

2005
2006

CONTINUING EDUCATION
VIEWBOOK & CATALOG

JOHNSON & WALES UNIVERSITY



JOHNSON & WALES
UNIVERSITY

America's Career University®

CONTINUING EDUCATION
8 ABBOTT PARK PLACE
PROVIDENCE, RI 02903
401-598-1000

WWW.JWU.EDU
CEADMISSIONS@JWU.EDU

NEW PROGRAMS, SEPTEMBER 2005

Entrepreneurship Certificate

Accelerated Bachelor's Degree in Management

Computer Graphics & New Media



**JOHNSON & WALES UNIVERSITY
CONTINUING EDUCATION
2005–2006 VIEWBOOK/CATALOG**

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**Continuing Education Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, Rhode Island 02903**

**Phone: 1-800-DIAL-JWU
or (401) 598-2300
Fax: (401) 598-2948
(Business/Hospitality/Technology)
or
(401)598-4787 (Culinary Arts)**

**E-mail: ceadmissions@jwu.edu
www.jwu.edu**

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

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

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

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



2005–2006 Academic Calendar*

FALL TERM

August 31	Check-in for fall term
September 6	Evening classes begin
September 9	Friday classes (for evening students)
September 10	Weekend classes begin
October 10	Columbus Day holiday
October 14	Friday classes (for evening students)
November 20	Evening classes end
November 27	Weekend classes end (Thanksgiving weekend)

WINTER TERM

November 29	Evening classes begin
December 2	Friday classes (for evening students)
December 3	Weekend classes begin
December 18	Last day of classes before holiday recess
January 3	Evening classes resume
January 6	Friday classes (for evening students)
January 7	Weekend classes resume
January 16	Martin Luther King Jr. Day holiday
January 20	Friday classes (for evening students)
February 26	Evening classes end
March 5	Weekend classes end

SPRING TERM

March 7	Evening classes begin
March 10	Friday classes (for evening students)
March 11	Weekend classes begin
May 18	Evening classes end
May 20	Commencement
June 18	Weekend classes end

SUMMER TERM

June 5	Evening classes begin
August 12	Evening classes end

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

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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COLLEGE OF BUSINESS

Associate Degrees

Any of the following associate degrees can track into any of the bachelor's degrees listed to the right.

Accounting
Business Administration
Financial Services Management
Management
Marketing

Bachelor of Science Degrees

Accounting
Financial Services Management
Management
Marketing

The following associate degrees have restricted track options for bachelor's degrees as listed.

Criminal Justice

Criminal Justice

Paralegal Studies

Criminal Justice
Paralegal Studies

Undeclared Major leading to
bachelor's degree in:

Accounting
Financial Services Management
Management
Marketing

Certificate Programs

Entrepreneurship
Legal Nurse
Paralegal Studies¹

COLLEGE OF CULINARY ARTS

Associate Degrees

Baking & Pastry Arts²
Culinary Arts²

Bachelor of Science Degrees

Food Marketing^{*,2}
Food Service Management^{+,2}

Diploma Programs

Baking & Pastry Arts²
Culinary Arts²

THE HOSPITALITY COLLEGE

Associate Degrees

Food & Beverage Management²

Hotel Management²

Restaurant Management²

Travel-Tourism Management²

Undeclared Major leading to
bachelor's degree in:

Bachelor of Science Degrees

Food Service Management²
Hospitality Management²
Hospitality Management²
Hotel Management²
Food Service Management²
Hospitality Management²
Hospitality Management²

Food Service Management²
Hotel Management²

SCHOOL OF TECHNOLOGY

Associate Degrees

Computer Graphics & New Media

Computer Programming

Computerized Drafting

Web Site Development

Bachelor of Science Degrees

Web Management & Internet Commerce

Information Science

Information Science
Web Management & Internet Commerce

Electronics Engineering

Certificate Program

Computer-Aided Drafting

* 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.

CE Over

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
- Free parking (limited)

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 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 a.m. to 6:30 p.m.
- Lecture and general studies classes meet Saturday from 8 a.m. to noon and 1 p.m. to 5 p.m.
- Students can complete A.S. degrees in about two years.

Financing Your Education

Tuition

Laboratory courses \$270 per quarter credit hour

General studies courses \$130 per quarter credit hour

Disciplines CUL and BPA 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 89–91 for more information or contact the Student Financial Services Office at (401) 598-1468. 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.

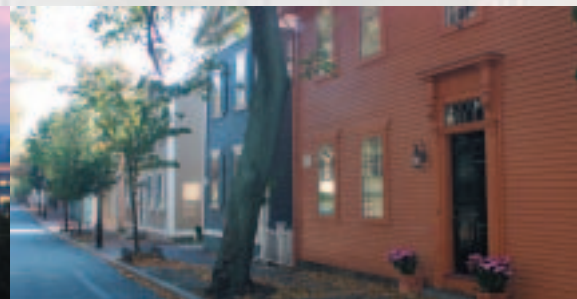
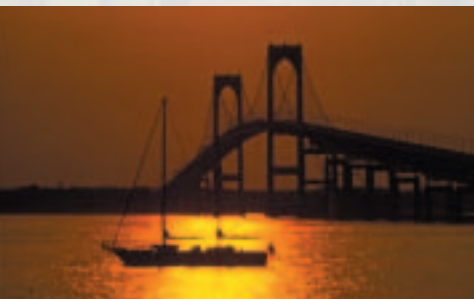
Experiential Education

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 resumé preparation, filling out applications, and projecting 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.

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 Admissions Office at (401) 598-1015.



The background of the entire page is a photograph of a city skyline at dusk. Several skyscrapers are visible, with their windows glowing with warm light. In the lower-left foreground, a large white flag with a blue circular logo is flying on a pole. The sky is a deep blue gradient.

Industry's View of a J&W 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.

Companies that employ and hire J&W CE students and graduates

10 Steak & Sushi	GTech
99 Restaurant	Herff Jones
AAA Southern New England	Hyatt Regency
American Power Conversion	Lifespan
Autocrat Inc.	Lowes Home Improvement
Bank of America	MetLife Insurance Company
BD Biosciences	Occupations Unlimited
Blue Cross/Blue Shield of Rhode Island	Percy's Bistro
Boston Financial Data Services	Quebecor World Packaging Graphics
Citizens Bank	Radio Frequency Company
City of Providence	Ruby Tuesday
Cox Communications	Select Financial Mortgage
CVS Pharmacy	Speedline Technologies
Downtown Diner	Stop & Shop Supermarket
Federal Hill Gazette	Symmons Industries
FEDEX	Target
Fidelity Investments	Textron
FM Global	Toray Plastic America
Foxwoods Resort Casino	U.S. Navy
Gap Inc.	Verizon

America's Career University®





PROGRAMS OFFERED

Accounting	10
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Concentrations	50

*not a degree program

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."

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.

A new program in the College of Business is an accelerated bachelor's degree in Management. This program is designed for transfer students in non-business fields. Students can complete the program in two years.

Also new in 2005 is a certificate in Entrepreneurship. This program provides the tools necessary to evaluate new and existing business opportunities.

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
- FBI 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 bachelor's degree program. Students have the option to select other College of Business bachelor's programs.

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Students 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 Chair of the Department of Accounting.

Students who have completed the Undeclared Major program, or have earned any College of Business associate degree (except Criminal Justice and Paralegal Studies), 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

Casino Operations

ACCT3055	Casino Accounting
HOSP3080	Entertainment Management
PSYC2060	Psychological and Socioeconomic Issues of Gaming
REC2070	The Gaming Industry
REC3010	Managing Casino Operations

Entrepreneurship

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

Financial Services

ACCT3070	Accounting for Mutual Funds AND select 18.0 credits from the following courses:
ECON3040	Money & Banking
FISV2001	Introduction to Investments and Financial Planning
FISV2002	Mutual Funds
FISV2020	Introduction to Financial Institutions
FISV3060	Investments II
FISV3070	Series 7 Securities

Fraud Examination

ACCT3080	Fraud Examination: Theory and Practice
LAW2050	Criminology
LAW2080	Criminal Law
LAW3015	Crime and Constitutional Issues
LAW3090	The Law of Evidence

Information Technology

ACCT3060	Accounting Information Systems
ITEC3020	Information Science I
ITEC3040	Systems Analysis
ITEC3050	Information Security
ITEC3085	Systems Design

International Business

ACCT4050	International Accounting
ECON3060	Comparative Economic Systems
IBUS2002	International Business
IBUS2030	Foreign Area Studies
IBUS3050	Export Procedures & Practices

Lodging Operations

ACCT30251	Hospitality Financial Management
HOSP1010	Front Office Operations
HOSP3033	Hotel Property Operations
HOSP3077	Revenue Management
REC2020	Resort Management

Retail Industry

ACCT3045	Internal Auditing
RTL1005	Retailing
RTL3010	Merchandise Buying
RTL3020	Merchandise Mathematics
RTL3030	Comparative Retail Strategies

OTHER OPTIONS:

General Accounting

ACCT3012	Federal Taxes II
ACCT3030	Not-for-Profit Accounting
ACCT3045	Internal Auditing
ACCT4050	International Accounting
ECON3040	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		CREDITS
ACCT10011	Principles of Accounting I	4.5
ACCT10021	Principles of Accounting II	4.5
ACCT2011	Federal Taxes I	4.5
ACCT2021	Intermediate Accounting I	4.5
ACCT2022	Intermediate Accounting II	4.5
ACCT2031	Cost Accounting I	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5
RELATED PROFESSIONAL STUDIES		
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5
GENERAL STUDIES		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1020	College Algebra	4.5
MATH2001	Statistics	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030	4.5
FREE ELECTIVE		
One course selected from 1000–4999 numbered offerings within the University		4.5
TOTAL CREDITS		96.0

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

FOUR-YEAR OPTIONS:

- Accounting (see next column)
- Financial Services Management (see page 16)
- Management (see page 18)
- 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) 96.0

THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
ACCT2023	Intermediate Accounting III	4.5
ACCT3032	Cost Accounting II	4.5
ACCT3040	Auditing	4.5
ACCT3050	Advanced Accounting	4.5
ACCT3075	Financial Management	4.5
ACCT4060	Accounting Seminar	4.5
Accounting	Select one concentration from offerings on previous page.	22.5

RELATED PROFESSIONAL STUDIES

Legal One course from the following:
LAW3002, LAW3010, LAW3055 4.5

GENERAL STUDIES

HIST4020	American Government	4.5
LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking	4.5
OR		4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5

FREE ELECTIVES

Three courses selected from 1000–4999 numbered offerings within the University 13.5

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 186.0

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

ACCOUNTING

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

FIRST TWO YEARS:

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

THIRD AND FOURTH YEARS:

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

RELATED PROFESSIONAL STUDIES

Legal One course from the following:
LAW3002, LAW3010, LAW3055 4.5

GENERAL STUDIES

HIST4020	American Government	4.5
LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking	4.5
OR		4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University 4.5

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 186.0

* These Associate in Science Programs include Business Administration, Financial Services Management, Management and Marketing.

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

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 (see page 23) 91.5

THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
ACCT2011	Federal Taxes I	4.5
ACCT2021	Intermediate Accounting I	4.5
ACCT2022	Intermediate Accounting II	4.5
ACCT2023	Intermediate Accounting III	4.5
ACCT2031	Cost Accounting I	4.5
ACCT3032	Cost Accounting II	4.5
ACCT3040	Auditing	4.5
ACCT3050	Advanced Accounting	4.5
ACCT3075	Financial Management	4.5
ACCT4060	Accounting Seminar	4.5
Accounting Concentr.	Select one concentration from offerings on page 10.	22.5

RELATED PROFESSIONAL STUDIES

Legal	One course from the following: LAW3002, LAW3010, LAW3055	4.5
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GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking OR	4.5
PHIL3040	Ethics of Business Leadership	

FREE ELECTIVES

Three courses selected from 1000–4999 numbered offerings within the University 13.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 186.0

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

Business Administration

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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.

BUSINESS ADMINISTRATION

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

MAJOR COURSES		CREDITS
FISV2010	Finance* OR	4.5
FISV2020	Introduction to Financial Institutions**	4.5
IBUS1001	Foundations of Business	4.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resources Management	4.5
MGMT2020	Organizational Behavior	4.5
MGMT2030	Service and Production Operations Management	4.5

RELATED PROFESSIONAL STUDIES

ACCT10211	Business Accounting I	4.5
ACCT10221	Business Accounting II	4.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5
MRKT1001	Principles of Marketing*** OR	4.5
MRKT1011	Principles of Professional Selling	

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030	4.5

TOTAL CREDITS 96.0

* Students pursuing a bachelor of science degree in Financial Services Management must select FISV2010.

** Students pursuing a bachelor of science degree in Accounting must select FISV2020.

*** Students pursuing a bachelor of science degree in Marketing must select MRKT1001.

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

FOUR-YEAR OPTIONS:

- Accounting (see page 11)
- Financial Services Management (see page 16)
- Management (see page 18)
- 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.) DEGREE

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

CONCENTRATIONS FOR CRIMINAL JUSTICE MAJORS

Accounting

ACCT10021 Principles of Accounting II
ACCT2011 Federal Taxes I
ACCT3012 Federal Taxes II
ACCT3080 Fraud Examination: Theory & Practice

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

Criminalistics

LAW4060 Advanced Topics in Criminalistics
SCI1021 General Chemistry I
SCI1022 General Chemistry I Lab
SCI2031 Anatomy & Physiology I

Law Enforcement

LAW3033 Community Policing
LAW4033 Terrorism
LAW4050 Advanced Topics in Law Enforcement

CRIMINAL JUSTICE

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

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

RELATED PROFESSIONAL STUDIES

ACCT10211	Business Accounting I	4.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
SEC2001	Introduction to Keyboarding and Word Processing	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
PSYC2001	General Psychology	4.5
PSYC2002	Abnormal Psychology	4.5
SOC2001	Sociology I	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030	4.5

FREE ELECTIVES

Two courses selected from 1000–4999 numbered offerings within the University (selected students may elect externship) 9.0

TOTAL CREDITS 91.5

NOTES:

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

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

FOUR-YEAR OPTION:

- Criminal Justice (see next column)

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 column) 91.5

THIRD AND FOURTH YEARS:

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

RELATED PROFESSIONAL STUDIES

FIT1020	Microcomputer Applications	4.5
MGMT1001	Principles of Management	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
HIST4020	American Government	4.5
LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking	4.5
PHIL3040	Ethics of Business Leadership	4.5
History	One HIST-designated course (except HIST4030)	4.5
Sociology	One sociology course at the level of SOC2002 or higher	4.5
Electives	Two courses with an EASC attribute from offerings in the School of Arts & Sciences or any other general studies course	9.0

FREE ELECTIVES

Three courses selected from 1000–4999 numbered offerings within the University. (Selected students may elect externship.) 13.5

TOTAL CREDITS 91.5

FOUR-YEAR CREDIT TOTAL 183.0

NOTES:

In lieu of the electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in an approved criminal justice facility for 9 credits. Students may also choose a concentration in Law Enforcement or Criminalistics in lieu of one Arts & Sciences elective and two free electives.

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

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 21) 96.0

THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
LAW1002	Introduction to Criminal Justice	4.5
LAW1090	Introduction to Law Enforcement	4.5
LAW2040	Principles of Corrections	4.5
LAW2050	Criminology	4.5
LAW2080	Criminal Law	4.5
LAW2085	Juvenile Justice	4.5
LAW3015	Crime & Constitutional Issues	4.5
LAW3035	Court Administration & Management	4.5
LAW3053	Criminal Justice Research Methods	4.5
LAW3075	Criminal Investigation	4.5
LAW4040	Criminalistics	4.5
LAW4080	Criminal Justice Senior Seminar	4.5
SCI4040	Criminalistics Lab	1.5

RELATED PROFESSIONAL STUDIES

MGMT1001	Principles of Management	4.5
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GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
HIST4020	American Government	4.5
LEAD2001	Foundations of Leadership Studies	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5

.....
TOTAL CREDITS **87.0**

.....
FOUR-YEAR CREDIT TOTAL **183.0**

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

NEW

Entrepreneurship CERTIFICATE

The Entrepreneurship Certificate program provides the tools and basis for students to evaluate both new and existing business opportunities and identify potential successful characteristics. The tools, techniques, and principles provided draw upon real-world practices and many areas can be applied to startups and even innovative existing mid to large-size businesses.

Successful participants from this program should possess the skills needed to understand the parameters of starting their own business; develop credible, strategic and tactical business plans; understand the realities and methods of financing; and know how to prepare for growth.

