING CAMPAIGNS

This advanced course for Marketing Communication majors covers the strategies employed to develop and implement successful communication campaigns using advertising, sales promotion, public relations and multimedia tools. Extensive analysis of successful communication campaign models is used to aid students in the development of creative and effective ideas. Students are responsible for developing several advertising campaigns for various marketing organizations, including a multilevel campaign that is chronicled in a comprehensive plan book. Prerequisite: AD3001
Quarter Credit Hours 4.5

## ART <br> (SCHOOL OF ARTS \& SCIENCES)

AR2010 AN INTRODUCTION TO THE ART OF FILM
The purpose of this course is to acquaint the student with the techniques of filmmaking while attaining a greater knowledge and appreciation of the thematic elements of film. A text will provide the student with the terminology and technical aspects of film as well as a history of the art form. Six films will be viewed in class which will exemplify differing genres and styles of cinematography. The course will equip the student with the necessary critical and technical apparatus to increase his or her understanding of the experience of film. Quarter Credit Hours 4.5

## AR2020 INTRODUCTION TO ART

This course provides an introduction to the understanding and appreciation of art. Emphasis will be placed on the visual arts of painting, sculpture and architecture The course covers the basic principles of design, form and art from ancient to contemporary works. Students will be encouraged to respond actively to works of art through class discussion, museum visits and class projects. Quarter Credit Hours 4.5

## AR2030 MUSIC APPRECIATION

This course will examine the musical process of the istening experience - the elements of rhythm, pitch and harmony. It will explore the instruments, voices and ensembles that interact to create the art of music. This course will guide the student through the style periods of music after 1600 - the Baroque, Classical, Romantic and Modern. It will also include American musical theater, jazz and music of world cultures Quarter Credit Hours 4.5

## BAKING \& PASTRY ARTS (COLLEGE OF CULINARY ARTS)

PA1100 INTRODUCTION TO BREAD \& ROLLS
The student is introduced to the techniques in the preparation of assorted breads: quick breads and yeast-raised laminated doughs (croissants and danish) for the bakeshop. The student will also be introduced to formulation and calculating baker's mathematics, the basic techniques for producing sponges and starters, and straight dough methods. The uses of baking equipment, scaling, shaping techniques, inventory control and sanitation are covered.
Quarter Credit Hours 7.5

## PA1200 CLASSICAL FRENCH PASTRIES

The objective of this course is to give the student basic working knowledge for the production of puff pastry, pâté à choux, mousses, custards and creams, with a daily emphasis on plated desserts.
Quarter Credit Hours 7.5
PA1300 HOT AND COLD DESSERT PRESENTATIONS
This dynamic course covers the basic techniques and presentations of traditional American and international desserts. The emphasis will be on pies, tarts, cookies, cheesecakes, ice creams, frozen yogurt, ices, fried desserts, baklava, strudel, fruit crisps and cobblers. The daily presentations of desserts will focus on individual plating and platters with an emphasis placed on modern presentations for restaurants, banquets, hotels and buffets Quarter Credit Hours 7.5

## PA1400 INTRODUCTION TO CAKE DECORATING \& PETITS FOURS

The course is designed to expose students to the proper procedure for producing cakes. Emphasis will be placed on the numerous different types of cakes and fillings. Time will also be spent on specialty cakes such as Birthday Cakes and Wedding Cakes. Petits fours will also be introduced to the students
Quarter Credit Hours 7.5

## PA2100 ADVANCED CAKE DECORATING

\& CLASSICAL FRENCH TORTES
This course covers classical cakes designs as well as contemporary cake decorating techniques. To complement these items, students are shown the diversity of mousses and how they are utilized in the industry. The last section will introduce the student to making marzipan showpieces. (PT)
Quarter Credit Hours 7.5

## PA2200 CHOCOLATE AND SUGAR ARTISTRY

 \& SHOWPIECESDuring this course, students will practice, using several methods, the proper chocolate tempering procedure. Hand-dipped and molded chocolate candies (pralines) will be produced, utilizing a variety of different chocolates, fillings, manufacturing and decorating techniques. Students will design and create centerpieces and showpieces using mediums such as: choco late, pastillage, royal icing, and poured and pulled sugar. Quarter Credit Hours 7.5

## PA2276 PASTRY ARTS INTERNSHIP

The Baking \& Pastry Arts Internship provides students with the opportunity to prepare baked items and other desserts and pastries in large quantities. Upon completion of this course, students will have a better understanding of commercial operations.
Quarter Credit Hours 15.0
PA2296 PASTRY ARTS COOPERATIVE EDUCATION
In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various pastry arts kitchen rotations. Upon completion the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this hands-on experience. Quarter Credit Hours 15.0

## BUSINESS

(COLLEGE OF BUSINESS)

## BU3A91/BU3B91/BU3C91

## DIRECTED WORK EXPERIENCE I

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences will revolve around a specific industry based or a functional area-based project. Prerequisite: Permission of department chair.
Quarter Credit Hours 4.5

## BU3092 DIRECTED WORK EXPERIENCE II

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences will revolve around a specific industry based or a functional area-based project. Prerequisite: Permission of department chair.
Quarter Credit Hours 9.0

## BU3098 DIRECTED WORK EXPERIENCE III

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences will revolve around a specific industry based or a functional area-based project. Prerequisite: Permission of department chair.
Quarter Credit Hours 13.5

## BU4089 EXPERIENTIAL EDUCATION

This course refers to the many choices that students have to experience the world of business firsthand. Generally students may use credits allocated to this course to satisfy requirements of co-ops, terms abroad internships or practicum. Counseling with an academic advisor is suggested before considering this course. Prerequisite: Permission of the academic advisor. Quarter Credit Hours 13.5

## COMPUTER/BUSINESS APPLICATIONS (SCHOOL OF TECHNOLOGY)

## CB2006 SYSTEMS ANALYSIS \& DESIGN

This course presents a systematic approach to the development of business systems. By following this approach, the student will learn to design business systems that efficiently meet the goals and objectives of management. A major element of this course is a team project, where students utilize the systems approach in analyzing and designing a business system for the University or a business in the community. This class is highly recommended for non-computer majors as well as required for majors in this program. Prerequisite: CM2015 or TS1010.(PT) (WI)
Quarter Credit Hours 4.5

## CB2012 BUSINESS PROGRAMMING I

This course is designed to provide the student with an understanding of the use of programming in the business community. The student will learn how to program statements, translate into standard operations for generating reports, and file systems utilized in a business environment. The student will also examine how various types of storage and programming structures are implemented in the programming language. In addition, students will perform problem solving in the area of simple business functions. Program designing, charting, coding, debugging, testing, execution and documentation will be accomplished. Topics include accessing files, decision structure, looping structures, report design, program structure, data types, data manipulation, and control break processing. Prerequisite: CS1010 or CS1020 or CS1030 or CS1035.
Quarter Credit Hours 4.5

## CB2023 BUSINESS PROGRAMMING II

Students will write business level programs to solve intermediate level financial and business problems. Topics such as subscripting and indexing, sorting and complex file handling are introduced. Selection criteria for choosing between different file organizations will be presented. Students will also be introduced to creating server-side applications for the internet. Interaction with Web pages and with relational databases will be introduced. Students will implement and test their developed programs. Prerequisite: CB2012. (PT) Quarter Credit Hours 4.5

## CB2026 DATABASE CONCEPTS

This course will introduce the student to the function of a database environment. The importance of databases to modern systems development provides the motivation for examining data structures and models as they relate to user needs. Rational data models are emphasized along with query languages and user-friendly packages. The various data structures and file storage techniques used with hierarchical, network and relational data management issues are developed. Out-of-class assignments are to be completed by all students.
Prerequisite: CM2015 or TS1010. (PT)
Quarter Credit Hours 4.5

## CB2037 DATABASE DESIGN

The use of fourth and fifth generation tools in database environments is becoming more prevalent. This course provides a foundation for that systems development effort by systematically examining the procedures and tools used in designing a database. This course emphasizes the rational model. Students will study normal forms, decomposition, synthesis, semantic modeling, network and hierarchical models. Out-of-class assignments will be completed by all students. Prerequisite: CB2026.
Quarter Credit Hours 4.5

## CB3010 INTRODUCTION TO OPERATING SYSTEMS

This course includes a survey of the functional characteristics of complex operating systems and an introduction to the basic techniques of operating systems design. The course discusses the topics of hardware configuration, channel operation, interrupts, register functions, multiprogramming, multiprocessing, timesharing and JCL Prerequisite: CS1010 or CS1030 or CS1035. (PT)
Quarter Credit Hours 4.5


## CB4010 INTELLIGENT SYSTEMS

The advent and availability of microminiaturization, computational power and artificial intelligence offer the unique potential for the formulation design, development and employment of 'intelligent systems'. The potential for knowledge acquisition, knowledge representation, inference capability, uncertainty reduction, and the success of expert systems, together with the ability to embed extraordinary computational power in components, devices, subsystems, etc. have opened the gateway to very robust or 'intelligent systems'. Conventional control and management strategies are reviewed and then enhanced by the inclusion of adaptive, learning and optimization techniques. Prerequisite: CM2015 or TS1010. Quarter Credit Hours 4.5

## COMPUTER GRAPHICS (SCHOOL OF TECHNOLOGY)

## CG2005 INFORMATION ARCHITECTURE AND CONTENT PLANNING

This course provides an overview of planning and designing information for dynamic and interactive media solutions. Whether designing a Web site, an interactive tutorial, or a multimedia program, this course provides an introduction to design and planning strategies, tools, and techniques. The course introduces a variety of software and technology used as tools in the planning process. It covers industry standard approaches to visualizing information flow and planning user interactivity. Strategies for communication goals and requirements are reviewed. Content development and revision control for different communication problems, including linear text, hypertext, simulation, and graphics, are covered. Essential pre production techniques such as flowcharting, storyboarding, scripting, publishing layout, mock-up, and prototyping are introduced. Content management tech niques are reviewed. The course utilizes a number of software products and requires solid knowledge of current software applications, the internet, and file management systems. Prerequisite: CM2015 or TS1010. (PT)
Quarter Credit Hours 4.5

## COMPUTER SCIENCE (SCHOOL OF TECHNOLOGY)

## CM1005 TOPICS IN COMPUTERS

This course provides students with the basic understanding of computer equipment and procedures that the student will encounter in a work environment. Students gain practical knowledge of computing with hands-on use of word processing, presentation software and using the Internet. (PT)
Quarter Credit Hours 4.5

## CM1041 DATA STRUCTURES

This course provides students with an understanding of the various structures used for internal storage and the processing of data. The course presents the concepts of data storage in memory for various processing techniques. Linear and non-linear organization of data and various access methods are presented in both static and dynamic memory allocation. The rationale for each approach is presented and discussed. Storage structures and access methods presented include stacks, queues, linked lists and trees. Students are responsible for the design and implementation of the various items discussed in lecture through both individual and team related projects. Prerequisite: CS1010 or CS1030 or CS1035. (PT)
Quarter Credit Hours 4.5

## M2005 INTRODUCTION TO

## DATA COMMUNICATIONS

This is an introductory course in the concepts and components of a data communications system. Hardware and software features are reviewed to present the elements of and interactions in a data communications network. Communications interfaces, industry standards, and communications protocols are presented in reference to understanding the actual throughput of data in a communications environment. Students are introduced to network topologies and their various application areas. Prerequisite: CM1005 or TS1000. (PT)
Quarter Credit Hours 4.5

## CM2015 COMPUTERS IN A BUSINESS

## ENVIRONMENT

This course presents microcomputer applications chosen on the basis of demand in local markets. A major part of the course involves "hands-on" laboratory use of software for managing graphic, numerical or text data in "what if" business simulations. Prerequisite: CM1005 or TS1000. (PT)
Quarter Credit Hours 4.5

## CM2018 GUI CONCEPTS

This course is designed to provide the student with an understanding of a Graphical Interface environment. The student will be introduced to how Windows works with the file hardware. Windows configuration and customization will be accomplished by all students Topics include ini file, progman, winfile, control panel, device managers, terminal, paintbrush, creating short cuts and X windows. Prerequisite: CM1005 or TS1000 Quarter Credit Hours 4.5

## CM2025 ADVANCED COMPUTER BUSINESS

 APPLICATIONSThis course presents intermediate and advanced microcomputer applications skills chosen on the basis of demand in local markets. A major part of the course involves "hands-on" laboratory use of software for managing graphic, numerical or text-based data in "what if" business simulations with emphasis placed on Core and Expert Level MOUS certification skills. Computer-based software assessment software is used extensively as both a learning and skills measurement tool. Introductory skills in Personal Information Management, Web Site Creation, and Desktop Publishing Software are also covered and applied in lab assignments and projects. Prerequisite: CM2015. (PT)
Quarter Credit Hours 4.5

## CM2030 COMPUTER VISION

This course provides an introduction to the basic elements of computer vision to all majors. Emphasis is placed on the intuitive and practical aspects of computer vision with very limited theory and math. The course involves intensive computer lab work and may include a project using the vision system of the "Mentor" robot that is used in the robotic course. The computer lab will include some applications in image processing. Prerequisite CS1010 or CS1030 or CS1035.
Quarter Credit Hours 4.5
CM2042 ADVANCED PROGRAMMING CONCEPTS
This course is designed to introduce the student to the concepts of system and language interfacing. The student will create programs which will interface with computer hardware and with other programming languages. Topics will include: terminate and stay resident programs, device drivers and diagnostic software. Prerequisite: CM1041. (PT)
Quarter Credit Hours 4.5

CM2045 OBJECT ORIENTED PROGRAMMING IN C++
Object-oriented programming examines programs as a set of objects and explores how the objects are interrelated. Using the C++ programming language, students study the concepts of data encapsulation, attributes, methods and messages within the class structure. They also study the ability of $\mathrm{C}++$ to create in-line functions, operator and function overloading, inheritance, and virtua classes. Students design, code, debug and execute various assignments using the C++ programming language in the Visual Studio.NET integrated development environ ment. Prerequisite: CM1041
Quarter Credit Hours 4.5

## CM2061 DIAGNOSTICS \& MAINTENANCE

This course is designed to provide students with the knowledge and expertise to isolate faults in computer systems, using the desktop computer as a model. Using the systems approach, the student will learn the sub-sections of a computer system and their functions. Typical problems with each subsection will be discussed and the impact of these problems on the operation of the entire system. The course will introduce students to diagnostic software and fault analysis techniques through out-of-class work using standard tools and representative computer diagnostic software. Prerequisite: CM1005 or TS1000. (PT)
Quarter Credit Hours 4.5

## CM3001 ACTIVE SERVER PAGES (ASP)

This is an advanced programming course that emphasizes the fundamentals of Active Server Pages (ASP) using high-level programming languages SQL, JavaScript, VBScript, and HTML. Server-side programming is emphasized utilizing ODBC drivers to connect to popular databases. Client-side programming is covered to the extent of making Web forms that connect to a data source with some JavaScript used for field validation. Prerequisites: CS1010 or CS1030 or CS1035, CM2015.
Quarter Credit Hours 4.5
CS1010 FUNDAMENTALS OF C PROGRAMMING
This introductory programming course teaches students how to program in the C computer language, a fundamental skill for technology professionals. Students earn how to design and develop computer programs using standard strategies and techniques used in industry. Topics covered include how programs are strucured, how arrays and strings are processed, and how files are manipulated. Prerequisite: CM1005.
Quarter Credit Hours 4.5

## CS1020 PROBLEM SOLVING \& PROGRAMMING

 CONCEPTSThis is an introductory course that teaches students the fundamentals of problem solving in computer programming. Students will learn to use both textual and graphics algorithms as problem-solving tools. In hands-on learning exercises, students work from a problem statement, conduct a task analysis to solve the problem, decide what data is needed to solve the problem, create a visual representation of their solution, and then convert the visual representation to a textual step-by-step statement of their solution. Students will use a range of tools currently used in industry, including functional decomposition diagrams, flowcharts, UML diagrams, use cases, metadata charts, data flow diagrams and pseudocode.
Quarter Credit Hours 4.5

CS1030 FUNDAMENTALS OF OOP WITH JAVA
This introductory programming course emphasizes the fundamentals of event-driven programming using the JAVA programming language. Object-oriented strategies and structured techniques are utilized in designing and developing computer programs for graphic and Web purposes. Students learn how to use the capabilities of the JAVA language to create graphic and text based programs. Basic program structures are covered along with information about events, actions and exceptions. Prerequisite: CM1005.
Quarter Credit Hours 4.5

## CS1035 FUNDAMENTALS OF VISUAL BASIC

This course provides an introduction to visual programming and GUI development. Students learn to use a multitude of visual tools, statements, properties and events to create and execute applications in a Visual Studio.NET environment. File access for various file types is presented. Relational databases are examined in relation to how they are created and can be accessed using visual basic programming. Prerequisite: CM1005 or equivalent.
Quarter Credit Hours 4.5

## CS2010 JAVA PROGRAMMING

This course provides students with the knowledge and skill necessary for object-oriented programming of advanced JAVA applications. Students learn JAVA pro gramming language syntax and object-oriented concepts, as well as more sophisticated features of the JAVA runtime environment, such as support for graphical user interfaces (GUIs), multithreading and networking. This course covers prerequisite knowledge to prepare students for the Sun Certified Programmer for the JAVA Platform and the Sun Certified Developer for the JAVA Platform examinations. Prerequisite: CM1041.
Quarter Credit Hours 4.5

## COMPUTERIZED DRAFTING (SCHOOL OF TECHNOLOGY)

CD1001 COMPUTER-AIDED DRAFTING I AND LAB
This course presents to the student the terminology, system hardware, disk operating system, Auto CAD software and various screen displays necessary to perform the basic computer-aided drafting functions. Related lab projects are included. (PT)
Quarter Credit Hours 6.0
CD2002 COMPUTER-AIDED DRAFTING II AND LAB
This is an intermediate level course in which the student will produce drawings in the various phases of drafting: architectural, electronic, mechanical. These drawings will be produced in two (2) dimensional views using features of the AutoCAD main menu to become familiar with accessing and using the drawing editor with advanced commands and an emphasis on productivity; an introduction to line and menu customization; 3D wireframe/ surface / solid modeling and analysis. Related lab projects are included. Prerequisite: CD1001 or permission of department chair. (PT)
Quarter Credit Hours 6.0
CD2003 COMPUTER-AIDED DRAFTING III AND LAB This is an advanced level course in which the student will use commands and techniques related to 3-D modeling and analysis, and parametric drafting using several parametric modeling software packages to create parts, assemblies and drawings to Industry standards. Related lab projects are included. Prerequisite: CD2002 or permission of department chair. (PT)
Quarter Credit Hours 6.0

## CD2005 MECHANICAL CAD AND LAB

This course develops standard industry practices used in CAD for mechanical applications. Basic drafting topics introduced, but not limited to, are multi-view projection, dimension theory and GD\&T, sections, auxiliary views, pictorial drawings, basic machine parts, cams, gears, threads and fasteners. Students will develop drafting conventions through sequences and revisions. Related lab assignments are based on individual projects and team projects. Prerequisite: CD2003 or permission of department chair. (PT)
Quarter Credit Hours 6.0

## CD2010 ENGINEERING GRAPHICS AND LAB

This course is an introduction to computer-aided design drafting for 2D parametric applications, using related equipment and software. The core of this course is basic engineering documentation control and standardization as used in industry to develop a generic method of system and product development and revision procedures. Related topics developed, but not limited to, are standardization procedures within an organization, schematic and block diagrams of networks, bill of materials, revision of drawings, use of universal symbols, and use of internet sources to obtain information and send and receive electronic files.
Quarter Credit Hours 6.0

## CD2015 PRINCIPLES OF DESIGN

This course is an introduction to the fundamental elements of the design process, basic objectives of analysis, construction, and evaluation of engineering problem solving. Some topics to be developed, but not limited to, are the design team, components of design theory, creativity, open-ended problem solving, alternative solutions, and the positioning of design in the product development scheme. Prerequisite: CD2003 or permission of department chair. (PT)
Quarter Credit Hours 4.5

## CD2060 ARCHITECTURAL CAD AND LAB

This course develops standard industry practices used in CAD for architectural applications. Basic drafting topics introduced, but not limited to, are residential, commercial, structural applications for floor plans, foundation plans, elevations, sections, details and pictorial drawings. The use of national, state and local codes will be integrated with theory. Related lab assignments are based on individual projects and team projects. Prerequisite: CD2002 or permission of department chair. Quarter Credit Hours 6.0

## CD2070 CAD APPLICATIONS AND LAB

This course develops standard industry practices used in CAD for applications related to plumbing, electrical/ electronic, HVAC, welding, and sheet metal fabrication. The use of ANSI standards and building code applications are the basis for development of individual projects and team projects. Prerequisite: CD2003. (PT) Quarter Credit Hours 6.0

## CD2094 PORTFOLIO DEVELOPMENT

Students will be required to prepare a portfolio containing a variety of their best drawings from each of the basic drafting disciplines. The student will present the portfolio to the instructor for critique and grading. Prerequisite: Permission of department chair. (WI) Quarter Credit Hours 4.5

CD3010 MATERIALS AND PROCESS ENGINEERING
This course develops the general properties of materials defined as plastic, ferrous, nonferrous and ceramics used in product development. Properties of materials will be applied to industrial applications to achieve optimum designs. Process engineering concepts will be developed from conversion of raw materials into finished products using manufacturing methods to optimize production of parts.
Quarter Credit Hours 4.5

## CD3020 DESIGN II \& PROJECT DEVELOPMENT

This course is a continuation of CD2015 Principles of Design. Concepts of the design process will be applied to industrial design problems and project development techniques. Configuration management techniques wil be developed to support design analysis and product/ project development through the life cycle of the product /project. Students will develop research and presentation skills related to the design process and project development centered around industrial problem solving techniques. Prerequisite: CD2015 or permission of department chair. (PT)
Quarter Credit Hours 4.5

## CD3030 INTRODUCTION TO CAD/CAM \& LAB

This course is a continuation of CD2003, building on the general concepts of parametric modeling, applying the methodology of using parameters to create dynamic 3D models. The models are then transformed into manufacturing models using concepts of two- and three-axis machine tool paths. Concepts of computer numerical control machine technology (CNC), rapid prototyping and simulation modeling software is used. Prerequisite: CD2003 or CD3020 or permission of department chair.
Quarter Credit Hours 6.0
CD4010 STANDARDS/CODES AND ERGONOMICS
This course is an introduction to standards and regulatory codes governing the design and manufacturing of products and work environments. Standards for procedures and processes as related to design, manufacture, and configuration management are defined and case studies are used to develop relevant concepts. Codes and ergonomic concepts are presented and developed as the driving forces behind standards applied to design, manufacturing and work environments. (PT) Quarter Credit Hours 4.5

## CD4020 QUALITY CONTROL/PROFESSIONAL PRACTICE

This course is an introduction to quality control and professional practice as related to design and configuration management, with the concept of QC as the techniques and activities to achieve, sustain and improve the quality of products, services and project development. Quality control becomes the responsibility of everyone involved in the design of products or project management. Professional practice covers the general application of regulations, restrictions, record keeping, and ethics related to engineering design and project management.
Quarter Credit Hours 4.5

## CD4030 CONFIGURATION MANAGEMENT

This course is an introduction to configuration management as a solution to engineering problems. Students are introduced to methods used to control products and project management, change orders, documentation revision, product and project flow processes. Applications of CM will be applied to the private corporate sector a well as to government agencies. (WI)
Quarter Credit Hours 4.5

## COOPERATIVE EDUCATION (COLLEGE OF BUSINESS/THE HOSPITALITY COLLEGE/SCHOOL OF TECHNOLOGY)

## CO-OP

Eligible students may apply for a Selective Career Cooperative Education assignment. These paid cooperative education assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of this term-long course, students will have a more global understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) maintain a clean record of behavior as defined by the Student Code of Conduct, 3) have completed 130 credits of coursework, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA.

Quarter Credit Hours (in parentheses)
BU4093 Business Career Co-op (4.5)
BU4096 Business Career Co-op (9.0)
BU4099 Business Career Co-op (13.5)
HM4079 International Hospitality Career Co-op (13.5)
HM4093 Hospitality Career Co-op (4.5)
HM4096 Hospitality Career Co-op (9.0)
HM4099 Hospitality Career Co-op (13.5)
IB4079 International Business Career Co-op (13.5)
IT4093 Technology Career Co-op (4.5)*
IT4096 Technology Career Co-op (9.0)*
IT4099 Technology Career Co-op (13.5)*
*Prerequisite for all Technology Career Co-ops: EG4095.

## CULINARY ARTS (COLLEGE OF CULINARY ARTS)

CA1315 STOCKS, SAUCES AND SOUPS
Students are introduced to cooking techniques of simmering and boiling. Lecture, demonstration and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment will be emphasized. (PT)
Quarter Credit Hours 3.0
CA1325 ESSENTIALS OF DINING ROOM
Students are introduced to front-of-the-house operations and professional dining service techniques. Quality service, positive guest relations, effective communication skills, guest check writing and cash operations are emphasized. Students actively perform modern American plate service and hot and cold beverage service on a daily basis. Banquet, Buffet, French, Russian, and Family service styles are also introduced and analyzed. Quarter Credit Hours 3.0

## CA1335 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)
Quarter Credit Hours 3.0

## CA1345 INTRODUCTION TO BAKING \& PASTRY

Production will include basic breads and rolls, starting with mixing, proofing and proper baking temperatures, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course.
Quarter Credit Hours 3.0

## CA1355 NEW WORLD CUISINE

Students engage in the discussion and application of grilling/broiling, roasting and deep-frying cooking techniques. Lecture, demonstration and production revolve around North, Central and South American ingredients and plate presentations. ((PT)
Quarter Credit Hours 3.0

## CA1365 PRINCIPLES OF BEVERAGE SERVICE

The course combines introduction and application of beverage, bartending and service. Students are introduced to the identification, production, and service of nonalcoholic beverages, beer, wine, spirits, cordials, cocktails, mixed drinks, coffee and tea. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student becoming certified in an industry recognized alcohol training intervention procedures program.
Quarter Credit Hours 3.0

## CA1375 NUTRITION AND SENSORY ANALYSIS

Students engage in the discussion and application of steaming and poaching cooking techniques. Lecture, demonstration and production revolve around nutritional analysis of menus, recipes and sensory evaluation (sensory analysis of food). The focus will be on production of nutritional applications for soups, vegetables, salads, fresh pastas, entrées and desserts. (PT) Quarter Credit Hours 3.0

## CA1385 FUNDAMENTALS OF FOOD SERVICE

 PRODUCTIONStudents are introduced to cooking techniques of baking, sautéing and shallow frying. Lecture, demonstration and production focuses on fats, oils, seasonings, flavoring and plate presentation. (PT)
Quarter Credit Hours 3.0

## CA1395 PURCHASING AND PRODUCT

 IDENTIFICATIONStudents engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated in this course.
Quarter Credit Hours 3.0
CA1405 SKILLS OF MEATCUTTING
Purchasing, receiving, evaluating and proper storage procedures will be discussed. Emphasis is placed on primal and sub-primal cuts, federal inspections, grading, yields, and the classification of meats, poultry and game. Laboratory activities include hands-on fabrication of pork, beef, poultry and lamb.
Quarter Credit Hours 3.0

## CA2176 CULINARY ARTS EXTERNSHIP

Culinary Arts Externship provides students with a "hands-on" learning experience in preparing and serving food and beverages in diverse industry work settings. Selected students will be exposed to various culinary arts settings with permission of the dean of the College of Culinary Arts. Academic credit is awarded for this experience.
Quarter Credit Hours 15.0

## CA2215 GARDE MANGER

Students will be introduced to modern and traditional techniques in the preparation of cold entrées, pâtés, terrines, galantines, chaud-froid and ice carving. Students plan, organize and set up buffets. This course also concentrates on the practical techniques of platter design and presentations.
Quarter Credit Hours 3.0

## CA2225 CLASSICAL FRENCH CUISINE

Students are exposed to the preparation of French dishes in the traditional way. French menu terminology, tableside cooking and compound sauces are taught. Emphasis is placed on sautéing, baking, roasting, braising, and poaching techniques. (PT) Quarter Credit Hours 3.0

CA2235 ADVANCED DINING ROOM PROCEDURES service and guest satisfaction. Students apply team
service utilizing primarily French and Russian service. Students are introduced to French, Italian and German wines and the laws regulating them. Students gain experience in cash operational procedures, and are introduced to forecasting sales and merchandising. Quarter Credit Hours 3.0

## CA2245 INTERNATIONAL CUISINE

The course will focus on practicing baking, roasting, frying, sautéing, stir-frying, braising and steaming through menu production from countries including Mexico and the Caribbean; Spain and Morocco; Northern Italy; Southern Italy; Eastern Europe; Greece and Turkey; India, Indonesia, and Thailand; Japan, Korea, Philippines, and Polynesia; and China.
Quarter Credit Hours 3.0
CA2255 ADVANCED PATISSERIE/DESSERT
Emphasis will be placed on the production of creams, ice creams, sorbets, mousse, chocolate, strudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured. Quarter Credit Hours 3.0

## CA2276 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.
Quarter Credit Hours 15.0

## CA2286 CULINARY ARTS INTERNATIONAL

EXCHANGE
The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hand-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 regiona education centers.