Additionally, upon completion, participants not wanting to immediately open their own business, should be able to utilize their learned entrepreneurial skills and tools in order to further their own careers by helping their own organizations identify and capitalize on emerging business opportunities.

ENTREPRENEURSHIP

A program leading to a Certificate in Entrepreneurship.

MAJOR COURSE		CREDITS
ENTR1001	Introduction to Entrepreneurship	4.5
ENTR2030	The Business Plan	4.5
ENTR3025	Business Expansion Strategies and Tactics	4.5
.....		
TOTAL CREDITS		13.5

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.) DEGREE

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

CONCENTRATIONS FOR FINANCIAL SERVICES MANAGEMENT MAJORS

Students will choose three courses or 13.5 credits from each concentration's list of courses to receive credit for the concentration.

Financial Concentrations

Banking and Lending

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

Mutual Funds

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

Brokerage

ACCT3070	Accounting for Mutual Funds
FISV3060	Investments II
FISV3070	Series 7 Securities

Real Estate

FISV4010	Bank Management
FISV4020	Insurance
FISV4030	Real Estate
LAW1040	Real Estate/Property Law

FINANCIAL SERVICES MANAGEMENT

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

MAJOR COURSES		CREDITS
ECON3040	Money & Banking	4.5
FISV2001	Introduction to Investments & Financial Planning	4.5
FISV2010	Finance	4.5
FISV2020	Introduction to Financial Institutions	4.5
IBUS1001	Foundations of Business	4.5
MGMT1001	Principles of Management	4.5
MGMT2020	Organizational Behavior	4.5

RELATED PROFESSIONAL STUDIES

ACCT10211	Business Accounting I	4.5
ACCT10221	Business Accounting II	4.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030	4.5

TOTAL CREDITS **96.0**

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

FOUR-YEAR OPTIONS:

- Accounting (see page 11)
- Financial Services Management (see next page)
- Management (see page 18)
- Marketing (see page 20)

FINANCIAL SERVICES 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 Management (see previous column) 96.0

THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
Fin. Svcs.	Select one concentration from offerings in left column on this page	13.5
MGMT3030	Managerial Technology	4.5
MGMT3060	Human Resources Training & Development*	4.5
MGMT4001	Process Planning and Control*	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5
MGMT4040	Contemporary Management*	4.5
Fin. Svcs.	Select a second concentration from offerings in left column on this page	
OR		
IBUS4099	International Business Experience	13.5
OR		
FISV4089	Financial Services Career Focus**	

RELATED PROFESSIONAL STUDIES

ACCT3023	Managerial Accounting	4.5
LAW3002	The Legal Environment of Business II	4.5

GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking	
OR		4.5
PHIL3040	Ethics of Business Leadership	
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University 4.5

TOTAL CREDITS **90.0**

FOUR-YEAR CREDIT TOTAL **186.0**

* FISV3000 or FISV4000 level courses may be substituted for MGMT3060, MGMT4001 and MGMT4040. See your academic coach for details.

** Students meeting eligibility criteria may elect FISV4089. Otherwise, students must choose IBUS4099 or a second Financial Services concentration.

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

FINANCIAL SERVICES MANAGEMENT

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

FIRST TWO YEARS:

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

THIRD AND FOURTH YEARS:

MAJOR COURSES	CREDITS
Fin. Svcs. Select one concentration from	
Concentr. offerings on previous page	13.5
FISV2001 Introduction to Investments and Financial Planning	4.5
FISV2020 Introduction to Financial Institutions	4.5
MGMT3060 Human Resources Training & Development**	4.5
MGMT4001 Process Planning and Control**	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4040 Contemporary Management**	4.5
Fin. Svcs. Select a second concentration from	
Concentr. offerings on previous page	
IBUS4099 International Business Experience OR	13.5
FISV4089 Financial Services Career Focus***	

RELATED PROFESSIONAL STUDIES

ACCT3023 Managerial Accounting	4.5
ECON3040 Money and Banking	4.5
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 190.5

* These Associate in Science Programs include Accounting, Business Administration, Management and Marketing.

** FISV3000 or FISV4000 level courses may be substituted for MGMT3060, MGMT4001 and MGMT4040. See your academic coach for details.

*** Students meeting eligibility criteria may elect FISV4089. Otherwise, students must choose IBUS4099 or a second Financial Services concentration.

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

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) 91.5

THIRD AND FOURTH YEARS:

MAJOR COURSES	CREDITS
Fin. Svcs. Select one concentration from	
Concentr. offerings on previous page	13.5
ECON3040 Money & Banking	4.5
FISV2001 Introduction to Investments and Financial Planning	4.5
FISV2010 Finance	4.5
FISV2020 Introduction to Financial Institutions	4.5
IBUS1001 Foundations of Business	4.5
MGMT2020 Organizational Behavior	4.5
MGMT3030 Managerial Technology	4.5
MGMT3060 Human Resources Training & Development*	4.5
MGMT4001 Process Planning and Control*	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4040 Contemporary Management*	4.5
Fin. Svcs. Select a second concentration from	
Concentr. offerings on previous page	
OR	
IBUS4099 International Business Experience OR	13.5
FISV4089 Financial Services Career Focus**	

RELATED PROFESSIONAL STUDIES

ACCT3023 Managerial Accounting	4.5
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	

TOTAL CREDITS 99.0

FOUR-YEAR CREDIT TOTAL 190.5

* FISV3000 or FISV4000 level courses may be substituted for MGMT3060, MGMT4001 and MGMT4040. See your academic coach for details.

** Students meeting eligibility criteria may elect FISV4089. Otherwise, students must choose IBUS4099 or a second Financial Services concentration.

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

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) 95.0

THIRD AND FOURTH YEARS:

MAJOR COURSES	CREDITS
ACCT10211 Business Accounting I	4.5
ACCT10221 Business Accounting II	4.5
FSM3001 The Management of Food Service Systems	4.5
FSM3070 Contemporary Issues in the Food Service Industry	4.5
MRKT1001 Principles of Marketing	4.5
MRKT2020 Business-to-Business Marketing	4.5
MRKT2050 Qualitative Research	4.5
MRKT3005 Brand Marketing	4.5
MRKT3055 Quantitative Research	4.5
MRKT4076 Marketing Externship	9.0

RELATED PROFESSIONAL STUDIES

LAW2001 The Legal Environment of Business I	4.5
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GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5

Electives	Three courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	13.5
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TOTAL CREDITS	94.5
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FOUR-YEAR CREDIT TOTAL	189.5
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NOTE: Students must earn a performance transcript writing assessment of "validated" or "mastered" in order to graduate with a bachelor's degree.

Legal Nurse CERTIFICATE

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 Department of Legal Studies chairperson.)

NOTE: This program is for fall entrants only.

LEGAL NURSE

A program leading to a Certificate in Legal Nurse.

MAJOR COURSE		CREDITS
LAW1001	Introduction to Paralegal Studies	4.5
LAW1010	Legal Research & Writing I	4.5
LAW1050	Civil Litigation	4.5
LAW1060	The Law of Torts	4.5
LAW2060	Legal Research & Writing II	4.5
LAW3060	Administrative Law	4.5
TOTAL CREDITS		27.0

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 several other College of Business bachelor's degree programs.

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 (or 13.5 credits) from each concentration's list of courses to receive credit for the concentration.

Financial Services Management

ACCT2010	Personal Budgeting and Planning
ECON3050	International Banking & Finance
FISV2001	Introduction to Investments and Financial Planning
FISV2002	Mutual Funds
FISV3060	Investments II
FISV3070	Series 7 Securities

Human Resources Management

ECON3020	Labor Economics
MGMT3050	Compensation & Benefits Management
MGMT3060	Human Resources Training & Development
MGMT4040	Contemporary Management
MGMT4070	Human Resources Management Strategy

International Business

IBUS2002	International Business
IBUS2030	Foreign Area Studies
IBUS2040	International Culture and Protocol

Marketing Management

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

Operations Management

IBUS3050	Export Procedures & Practices
MGMT2040	Purchasing & Supply Chain Management
MGMT4001	Process Planning and Control
MGMT4050	Operations Management Strategy

MANAGEMENT

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

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

RELATED PROFESSIONAL STUDIES

ACCT10211	Business Accounting I	4.5
ACCT10221	Business Accounting II	4.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5
MRKT1001	Principles of Marketing	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030	4.5

TOTAL CREDITS	96.0
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NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1010 or MATH1020.

FOUR-YEAR OPTIONS:

- Accounting (see page 11)
- Financial Services Management (see page 16)
- Management (see next column)
- Marketing (see page 20)

MANAGEMENT

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

FIRST TWO YEARS:

Associate in Science Degree in Business Administration (see page 13) or Management (see previous column) 96.0

THIRD AND FOURTH YEARS:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting	4.5
LAW3002 The Legal Environment of Business II	4.5
MGMT3030 Managerial Technology	4.5
MGMT3040 Process and Quality Management	4.5
MGMT3060 Human Resources Training & Development*	4.5
MGMT4001 Process Planning and Control*	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4040 Contemporary Management*	4.5
MGMT4089 Management Career Focus**	13.5
Business Select one concentration	
Concentr. from offerings on page 17.	13.5

GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	
OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University 4.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 190.5

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

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

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

MANAGEMENT

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

FIRST TWO YEARS:

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

THIRD AND FOURTH YEARS:

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting**	4.5
IBUS4099 International Business Experience***	13.5
MGMT2001 Human Resources Management	4.5
MGMT2020 Organizational Behavior****	4.5
MGMT2030 Service and Production Operations Management	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4089 Management Career Focus (or prerequisite courses)+	13.5
Business Select one concentration	
Concentr. from offerings on page 17.	13.5

RELATED PROFESSIONAL STUDIES

LAW3002 The Legal Environment of Business II	4.5
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GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	
OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 190.5

* These Associate in Science Programs include Accounting, Financial Services Management and Marketing.

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

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

**** Students transferring into this major from Financial Services Management will take MGMT4040 in lieu of MGMT2020.

+ Non-management majors may use this to fulfill a combination of management prerequisites and MGMT3000/4000-level courses totaling 13.5 credits. Otherwise, students must take 13.5 credits from choices listed on page 17 to create a concentration.

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

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
ACCT3023 Managerial Accounting	4.5
FISV2010 Finance	4.5
IBUS1001 Foundations of Business	4.5
IBUS4099 International Business Experience*	13.5
MGMT2001 Human Resources Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT2030 Service and Production Operations Management	4.5
MGMT3030 Managerial Technology	4.5
MGMT3040 Process and Quality Management	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4089 Management Career Focus**	13.5
OR	
Business Select one concentration	
Concentr. from offerings on page 17.	

RELATED PROFESSIONAL STUDIES

FIT1020 Microcomputer Applications	4.5
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking	
OR	4.5
PHIL3040 Ethics of Business Leadership	

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University 4.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 186.0

* Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, ABRD4086). 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 (BUS4099). Otherwise, students must take 13.5 credits from choices listed on page 17 to create a concentration.

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

NEW

Management (Accelerated) BACHELOR OF SCIENCE (B.S.) DEGREE

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

FIRST TWO YEARS:

Associate Degree (or equivalent) 90.0
(Students must meet program's prerequisite requirements.)

THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
ACCT10211	Business Accounting I	4.5
ACCT10221	Business Accounting II	4.5
ACCT3023	Managerial Accounting	4.5
MRKT1001	Principles of Marketing	4.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resources Management	4.5
MGMT2020	Organizational Behavior	4.5
MGMT2030	Service and Production Operations Management	4.5
MGMT3030	Managerial Technology	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5

RELATED PROFESSIONAL STUDIES

FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3002	The Legal Environment of Business II	4.5
CAR1003	Intro to Career Management	1.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1021	Advanced Composition and Communication	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
History	One HIST-designated course (except HIST4030)	4.5
Elective	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general study course	9.0

TOTAL CREDITS 100.5

FOUR-YEAR CREDIT TOTAL 190.5

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

Marketing 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-to-five courses) to create a meaningful, customized career concentration. The following are some appropriate concentrations.

CONCENTRATIONS FOR MARKETING MAJORS

Students will choose three courses or 13.5 credits from each concentration's list of courses to receive credit for the concentration.

Advertising

ADVC1010	Marketing Communications I
ADVC1011	Marketing Communications II
ADVC3001	Creativity in Advertising
ADVC3003	Advertising Campaigns

Business-to-Business Selling

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

Electronic Commerce

CGRA2020	Web Site Design Concepts
CGRA2030	Multimedia Design I
MRKT3011	Direct Marketing
MRKT3040	Electronic Commerce

Fashion Communications

ADVC1010	Marketing Communications I
ADVC1011	Marketing Communications II
ENG2010	Technical Writing
ENG2030	Introduction to Newswriting
RTL2050	Fashion Promotion

Fashion Product Development

MRKT1002	Consumer Behavior
MRKT3005	Brand Marketing
RTL2020	Fashion Design for the Apparel Industry
RTL3070	Textile Design for the Apparel and Home Furnishings Industry

Marketing Management

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

Marketing Research

ENTR2030	The Business Plan
MRKT2050	Qualitative Research
MRKT3005	Brand Marketing
MRKT3055	Quantitative Research

MARKETING

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

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

RELATED PROFESSIONAL STUDIES

ACCT10211	Business Accounting I	4.5
ACCT10221	Business Accounting II	4.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
FIT1020	Microcomputer Applications	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition	
	and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030	4.5

TOTAL CREDITS **96.0**

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

FOUR-YEAR OPTIONS:

- Accounting (see page 11)
- Financial Services Management (see page 16)
- Management (see page 18)
- 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) 96.0

THIRD AND FOURTH YEARS:

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

RELATED PROFESSIONAL STUDIES

IBUS4099	International Business Experience**	13.5
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GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking OR	4.5
PHIL3040	Ethics of Business Leadership	
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University 4.5

TOTAL CREDITS **94.5**

FOUR-YEAR CREDIT TOTAL **190.5**

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

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

MARKETING

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

FIRST TWO YEARS:

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

THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
MRKT1002	Consumer Behavior	4.5
MRKT2020	Business-to-Business Marketing	4.5
MRKT2050	Qualitative Research	4.5
MRKT3005	Brand Marketing	4.5
MRKT3011	Direct Marketing	4.5
MRKT3040	Electronic Commerce	4.5
MRKT4001	Strategic Marketing	4.5
MRKT4030	International Marketing	4.5
MRKT4076	Marketing Externship	9.0
Career	Two courses with an ECAR attribute	
Elective	selected from offerings within the College of Business or School of Technology	9.0

RELATED PROFESSIONAL STUDIES

IBUS4099	International Business Experience**	13.5
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GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking OR	4.5
PHIL3040	Ethics of Business Leadership	
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University 4.5

TOTAL CREDITS **94.5**

FOUR-YEAR CREDIT TOTAL **190.5**

* These Associate in Science Programs include Accounting, Business Administration, Financial Services Management and Management.

** Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, ABRD4086). 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.

NOTES:

Students transferring to this major from Financial Services Management must take MRKT1001 as their free elective.

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

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) 91.5

THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
ADVC1010	Marketing Communications I	4.5
ADVC1011	Marketing Communications II	4.5
MRKT1002	Consumer Behavior	4.5
MRKT1011	Principles of Professional Selling	4.5
MRKT2020	Business-to-Business Marketing	4.5
MRKT2050	Qualitative Research	4.5
MRKT3005	Brand Marketing	4.5
MRKT3011	Direct Marketing	4.5
MRKT3040	Electronic Commerce	4.5
MRKT3055	Quantitative Research	4.5
MRKT4001	Strategic Marketing	4.5
MRKT4030	International Marketing	4.5
MRKT4076	Marketing Externship	9.0

RELATED PROFESSIONAL STUDIES

FIT1020	Microcomputer Applications	4.5
IBUS4099	International Business Experience*	13.5

GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking OR	4.5
PHIL3040	Ethics of Business Leadership	

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 181.5

* Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), International Co-op (BUS4099) or Summer Work Abroad (IBUS4020, ABRD4086). 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.

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

Paralegal Studies CERTIFICATE PROGRAM

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.

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 or Criminal Justice.

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.

PARALEGAL STUDIES

A program leading to a Certificate in Paralegal Studies.

MAJOR COURSES		CREDITS
LAW1001	Introduction to Paralegal Studies	4.5
LAW1010	Legal Research and Writing I	4.5
LAW1030	Wills, Trusts & Probate	4.5
LAW1040	Real Estate/Property Law	4.5
LAW1050	Civil Litigation	4.5
LAW1060	The Law of Torts	4.5
LAW2060	Legal Research and Writing II	4.5
LAW2080	Criminal Law	4.5
LAW3020	The Law of Contracts & Sales	4.5
LAW3040	Family Law	4.5
LAW3050	Business Organizations	4.5
LAW3060	Administrative Law	4.5

TOTAL CREDITS 54.0

NOTE: Students must have earned a bachelor's degree to be eligible for this certificate program.

PARALEGAL STUDIES

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

MAJOR COURSES		CREDITS
LAW1001	Introduction to Paralegal Studies	4.5
LAW1010	Legal Research and Writing I	4.5
LAW1030	Wills, Trusts & Probate	4.5
LAW1040	Real Estate/Property Law	4.5
LAW1050	Civil Litigation	4.5
LAW1060	The Law of Torts	4.5
LAW2060	Legal Research and Writing II	4.5

RELATED PROFESSIONAL STUDIES

ACCT10211	Business Accounting I	4.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
SEC1011	Word Processing	4.5
SEC1020	Business Communications	4.5
SEC2001	Introduction to Keyboarding & Word Processing	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
PHIL3020	Logic: Critical Thinking OR	4.5
PHIL3040	Ethics of Business Leadership	
PSYC2001	General Psychology	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2011, SCI2031, SCI3010, SCI3030	4.5

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University	4.5
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TOTAL CREDITS **96.0**

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

FOUR-YEAR OPTIONS:

- Criminal Justice (see page 14)
- 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 column)	96.0
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THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
LAW2080	Criminal Law	4.5
LAW3020	The Law of Contracts & Sales	4.5
LAW3040	Family Law	4.5
LAW3050	Business Organizations	4.5
LAW3060	Administrative Law	4.5

RELATED PROFESSIONAL STUDIES

MGMT1001	Principles of Management	4.5
MGMT2001	Human Resource Management	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
HIST4020	American Government	4.5
LEAD2001	Foundations of Leadership Studies	4.5
SCI2031	Anatomy & Physiology I	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5
Psych.	One psychology course at the level of PSYC2002 or higher	4.5
Sociology	One sociology course at the level of SOC2002 or higher	4.5

FREE ELECTIVES

Three courses selected from 1000–4999 numbered offerings within the University. (Selected students may elect externship.)	13.5
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TOTAL CREDITS **85.5**

FOUR-YEAR CREDIT TOTAL **181.5**

NOTES:

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.

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

Undeclared Major

Because some students may be unsure of their major when they enroll at Johnson & Wales, the Undeclared Major option allows them the opportunity to pursue a basic business and general studies program and, in the sophomore year, choose a major from a number of business 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

ACCT10011	Principles of Accounting I	4.5
ACCT10021	Principles of Accounting II	4.5
CAR1003	Introduction to Career Management	1.5
FIT1000	Introduction to Computers	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5
History	One history course from the following: HIST2001, HIST2002 or HIST4020	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1021, SCI2005, SCI2011 SCI2031, SCI3010, SCI3030	4.5

FREE ELECTIVES

Two courses selected from 1000–4999 numbered offerings within the University	9.0
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TOTAL CREDITS 91.5

NOTES:

Students entering The Hospitality College must substitute ACCT10121 for ACCT10021, and must take HOSP1001 or FSM1001 and HOSP2030 for two free electives.

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

Unless entering the Accounting program (see page 10), students entering other College of Business programs must substitute ACCT10221 for ACCT10021. All students entering the College of Business must use one free elective to take FIT1020.

FOUR-YEAR OPTIONS:

- Accounting (see page 11)
- Financial Services Management (see page 16)
- Food Service Management (see page 35)
- Hotel Management (see page 39)
- Management (see page 18)
- Marketing (see page 20)



PROGRAMS OFFERED

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CULINARY ARTS AND BAKING & PASTRY ARTS are two of the programs for which Johnson & Wales University has become world famous. Students train in modern kitchens, learn from accomplished chef-instructors, and gain valuable work experience at our many University-owned restaurants, hotels and businesses.



"The point of view of art and that of life are different even in the artist him-

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

Michelle Bernstein '93,

executive chef, AZUL, Mandarin Oriental Miami; TVFN's "Melting Pot"

Tyler Florence '94,

TVFN's "Food 911"

Laurence Gottlieb '97,

executive sous chef at the Inn at Little Washington, Virginia

Ed Boncich '98,

personal chef to Pat Reilly, president of the Miami Heat

Vincenza Mortillaro '03,

research chef, Gorton's Seafood

NEWPORT BRIDGE, RHODE ISLAND



Baking & Pastry Arts

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.

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 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 Program. 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 and 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, work-related, experiential training opportunity at host company sites throughout the world which are chosen by the University. In addition to meeting specific college eligibility requirements, students interested in completing co-op in a targeted country must have the necessary conversational language skills 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.

BACHELOR OF SCIENCE (B.S.) DEGREE (DAY PROGRAM 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. Selection is based on a minimum gpa of 3.00 or higher, 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.

BAKING & PASTRY ARTS DIPLOMA PROGRAM

A program leading to a diploma.

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

Pastry Arts Applications*		15.0
BPA2276	Pastry Arts Internship	

RELATED PROFESSIONAL STUDIES

FSM1060	Sanitation Management**	2.0
CAR1003	Introduction to Career Management	1.5

TOTAL CREDITS	63.5
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* Students select or are assigned to one of the Pastry Arts Applications for 15 quarter credit hours of the program.

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

TWO-YEAR OPTION:

- Baking & Pastry Arts (see previous listing)

BAKING & PASTRY ARTS

A program leading to the associate in science degree.

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

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

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

TOTAL CREDITS	95.0
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* Students select or are assigned to one of the Pastry Arts Applications for 15 quarter credit hours of the program.

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

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Day School only)
- Culinary Arts (Day School only)
- Culinary Nutrition (Day School only)
- Food Marketing (see page 17)
- Food Service Management (see page 35)

Culinary Arts

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.

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 Program. 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 and 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, 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.

**BACHELOR OF SCIENCE
(B.S.) DEGREE (DAY PROGRAM 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. Selection is based on a minimum gpa of 3.00 or higher, previous academic performance, industry experience and professional recommendation.

CULINARY ARTS DIPLOMA PROGRAM

A program leading to a diploma.

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

Culinary Arts Applications		
CUL2276	Culinary Arts Internship	15.0

RELATED PROFESSIONAL STUDIES

FSM1060	Sanitation Management*	2.0
CAR1003	Introduction to Career Management	1.5

TOTAL CREDITS **63.5**

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

TWO-YEAR OPTION:

- Culinary Arts (see page 29)

CULINARY ARTS

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

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

Culinary Arts Applications*		15.0
CUL2276	Culinary Arts Internship	
CUL2286	Culinary Arts International Exchange	
CUL2296	Culinary Arts Cooperative Education	

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

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

TOTAL CREDITS **95.0**

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

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

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Day School only)
- Culinary Arts (Day School only)
- Culinary Nutrition (Day School only)
- Food Service Entrepreneurship (Day School only)
- Food Marketing (see page 17)
- Food Service Management (see page 35)

Culinary Nutrition

BACHELOR OF SCIENCE

(B.S.) DEGREE (DAY PROGRAM 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 has been granted accreditation by the Commission on Accreditation for Dietetics Education of the American Dietetic Association, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, (312) 899-4876.

Students completing the program earn a Bachelor of Science Degree in Culinary Nutrition and are eligible to compete for placement in a CADE-accredited dietetic internship. Following completion of an internship, students must take a national registration examination to earn the Registered Dietitian (RD) credential.

NOTE: All students interested in entering the Bachelor of Science in Culinary Nutrition program must complete and submit an application to the program director. Selection is based on a minimum gpa of 3.00 or higher, previous academic performance, industry experience and professional recommendation.



PROGRAMS OFFERED

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THE HOSPITALITY COLLEGE at J&W prepares students for successful careers in a number of well-paying fields. Students also gain on-the-job experience as part of their education. You'll find hospitality 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 Travel-Tourism Management.



"If one does not climb mountains, one cannot view the

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:

Assistant Banquet Manager, *Marriott International*

Corporate Manager, *Grand Hyatt Hotels*

Corporate Trainer, *Hard Rock Café*

Food Buyer, *Ritz Carlton*

Guest Service Manager, *Walt Disney World*

International Tour Guide, *Collette Vacations*

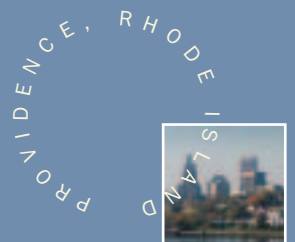
Kitchen Manager, *Hops Restaurant and Brewery*

Manager, *Stew Leonard's*

Manager in Training, *Hilton at Short Hills*

Meeting Coordinator, *MTV*

Sales Manager, *Providence Warwick Convention and Visitors Bureau*



Food & Beverage Management

(The College of Culinary Arts and The Center for Food & Beverage Management)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

RELATED PROFESSIONAL STUDIES

ACCT10111	Hospitality Accounting I	4.5
ACCT10121	Hospitality Accounting II	4.5
CAR1003	Introduction to Career Management	1.5
LAW2010	Hospitality Law	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition I	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI3010, SCI3030	4.5

TOTAL CREDITS 99.5

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

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

FOUR-YEAR OPTIONS:

- Food Service Management (see next page)
- Hospitality Management (see page 37)
- International Hotel & Tourism Management (Day Program only)

Food Service Management

(The Center for Food & Beverage 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) 95.0

THIRD AND FOURTH YEARS:

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

RELATED PROFESSIONAL STUDIES

ACCT10111 Hospitality Accounting I	4.5
ACCT10121 Hospitality Accounting II	4.5
ACCT30251 Hospitality Financial Management	4.5
LAW2010 Hospitality Law	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1021 Advanced Composition and Communication	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5
Elective One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 189.5

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

FOOD SERVICE MANAGEMENT

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

FIRST TWO YEARS:

Associate in Science degree in Food & Beverage Management (see previous page) 99.5

THIRD AND FOURTH YEARS:

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

RELATED PROFESSIONAL STUDIES

ACCT30251 Hospitality Financial Management	4.5
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GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

TOTAL CREDITS 90.0

FOUR-YEAR CREDIT TOTAL 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.

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

FOOD SERVICE MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **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		CREDITS
FSM3010	Beverage Service Management	4.5
FSM3070	Contemporary Issues in the Food Service Industry	4.5
FSM4061	Advanced Food Service Operations Management	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives	Three courses with an EHSP attribute selected from offerings within The Hospitality College*	13.5

RELATED PROFESSIONAL STUDIES

ACCT30251	Hospitality Financial Management	4.5
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GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
MATH2001	Statistics	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

TOTAL CREDITS 90.0

FOUR-YEAR 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 term abroad program.

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

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) 91.5

THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
FSM1060	Sanitation Management*	2.0
FSM1070	Foods I	4.5
FSM2040	Guest Service Systems	4.5
FSM2080	Food Service Operations	4.5
FSM2099	Food Service Management Practicum	13.5
FSM3001	The Management of Food Service Systems	4.5
FSM3010	Beverage Service Management	4.5
FSM3070	Contemporary Issues in the Food Service Industry	4.5
FSM4060	Hospitality Operations Management	9.0
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives	Two courses with an EHSP attribute selected from offerings within The Hospitality College**	9.0

RELATED PROFESSIONAL STUDIES

ACCT30251	Hospitality Financial Management	4.5
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GENERAL STUDIES

Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
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TOTAL CREDITS 96.5

FOUR-YEAR CREDIT TOTAL 188.0

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

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

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

Hospitality Management (The International Hotel School)

BACHELOR OF SCIENCE (B.S.) DEGREE

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. 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) 98.0

THIRD AND FOURTH YEARS:

MAJOR COURSES	CREDITS
FSM4060 Hospitality Operations Management	9.0
HOSP3015 Dynamics of Recreation/Leisure & Travel-Tourism	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives Three courses with an EHSP attribute selected from offerings within The Hospitality College*	13.5

RELATED PROFESSIONAL STUDIES

ACCT30251 Hospitality Financial Management	4.5
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GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

.....
TOTAL CREDITS 90.0
.....

FOUR-YEAR 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 term abroad program.

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

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
FSM4061 Advanced Food Service Operations Management	4.5
HOSP1010 Front Office Operations	4.5
HOSP3015 Dynamics of Recreation/Leisure & Travel-Tourism	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives Three courses with an EHSP attribute selected from offerings within The Hospitality College*	13.5

RELATED PROFESSIONAL STUDIES

ACCT30251 Hospitality Financial Management	4.5
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GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

.....
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.

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

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
HOSP3025 Dynamics of Hotel/Restaurant & Recreation/Leisure	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
TRVL4010 Tourism Economics	4.5
TRVL4011 Destination Management Organizations	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives Three courses with an EHSP attribute selected from offerings within The Hospitality College*	13.5

RELATED PROFESSIONAL STUDIES

ACCT30251 Hospitality Financial Management	4.5
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GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

.....
TOTAL CREDITS 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.

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

Hotel Management (The International Hotel School)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Hotel Management associate degree combines hospitality management knowledge with specialized skill-based training in hotel operations. An integral component of the program is a required 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 entry-level employment in management trainee and supervisory positions at hotels, restaurants, public institutions and private clubs, with opportunity for advancement to upper-level management positions.

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 program 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 Food & Beverage Management, Hotel Management, Restaurant 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		CREDITS
FSM1060	Sanitation Management*	2.0
FSM1070	Foods I	4.5
FSM2040	Guest Service Systems	4.5
FSM2080	Food Service Operations	4.5
HOSP1001	Introduction to the Hospitality Field	4.5
HOSP1010	Front Office Operations	4.5
HOSP1011	Hospitality Information Technology	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
HOSP2099	Hotel Internship	13.5

RELATED PROFESSIONAL STUDIES

ACCT10111	Hospitality Accounting I	4.5
ACCT10121	Hospitality Accounting II	4.5
CAR1003	Introduction to Career Management	1.5
LAW2010	Hospitality Law	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition I	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI3010, SCI3030	4.5

TOTAL CREDITS **98.0**

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

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

FOUR-YEAR OPTIONS:

- Hospitality Management (see previous page)
- Hotel Management (see next page)
- 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 entry-level employment in management trainee and supervisory positions at hotels, restaurants, public institutions and private clubs, with opportunity for advancement to upper-level management positions.

In bachelor's degree programs, students focus their studies by choosing a concentration. 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 page)	98.0
--	------

THIRD AND FOURTH YEARS:

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

RELATED PROFESSIONAL STUDIES

ACCT30251 Hospitality Financial Management	4.5
--	-----

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
PSYC2001 General Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

.....
TOTAL CREDITS 90.0
.....

FOUR-YEAR 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 term abroad program.

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

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
FSM1060 Sanitation Management*	2.0
FSM1070 Foods I	4.5
FSM2040 Guest Service Systems	4.5
FSM2080 Food Service Operations	4.5
FSM4060 Hospitality Operations Management	9.0
HOSP1010 Front Office Operations	4.5
HOSP1011 Hospitality Information Technology	4.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP2099 Hotel Internship	13.5
HOSP3070 Contemporary Issues in the Hotel/Restaurant Industry	4.5
HOSP4060 Hospitality Management Seminar	4.5
Hospitality Concentr. declared concentration	13.5
Hospitality Electives Two courses with an EHSP attribute selected from offerings within The Hospitality College**	9.0

RELATED PROFESSIONAL STUDIES

ACCT30251 Hospitality Financial Management	4.5
--	-----

GENERAL STUDIES

Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
---	-----

.....
TOTAL CREDITS 96.5
.....

FOUR YEAR CREDIT TOTAL 188.0

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

** 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.

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

Restaurant Management

(The Center for Food & Beverage 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 program 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 Food & Beverage Management, Hotel Management, Restaurant 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.

MAJOR COURSES		CREDITS
FSM1001	Introduction to the Food Service Field	4.5
FSM1060	Sanitation Management*	2.0
FSM1070	Foods I	4.5
FSM2040	Guest Service Systems	4.5
FSM2060	Food Preparation Management	9.0
FSM2080	Food Service Operations	4.5
FSM2099	Food Service Management Practicum	13.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resource and Diversity Leadership	4.5

RELATED PROFESSIONAL STUDIES

ACCT10111	Hospitality Accounting I	4.5
ACCT10121	Hospitality Accounting II	4.5
CAR1003	Introduction to Career Management	4.5
LAW2010	Hospitality Law	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI3010, SCI3030	4.5

TOTAL CREDITS **98.0**

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

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

FOUR-YEAR OPTIONS:

- Food Service Management (see page 35)
- Hospitality Management (see page 37)
- International Hotel & Tourism Management (Day Program only)

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 are placed at a travel internship site or have the option to participate in a term-long practicum rotating through various sites, including an international tour operation, the State Tourism Information Booth at T.F. Green State Airport, local convention and visitors bureaus and tour guiding at local attractions. 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 Travel-Tourism Management bachelor's degree program provides advanced courses in tourism development, industry relations and international policies. Graduates are employed in destination marketing organizations such as convention and visitor bureaus, tourism offices, resorts, tour operators and tourism consultants.