The France International Exchange program takes place at Ecole Superieure 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.
Quarter Credit Hours 15.0
CA2296 CULINARY ARTS COOPERATIVE EDUCATION
In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various culinary and pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this "hands-on" experience.
Quarter Credit Hours 15.0

## ECONOMICS (COLLEGE OF BUSINESS)

## EC1001 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

## EC2002 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: EC1001. (GS)
Quarter Credit Hours 4.5

## EC2010 ECONOMIC GEOGRAPHY

The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities will be presented to permit better insight into present world economic problems. The sources, applications and problems of energy are examined in order to better understand today's energy problems. Prerequisite: EC1001. (GS) Quarter Credit Hours 4.5

## EC3020 LABOR ECONOMICS

The purpose of this course is to develop the student's knowledge of labor history, practices, problems and policies and to develop objectivity in discussing and observing labor-management relations. Additional emphasis is placed on wage determination, labor markets and employment and unemployment problems and policies. Prerequisite: EC2002. (GS)
Quarter Credit Hours 4.5

## EC3040 MONEY \& BANKING

The purpose of this course is to provide the student with a knowledge of the nature and functions of money and credit and how the banking system operates to regulate and control money and financial institutions. Prerequisite: EC1001.
Quarter Credit Hours 4.5

## C3060 COMPARATIVE ECONOVIC SYSTEMS

A detailed study of the major economic systems in the world today. Emphasis is placed on comparing the capitalist economy with the planned economy. Most important, a study is made of the application of the various systems to Europe, Asia and the United States. Prerequisite: EC2002. (GS)
Quarter Credit Hours 4.5

## ELECTRONICS ENGINEERING (SCHOOL OF TECHNOLOGY)

EG3011 INSTRUMENTATION \& PROCESS CONTROL
This course places the principles of measurement via electronic instrumentation into the operational arenas of process and industrial control. Design development and application is addressed; this includes 'smart' sensors and the role of imbedded microprocessors. The critical importance of sensor accuracy, timeliness, bandwidth, and repeatability is related to the overall performance of the controlled process. Feedback control systems are formulated and treated from the Laplace transform perspective. The impact of the dynamics of the measurement and control processes upon the system's transient response and stability is addressed. Prerequisite: ET1010.
Quarter Credit Hours 6.0

## EG3020 SYSTEMS ENGINEERING I (PRINCIPLES)

This introductory course addresses the application of scientific and engineering efforts in order to translate specific operational requirements into a system configuration. The course emphasizes a goal-and-team-oriented approach to representative system projects. The goal of this total engineering effort is the creation of an effective and efficient product within specified cost, time and performance envelopes. Prerequisite: MT1011. (PT) Quarter Credit Hours 6.0

## EG3025 LOGIC DESIGN

The objective of this course is the design of digital computers, emphasizing use of modern device technology. Medium- and large-scale integrated circuits, microprocessors, and random access and read-only memories are studied. Included are the design, development and testing of such systems. Prerequisite: ET2020. (PT) Quarter Credit Hours 4.5

EG3030 ADVANCED MICROPROCESSORS \& LAB
This is a continuation course of ET2020 with emphasis on microprocessor application and interfacing. Interfacing standards using various standard busses and peripherals are discussed. Also methods of interfacing digital devices, application of digital interfacing, analog I/O for microprocessor systems, A/D application, and system debugging are presented. The laboratory portion of this course provides students with technical application on interface control units, PIA, and other peripheral devices. Prerequisite: ET2020.
Quarter Credit Hours 4.5

EG3040 TRANSFORM METHODS FOR ENGINEERING
This course covers the time and frequency analysis of linear systems involving Fourier series, the Fourier and Laplace transforms. Transfer function analysis and synthesis principles are developed and placed into application settings. The role of the Laplace transform in network analysis including steady-state AC analysis is addressed. Equivalent state space models are developed. Prerequisite: MT1041. (PT)
Quarter Credit Hours 4.5

## EG3050 SIGNAL TRANSMISSION

The course provides in-depth knowledge in both theory and applications of signaling and transmissions. Topics include signals, basic signal conversions, analog and digital signal transmissions, interfacing, switching principles and photonic switching. Prerequisites: ET2017 or both CM2005 and MT1011.
Quarter Credit Hours 4.5

## EG3060 ADVANCED DATA COMMUNICATIONS

This course is an engineering view of data communications within the areas of networking, wireless communications, and Telecom. Topics include: Open Systems Network models (OSI), Telephone Systems, Fiber Optic Communications, Wireless Systems, TCP/IP and other protocols, Error detection and correction, and other engineering related topics within network communication reas. Prerequisite: EG3050
Quarter Credit Hours 4.5

## EG3070 NETWORKING I

This is the first course dealing with the principles of networking. Students study the network models, which include topologies, components, modes of transmission and communication over different mediums. Topics include: LAN/WAN and MAN technologies, wiring schemes, interface hardware, addressing and component identification. Prerequisite: EG3060.
Quarter Credit Hours 4.5

## EG3080 COMPUTER ARCHITECTURE

This second course on digital system design emphasizes design and implementation of a stored-program digital computer system, Central Processing Unit (CPU) design, memory organization, Input/Output (I/O) organization, ALU design and computer arithmetic, and pipelining and vector processing. This design-based course requires intensive computer laboratory work using available digital circuits simulators. Prerequisite: EG3025 or ET2020.
Quarter Credit Hours 4.5

## EG3090 SYSTEMS PERFORMANCE

## AND MEASUREMENT

This course addresses the critical role of performance in the modeling, design, assessment, operation and management of a system. Emphasis is placed on the identification and development of both qualitative performance criteria and quantitative performance criteria. Data-acquisition and processing requirements for these criteria are also considered both for online and offline system assessment. Prerequisites: EG3020, IS4015. (PT) Quarter Credit Hours 4.5

## EG4005 DIGITAL SIGNAL PROCESSING

This course involves the study of Fourier analysis for discrete-time and continuous-time signals and systems, difference equation, Z-transforms, digital filter structures and transfer functions. Analysis of sampling and aliasing effects are also presented with design algorithms for IIR and FIR Digital filters. Digital signal processing functions are also discussed. Prerequisite: MT2043. Quarter Credit Hours 4.5

## EG4020 VLSI DESIGN AND LAYOUT

This design course covers CMOS technology and hierarchical VLSI design methodology with a system perspective. Topics include CMOS processing technology, symbolic layout of NMOS and CMOS, fabrication and layout process, floorplanning, analog and digital simulation of CMOS circuits, and chip performance. This is a project-based course that requires intensive design and simulation work on computer. Prerequisite: ET2017. Quarter Credit Hours 4.5

## EG4069 SENIOR DESIGN PROJECT AND THESIS

The Senior Design Project and Thesis integrates relevan undergraduate courses into a single design, documentation and presentation effort. The topic of the project must be relevant and a result of the student's course
of study. A faculty advisor is required. The project includes a definition of the system of interest, design requirements, a time-based project plan identifying the design process, thesis documentation and an oral defense. Prerequisites: EG4095, senior status. (WI) Quarter Credit Hours 9.0

## EG4070 NETWORKING II

This second course deals with the applications of networking. Students study and develop plans for the implementation of networks and telecom systems. Students also study the specifications needed to develop networks including data, voice, and video. Design specifications and layouts are discussed. Topics of hardware interfacing; network ownership, performance, and service will be included. Prerequisite: EG3070. Quarter Credit Hours 4.5

EG4080 HARDWARE ORGANIZATION AND DESIGN
The objective of this third course on systems design is the functional/detailed design and documentation of digital-based systems. Topics include digital systems building blocks, design conventions; programmable devices such as gate arrays, machine and equipment organization; hardware programs, hardware realizations, operating systems and networking communications. Prerequisite: EG3080 or EG4070. (PT) Quarter Credit Hours 6.0

## EG4091 SENIOR TECHNOLOGY INTERNSHIP

The practicum is designed to provide senior students the opportunity to apply the practical knowledge of their respective majors as a team or individual within the confines of a University-operated facility. This program will enable students to work in a real-world environment. Prerequisites: EG4095, senior status.
Quarter Credit Hours 4.5

## EG4092 SENIOR TECHNOLOGY EXTERNSHIP

The externship is designed to provide an industry-based experience for the student. Companies are selected on the basis of their variety of practical training and areas of specialization. Prerequisites: EG4095, senior status. Quarter Credit Hours 4.5

## EG4095 TECHNICAL PROJECT MANAGEMENT

This course studies the management and administration of technical projects associated with engineering, manufacturing and industrial applications. Topics covered include: principles and methods for arranging an effective plan, scheduling the project, critical path method, program evaluation and review technique, monitoring techniques, project costs, labor allocation, and project completion.
Quarter Credit Hours 4.5

## ELECTRONICS TECHNOLOGY (SCHOOL OF TECHNOLOGY)

## ET1003 DC/AC CIRCUIT THEORY AND LAB

The primary focus of this course is upon the current, voltage and resistance dynamics within series, parallel and series/parallel circuits. Emphasis is upon the understanding and application of Ohm's Law and Kirchoff's Voltage \& Current Laws. The principles and applications of alternating current (AC) circuit fundamentals are addressed with RL, RC and RLC circuits with sinusoidal inputs. Prerequisite: MT1010. (PT)
Quarter Credit Hours 9.0
ET1010 SOLID STATE I: DEVICES AND LAB
This course covers theory and characteristics of common semi-conductor devices; the basic circuits in which they are used are presented. Analytical models for these devices and circuits are developed. The terminology, symbols, and applications of diodes, zener diodes and bipolar transistors [BJT] are examined. The laboratory section provides the student with practical application experiences related to the subject material presented within the theory and analysis lectures. Emphasis is placed on both the breadboarding and simulation of circuits to determine device/ component performance and operating conditions. Prerequisite: ET1003. (PT)
Quarter Credit Hours 6.0
ET1021 DIGITAL ELECTRONICS I
This is the first course in digital electronics. The purpose of this course is to provide a comprehensive study of the fundamentals of digital electronics. Topics presented include numbering systems, codes, logic functions
gate symbols, truth tables, identities, rules and laws, and the simplification of expressions using Boolean Algebra and Karnaugh Mapping. Analysis, design, and troubleshooting of logic functions and combination circuits will be the key elements explored within our simulation and hardwire labs.
Quarter Credit Hours 4.5

## ET1022 DIGITAL ELECTRONICS II

This is the second course in digital electronics. The purpose of this course is to provide an understanding of complex digital circuits that include MSI combinational circuits such as decoders, encoders, MUX and DEMUX. Clocked circuits, Programmable Logic Devices (PLD) such as ROM, RAM, PROM, EPROM, GAL, PAL and PLA along with latches, flip-flops, counters and registers will be covered in detail within this course. These complex circuits will be designed, analyzed, simulated and built within our software/hardware labs. Prerequisite: ET1021. Quarter Credit Hours 4.5

## ET2010 INSTRUMENTATION, TESTING

## AND MEASUREMENT

This course addresses the role of the measurement process for design, analysis and performance assessment of electronic devices, subsystems and systems. State-of-the-art technologies for instrumentation, measurement and testing are reviewed. Prerequisites: ET1003, MT1011
Quarter Credit Hours 4.5
ET2013 ELECTRONIC COMMUNICATIONS \& LAB
This course was designed to introduce the student to the theory and applications of electronic communications Topics will include review of electromagnetic theory, the principle of modulation and demodulation including amplitude, frequency and phase modulation. Principles of signal transmission and reception including DSB and SSB communication and description of basic hardware will be covered. A lab session will be included to illustrate various concepts regarding transmission and reception of signals, modulation and demodulation, and spectrum analysis of signals. Prerequisite: ET1010. (PT) Quarter Credit Hours 4.5

## ET2017 SOLID STATE II: ELECTRONIC CIRCUITS

## \& LAB

This second course on solid-state electronics is designed to provide students with in depth knowledge in nonbipolar transistors, circuits and their applications. The topics include: JEFT transistors, MOSFET transistors, thyristors, differential amplifiers, operational amplifiers, negative feedbacks, linear Op-Amp, active filters, and non-linear Op -amp circuits and their applications.
The laboratory portion of this course provides students with technical application and design of amplifiers, feedback elements in the active electronic circuits, and active filters. Prerequisite: ET1010.
Quarter Credit Hours 6.0

## ET2020 MICROPROCESSORS AND LAB

This is a basic course that includes the applications of memory circuits, A/D and D/A converters and RAM and ROM circuits. The course provides the student with knowledge of software and hardware applications associated with microprocessor devices. Emphasis is placed on the architecture of the popular 6502, 6800 and 8080 integrated circuit devices. The laboratory portion allows the student to use assembler language techniques to program the microprocessor to perform various arithmetic functions and to observe the relationship between the software and hardware aspects of basic microprocessor circuitry. Experiments in A/D and D/A conversion are also included. Prerequisite: ET1022. Quarter Credit Hours 6.0

## ET2035 ROBOTICS

This course is designed to introduce the students to the basic concept and applications of robotics. The study of robotics will include the supporting disciplines of mechanics, motors, microprocessors, various sensors and artificial intelligence. The course will cover the concepts of work envelope, real time programming, and the theory of electrical, pneumatic and hydraulic servo control systems. Also the theory and application of various sensors including temperature, proximity, ultrasonic and vision sensors, the use of microprocessors, microprocessor interfacing, and artificial intelligence in robotic systems, will be covered. Industrial applications in the area of automotive, semiconductor manufacturing
as well as medical and aerospace applications will be described. The course will include a lab session on robotic work cell. Prerequisite: Sophomore status. (PT) Quarter Credit Hours 4.5

ET2091 SOPHOMORE TECHNOLOGY INTERNSHIP
The practicum is designed to provide senior students the opportunity to apply the practical knowledge of thei respective majors as a team or individual within the confines of a University-operated facility. This program will enable students to work in a real-world environment. Prerequisite: Sophomore status.
Quarter Credit Hours 4.5

## ET2092 TECHNOLOGY EXTERNSHIP

The externship is designed to provide an industry based experience for the student. Companies are selected on the basis of their variety of practical train ing and areas of specialization. Prerequisites: Sophomore status, a 3.25 GPA or better, written approval of the practicum coordinator.
Quarter Credit Hours 4.5

## ENGLISH

## (SCHOOL OF ARTS \& SCIENCES)

EN1001 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 historica periods. Literary selections represent a diverse group of classic and contemporary writers, poets and playwrights. (WI) Quarter Credit Hours 4.5

## EN1020 ENGLISH COMPOSITION

This course provides the student with basic writing skills, with concentration on sentence and paragraph development. The student begins the course with instruction in the fundamentals of punctuation, capitalization, usage, correct sentence structure and construction. Three-part construction and writing as a process are stressed, and a minimum of two full-length essays are written. A research paper is required upon course completion. (WI) Quarter Credit Hours 4.5

## EN1021 ADVANCED COMPOSITION

## AND COMMUNICATION

This course is a continuation of English Composition EN1020 students analyze and discuss more complex rhetorical strategies and produce essays and technical writings using the process approach. Critical thinking training in conceptualization, analysis and synthesis is reinforced as students develop essays, peer edit and present them to the class. Written and oral practice in expressing ideas with precision, clarity and economy is essential. In addition, business communication is correlated with these skills. A research project is required. Elements of documentation and research are emphasized. Prerequisite: EN1020. (PT) (WI)
Quarter Credit Hours 4.5

## EN1030 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 cul tural diversity. Students will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (PT) Quarter Credit Hours 4.5

## EN2010 TECHNICAL WRITING

This course focuses on a practical approach to technical exposition, such as proposals, project reports, feasibility studies, abstracts, and technical correspondence delivered in both hard copy and electronic formats.
Prerequisite: EN1020 or EN1H20. (PT) (WI)
Quarter Credit Hours 4.5

## EN2030 INTRODUCTION TO NEWSWRITING

This course provides students with a practical introduction to basic news and feature writing and emphasizes writing for the specific fields of business, culinary, hospitality and technology. (WI)
Quarter Credit Hours 4.5

EN3030 INTRODUCTION TO FOOD WRITING
This course provides students with an opportunity to concentrate on food writing for magazines and newspapers. (WI)
Quarter Credit Hours 4.5

## ENTREPRENEURSHIP (COLLEGE OF BUSINESS)

EP1001 INTRODUCTION TO ENTREPRENEURSHIP
This is an introductory course in entrepreneurship. It demonstrates how entrepreneurs recognize business opportunities, develop ideas and identify markets. The course covers such topics as business planning, pricing, credit management, government regulation, business ethics, and the crucial role and importance of entrepreneurs to business and society.
Quarter Credit Hours 4.5

## EP2030 THE BUSINESS PLAN

The course teaches students how to develop a business plan for the business they are considering starting. Emphasis is placed on the realism and completeness of the business plan. Prerequisite: EP1001 or MG1001 or MG2120. (PT) (WI)
Quarter Credit Hours 4.5

## EP2040 FINANCING THE ENTREPRENEURIAL VENTURE

Following the development of a business plan in EP2030, this course investigates funding sources for small businesses. The objective is to educate the entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each. Prerequisites: AC1001 or AC1E01 or AC1021 or AC1E21, EP2030. (PT)
Quarter Credit Hours 4.5

## EP3010 SMALL BUSINESS CONSULTING

This course is conducted as an independent study. The program runs in conjunction with Rhode Island's Small Business Administration. Participants in the program counsel small businesses on problems dealing with marketing, management, finance, sales and accounting. Prerequisite: Junior status
Quarter Credit Hours 4.5

## FINANCIAL SERVICES MANAGEMENT (COLLEGE OF BUSINESS)

## FI2001 INTRODUCTION TO INVESTMENTS AND

 FINANCIAL PLANNINGThis course introduces students to the investments industry. It reviews the nature of equity and other securities products. Emphasis is on equity capital markets and the roles that investment companies play between the investor and the corporation. The role of law, taxes and regulation is also considered. Prerequisite: AC1E01 or AC1001 or AC1E21 or AC1021. (PT)
Quarter Credit Hours 4.5

## FI2002 MUTUAL FUNDS

This course utilizes industry guest speakers and case studies to give students in-depth knowledge of mutual fund business and sales. Topics covered include the evolution of mutual funds, the role mutual funds play in society, federal and state regulatory oversight, marketing and distribution, portfolio management, and retirement planning. This course is specifically of interest to those students who wish to obtain a NASD Series 6, 63 securities license, or who plan on pursuing a career in the financial services industry. Prerequisite: AC1002 or AC1E02 or AC1022 or AC1E22. (PT)
Quarter Credit Hours 4.5

## FI2010 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: AC1001 or AC1011 or AC1021. (PT)
Quarter Credit Hours 4.5

## FI2020 INTRODUCTION TO FINANCIAL NSTITUTIONS

This course serves as an introduction to financial services, financial markets and financial institutions. The banking, insurance and investment industries are described and analyzed. In addition, the economic environment of financial institutions is addressed with focus on the regulatory framework and the tax environment.
Quarter Credit Hours 4.5

## Fl3010 CREDIT MANAGEMENT

This course examines the role of credit and analyzes its impact on the economic and social environments. Both consumer credit and business credit are studied in-depth, with emphasis placed on sources and uses of credit, credit reporting and credit analysis. Prerequisite: AC1E01 or AC1001 or AC1E21 or AC1021. Quarter Credit Hours 4.5

## FI3050 INTERNATIONAL BANKING \& FINANCE

A course designed to give the student an overview of international banking and finance. Topics covered include the international dimensions of finance, foreign exchange rates, international sources of funds, international banking regulations, and the contrast between European, Asian and American banking. Prerequisite: AC1E02 or AC1002 or AC1E12 or AC1012 or AC1E22 or AC1022. (PT) Quarter Credit Hours 4.5

## Fl3060 INVESTMENTS I

This course will address the areas of financial planning, money management, portfolio planning, retirement planning and estate planning as it relates to the individual. In addition, diversification, risk strategies and tax consequences of investment decisions will be evaluated. Prerequisite: FI2001
Quarter Credit Hours 4.5

## FI3070 SERIES 7 SECURITIES

This course prepares students to sit for the NASD Series 7 examination or who plan on pursuing a career in the financial services industry. The Series 7 exam qualifies people interested in gaining employment as a General Securities Registered Representative,
which enables an individual to sell stocks, bonds and options. Topics include equities, debt/bonds, options, trading markets, regulations, tax laws, investment companies and initial public offerings. Prerequisite: FI2001.
Quarter Credit Hours 9.0

## FI4010 BANK MANAGEMENT

This course examines the banking industry from the perspective of both a bank customer and a bank manager. Focus is on policies developed and procedures used to make decisions on providing loans to businesses and consumers. Additional topics addressed include isk management, interstate banking, technological advancements and the regulatory environment Prerequisite: EC3040 or FI2020 or FI3050. Quarter Credit Hours 4.5

## FI4020 INSURANCE

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. Risk identification, analysis, measurement, control and financing are described and analyzed. Insurance markets, functions, coverage and benefits are examined, and an in-depth study of the role of insurance in our present world is made. Prerequisite: AC1002 or AC1012 or AC1022 or EQ4050.
Quarter Credit Hours 4.5

## F14030 REAL ESTATE

This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish
and when and how to divest of property. Prerequisite: AC1E02 or AC1002 or AC1E12 or AC1012 or AC1E22 or AC1022.
Quarter Credit Hours 4.5

## FI4089 FINANCIAL SERVICES CAREER FOCUS

Financial Services Management majors complete experiential education requirements via co-op or summer work abroad program. These options can include individual or group work as part of an ongoing financial services business such as a brokerage, banking or other operation.
Quarter Credit Hours 13.5

## FOOD SERVICE MANAGEMENT (COLLEGE OF CULINARY ARTS)

FM1055 BAKING FORMULA TECHNOLOGY
This course introduces the principles of food science and technology as they apply to baking and pastry arts. Scientific method is used to explore pastry ingredients and their behavior in product preparation and storage. Emphasis is placed on formulation, ingredients and sensory. It is conducted in a non-production laboratory and includes the assessment of food quality.
Quarter Credit Hours 4.5

## FM1060 SANITATION MANAGEMENT

Students will explore the fundamentals of food and environmental sanitation. This course will look at the origins of foodborne illness and the implementation of HACCP. The National Restaurant Association ServeSafe exam will be administered in this course to fulfill the FM1999 graduation requirement.
Quarter Credit Hours 2.0

## FM1999 NATIONAL RESTAURANT ASSOCIATION

 SANITATION CERTIFICATION EXAMThis exam must be passed with a minimum grade of $75 \%$ to graduate. This requirement applies to all programs requiring FM1060. (PT)
Quarter Credit Hours 0.0
FM2025 FOOD \& BEVERAGE COST CONTROL
Food \& Beverage cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting. Prerequisite: MT0001 or placement. (WI)
Quarter Credit Hours 4.5

## FM2045 INTRODUCTION TO MENU PLANNING

 AND COST CONTROLSThis is a course designed to acquaint the student with the various segments of the food service industry, the understanding of how a professional menu is developed, the major areas of cost and sales, and the control needs within each of these areas. Emphasis is placed upon budgeting and computer assisted control. Prerequisite: MT0001 or placement. (WI) Quarter Credit Hours 4.5

## FM2050 PERSONALIZED NUTRITION

## MANAGEMENT

This course will emphasize the principles of nutrition, the six basic nutrients and related health concepts. Various eating behaviors, recommended dietary intakes, and tools for diet planning will be explored. Students will create an in-depth computerized personalized nutrient profile, which will be self-analyzed for nutritional adequacy. Quarter Credit Hours 4.5

FOOD SERVICE MANAGEMENT (THE HOSPITALITY COLLEGE)

## FM1001 INTRODUCTION TO THE

## FOOD SERVICE FIELD

This introductory course examines career opportunities, organizational structures, history, and human resource management in the food service industry. Specific segments will also be examined in commercial, industrial and institutional areas of food service.
Quarter Credit Hours 4.5

## FM1060 SANITATION MANAGEMENT

Students will explore the fundamentals of food and environmental sanitation. This course will look at the origins of foodborne illness and the implementation of HACCP. The National Restaurant Association ServeSafe exam will be administered in this course to fulfill the FM1999 graduation requirement. (PT)
Quarter Credit Hours 2.0

## FM1070 F00DS I

This course is designed to introduced the students to standard operating procedures used in the food service industry. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen equipment and products. Corequisite: FM1060. Quarter Credit Hours 4.5

## FM1999 NATIONAL RESTAURANT ASSOCIATION SANITATION CERTIFICATION EXAM

This exam must be passed with a minimum grade of $75 \%$ to graduate. This requirement applies to all programs requiring FM1060. (PT)
Quarter Credit Hours 0.0

## FM2040 GUEST SERVICE SYSTEMS

This introductory course is a study of guest services within the hospitality industry. Emphasis is placed on development of service standards, staffing requirements, merchandising and fiscal accountability. Prerequisites: FM1001 or HM1001 or TT1001, MT1002 or higher. Quarter Credit Hours 4.5

FM2060 FOOD PREPARATION MANAGEMENT
This intermediate level course will combine the fundamentals of food theory with hands-on small quantity food production. The student will demonstrate the basic operational procedures within a food service operation through theory, demonstration and production Prerequisites: FM1060, FM1070.
Quarter Credit Hours 9.0

## FM2080 FOOD SERVICE OPERATIONS

This intermediate level course is designed to complete the students' foundation in purchasing and food \& beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students will also develop income statements and use spreadsheets to analyze food and beverage operations. Prerequisites: AC1012 or AC1E12, FM1070.
Quarter Credit Hours 4.5
FM2099 FOOD SERVICE MANAGEMENT PRACTICUM
This course is a requirement for all students in the Food \& Beverage Management and Restaurant Management associate degree programs. The practicum provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front- and back-of-the-house operations. Prerequisites: CA1325 or both FM1070 and FM2040. Quarter Credit Hours 13.5

## FM3001 THE MANAGEMENT OF FOOD SERVICE SYSTEMS

Students will examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments. This course is intended to prepare students to apply sound management principles to situations encountered within the hospitality industry. Prerequisite: CA2276 or CA2286 or CA2296 or PA2276 or PA2296. (PT)
Quarter Credit Hours 4.5

## FM3010 BEVERAGE SERVICE MANAGEMENT

An intermediate course which will introduce the student to the history of the beverage industry as well as production and classification of beverage alcohol. Furthermore, the student will be introduced to the sales, service and control systems of the beverage industry. Responsible beverage service will be stressed. The student will have an opportunity to sit for a responsible beverage service certification examination. Prerequisite: FM2080 or FM3001.
Quarter Credit Hours 4.5

## FM3012 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: FM2026 or FM2080 or FM3001.
Quarter Credit Hours 4.5

## FM3020 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: FM2080.
Quarter Credit Hours 4.5

## FM3030 FACILITIES DESIGN \& ANALYSIS

This is an intermediate course which will introduce the student to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. The student will be introduced to the need for proper planning, layout and design of production and service areas. The student will become familiar with computer systems designed in restaurant planning. The major portion of the course is the student's involvement in individual projects on kitchen layout. Prerequisites: FM1001 or SF1001 or TT1001, HM1001; or A.S. degree in Culinary Arts or Baking \& Pastry Arts. Quarter Credit Hours 4.5

## FM3070 CONTEMPORARY ISSUES IN

THE FOOD SERVICE INDUSTRY
This upper-level course focuses on the current issues impacting the food service industry. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics change on a term-by-term basis. Prerequisite: FM2099 or FM3001. (WI)
Quarter Credit Hours 4.5

## FM4010 BEVERAGE APPRECIATION

This advanced course will refine the student's knowledge of beverage served in a variety of hospitality operations. Emphasis will be placed on beverage sensory perception and food pairings. Students will develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcohol and non-alcohol beverages will be examined. Prerequisite: FM3010. Quarter Credit Hours 4.5

## FM4040 CONTRACT FOOD SERVICE MANAGEMENT

This upper-level course emphasizes the contract or noncommercial segment of the food service industry. The traditional contract fields of business/industry, university/school, healthcare, recreation areas and catering are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager's perspectives. Prerequisite: FM2080 or FM3001.
Quarter Credit Hours 4.5

## FM4060 HOSPITALITY OPERATIONS MANAGEMENT

This upper-level capstone course will combine a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students will further enhance these skills in a small quantity food service setting in which they have full control over the food service operation. Prerequisite: FM2080. (PT) Quarter Credit Hours 9.0

## FM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisite: FM2099 or FM3001. (PT)
Quarter Credit Hours 4.5

## FRENCH <br> (SCHOOL OF ARTS \& SCIENCES)

## FR1001 CONVERSATIONAL FRENCH I

An introduction to the French language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication.
Quarter Credit Hours 4.5

## FR1002 CONVERSATIONAL FRENCH II

This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and exposure to French-speaking cultures.
This course concentrates greatly on advanced verb forms and idiomatic expressions. Prerequisite: FR1001 or equivalent.
Quarter Credit Hours 4.5

## FR1003 CONVERSATIONAL FRENCH II

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice. Prerequisite: FR1002 or equivalent. Quarter Credit Hours 4.5

## GERMAN <br> (SCHOOL OF ARTS \& SCIENCES)

## GR1001 CONVERSATIONAL GERMAN

This course is an introduction to the German language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication.
Quarter Credit Hours 4.5

## GR1002 CONVERSATIONAL GERMAN II

This course is for advanced beginners in German language, building upon the basic speaking, listening, reading and writing skills covered in German I. Students' vocabulary will be expanded to 2,000 commonly used vocabulary words used in conjunction with the present and perfect tenses, adjectives and adverbs. In addition to grammar, students will be exposed to many aspects of life in present-day Germany, Switzerland and Austria.
Prerequisite: GR1001 or equivalent.
Quarter Credit Hours 4.5

## GR1003 CONVERSATIONAL GERMAN III

This advanced intermediate course in German language is designed to further develop conversational ability by expanding the vocabulary covered in German II. In addition to grammar, students will be exposed to the many aspects of life in present-day Germany, Switzerland and Austria. Prerequisite: GR1002 or equivalent.
Quarter Credit Hours 4.5

## HISTORY

(School of Arts \& Sciences)
HI2001 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.
Quarter Credit Hours 4.5
HI2002 WORLD HISTORY SINCE 1500
Major developments in world history from the 16 th 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.
Quarter Credit Hours 4.5

## HI3001 U.S. HISTORY FROM COLONIAL TIMES

 TO 1876This 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.
Quarter Credit Hours 4.5
HI3002 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 and 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.
Quarter Credit Hours 4.5

## HI3005 AMERICAN ECONOMIC HISTORY

This course will examine the origins and development of American business, agricultural and labor institutions problems and politics from 1600 to the present. The influence of economic factors upon American history during this period will be emphasized
Quarter Credit Hours 4.5

## HI3010 MODERN HISTORY

This course provides an in-depth analysis of the major ideas and forces in the Western world during the 20th century. It will review significant figures and events, as wel as the seminal forces that have led to current conditions Quarter Credit Hours 4.5

## HI4010 POST-WWII/VIETNAM

This course deals with U.S. foreign policy in the post WWII period. It traces the development of the U.S. policy of containment and how this policy led to the involvement in Vietnam. The Vietnam War is discussed in detail. Attention is also given to U.S. policy in the Middle East and Latin America
Quarter Credit Hours 4.5

## HI4020 AMERICAN GOVERNMENT

This course involves an examination of the political and governmental system of the United States, the principles upon which it is founded, and the institutions and systems which comprise it. Topics to be discussed are constitutional foundations, federalism, political parties, public opinion, interest group activities, civil liberties and decision making in institutions of American national government, such as Congress, the presidency and the Supreme Court.
Quarter Credit Hours 4.5

## HI4030 R.I. STATE EXTERNSHIP PROGRAM

This course is designed to provide students with an opportunity to experience firsthand the workings of a chosen state agency. Dozens of sponsors representing all aspects of state government assist interns to under stand how particular agencies function to service the needs of the citizens of Rhode Island. The interns also attend weekly seminars to gain an understanding of all the major branches of state and local government Please note: This is a four-month program.
Quarter Credit Hours 4.5

## HOSPITALITY MANAGEMENT (THE HOSPITALITY COLLEGE)

## HM1001 THE HOSPITALITY FIELD

This course is an introduction to the hotel-restaurant field through a review of the historical development of the industry and the major functions in a hospitality establishment. The course is intended to prepare the student to apply sound management principles to the problems encountered in the supervision of people in the hospitality industry. One section of this course is specifically for Career Sampler majors; it will include components of HM1001, RL1001, SF1001 and TT1001. (CS) Quarter Credit Hours 4.5

## HM1010 FRONT OFFICE OPERATIONS

This course familiarizes students with the front office department of the hotel. Emphasis is placed on: guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. The student will focus on all aspects of the unique relationship between the front office and other departments in the hotel. Prerequisite: FM1001 or HM1001 or RL1001 or T1001. Quarter Credit Hours 4.5

HM1011 HOSPITALITY INFORMATION TECHNOLOGY This is an introductory course in information systems in the hospitality industry. The "smart classroom" course focuses on property management systems, point-of-sale systems and other forms of technology. Prerequisite: HM1010. Quarter Credit Hours 4.5

## HM2011 HOSPITALITY SALES AND MEETING MANAGEMENT

This course familiarizes students with the scope of sales and meeting management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: FM2040 or CA1325 or RL2030 or SF2020 or TT2040
Quarter Credit Hours 4.5

## HM2030 HOSPITALITY HUMAN RESOURCE <br> AND DIVERSITY LEADERSHIP

The line manager in today's increasingly diverse workforce requires new skills. Many of today's service operations have no human resource department. This course will develop managerial competencies necessary to ead the ever-changing service industry workforce. Prerequisite: Sophomore status. (PT)
Quarter Credit Hours 4.5

## HM2077 CE WEEKEND HOTEL INTERNSHIP

All students majoring in Hotel Management are required to participate in the Hotel Internship. The Internship provides an in-depth exercise in the lodging and food and beverage departments each term. Rotationa assignments will incorporate both front and back of the house operations within each department. This course is designed for Continuing Education students only who wish to spread the course requirements of HM2099 over two terms. One additional course may be taken. Students will need to establish a preset study plan with the Director of Hotel Internship after registration and prior to first day of class. Prerequisites: FM1070, M2040, HM1011.
Quarter Credit Hours 6.75

## HM2078 CE WEEKEND HOTEL INTERNSHIP II

This course is a continuation of HM2075.
Prerequisite: HM2075
Quarter Credit Hours 6.75

## HM2098 HOTEL EXTERNSHIP

This externship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments will incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts. A limited number of students from Continuing Education and branch campuses may be able to substitute this course for HM2099. Students need to see their respective dean for admission procedures to this course. This course is designed for CE students only. Classes are held at a non-University site based on availability for one term. No other courses may be taken. Prerequisites: FM1070, FM2040, HM1011. Quarter Credit Hours 13.5

## HM2099 HOTEL INTERNSHIP

All students majoring in Hotel Management are required to participate in the Hotel Internship at one of Johnson \& Wales University's practicum properties. The internship provides an in-depth exercise in the lodging and food and beverage departments. Rotational assignments will incorporate both front- and back-of-the-house operations within each department. Students will also participate in the Hospitality Management Forum. This course is designed for CE and all day school students. Classes are at University sites for one term. No other courses may be taken. Prerequisites: FM1070, FM2040, HM1011. CE students may also take HM2075 and HM2076, or HM2098. (PT)
Quarter Credit Hours 13,5

## HM3A91/HM3B91/HM3C91 DIRECTED WORK

## EXPERIENCE

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of these experiences will revolve around a specific industrybased project. Prerequisite: Approval of the dean Quarter Credit Hours 4.5

## HM3001 R00MS DIVISION MANAGEMENT

This intermediate-level course familiarizes students with management issues that are unique to the rooms division of a lodging operation. Emphasis is placed on revenue management, rooms division operations and reservation distribution channels. Engineering, housekeeping and security operations are also included. Prerequisites: FM2080, HM1010.
Quarter Credit Hours 4.5

HM3010 HOSPITALITY PROPERTY MANAGEMENT
Students are introduced to professional housekeeping and the administration of a housekeeping/environmental sciences department. The student will become acquainted with the maintenance of the physical plant and the supervision and motivation of its employees. A directed work project may be incorporated into this course. Quarter Credit Hours 4.5

HM3015 DYNAMICS OF RECREATION/LEISURE MANAGEMENT \& TRAVEL-TOURISM
This course provides students with an overview of the hospitality industry and of various career opportunities within the industry. A historical development of the Recreation/Leisure and Travel-Tourism industries is reviewed. Emphasis is placed on foundations and functions within the related industries. Prerequisite HM2099 or FM2099
Quarter Credit Hours 4.5

## HM3020 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: HM2011 or SF2020 or TT2040.
Quarter Credit Hours 4.5

## HM3025 DYNAMICS OF HOTEL-RESTAURANT

 \& RECREATION/LEISURE MANAGEMENTThis course introduces students to the hotel-restaurant and recreation-leisure fields through a review of the historical development of the industry. Emphasis is placed on the foundations and functions within the hotel-restaurant and recreation-leisure industries. In addition, emphasis is placed on integrating students' chosen career paths within these industries. Prerequisite: TT2099.
Quarter Credit Hours 4.5
HM3030 HOSPITALITY PROPERTY OPERATIONS
This course introduces the student to the role of the engineer as a manager. Essential elements of management are investigated as they apply to the engineering problems of the lodging industry. The student is introduced to the technical requirements as established by law and need. Structural maintenance and energy conservation are also introduced. A directed work project may be incorporated into this course. Prerequisite: Junior status or permission of the school chair.
Quarter Credit Hours 4.5

## HM3040 MANAGING QUALITY SERVICES

This upper-level course is designed to acquaint the student with the principles of total quality management and how they affect organizations and employees within those organizations. This course will stress problem solving and decision making skills using analytical tools and case studies. A directed work project may be incorporated into this course. Prerequisite: Junior status. Quarter Credit Hours 4.5

## HM3050 HOSPITALITY STRATEGIC MARKETING

This is an upper-level course dealing with the broad scope of hospitality marketing placing emphasis on the analysis, structure and strategy of the hospitality marketing department, departmental budgeting, allocation of resources, market research, media selection and effectiveness of the marketing plan. Case studies and assigned readings examine current marketing issues. A directed work project may be incorporated into this course. (PT)
Quarter Credit Hours 4.5

## HM3055 FRANCHISING OPPORTUNITIES

This course focuses on business format franchising Students gain experience in evaluating franchise offerings, as well as evaluating their own suitability to be franchises. The advantages and disadvantages of franchising are reviewed, analyzed and discussed. The concepts are relevant for any student interested in becoming an owner of a franchised business. Prerequisites: HM3050 or MK1001, AC1E12 or AC1E22 or AC1E02. Quarter Credit Hours 4.5

HM3060 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: FM1001 or HM1001 or RL1001 or SF1001 or A.S. degree in Culinary Arts or Baking \& Pastry Arts.
Quarter Credit Hours 4.5

## HM3070 CONTEMPORARY ISSUES IN THE

 HOTEL/RESTAURANT INDUSTRYThis upper-level course focuses on the current issues impacting hospitality management. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics may change on a term-by-term basis. Prerequisite: HM2099. (WI)
Quarter Credit Hours 4.5

## HM3080 ENTERTAINMENT MANAGEMENT

This is an intermediate course designed to prepare future industry professionals to address entertainment management as it relates to the lodging and food service industries. Students will participate in planning a profitable entertainment event designed to complement a hospitality enterprise.
Quarter Credit Hours 4.5

## HM3092 DIRECTED WORK EXPERIENCE II

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of the experience will revolve around a specific industry based project. Prerequisite: Approval of the dean. Quarter Credit Hours 9.0

## HM3098 DIRECTED WORK EXPERIENCE III

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised non-paid industry setting. The focus of the experience will revolve around a specific industry based project. Prerequisite: Approval of the dean. Quarter Credit Hours 13.5

## HM4010 HOSPITALITY DEVELOPMENT ISSUES

This course is designed to develop and address the contemporary issues affecting the hospitality industry. Due to the evolving nature of these issues, a specific course description will be posted before registration. Prerequisites: MT2001, senior standing and permission of the instructor.
Quarter Credit Hours 4.5
HM4011 HOSPITALITY MANAGEMENT CONSULTING
This is an upper-level course designed to give students insight into management consulting for enterprises in the hospitality industry. Using a variety of teaching methods, including the case study approach, simulated consulting assignments will be introduced into the classroom to fine-tune the critical thinking and decisionmaking abilities of the student. The spectrum of management consulting providers, ranging from large international firms to sole practitioners, will be reviewed. Prerequisites: AC3025 or AC3E25 or Fl2001, HM3050 or SF3050.
Quarter Credit Hours 4.5

## HM4020 CULTURAL DIVERSITY MANAGEMENT

This upper-level course is designed to assist students in understanding the issues related to American multicultural management in the workplace through the utilization of a conceptual framework and the application of appropriate management techniques. A directed work project may be incorporated into this course. Prerequisite: S02001.
Quarter Credit Hours 4.5

## HM4030 HOSPITALITY DECISION ANALYSIS

This course provides a computer-based approach to hospitality management problems. It is designed to give students insight into the use of decision support software available on the personal computer for decision analysis in the hospitality field. The case study approach using real data will be utilized to enhance realism in the classroom, computer laboratory assignments, critical thinking, and decision making skills of students. A directed work project may be incorporated into this course. Prerequisites: AC3E25 or AC3025, MT2001.
Quarter Credit Hours 4.5

HM4050 DEVELOPING HOSPITALITY PROPERTIES
Property analysis is a fundamental component in the development of any tourism destination or hospitality facility. The purchase of a real estate property for use in the hospitality/tourism industry will be analyzed from the legal, economic and financial perspectives, and the role it plays as an income-producing component of business will be examined. Prerequisites: AC3E25 or AC3025, HM3050.
Quarter Credit Hours 4.5
HM4060 HOSPITALITY MANAGEMENT SEMINAR
This is a senior-level capstone course designed to give students insight into hospitality policy. Using a variety of teaching methods including the case-study approach, realism is introduced into the classroom improving the critical thinking and decision making ability of the student. The course is also designed to integrate appropriate computer-based simulation and application programs into management theory. A directed work project may be incorporated into this course. Prerequisites: AC3E25 or AC3025, HM3050.
Quarter Credit Hours 4.5

## INFORMATION SCIENCE (SCHOOL OF TECHNOLOGY)

IS2020 WEB SITE DESIGN CONCEPTS
Students will become familiar with the terms and technology of Web development as it relates to intranet requirements and internet commerce. The focus will be on introducing students to the protocols and standards of Web site planning, creation and management. Students will learn the practice of information architecture, storyboarding, graphic design, analysis and prototyping. Intermediate digital design tools, including HTML (hypertext mark up language) and image editing software (e.g. Adobe Photoshop) will be used in the course. Students will design, prototype and revise a typical Web site. Students will produce a digital portfolio of Web design elements and concepts. Prerequisite: CS1010 or CS1020 or CS1030 or CS1035. (PT) Quarter Credit Hours 4.5

## IS2025 ADVANCED WEB DESIGN AND LAB

Students participating in this course will work closely with production-level design and implementation of Web sites. Advanced tools in design, graphic layout and user interaction will be used. Advanced applications of HTML and dynamic HTML will be included. Students will use graphical Web editors to create dynamic Web sites and for site management. Also, students will be expected to become proficient in the use of image editing applications such as Adobe Photoshop and Adobe ImageReady. Other concepts to be covered will include implementation of Cascading Style Sheets, the inclusion of digital video (i.e. QuickTime movies), vector animation (Flash or LiveMotion files), javascript, forms and frames. Students will produce a digital portfolio of advanced Web design elements and concepts, including the design of an e-commerce site. Prerequisite: IS2020. (PT) Quarter Credit Hours 6.0

## IS3001 INFORMATION SCIENCE I

This course provides a general introduction to information science. Topics include an introduction to information systems, the role of information in organizations and decision making and the role of computers in information processing. Prerequisite: CM1005 or TS1000 or HM1011. Quarter Credit Hours 4.5

## IS3002 INFORMATION SCIENCE II

This course will equip the student with the necessary knowledge and skills to successfully initiate, plan, manage, control and report on Informational Technology projects. The goals of the course are to introduce the importance of proper planning, documentation, scope and change control, and quality and risk management. Prerequisite: IS3001
Quarter Credit Hours 4.5

## IS3014 INFORMATION MANAGEMENT

Information management techniques are presented with an emphasis on file-accessing methods, database systems, text retrieval systems, paperless computing and the Internet. The management of records on standalone and networked systems is examined along with the issues relative to managing information on the World Wide Web. The student is made aware of the various
theories and options available for text and information storage and retrieval. Security and communication issues are covered along with the issues related to the World Wide Web. Prerequisite: IS3001. (PT) Quarter Credit Hours 4.5

IS3040 CASE STUDIES IN INTERNET COMMERCE Students participating in this "smart classroom" course will examine four-to-five current examples of successful on-line Internet commerce enterprises. The course will focus on three models of Internet commerce approaches: electronic data interchange with corporate customers on-line product retail to consumers, and emerging models for "information as commerce" and virtual work groups. The course will examine the underlying technology and the impact Internet commerce has on the corporate enterprise and work culture. To complement faculty lectures, this course will feature guest speakers from ocal, regional and national Internet commerce companies. The course is being offered in collaboration with the College of Business and the School of Technology Prerequisite: IS2025 or IS3001. (PT) Quarter Credit Hours 4.5

## IS3050 PROJECTS IN INTERNET COMMERCE

Students participating in this "smart classroom" course will have the opportunity to work closely on a focused interdisciplinary project team of students, faculty and industry mentors to create and manage an Internet commerce site. This course is a follow-up to the Advanced Web Design course. It is intended to take real-world Web projects and develop them through project management models. Students will interact in person and in virtual eams with practitioners from the field. Prerequisite IS3001. (PT)
Quarter Credit Hours 4.5

## IS4000 MULTIMEDIA DESIGN

The student is introduced to multimedia concepts and will learn what elements are used in multimedia presentations. The student will also learn the key design concepts to create effective presentations Students will learn how to use Adobe Photoshop and Macromedia Flash to create animated movies for use on the internet. Prerequisite: CS1010 or CS1020 or CS1030 or CS1035.
Quarter Credit Hours 4.5

## S4001 MULTIMEDIA APPLICATIONS II

This course is a continuation of IS4000. The student will author the multimedia project developed in the previous course. Students will learn techniques for integrating audio, video, and graphics media into their projects in order to produce a presentation project. The student will be exposed to various multimedia and authoring software in a "smart classroom" environment to create these presentations. Prerequisite: IS4000 Quarter Credit Hours 4.5

## S4002 ADVANCED MULTIMEDIA

The student will be introduced to two- and threedimensional animation and creation through the use of various animation software packages. Cell animation and object manipulation will be discussed. Students will be responsible for designing and implementing exercises related to these topics in their projects. Prerequisite: IS4001.
Quarter Credit Hours 4.5

## S4012 NETWORKING DEVICES

This course develops students' knowledge of computer networks and how they work in business and industry. Students become familiar with the three basic kinds of computer networks (LANs, WANs, MANs) and the protocols that help those networks function. They are introduced to methods of developing protocols, including interpretation of standards, finite state machines, and state-full transition. Students also become familiar with various equipment types and design criteria that are currently used in industry. In homework and lab assignments, students develop skill competencies needed to troubleshoot systems and solve day-to-day business problems with networks. Students connect, configure and program a range of network devices; work with network protocol analyzers, and map the path of a data packet on a network. Prerequisite: EG3050.
Quarter Credit Hours 4.5
IS4015 SYSTEMS MODELING AND SIMULATION This course addresses the process of modeling systems, including business systems, network systems, dynamic vehicle systems and client-server systems, to name a
few. The modeling process is the prerequisite for the simulation and subsequent analysis, design and assessment of a system with respect to specific performance criteria. The roles of modeling in simulation are presented within the context of the systems engineering process. Modeling encompasses functional through mathematical modeling; simulation includes the development and use of software for systems analysis and design. Team projects from students' areas of interest are an integral part of the course. Prerequisite: MT2001. (PT) Quarter Credit Hours 4.5

## IS4020 INFORMATION SECURITY

All aspects of computer and information security are presented including data encryption, zero-knowledge based proofs, public key coding and security procedures This course intends to make the student aware of the various threats to computers and data and to identify methods and techniques for providing countermeasures to those threats. Prerequisite: CS1010 or CS1030 or CS1035. (PT).
Quarter Credit Hours 4.5

## IS4025 DESKTOP PUBLISHING

This "smart classroom" course introduces the student to the fundamental principles of desktop publishing applications in both the hard copy publishing and Web publishing arenas. Lectures and demonstrations are delivered in "smart" classrooms that have computers for demonstration purposes. Students will be required to produce various types of documents using desktop publishing software packages through the completion of out-of-class assignments on their own time. They will also be required to create Web designs using a Web language such as HTML or VRML. This course is required in the four-year program in Marketing and is open to all other students meeting the prerequisite. Prerequisite: CM1005 or TS1000
Quarter Credit Hours 4.5

## IS4030 DISTRIBUTED SYSTEMS WITH TCP/IP

In this course students learn how client/server systems evolved and how those systems continue to adapt to business needs. Students develop an understanding of distributed programming techniques and of how distributed applications (databases, transaction processors, ERP systems, etc.) work within networks. The course also covers the three main types of systems (Two Tier, Three Tier, \& N-Tier) and how they relate to one another. In homework and lab assignments, students develop skill competencies needed to solve day-to-day business problems in maintaining and customizing databases and other applications. Students configure and implement their own client/server network, which gives them an opportunity to develop a hands-on understanding of how such a network is designed and built. This course focuses on the upper layers of the OSI model (especially the application layer). Prerequisite: CB3010.
Quarter Credit Hours 4.5

## IS4050 SENIOR SEMINAR

This course is presented seminar style as a capstone course for Web Management and Internet Commerce seniors. Guest speakers, current Web sites, and articles from trade journals will be used to assess and interpret current industry trends. Students will be given the opportunity to examine leading-edge technology, and consider its use in the field. Students will focus on management level decision-making skills for information technology. Prerequisites: IS3050, senior status Quarter Credit Hours 4.5

## INFORMATION TECHNOLOGY (SCHOOL OF TECHNOLOGY)

## IT1001 HELP DESK CONCEPTS

This is an introductory course designed to provide the student with an overview of the topics relevant to working at a help desk or customer support center. Four major components are covered: people, processes technology and information. Emphasis is placed on the design and management of each component as an integral and mandatory part of the support function. Quarter Credit Hours 4.5

## IT2001 HELP DESK TECHNOLOGY

This course introduces the student to the technology available for customer support. It explores in detail the processes and the underlying related technologies that are used in industry settings in order to deliver
better customer support. Students are also exposed to the techniques employed by support staff to best utilize the support tools and technologies available to them. Prerequisite: IT1001
Quarter Credit Hours 4.5

## 12010 IT CALL MANAGEMENT SYSTEMS

This course is designed to give the student practical knowledge in an industry standard call management software package. Through a combination of lecture and lab-based work, students will become familiar and adept in activities related to telephone customer service skills, call logging, call and work assignment, monitoring and managing problem issues, creating and utilizing reports, and managing assets. Prerequisite: IT2001. (PT) Quarter Credit Hours 4.5

IT2015 MICROCOMPUTER HARDWARE SUPPORT
Students will gain a body of knowledge that is identified and accepted as a baseline or foundation for an entry-level PC technician. Students will prepare for A+ Certification or the Computing Technology Industry Association (CompTIA) certification exams. This course is designed to provide students with the knowledge and expertise to install, maintain, troubleshoot, and repair hardware using the desktop computer as a model. Typical problems within a computer and its subsystems and the impact of these problems on the operation of the entire system will be presented and discussed. This course will introduce students to diagnostic software and fault analysis techniques through out-of-class and lab work utilizing standard tools, procedures and representative computer diagnostic software minimizing system downtime. Prerequisite: CM1005. (PT) Quarter Credit Hours 4.5

IT2020 MICROCOMPUTER SOFTWARE SUPPORT Students will gain a body of knowledge that is identified and accepted as a baseline or foundation for an entry-level PC technician. Students will prepare for A+ Certification or the Computing Technology Industry Association (CompTIA) certification exams. This course is designed to provide students with the knowledge and expertise to install and customize operating systems using the desktop computer as a model. Students will sain the knowledge to install, configure and administer desktop computers and printers in a networked environment. This course will introduce students to common diagnostic practices for analyzing and fixing operating system faults and failures minimizing system downtime. Prerequisite: IT2015. (PT)
Quarter Credit Hours 4.5
IT2030 SOPHOMORE WEB MAINTENANCE TEAM
On the Web Maintenance Team (WMT), sophomore Web Site Design students apply practical knowledge from their degree program within a team-based, professional practicum environment at the University. The Web Maintenance Team provides Web maintenance and design services for selected clients. Students are expected to produce significant materials for clients based on client design requirements, the professiona guidelines set forth in the Web Maintenance Team Manual, and the guidance of their team manager and supervising faculty member. Prerequisite: IS2020. Quarter Credit Hours 4.5

## IT3001 HELP DESK MANAGEMENT

This course addresses the issues, responsibilities, and tasks involved in supervising and managing the help desk. Major topics covered include managing call volume, shift scheduling, staff motivation, and statistical analysis of help desk-related data, asset and knowledge management. Prerequisite: IT2001 or MT2001 or MG2001 or permission of instructor.
Quarter Credit Hours 4.5

## T4010 TECHNOLOGY SOLO PROJECT

This course gives the student the opportunity to design, build, implement, or research an actual technology project related to her or his major. Under the supervision of a faculty advisor, the student selects an appropriate project (often from a list of project requests submitted to the School of Technology), sets a completion schedule, reports on project progress, and finally writes an extensive final report on the results of the project. The student defends her or his work and report in an oral presentation before a faculty panel. Prerequisites: EG4095, senior status.
Quarter Credit Hours 4.5

IT4060 SENIOR SEMINAR IN TECHNOLOGY SUPPORT
This course is presented seminar style and is taken in conjunction with the Experiential Education component. Students will investigate actual problems and cases and have the opportunity to collaboratively problem-solve, sharing their research and results. Guest speakers, technology support-related Web sites, and articles from trade journals will be used to assess and interpret current industry trends and practices. Each week, selected students will take the role of presenting an issue and leading discussion on that issue. Prerequisite: IT3001. Quarter Credit Hours 4.5

## INTERNATIONAL BUSINESS (COLLEGE OF BUSINESS)

## IB1001 INTRODUCTION TO GLOBAL BUSINESS

This course introduces students to international business by exploring a broad spectrum of business activities. The course focuses on the multiple environments which effective international managers must understand. The course surveys issues in marketing, human resources management, production and operations in the global environment. Quarter Credit Hours 4.5

## IB2002 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: IB1001 or MG1001. (PT)
Quarter Credit Hours 4.5

## B2030 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 (IB2031), Pacific Rim (IB2032), Latin America (IB2033), Russia (IB2034), Eastern Europe (IB2035) or Africa (IB2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority. Prerequisite: EC1001 or EC1H01.
Quarter Credit Hours 4.5
IB2040 INTERNATIONAL CULTURE AND PROTOCOL Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course will focus on cultural diversity and will provide students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally.
Prerequisite: EC1001 or EC1H01. (PT) (WI)
Quarter Credit Hours 4.5
IB3050 EXPORT PROCEDURES \& PRACTICES
This course will provide students with the basic body of knowledge and mechanics that are needed to successfully undertake and explore every avenue of exporting. A description of the essentials as well as the parameters of exporting will be given. The course applies to an entrepreneurial export situation, to businesses expanding through foreign sales, and to companies simply trying to improve the operations of an existing export department. The emphasis on finance stems from the experience that frequently, a successful export effort is unnecessarily blocked or frustrated by finance problems. Such problems can arise from accumulating foreign receivables or the additional working capital required to handle the extra large sales that exporting often generates. Prerequisite: AC1002 or AC1E02, or AC1012 or AC1E12, or AC1022 or AC1E22. (PT) Quarter Credit Hours 4.5