Foreign language requirements are also included in the Travel-Tourism Management bachelor's degree curriculum to give the student conversational ability in one of the more common languages used by the tourism 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. Continued foreign language study is required.

* DAY PROGRAM ONLY. All students interested in entering the Bachelor of Science in International Hotel & Tourism Management program 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 Food & Beverage Management, Hotel Management, Restaurant 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
HOSP2030	Hospitality Human Resource and Diversity Leadership	4.5
TRVL1001	Introduction to Travel-Tourism	4.5
TRVL1010	Destination Geography I	4.5
TRVL1011	Destination Geography II	4.5
TRVL1025	Travel Service Management	4.5
TRVL1035	Travel Information Systems	4.5
TRVL2040	Travel Sales Management	4.5
TRVL2099	Travel Center Practicum	13.5

RELATED PROFESSIONAL STUDIES

ACCT10111	Hospitality Accounting I*	4.5
ACCT10121	Hospitality Accounting II*	4.5
CAR1003	Introduction of Career Management	1.5
LAW2001	The Legal Environment of Business I	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition I	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
LElect	Language Elective	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One science course from the following: SCI1011, SCI1015, SCI1021, SCI2005, SCI2010, SCI2011, SCI2031, SCI3010, SCI3030	4.5

TOTAL CREDITS **96.0**

* Students wishing to enter the Travel-Tourism Management bachelor's degree should substitute ACCT10211 for ACCT10111 and ACCT10221 for ACCT10121 (Day Program only).

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

FOUR YEAR OPTIONS:

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



PROGRAMS OFFERED

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Computerized Drafting	46
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Concentrations	53

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. With more than 300 networked computers in 13 labs, students learn on state-of-the-art equipment, and 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.

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/68HC11

Adobe Acrobat

Adobe GoLive

Adobe Illustrator CS

Adobe InDesign CS

Adobe Photoshop CS

Adobe Premiere

AutoCAD

AutoDesk Architectural Desktop

AutoDesk Inventor

B2 Spice AD

Esha

iMovie

Matlab

Macromedia Flash

Macromedia Dreamweaver MX

Microsoft Office

Microsoft Project

Microsoft Visual Studio .NET

MSDN Library

Multisim

Net Express

Oracle Designer

Oracle Forms

Oracle Reports

ProTools

Reason

SQL Plus

Rational Rose Enterprise Edition

SolidWorks

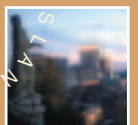
Walli

Linux, Solaris, Windows XP and

Windows 2000 Server

Operating Systems

PROVIDENCE, RHODE ISLAND



Computer-Aided Drafting

CERTIFICATE PROGRAM

The certificate program in Computer-Aided Drafting is designed to enhance present drafting skills and to familiarize students with the use of computer-aided drafting techniques.

Students in this certificate program should possess basic keyboarding skills or take FIT1010 (Topics in Computers) concurrently. They also should have basic knowledge of mechanical or architectural drafting.

Upon completion of the Computer-Aided 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 21 quarter-credit-hour program leading to the Certificate in Computer-Aided Drafting.

MAJOR COURSES		CREDITS
CAD1000	Computer-Aided Drafting I	6.0
CAD1L00	Computer-Aided Drafting I Lab	1.0
CAD1020	Computer-Aided Drafting II	6.0
CAD1L20	Computer-Aided Drafting II Lab	1.0
CAD1030	Computer-Aided Drafting III	6.0
CAD1L30	Computer-Aided Drafting III Lab	1.0
TOTAL CREDITS		21.0

TWO-YEAR OPTION:

- Computerized Drafting (see page 46)

NEW

Computer Graphics & New Media

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The associate degree program in Computer Graphics & New Media gives students an entry-level skill base for various careers in the computer graphic arena. Students learn basic technology tools, practices and solutions used in the career fields of digital graphics and new media. Students prepare for entry-level positions in professional organizations that produce computer graphics and digital-based communication collateral.

The program offers classes that blend computer graphics theory and practice in a hands-on computer-based learning environment. Students use current digital software and hardware tools to solve problems and create a personal portfolio of industry relevant graphics artifacts. Combined with technology courses are courses in business and arts and sciences that prepare students to function in a contemporary business organization.

Successful completion of the associate degree program qualifies the student for the bachelor's degree program in Web Management and Internet Commerce. Completion to a bachelor's degree is strongly recommended.

COMPUTER GRAPHICS & NEW MEDIA

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

MAJOR COURSES		CREDITS
CGRA1000	Visual Design	4.5
CGRA1020	Basic Digital Imaging	6.0
CGRA2020	Web Site Design Concepts	4.5
CGRA2030	Multimedia Design I	4.5
CSIS1030	Fundamentals of OOP with Java	4.5
FIT1010	Topics in Computers	4.5
FIT1030	Computers in a Business Environment	4.5

RELATED PROFESSIONAL STUDIES

CAR1003	Introduction to Career Management	1.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5
Tech. Elective	Two courses with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1020	College Algebra	4.5
Science	One science course from the following: SCI11015, SCI2005, SCI3010, SCI3030	4.5
Elective	One course from offerings in the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVES

Two courses selected from 1000-4999 numbered offerings within the University (except FIT1000 or FIT1020)	9.0
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TOTAL CREDITS 97.5

FOUR-YEAR OPTION:

- Web Management and Internet Commerce (see page 48)

Computer Programming

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Computer Programming 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 Internet-based 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. 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 in a wide variety of professional settings. Students may also choose to continue their studies in the bachelor's degree program in Information Science.

COMPUTER PROGRAMMING

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

MAJOR COURSES		CREDITS
CSIS1000	Problem Solving and Programming Concepts	4.5
CSIS1020	Fundamentals of C Programming	4.5
CSIS1040	Fundamentals of Visual Basic	4.5
CSIS1050	Data Structures	4.5
CSIS2030	Database Concepts	4.5
CSIS2050	Advanced Programming Concepts	4.5
CSIS2060	Object-Oriented Programming in C++	4.5
CSIS2065	Java Programming	4.5
FIT1010	Topics in Computers	4.5
FIT1030	Computers in a Business Environment	4.5
ITEC1020	Introduction to Data Communications	4.5

RELATED PROFESSIONAL STUDIES

CAR1003	Introduction to Career Management Tech.	1.5
Elective	Two courses with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	9.0

GENERAL STUDIES — CORE

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1020	College Algebra	4.5
MATH3020	Discrete Mathematics	4.5
Science	One science course from the following: SCI11015, SCI2005, SCI3010, SCI3030	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

TOTAL CREDITS	96.0
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NOTE: Students must have MATH0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MATH1002, MATH1010 or MATH1020.

FOUR-YEAR OPTION:

- Information Science (see page 47)

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 program of Engineering Design & Configuration Management (Day Program only).

COMPUTERIZED DRAFTING

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

MAJOR COURSES		CREDITS
CAD1000	Computer Aided Drafting I	6.0
CAD1L00	Computer Aided Drafting I Lab	1.0
CAD1020	Computer Aided Drafting II	6.0
CAD1L20	Computer Aided Drafting II Lab	1.0
CAD1030	Computer Aided Drafting III	6.0
CAD1L30	Computer Aided Drafting III Lab	1.0
CAD2000	Portfolio Development	1.5
CAD2020	Mechanical CAD	4.5
CAD2030	Principles of Design	4.5
CAD2040	Architectural CAD	4.5
CAD2059	Introduction of Computer Integrated Manufacturing (CIM)	4.5
CAD2061	CAD Applications	4.5

RELATED PROFESSIONAL STUDIES

CAR1003	Introduction to Career Management	1.5
FIT1010	Topics in Computers	4.5
Tech.	Two courses with an ETEC attribute	
Elective	selected from offerings within the School of Technology (except FIT1000 or FIT1020)	9.0

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition I	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1010	Mathematics I	4.5
MATH1011	Mathematics II	4.5
SCI1011	General Physics I and Lab	4.5
Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

TOTAL CREDITS **96.0**

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

FOUR-YEAR OPTIONS:

- Engineering Design & Configuration Management (Day Program only)

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 electronics engineering and technology. It also provides concentrations in two arenas that are directly consistent with the technology dynamics of this and the coming decades: telecommunications & network engineering and computer/digital systems engineering.

Course requirements for these area concentrations are as follows:

Telecommunications & Network Engineering

ENGN2070 Signal Transmission
ENGN3065 Advanced Data Communications
ENGN3070 Networking I
ENGN4050 Networking II
ENGN4070 Hardware Organization & Design

Computer/Digital Systems Engineering

ENGN3060 Advanced Microprocessors and Lab
ENGN3080 Computer Architecture
ENGN4040 VLSI Design & Layout
ENGN4045 VLSI Design & Integration
ENGN4070 Hardware Organization & Design

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

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

MAJOR COURSES		CREDITS
ENGN1000	Digital Electronics I	4.5
ENGN1010	Introduction to Circuit Theory and Lab	6.0
ENGN1030	Solid State I: Devices and Lab	6.0
ENGN1040	Digital Electronics II	4.5
ENGN2020	Transform Methods for Engineering	4.5
ENGN2030	Electronic Communications and Lab	4.5
ENGN2040	Solid State II: Electronic Circuits and Lab	6.0
ENGN2050	Microprocessors and Lab	6.0
ENGN3030	Instrumentation & Process Control	6.0
ENGN3050	Logic Design	4.5
ENGN4030	Digital Signal Processing	4.5
ITEC3000	Technical Project Management	4.5
TECX4025	Senior Design Project & Thesis	9.0

AREA CONCENTRATION

Five-course sequence (see left)	24.0
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RELATED PROFESSIONAL STUDIES

CAD3000	Engineering Graphics and Lab	6.0
CAR1003	Introduction to Career Management	1.5
CSIS1020	Fundamentals of C Programming	4.5
CSIS1050	Data Structures	4.5
FIT1010	Topics in Computers	4.5
Tech.	One technology course from the	
Elective	following: CSIS2040 or ENGN2000	4.5

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1040	Calculus I	4.5
MATH1041	Calculus II	4.5
MATH2042	Calculus III	4.5
MATH2043	Ordinary Differential Equations	4.5
PHIL3020	Logic: Critical Thinking OR	4.5
PHIL3040	Ethics of Business Leadership	
PSYC2001	General Psychology	4.5
SCI1021	General Chemistry I	4.5
SCI1022	General Chemistry I Lab	1.5
SCI2011	Physics I and Lab	4.5
SCI2012	Physics II and Lab	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5

FOUR YEAR CREDIT TOTAL 193.5

NOTES:

Students must have MATH1011 or equivalent to enroll in MATH1040.

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

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 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.

As entering technology professionals within industry and the public sector, students require knowledge of the particular industry in which they seek careers. In the Information Science B.S. degree program each student, with the guidance of their academic coach, selects three (3) application domain courses relevant to their career goals from any college or school within the University. This provides a foundation for the student to learn how to apply information systems in support of organizational value.

Under the supervision of a faculty advisor, seniors complete a technology solo project that involves designing, building, implementing or researching a technology-based problem related to his or her degree program.

Students graduating from the program may enter the field of information technology as entry-level systems or business analysts, systems modelers or systems within the private or public sector.

INFORMATION SCIENCE

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

FIRST TWO YEARS:

Associate in science degree in	
Computer Programming (p. 45)	96.0
or Computing Technology Services (Day Program only)	97.5
or Web Site Development (p.49)	97.5
or an associate degree from an accredited university (student must meet program's prerequisite requirements)	

THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
CSIS2045	Introduction to Operating Systems	4.5
ITEC3000	Technical Project Management	4.5
ITEC3020	Information Science I	4.5
ITEC3040	Systems Analysis	4.5
ITEC3050	Information Security	4.5
ITEC3070	Systems Modeling & Simulation	4.5
ITEC3080	Information Management	4.5
ITEC3085	Systems Design	4.5
TECX4020	Technology Solo Project	4.5
Applic. Courses	Three application domain courses	13.5

RELATED PROFESSIONAL STUDIES

LAW2001	The Legal Environment of Business I*	4.5
LAW3080	Cyberlaw	4.5
Tech.	One course with an ETEC attribute	
Elective	selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PHIL3020	Logic: Critical Thinking OR	4.5
PHIL3040	Ethics of Business Leadership	
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5
Elective	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

TOTAL CREDITS 99.0

FOUR-YEAR CREDIT TOTAL * 190.5-196.5

* Web Site Development majors must substitute a free elective for LAW2001.

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

Web Management and 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 current software and hardware platforms.

Graduates of the Web Management and 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 course 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 AND INTERNET COMMERCE

A four-year program leading to a bachelor of science degree for two-year Computer Graphics & New Media program graduates.

FIRST TWO YEARS:

Associate in Science Degree in Computer Graphics & New Media (see page 44)	97.5
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THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
CGRA2070	Advanced Web Design	6.0
GRA3020	Design Studio I	4.5
CGRA3040	Information Architecture and Content Planning	4.5
CGRA3070	Design Studio II	4.5
CGRA4030	Projects in Internet Commerce	4.5
CGRA4070	Senior Seminar	4.5
CSIS3020	Active Server Pages (ASP)	4.5
ITEC1020	Introduction to Data Communications	4.5
ITEC3020	Information Science I	4.5
ITEC3050	Information Security	4.5
LAW3080	Cyberlaw	4.5
MRKT1002	Consumer Behavior	4.5
MRKT3040	Electronic Commerce	4.5

GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PHIL3020	Logic: Critical Thinking OR	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5

TOTAL CREDITS 85.5

FOUR-YEAR CREDIT TOTAL 183.0

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

WEB MANAGEMENT AND 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) 97.5

THIRD AND FOURTH YEARS:

MAJOR COURSES		CREDITS
CGRA3020	Design Studio I	4.5
CGRA3070	Design Studio II	4.5
CGRA4030	Projects in Internet Commerce	4.5
CGRA4070	Senior Seminar	4.5
CSIS3020	Active Server Pages (ASP)	4.5
ITEC3000	Technical Project Management	4.5
ITEC3020	Information Science I	4.5
ITEC3050	Information Security	4.5
LAW3080	Cyberlaw	4.5
MRKT1002	Consumer Behavior	4.5
MRKT3040	Electronic Commerce	4.5
TECX4020	Technology Solo Project	4.5

RELATED PROFESSIONAL STUDIES

Tech.	One course with an ETEC attribute	
Elective	selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PHIL3020	Logic: Critical Thinking	
	OR	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	General Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5
Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University (except FIT1000 or FIT1020) 4.5

TOTAL CREDITS 94.5

FOUR-YEAR CREDIT TOTAL 192.0

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

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 and Internet Commerce or Information Science bachelor of science degree programs.

WEB SITE DEVELOPMENT

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

MAJOR COURSES		CREDITS
CGRA2020	Web Site Design Concepts	4.5
CGRA2070	Advanced Web Design	6.0
CGRA3040	Information Architecture and Content Planning	4.5
CSIS1030	Fundamentals of OOP with Java	4.5
FIT1010	Topics in Computers	4.5
FIT1030	Computers in a Business Environment	4.5
ITEC1020	Introduction to Data Communications	4.5

RELATED PROFESSIONAL STUDIES

CAR1003	Introduction to Career Management	1.5
IBUS1001	Foundations of Business	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5
Tech.	Two courses with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	9.0
Electives		

GENERAL STUDIES

ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition I	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1020	College Algebra	4.5
Science	One science course from the following: SCI2005, SCI3010, SCI3030	4.5
Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the University (except FIT1000 or FIT1020) 4.5

TOTAL CREDITS 97.5

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

FOUR YEAR OPTIONS:

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

Students may choose to focus their electives in any of the following concentrations. Beyond the enrichment a concentration provides, students' transcripts will reflect commitment to a particular area which may be impressive to prospective employers.

Declaring Your Concentration

Interested students should consult with a counselor or their department chair and file the appropriate request form with Student Academic Services. Students may not select more than three concentrations.

COLLEGE OF BUSINESS

Accounting

COURSES	CREDITS
ACCT1002 Principles of Accounting II	4.5
ACCT2011 Federal Taxes I	4.5
ACCT3012 Federal Taxes II	4.5
ACCT3080 Fraud Examination: Theory & Practice	4.5
TOTAL CREDITS	18.0

Advertising

COURSES	CREDITS
ADVC1010 Marketing Communications I	4.5
ADVC1011 Marketing Communications II	4.5
ADVC3001 Creativity in Advertising	4.5
ADVC3003 Advertising Campaigns	4.5
TOTAL CREDITS	18.0

Banking and Lending

Choose three courses to total 13.5 credits.

COURSES	CREDITS
ECON3050 International Banking & Finance	4.5
FISV3010 Credit Management	4.5
FISV4010 Bank Management	4.5
FISV4020 Insurance	4.5
TOTAL CREDITS	13.5

Brokerage

COURSES	CREDITS
ACCT3070 Accounting for Mutual Funds	4.5
FISV3060 Investments II	4.5
FISV3070 Series 7 Securities	4.5
TOTAL CREDITS	13.5

Business-to-Business Selling

Choose three courses to total 13.5 credits.

COURSES	CREDITS
MGMT2040 Purchasing & Supply Chain Management	4.5
MRKT1011 Principles of Professional Selling	4.5
MRKT2012 Sales Management	4.5
MRKT2020 Business-to-Business Marketing	4.5
TOTAL CREDITS	13.5

Casino Operations

COURSES	CREDITS
ACCT3055 Casino Accounting	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4030 Hospitality Decision Analysis	4.5
REC2070 The Gaming Industry	4.5
REC3010 Managing Casino Operations	4.5
TOTAL CREDITS	22.5

Criminalistics

Criminal Justice B.S. degree candidates take the following courses:

COURSES	CREDITS
LAW4060 Advanced Topics in Criminalistics	4.5
SCI1021 General Chemistry I	4.5
SCI1022 General Chemistry I Lab	1.5
SCI2031 Anatomy & Physiology I	4.5
TOTAL CREDITS	13.5

Electronic Commerce

Choose three courses to total 13.5 credits.

COURSES	CREDITS
CGRA2020 Web Site Design Concepts	4.5
CGRA2030 Multimedia Design I	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 Electronic Commerce	4.5
TOTAL CREDITS	13.5

Entrepreneurship

COURSES	CREDITS
ACCT3012 Federal Taxes II	4.5
ENTR1001 Introduction to Entrepreneurship	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR3010 Small Business Consulting	4.5
TOTAL CREDITS	22.5

Fashion Communications

COURSES	CREDITS
ADVC1010 Marketing Communications I	4.5
ADVC1011 Marketing Communications II	4.5
ENG2010 Technical Writing	4.5
ENG2030 Introduction to News Writing	4.5
RTL2050 Fashion Promotion	4.5
TOTAL CREDITS	22.5

Fashion Product Development

COURSES	CREDITS
MRKT1002 Consumer Behavior	4.5
MRKT3005 Brand Marketing	4.5
RTL2020 Fashion Design for the Apparel Industry	4.5
RTL3070 Textile Design for the Apparel and Home Furnishings Industry	4.5
TOTAL CREDITS	18.0

Financial Services

COURSES	CREDITS
ACCT3070 Accounting for Mutual Funds AND select 18.0 credits from the following courses:	4.5
ECON3040 Money & Banking	4.5
FISV2001 Introduction to Investments and Financial Planning	4.5
FISV2002 Mutual Funds	4.5
FISV2020 Introduction to Financial Institutions	4.5
FISV3060 Investments II	4.5
FISV3070 Series 7 Securities	4.5
TOTAL CREDITS	22.5

Financial Services Management

Choose courses to total 13.5 credits.

COURSES	CREDITS
ACCT2010 Personal Budgeting and Planning	4.5
ECON3050 International Banking & Finance	4.5
FISV2001 Introduction to Investments and Financial Planning	4.5
FISV2002 Mutual Funds	4.5
FISV3070 Series 7 Securities	9.0
TOTAL CREDITS	13.5

Fraud Examination

COURSES	CREDITS
ACCT3080 Fraud Examination: Theory and Practice	4.5
LAW2050 Criminology	4.5
LAW2080 Criminal Law	4.5
LAW3015 Crime and Constitutional Issues	4.5
LAW3090 The Law of Evidence	4.5
TOTAL CREDITS	22.5

General Accounting

COURSES	CREDITS
ACCT3012 Federal Taxes II	4.5
ACCT3030 Not-for-Profit Accounting	4.5
ACCT3045 Internal Auditing	4.5
ACCT4050 International Accounting	4.5
ECON3040 Money & Banking	4.5
TOTAL CREDITS	22.5

Human Resources Management

Choose three courses to total 13.5 credits.

COURSES	CREDITS
ECON3020 Labor Economics	4.5
MGMT2001 Human Resource Management	4.5
MGMT3050 Compensation & Benefits Management	4.5
MGMT3060 Human Resources Training & Development	4.5
MGMT4040 Contemporary Management	4.5
MGMT4070 Human Resources Management Strategy	4.5
TOTAL CREDITS	13.5

Information Technology

COURSES	CREDITS
ACCT3060 Accounting Information Systems	4.5
ITEC3020 Information Science I	4.5
ITEC3040 Systems Analysis	4.5
ITEC3050 Information Security	4.5
ITEC3085 Systems Design	4.5
TOTAL CREDITS	22.5

International Business

COURSES	CREDITS
IBUS2002 International Business	4.5
IBUS2031-2036 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
TOTAL CREDITS	13.5

Law Enforcement

Criminal Justice B.S. degree candidates take the following courses:

COURSES	CREDITS
LAW3033 Community Policing	4.5
LAW4033 Terrorism	4.5
LAW4050 Advanced Topics in Law Enforcement	4.5
TOTAL CREDITS	13.5

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:	
LAW2001 The Legal Environment of Business I	4.5
LAW2010 Hospitality Law	4.5
Choose two of the following advanced courses:	
LAW1060 The Law of Torts*	4.5
LAW2080 Criminal Law	4.5
LAW3015 Crime and Constitutional Issues	4.5
LAW3020 The Law of Contracts & Sales*	4.5
LAW3030 Environmental Law	4.5
LAW3060 Administrative Law*	4.5
LAW3065 Employment Law	4.5
LAW3080 Cyberlaw	4.5
TOTAL CREDITS	13.5

* The prerequisite for these courses, LAW1001, 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.

Lodging Operations

COURSES	CREDITS
ACCT30251 Hospitality Financial Management	4.5
HOSP1010 Front Office Operations	4.5
HOSP3033 Hotel Property Operations	4.5
HOSP4030 Hospitality Decision Analysis	4.5
REC2020 Resort Management	4.5
TOTAL CREDITS	22.5

Marketing Management

Choose three courses to total 13.5 credits.

COURSES	CREDITS
MRKT1002 Consumer Behavior	4.5
MRKT2020 Business-to-Business Marketing	4.5
MRKT3005 Brand Marketing	4.5
MRKT4001 Strategic Marketing	4.5
MRKT4030 International Marketing	4.5
TOTAL CREDITS	13.5

Marketing Research

Choose three courses to total 13.5 credits.

COURSES	CREDITS
ENTR2030 The Business Plan	4.5
MRKT2050 Qualitative Research	4.5
MRKT3005 Brand Marketing	4.5
MRKT3055 Quantitative Research	4.5
TOTAL CREDITS	13.5

Mutual Funds

COURSES	CREDITS
ACCT3070 Accounting for Mutual Funds	4.5
FISV2002 Mutual Funds	4.5
LAW1030 Wills, Trusts and Probates	4.5
TOTAL CREDITS	13.5

Operations Management

Choose three courses to total 13.5 credits.

COURSES	CREDITS
IBUS3050 Export Procedures & Practices	4.5
MGMT2030 Service & Production Operations Management	4.5
MGMT2040 Purchasing and Supply Chain Management	4.5
MGMT3040 Process & Quality Management	4.5
MGMT4001 Process Planning and Control	4.5
MGMT4050 Operation Management Strategy	4.5
TOTAL CREDITS	13.5

Real Estate

Choose three courses to total 13.5 credits.

COURSES	CREDITS
FISV4010 Bank Management	4.5
FISV4020 Insurance	4.5
FISV4030 Real Estate	4.5
LAW1040 Real Estate/Property Law	4.5
TOTAL CREDITS	13.5

Retail Industry

COURSES	CREDITS
ACCT3045 Internal Auditing	4.5
RTL1005 Retailing	4.5
RTL3010 Merchandise Buying	4.5
RTL3020 Merchandise Mathematics	4.5
RTL3030 Comparative Retail Strategies	4.5
TOTAL CREDITS	22.5



THE HOSPITALITY COLLEGE

As a condition of baccalaureate graduation, all students (except for Food Service Management majors from the College of Culinary Arts) enrolled in Hospitality College degrees must complete a three-course concentration in their junior and senior years.

When completing a concentration in The Hospitality College, students may not use required core courses (or their equivalent) from within their chosen major. Additionally, students may not apply the same course to different Hospitality College concentrations.

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.

Adventure, Sport and Nature Based Tourism

COURSES	CREDITS
TRVL3040 Adventure, Sport and Nature Based Tourism	4.5
Choose two of the following:	
CGRA3050 Desktop Publishing	4.5
SEE2015 Leadership in Recreation/Leisure Settings	4.5
SEE2040 Outdoor Recreation Planning	4.5
SEE3045 Media Relations	4.5
TRVL2040 Travel Sales Management	4.5
TRVL3020 Ecotourism	4.5
TOTAL CREDITS	13.5

Casino and Gaming Operations

COURSES	CREDITS
PSYC2060 Psychological and Socioeconomic Issues of Gaming	4.5
REC2070 The Gaming Industry	4.5
Choose one of the following:	
ACCT3055 Casino Accounting	4.5
REC3010 Managing Casino Operations	4.5
TOTAL CREDITS	13.5

Food & Beverage Management

COURSES	CREDITS
FSM3010 Beverage Service Management*	4.5
Choose two of the following:	
FSM2040 Guest Service Systems	4.5
FSM3012 Advanced Menu Analysis	4.5
FSM3020 Dining Service Management	4.5
FSM3030 Facilities Design & Analysis	4.5
FSM3050 Beverage Appreciation	4.5
FSM4040 Contract Food Service Management	4.5
HOSP3060 Private Club Management	4.5
TOTAL CREDITS	13.5

* Beverage course must be taken to meet concentration requirements. If FSM3010 is a required course in the student's major, the student will take FSM3050, Beverage Appreciation (for which FSM3010 is a prerequisite course), and choose two other courses from the list above.

Resort Management

COURSES	CREDITS
REC2020 Resort Management	4.5
Choose two of the following:	
HOSP1010 Front Office Operations	4.5
HOSP2011 Hospitality Sales & Meeting Management	4.5
HOSP3080 Entertainment Management	4.5
SEE2040 Outdoor Recreation Planning	4.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3020 Ecotourism	4.5
TOTAL CREDITS	13.5

SCHOOL OF ARTS & SCIENCES

Applied Mathematics

Choose any three of the following courses to total 13.5 credits (only one may be a required course in your major).

COURSES		CREDITS
MATH1002	A Survey of College Mathematics	4.5
MATH1010	Mathematics I	4.5
MATH1011	Mathematics II	4.5
MATH1020	College Algebra	4.5
MATH1040	Calculus I	4.5
MATH1041	Calculus II	4.5
MATH1930	Quantitative Analysis I	4.5
MATH1931	Quantitative Analysis II	4.5
MATH2001	Statistics	4.5
MATH2005	Special Topics in Mathematics	4.5
MATH2042	Calculus III	4.5
MATH2043	Ordinary Differential Equations	4.5
MATH3020	Discrete Mathematics	4.5
TOTAL CREDITS		13.5

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

Biological Science

Choose any three of the following courses to total 13.5 credits.

COURSES		CREDITS
SCI2005	Introduction to Botany	4.5
SCI2020	Anatomy and Physiology for Recreation	4.5
SCI2031	Anatomy and Physiology I	4.5
SCI2032	Anatomy and Physiology II	4.5
SCI2040	Introduction to Marine Biology	4.5
SCI3040	Biochemistry	4.5
SCI3060	Food Microbiology	4.5
TOTAL CREDITS		13.5

Career Writing

COURSES		CREDITS
ENG2030	Introduction to News Writing	4.5
Choose two of the following:		
ADVC1021	Public Relations Concepts	4.5
CGRA3050	Desktop Publishing	4.5
ENG2010	Technical Writing	4.5
ENG3030	Introduction to Food Writing	4.5
TOTAL CREDITS		13.5

Environmental Science

COURSES		CREDITS
SCI3010	Environmental Science	4.5
SCI3030	Introduction to Ecology	4.5
Choose one of the following: *		
LAW3030	Environmental Law	4.5
SCI1021	General Chemistry I	4.5
SCI2040	Marine Biology	4.5
TRVL3020	Ecotourism	4.5
TOTAL CREDITS		13.5

* With approval required from the department chair and Registrar, the successful completion of a field course in environmental studies may also be substituted.

Global Perspectives

Choose any three of the following courses to total 13.5 credits.

COURSES		CREDITS
FREN1003	Conversational French III	4.5
GER1003	Conversational German III	4.5
IBUS1001	Foundations of Business	4.5
IBUS2002	International Business	4.5
IBUS2031-2036	Foreign Area Studies	4.5
IBUS2040	International Culture and Protocol	4.5
IHTV3010	International Hospitality Management	4.5
LIT2030	African-American Literature	4.5
LIT4020	Survey of Women Authors	4.5
LIT4030	Multi-Ethnic Literature	4.5
REL2001	Comparative World Religions	4.5
SOC2020	Culture and Food	4.5
SPAN1003	Conversational Spanish III	4.5
TRVL3030	International Policies of Tourism	4.5
TOTAL CREDITS		13.5

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

History

Choose any three of the following courses to total 13.5 credits.

COURSES		CREDITS
HIST2001	World History to 1500	4.5
HIST2002	World History Since 1500	4.5
HIST3001	U.S. History from Colonial Times to 1876	4.5
HIST3002	U.S. History Since 1877 (to the Present)	4.5
HIST3005	American Economic History	4.5
HIST3010	Modern History	4.5
HIST4010	Post World War II/Vietnam	4.5
HIST4020	American Government	4.5
TOTAL CREDITS		13.5

Leadership Studies

Choose any three of the following courses to total 13.5 credits.

COURSES		CREDITS
FSM3035	Executive Chef Supervisory Development*	4.5
HIST4030	R.I. State Externship Program	4.5
LEAD2001	Foundations of Leadership Studies OR	4.5
LEAD2901	Honors Foundations of Leadership Studies	
LEAD2010	Special Topics in Leadership	4.5
LEAD2920	Honors Intercampus Course in Philanthropy I	4.5
LEAD2921	Honors Intercampus Course in Philanthropy II	4.5
LEAD2922	Honors Intercampus Course in Philanthropy III	4.5
LEAD3010	Leadership Through Film and Literature	4.5
LEAD3020	Creative Leadership	4.5
PHIL3040	Ethics of Business Leadership	4.5
SEE2015	Leadership in Recreation/Leisure Settings	4.5
SOC2040	Community Leadership: An Applied Sociology	4.5
TOTAL CREDITS		13.5

* FSM3035 is only available to bachelor's degree candidates from the College of Culinary Arts.

Literature

Choose any three of the following courses to total 13.5 credits.

COURSES		CREDITS
ENG1001	An Introduction to Literary Genres	4.5
LIT2030	African-American Literature	4.5
LIT2040	American Literature I	4.5
LIT2050	American Literature II	4.5
LIT3001	Studies in Drama	4.5
LIT3010	Studies in the Novel	4.5
LIT3015	Food in Film and Literature	4.5
LIT3020	Studies in the Short Story	4.5
LIT3030	Studies in Poetry	4.5
LIT3040	Sports in Literature	4.5
LIT4010	Science Fiction	4.5
LIT4020	Survey of Women Authors	4.5
LIT4030	Multi-Ethnic Literature	4.5
LIT4040	The Poetry & Plays of Shakespeare	4.5
TOTAL CREDITS		13.5

Physical Science

COURSES		CREDITS
SCI1011	General Physics I and Lab	4.5
SCI1012	General Physics II and Lab	4.5
SCI1021	General Chemistry I	4.5
SCI1022	General Chemistry I Lab	1.5
TOTAL CREDITS		15.0

Political Science

COURSES		CREDITS
PSCI3001	Introduction to Political Science*	4.5
Choose any two of the following:		
HIST4020	American Government	4.5
HIST4030	R.I. State Externship Program	4.5
PHIL3050	Political Philosophy	4.5
PSCI3005	Contemporary Political Ideologies	4.5
PSCI3010	Introduction to World Politics	4.5
TOTAL CREDITS		13.5

* It is strongly recommended that PSCI3001 be taken first.