IB4099 INTERNATIONAL BUSINESS EXPERIENCE
This course is spent traveling and studying on a continent other than the United States. During the term students engage in pre-departure course work before
embarking on a three-to-four week immersion into a number of foreign business settings and cultural markets. Faculty with in-depth knowledge of international regions guide students through a rigorous, intense study and travel experience to increase students' global awareness and cross-cultural perceptions as they relate to international business affairs. Upon arrival at their international destination, students study a variety of different businesses, both and local and international, under the supervision of the experienced faculty members

Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), Business Co-op (BU4099) or Summer Work Abroad (IB4020,BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration. Quarter Credit Hours 13.5

## INTERNATIONAL HOTEL <br> \& TOURISM MANAGEMENT (THE HOSPITALITY COLLEGE)

IH3010 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 manage ment. An historical approach is taken in exploring the development of multinational hospitality corporations Prerequisites: HM2030, HM3050.
Quarter Credit Hours 4.5

## LAW

## (COLLEGE OF BUSINESS)

LW1001 INTRODUCTION TO PARALEGAL STUDIES
This course provides an introduction to the role played by paralegals (legal assistants) in the delivery of legal services, and an introduction to the American legal system. This course exposes the student to a variety of legal and regulatory issues including: the licensing of paralegals, the basic structure of the American legal system including court systems and jurisdiction, the authorized and unauthorized practice of law, the history of the paralegal profession's development, an overview of the major subject matter areas of the law, ethical issues confronting paralegals including the Rules of Professional Conduct and the role played by the major institutional players including the American Bar Association (ABA), the two major organizations representing paralegals (NFPA and NALA), and state bar associations and local paralegal associations.
Quarter Credit Hours 4.5

## LW1002 INTRODUCTION TO CRIMINAL JUSTICE

This course presents an overview and analysis of the American criminal justice system. The concept of crime and the roles of police, courts, defense attorneys, prosecuting attorneys and corrections will be considered. In addition, an overview of the causes of crime, the problems associated with the measurement of crime, and the concept of "justice" in the American criminal system will be examined.
Quarter Credit Hours 4.5

## LW1010 LEGAL RESEARCH AND WRITING

This course introduces the student to the many types of legal research resources available and how to make effective use of these resources when conducting legal research. The student is introduced to the techniques of legal research by using both federal and state legal materials, statutes, digests, reporters, treatises, reporting services and encyclopedias. Legal memoranda are prepared by students on legal subjects using research material. Each student will be responsible for researching and writing a brief using the library materials available. The emphasis in this course is on research, and class time in the library is incorporated into the instruction. Prerequisite: LW1001.
Quarter Credit Hours 4.5

## LW1030 WILLS, TRUSTS \& PROBATE

In this course, emphasis will be on various aspects of estate administration and probate procedure. The drafting and execution of wills, codicils, affidavits and trusts;
the methods and procedures for collecting data for the administration of estates; and the responsibilities of fiduciaries will be covered. In addition, the preparation of state and federal estate, gift and income tax returns will be studied. Prerequisite: LW1001. (PT) Quarter Credit Hours 4.5

## LW1040 REAL ESTATE/PROPERTY LAW

In this course, students will learn to identify and classify different types of property; to distinguish forms of owner ship and title of real and personal property; and to understand the requirements and procedures for preparing deeds, mortgages, easements and contracts for purchase, leases and sale of land, etc. Settlement and closing procedures will be emphasized. Prerequisite: LW1001. (PT) Quarter Credit Hours 4.5

## LW1050 CIVIL LITIGATION

This course examines the civil jurisdiction of both federal and state courts. The student will be exposed to the process from when a civil case begins, with the client interview, through and including the trial and appellate review. The study of the paralegal's role in pretrial and trial proceedings, pleadings, motions, discovery (admissions, interrogatories, depositions and requests for production), rules of procedure and evidence, as well as appellate pro cedure, will be covered. Prerequisite: LW1001 (PT). Quarter Credit Hours 4.5

## LW1060 THE LAW OF TORTS

This course will provide a basic understanding of tort law with emphasis on negligence, strict liability and product liability. Emphasis will also be placed on the active role the paralegal can play in assisting the trial lawyer in the management of tort lawsuits. Prerequisite: LW1001. Quarter Credit Hours 4.5

## LW1090 INTRODUCTION TO 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 adminis tration, organization, management culture, relations within the community and technology. (PT)

## Quarter Credit Hours 4.5

LW2001 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 business ethics, are followed by a selection of related fields which may include sales, intellectual property, real property law, constitutional law, and alternate dispute resolution. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically.
Quarter Credit Hours 4.5

## LW2010 HOSPITALITY LAW

This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include: sources of law, court systems, jurisdiction, contracts, negligence, the innkeeper-guest relationship, and liability arising from the service of food and alcoholic beverages. Quarter Credit Hours 4.5

## LW2040 PRINCIPLES OF CORRECTIONS

This course is an introduction to corrections. It presents an historical look at punishment through the ages. Justification for punishment is explored including: retribution, deterrence, incapacitation and rehabilitation. Various dispositions of prisoners are presented from capital punishment, corporal punishment, transportation, galley slavery, and the eventual development of the prison. The evolution of prisons and acceptable conditions are discussed along with the advent of the prisoner rights movement. (PT)
Quarter Credit Hours 4.5

## LW2050 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: S02001.
Quarter Credit Hours 4.5

## LW2060 LEGAL RESEARCH AND WRITING II

This course is a continuation of LW1010, Legal Research and Writing I. It builds on the basic skills learned in LW1010 by emphasizing legal writing. The student will be exposed to and required to draft letters, external and internal memoranda, interrogatories and legal briefs Students will be exposed to a civil lawsuit from the pleadings to appellate review. In this writing-intensive course, class time in the library is incorporated into the instruction. Prerequisite: LW1010. (WI)
Quarter Credit Hours 4.5

## LW2080 CRIMINAL LAW I

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

## W2085 JUVENILE JUSTICE

This course presents an analysis of the historical devel opment of the juvenile justice system in the United States. The student is introduced to the changing view of juveniles from early America, when children were treated as little adults, through the nineteenth and twentieth centuries where they came to be considered as children and adolescents that had to be protected from abusive families and their environment. Socializing agents such as the family, schools and peers will be studied as to their influence on the development of delinquency. Youth will be studied as victims of crime, as perpetrators of crime, and their likelihood to become involved with gangs. Additionally, law enforcement, the courts and corrections will be studied to show their impact on delinquency. (PT) Quarter Credit Hours 4.5

## LW3A91 PARALEGAL EXTERNSHIP I

Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This externship is designed to give students the opportunity to apply their formal education to actual work situations The student extern will work under the supervision of a legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 13-25 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 4.5

## LW3B91 PARALEGAL EXTERNSHIP I

Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 26-38 hours per week at the approved site. Prerequisite: Junior status. Quarter Credit Hours 9.0

## LW3C91 PARALEGAL EXTERNSHIP III

Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 39-40 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 13.5

## LW3A92 CRIMINAL JUSTICE EXTERNSHIP I

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction 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 will work under the supervision of a criminal justice
professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 13-25 hours per week at the approved site Prerequisite: Junior status
Quarter Credit Hours 4.5
LW3B92 CRIMINAL JUSTICE EXTERNSHIP II
Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction 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 will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 26-38 hours per week at the approved site. Prerequisite: Junior status
Quarter Credit Hours 9.0
LW3C92 CRIMINAL JUSTICE EXTERNSHIP III
Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction 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 will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 39-40 hours per week at the approved site Prerequisite: Junior status
Quarter Credit Hours 13.5

## LW3002 THE LEGAL ENVIRONMENT OF BUSINESS I

This course is a continuation of LW2001, 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 relation ships between a business entity and its clientele, and the laws governing relationships between a business and its employers. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Prerequisite: LW2001 or LW2010.
Quarter Credit Hours 4.5

## LW3010 BUSINESS LAW FOR ACCOUNTANTS

This course provides the Accounting major with an understanding of the legal framework within which accountants must operate. The course will concentrate on the following topics: business organizations, professiona responsibilities, contracts, government regulation of business, the Uniform Commercial Code (Articles 2, 3 and 9) property and debtor-creditor relationships. Prerequisite: LW2001 or LW2010.
Quarter Credit Hours 4.5

## LW3015 CRIME AND CONSTITUTIONAL ISSUES

This course presents an overview, analysis and critique of American criminal procedure in the context of the U.S. Constitution, with special emphasis on the Fourth Amendment with respect to search and seizure, stop and frisk, arrest, evidence, interrogations, confessions, identification, and remedies such as the exclusionary rule. Othe 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

## LW3020 THE LAW OF CONTRACTS \& SALES

This course is a study of the legal principles and rules of both common law contracts and contracts for Sale of Goods under Article 2 of the Uniform Commercial Code through the study of appellate cases, legislative enactments, legal terminology, and hypothetical problem solving. The course examines the formation, performance enforcement, discharge and remedies for breach. Prerequisite: LW1001.
Quarter Credit Hours 4.5
LW3035 COURT ADMINISTRATION \& MANAGEMENT This course is an examination of the problems, policies and practices of the criminal court system with emphasis placed on the structure and organization of the court system. The role of the courts from arrest to conviction and appeal are explored.
Quarter Credit Hours 4.5

## LW3040 FAMILY LAW

This course will familiarize the student with all aspects of family law practice beginning with the client interview through trial and beyond. The law and procedures regarding marriage, divorce, separation, child custody, child support, alimony, division of property and tax considerations will be examined. Emphasis will be placed on the preparation of necessary court documents and agreements. Prerequisite: LW1001. (PT)
Quarter Credit Hours 4.5

## LW3050 BUSINESS ORGANIZATIONS

This course introduces Paralegal Studies students to the law of agency and the various forms of business organizations. Sole proprietorship, partnerships, limited partnerships, limited liability partnerships, limited liability limited partnerships, and joint ventures are introduced to the student. Emphasis is placed on the advantages and disadvantages of each form along with the process involved in creating the various forms. The student is introduced to and drafts the forms used to create the various forms. (PT)
Quarter Credit Hours 4.5

## LW3055 INTERNATIONAL LAW

This course introduces the student to the principles of public and private international law. It addresses the legal problems of doing business in developed, developing, and nonmarket economy countries, together with the economic and political issues that commonly arise. Prerequisite: LW2001. Quarter Credit Hours 4.5

## LW3060 ADMINISTRATIVE LAW

This course introduces the student to the function and procedures of state and federal administrative agencies. The rule-making, investigatory, adjudicatory and enforcement functions of such agencies are studied. The limited role of judicial review is also explored. Prerequisite: LW1001. Quarter Credit Hours 4.5

## LW3071 CRIMINAL LAW II

This advanced course following LW2080, Criminal Law I, focuses on more sophisticated, complex and contemporary issues of criminal liability. Topics include constitutional limitations on criminal law (free speech, maintaining public order, privacy etc.), inchoate crimes (attempt, conspiracy, solicitation), crimes involving the government (treason, bribery, contempt, etc.), victimless crimes (drugs, prostitution, etc.) and organized crime. Prerequisite: LW2080.
Quarter Credit Hours 4.5

## LW3075 CRIMINAL INVESTIGATION

In this course, the student will be exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence. Evidence gathering related to specific crimes i.e., homicide, arson, burglary, etc. - is emphasized. It is emphasized throughout this course that the criminal investigation must be conducted within the framework of our constitutional system of government - hence, opinions of the United States Supreme Court which affect the collection of evidence are emphasized. (PT) Quarter Credit Hours 4.5

## LW3080 CYBERLAW

This upper-level course confronts students with the changes and adaptations of U.S. law resulting from the ascendency of computers and the Internet. Fundamental common law and statutory assumptions about the nature of person, place, thing and action are called into question by data transactions between computer memories, unprecedented wealth concentrated in the development and distribution of software, widespread access to large quantities of data with minimal quality control, and the blurring of geographical boundaries. Students will examine how contract formation, defamation, obscenity, copyright, trademark, privacy and other legal issues have been changed by technology and the online world. Prerequisite: LW2001 or permission of instructor. Quarter Credit Hours 4.5

## LW3090 THE LAW OF EVIDENCE

This course is a study of the law of evidence as a system of rules and standards directed at determining what proof is to be admitted in the course of litigation. Emphasis is placed on formal discovery mechanisms, relevance, witness examination, impeachment, rehabilitation, privileges burdens of proof, judicial notice, presumptions, real and demonstrative evidence, expert testimony, materiality, confrontation and hearsay.
Quarter Credit Hours 4.5

W4040 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: LW3075. (PT)
Quarter Credit Hours 4.5

## LEADERSHIP STUDIES (SCHOOL OF ARTS \& SCIENCES)

LD2001 FOUNDATIONS OF LEADERSHIP STUDIES
This upper-level course delineates the principles that are important in the development of a leader for the 21st century. Discussion of the role and function of a eadership position will include an in-depth analysis and study of needs impacting individuals, organizations and society. (PT) (WI)
Quarter Credit Hours 4.5

## LD2010 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 (LD2011), Power and Leadership (LD2012), Entrepreneurial, Business and Religion. Prerequisite: LD2001.
Quarter Credit Hours 4.5

## LD3010 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 eadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LD2001 or RL2010 or permission of instructor. (WI)
Quarter Credit Hours 4.5
LD3020 CREATIVE LEADERSHIP
Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and to enhance one's own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities will allow each student to experience personal growth and to influence the growth of others. Prerequisite: LD2001 or RL2010 or permission of instructor. (WI)
Quarter Credit Hours 4.5

## LITERATURE <br> (SCHOOL OF ARTS \& SCIENCES)

## LI2030 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 will be 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. This course fulfills part of the Literature Concentration requirement. (WI) Quarter Credit Hours 4.5

## LI2040 AMERICAN LITERATURE I

This course will acquaint the student with American literature from its Puritan origins through the mid-19th century. Students will study representative authors, poets, and playwrights and be exposed to a variety of forms, styles and genres. Special attention will be paid to the formation of the American literary tradition. This course fulfills part of the Literature Concentration requirement. Prerequisites: EN1001, EN1021. (WI) Quarter Credit Hours 4.5

## LI2050 AMERICAN LITERATURE II

This course will acquaint the student with American literature from the Civil War to the present. Students will study representative authors, poets and playwrights and be exposed to a variety of forms, styles and genres. Special attention will be paid to the development of ou national identity through literary experience. This course fulfills part of the Literature Concentration requirement Prerequisites: EN1001, EN1021. (WI)
Quarter Credit Hours 4.5

## LI3001 STUDIES IN DRAMA

This course introduces students to the history of drama. Students will read and analyze representative plays from the classical to the contemporary era. They will also become familiar with different critical perspectives. This course fulfills part of the Literature Concentration requirement. (WI)
Quarter Credit Hours 4.5

## LI3010 STUDIES IN THE NOVEL

This course introduces students to the history of the novel and its evolution in terms of structure, theme and style. Students will read and analyze representative novels from the 18th, 19th and 20th centuries. This course fulfills part of the Literature Concentration requirement. (WI) Quarter Credit Hours 4.5

## LI3015 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 will focus on the important books, essays, short stories, plays and films that have made major achievements in film and literature Students will develop the critical skills necessary to increase their understanding of the experience of film and literature. (WI)
Quarter Credit Hours 4.5

## LI3020 STUDIES IN THE SHORT STORY

This course presents a detailed analysis of the art form of the short story. Study includes 20 short stories which represent a wide cross-section of works. This course fulfills part of the Literature Concentration requirement. (WI) Quarter Credit Hours 4.5

## LI3030 STUDIES IN POETRY

This course will prepare the student to read, analyze and write about poetry from different critical perspectives Students will study representative poets and be exposed to a variety of forms and techniques of poetry from the Middle Ages to the contemporary. This course fulfills part of the Literature Concentration requirement. (WI) Quarter Credit Hours 4.5

## LI3040 SPORTS IN LITERATURE

This course focuses on the significant inspiration of athletic endeavors upon the literary imagination Writers of fiction and nonfiction, prose writers and poets have discovered in the athletic experience a useful metaphor to express the very purpose and meaning of life. The course is designed to acquaint the student with the essence of games as myth and metaphor and to provide for the student a body of writing which is both serious and superior. (WI)
Quarter Credit Hours 4.5

## LI4010 SCIENCE FICTION

This course analyzes the evolution of science fiction from its early origins to the present. Sixteen short stories, one novel and two full-length films will be studied. (WI) Quarter Credit Hours 4.5

## LI4020 SURVEY OF WOMEN AUTHORS

This course will prepare the student to read, analyze and write about women's literature, issues and concerns from different critical perspectives. Students will examine how the role of women has changed through a historical and diverse representation of women authors. Feminist literary criticism will be included throughout the term. This course fulfills part of the Literature Concentration requirement. (WI)
Quarter Credit Hours 4.5

## LI4030 MULTI-ETHNIC LITERATURE

This course presents a survey of literature including short stories, poetry and novel excerpts by a variety of ethnic groups. Emphasis will be 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 literature, students will compare and contrast the language, values and beliefs of many countries as well as appreciate the common themes that unite people across the globe. (WI)
Quarter Credit Hours 4.5
LI4040 THE POETRY AND PLAYS OF SHAKESPEARE
An introduction to the times and art of the greatest dramatist in the English language. Six plays are studied as examples of Shakespeare's achievements as a tragedian, a comedian and an historian. This course fulfills part of the Literature Concentration requirement. (WI) Quarter Credit Hours 4.5

## MANAGEMENT (COLLEGE OF BUSINESS)

MG1001 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

## MG2001 HUMAN RESOURCE MANAGEMENT

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

## MG2020 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. (PT) Quarter Credit Hours 4.5

## MG2030 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: EP1001 or MG1001. (PT) Quarter Credit Hours 4.5

## MG2040 PURCHASING AND SUPPLY CHAIN MANAGEMENT

This course examines the dynamic field of production and the management of the entire supply chain. Major areas of study include purchasing's role in the organization, global sourcing, new models for supplier involvement and management, and new product development. The role of purchasing and total quality management is a pervasive theme throughout the course. Students are exposed to the theoretical and practical issues to prepare them for the National Association of Purchasing Managers (NAPM) certification exam. Prerequisite: EP1001 or MG1001. (PT) Quarter Credit Hours 4.5

## MG3020 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: MG1001 and AC1E02 or AC1002 or AC1E22 or AC1022.
Quarter Credit Hours 4.5

## MG3030 MANAGERIAL TECHNOLOGY

This course surveys the relationship of technology to the managerial process. Topics include computer and communications systems, information systems, decision
support systems and expert systems. The students will be required to show their understanding of these technologies. Students will also be exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises. Prerequisite: EP1001 or MG1001.
Quarter Credit Hours 4.5

## MG3040 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:
MG2030, MT2001. (PT)
Quarter Credit Hours 4.5

## MG3050 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: MG2001. (PT
Quarter Credit Hours 4.5

## MG3060 HUMAN RESOURCES TRAINING

## DEVELOPMENT

This course exposes students to training and development in a global, competitive environment. The course covers how to use employee talents effectively through new work designs (such as work teams), new technologies (such as computer-assisted manufacturing systems), and the latest "hot topics" in the training area. Prerequisite: MG2001. (PT) Quarter Credit Hours 4.5

## MG4001 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: MT2001. (PT) Quarter Credit Hours 4.5

## MG4020 STRATEGIC MANAGEMENT

This is the first of the two course, College of Business capstone series designed for graduating seniors in the Accounting, Management and Marketing departments. The course deals with environmental analysis, strategy formulation, strategy implementation and evaluation and control, all with an enterprise view of the firm. Students learn via team projects and case studies. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: AC3020 or MG3020. (PT) Quarter Credit Hours 4.5

## MG4030 SENIOR MANAGEMENT SEMINAR

This final, College of Business capstone series course sharpens analytical skills and decision making, polishes business communications, and enhances teamwork abilities. The course is designed as a seminar in the truest sense, as the onus for success rests heavily on the student. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: MG4020. (PT) Quarter Credit Hours 4.5

## MG4040 CONTEMPORARY MANAGEMENT

This advanced course applies both behavioral science and management techniques to foster and increase productivity, quality and job satisfaction. Practical skill exercises, case studies and site visits enhance learning Contemporary Management intentionally does not duplicate the theoretical and conceptual background contained in earlier courses, such as MG2020. Prerequisite: Senior status. (PT)
Quarter Credit Hours 4.5
MG4050 OPERATIONS MANAGEMENT STRATEGY
This course examines the operations function as an organization's source for sustainable, competitive advantage. The concept of operations is viewed from the perspective of the firm's entire value chain. Particular attention is devoted to evolving organizational forms. The impact of technology and domain choice on operations is examined in significant depth. Prerequisites: MG2030, MG4020.
Quarter Credit Hours 4.5

## MG4070 HUMAN RESOURCES MANAGEMENT

 STRATEGYThis 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, imple mentation and evaluation of a management decision. Prerequisites: MG2001, MG4020, senior status. Quarter Credit Hours 4.5

## MG4089 MANAGEMENT CAREER FOCUS

Management majors complete experiential education requirements via co-op or summer work abroad program. These options can include individual or group work as part of an ongoing business operation.
Quarter Credit Hours 13.5

## MARKETING (COLLEGE OF BUSINESS)

MK1001 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

## MK1002 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: MK1001 or HM3050. (WI)
Quarter Credit Hours 4.5

## MK1011 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 opportuni ties. Consultative selling replaces the outdated transactional approach to selling. Students learn through roleplays and skills-based training to build relationships with customers and other business partners in a relationship oriented world. (PT) Quarter Credit Hours 4.5

## MK2012 SALES MANAGEMENT

This course teaches students about the strategic role of the selling function within the business unit. Students learn the basic concepts of determining market potential, forecasting sales, designing sales territories, setting quotas, structuring the sales team, and recruiting, selecting, leading and motivating both inside and outside sales peo ple. The course focuses on the "field" (district) level of sales management. Prerequisite: MK1011. Quarter Credit Hours 4.5

## MK2020 BUSINESS-TO-BUSINESS MARKETING

The course is a study of business-to-business marketing, mar keting of services, and the channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of the business. Prerequisite: MK1001 or HM3050. Quarter Credit Hours 4.5

## MK2050 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: MK1001. (WI) Quarter Credit Hours 4.5

## MK3005 BRAND MARKETING

This course examines the role of a brand as an asse 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 sup porting marketing programs, leveraging secondary asso ciations, 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: MK1001 or HM3050.
Quarter Credit Hours 4.5

## MK3011 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, mea surement and accountability are covered. Prerequisites: MK1001 or HM3050, junior status. (WI)
Quarter Credit Hours 4.5

## MK3040 ELECTRONIC COMMERCE

This course focuses on the development and management of electronic marketing strategies through interactive media and on-line channel networks. Emphasis will be placed on three distinct classes of electronic commerce applications: business-to-consumer, business-to-business, and intra-organizational. Prerequisite: MK1001 or HM3050. (PT) Quarter Credit Hours 4.5

## MK3055 QUANTITATIVE RESEARCH

This course is a continuation of MK2050 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 MK2050, students learn modern market research techniques that are used to make sound business decisions. Prerequisites: MK2050, MT2001, junior status. (WI)
Quarter Credit Hours 4.5

## MK3085 CUSTOMER RELATIONSHIP MANAGEMENT (CRM)

This course concentrates on understanding and anticipating the needs of an organization's current and potential customers. Students investigate and study leading ideas and practices in the field of customer service and support through analyzing first-hand success stories that explore every aspect of the field. Topics covered developing include the right corporate culture, establishing and using measurements and standards, and using state-of-the-art technology to a company's best advantage. Students learn CRM as a concept that links people, process, and technology to optimize an enterprise's revenue and profits by first providing maximum customer satisfaction. Prerequisite: CB2026 or TS1010.
Quarter Credit Hours 4.5

## MK4001 STRATEGIC MARKETING

Developing and implementing an exciting, cohesive and effective marketing strategy adaptable to a changing business environment is a must for career preparation and meaningful placement in the world of marketing. This capstone course develops skills essential to anticipating and responding to the changing needs of customers and markets in our global economy and culture. It thoroughly explores marketing strategy using a combination of texts, readings, visiting speakers, Internet sites, cases, a marketing simulation and field assignments. Prerequisites: MK1001 or HM3050, junior status. (PT) Quarter Credit Hours 4.5

## MK4030 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: MK1001 or HM3050, junior status. (PT)
Quarter Credit Hours 4.5

## MK4076 MARKETING EXTERNSHIP

This course provides students with the opportunity to apply basic knowledge in an actual work environment either within or outside the University. Students work for project managers under the guidance of faculty members and meet weekly in classroom seminars. Prerequisite: Senior status
Quarter Credit Hours 9.0

## MK4089 MARKETING CAREER FOCUS

Marketing and Marketing Communications majors complete experiential education requirements via co-op or summer work abroad program. These options can include individual or group work as part of an ongoing business operation.
Quarter Credit Hours 13.5

## MATHEMATICS

## (SCHOOL OF ARTS \& SCIENCES)

## MT0001 MATHEMATICS LAB

Students are assigned to this course based upon placement tests given prior to taking MT1020 or MT1002. Computational skills, solving for the unknown, graphs and problem solving are some topics covered. Quarter Credits Hours 1.5 (Institutional)

## MT1002 A SURVEY OF COLLEGE MATHEMATICS

This course provides exposure to problem solving, sets and operations. An introduction to algebra, statistics and probability will be covered. Prerequisite: MT0001 or placement. (PT) Quarter Credit Hours 4.5

## MT1010 MATHEMATICS I

This course provides the student with a survey of basic algebraic techniques. Among the various topics presented are: functions and graphs, linear equations, matrices and determinants, quadratic equations, inequalities, trigonometric functions and vector algebra. Prerequisite: MT0001. (PT) Quarter Credit Hours 4.5

## MT1011 MATHEMATICS II

This course entails a presentation of graphs of the trigonometric functions, trigonometric identities, complex algebra, equations of higher degree, plane analytic geometry, sequences and the binomial theorem, exponentiation and logarithms. Prerequisite: MT1010. (PT) Quarter Credit Hours 4.5

## MT1020 COLLEGE ALGEBRA

The 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: MT0001 or placement. (PT)
Quarter Credit Hours 4.5

## MT1040 CALCULUS I

This first course is introductory in nature. Topics discussed include limits, continuity, derivatives, indeterminate forms, applications of differentiation and indefinite integration. Prerequisite: MT1011 or equivalent. (PT)
Quarter Credit Hours 4.5

## MT1041 CALCULUS II

Reimann sums, applications of the definite integral, and formal integration techniques are discussed. The conic sections, hyperbolic functions and improper integrals are presented. Prerequisite: MT1040.
Quarter Credit Hours 4.5

## MT2001 STATISTICS

This course acquaints the student with statistical procedures. Statistical averages, skewness and dispersion and sampling are discussed at length. Collection of data and presentation of data are also discussed, as is probability. Prerequisite: MT1002 or MT1020 or equivalent. (PT)
Quarter Credit Hours 4.5

## MT2005 SPECIAL TOPICS IN MATHEMATICS

The course presents a specialized area of mathematics in great detail. Each academic year, a specialized topic is chosen which is of interest to both students and faculty. Typical specialized topics which may be chosen include, but are not limited to, number theory, numerical analysis, matrix theory, mathematical logic, abstract algebra and geometry. Prerequisite: MT1002 or equivalent. Other prerequisites may vary from year to year. Quarter Credit Hours 4.5

MT2043 ORDINARY DIFFERENTIAL EQUATIONS
This course introduces the student to the field of ordinary differential equations. Topics covered include methods of solution of linear differential equations, series solutions stability and phase plane methods for nonlinear systems. Prerequisite: MT1041.
Quarter Credit Hours 4.5