Psychology

COURSES		CREDITS
PSYC2001	General Psychology	4.5
Choose any two of the following:		
PSYC2002	Abnormal Psychology	4.5
PSYC2010	Personality	4.5
PSYC2020	Industrial/Organizational Psychology	4.5
PSYC2030	Developmental Psychology	4.5
PSYC2060	Psychological and Socioeconomic Issues of Gaming	4.5
PSYC3001	Social Psychology	4.5
TOTAL CREDITS		13.5

Sociology

COURSES		CREDITS
SOC2001	Sociology I	4.5
Choose any two of the following:		
SOC2002	Sociology II	4.5
SOC2020	Culture and Food	4.5
SOC2025	Cultural Tapestry: Perspectives in Diversity	4.5
SOC2040	Community Leadership: An Applied Sociology	4.5
SOC2050	Cultures of Africa	4.5
SOC2060	Deviant Behavior	4.5
SOC3010	Social Issues in Contemporary America	4.5
TOTAL CREDITS		13.5

SCHOOL OF TECHNOLOGY

Computerized Drafting

COURSES		CREDITS
CAD1000	Computer Aided Drafting I	6.0
CAD1L00	Computer Aided Drafting I Lab	1.0
CAD1020	Computer Aided Drafting II	6.0
CAD1L20	Computer Aided Drafting II Lab	1.0
CAD1030	Computer Aided Drafting III	6.0
CAD1L30	Computer Aided Drafting III Lab	1.0
TOTAL CREDITS		21.0

Database Management

COURSES		CREDITS
CSIS1040	Fundamentals of Visual Basic	4.5
CSIS2030	Database Concepts	4.5
CSIS2080	Database Design	4.5
TOTAL CREDITS		13.5

Desktop Publishing

COURSES		CREDITS
CGRA2030	Multimedia Design I	4.5
CGRA3040	Information Architecture and Content Planning	4.5
CGRA3050	Desktop Publishing	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 Hospitality Programs

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

- communicate with fellow workers, guests and customers in person and by telephone

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

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



GUIDE TO THE ALPHA-NUMERIC COURSE NUMBERING SYSTEM

<i>Alphabetic Code</i>	<i>Discipline</i>
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Alan Shawn Feinstein Graduate School

EVNT	Event Leadership
GRAD	Graduate Studies
TOUR	Tourism Planning

Career Development

CAR	Career Management
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College of Business

ACCT	Accounting
ADVC	Advertising Communications
BUS	Business
ECON	Economics
ENTR	Entrepreneurship
EQN	Equine
FISV	Financial Services Management
IBUS	International Business
LAW	Law
MGMT	Management
MRKT	Marketing
RTL	Retail
SEC	Secretarial

College of Culinary Arts

BPA	Baking & Pastry Arts
CUL	Culinary Arts
NUTR	Culinary Nutrition

The Hospitality College

FSM	Food Service Management
HOSP	Hospitality Management
IHTV	International Hotel & Tourism
REC	Recreation/Leisure Studies
SEE	Sports/Entertainment/Event Management
THRP	Therapeutic Recreation
TRVL	Travel/Tourism

School of Arts & Sciences

ART	Art
ENG	English
ESL	English Language Institute
FREN	French
GER	German
HIST	History
LEAD	Leadership Studies
LIT	Literature
MATH	Mathematics
PHIL	Philosophy
PSCI	Political Science
PSYC	Psychology
REL	Religion
RSCH	Research
SCI	Science
SOC	Sociology
SPAN	Spanish
SVL	Service Learning

School of Education

CFS	Consumer and Family Studies
EDUC	Education

<i>Alphabetic Code</i>	<i>Discipline (continued)</i>
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School of Technology

CAD	Computerized Drafting
CGRA	Computer Graphics
CSIS	Computer Science
ENGN	Engineering
FIT	Foundations in Technology
ITEC	Information Technology
TECX	Technology Experiential Education

Other

ABRD	Academic International Programs
PHYS	Physical Education
PSKL	Performance Skill Test

Numeric Values

0001–0999	Non-credit and/or institutional credit courses
1000–1999	Introductory courses
2000–3999	Intermediate courses
4000–4999	Advanced courses
5000–6999	Graduate courses
7000–9999	Doctoral courses

First Digit

1	Freshman level
2	Sophomore level
3	Junior level
4	Senior level
5–6	Graduate level
7–9	Doctoral level

Miscellaneous

CS	Denotes a career sampler course
GS	Denotes a general studies course outside of the School of Arts & Sciences
H	Denotes an honors course
HO	Denotes an honors-option course
PT	Denotes a course in which performance transcript skills are measured
SL	Denotes a possible service learning module
WI	Denotes a writing-intensive course

Career Development

CAREER MANAGEMENT

CAR1003 INTRODUCTION TO CAREER MANAGEMENT

This course teaches students how to manage their own careers through a mastery of career planning, employment search techniques and skills verification. Emphasis is placed on establishing individual career goals, developing self-marketing documents and building credentials in 10 major success categories. Students learn how to effectively market themselves and use their Career Passport System throughout their entire career. (PT)
Quarter Credit Hours 1.5

College of Business

ACCOUNTING

ACCT10011 PRINCIPLES OF ACCOUNTING I

Principles of 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

ACCT10021 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: ACCT1001 or ACCT10011; ACCT1012 or ACCT10121; ACCT1021 or ACCT10211
Quarter Credit Hours 4.5

ACCT10111 HOSPITALITY ACCOUNTING I

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents 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

ACCT10121 HOSPITALITY 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: ACCT10011 or ACCT1001; ACCT10111 or ACCT1011; ACCT10211 or ACCT1021.
Quarter Credit Hours 4.5

ACCT10211 BUSINESS ACCOUNTING I

The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus 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

ACCT10221 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: ACCT10011 or ACCT1001; ACCT10111 or ACCT1011; ACCT10211 or ACCT1021.
Quarter Credit Hours 4.5

ACCT2010 PERSONAL BUDGETING AND PLANNING

This course focuses on personal financial planning for a variety of life situations. Topics include money management strategies, consumer credit, insuring your resources, and personal purchasing decisions. Topics are discussed with real-world applications.
Quarter Credit Hours 4.5

ACCT2011 FEDERAL TAXES I

A study is made of federal tax laws and treasury regulations and their application to the income of individuals. Practice is given in the preparation of the tax returns, supplemental forms and schedules required to be filed by individuals. Prerequisite: ACCT10021 or ACCT1002. (PT)
Quarter Credit Hours 4.5

ACCT2021 INTERMEDIATE ACCOUNTING I

This course provides an introduction to financial accounting basic theory, practice and developmental framework. Students will be exposed to certain assets such as cash, accounts receivable and inventories. Attention will be given to their valuation and impact on periodic net income and financial position. Prerequisite: ACCT10021 or ACCT1002. (PT)
Quarter Credit Hours 4.5

ACCT2022 INTERMEDIATE ACCOUNTING II

This course is a continuation of Intermediate Accounting I. Students will be exposed to the remaining asset groups including non-current operating assets and long-term investments. Coverage also includes the entire spectrum of liabilities and stockholders equity. Prerequisite: ACCT2021. (WI)
Quarter Credit Hours 4.5

ACCT2023 INTERMEDIATE ACCOUNTING III

This course serves as a continuation of Intermediate Accounting II. Special topics are studied such as accounting for earnings per share, income taxes, leases, pensions and the statement of cash flows. Prerequisite: ACCT2022. (PT)
Quarter Credit Hours 4.5

ACCT2031 COST ACCOUNTING I

This course provides an introduction to accounting in a manufacturing business. The traditional job and process costing procedures are studied, as well as activity based costing. Other typical areas that are studied include cost behavior analysis and problems associated with manufacturing costs. Prerequisite: ACCT10021 or ACCT1002. (PT)
Quarter Credit Hours 4.5

ACCT3012 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: ACCT2011.
Quarter Credit Hours 4.5

ACCT3020 MANAGERIAL FINANCE

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors. Prerequisites: ACCT10021 or ACCT1002 or ACCT10221 or ACCT1022, FIT1020 or FIT1030 or FSM2026 or TRVL1025.
Quarter Credit Hours 4.5

ACCT3023 MANAGERIAL ACCOUNTING

Designed for business students, this course focuses on the informational needs of internal users of financial information such as company officers, company executives, human resource managers, marketing managers, program directors and production operation managers. Emphasis is placed on acquiring and analyzing the financial and nonfinancial information that is needed by these users to plan, direct and control the business. This course is not available to accounting majors. Prerequisites: MGMT1001 and ACCT1002 or ACCT1022.
Quarter Credit Hours 4.5

ACCT30251 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: ACCT10121 or ACCT1012.
Quarter Credit Hours 4.5

ACCT3030 NOT-FOR-PROFIT ACCOUNTING

This course introduces students to the accounting procedures of local and state governments. It also introduces students to the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The preparation of Federal Form 990 is also studied. Prerequisite: ACCT2023.
Quarter Credit Hours 4.5

ACCT3032 COST ACCOUNTING II

This course focuses on a study of more advanced problems encountered in a manufacturing business. Topics covered include the use of a standard cost system, variance analysis, absorption versus direct costing, break-even analysis and material and labor related problems. Prerequisite: ACCT2031. (PT)
Quarter Credit Hours 4.5

ACCT3040 AUDITING

This course is designed to acquaint the student with methods of verification, analysis and interpretation of generally accepted auditing procedures. The mechanics of planning and implementing an audit and the preparation of reports are studied. Prerequisite: ACCT2023. (WI)
Quarter Credit Hours 4.5

ACCT3045 INTERNAL AUDITING

The internal audit function of the modern organization is the subject of this course, with a concentration on the nature of operational auditing, its objectives, procedures and standards. Attention is given to the analysis of the various administrative and accounting controls on which management depends for efficiency and effectiveness of operations. Prerequisite: ACCT3040.
Quarter Credit Hours 4.5

ACCT3050 ADVANCED ACCOUNTING

Advanced Accounting is designed to provide the student with a sound foundation in partnership accounting and consolidated financial statements. Prerequisite: ACCT2023. (PT)
Quarter Credit Hours 4.5

ACCT3055 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: ACCT10021 or ACCT1002; ACCT10121 or ACCT1012; ACCT10221 or ACCT1022.
Quarter Credit Hours 4.5

ACCT3060 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: ACCT3040.
Quarter Credit Hours 4.5

ACCT3070 ACCOUNTING FOR MUTUAL FUNDS

This course examines the role of the accounting agent/investment accountant for a mutual fund. Students will learn about the regulatory environment in which mutual funds operate and the role of the SEC while gaining an understanding of the types of transactions handled by a mutual fund accountant and how they affect the daily determination of a fund's Net Asset Value. Selected topics include equity transactions, bond transactions, portfolio appreciation and depreciation, income, factors and yields, daily income and expense accruals, capital stock and distributions. Students will see the relationship between equity, bond, and money market funds and they will also study tax matters relative to mutual funds. Prerequisite: ACCT10021 or ACCT1002 or ACCT10221 or ACCT1022, FIT1020.
Quarter Credit Hours 4.5

ACCT3075 FINANCIAL MANAGEMENT

Financial management is designed to acquaint the student with the basic tools required to perform financial analysis and planning, working capital management and capital budgeting in a business environment. Prerequisite: ACCT10021 or ACCT1002; ACCT10221 or ACCT1022.
Quarter Credit Hours 1.5

ACCT3080 FRAUD EXAMINATION: THEORY AND PRACTICE

The accounting and legal concepts along with the procedures that are necessary to accomplish fraud detection, fraud investigation, and fraud prevention duties are studied in this course. Students will learn how to analyze allegations of fraud and how to utilize accounting and investigative skills during a fraud investigation. The development of computerized applications will be used to assist in case analysis. Expert witness testimony is also discussed along with a review of the variety of ways of communicating findings. Prerequisites: ACCT10021 or ACCT1002 or ACCT10221 or ACCT1022, FIT1020.
Quarter Credit Hours 4.5

ACCT4012 TAXES AND BUSINESS DECISIONS

The income tax issues that must be considered by managers prior to making business decisions are examined in this course. Topics include tax aspects of selecting a type of business entity; acquisition, use, and disposal of fixed assets; investments, capital gains and losses, nontaxable transactions, payroll taxes, and income tax planning. This course is an elective for non-accounting majors only. Prerequisite: ACCT10021 or ACCT1002; ACCT10121 or ACCT1012; ACCT10221 or ACCT1022.
Quarter Credit Hours 4.5

ACCT4050 INTERNATIONAL ACCOUNTING

Accounting for and reporting upon the financial aspects of a multinational corporation are addressed in this course. Topics include foreign currency transactions, foreign currency translation (FASB 52), and accounting policies and practices of countries other than the United States. Prerequisite: ACCT2023.
Quarter Credit Hours 4.5

ACCT4060 ACCOUNTING SEMINAR

This course is delivered in a seminar format and serves as the capstone course for seniors majoring in Accounting. Using knowledge obtained through previous accounting coursework, students analyze and report on contemporary issues in accounting and auditing. Computer software is used extensively throughout the course. Prerequisites: ACCT3040, ACCT3050, senior status.
Quarter Credit Hours 4.5

ADVERTISING COMMUNICATIONS

ADVC1010 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: HOSP3050 or MKRT1001.
Quarter Credit Hours 4.5

ADVC1011 MARKETING COMMUNICATIONS II

This course focuses on the process of media analysis, selection and purchase in marketing communications planning. Students learn to combine and coordinate appropriate media choices across multiple communication options. Topics include agency/media relations, added value promotions, ratings and audience measurement, and emerging media categories. Prerequisite: ADVC1010. (PT)
Quarter Credit Hours 4.5

ADVC1021 PUBLIC RELATIONS CONCEPTS

This course introduces the basic concepts of public relations, including its origins and evolution. It examines the multiple audiences and functions of public relations within contemporary organizations including product liability, marketing communications, issue management, crisis control, media relations, corporate affairs and image building. Topics include research, planning, communication and evaluation. Particular emphasis is placed on writing press releases. Prerequisite: ADVC1011. (PT)
Quarter Credit Hours 4.5

ADVC3001 CREATIVITY IN ADVERTISING

This course is designed to teach the student to develop creative concepts based on sound selling strategies. Major emphasis is placed on teaching the student to think creatively for the wide range of media and communications tools used by today's advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards, brochures, catalogs and infomercials. Particular emphasis will be placed on developing strategies and the visualization of concepts. Prerequisite: ADVC1011. (PT)
Quarter Credit Hours 4.5

ADVC3003 ADVERTISING CAMPAIGNS

This advanced course for Marketing Communication majors covers the strategies employed to develop and implement successful communication campaigns using advertising, sales promotion, public relations and multi-media 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: ADVC3001. (WI)
Quarter Credit Hours 4.5

BUSINESS

BUS3092 DIRECTED WORK EXPERIENCE II

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

BUS3098 DIRECTED WORK EXPERIENCE III

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

BUS4089 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

COOPERATIVE EDUCATION

CO-OP

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

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

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

Quarter Credit Hours (in parentheses):

BUS4093	Business Career Co-op (4.5)
BUS4096	Business Career Co-op (9.0)
BUS4099	Business Career Co-op (13.5)

IBUS4079	International Business Career Co-op (13.5)
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ECONOMICS

ECON1001 MACROECONOMICS

This course is designated as the first of two courses serving as an introduction to economics. It is a survey course covering the foundations of economics and focusing on macroeconomic concepts and issues such as the features and goals of capitalism, the market system, national income, business cycles, macroeconomic theories, and monetary and fiscal policy. (GS)
Quarter Credit Hours 4.5

ECON2002 MICROECONOMICS

This course consists of microeconomic principles and issues. Course content examines and analyzes both the product and resource markets with emphasis on demand, supply, and elasticities. In addition, the costs of production and the basic market models of firms' short run and long run operations are discussed. Other topics covered include various current domestic microeconomic problems, as well as international economic issues such as international trade and foreign exchange. Prerequisite: ECON1001. (GS)
Quarter Credit Hours 4.5

ECON2010 ECONOMIC GEOGRAPHY

The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities of the world's major regions are examined to permit better insight into present world economic problems. Prerequisite: ECON1001. (GS)
Quarter Credit Hours 4.5

ECON3020 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: ECON2002. (GS)
Quarter Credit Hours 4.5

ECON3040 MONEY & BANKING

The purpose of this course is to provide the student with a knowledge of the nature and functions of money and credit and how the banking system operates to regulate and control money and financial institutions. Prerequisite: ECON1001.
Quarter Credit Hours 4.5

ECON3050 INTERNATIONAL BANKING & FINANCE

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: ACCT10021 or ACCT1002; ACCT10121 or ACCT1012; ACCT10221 or ACCT1022. (PT)
Quarter Credit Hours 4.5