## MT3020 DISCRETE MATHEMATICS

This course provides students with a knowledge of mathematics as it relates to information science. Topics covered include sets, matrices, algorithms, graphs and trees, counting methods and mathematical logic. Prerequisite: MT1010 or MT1020.
Quarter Credit Hours 4.5

## MT4025 ADVANCED MATHEMATICAL METHODS

This course introduces the advanced mathematical methods prevalent in engineering and the physical sciences Topics include Fourier series, Fourier transforms, partial differential equations, and an introduction to the calculus of variations. Prerequisite: MT2043.
Quarter Credit Hours 4.5

## MT4026 INTRODUCTION TO COMPLEX VARIABLES

This course introduces the student to the theory of complex variables. Topics include Cauchy-Riemann equations, complex integration, power series, Laurent series and the Residue theorem. The application of conformal mapping to potential problems is also discussed. Prerequisite: MT2043.
Quarter Credit Hours 4.5

## PHILOSOPHY (SCHOOL OF ARTS \& SCIENCES)

## PH3015 HISTORY OF PHILOSOPHY

This is a survey of the development of Western philosophic thought. A clear sense is gained of the relative richness and poverty of philosophic interpretation of different periods. The thinking and works of outstanding philosophers of each period are considered, and the major schools of philosophic thought and their adherents are reviewed Some of the major problems of philosophy are examined: appearance versus reality, determinism versus free will knowledge and existence, body-mind relations, truth and error, good and evil, space and time, reality and what we can know.
Quarter Credit Hours 4.5
PH3020 LOGIC: CRITICAL THINKING
This course encourages students to develop a disposition to use critical thinking skills in their personal lives and careers in order to make decisions, solve problems and create new and/or original ideas. Emphasis will be placed on understanding the elements of reasoning, imposing criteria and intellectual standards upon reasoning, and assessing individual thinking processes.
Quarter Credit Hours 4.5

## PH3040 ETHICS OF BUSINESS LEADERSHIP

This course examines the basic principles of ethics and their philosophical foundations, particularly as they apply to institutions, environments, leadership and other activities and pursuits of business. It examines those aspects of human behavior which can be labeled right and wrong. It considers the moral obligations of leaders and followers when discussing actual cases from a variety of business organizations that have presented management and subordinates with difficult moral dilemmas. It considers also the particular responsibilities of leadership in fostering and implementing ethical awareness within a corporate culture.
Quarter Credit Hours 4.5

## PH3050 POLITICAL PHILOSOPHY

This course brings together for analysis the ideas of some of the most perceptive and interesting classical and contemporary philosophers on the subjects of social justice and political organizations. Various political frameworks, claims and assumptions about the basis of social organization are explored from the Greeks to the present.
Quarter Credit Hours 4.5

## POLITICAL SCIENCE (SCHOOL OF ART \& SCIENCES)

PT3001 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, will be studied in a variety of incarnations, in small and large groups, and in private and public dress.
The rational choice perspective will be used to formulate and analyze theoretical issues in political analysis. (WI) Quarter Credit Hours 4.5

PT3005 CONTEMPORARY POLITICAL IDEOLOGIES
A small but powerfully influential set of political ideologies have dominated, and continue to dominate, social and political events throughout the world in this century and into the next. Robust ideologies - democracy, nationalism, Islam, and their variants - have impelled their followers to produce the deaths of millions, and continue to control the destinies of hundreds of millions. This course will try to make sense of a century of ideological struggle, with the hope of understanding the continuing relevance of political ideology in fashioning the fate of peoples and nations. (WI) Quarter Credit Hours 4.5

## PT3010 INTRODUCTION TO WORLD POLITICS

This course provides a comprehensive introduction to the study of world politics. Analytical tools and philosophical doctrine are first discussed to lay a foundation for understanding the driving forces in international relations. The chronic nature of war and ceaseless search for peace will be discussed next, with special emphasis on 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 will be an important theme of the course. Other possible topics, time allowing, will include different historical and possible future systems of international relations: imperialism, cold war politics, national security theory, including deterrence, and the success of international political and monetary organizations. (WI) Quarter Credit Hours 4.5

## PROFESSIONAL DEVELOPMENT (CAREER DEVELOPMENT)

PD1003 INTRODUCTION TO CAREER MANAGEMENT
This course teaches students how to manage their own careers through a mastery of career planning, employment search techniques and skills verification. Emphasis is placed on establishing individual career goals, developing self-marketing documents and building credentials in 10 major success categories. Students learn how to effectively market themselves and use their Career Passport
System throughout their entire career. (PT)
Quarter Credit Hours 1.5

## PSYCHOLOGY

(SCHOOL OF ARTS \& SCIENCES)

## PS2001 GENERAL PSYCHOLOGY

The course in General Psychology is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories -
Psychoanalysis, Behaviorism and Humanism - are presented so that the student will be knowledgeable in their major tenets. Students will also determine their own views of these schools and why they find them acceptable or unacceptable. The course also proposes to alert the student to signs and symptoms of mental distress in themselves, their families, friends and co-workers. What to do about stress is also considered in terms of seeking the simplest solution first. Applications of this information on both a personal and professional level are introduced and discussed.
Quarter Credit Hours 4.5

## PS 2002 ABNORMAL PSYCHOLOGY

This course examines the major theoretical approaches to mental and emotional disorders. Included are definitional criteria and current treatment programs for both children and adults. Prerequisite: PS2001. Quarter Credit Hours 4.5

## PS2010 PERSONALITY

This course is designed to acquaint the student with the more salient and prevailing theories of personality. The major psycho-philosophical problems that arise in considering personality will anchor the discussion of
each theory throughout the course. Application of theories to current life situations will also be discussed.
Prerequisite: PS2001.
Quarter Credit Hours 4.5

## PS2020 INDUSTRIAL/ORGANIZATIONAL PSYCHOLOGY

This course emphasizes the psychological principles involved in group performance, power, leadership styles and behavioral motivation. It includes discussion and analysis of organizational research and the application of the results to businesses and industrial situations. It is designed to assist the business student in incorporating psychological knowledge into his or her managerial and leadership style in order to increase on-the-job productivity. Prerequisite: PS2001. Quarter Credit Hours 4.5

## PS2030 DEVELOPMENTAL PSYCHOLOGY

This survey course is designed to introduce the student to the concepts, theories and recent research in the area of the human lifespan from conception to old age. The integrative process of physical, cognitive, and psychosexual development during significant periods of maturation are examined. Prerequisite: PS2001.
Quarter Credit Hours 4.5

## PS2060 PSYCHOLOGICAL AND SOCIOECONOMIC

## ISSUES OF GAMING

This course presents the psychological, sociological and economic experiences of gambling. The course explores the line between "social betting" and pathology; the economic consequences, social opportunities and threats of gaming for communities, and effective treatment and approaches. Governmental responsibility for the education, prevention and treatment of at-risk populations is also discussed. Prerequisite: PS2001. Quarter Credit Hours 4.5

PS3001 SOCIAL PSYCHOLOGY
This course features a study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior. Prerequisite: PS2001. (WI) Quarter Credit Hours 4.5

## RECREATION/LEISURE <br> MANAGEMENT (THE HOSPITALITY COLLEGE)

RL2010 LEADERSHIP IN LEISURE SETTINGS
Leadership qualities, styles and group dynamics form the core of this course. Students examine a selection of program activities and guidelines for presenting and developing them effectively. Quarter Credit Hours 4.5

## RL2015 LEADERSHIP IN RECREATION/LEISURE

 SETTINGSThis course will explore leadership qualities, styles and group dynamics. Students will examine a selection of program activities and guidelines for presenting and developing them effectively. Focus will be on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing will be discussed. Quarter Credit Hours 4.5

## RL2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties will also be investigated. Prerequisite: FM1001 or HM1001 or RL1001 or TT1001
Quarter Credit Hours 4.5

## RL2040 OUTDOOR RECREATION PLANNING

This course provides an introduction to the concept of outdoor recreation, outdoor recreation planning and the specific use of our environment for recreation by individuals, private agencies and government agencies. The study of federal programs including the National Park Service will be an integral part of this course.
Quarter Credit Hours 4.5

## RL2070 THE GAMING INDUSTR

This introductory course is designed to familiarize students with the many facets of the entire gaming indus try. Topics to be covered include: the history of gambling, common forms of gambling, major gaming destinations, career paths, gaming industry leaders, regulation and licens-
ing and basic organization of a casino resort. Current trends and issues in the industry will also be discussed. Quarter Credit Hours 4.5

## RL3010 MANAGING CASINO OPERATIONS

This advanced course teaches the student basic knowledge about the background history of the gambling industry in the United States. This course will provide the student with an overview of the casino business. Discussions will include casino economics and organization, basic casino and gaming terminology, casino law, casino organization and the casino customer. An out-of-state field trip to a casino is required. Prerequisite: RL2070 Quarter Credit Hours 4.5

## RELIGION <br> (SCHOOL OF ARTS \& SCIENCES)

RE2001 COMPARATIVE WORLD RELIGIONS
This course is a survey of the world's major religions; Judaism, Christianity, Islam, Hinduism and Buddhism will be emphasized. The focus of the study will include the development, the teachings and the practices of these reli gions. Emphasis is placed on social reasons for religious belief and the comparative nature of these beliefs. (WI) Quarter Credit Hours 4.5

## RETAIL

(COLLEGE OF BUSINESS)

## RT1005 RETAILING

This course is designed to introduce the student to the field of retailing. Emphasis is placed on the skills necessary to successfully open and operate a retail store in an ever-changing local and national retail environment. Basic principles of retail operations and management styles are incorporated into this course. This course is an important stepping stone towards a position in a retail executive training program.
Quarter Credit Hours 4.5

## RT2020 FASHION DESIGN FOR THE

## APPAREL INDUSTRY

This course explores the design process to inspire creativity and develop practical skills that bring design concepts to professional renderings. Topics include basic art principles, sources of inspiration, consumer profiling, color and fabric boards, line conceptualization and fashion presentation techniques. Each student presents a collection of original designs Quarter Credit Hours 4.5

## RT3010 MERCHANDISE BUYING

This course provides the student with the principles that gover 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: RT1005 Quarter Credit Hours 4.5

## RT3020 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: RT1005. (PT)
Quarter Credit Hours 4.5

## RT3030 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 mer chandising 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: RT2063. (PT) (WI) Quarter Credit Hours 4.5

## RT3070 TEXTILE DESIGN FOR THE APPAREL

## AND HOME FURNISHINGS INDUSTRY

This hands-on course is an introduction to basic textile design techniques used by designers and manufacturers Topics include motif development, croquis design and repeat patterns. Methods of surface printing include direct painting, stenciling and block printing. Basic weaving or knitting patterns, embroidery, beading and applique are also explored. Students develop an appreciation for the historic and cultural value relevant to each method, and create col lections of textile samples as they solve design problems. Quarter Credit Hours 4.5

## SCIENCE <br> (SCHOOL OF ARTS \& SCIENCES)

## SC1011 GENERAL PHYSICS I AND LAB

This course introduces students to vector algebra and the basic principles of classical mechanics. Conservation of energy, momentum, and Newton's laws are examined. Related laboratory projects are included. Prerequisite: MT1011 or taken concurrently.
Quarter Credit Hours 4.5

## C1012 GENERAL PHYSICS II AND LAB

This course involves a study of the basic laws of physics and their uses as applied to wave propagation and energy distributions in solids, liquids and gases. Investigation of the thermal properties of solids, liquids and gases and the factors that influence the way in which these materials behave as heat is added to them, will be included. Reflection and refraction concepts are applied to optical systems (geomet ric optics). Diffraction and interference are discussed. Related laboratory projects are included. Prerequisite: SC1011. Quarter Credit Hours 4.5

## SC1015 INTRODUCTION TO LIFE SCIENCE

This course describes key biological and chemical principles that apply to all living things. Students will examine cells and cell functions, as well as structure and function of the systems of the human body. Application of scientific methodology will be included. It will explore the relationship between organ systems and the internal and external environment.

## Quarter Credit Hours 4.5

## SC1021 GENERAL CHEMISTRY

This is a comprehensive course for science, engineering and related fields requiring knowledge of chemical concepts Emphasis is given to applied areas of interest where aspects of atomic and molecular structure and function are particularly important. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic structure, and chemical bonding. Prerequisites: MT1020, may be taken concurrently with SC1022.
Quarter Credit Hours 4.5

## SC1022 GENERAL CHEMISTRY I LABORATORY

This laboratory supplemental course is coordinated with SC1021. Emphasis is on inquiry-based exercises that illustrate and demonstrate important skills and principles of theoretical chemistry and applied chemistry. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic and molecular structure, and chemical bonding Prerequisites: MT1020, SC1021 or concurrent. Quarter Credit Hours 1.5

## C2005 INTRODUCTION TO BOTANY

This course provides a comprehensive description of the structure, physiology and reproduction of plants. Covering all plants of economic value, the course examines the relationship between plants and humans, including the role of plants as food sources. The key role of plants in maintaining environmental balance is discussed, with a particular emphasis on topics of current interest. This course is an Honors-designated course for culinary students only. Quarter Credit Hours 4.5

## SC2010 NUTRITION

This is a course in basic nutrition. Subject matter covered is the basic nutrient source, requirements and effects of deficiencies. The metabolic pathways for carbohydrates, protein and fats are analyzed. The role of mineral and vitamin interaction in the metabolic reac tions are discussed. Utilization of computers into the analysis of diet is a key component of this course.
Quarter Credit Hours 4.5

SC2011 PHYSICS I AND LAB
This course is a calculus-based approach to the basic laws of physics and its applications in the study of classical physical mechanics. The conservation of energy, momentum and Newton's laws are analyzed. Students will perform laboratory experiments based upon classroom presentations. Prerequisite: MT1040. Quarter Credit Hours 4.5

## SC2012 PHYSICS II AND LAB

Reflection, refraction, diffraction and interference concepts applied to optical systems are presented in this class. Wave and energy distributions in liquids, solids and gases are analyzed according to the basic physics laws. A calculus approach is used to analyze the factors which influence the behavior of these concepts. Prerequisites: SC1011 or SC2011, MT1040 (may be taken concurrently).
Quarter Credit Hours 4.5

## SC2020 ANATOMY AND PHYSIOLOGY FOR RECREATION

This course introduces topics in the physiology and anatomy of exercise, cardiovascular fitness, nutrition and weight control. Emphasis is placed on understanding the scientific basis for a wellness program.
Quarter Credit Hours 4.5

## SC2031 ANATOMY \& PHYSIOLOGY I

This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology.
Quarter Credit Hours 4.5
SC2032 ANATOMY \& PHYSIOLOGY II
This advanced course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. Prerequisite: SC1015 or SC2031 recommended, but not required.
Quarter Credit Hours 4.5

## SC3010 ENVIRONMENTAL SCIENCE

This course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme is the impact of human population and economic growth on the biodiversity and ecosystems of our planet, considering how sustainable use of the world's resources may be achieved for both developing and developed nations. Topics such as energy, air, water or resource use, land use and agriculture will be discussed. Quarter Credit Hours 4.5

## SC3030 INTRODUCTION TO ECOLOGY

This course is concerned with the study of the interactions of organisms with each other and with their nonliving environment. The regulation of populations by the abiotic and biotic environment, such factors as limiting nutrients, competition and predation will be explored. The one-way flow of energy and the cycling of nutrients through communities and the concept of diversity will be examined. The major terrestrial and aquatic biomes will be characterized, successional mechanisms explored and the methods and goals of environmental conservation discussed. Quarter Credit Hours 4.5

SC3040 BIOCHEMISTRY: CHEMISTRY FOR LIFE
This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Typical topics include chemical bonds and energy, electrolytes, structure and metabolism of carbohydrates and lipids, protein and enzyme function, and structure and function of nucleic acids. Prerequisite: SC1015 or equivalent, some high school chemistry, or another college-level course in biology or nutrition. (HO) Quarter Credit Hours 4.5

## SC3060 FOOD MICROBIOLOGY

This course introduces students to a wide variety of topics regarding the biology of food-associated microorganisms. Important topics include biology of bacteria and fungi, characteristics of important species of food spoilage microbes, and identification and control of disease agents associated with food. Prerequisite: SC1015 or equivalent. (HO) Quarter Credit Hours 4.5

## SC4040 CRIMINALISTICS LABORATORY

This hands-on laboratory accompanies LW4040, which provides an overview of methods used to reconstruct crime scenes, gather and preserve physical evidence, and analyze collected samples. Using modern techniques such as compound high power microscopy, low power microscopy dissection, spectrophotometry, and DNA preparation and analysis, students actively participate in the examination of criminal evidence examples. Lab formats are inquiry-based and involve continuous problem solving. Prerequisite: Must be scheduled with LW4040.
Quarter Credit Hours 1.5

## SECRETARIAL <br> (COLLEGE OF BUSINESS)

## SE1011 WORD PROCESSING I

This course is designed to introduce basic and advanced techniques of word processing. Word processing skills will be applied to varied business documents where proofreading and editing skills are emphasized. Prerequisite: SE2001 or permission of department chair. Quarter Credit Hours 4.5

## SE1020 BUSINESS COMMUNICATIONS

The purpose of Business Communications is to provide the knowledge and practice to acquire the ability to write an effective letter. The student is exposed to letter styles, the principles underlying each type of communication, and the terminology and sentence structure necessary to convey the purpose of the communication. Throughout the course, situations are created that allow for the maximum student involvement. (WI) Quarter Credit Hours 4.5

## SE2001 INTRODUCTION TO KEYBOARDING AND WORD PROCESSING

This is an introductory keyboarding course for non-Office Education and non-Court Reporting students designed to provide the student with keyboarding skills and an ability to apply these skills to communications and computer usage. There is no speed requirement. Quarter Credit Hours 4.5

## SOCIOLOGY

## (SCHOOL OF ARTS \& SCIENCES)

## SO2001 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 on the terminology used in sociology. Quarter Credit Hours 4.5

## SO2002 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. There is no prerequisite, but S02001 is recommended.
Quarter Credit Hours 4.5

## SO2020 CULTURE AND FOOD

This course will engage the student in an in-depth social scientific analysis of the role of food in the human experience. Students will explore how the relationship of food to society has changed over time in terms of importance, selection and preparation. The significance and function of food in diverse societies will be discussed to advance students' sociological and anthropological understanding of humankind. (WI)
Quarter Credit Hours 4.5

## S02025 CULTURAL TAPESTRY: PERSPECTIVES IN

 DIVERSITYThis 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 orien tation, 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. There is no prerequisite, but S02001 is recommended. Quarter Credit Hours 4.5

## S02030 GERONTOLOGY

This course addresses the study of human aging through a multidisciplinary examination of various theories of the aging process. A consideration of specific, age-related issues, including social, physical, emotional and economic problems are investigated. Quarter Credit Hours 4.5

## S02040 COMMUNITY LEADERSHIP:

## AN APPLIED SOCIOLOGY

This course is designed to provide students with the opportunity to combine theoretical learning with actual volunteer work at a nonprofit organization. Through student-initiated placement at one of many predesigned sites, students will be exposed to various aspects of the not-for-profit industry including administrative, fund raising and community outreach responsibilities, as well as having personal contact with the organization's clientele. Additionally, the student will be expected to utilize his or her leadership skills by initiating a substantial agency-based project, in conjunction with his or her site supervisor, that will serve as a tangible contribution to the overall organization. This course provides students with a directed work project experience. There is no prerequisite, although PS2001 and/or S02001 is preferred.
Quarter Credit Hours 4.5

## S02050 CULTURES OF AFRICA

This course gives students a grounding in the cultures of Sub-Saharan Africa. Students consider how the lives of Africans have been shaped by many forces: geographic, economic, religious, historical, political, linguistic and social. They become more familiar with many Sub-Saharan African cultures by examining films, television programs, literature, and newspapers from around the continent, in addition to more traditional academic sources. There is no prerequisite, but either SO2001 or SO2002 is recommended. Quarter Credit Hours 4.5

## S02060 DEVIANT BEHAVIOR

This course examines and attempts to explain various types of deviant behaviors and their repercussions. Students will be presented with the theoretical tenets of conflict theory, structural functionalism, symbolic interactions and other social explanations for deviant behaviors. Ethical and culturally relative mandates of sound social science will be included. Students will develop theories related to causality, condemnation and punishment. There is no prerequisite, but S02001 is preferred. Quarter Credit Hours 4.5

## S03010 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 will be 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.
Quarter Credit Hours 4.5

## SPANISH

## (SCHOOL OF ARTS \& SCIENCES)

## SP1001 CONVERSATIONAL SPANISH I

This course is an introduction to the Spanish language with emphasis on vocabulary acquisition, basic grammar construction and oral communication.
Quarter Credit Hours 4.5

## SP1002 CONVERSATIONAL SPANISH II

This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and the exposure to Spanish-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions. Prerequisite: SP1001 or equivalent.
Quarter Credit Hours 4.5

SP1003 CONVERSATIONAL SPANISH III
This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and aboratory practice. Prerequisite: SP1002 or equivalent. Quarter Credit Hours 4.5

## SP1011 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.
Quarter Credit Hours 4.5

## SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT (THE HOSPITALITY COLLEGE)

## SF2020 EVENT MANAGEMENT

This course will introduce the student to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (PT)
Quarter Credit Hours 4.5

## TECHNICAL SCIENCE (SCHOOL OF TECHNOLOGY)

## TS1000 INTRODUCTION TO COMPUTERS

This course provides students with the basic understanding of computer equipment and procedures that the student encounters. Students gain practical knowledge of computing with hands-on use of word processing and the Internet. (PT) Quarter Credit Hours 4.5

TS1010 MICROCOMPUTER APPLICATIONS
This "smart classroom" course presents microcomputer topics selected on the basis of local market demand. The computer topics of spreadsheet, database, and presentation graphics are delivered in "smart" classrooms that have computers for demonstration purposes Students gain a level of comfort with the procedures and learn about their requirements and capabilities through the completion of out-of-class assignments. Prerequisite: CM1005 or TS1000 or equivalent. (PT) Quarter Credit Hours 4.5

## TRAVEL/TOURISM <br> (THE HOSPITALITY COLLEGE)

TT1001 INTRODUCTION TO TRAVEL-TOURISM
This introductory course focuses on industry terminology and careers through a study of travel components which include: retail and wholesale agencies, tour management, customer relations, marketing and sales, as well as hotel, cruise, airline and resort related travel opportunities. Quarter Credit Hours 4.5

## TT1010 DESTINATION GEOGRAPHY I

An introductory course 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

## TT1011 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

## TT1025 TRAVEL SERVICE MANAGEMENT

This course acquaints students with the principles of management as they relate to the travel industry. Students identify management techniques and analyze their effects on the organization and its employees. Prerequisite: TT1001 or TT1010 or TT1011. (PT) Quarter Credit Hours 4.5

## TT1035 TRAVEL INFORMATION SYSTEMS

This course provides a comprehensive, hands-on system earning experience. Students become proficient in the use of current Airline Reporting Corporation (ARC) documentation, simulated CRS systems, Internet resources, as well as other technologies used for the management of related travel services. Students are able to understand the technological interactions within a Global Distribution System (GDS). Prerequisite: TT1025. Quarter Credit Hours 4.5

## TT2030 TOUR MANAGEMENT

This course is designed for students planning careers in tour guiding or tour operations. Topics include:
tour operations, components of a tour, tour management positions, characteristics of a professional tour guide, the psychology of tour management and interna communications.
Quarter Credit Hours 4.5

## TT2040 TRAVEL SALES MANAGEMEN

This course emphasizes service as an integral part of he selling process. The reciprocal relationship between selling and service is presented within the context of the total travel sales effort. Prerequisite: TT1001. (WI) Quarter Credit Hours 4.5

## T2075 CE TRAVEL/TOURISM PRACTICUM I

This course is offered to Continuing Education students who desire to spread TT2099 over two terms. The Travel Center Internship 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 including: State of Rhode Island Visitor's Information Center located at T.F. Green Airport and the Johnson \& Wales Culinary Archives \& Museum. Academic emphasis is placed on career responsibilities, budgeting, research, marketing, sales and promotion, as well as the use of communication systems. In addition, guest lectures from various travel-related occupations interact with students, allowing them to gain a realistic insight into their chosen profession. This will assist the student in developing, promoting and implementing a familiarization tour of their own. This course is designed for CE students only who wish to spread the course requirements of TT2099 over two terms. One additional course may be taken. Prerequisites: $\Pi 1010, ~ T 1011, ~ \Pi 1035$ Quarter Credit Hours 6.75

## TT2076 CE TRAVEL/TOURISM PRACTICUM II

This course is a continuation of TT2075. Prerequisite TT2075.
Quarter Credit Hours 6.75

## TT2099 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, including: State of Rhode Island Visitors Information Center located at T.F. Green Airport, the Johnson \& Wales Culinary Archives \& Museum, Collette Tours, and the Blackstone Valley Tourism Council. Academic emphasis is placed on career responsibilities, budgeting, research, marketing, sales and promotion, as well as the use of communication systems. Continuing Education students have the option to plan and carry out a familiarization tour. This course is designed for CE and all day school students. Classes are at University sites (internship) and non-University sites (externship). For one term only; no other courses may be taken. Prerequisites: TT1010, TT1011, TT1035. Note: The internship may take place during the day. For more information on CE practicum options, see TT2075 and TT2076. (PT) Quarter Credit Hours 13.5

## TT3010 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 will be placed on organizational concepts.
Quarter Credit Hours 4.5

## TT3020 ECOTOURISM

This upper-level course explores an emerging dimension of tourism: ecotourism. The student will investigate the impact of specific environmental issues on tourism, including water pollution, air pollution, habitat destruction etc., and focus on the impact of tourism on the physical, biological and cultural environment. The role of the tourism industry as it relates to the provision of ecotourism experiences will also be discussed.
Quarter Credit Hours 4.5

## TT3030 INTERNATIONAL POLICIES OF TOURISM

This is an intermediate-level course which is designed to pro vide 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: TT3010 or HM3015 or HM3025 or HM3035.
Quarter Credit Hours 4.5

## 14010 TOURISM ECONOMICS

This upper-level course explores the role of economics in tourism development. Macroeconomic and microeconomic theory are applied to problems of community resource allocation. Particular attention is paid to the problems of multiple use of community resources and to the conflicts between private and public goals. Prerequisites: EC2002, TT3010 Quarter Credit Hours 4.5

## TT4011 DESTINATION MANAGEMENT

 ORGANIZATIONSThis 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: HM3050 or MK1001. (WI)
Quarter Credit Hours 4.5

Johnson \& Wales University is accredited by the New England Association of Schools and Colleges Inc. (NEAS\&C), through its Commission on Institutions of Higher Education. Inquiries regarding the accreditation status by the New England Association should be directed to the University's administrative staff. Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433, (617) 271-0022. E-mail: cihe@neasc.org.

Legal control is vested in the Board of Trustees.
The University is approved for the training of veterans.
The University is an institutional member of Servicemembers Opportunity Colleges.