ECON3060 COMPARATIVE ECONOMIC SYSTEMS

This course provides a detailed study of the major economic systems in the world today. Emphasis is placed on comparing the capitalist economy with the planned economy. Most important, a study is made of the application of the various systems to Europe, Asia and the United States. Prerequisite: ECON2002. (GS)
Quarter Credit Hours 4.5

ENTREPRENEURSHIP

ENTR1001 INTRODUCTION TO ENTREPRENEURSHIP

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

ENTR2030 THE BUSINESS PLAN

The course teaches students how to develop a business plan for the business they are considering starting. Emphasis is placed on the realism and completeness of the business plan. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. (PT) (WI)
Quarter Credit Hours 4.5

ENTR2040 FINANCING THE ENTREPRENEURIAL VENTURE

Following the development of a business plan in ENTR2030, this course investigates funding sources for small businesses. The objective is to educate the entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each. Prerequisites: ACCT10011 or ACCT1001 or ACCT10211 or ACCT1021, ENTR2030. (PT)
Quarter Credit Hours 4.5

ENTR3010 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

FISV2001 INTRODUCTION TO INVESTMENTS AND FINANCIAL PLANNING

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

also considered. Prerequisite: ACCT10011 or ACCT1001; ACCT10211 or ACCT1021. (PT)
Quarter Credit Hours 4.5

FISV2002 MUTUAL FUNDS

This course utilizes industry guest speakers and case studies to give students in-depth knowledge of mutual fund business and sales. Topics covered include the evolution of mutual funds, the role mutual funds play in society, federal and state regulatory oversight, marketing and distribution, portfolio management, and retirement planning. This course is specifically of interest to those students who wish to obtain a NASD Series 6, 63 securities license, or who plan on pursuing a career in the financial services industry. Prerequisite: ACCT10021 or ACCT1002; ACCT10221 or ACCT1022. (PT)
Quarter Credit Hours 4.5

FISV2010 FINANCE

This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors. Prerequisite: ACCT10011 or ACCT1001; ACCT10111 or ACCT1011; ACCT10211 or ACCT1021. (PT)
Quarter Credit Hours 4.5

FISV2020 INTRODUCTION TO FINANCIAL INSTITUTIONS

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

FISV3010 CREDIT MANAGEMENT

This course examines the role of credit and analyzes its impact on the economic and social environments. Both consumer credit and business credit are studied in-depth, with emphasis placed on sources and uses of credit, credit reporting and credit analysis. Prerequisite: ACCT10011 or ACCT1001; ACCT10211 or ACCT1021.
Quarter Credit Hours 4.5

FISV3060 INVESTMENTS II

This course will address the areas of financial planning, money management, portfolio planning, retirement planning and estate planning as it relates to the individual. In addition, diversification, risk strategies and tax consequences of investment decisions will be evaluated. Prerequisite: FISV2001.
Quarter Credit Hours 4.5

FISV3070 SERIES 7 SECURITIES

This course prepares students to sit for the NASD Series 7 examination or who plan on pursuing a career in the financial services industry. The Series 7 exam qualifies people interested in gaining employment as a General Securities Registered Representative, which enables an individual to sell stocks, bonds and options. Topics include equities, debt/bonds, options, trading markets, regulations, tax laws, investment companies and initial public offerings. Prerequisite: FISV2001.
Quarter Credit Hours 9.0

FISV4010 BANK MANAGEMENT

This course examines the banking industry from the perspective of both a bank customer and a bank manager. Focus is on policies developed and procedures used to make decisions on providing loans to businesses and consumers. Additional topics addressed include risk management, interstate banking, technological advancements and the regulatory environment. Prerequisite: ECON3040 or FISV2020 or ECON3050.
Quarter Credit Hours 4.5

FISV4020 INSURANCE

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. 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: ACCT10021 or ACCT1002 or ACCT10121 or ACCT1012 or ACCT10221 or ACCT1022 or EQN4050.
Quarter Credit Hours 4.5

FISV4030 REAL ESTATE

This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish, and when and how to divest of property. Prerequisite: ACCT10021 or ACCT1002; ACCT10121 or ACCT1012; ACCT10221 or ACCT1022.
Quarter Credit Hours 4.5

FISV4089 FINANCIAL SERVICES CAREER FOCUS

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

INTERNATIONAL BUSINESS

IBUS1001 FOUNDATIONS OF BUSINESS

This course introduces students to business by exploring a broad spectrum of business activities. The course focuses on the multiple environments which effective 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

IBUS2002 INTERNATIONAL BUSINESS

This course's goal is to provide structured approaches for analyzing the rapidly evolving field of international business. The nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces are some of the main topics. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace. Theoretical foundations to international business and real world scenarios prepare students to operate more effectively in the changing global business environment. Prerequisite: IBUS1001 or MGMT1001 or MGMT2120. (PT)
Quarter Credit Hours 4.5

IBUS2031-2036 FOREIGN AREA STUDIES

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic areas include China (IBUS2031), Pacific Rim (IBUS2032), Latin America (IBUS2033), Russia (IBUS2034), Eastern Europe (IBUS2035) or Africa (IBUS2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority. Prerequisite: ECON1001 or ECON1901.
Quarter Credit Hours 4.5

IBUS2040 INTERNATIONAL CULTURE AND PROTOCOL

Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course will focus on cultural diversity and will provide students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally. Prerequisite: ECON1001 or ECON1901. (PT) (WI)
Quarter Credit Hours 4.5

IBUS3050 EXPORT PROCEDURES & PRACTICES

This course will provide students with the basic body of knowledge and mechanics that are needed to successfully undertake and explore every avenue of exporting. A description of the essentials as well as the parameters of exporting will be given. The course applies to an entrepreneurial export situation, to businesses expanding through foreign sales, and to companies simply trying to improve the operations of an existing export department. The emphasis on finance stems from the experience that frequently, a successful export effort is unnecessarily blocked or frustrated by finance problems. Such problems can arise from accumulating foreign receivables or the additional working capital required to handle the extra large sales that exporting often generates. Prerequisite: ACCT10021 or ACCT1002; ACCT10121 or ACCT1012; ACCT10221 or ACCT1022. (PT)
Quarter Credit Hours 4.5

IBUS4099 INTERNATIONAL BUSINESS EXPERIENCE

This course is spent traveling and studying on a continent other than the United States. During the term students engage in pre-departure course work before embarking on a three-to-four week immersion into a number of foreign business settings and cultural markets. Faculty with in-depth knowledge of international regions guide students through a rigorous, intense study and travel experience to increase students' global awareness and cross-cultural perceptions as they relate to international business affairs. Upon arrival at their international destination, students study a variety of different businesses, both local and international, under the supervision of the experienced faculty members.

Students who meet eligibility criteria may elect Summer Term Abroad (ABRD4089), Business Co-op (BUS4099) or Summer Work Abroad (IBUS4020, BUS4096). 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

LEGAL STUDIES

LAW1001 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 (NPPA and NALA), and state bar associations and local paralegal associations.
Quarter Credit Hours 4.5

LAW1002 INTRODUCTION TO CRIMINAL JUSTICE

This course presents an overview and analysis of the American criminal justice system. The concept of crime and the roles of police, courts, defense attorneys, prosecuting attorneys and corrections will be considered. In addition, an overview of the causes of crime, the problems associated with the measurement of crime, and the concept of "justice" in the American criminal system will be examined.
Quarter Credit Hours 4.5

LAW1010 LEGAL RESEARCH AND WRITING I

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.
Quarter Credit Hours 4.5

LAW1030 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.
Quarter Credit Hours 4.5

LAW1040 REAL ESTATE/PROPERTY LAW

In this course, students will learn to identify and classify different types of property; to distinguish forms of ownership and title of real and personal property; and to understand the requirements and procedures for preparing deeds, mortgages, easements and contracts for purchase, leases and sale of land, etc. Settlement and closing procedures will be emphasized.
Quarter Credit Hours 4.5

LAW1050 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 procedure, will be covered.
Quarter Credit Hours 4.5

LAW1060 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.
Quarter Credit Hours 4.5

LAW1090 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 administration, organization, management culture, relations within the community and technology. (PT)
Quarter Credit Hours 4.5

LAW2001 THE LEGAL ENVIRONMENT OF BUSINESS I

This course provides an overview of the legal, regulatory and ethical environment in which business decisions must be made. The course exposes the student to a variety of legal topics: basic concepts, such as court procedures, contracts and 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

LAW2010 HOSPITALITY LAW

This is an introductory course with emphasis placed on hotel and restaurant issues. Topics include: sources of law, court systems, jurisdiction, contracts, negligence, the innkeeper-guest relationship, and liability arising from the service of food and alcoholic beverages.
Quarter Credit Hours 4.5

LAW2040 PRINCIPLES OF CORRECTIONS

This course is an introduction to corrections. It presents an historical look at punishment through the ages. Justification for punishment is explored including: retribution, deterrence, incapacitation and rehabilitation. Various dispositions of prisoners are presented from capital punishment, corporal punishment, transportation, galley slavery, and the eventual development of the prison. The evolution of prisons and acceptable conditions are discussed along with the advent of the prisoner rights movement. (PT)
Quarter Credit Hours 4.5

LAW2050 CRIMINOLOGY

This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches. Prerequisite: SOC2001. (WI)
Quarter Credit Hours 4.5

LAW2060 LEGAL RESEARCH AND WRITING II

This course is a continuation of LAW1010, Legal Research and Writing I. It builds on the basic skills learned in LAW1010 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: LAW1010. (WI)
Quarter Credit Hours 4.5

LAW2080 CRIMINAL LAW

This course is an introduction to the basic elements of, and defenses to, criminal liability. Topics include the basic crimes against the person (homicide, assault, battery, rape, etc.), the basic crimes against property (larceny, fraud, embezzlement, burglary, etc.), and the basic defenses and justifications (diminished capacity, self-defense, mistake, etc.). (PT)
Quarter Credit Hours 4.5

LAW2085 JUVENILE JUSTICE

This course presents an analysis of the historical development of the juvenile justice system in the United States. The student is introduced to the changing view of juveniles from early America, when children were treated as little adults, through the nineteenth and twentieth centuries where they came to be considered as children and adolescents that had to be protected from abusive families and their environment. Socializing agents such as the family, schools and peers will be studied as to their influence on the development of delinquency. Youth will be studied as victims of crime, as perpetrators of crime, and their likelihood to become involved with gangs. Additionally, law enforcement, the courts and corrections will be studied to show their impact on delinquency. (PT)
Quarter Credit Hours 4.5

LAW3191 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

LAW3291 PARALEGAL EXTERNSHIP II

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

LAW3391 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

LAW3192 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

LAW3292 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

LAW3392 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

LAW3002 THE LEGAL ENVIRONMENT OF BUSINESS II

This course is a continuation of LAW2001, The Legal Environment of Business I. The student is exposed to the laws governing the internal organization and relationships within a business, the laws governing relationships between a business entity and its clientele, and the laws governing relationships between a business and its employers. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Prerequisite: LAW2001 or LAW2010.

Quarter Credit Hours 4.5

LAW3010 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, professional responsibilities, contracts, government regulation of business, the Uniform Commercial Code (Articles 2, 3 and 9) property and debtor-creditor relationships. Prerequisite: LAW2001 or LAW2010.

Quarter Credit Hours 4.5

LAW3015 CRIME AND CONSTITUTIONAL ISSUES

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

Quarter Credit Hours 4.5

LAW3020 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: LAW1001.

Quarter Credit Hours 4.5

LAW3033 COMMUNITY POLICING

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

Quarter Credit Hours 4.5

LAW3035 COURT ADMINISTRATION & MANAGEMENT

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

Quarter Credit Hours 4.5

LAW3040 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: LAW1001. (PT)

Quarter Credit Hours 4.5

LAW3050 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, 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

LAW3053 CRIMINAL JUSTICE RESEARCH METHODS

This course teaches the purposes behind criminal justice research and the concepts and logic of research designs, as well as exploring experimental research designs. The course includes an in-depth presentation of sampling in social science research, to familiarize students with research methods as a foundation for designing research projects and interpreting research designs in depth. Prerequisite: LAW3050 or permission of department chair.

Quarter Credit Hours 4.5

LAW3055 INTERNATIONAL BUSINESS LAW

This course introduces the student to the principles of public and private international law. It addresses the legal problems of doing business in developed, developing, and non-market economy countries, together with the economic and political issues that commonly arise. Prerequisite: LAW2001.

Quarter Credit Hours 4.5

LAW3060 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: LAW1001.

Quarter Credit Hours 4.5

LAW3065 EMPLOYMENT LAW

This is an upper-level elective course in the legal concept of discrimination and its social, cultural, political and ethical meaning. The primary focus is on employment discrimination and the various legal responses to it, including Title VII, applications of the 14th Amendment, state laws and administrative regulations. Students will focus on the notion of "difference," and how that notion constructs legal categories and meanings. Sexual harassment, affirmative action, the Americans with Disabilities Act and law involving sexual orientation will be studied in depth as special cases. Prerequisite(s): LAW2001 or LAW2010 or both LAW1060 and LAW3020.

Quarter Credit Hours 4.5

LAW3075 CRIMINAL INVESTIGATION

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

Quarter Credit Hours 4.5

LAW3080 CYBERLAW

This upper-level course confronts students with the changes and adaptations of U.S. law resulting from the ascendancy of computers and the Internet. Fundamental common law and statutory assumptions about the nature of person, place, thing and action are called into question by data transactions between computer memories, unprecedented wealth concentrated in the development and distribution of software, widespread access to large quantities of data with minimal quality control, and the blurring of geographical boundaries. Students will examine how contract formation, defamation, obscenity, copyright, trademark, privacy and other legal issues have been changed by technology and the online world. Prerequisite: LAW2001 or instructor permission.

Quarter Credit Hours 4.5

LAW3090 THE LAW OF EVIDENCE

This course is a study of the law of evidence as a system of rules and standards directed at determining what proof is to be admitted in the course of litigation. Emphasis is placed on formal discovery mechanisms, relevance, witness examination, impeachment, rehabilitation, privileges, burdens of proof, judicial notice, presumptions, real and demonstrative evidence, expert testimony, materiality, confrontation and hearsay.