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

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

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

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

## General University Affiliations

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

American Management Association
American Payroll Association
American Society for Training and Development
American Statistical Association
American Vocational Association

## Associated Press

Association for the Advancement of Computing in Education
Association for Career and Technical Education
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association for Supervision \& Curriculum Development
Association of College \& Research Libraries
Association of College \& University Facility Officers
Association of College \& University
Telecommunications Administrators
Association of Governing Boards of Universities and Colleges
Better Business Bureau
Boy Scouts of America
Bristol County Convention and Visitors Bureau
Business Network International
Business Professionals of America
Business Volunteers for the Arts
Career College Association
Career Counselors Consortium
Choristers Guild
Coalition of Library Advocates
The College Board
College \& University Personnel Association
Confrerie de la Chaine des Rotisseurs
Consortium of Rhode Island Academic \& Research Libraries
Cooperative Education Association
Council for the Advancement and Support of Education
Council on Hotel, Restaurant and Institutional Education
Dorcas Place
East Bay Chamber of Commerce
East Bay Tourism Council
Eastern Association of Colleges and Employers Inc.
Educause
Employment Management Association
European Council of Hotel Restaurant \& Institutional Education
European Council of Independent Schools
Fall River Chamber of Commerce
Family, Career and Community Leaders of America
Future Business Leaders of America
Future Farmers of America
Greater Attleboro Chamber of Commerce
Greater Providence Chamber of Commerce
Health and Education Leadership for Providence
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 Culinary Professionals
International Association of Hotel School Directors
International Career Counselors
International Food Service Editorial Council
International Hotel and 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 Food Service \& Hospitality Alliance
National Advisory Committee on Institutional Quality and
Integrity for the U.S. Department of Education
National Alliance for Business
National Association for Counseling and Development National Association for Developmental Education National Association of College \& University Attorneys National Association of College \& University Business Officers National Association of College Admissions Counselors National Association of College Stores
National Association of Colleges \& Employers
National Association of Educational Buyers
National Association of Female Executives
National Association of Foreign Student Advisors
National Association of Independent Colleges and Universities
National Association of Social Workers
National Association of Student Financial Aid Administrators
National Association of Student Personnel Administrators
National Commission for Cooperative Education
National DECA Inc.
National Education Association
National Restaurant Association
National Society for Experiential Education
National Society of Fundraising Executives
New England Association for Cooperative Education and Field Experience
New England Association of College Admissions Counselors
New England Association of
Collegiate Registrars and Admissions Officers
New England Board of Higher Education
New England Business Educators Association
New England Faculty Development Consortium
New England Innkeepers' Association
New England Legal Foundation
New England Library Association

## New England Library Network

The Noble Academy of Empress St. Theodora, Inc., U.S.A. Northeast Association for Institutional Research
The Providence Foundation
Providence Public Library
Providence Warwick Convention and Visitors Bureau
Publicity Club of New England
Public Education Fund
Public Relations Society of America
Radcliffe Culinary Friends
Rhode Island Association of Admissions Officers (RIAAO)
Rhode Island Association of Institutional Researchers
Rhode Island Association of Student Financial Aid Administrators
Rhode Island Association of Teacher Education
Rhode Island Bar Association
Rhode Island Business Educators Association
Rhode Island Campus Compact
Rhode Island Community Food Bank
Rhode Island Counseling Association
Rhode Island Department of Education
Rhode Island Food Security Coalition
Rhode Island Higher Education Telecommunication Association
Rhode Island Historical Society
Rhode Island Independent Higher Education Association
Rhode Island Library Association
Rhode Island Payroll Association
Rhode Island Registrars Association
Rhode Island Society of Certified Public Accountants
Rhode Island Technology Council
Rhode Island Telecommunications Association
Rhode Island Public Expenditure Council
Rotary Club of Providence
Skills-USA (VICA)
Society for College and University Planning
Society for Human Resources Management
Society Organized Against Racism
Studiorum Universitas Constantiniana
(The Constantinian University)
WaterFire Providence Board of Directors
Weybosset Street Community Centers
World Association for Hospitality \& Tourism Training
Young Men's Christian Association

## 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 careerfocused education. To this end, the University employs its faculty, services, curricula and facilities to equip students with the conceptual and practical tools required to become contributing members of society and to achieve success in employment fields with high growth potential.

## Purposes of the University

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

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


## Core Values

Johnson \& Wales University is

## Market Driven

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

## Employment Focused

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

## Student Centered

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

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

## Outcomes Assessment Statement of Purpose

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

The University is committed to its Outcomes Assessment initiative which employs authentic assessment to evaluate programs and curriculums. All faculty and students are therefore part of an ongoing study to determine and refine the effectiveness of instruction and learning.

## A Philosophy of Career Education

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

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

Continuing Education students can also choose a diploma or certificate program.

Graduate programs leading to master's and doctoral degrees are also offered at Johnson \& Wales. For details on these programs, please request the graduate school and doctoral catalogs.

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

## Experientially Based

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

## Education for Life

Today's employers want employees who will be successful in tomorrow's economy. These people will not only possess important specialized job skills, but will also be able to think critically, communicate clearly, manage ethically and contribute to the community. To meet these needs, Johnson \& Wales University offers a wide selection of liberal arts courses such as logic, psychology, communication skills, environmental science and ethics. Students may take part in in-depth studies through concentrations. By integrating vital general studies with intensive career education, Johnson \& Wales prepares students to be more effective employees as well as more responsible citizens.

## The Johnson \& Wales Difference

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

## Flexible, Specialized Programs

Johnson \& Wales has designed options into its educational programs so that students can choose the right paths to their futures. Students may select an associate degree program followed by a bachelor's degree program, earning two degrees in four years, or they may opt for a more traditional approach, beginning with an Undeclared Major and moving into a bachelor's degree program.

Business: Johnson \& Wales offers a wide variety of twoand four-year business programs ranging from Accounting to Criminal Justice, from the most traditional majors like Business Administration and Marketing to the most innovative programs like Financial Services Management. The University also offers certificate programs in Legal Nurse and Paralegal Studies.

Culinary: Culinary Arts, Baking \& Pastry Arts, Food Service Management - these are some of the two- and four-year programs for which Johnson \& Wales University has become famous. J\&W is the largest food service educator of its kind in the world. In addition, the University offers diplomas in Culinary Arts and Baking \& Pastry Arts.

Hospitality: Through various centers and schools within J\&W's Hospitality College, students can choose such majors as Hotel Management, Restaurant Management, Travel-Tourism Management or Food \& Beverage Management.

Technology: Major programs in this school include the latest in preparation for a career in a technology-related field. Computerized Drafting, Electronics Engineering, Information Science and Web Site Development are among the choices in this challenging and rewarding educational path.

Once a student chooses a program, there are still more options. Hands-on training facilities at the University provide the opportunity for practicums 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 such programs as A.C.A.P. (Advanced Culinary Arts Program) and SHARP (Special Honors And Rewards Program). Please see page 97 for more details on these programs.

## Four-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 the opportunity to earn better grades. Plus we offer a fourth session in the summer for certain programs.

## Upside-Down Curriculum

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

## Two Degrees in Four Years

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

## Academic Support

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

## Hands-on Learning

Internship and Practicum Opportunities
Continuing Education students generally may be required to complete internships during daytime hours. Other accommodations may be made upon approval of the appropriate dean.

## Baking \& Pastry Arts Internship

During their sophomore year as baking \& pastry arts majors, students will be scheduled for assignments (for one term full time or two terms part time) at the Radisson Airport Hotel, Johansson's Bakery or the Johnson \& Wales Inn.

## Culinary Arts Internship

During their sophomore year as Culinary Arts majors, students will be scheduled for assignments (for one term full time or two terms part time) at the University's food service training facilities, the Radisson Airport Hotel, the Johnson \& Wales Inn or one of several other J\&W dining centers.

## Hotel Internship

Hotel management students will enjoy unique opportunities for hands-on learning. This required internship is completed at an independent, University-owned hotel, the Johnson \& Wales Inn or at a University-owned and -operated corporate franchise, the Radisson Airport Hotel.

These facilities, which are open to the public, serve as training sites for our students. As interns, students have an opportunity to gain practical experience in lodging and food service operations.

## Food Service Management Practicum

During their sophomore year as restaurant management and food \& beverage management majors, students will be scheduled for their required term-long assignments (for one term full time or two terms part time) at the University's food service training facilities, the Radisson Airport Hotel, the Johnson \& Wales Inn or one of several other J\&W dining centers.

## Criminal Justice Practicum/Externship

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

## International Experiential Learning

The College of Business offers two international programs, conducted during June or July, which broaden the student's global perspective. Career electives or free electives may be used to satisfy these program/credit requirements.

The Summer Term Abroad program is a three-to-four-week experience in varied international areas. Students, in teams of $15-20$, join two faculty plus business partners to investigate business practice, politics and culture. Recent year programs have been held in the Netherlands, Belgium and Germany; Italy; Czech Republic, Hungary and Poland; Singapore, Malaysia, Russia, and Australia, to name a few destinations. The program combines classroom, case study and partner visits, creating an intense-yet-intimate learning experience.

The Summer Work Abroad program is conducted under the sponsorship of a key business partner. A spring-term seminar prepares teams of 10 students for an intense, two-week visit to the partner's overseas site. The students work as a continuous improvement consulting team, in areas such as operations or human resources, on important company projects.

Recent key business partners have included Textron in England and France, and Texas Instruments in Brazil.

## Marketing Externship/Practicum

By participating in the Marketing Externship/Practicum, students will have the opportunity to apply basic knowledge in actual, ongoing marketing research projects for the University or others. Students work together in groups under the guidance of faculty members and meet weekly in classroom seminars.

## Travel-Tourism Practicum

One of the most exciting aspects of the Travel-Tourism Management program is the practicum located at the Johnson \& Wales Inn. The assignment (for one term full time or two terms part time) affords students the opportunity to put their classroom-learned skills to work in a hands-on experience.

Students will have the opportunity to work at a local travel agency, the Blackstone Valley Tourism Council, the Airport Information Center, the Providence Convention and Visitors Bureau, and Collette Vacations, an internationally known travel wholesaler.

The highlight of the program is the Familiarization (FAM) Tour, a class project to a domestic or international destination. Students will be required to research, budget, plan, promote and actually implement the tasks of a tour escort and tour guide while on tours. The program is also enhanced by MiniFAM tours and a visiting guest speaker series.

## Web Maintenance Team

All sophomore students majoring in web site design work as site developers in the Web Maintenance Team (WMT), a service operating out of the School of Technology's practicum labs. Under the supervision of senior students who act as team managers, site developers upgrade, update and revise existing Web sites for a number of clients.

Selective Career Cooperative Education (Co-op) Eligible students may apply for a Selective Career Cooperative Education assignment run through the Career Development Office. These paid cooperative education assignments allow students to gain academic credit for a work experience within their chosen profession, to gain valuable knowledge about their profession and to develop a professional network within their industry. Upon completion of this term-long course, students will have a more global understanding of the demands and expectations of business and industry.

To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75 during the entire pre-program application process, maintain a clean record of behavior as defined by the Student Code of Conduct, have completed all prerequisite coursework, have appropriate elective or practicum credit
available in their degree audits and 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.

Students from every college or school at the University are eligible to apply for the co-op program. Selection or assignment to the co-op sites is competitive and only those students demonstrating the best fit are chosen by the co-op staff to represent the University.

## Government Externships

As a Johnson \& Wales University student, you may participate in the Rhode Island State Government Intern Program and gain practical experience working in the executive, legislative or judicial branches of Rhode Island government.

In addition to these programs, you may also apply for the Mayor's Internship Program in the city of Providence or for Congressional Internships.

Students interested in government externships should contact Dr. Robert Jackson in the John Hazen White Center, Room 525.

## The John Hazen White School of Arts \& Sciences

The mission of the John Hazen White School of Arts \& Sciences is to integrate liberal arts courses with career education in such a way as 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 approximately $33 \%$ of all their credits in Arts \& Sciences. In addition, the School of Arts \& Sciences offers Across-the-Curriculum programs in Writing, Critical Thinking and Ethics, among other programs and opportunities. Writing Across the Curriculum is a University-wide program that encourages students to use writing as a way of learning and communicating knowledge, thereby enabling students to acquire skills empowering them in pursuit of their professional goals. The Writing Across the Curriculum program at Johnson \& Wales University was developed to integrate the "writing to learn" concept across all majors. All students are required to complete at least one writing-intensive (WI) course within their major field of study. Additionally, students may take WI courses as they are offered in general studies and elective areas.

Students at J\&W may also elect 13.5 quarter credit hour concentrations in Applied Mathematics, Biological Science, Career Writing, Environmental Science, Global Perspectives, History, Leadership Studies, Literature, Physical Science, Political Science, Psychology and Sociology. They are also encouraged to attend the Cultural Events Series featuring
appearances by renowned artists, performers, authors and musicians.

In recognition of the importance of offering leadership initiatives at Johnson \& Wales University, the Center for Leadership Studies champions the idea of making Johnson \& Wales a place where leadership opportunities abound "Across the Campus." The Center serves as a resource for students, faculty and staff to develop their leadership through experiential opportunities in community service, student life activities, academic courses on leadership theory, and training workshops on leadership topics. The Center reaches out to the community by offering corporate leadership training, and by fostering partnerships with community organizations and schools. At Johnson \& Wales, 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 have evolved over more than 80 years' time and continue to adapt as Johnson \& Wales responds to the changing needs of business and industry. Johnson \& Wales University was founded as a business school in 1914 in Providence, Rhode Island by Gertrude I. Johnson and Mary T. Wales. From its origins as a school devoted to business education, Johnson \& Wales has grown to a junior college, to a senior college, and ultimately to university status.

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

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

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

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

In 1984, a new J\&W campus was established in Charleston, South Carolina, which now offers a variety of two- and fouryear programs in food service, hospitality and travel-tourism. The Norfolk, Virginia Campus, opened to the public in 1986, offers 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 and Tourism Global Business Leadership with concentrations in Event Leadership, Finance, Marketing and Tourism Planning. The Center for Education offers a master's degree in Teacher Education in Business or Food Service, and a Doctor of Education degree in Educational Leadership.

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

Also in 1992, Johnson \& Wales opened another campus in North Miami, Florida, which 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 began offering courses in Worcester, Massachusetts in 1992.

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

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

New technology programs recently introduced include Network Engineering, Computer Graphics and New Media,

Computing Technology Services, Engineering Design and Configuration Management, and Technology Services Management.

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

In June 2002, the University unveiled its plan to develop a new campus in downtown Charlotte, N.C. Scheduled to open in fall 2004, the Johnson \& Wales Charlotte Campus will offer associate and bachelor's degree programs in business, culinary arts and hospitality.

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

## The Campus

Johnson \& Wales University consists of two major campuses: the Downcity Campus, located in and around Providence's Abbott Park Place, is home to students in the College of Business, The Hospitality College, and the School of Technology; the Harborside Campus houses students in the College of Culinary Arts and the Alan Shawn Feinstein Graduate School. Residential facilities are located throughout Providence, Cranston and Warwick. The University provides free shuttle bus service between the campuses and residence halls.

## Academic Facilities and Administrative Offices Downcity Campus

The Academic Center at 291 Westminster Street houses the School of Technology and features classrooms, the Technology Learning Center, the Project Practicum Center, computer, engineering and science laboratories, faculty offices and the Director of Academic Computer Services.

The Arcade is located at 65 Weybosset Street and can also be reached from Westminster Street. This property has the distinction of being the oldest enclosed shopping center in America. Built in 1828, The Arcade today houses a number of interesting shops and busy eateries, including Johansson's Bakery and Gladding's women's specialty store, both owned and operated by J\&W. It also houses the University's retailing laboratory and Arcade administration. The Alan Shawn Feinstein Community Service Center, on the third floor, oversees the Feinstein Enriching America and University Service Learning programs.

The Citizens Bank Center for Student Involvement, at 232 Weybosset Street in downtown Providence, houses the Dean of Students Office, Student Activities, Greek Life, Student Conduct, Parents' Office and Campus Ministry.

The John Hazen White Center for Arts \& Sciences, located at the corner of Pine and Chestnut streets, contains the departments of English as a Second Language (ESL), Freshman Studies, Humanities, Mathematics, Science and Social Sciences, as well as the Office of Campus Diversity, the Language Laboratory, and Arts \& Sciences classrooms. It also houses the downcity University Bookstore (operated by Barnes \& Noble College Bookstores Inc.), two dining facilities, the Inactive Records Department, the Dean's Office, faculty offices, and the Student Academic Services Office for business, hospitality and technology students.

The Taco Center for Business and Arts \& Sciences houses classrooms and faculty offices for the Economics Department, the Larry Friedman International Center for Entrepreneurship, and the Center for Leadership Studies.

Johnson Hall, located at 54 Chestnut Street, includes the Department of Accountancy, several accounting classrooms, and Chestnut's, a snack bar and grill for students, faculty and staff.

The Junior Achievement Building is located at 270 Weybosset Street, next to the PAR Building. It currently houses the Information Technology department.

The Kinsley Building, located at 334 Westminster Street, houses Student Financial Services, the Office of Standardized Testing, and the Dean of International Affairs. The Student Counseling Center, Community Relations Office, the Office of Student Success and The Learning Center for Writing \& Academic Support for the Downcity Campus are also located in the Kinsley Building.

Plantations Hall, next door to the PAR Building at the rear of Abbott Park, houses the the fitness center, shower and locker rooms on the lower level, with the Pepsi Forum auditorium, The Women's Center, and the University's Purchasing Department on the first floor. The second floor houses the Advancement and Alumni Relations administration. The third floor is home to the Student Employment Office. The fourth floor houses J\&W's Payroll/Personnel Department. The fifth floor contains the Accounts Payable and Accounting departments.

University Hall, located at 111 Dorrance Street in downtown Providence, is the central administration building of the University. This building houses the University's administrative offices, main library and library administrative offices, University Publications, National Student Organizations, all Admissions offices (except Culinary), the Career Development Office and the Co-op Center for business, hospitality and graduate students.

Academy Hall of the Xavier Complex, located at 259 Pine Street at Broad and Claverick Streets, houses classrooms, faculty offices, a student lounge and a variety of computer and word processing labs. This complex houses The Hospitality College and most of the College of Business.

The Hospitality College deans, chairs and faculty reside on the lower three floors. The Statler Dining Room, a hospitality kitchen lab, is on the first floor.

The College of Business deans, and chairs and faculty for the Management, Marketing and Legal Studies departments reside on the upper four floors.

Xavier Hall of the Xavier Complex includes an interdenominational chapel, the Multicultural Center, and the Health Services Office for the Downcity Campus.

## Academic Facilities and Administrative Offices Harborside Campus

The David Friedman Center, located at 1 Washington Avenue, is where the College of Culinary Arts is based. This includes the office of the dean of the College of Culinary Arts, faculty offices, the Coors Brewing Laboratory, and the International Baking \& Pastry Institute ${ }^{\oplus}$.

The Center includes hot and cold kitchens, bakeshops and pastry shops, dining rooms, meatcutting and meat processing rooms, a storeroom, an oenology and beverage service laboratory, and administrative offices.

East Hall, at 2 Washington Avenue, houses the Residential Life office, in addition to being a residence hall.

The Harborside Academic Center (HAC), at 265 Harborside Boulevard, contains administrative offices for Culinary and Graduate Admissions. It houses department faculty offices for the John Hazen White School of Arts \& Sciences, and Food Service Academic Studies. This building also contains the Alan Shawn Feinstein Graduate School.

Academic facilities include classrooms, three computer labs, a Learning Center and the University's Harborside Bookstore (operated by Barnes \& Noble College Bookstores Inc.). CAFE, the Culinary Arts Foodservice Exposition, is an addition to the Harborside Academic Center and features state-of-the-art kitchens and laboratories, bakeshops, a food science lab, and the Angelica Dining Room used by Culinary Arts bachelor's degree students. HAC also contains the Commons dining area, a multimedia center and an amphitheater.

The Harborside Computer Center, located at 120 Northup Street, across from the Paramount Building, houses four computer labs, staff offices and a classroom.

The Hospitality Center, located at 1150 Narragansett Boulevard in Cranston, houses a large student dining hall, kitchen and bakeshop labs, a small dining room (the Rhode Island Room), and a residence hall with laundry facilities.

Narragansett House, at 1144 Narragansett Boulevard in Cranston, houses the Campus Safety \& Security Office.

The newly renovated Paramount Building, located at 299 Harborside Boulevard, houses several student services departments that have been located together for student convenience. These offices and their hours of operation are
$\left.\begin{array}{ll}\text { Residential Life } & \text { Mon.-Fri. 8:30 a.m.-4:30 p.m. } \\ \text { Career Development } & \text { Mon.-Thurs. 8:30 a.m.-8 p.m. } \\ & \text { Friday 8:30 a.m.-4:30 p.m. } \\ & \text { Mon.-Thurs. 8:30 a.m.-6 p.m. } \\ \text { IDs and Nametags } & \text { Friday 8:30 a.m.-4:30 p.m. } \\ & \text { Saturday 8 a.m.-noon }\end{array}\right\}$

The University Recreation and Athletic Center, located at 1 Washington Avenue, houses the Harborside Nurse's Office, Athletics Office, two gymnasiums, student life programming space, game room, fitness center, the offices of the vice president of student affairs and assistant dean of student affairs, and a convenience store.

The Vilma Gatta Triangolo Alumni House, at 1146 Narragansett Boulevard in Cranston, is utilized for special events.

## University Library Network

The main library, located on the first two floors of University Hall at 111 Dorrance Street, is the central site of the Johnson \& Wales University Library Network. This network presently includes the libraries of the following campuses: Charleston, S.C.; Norfolk, Va; North Miami, Fla; and Denver, Colo. The main facility in Providence holds a collection of resource materials to serve the research needs of the University community and students. The College of Culinary Arts also has a library at the Harborside Campus.

The state-of-the-art library classroom features a multimedia technological presentation system used by librarians to teach research skills to over 5,000 students each academic year. Students learn how to access in real time very general to highly specific electronic resources including Web-based databases and home pages. Many of these databases index thousands of magazines, journals and newspapers, and offer full text retrieval of most articles. A sizeable collection of videotapes on major study topics is available to enhance classroom activities or for personal in-house library use.

During the academic year, downcity library hours are: Monday through Thursday, 8:00 a.m. to midnight; Friday, 8:00 a.m. to 6:00 p.m.; Saturday, 9:00 a.m. to 6:00 p.m.; and Sunday, noon to midnight. Hours are subject to change during term
breaks, holidays and summer. Reference librarians are on duty during the following hours: Monday through Thursday, 8:00 a.m. to 10:00 p.m.; Friday and Saturday, 9:00 a.m. to $6: 00$ p.m.; and Sunday, noon to $10: 00$ p.m.

In order to give students and staff significant off-campus library resources and services, the Johnson \& Wales University Library holds membership in two Rhode Island Library Consortia. The Higher Education Library Information Network (HELIN) is comprised of seven academic libraries that share an integrated library system. Students, faculty and staff have access to HELIN's library resources, services and facilities, in person or via the Worldwide Web. The Consortium of Rhode Island Academic and Research Libraries (CRIARL) exists to promote cooperation among its 15 member libraries and supports joint activities to improve and strengthen library services and resources to the committee of member institutions.

The Culinary Library is located in the Paramount Building. It contains a non-circulating reference collection of up-to-date holdings in the field of culinary arts, including periodicals, books and videotapes.

Hours of operation for the Culinary Library are: Monday through Thursday, 7:00 a.m. to 11:00 p.m.; Friday and Saturday, 9:00 a.m. to 5:00 p.m.; and Sunday, noon to 9:00 p.m.

## Culinary Archives \& Museum

Located at 315 Harborside Boulevard on the Harborside Campus, the Culinary Archives \& Museum at Johnson \& Wales University is the premier museum devoted to the preservation of the history of the culinary and hospitality industries. Internationally renowned, the collection of over one-half million items represents five millennia of history, and is often referred to as "The Smithsonian Institution of the Food Service Industry." The holdings include rare U.S. presidential culinary notations; a gallery of chefs through the ages; tools of the trade from the third millennium B.C.; Egyptian, Roman and Oriental spoons dating back 1,000 years; original artwork; hotel and restaurant silver, and periodicals and documents relating to the culinary arts and entertainment.

The museum also houses an extensive mail order catalog collection and a fashion-related print collection. Operated by the University, admission is free for J\&W students and faculty. Students may also conduct research here using the various collections that represent all areas of study within the University.

## Computer Laboratories

Johnson \& Wales University's three computer centers feature IBM-compatible computers. In addition, translation software is available to convert Macintosh-based files for printing in the labs. All computers feature the MS Office suite and offer black-and-white printing free of charge. Color printing is also available for a nominal fee.

Staff members are available in all labs to help students and answer questions. To enter the labs, a valid J\&W ID and a 3.5 -inch floppy disk are required. Hours of operation vary
seasonally, but an updated listing is always available on the J\&W INFO line, JWU-INFO (598-4636). The same phone line also contains information concerning unplanned closings for inclement weather.

The Harborside Computer Labs are in the newly renovated Harborside Computer Center. These labs contain 128 networked and Internet-ready multimedia computers. Software includes a powerful statistical package, as well as nutrition and menu planning templates. The information number for these labs is 598-1592.

The Xavier Computer Labs are on the second floor of the Xavier Complex and house 218 computers, 150 of which are Internet ready. Besides general purpose labs available to all students, specialized labs are available for the hotel property management system, Fidelio, and an airline reservation system. Labs structured for the business administration courses are also available. The information number for these labs is 598-1535.

The Academic Center Computer Labs are on the fourth floor of the Academic Center. This center houses 215 Internetready computers. Specialty labs include electronics labs, practicum labs and a digital imaging lab. Other labs feature computer programming, electronic engineering software and multi-media graphics design and desktop publishing software. The information number for these labs is 598-1504.

## Practicum Facilities

Johnson \& Wales practicum facilities are owned and operated by the University and provide students with practical training in serving the public.

Unlike other colleges and universities, Johnson \& Wales is in a unique position to offer students hands-on training in a variety of hospitality industry related businesses.

The Radisson Airport Hotel, located in Warwick near T.F. Green State Airport, offers training to interns in food service and lodging operations.

The Johnson \& Wales Inn, located in nearby Seekonk, Massachusetts and open to the public, provides culinary, hotel and restaurant interns with valuable experience in all areas of hotel operations. Interns are also exposed to food service operations in Audrey's restaurant and in banquet and room service departments.

In the T.F. Green State Airport, the University's Information Booth helps travelers to Rhode Island find their way to the state's best attractions. Staffed by travel-tourism students, this practicum facility serves the public in a unique way.

In Practicum Labs at the School of Technology, students perform graphics, Web, programming, networking, database and other technology-based services for a number of clients.

Johansson's Bakery Cafe is the International Baking \& Pastry Institute's ${ }^{\circledR}$ retail store, located on the first floor of The Arcade in downtown Providence. Here, students gain valuable firsthand experience in production, retail selection, retail sales, marketing and merchandising of high-quality pastries and baked goods.

A bustling student center, Chestnut's is an opportunity for culinary internship students to learn restaurant operations in a fast-paced atmosphere.

Snowden Dining Center, our newest J\&W dining facility, located on Weybosset Street, Providence, specializes in a variety of grilled-toorder items and made-to-order signature sandwiches.

The University Club and New Club are private J\&W dining facilities, located in the John Hazen White Center on Pine Street.

Weybosset Street Café, conveniently located on the corner of Page and Weybosset streets, features a cappuccino bar and a variety of sandwiches, juices and energy drinks.

Café Commons, at the Harborside Campus, provides culinary students with valuable experience in food service production.

Located in Warwick, Airport Center East (ACE) offers a diverse menu of selections daily, including ethnic theme meals.

The Hospitality Center at the Harborside Campus is a quantity-food facility, serving a wide variety of fresh food daily.

Edmund Place, located at Edmund Hall on Taunton Avenue in East Providence, offers continental breakfasts, made-to-order deli sandwiches and personal pizzas.

The Johnson \& Wales University Culinary Archives \& Museum, sometimes referred to as the "Smithsonian Institution of the food service industry," is the premier museum devoted to the preservation of the history of the culinary and hospitality industries. Internationally renowned, this collection of over onehalf million items represents five millennia of history. During the academic year, the hospitality and culinary colleges tour the museum. The Museum maintains the archival materials for the Center for Fashion Merchandising \& Retail Studies and accommodates the Center's students during one day of their internships. The Museum's Research Center is open to all Johnson \& Wales students and faculty for advanced research by appointment. Materials may be requested by phone.

For the convenience of J\&W students, the Harborside Convenience Store is located in the Delaney Complex adjacent to the University Recreation and Athletic Center and near the Harborside bus stop. The store offers a large variety of snacks, juices, ice cream and amenities, plus a made-to-order deli. The store is open Monday through Wednesday, 8 a.m. to 1 a.m.; Thursday through Saturday, 8 a.m. to 2 a.m.; and Sunday, 10 a.m. to midnight.

The Alan Shawn Feinstein Graduate School
Johnson \& Wales University's Graduate School consists of 700 students from 51 countries.

The schedule includes courses offered during the day and evenings. Students can complete their studies in one year or more.

Programs of Study

Master of Business Administration in Global Business Leadership with concentrations in Accounting Financial Management<br>International Trade<br>Marketing<br>Organizational Leadership

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Master of Business Administration in
    Hospitality & Tourism Global Business Leadership
    with concentrations in
Event Leadership
Finance
Marketing
Tourism Planning
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## Master of Arts

Teacher Education (for Business or Food Service undergraduate majors)

## Doctor of Education

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

For a catalog and more information, please contact:

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

## Additional Campuses

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

Johnson \& Wales University's Charleston, South Carolina campus was founded in 1984 and offers associate degrees in areas of food service, hospitality and travel-tourism. For more information about Johnson \& Wales' Charleston Campus, write or call the Admissions Office, Johnson \& Wales University, 701 East Bay Street, Charleston, SC 29403, 1-800-868-1522.

Johnson \& Wales University's Norfolk Campus is located in the heart of the Hampton Roads area of beautiful coastal Virginia. The Hampton Roads area is rich in history and beauty, as well as education. A number of prestigious
schools join Johnson \& Wales in calling the area home. For more information about Johnson \& Wales University's Norfolk Campus, write or call the Admissions Office, Johnson \& Wales University, 2428 Almeda Avenue, Suite 316, Norfolk, VA 23513, 1-800-277-2433.

The Florida Campus offers two- and four-year culinary arts, hospitality and business programs. This campus is conveniently close to the tourism-rich areas of Fort Lauderdale and Miami, offering a superb setting for a J\&W education. For more information about Johnson \& Wales' Florida Campus, write or call the Admissions Office, Johnson \& Wales University, 1701 N.E. 127th Street, North Miami, FL 33181, 1-866-JWU-FLORIDA (598-3567).

Celebrating its grand opening in September 2000, J\&W's campus in Denver, Colorado offers two-year and four-year programs in business and hospitality, a two-year program in culinary arts and four-year programs in education. 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 or call the Admissions Office, Johnson \& Wales University, 7150 Montview Boulevard, Denver, CO 80220, 1-877-JWU-DENVER (598-3368).

Students may complete their first year of study by enrolling in Johnson \& Wales University's Göteborg, Sweden program, located on the campus of the IHM Business School. Upon completion of the first year, students may complete their degree requirements at one of J\&W's domestic campuses. For more information about Johnson \& Wales' Göteborg Campus, write Johnson \& Wales University, Box 5273, 40225 Göteborg, Besok, Avagen 15, Garda, Sweden, or call (phone) +46 (0)31-335 2200 , (fax) +46 (0)31-40 3805 .

For more information on programs of study options at Johnson \& Wales University's Day School or campuses in Charleston, South Carolina; Charlotte, North Carolina (opening fall 2004); Denver, Colorado; Norfolk, Virginia; and North Miami, Florida, call Admissions. Program offerings vary between campuses for day and continuing education programs. Catalogs are available.

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

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

Due to the technical standards and requirements essential to certain technical programs at the University, applicants with special needs or physical limitations should inquire of the Learning Center for Writing \& Academic Support prior to enrolling at the University. For more information about technical standards see pages 53-54. Copies of the technical standards applicable to various programs are available from the Learning Center for Writing \& Academic Support.

## Application Procedure

Applications for admission should be completed in full and sent to Continuing Education Admissions, Johnson \& Wales University, 8 Abbott Park Place, Providence, Rhode Island 02903. You may also apply online at www.jwu.edu/ad_applon_ce.htm.

There is no deadline for submitting applications, but students are advised to apply as early as possible before their intended date of enrollment to ensure full consideration. An official application form can be found in this catalog. 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, March, and June. There are no culinary or baking \& pastry arts courses offered during the summer term. However, students in these majors may take academic courses in the summer term. If students are applying for a bachelor of science degree program, they are required to indicate their choice of an associate degree on their application for admission.

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. A transcript release form is available in the back of this viewbook catalog. Specific verification documents must be submitted to the Continuing Education Admissions Office. Verification documents include at least one of the following: a letter from an authorized high school administrator, an official high school transcript, a G.E.D. certificate, or a passing score on a test approved by the U.S. Department of Education. It is the student's responsibility to provide verification of high school completion. Without such verification, the student may not be allowed to register or continue enrollment.

When possible, the University would appreciate receiving a student's high school transcript at the same time as the application for admission.

## Minimum Grade Requirements

To gain admission to paralegal studies programs, applicants' transcripts generally must reflect a 'B' average or better. For certain technology majors, a ' $B$ ' average or better in math is required. Other majors may have specific grade requirements.

## Transfer Students

Transfer students are eligible to apply for any J\&W major; however, they are not guaranteed credit. Credit is usually granted for courses completed with a grade of ' $C$ ' or better (with a numeric value of 2.0) at another accredited institution. Grades of 'pass' are also acceptable for transfer if credit was awarded (and a grade of ' $P$ ' has the numeric value of 2.0 or greater). 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 at Johnson \& Wales. As with prospective freshmen, acceptances are made on a rolling basis as an application becomes complete.

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at Johnson \& Wales. Students must verify high school completion as well. It is the responsibility of those candidates who are currently attending another college to have their updated transcripts sent to J\&W as soon as final grades become available and no later than the first term of enrollment. Credits previously earned at other institutions more than 10 years ago may not be accepted. The University reserves the right to substitute courses at the discretion of the department chairs, directors or deans.

## Admissions Decision

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

## Standardized Testing After Admission

PLACEMENT TESTS (NON-CREDIT, NO FEES): These tests are administered for placement purposes only to all new students, including transfer students, upon entrance. In situations where two or more levels of a subject are required for graduation, the student's academic career in this subject begins at the level determined by the placement test. This is particularly true when a student has previous academic experience in a subject. Placement tests are currently administered to determine foreign language and math placement. For a student placing out of all required levels of a foreign language, departmental policy and recommendation will determine if a Departmental Challenge Examination is in order for credit.

PROFICIENCY TESTS (FOR-CREDIT, wITH FEES): Proficiency Tests are administered to matriculating J\&W students in degree programs requiring the achievement of multiple levels of skills in progression where the self-paced approach is in effect. Credit is awarded for each level of proficiency successfully achieved (\$25 nonrefundable administration and


## Prior Learning Assessment

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

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

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

Once the seminar is completed, eligible students, in consultation with a Student Academic Services counselor, may submit additional portfolios. Refer to the Prior Learning Assessment Brochure, available at Student Academic 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. J\&W subject equivalencies are determined by each department for each exam. These exams are treated as transfer credit for entering freshmen and juniors transferring to J\&W, or from one J\&W college or school to another. J\&W is a national CLEP examination site. Students must take and pass these exams during their freshman and junior years only. Consult the CLEP application for required fees.

DEPARTMENTAL CHALLENGE EXAMINATIONS (CREDIT by EXAMINATION FOR-CREDIT, wITH FEES): Departmental exams may be taken for specifically designated courses within a department. Because of previous academic and/or work experience, all matriculating students may request such an exam when they feel they have completed the requirements of a specific J\&W course. Some testing options require specific criteria in order to take tests. Refer to the Prior Learning Assessment Brochure, available at Student Academic Services, for criteria. Students may apply for Challenge Exams during their freshman or junior years only (\$25 nonrefundable administration and processing fee; \$16/quarter credit hour).

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 Services.

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

## Policies for Portfolio Assessment, Challenge and CLEP Examinations

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

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


## Advanced Culinary Arts Program (A.C.A.P.) (for credit, with fees)

Prospective students who possess advanced knowledge and skills in these food-related areas may apply for the Culinary Arts or Baking \& Pastry Arts A.C.A.P. Examination. The results of the examination are considered in addition to academic records and a letter of recommendation from a food-related employer. It is generally recommended that applicants have a minimum of three years of food-related work experience. Students must apply for the A.C.A.P. examination prior to entrance into the Culinary Arts and/or Baking \& Pastry Arts programs. Please contact the Culinary Admissions Office for more information (\$150 nonrefundable administration and processing fee; $\$ 50 / q u a r t e r ~ c r e d i t ~ h o u r ~$ for each credit hour received).

## International Students

International students applying to Johnson \& Wales University's Continuing Education programs must provide proof of resident alien status to the Continuing Education Admissions Office. Those who cannot provide this information should apply to the Johnson \& Wales University Day School. For information on application to the day school, please request an international viewbook/catalog from International Admissions.
$J \& W$ is proud to have a total of 100 articulation agreements (formal transfer credit agreements) in place with schools in 33 countries. Please contact J\&W's International Center or the director of your school for further information. Johnson \& Wales University has adopted the Principles of Good Practice in Overseas International Education Programs for non-U.S. Students.

## Continuing Education Admissions Representatives

Our Continuing Education admissions representatives will be happy to meet with you and answer any questions you may have about the University, application procedures and financial aid programs. Please call them at (401) 598-2300 or e-mail ceadmissions@jwu.edu for assistance. The CE admissions staff visits companies to explain programs, transfer credit arrangements, and any other pertinent admissions information. Please call for more information.

## Notice of Nondiscrimination

Johnson \& Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, or disability, in admission to, access to, treatment of, or employment in its programs and activities. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Compliance Officer, 8 Abbott Park Place, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Regional Director, Office for Civil Rights, U.S. Department of Education, J.W. McCormack P.O.C.H., Room 701, Boston, MA 02109-4557.
(The term "sexual orientation" shall mean and be limited to having an orientation for or being identified as having an orientation for heterosexuality, bisexuality, or homosexuality. This Notice of Nondiscrimination shall not be interpreted to prohibit Johnson \& Wales University from maintaining separate facilities, sports teams, housing, university-based social fraternities and sororities, and other programs and facilities, for males and females, in accordance with the provisions of Section 16-381.1 of the General Laws of Rhode Island, as the same may be amended from time to time. With respect to insurance benefits, housing, and other benefits that are based on documentable, legal, marital relationships, unmarried persons, whether heterosexual, bisexual, or homosexual, who are not legally married, shall not be eligible for such benefits.)

## Tuition \& Fees

The following tuition and fees schedule is effective for the 2003-2004 academic year. Tuition and fees are subject to change annually.

Tuition \& Fees<br>Laboratory courses General studies courses<br>\section*{2003-2004 Academic Year}<br>\$254/quarter credit hour \$106/quarter credit hour

Tuition is applicable to all students, including those on approved off-campus programs. For purposes of financial aid eligibility, full-time status is determined on a term basis and consists of a minimum of 12 quarter credit hours per term.

## Transcripts

\$2
Issued only upon written request. Official transcripts bearing the University Seal must be mailed directly to the authorized agencies from Student Academic Services. Students may also request an unofficial transcript for personal use. No transcript is issued unless the student is current in all financial obligations to Johnson \& Wales University.

## Refund Policies

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

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

## University Withdrawal Credit Policy

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

- the University will credit $100 \%$ of the term charges, less an administrative fee that does not exceed the lesser of \$100 or $5 \%$ of the term tuition charge.


## If a student terminates during

- the first week of the term but after the first day of classes, the University will credit $90 \%$ of the term charges, less an administrative fee that does not exceed the lesser of $\$ 100$ or $5 \%$ of the term tuition charge.
- the second and third week of the term, the University will credit $50 \%$ of the term charges, less an administrative fee that does not exceed the lesser of $\$ 100$ or $5 \%$ of the term tuition charge.
- the fourth, fifth and sixth week of the term, the University will credit $25 \%$ of the term charges, less an administrative fee that does not exceed the lesser of $\$ 100$ or $5 \%$ of the term tuition charge.
After the sixth week of the term, students will be responsible for $100 \%$ of the term charges.

Examples of the University's refund policy are available upon request in the Student Financial Services Office.

## Independent Students

To be considered independent for financial aid purposes for the 2003-2004 academic year, students must answer "yes" to one of the following questions:

1. Were you born before January $1,1980 ?$
2. Will you be working on a master's or doctorate program (such as an M.A., M.B.A., M.D., J.D., or Ph.D.) during the school year 2003-2004?
3. As of today, are you married? (Answer yes if you are separated, but not divorced.)
4. Do you have children who receive more than half of their support from you?
5. Do you have dependents (other than your children or spouse) who live with you and who receive more than half of their support from you, now and through June 30, 2004?
6. Are you an orphan or ward of the court, or were you a ward of the court until age $18 ?$
7. Are you a veteran of the U.S. Armed Forces?

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

[^4]
## Financial Obligations

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

## STUDENT FINANCIAL SERVICES (SFS) Financial Planning

The University realizes that financing an education may be a very complex process for many students. In order to assist students in these matters, Johnson \& Wales has established a staff of financial planning counselors. These counselors are available to work with students and their families on an individual basis to help them best utilize their own funds and other available resources to meet educational expenses.

## Payment Options

Several options exist which allow students a choice of payment methods. For complete details on the payment options available, please contact the Student Financial Services Office at 1-800-343-2565, ext. 1468.

## Financial Aid

To assist students in meeting their educational expenses, Johnson \& Wales University offers federal financial assistance - grants and low-interest loans. In many cases, qualified students receive a financial aid package which includes both types of financial aid.

## How To Apply

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

## 1. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid is available from high school guidance offices and the University's Student Financial Services Office. This form must be completed and forwarded as soon as possible after January 1 to the Federal Processor. Applications for financial assistance are then processed and sent to the Student Financial Services Office at the University. The FAFSA is also available on the Worldwide Web at www.fafsa.ed.gov.

## 2. Other Documentation

The Financial Aid Office may request additional paperwork to support the student's request for financial assistance. 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 cannot be finalized until all requested documentation has been received by the Student Financial Services Office.

## Student Eligibility Requirements

Financial aid will be distributed to students based on their financial need. All students seeking financial assistance must file a FAFSA with the Federal Processor. The FAFSA form is used to determine your financial need.

Financial need is the difference between the cost of the student's education (tuition and fees, travel and personal expenses) and the student's total family contribution. 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 family members in college, and the student's own resources, such as earnings, savings, and untaxed income for which the student may qualify. 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) and Federal Perkins Loan are administered by Johnson \& Wales University. You must apply for these programs through the FAFSA.

Aid from these programs is awarded on the basis of financial need. In order to receive maximum consideration for financial assistance, it is recommended that students apply as soon as possible after January 1. The award process begins in March of each academic year.

In order 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-fulltime basis may have their financial aid reduced; some students enrolled on 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 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 on page 94 and in the Student Handbook. Students who fail to maintain satisfactory academic progress will be notified by Student Academic Services.

## Return of Title IV Funds

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

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

## Financial Aid Programs

The following programs are the major financial aid resources available to students. Students may receive assistance from any one of these, or from a combination of all of these programs, in what is called a financial aid package. Student eligibility for these programs is based on completion and submission of the form(s) described in the How to Apply section. Since awards are not automatically renewable, students must reapply each year.

## Federal Pell Grant

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

## Federal Supplemental Educational Opportunity Grant (SEOG)

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

## Federal Perkins Loans

These low-interest loans are funded by the federal government and administered by Johnson \& Wales. The amount of the loan is based on the need and availability of funds.

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

## 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 by the Financial Aid Office, or may be obtained from the student's local lending institution.

Students may borrow up to a maximum of $\$ 2,625$ per academic year for the first year of undergraduate study, $\$ 3,500$ for the second year and $\$ 5,500$ per year for the last two years.* Students must begin repayment six months after they leave college or drop 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 the student's debt and the length of the student's 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 Stafford Loan amounts discussed above.

## The Parent Loan Program for Undergraduate Students (PLUS)

 The 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. Repayment of this loan must begin within 30 days of the time the loan is fully disbursed. The borrowing limit is the total cost of attendance, minus any financial aid being received.* Applications for these loans are available from Student Financial Services or the student's local lending institution.[^5]
## Outside Scholarships

There are many other potential scholarship sources that students should consider to help finance their education. Students should complete a Johnson \& Wales University Profile for Scholarship Eligibility Form, available in the Student Financial Services Office, to determine their eligibility for scholarships listed on our computer database. Also, students should contact the Higher Education 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 the student or his/her family may be affiliated. In addition, many companies provide scholarship aid for children of employees, while others directly aid students who work for them while attending school. Students should also apply for scholarship aid from professional organizations and industrial groups which sponsor scholarship programs for students who plan to major in related business fields.

## Rhode Island State Scholarship \& Grant Programs

The state of Rhode Island provides scholarships and grants for Rhode Island residents who demonstrate financial need. To apply, students must submit the Free Application for Federal Student Aid (FAFSA) by March 1 for the following academic year. For more information, contact the Johnson \& Wales Student Financial Services Office or the Rhode Island Higher Education Assistance Authority, 560 Jefferson Blvd., Warwick, Rhode Island or call (401) 277-2050.

## Class Schedules

Evening classes are offered Monday through Thursday for business, hospitality and technology students, from 6 p.m. to $9: 45$ p.m. or 10 p.m. Saturday classes for students in these programs are generally held from 8 a.m. or 8:15 a.m. to noon. The academic year for culinary arts continuing education classes runs from September through June. Classes are generally scheduled on Saturdays from 8 a.m. or $8: 15$ a.m. to noon, and 1 p.m. to 5 p.m.; and Sundays from 7 a.m. to 6:30 p.m.

When certain Monday holidays are observed and classes are canceled, make-up classes will be held on Fridays. Final examinations each term may also be held on Fridays. Classes missed due to holidays or storms will be rescheduled as announced by the vice president of academic affairs. Class cancellations will be posted on the University's InfoLine (JWU-INFO) and the University line for school closings (598-5555).

## Summer Sessions

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 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 Services.

## Attendance

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

Student Academic Services 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.

## Full-Time Status

In order for a Continuing Education student to qualify for fulltime status and comply with course completion standards specified by Satisfactory Academic Progress criteria (see next page), he or she must schedule for 13.5 quarter credit hours per term unless mitigating circumstances are acknowledged. Students applying for Veteran's Benefits should check with a Veterans Administration representative for credit requirements. For purposes of financial aid eligibility, full-time status is determined on a term basis and consists of 6 quarter credit hours per term.

## Undergraduate Grading System

The grading system is as follows:

| Letter Grade | Grade Range | Quality Points |
| :---: | :---: | :---: |
| A+ | $95-100$ | 4.00 |
| A | $90-94$ | 4.00 |
| B+ | $85-89$ | 3.50 |
| B | $80-84$ | 3.00 |
| C+ | $75-79$ | 2.50 |
| C | $70-74$ | 2.00 |
| D+ | $65-69$ | 1.50 |
| D | $60-64$ | 1.00 |
| F | $0-59$ | 0.00 |
| W | Withdrawal | 0.00 |
| W/P | Withdrawal/Pass |  |
| I | Incomplete |  |
| P | Proficiency |  |
| AU | Audit |  |
| NC | No Credit |  |
| GP | Grade Pending |  |
| CX | Credit By Examination |  |
| S | Satisfactory |  |
| U | Unsatisfactory |  |
| PL | Prior Learning Credit |  |
|  |  |  |

NOTE: Not all grades apply at all campuses. For further information on Johnson \& Wales' grading system, consult the current Student Handbook.

Grade reports are issued upon completion of each term. A summary of the student's attendance record is included in each grade report.

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

## Failure (F)

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

## Withdrawal (W)

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

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


## Withdrawal/Pass (W/P)

"Withdrawal/Pass" is issued to eligible students who withdraw (or are withdrawn for excessive absences) from any scheduled course after the official withdrawal period of the school or college, or who withdraw from the University after the official mid-term date for reasons other than extenuating. The W/P grade is not available for practicum courses, internships, externships or career-co-ops. To be eligible for a W/P in a particular course, the student may not have a grade of $D+$ or lower in the course and the student must otherwise be in good standing. Upon the successful completion of the course at a later date, the cumulative average will reflect only the new grade. Credits associated with W/P will count as credits attempted in the term and credit compliance calculations. (Please note: Graduate school students are not eligible for W/P grades.)

## Incomplete (I)

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

## Proficiency Credit (P)

Proficiency Credit is issued to students who have proven proficiency in a given subject area. This grade is not calculated into the cumulative average.

## Audit (AU)

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

## No Credit (NC)

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

## Grade Pending (GP)

A "GP" is issued as a temporary grade pending the completion of course requirements. A grade pending is not calculated into the cumulative average and is generally used under extenuating circumstances.

## Credit by Examination (CX)

"Credit by Examination" grades are issued to students who have passed a departmental exam for specifically designated course(s) within a department.

## Satisfactory/Unsatisfactory (S/U)

A Satisfactory/Unsatisfactory grade will be assigned to determine the successful completion of the Feinstein Enriching America Program or a certification exam (Day Schools only).

## Prior Learning (PL)

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

## Satisfactory Academic Progress

A student must meet the following standards of academic achievement and successful completion of a prescribed sequence of study while enrolled at Johnson \& Wales. Johnson \& Wales requires that all courses be successfully completed in order to graduate.

## Application of Standards

These satisfactory progress standards apply to all students, part-time or full-time, enrolled in the standard program. Satisfactory progress standards do not apply while the student has a non-regular student status. Appropriate adjustments will be made if a student is matriculating as less than a full-time student. The evaluations occur at the points indicated.

## Maximum Program Length

A full-time student must complete the entire two academic year program (A.S. degree) in no more than three academic years ( 10.5 terms). Failure to complete the A.S. degree in 10.5 terms will result in forfeiture of the A.S. degree. A full-time student must complete the entire four-academic-year program (B.S. degree) in no more than six academic years ( 21 terms). Failure to complete the program during the allotted time period will result in the dismissal of the student from the institution.

## Minimum Academic Achievement

A full-time student must achieve the following grade point averages (GPAs) at the specified evaluation points in order to remain enrolled as a regular student. The evaluation points reflect a sliding scale leading to the 2.00 GPA required for graduation. All students are evaluated at the end of each term. A student is placed on academic probation if the student's GPA falls below 2.00 but above the minimum termination GPA. Minimum termination GPAs and evaluation points are as follows:

| A.S. Degree | GPA |
| :--- | :--- |
| End of 1 full term | $1.00^{* *}$ |
| End of 2 full terms | 1.25 |
| End of first academic year (3 full terms) | 1.50 |
| End of 4 full terms | $1.60^{*}$ |
| (50\% of maximum program length) |  |
| End of second academic year | $1.75^{*}$ |
| $\quad$ (6 full terms: $75 \%$ of maximum program length) | 1.85 |
| End of 8 full terms | $2.00^{*}$ |

```
B.S. Degree
End of first academic year (3 full terms)
End of 4 full terms
End of second academic year
End of 10.5 terms
    (50% of maximum program length)
End of 13 full terms
    (75% of maximum program length)
End of 21 full terms: graduation
* Required mandatory dismissal by federal law
** Immediate academic suspension
```

1.60
$1.75^{*}$
1.80
$1.85^{*}$
2.00*

## Successful Course Completion

A full-time student must successfully complete the following percentages of the courses required for the program in order to remain enrolled as a regular student.

## A.S. Degree

Minimal Successful
Course Completion
End of 2 full terms
End of 4 full terms
End of 10.5 full terms
\% of Courses Attempted 55\%+ 60\% ${ }^{++}$ $100 \%^{++}$

## B.S. Degree

| End of first academic year | $19 \%^{+}$ |
| :--- | ---: |
| End of 4 full terms | $25 \%^{+}$ |
| End of second academic year | $55 \%^{+}$ |
| End of 9 full terms | $60 \%^{++}$ |
| End of 13 full terms | $65 \%^{++}$ |
| End of 21 full terms | $100 \%$ |

+ Student may be put on academic probation.
++ Failure to meet standard will result in academic dismissal.


## Academic Probation

Even though a student exceeds the minimum standards for academic achievement and successful course completion described above, the student will be placed on probation if the student's GPA or successful course completion rate at the evaluation point and at the end of each term is less than that required for graduation. All students placed on probation will be counselled by their academic counselor and will be offered tutoring. While on probation, a student is eligible for financial aid.

During the time of academic probation, the student's progress is monitored by the Committee on Academic Standing, which will determine whether to impose academic suspension if satisfactory progress is not made.

Students on academic probation who achieve 2.0 or above earn a nonprobationary status.

## Suspension

Students may be suspended if they do not meet Satisfactory Academic Progress. During the suspension period, the student will not be allowed to matriculate and is expected to work on academic deficiencies. To reinstate, the student must provide documention of academic improvement or skills improvement.

## Continuation as a Non-Regular Student

If a student fails at any evaluation point to meet either the minimum academic achievement or successful course completion standards described above, the student may no longer continue at Johnson \& Wales University as a regular student and is no longer eligible for federal and state student aid.

However, with approval by the director of academic counseling, the student may continue as a non-regular student for a period of time not greater than one term and will not be eligible for federal and state student aid in order to retake courses or to practice skills at which the student was previously unsuccessful. During the period (not greater than one term) the student will be charged tuition consistent with stated tuition and fees.

## Reinstatement as a Regular Student

If a student demonstrates that he or she is academically and motivationally prepared to continue in the program after retaking courses or practicing skills as a non-regular student for a period not greater than one term, the student may be reinstated as a regular student including eligibility for federal and state student aid. The director of academic counseling must approve reinstatement based on evaluations made by instructors and academic counselors familiar with the work of the student. If reinstated as a regular student, the student will be placed on probation for at least one term.

Students who are academically dismissed before completing an A.S. degree may apply for reinstatement after earning an associate degree at an accredited postsecondary institution.

## Course Repetitions and Incompletes

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

## Mitigating Circumstances

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

## Academic Appeal Procedure

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

## Leaves of Absence

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

## Pass/Fail

Johnson \& Wales University does not offer courses on a pass/fail basis.

## Remedial Courses

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

## Unit of Credit

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

## Residency Requirement

Candidates for 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 study.

## Graduation Requirements

Graduation requires successful completion of a prescribed sequence of study and a minimum grade point average of 2.00. The Committee on Academic Standing reviews all students each term for cumulative as well as term grade point averages.

Additionally, students enrolled in the College of Culinary Arts and the Hospitality College, who are required to take Sanitation Management (FM1060), must pass the National Restaurant Association's sanitation exam with a $75 \%$ or higher to fulfill graduation requirements.

All associate level degrees require the completion of a minimum of 90 quarter credits. All bachelor'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.

## Honors

At commencement exercises, eligible degree candidates receive cum laude, magna cum laude and summa cum laude recognition according to their academic program average. Students with the designated GPA receive honors as follows: cum laude, 3.40-3.60; magna cum laude, 3.61-3.80; and summa cum laude, 3.81-4.00.

## Transfer \& Career Prerequisites

Students who intend to transfer to other colleges or enroll in graduate schools must determine the requirements of those institutions and plan their programs of study accordingly. Johnson \& Wales University makes no claim or guarantee for transfer credit to other academic institutions. Similarly, students who intend to take state or foreign business, trade, or professional licensing examinations should determine the prerequisites of those jurisdictions prior to selecting programs of study. Students interested in transferring to J\&W should see page 86 for information on transfer admissions policies.

## Modern Languages

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

## Concentrations

The John Hazen White School of Arts \& Sciences offers 13.5 quarter credit hour concentrations in Applied Mathematics, Biological Science, Career Writing, Environmental Science, Global Perspectives, History, Leadership Studies, Literature, Physical Science, 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.

The Hospitality College offers 13.5 quarter credit hour concentrations in Casino \& Gaming Operations, Food \& Beverage and Resort Management to CE students.

The College of Business offers 13.5 quarter credit hour concentrations in Financial Services Management, Human Resource Management, Legal Issues and Operations Management to CE students.

The School of Technology offers concentrations in Applications Programming, Business Programming, Computerized Drafting, Database Management, Desktop Publishing, Multimedia and Networking to CE students.

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

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

## Academic Honor Societies

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

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

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

## Special Honors And Rewards Program (SHARP)

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

1. Incoming freshmen who are honors graduates of approved secondary schools, have been elected to their state or national honor society, or have maintained a minimum cumulative GPA of 3.0
2. Students at Johnson \& Wales who have maintained a 3.40 cumulative GPA for each term after the completion of their first term of full-time regular matriculation
3. New transfer students who maintained full-time enrollment at a previous institution and each term earned a cumulative GPA equivalent to Dean's List status for that institution

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

If at any time during a matriculation period the student's cumulative GPA falls below the minimum 3.40 requirement, the student is no longer eligible for SHARP and is dropped from the program permanently. If additional credits are scheduled, Student Academic Services will adjust the student's schedule as necessary. Students who have been denied or dropped from SHARP may not reapply.

## Academic Functions

Orientation for all new students is held each term before the start of classes. Activities include registration, academic orientation, distribution of photo identification cards and parking permits, and meetings with administration.
Orientation also includes placement testing.
Commencement is held at the end of each academic year. At these exercises, degree candidates are recognized. Participation in commencement exercises does not imply that graduation requirements have been met.

## Awards

The Johnsonian Spirit Award is presented each year to the Continuing Education student who best exhibits the founding spirit of Johnson \& Wales University. Students selected in the past have not only excelled academically, but have served in motivational and leadership roles for their peers.

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

## Career Development

The Career Development Office offers a variety of work programs and career services to assist students in obtaining successful 'best fit' employment throughout their academic and professional careers.

Programs include an annual Career Day held every fall, which is an event open to the entire student body. Each year approximately 200 companies and organizations participate. Each spring college-specific Career Expos are also held.

Cooperative Education opportunities are available in the business and hospitality colleges, the Graduate School, the School of Technology and the College of Culinary Arts. Co-op is designed to provide eligible students with a paid, practical work experience in their chosen fields of study, while allowing students to earn academic credit for the experience.

Each year, numerous companies from throughout the United States visit the campus during the fall and spring terms to recruit graduating students during On-Campus Recruiting. Students utilize an internet-based recruiting and employment software package to formally apply for professional positions during On-Campus Recruiting and for other employment programs offered through the Career Development Office.

Upon graduating, all students must complete a Graduate Employment Survey to allow the University to determine the level of employment of the graduating class, the latest employment trends and to offer assistance to those students who desire help in finding best fit employment.

## The Center for Academic Support

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

## Services Offered

- The Learning Center for Writing \& Academic Support individual, group, peer, and professional tutoring
- Coordinated study groups in residence halls
- Supplemental instruction
- Workshops in stress management, time management, learning strategy instruction
- Accommodations for special needs students with appropriate documentation, including, but not limited to
- Decelerated course load
- Preferential scheduling
- Oral/Extended time exams
- Note-taking accommodations
- Tape recorders allowed in class
- Taped texts
- Support groups

The Center for Academic Support complements students' academic and 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.

The Learning Center for Writing and Academic Support The Learning Center for Writing \& Academic Support in the Kinsley Building ( 334 Westminster Street on the Downcity Campus) offers students academic assistance in business, hospitality, and arts \& sciences courses. Writing laboratories for undergraduate and graduate students are available, including tutoring for all types of written projects, study skills remediation, and help in researching and designing papers. Tutoring in all first-year courses and most upper-level courses is available.

Continuing Education students are free to use the services of The Learning Center for Writing \& Academic Support during the day. In addition, tutors from the center are available at various locations throughout the campus at night.

The Learning Center for Writing \& Academic Support at the Harborside Academic Center offers students individualized and/or small group tutoring in culinary and pastry laboratory and academic classes, as well as in study skills.

Contact The Learning Center for Writing \& Academic Support for more information.

Downcity 598-1485
Harborside 598-1703

## Special Needs/Disabled Students

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

Because some programs of study at the University have technical standards and requirements, applicants and students with special needs or physical disabilities should contact the director of the Center for Academic Support at 598-4689 to discuss the availability of reasonable accommodations where appropriate. Copies of the technical standards applicable to various programs are available from this office. For more information on technical standards, see pages 53-54.

Consult the Student Handbook or contact The Center for Academic Support at 598-1485 for more information.

## Tutorial Assistance

The University provides tutorial assistance through its Learning Center for Writing \& Academic Support. Every effort is made to identify students in need of assistance. Students themselves, however, are urged to take the initiative in seeking out-of-class help during faculty office hours and through the Learning Centers.

In addition, peer and professional tutoring is available in math, accounting, writing skills and most major courses. Tutors, directed by a learning skills professional, provide individual and/or group sessions as student needs and resources dictate.

## English Language Institute

A department in the John Hazen White School of Arts \& Sciences, the English Language Institute provides international students with an opportunity to learn English as a Second Language and earn academic credit for the intermediate and advanced levels.

The English Language Institute offers intensive English instruction of 20 hours per week for students who are preparing for admission to undergraduate and graduate degree programs. Instruction is also offered to those students who wish solely to improve their English language skills. For more information, call International Admissions at 598-1074.

## Health Services

J\&W maintains two Health Services offices where health care is provided to students - one for the Downcity Campus at Xavier Hall and one for the Harborside Campus at the University Recreation and Athletic Center.

J\&W's nurses provide health care services and maintain student medical records. In addition, they may refer students to the University physician who is on campus four mornings a week.

J\&W's health services are available to commuting students as well as to residents.

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

## International Center

The International Center is located on the third floor of the Kinsley Building on the Downcity Campus. In addition, an International Student Advisor from the Center is located at the Student Academic Services Office in the Paramount Building at the Harborside Campus. Consult the International Student Handbook for hours of availability.

The main focus of the International Student Services Office is to help international students adhere to INS regulations, maintain their student visa status and access all the
benefits permitted by their student visa; however, a variety of other programs and services have been created to assist you from the moment you land at the airport until the day you graduate and beyond. The International Student Services Office offers arrival services and orientation programs for international students. In addition, information sessions on employment, tax and other immigration issues are offered regularly at both the Kinsley and Paramount offices.

## Multicultural Center

The Multicultural Center is part of the Office of Campus Diversity. Founded in 1993 to encourage efforts to respect, support and educate people of diverse backgrounds, the Center exists as an integral part of campus life. Consistent with the mission of the University, its primary focus is to empower all members of the University's diverse student body to live and work in an interdependent world. A major objective is to foster a move toward building collective goals for the student body, based on an awareness of cultural differences and a sensitivity to equity. Program activities include serving as a resource for the entire campus community by sponsoring educational programs, cultural events and social activities. This includes developing ongoing relationships with students and student organizations, and promoting programs and services which impact all students and the Johnson \& Wales community at large.

The Multicultural Center is located in the Xavier Complex, Downcity Campus, at 60 Broad Street (corner of Broad and Claverick). For more information, call 598-4776 or e-mail moc@jwu.edu.

## The Office of Campus Diversity

The Office of Campus Diversity was established as of the 1999-2000 academic year under the direction of the John Hazen White School of Arts \& Sciences. The administrative offices are currently housed in the Multicultural Center.

This office was established to actualize and infuse the diversity initiative throughout the life of the University by engaging students, staff, faculty and administration to collaborate in this ongoing process. Through the University's Blueprint for Diversity, the Office of Campus Diversity acts as a catalyst and coordinator for the development and implementation of strategies that promote an integrated, inclusive and interactive community of learning. While serving as a resource that fosters positive and proactive change, this office works to enhance diversity and community in the University. The initial priorities of the office include the hiring and retention of diverse faculty, minority student retention, diversity training for faculty and staff, the infusion of diversity into the curriculum, and creating a campus climate that welcomes diversity.


## Orientation

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

## Parking

In order to park your vehicle on University property, you must have a parking permit. Parking permits are available through the registration/orientation process or you may receive a parking permit from the Campus Safety \& Security Office. To receive a parking permit, you must go to Campus Safety \& Security and present the following:

- Current University ID
- Valid driver's license
- Proof of minimum liability insurance
- Valid automobile registration

There is no fee charged for this parking permit to Continuing Education students. Parking is available in designated University parking lots on a first-come, first-served basis, and there is no guarantee of available space. The parking privilege extended to Continuing Education students does not apply during daytime business hours. Parking is available in University lots after 5 p.m. Monday through Thursday (Friday for make-up classes) and all day Saturday and Sunday. The University is not responsible for any vehicle or its contents while it is parked on University property.

## Personal Counseling

The Student Counseling Center is dedicated to providing confidential personal and clinical counseling services to the students of Johnson \& Wales. Our goal is to provide a safe, private place where students can explore their problems as they adjust to and cope with the pressures of college life. The Student Counseling Center is located on the third floor of the Kinsley Building at the Downcity Campus; a satellite office in the University Recreation and Athletic Center is available by appointment only. Please call 598-1016 for more information or to schedule an appointment.

## Safety \& Security

The University's Safety \& Security Office is responsible for the enforcement of school policies, security on campus, and providing service for the University's students, faculty and staff. Students are encouraged to take advantage of the services and programs offered by the Safety and Security Office, including

- CPR and First Aid
- Auxiliary Student Officer program
- Engraving services
- Safety presentations

The Safety \& Security Office is open 24 hours a day, 365 days a year. Students who need help or have questions should call extension 1103 from a University phone or 598-1103 from a non-University phone.

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

The Office of Student Activities has two locations: in the Citizens Bank Center for Student Involvement for the Downcity Campus and in the University Recreation and Athletic Center at the Harborside Campus. Some of the programs and services include

- student clubs and organizations
- sororities and fraternities
- concerts
- comedians
- leadership retreats
- Halloween, Winter and Spring Week events
- Campus Ministry
- lounge area with television and vending machines
- Homecoming/Family Weekend
- Emerging Leader series
- Cultural events


## Recreational Programs

Johnson \& Wales offers the opportunity to participate in a variety of recreational and intramural sport programs. The Recreation Department supports a constantly growing intramural sports division. Since intramural sports have been an integral part of the University for many years, its programs grow in response to student interest. Intramural sports currently offered include softball, indoor soccer, basketball, cycling, deck hockey, badminton, table tennis, roller hockey, flag football and lacrosse.

In addition, there are a number of tournaments and activities including daily aerobics classes, bowling, introduction to the martial arts, 5-on-5 basketball, billiards tournaments, 3-on-3 basketball, badminton, kickboxing, laser tag and more. Students are encouraged to bring their new ideas and interests to the Recreation Department, located in the University Recreation and Athletic Center.

## Fitness Programs and Facilities

Johnson \& Wales' two fitness facilities provide an outstanding environment for students to continue to improve their health and well-being.

Both the Plantations Fitness Center on the Downcity Campus and the University Recreation and Athletic Center on the Harborside Campus feature fitness professionals dedicated to providing education as well as assistance to help students achieve their fitness goals.

In addition to offering free individual fitness assessments and a customized workout, the fitness centers contain a full cardio-theater, Nautilus circuit, and a wide variety of free weights and free-weight stations. Both fitness centers are free to all students with proper ID.

## Athletic Facilities \& Scheduling

University Recreation and Athletic Center Located at the Harborside Campus, the center opened for business on December 3, 1998 with more than 2,200 people attending the grand opening festivities, which featured the center's first home men's basketball game. The center's three full-size wood basketball and volleyball courts showcase a wide variety of intramural and recreational programs, and play host to J\&W's NCAA Division III wrestling, men's and women's basketball, and volleyball teams. In addition to the courts, the center also boasts a state-of-the-art fitness center, an aerobics/dance studio, a multi-purpose sport court, and locker room facilities open for use by the entire University community with proper ID.

## Harborside Sports Rink

Located at the Harborside Campus, the rink serves as host for many intramural, recreational and campus programs. The all-sport surface provides students with space for a wide variety of programs including wiffleball, roller and deck hockey, and indoor soccer.

Legal control of the University is vested in the Board of Trustees.

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Nancy Barta-Norton, M.L.S., Access Services Librarian; B.A., M.A., M.L.S., University of Rhode Island

Rosita Hopper, M.L.S., Head of Technical Services; B.F.A., University of Illinois; M.L.S., Simmons College

Hope Houston, M.L.S., Head of Reference Services; B.A., M.L.S., University of Rhode Island

Barbara Janson, M.L.S., Director of Culinary Library; B.A., University of Massachusetts-Dartmouth; M.L.S., University of Rhode Island

Richard Keogh, M.L.S., Internet Librarian; B.A., Tufts University; M.A., M.L.S., University of Rhode Island

Elizabeth Anne Nelson, M.L.S., Interlibrary Loan Librarian;
B.A., Rhode Island College; M.L.S., University of Rhode Island

Sue Reynolds, M.L.S., Electronic Resource Librarian;
B.A., University of Rhode Island; M.S., University of Bridgeport;
M.L.S., Southern Connecticut State University

## UNIVERSITY ADMINISTRATION*

## Administration

## OFFICE OF THE CHANCELLOR

Morris J.W. Gaebe, B.S., L.H.D. (hon.),
Chancellor \& Chairman of the Board
Jacqueline Gourd, Executive Secretary

## OFFICE OF THE UNIVERSITY PRESIDENT

John A. Yena, M.B.A., D.B.A. (hon.),
D.Ed.A. (hon.), University President

## PROVIDENCE CAMPUS

John J. Bowen, M.M., D.B.A. (hon.), Executive Vice President; President, Providence Campus
Irving Schneider, Ph.D., Vice President, Providence Campus
Robin Krakowsky, M.B.A., Vice President, Administration
Victoria A. Bruno, M.A., Administrator \& Liaison, Office of the President, Providence Campus
Kathleen A. Harney, Director of Employee Enrichment Programs

## Academic Affairs

Richard J. Kosh, Ph.D., University Provost
Clifton Boyle, Ed.D., Vice President
Louis A. D'Abrosca, Ed.D., Dean of Academic Administration
Jane Hanna, M.A., Director of Transfer Academic Administration and University Testing

## Admissions

Kenneth DiSaia, M.B.A.,
Vice President of Enrollment Management
Maureen Dumas, B.A., Dean of Providence Admissions
Jeanne Blanchette, B.S.,
Director of University Recruitment and Training
Marie McGovern, B.S.,
Director of University Recruitment and Training
Manny Tavares, Ed.M.,
Director of International Recruitment and Training
Al Seitz, B.S., Director of Admissions
Rita Mulligan, M.S., Director of International Admissions
Amy O'Connell, B.A., Assistant Director of Culinary Admissions
Allan G. Freedman, Ed.D., Director of Graduate Admissions
Jennifer Tockman, M.S.,
Director of Continuing Education Admissions
Raymond Dube, B.A., ACCESS Coordinator

## Advancement

Thomas L. Wright, M.S., Senior Vice President of Development
Vincent F. Saele, M.S.,
Senior Vice President of Alliances and Philanthropy
Caroline Cooper, Ed.D., M.B.A., C.H.A.,
Executive Director, Business and Hospitality Relations
William J. Day, M.S., C.F.E.,
Executive Director of Industry/Vendor Relations
Rick Tarantino, M.S., Executive Director of Advancement
Frances Audette, A.S.,
Executive Director of Advancement Operations
Scott Cohoon, B.A., Director, Foundation \& Grant Relations
Kristen L. Adamo, B.A., A.P.R.,
Director, Advancement Marketing \& Communications
Corinne C. Smith, B.S., Director, Advancement Relations
Lani R. Wild, B.S., Director, Special Projects

## Career Development/ Alumni Relations

Donna J. Yena, M.B.A., Vice President of Career Development/ Alumni Relations Celeste Brantolino, M.B.A., Director of Career Development/Alumni Relations
Joseph Campos, M.B.A., Manager of Recruitment Planning
John Engerhorn, A.S.,
Assistant Manager of Cooperative Education
Robert O. Forcier, M.B.A., Manager of Professional Development John Laurent, M.A.T., Manager of Cooperative Education Judi Mazzarelli, M.B.A.,

Director of Information and Management Systems for Career Development/Alumni Relations
Lori Zabatta, B.S., Manager of Alumni Relations

[^6]
# Center for Teaching Excellence and Distance Learning (CTEDL) 

## External Affairs

Kenneth R. Levy, M.A., Senior Vice President, External Affairs

## Facilities Management/Physical Plant

Merlin A. DeConti, Jr., P.E., M.S., Vice President, Facilities Management
Christopher O. Placco, A.I.A., NCARB, M.S., M.B.A.;
Executive Director, Construction \& Planning
William J. Martin, M.E.,
Executive Director, Facilities Management

## Finance

Thomas L.G. Dwyer, M.B.A., C.P.A.,
Chief Financial Officer and Assistant Treasurer
Joseph Greene, M.S., C.P.A.,
Vice President, Accounting Services
Eileen Haskins, M.S., Budget Director

## Information Technology

Everett V. Zurlinden, M.B.A., Vice President of Technology John Smithers, B.A., Director of Information Technology Charlie Miller, M.A., Director of Academic Computing Services

## International Center

Paul D. Lacroix, D.E.F.M., Dean Emeritus, International Affairs
Erin Farrell, M.A., Dean of International Affairs
Christine Frank, M.A.,Director of Immigration Affairs
Gwenn Lavoie, M.A., Director, International Programs

## Legal/Community

Christopher T. Del Sesto, J.D., Senior Vice President,
Treasurer, Assistant Secretary, and University Counsel
Barbara L. Bennett, J.D.,
General Counsel and Corporate Secretary
Sandra Lawrence, A.S., Compliance Officer

## Office of Campus Diversity

Thomas A. Gaines, M.Ed., Director
Bernadet Pitts-Wiley, B.A., Assistant Director
Patricia Rollins Trosclair, A.B.D.
Coordinator, Multicultural Center
James Clements, Assistant Coordinator, Multicultural Center Linda Robinson, B.A., Student Retention Advisor

## Office of Human Resources and Payroll

Carol Lindberg, B.S., C.P.P., Executive Director
Diane D'Ambra, Human Resources Director
Frances Harnois, A.S., C.P.P., Payroll Director
Diane Bonin, B.S., Manager, Student Employment Office

## Practicum Properties

Michael Downing, B.S., C.H.A., F.M.P., Executive Director of Practicum Properties
Kevin Cameron, B.S., General Manager, Radisson Airport Hotel
Katherine Kavanagh, M.S., General Manager,
Johnson \& Wales Inn
Karen Miller, A.S., Director of Practicum Internship Programs
Dennis Sterlacci, A.S., Director of Dining Services

## Renaissance Group

Kristine McNamara, M.S., Director
Denise Duval, B.S., Business Consultant
Molly Lewandowski, M.B.A., Business Consultant
Veera Sarawagi, C.A.G.S., Business Consultant

## Student Academic Services

Marie Bernardo, B.S., University Registrar and
Director of Student Academic Services
Gail Nevadonski, B.S., Registrar
Tammy Harrigan, B.S., Student Academic Services Team Leader
Diane Riccitelli, M.S.,
Registrar, College of Culinary Arts and Graduate School
Sandy Pitocchi, B.A., M.A., Director of Academic Counseling

## Student Affairs

Terry H. Addison, M.A.,
Dean of Students; Chief Operating Officer for Student Affairs
Jina Minaya, M.B.A., Assistant Dean of Student Affairs
Michelle Delaney, M.S., Director of Student Life
Carole Bernardo, M.S., Director of Residential Life
Everett Brooks, B.A., Director of Community Relations
Nancy Hardendorf, B.S.Parent Relations Liaison
Michael P. Quinn, M.A., Director of Campus Safety and Security
Thomas Cornicelli, B.S., Assistant Director of
Campus Safety and Security
Wendy Speck, A.S.N., R.N.C., Director of Health Services
Sheila Johnson, M.A., Director of the Women's Center
William Palumbo, M.D., University Physician
Robert Ducoff, D.D.S., University Dentist
Jeffrey Adel, B.S., Director of Special Programs \& Events
Andrea Dougherty, LICSW,
Director of Student Counseling Center
Sandra Gaumont, Catholic Campus Minister
Andrew Haynes, B.S., Protestant Campus Minister
Rabbi Marc Jagolinzer, B.A., Jewish Chaplain

## Student Financial Services

Lynn M. Robinson, M.S.,
Director of Student Financial Services; Director of Financial Aid
Timothy E. Allen Sr., A.S.,
Director of Student Billing and Collections
Linda L. Gardiner, Director of Student Accounts
Kathi Tavares, B.S., Team Leader of Financial Planning
Andrea Swain, M.B.A., Team Leader of Financial Aid
Jane Delamare, B.S., Team Leader of Front Call Center

## University Planning

William F. McArdle, B.S., C.P.A.,
Senior Vice President, Planning and Human Resources
Susan Coia Gailey, Ph.D., Director of Institutional Research

## University Relations

Judith L. Johnson, M.S., Vice President, University Relations
Miriam S. Weinstein, B.A., Director of Public Relations
Piya A. Sarawgi, M.B.A., Director of Communications
Donna Remington, A.S., Director of Internet Communications
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## Johnson \& Wales University

Continuing Education
8 Abbott Park Place
Providence, RI 02903
$1-800-342-5598$ or (401) 598-2300
FAX: 401-598-2948

## NO APPLICATION FEE REQUIRED

To help offset the expense associated with college applications, the University's policy allows students to apply to Johnson \& Wales at no cost.

## APPLICATION INFORMATION AND INSTRUCTIONS

Applications may be accepted from high school graduates, seniors anticipating graduation and students transferring from other colleges with satisfactory grades. An application for admission is complete when the University receives 1) the completed application form and 2) all applicable high school and college transcripts.

Note: Failure to provide complete information may delay processing of your application.

Prior to enrollment, each Culinary Arts, Baking \& Pastry Arts and Food \& Beverage Management applicant must have a physical examination by his or her own physician. The University provides the medical form.


Entrance Date: I am applying for admission for the term beginning: $\square$ Sept. $\square$ Dec. $\square$ March $\square$ Summer* Year *Summer term not available for Culinary Arts applicants.

## CHOICE OF MAJOR \& DEGREE

Select the major code(s) listed below for your choice of program(s) and record the code(s) in the appropriate box(es) below. Bachelor's degree applicants must also indicate the associate degree program choice for their first two years of study, unless selecting Undeclared Major or International Business.

## Associate Degree Programs

Accounting

## Diploma Programs

Applied Computer Science
Baking \& Pastry Arts PA
Business Administration
Computer/Business Applications D2
Computerized Drafting 1X
Criminal Justice CJ
Culinary Arts CA
Financial Services Management FI
Food \& Beverage Management FB
Hotel Management H2
Management M2
Marketing
Paralegal Studies
Restaurant Management
K2

Travel-Tourism Management TM
Web Site Development
W2

## Certificate Programs

Computer-Aided Drafting OY
Legal Nurse LN
Paralegal Studies P1

Baking \& Pastry Arts
Culinary Arts
Bachelor's Degree Programs

| Accounting | A4 | Bachelor's |
| :--- | ---: | :--- |
| Administrative Management | AM | Degree |
| Criminal Justice | J4 | $\square \square$ |
| Electronics Engineering | 4L |  |
| Financial Services Management | FF | Certificate |
| Food Marketing | FK | Program |
| Food Service Management | FM | $\square$ |
| Hospitality Management | HM | $\square$ |

Diploma

Associate
Degree


Bachelor's
Degree

Certificate
Program


Hospitality Management HM
Hotel Management HT
Information Science 8C
Management M4
Marketing K4
Paralegal Studies P4
Web Management \& Internet Commerce W4
Undeclared Major UN

## EDUCATIONAL INTEREST

I am applying for: $\square$ Evening Division $\quad \square$ Culinary Arts Evening Division $\quad \square$ Culinary Arts Weekend Division
$\square$ Other $\qquad$

HOW DID YOU LEARN ABOUT JOHNSON \& WALES UNIVERSITY? (Please check one)
$\square$ University Letter
$\square$ University Representative
$\square$ Convention
$\square$ Employer
$\square$ Teacher
$\square$ J\&W Student or GraduateNewspaper
$\square$ Radio
$\square$ Web $\qquad$
$\qquad$

| Name of High School/GED Center |  | Year of graduation |
| :--- | :--- | :--- |
| Address | City | State |

Name at time of graduation

TRANSFER CREDIT INFORMATION List most recent schools or colleges attended since high school.

| Name of Institution | Attendance Dates | Mo. | Yr. | to | Mo. | Yr. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Address | City |  | State |  | Zip |  |
| Program | Degree received |  |  |  |  |  |
| Name of Institution | Attendance Dates | Mo. | Yr. | to | Mo. | Yr. |
| Address | City |  | State |  | Zip |  |
| Program | Degree received |  |  |  |  |  |
| Name of Institution | Attendance Dates | Mo. | Yr. | to | Mo. | Yr. |
| Address | City |  | State |  | Zip |  |
| Program | Degree received |  |  |  |  |  |

## EMPLOYER

Company Name

| Address | City | State |
| :--- | :--- | :--- |

## Phone Number ( )

## Position

## DEGREE \& DIPLOMA PROGRAM APPLICANTS MUST DO THE FOLLOWING:

1. Request that an official copy of your high school transcript and/or college transcript be mailed to the Continuing Education Admissions Office, or
2. Present an official copy of Verification of High School Equivalency Diploma.

Note: Document must be received prior to completion of first term. For your convenience, we have enclosed transcript request forms.

## CONDITIONS OF ENROLLMENT:

1. All invoices are payable prior to the beginning of classes. VISA, MasterCard and American Express credit cards are honored.
2. Johnson \& Wales University has a tuition refund policy. Please refer to the most recent Johnson \& Wales Continuing Education Catalog.
3. Credit for any completed course is not given until all financial obligations have been cleared.
4. Johnson \& Wales University reserves the right to modify its curriculum, tuition rates, program, rules and regulations.
5. The University reserves the right to schedule subjects within the curriculum in the order deemed necessary.
6. It is agreed that Johnson \& Wales University has permission to use in its advertising and promotional material any University-sponsored photograph in which the student's likeness appears.
7. It is agreed that Johnson \& Wales University has permission to request transcripts in the student's name from appropriate high schools and colleges.
8. The University reserves the right to cancel any course or program announced due to insufficient enrollment.

I hereby approve the above application and I guarantee the payment of all financial obligations incurred by the applicant upon enrollment. I authorize Johnson \& Wales University to publish for public relations purposes my photograph or photographs in which I appear. I agree to support the administration in upholding the rules and regulations of the University and in maintaining high standards in all phases of college life. I understand that the University has the right to revoke my acceptance to the University based upon any information obtained pertaining to inappropriate actions or personal behavior, in order to preserve the high standard of the University community.
Applicant's Signature Date
$\underline{\text { Parent/Guardian's Signature (If applicant is under 18) }}$ Date
Johnson \& Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, or disability, in admission to, access to, treatment of, or employment in its programs and activities. The following person has been designated to bandle inquiries regarding the nondiscrimination policies:
Compliance Officer, 8 Abbott Park Place, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Compliance Officer, 8 Abbott Park Place, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Regional Director, Office for Civil Rights, U.S. Department of Education, J.W. McCormack P.O.C.H., Room 701, Boston, MA 02109-4557.
In compliance with the Crime Awareness and Campus Security Act of 1990, Jobnson \& Wales University publishes an Annual Security Report which discloses information about campus security policies and procedures, and statistics concerning whether certain crimes took place on or adjacent to and accessible from campus. A copy of the report may be obtained from the Admissions Office.

Please forward an official copy of my high school transcript or G.E.D. transcript to:
Johnson \& Wales University
Continuing Education Admissions
8 Abbott Park Place
Providence, RI 02903
Please Print

Name (while in bigh school)
Name (if different from above)

| Current Address |  |  |
| :--- | :--- | :--- |
| City | State | Zip |
| Phone ( $)$ |  |  |
| Date of Birth | Social Security Number |  |
| High School |  |  |
| City | State | Zip |

Thank you for your prompt attention to this request.
Signature Date

Please enclose in a stamped envelope and send to your high school. Photocopy this document if additional copies are needed.

## REQUEST FOR COLLEGE TRANSGRIPT RELEASEFORM

Please forward an official copy of my college transcript to:
Johnson \& Wales University
Continuing Education Admissions
8 Abbott Park Place
Providence, RI 02903
Please Print
Name (while in school)

Name (if different from above)

Current Address

| City | State | Zip |
| :--- | :--- | :--- |
| Phone ( $\quad$ ( |  |  |
| Date of Birth | Social Security Number |  |
| College/University |  |  |
| City | State | Zip |
| Program of Study |  | Year of Graduation (if applicable) |

## Thank you for your prompt attention to this request.


[^0]:    * This unofficial calendar is offered for planning purposes only and is subject to change.

[^1]:    * This program is offered in the College of Business:
    + This program is offered in the Hospitality College.
    1 Qualification: Student must hold a B.S. degree.
    2 Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.
    IMPORTANT NOTE: Certain programs of study at Johnson \& Wales University, including Equine Programs and programs in the College of Culinary Arts and The Hospitality College, include technical standards in the academic requirements essential to the program. Students with disabilities or special needs should contact the Center for Academic Support ( $401-598-4660$ ) for information about and descriptions of the applicable technical standards.

[^2]:    * These Associate in Science Programs include: Business Administration, Financial Services Management, Management and Marketing.

[^3]:    * A required course in the concentration.

[^4]:    * 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. Reinstatement within the same term, when allowed, may result in serious consequences, such as loss of all financial aid funds for the remainder of that term.

[^5]:    * Loans made under federal loan programs are applied to the student's account with the University in equal disbursements per term based on the loan period and the student's entrance date.

[^6]:    * This is only a partial listing.