Quarter Credit Hours 4.5

LAW4033 TERRORISM

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

Quarter Credit Hours 4.5

LAW4040 CRIMINALISTICS

The course provides the student with a broad outline of key topic areas that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process. Prerequisite: LAW3075, must be registered with SCI4040. (PT)

Quarter Credit Hours 4.5

LAW4050 ADVANCED TOPICS IN LAW ENFORCEMENT

This course is a forum for special issues and emerging areas of criminal justice. It is taught by faculty members and visiting experts in the areas of focus. Topics covered (which may change each offering) may include, but are not limited to: Public & Private Security, Victimology, Child Abuse & Neglect, and Organized Crime. Prerequisite: Junior status.
Quarter Credit Hours 4.5

LAW4060 ADVANCED TOPICS IN CRIMINALISTICS

This advanced course presents specific topics in the advanced study of forensic science over two terms. Students are presented with the application of advanced and specialized areas of forensic science encountered during criminal investigations. Topics include advanced topics of forensic pathology, pattern and impression evidence, questioned documents, cyber technology, forensic applications of the social science, and legal and ethical issues in forensic science. Prerequisites: LAW3075, LAW4040.
Quarter Credit Hours 4.5

LAW4080 CRIMINAL JUSTICE SENIOR SEMINAR

This course presents an overview and analysis of the American criminal justice system in a capstone seminar format. The course examines criminal and constitutional law, criminology, law enforcement and investigation, courts, corrections and juvenile justice through the use of critical thinking, research, writing and discussion. Prerequisites: LAW3053, LAW3075.
Quarter Credit Hours 4.5

MANAGEMENT

MGMT1001 PRINCIPLES OF MANAGEMENT

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

MGMT2001 HUMAN RESOURCE MANAGEMENT

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

MGMT2020 ORGANIZATIONAL BEHAVIOR

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

MGMT2030 SERVICE AND PRODUCTION OPERATIONS MANAGEMENT

This course acquaints students with the fundamentals of operations management in both goods and services industries. The course recognizes the changing face of operations, from an internally-focused supportive function to a strategic part of the enterprise value chain. The course explores five major areas: process analysis, total quality management, alternative production systems, supply chain management, and new product development. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. (PT)
Quarter Credit Hours 4.5

MGMT2040 PURCHASING AND SUPPLY CHAIN MANAGEMENT

This course examines the dynamic field of production and the management of the entire supply chain. Major areas of study include purchasing's role in the organization, global sourcing, new models for supplier involvement and management, and new product development. The role of purchasing and total quality management is a pervasive theme throughout the course. Students are exposed to the theoretical and practical issues to prepare them for the National Association of Purchasing Managers (NAPM) certification exam. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120. (PT)
Quarter Credit Hours 4.5

MGMT2120 ACCELERATED MANAGEMENT

This is a general survey of management for honors program eligible students. The course focuses on the five functions of management and organizational theory, emphasizing team building. Case studies, learning teams and direct industry contact augment traditional classroom methods. Prerequisites: IBUS1001, honors eligibility.
Quarter Credit Hours 4.5

MGMT3030 MANAGERIAL TECHNOLOGY

This course surveys the relationship of technology to the managerial process. Topics include computer and communications systems, information systems, decision support systems and expert systems. The students will be required to show their understanding of these technologies. Students will also be exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises. Prerequisite: ENTR1001 or MGMT1001 or MGMT2120.
Quarter Credit Hours 4.5

MGMT3040 PROCESS AND QUALITY MANAGEMENT

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

MGMT3050 COMPENSATION AND BENEFIT MANAGEMENT

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

MGMT3060 HUMAN RESOURCES TRAINING & DEVELOPMENT

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

MGMT4001 PROCESS PLANNING AND CONTROL

This course offers a quantitative approach to management problems which enables students to "get their feet wet" in the disciplines of quantitative methods used to improve organizational performance. Prerequisite: MATH2001. (PT)
Quarter Credit Hours 4.5

MGMT4020 STRATEGIC MANAGEMENT

This is the first of the two course, College of Business capstone series designed for graduating seniors in the Accounting, Management and Marketing departments. The course deals with environmental analysis, strategy formulation, strategy implementation and evaluation and control, all with an enterprise view of the firm. Students learn via team projects and case studies. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: ACCT3020 or ACCT3023 or ACCT4012, senior status. (PT)
Quarter Credit Hours 4.5

MGMT4030 SENIOR MANAGEMENT SEMINAR

This final, College of Business capstone series course sharpens analytical skills and decision making, polishes business communications, and enhances teamwork abilities. The course is designed as a seminar in the truest sense, as the onus for success rests heavily on the student. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: MGMT4020, senior status. (PT)
Quarter Credit Hours 4.5

MGMT4040 CONTEMPORARY MANAGEMENT

This advanced course applies both behavioral science and management techniques to foster and increase productivity, quality and job satisfaction. Practical skill exercises, case studies and site visits enhance learning. Contemporary Management intentionally does not duplicate the theoretical and conceptual background contained in earlier courses, such as MGMT2020 or MGMT2120. Prerequisite: Senior status. (PT)
Quarter Credit Hours 4.5

MGMT4050 OPERATIONS MANAGEMENT STRATEGY

This course examines the operations function as an organization's source for sustainable, competitive advantage. The concept of operations is viewed from the perspective of the firm's entire value chain. Particular attention is devoted to evolving organizational forms. The impact of technology and domain choice on operations is examined in significant depth. Prerequisites: MGMT2030, MGMT4020.
Quarter Credit Hours 4.5

MGMT4070 HUMAN RESOURCES MANAGEMENT STRATEGY

This course examines the human resources function as an organization's source for sustainable, competitive advantage. Case studies, team exercises, game strategies and other human resource strategic problems demonstrate the importance of the formulation, implementation and evaluation of a management decision. Prerequisites: MGMT2001, MGMT4020, senior status.
Quarter Credit Hours 4.5

MGMT4089 MANAGEMENT CAREER FOCUS

Management majors complete experiential education requirements via co-op or summer work abroad program. These options can include individual or group work as part of an ongoing business operation.
Quarter Credit Hours 13.5

MARKETING

MRKT1001 PRINCIPLES OF MARKETING

This introductory course presents the basic principles and practices of marketing. Topics include marketing orientation, external environments, ethical codes of conduct, and the importance of marketing to the business firm, our world economy and global culture. Case studies, field projects, a marketing simulation and using the Internet as a business and professional resource are utilized in the delivery of this course. An emphasis is placed on marketing strategy; image and branding; target markets, product, price, distribution and promotion. (WI)
Quarter Credit Hours 4.5

MRKT1002 CONSUMER BEHAVIOR

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

MRKT1011 PRINCIPLES OF PROFESSIONAL SELLING

This course is a hybrid of theory and training. Students learn about buying processes and personalities, and how to target, prospect, approach and interview customers in order to determine unmet needs and potential opportunities. Consultative selling replaces the outdated transactional approach to selling. Students learn through role-plays and skills-based training to build relationships with customers and other business partners in a relationship-oriented world. (PT)
Quarter Credit Hours 4.5

MRKT2012 SALES MANAGEMENT

This course teaches students about the strategic role of the selling function within the business unit. Students learn the basic concepts of determining market potential, forecasting sales, designing sales territories, setting quotas, structuring the sales team, and recruiting, selecting, leading and motivating both inside and outside sales people. The course focuses on the "field" (district) level of sales management. Prerequisite: MRKT1011.
Quarter Credit Hours 4.5

MRKT2020 BUSINESS-TO-BUSINESS MARKETING

The course is a study of business-to-business marketing, marketing of services, and the channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of the business. Prerequisite: HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

MRKT2050 QUALITATIVE RESEARCH

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

MRKT3005 BRAND MARKETING

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

MRKT3011 DIRECT MARKETING

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

MRKT3040 ELECTRONIC-COMMERCE

This course focuses on the development and management of electronic marketing strategies through interactive media and on-line channel networks. Emphasis will be placed on three distinct classes of electronic commerce applications: business-to-consumer, business-to-business, and intra-organizational. Prerequisite: HOSP3050 or MRKT1001. (PT)
Quarter Credit Hours 4.5

MRKT3055 QUANTITATIVE RESEARCH

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

MRKT3085 CUSTOMER RELATIONSHIP MANAGEMENT (CRM)

This course concentrates on understanding and anticipating the needs of an organization's current and potential customers. 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: CSIS2030 or FIT1020.
Quarter Credit Hours 4.5

MRKT4001 STRATEGIC MARKETING

Developing and implementing an exciting, cohesive and effective marketing strategy adaptable to a changing business environment is a must for career preparation and meaningful placement in the world of marketing. This capstone course develops skills essential to anticipating

and responding to the changing needs of customers and markets in our global economy and culture. It thoroughly explores marketing strategy using a combination of texts, readings, visiting speakers, Internet sites, cases, a marketing simulation and field assignments. Prerequisites: HOSP3050 or MRKT1001, Junior status. (PT)
Quarter Credit Hours 4.5

MRKT4030 INTERNATIONAL MARKETING

This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements. Prerequisites: HOSP3050 or MRKT1001, Junior status. (PT)
Quarter Credit Hours 4.5

MRKT4076 MARKETING EXTERNSHIP

This course provides students with the opportunity to apply basic knowledge in an actual work environment either within or outside the University. Students work for project managers under the guidance of faculty members and meet weekly in classroom seminars. Prerequisite: Senior status.
Quarter Credit Hours 9.0

RETAIL**RTL1005 RETAILING**

This course is designed to introduce the student to the field of retailing. Emphasis is placed on the skills necessary to successfully open and operate a retail store in an ever-changing local and national retail environment. Basic principles of retail operations and management styles are incorporated into this course. This course is an important stepping stone towards a position in a retail executive training program.
Quarter Credit Hours 4.5

RTL2020 FASHION DESIGN FOR THE APPAREL INDUSTRY

This course explores the design process to inspire creativity and develop practical skills that bring design concepts to professional renderings. Topics include basic art principles, sources of inspiration, consumer profiling, color and fabric boards, line conceptualization and fashion presentation techniques. Each student presents a collection of original designs.
Quarter Credit Hours 4.5

RTL3010 MERCHANDISE BUYING

This course provides the student with the principles that govern the movement of merchandise. Students are expected to know the environmental factors that influence the behavior of consumers and the techniques for determining and predicting merchandise cycles. This course outlines the merchandising activities and marketing trends of those industries involved with the production and providing of goods in the marketplace. The options of the buyer in making merchandise budgets, plans and decisions are presented. This background provides the basis for examining the merchandising activities and decisions expected of a buyer at the retail level. Buying activities are compared for a variety of retail settings. Prerequisite: RTL1005.
Quarter Credit Hours 4.5

RTL3020 MERCHANDISE MATHEMATICS

This course is designed to examine the philosophies, theories and techniques underlying the allocation of merchandise investments, control of sales and control of inventory (including planning and pricing) in retail stores. The course approaches retail management from the standpoint of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising. Prerequisite: RTL1005. (PT)
Quarter Credit Hours 4.5

RTL3030 COMPARATIVE RETAIL STRATEGIES

This course is designed to analyze and compare retail merchandise and management techniques used in specialty store, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandise and management decisions in a variety of cases involving issues, types of operations and levels of management. Prerequisite: RTL2063. (PT) (WI)
Quarter Credit Hours 4.5

RTL3070 TEXTILE DESIGN FOR THE APPAREL AND HOME FURNISHINGS INDUSTRY

This hands-on course is an introduction to basic textile design techniques used by designers and manufacturers. Topics include motif development, croquis design and repeat patterns. Methods of surface printing include direct painting, stenciling and block printing. Basic weaving or knitting patterns, embroidery, beading and applique are also explored. Students develop an appreciation for the historic and cultural value relevant to each method, and create collections of textile samples as they solve design problems.
Quarter Credit Hours 4.5

SECRETARIAL**SEC1011 WORD PROCESSING I**

This course is designed to introduce basic and advanced techniques of word processing. Word processing skills will be applied to varied business documents where proofreading and editing skills are emphasized. Prerequisite: SEC2001 or permission of department chair.
Quarter Credit Hours 4.5

SEC1020 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

SEC2001 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

College of Culinary Arts

BAKING & PASTRY ARTS**BPA1100 INTRODUCTION TO BREAD & ROLLS**

The student is introduced to the techniques used in preparation of quick breads, yeast-raised laminated doughs and enriched doughs for the bakeshop. The student is also introduced to formulation and calculating baker's mathematics, the basic techniques for producing straight doughs, and breads with preferments. The use of baking equipment, scaling, shaping techniques, inventory control and sanitation are covered. (HO)
Quarter Credit Hours 7.5

BPA1200 CLASSICAL FRENCH PASTRIES

This course is designed to give the student fundamental working knowledge of the traditional methods of producing puff pastry, paté a choux and creams. Fundamentals of production and finishing techniques are introduced. This course concentrates on the practical techniques of platter design and presentations. (HO)
Quarter Credit Hours 7.5

BPA1300 HOT AND COLD DESSERT PRESENTATIONS

This course covers the basic techniques and presentations of traditional American and international desserts. The emphasis is on pies, fruit desserts, baklava and strudel, frozen desserts, and cheesecake. The daily presentations of desserts focuses on individual plating. (HO)
Quarter Credit Hours 7.5

BPA1400 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

BPA2100 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

BPA2200 CHOCOLATE AND SUGAR ARTISTRY & SHOWPIECES

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

Quarter Credit Hours 7.5

BPA2276 PASTRY ARTS INTERNSHIP

The Baking & Pastry Arts Internship provides students with the opportunity to prepare baked items and other desserts and pastries in large quantities. Upon completion of this course, students will have a better understanding of commercial operations. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

BPA2296 PASTRY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this hands-on experience. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

CULINARY ARTS

CUL1315 STOCKS, SAUCES AND SOUPS

Students are introduced to cooking techniques of simmering and boiling. Lecture, demonstration and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment will be emphasized. (PT)

Quarter Credit Hours 3.0

CUL1325 ESSENTIALS OF DINING ROOM

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

Quarter Credit Hours 3.0

CUL1335 TRADITIONAL EUROPEAN CUISINE

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

Quarter Credit Hours 3.0

CUL1345 INTRODUCTION TO BAKING & PASTRY

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

Quarter Credit Hours 3.0

CUL1355 NEW WORLD CUISINE

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

Quarter Credit Hours 3.0

CUL1365 PRINCIPLES OF BEVERAGE SERVICE

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

Quarter Credit Hours 3.0

CUL1375 NUTRITION AND SENSORY ANALYSIS

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

Quarter Credit Hours 3.0

CUL1385 FUNDAMENTALS OF FOOD SERVICE PRODUCTION

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

Quarter Credit Hours 3.0

CUL1395 PURCHASING AND PRODUCT IDENTIFICATION

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

Quarter Credit Hours 3.0

CUL1405 SKILLS OF MEATCUTTING

Purchasing, receiving, evaluating and proper storage procedures will be discussed. Emphasis is placed on primal and sub-primal cuts, federal inspections, grading, yields, and the classification of meats, poultry and game. Laboratory activities include hands-on fabrication of pork, beef, poultry and lamb.

Quarter Credit Hours 3.0

CUL2176 CULINARY ARTS EXTERNSHIP

Culinary Arts Externship provides students with a "hands-on" learning experience in preparing and serving food and beverages in diverse industry work settings. Selected students will be exposed to various culinary arts settings with permission of the dean of the College of Culinary Arts. Academic credit is awarded for this experience. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

CUL2215 GARDE MANGER

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

Quarter Credit Hours 3.0

CUL2225 CLASSICAL FRENCH CUISINE

Students are introduced to the preparation of Cuisine Classique. Techniques learned in freshman culinary classes are applied and refined. Emphasis is placed on French menu terminology, techniques and sauces. (PT)

Quarter Credit Hours 3.0

CUL2235 ADVANCED DINING ROOM PROCEDURES

Students are exposed to advanced table service techniques, tableside preparation, the importance of team service and guest satisfaction. Students apply team service utilizing primarily French and Russian service. Students are introduced to French, Italian and German wines and the laws regulating them. Students gain experience in cash operational procedures, and are introduced to forecasting sales and merchandising.

Quarter Credit Hours 3.0

CUL2245 INTERNATIONAL CUISINE

Students are exposed to the preparation of foods from around the world. The cuisines of Mexico and the Caribbean; Spain and Morocco; Italy; Eastern Europe; Greece and Turkey; India, Indonesia, and Thailand; Japan, Korea, Philippines, and Polynesia; and China are explored. Students are introduced to stir-frying, and techniques learned in freshman culinary classes are applied and refined.

Quarter Credit Hours 3.0

CUL2255 ADVANCED PATISSERIE/DESSERT

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

Prerequisite: CUL1345.

Quarter Credit Hours 3.0

CUL2276 CULINARY ARTS INTERNSHIP

Culinary Arts Internship provides students with a "hands-on" learning experience in preparing and serving food and beverages at the University's state-of-the-art internship facilities. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

CUL2286 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 regional education centers.

The France International Exchange program takes place at Ecole Supérieure de Cuisine en Française. The academic curriculum develops a student's practical and cognitive skills through the planning and preparation of entire meals. Cultural culinary experiences enhance the program through various field trips, seminars and demonstrations. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

CUL2296 CULINARY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various culinary and pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this "hands-on" experience. Prerequisite: Completion of all freshman level coursework.

Quarter Credit Hours 15.0

FOOD SERVICE MANAGEMENT

FSM1055 BAKING FORMULA TECHNOLOGY

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

Quarter Credit Hours 4.5

FSM1060 SANITATION MANAGEMENT

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

Quarter Credit Hours 2.0

FSM2025 FOOD & BEVERAGE COST CONTROL

Food & Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting. Prerequisite: MATH0001 or placement. (WI)

Quarter Credit Hours 4.5

FSM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROLS

This is a course designed to acquaint the student with the various segments of the food service industry, the understanding of how a professional menu is developed, the major areas of cost and sales, and the control needs within each of these areas. Emphasis is placed upon budgeting and computer assisted control.

Prerequisite: MATH0001 or placement.

Quarter Credit Hours 4.5

FSM2050 PERSONALIZED NUTRITION MANAGEMENT

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

Quarter Credit Hours 4.5

The Hospitality College

COOPERATIVE EDUCATION

CO-OP

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

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

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

Quarter Credit Hours (in parentheses):

HOSP4079	International Hospitality Career Co-op (13.5)
HOSP4093	Hospitality Career Co-op (4.5)
HOSP4096	Hospitality Career Co-op (9.0)
HOSP4099	Hospitality Career Co-op (13.5)

FOOD SERVICE MANAGEMENT

FSM1001 INTRODUCTION TO THE FOOD SERVICE FIELD

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

Quarter Credit Hours 4.5

FSM1060 SANITATION MANAGEMENT

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

Quarter Credit Hours 2.0

FSM1070 FOODS I

This course is designed to 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: FSM1060.

Quarter Credit Hours 4.5

FSM2040 GUEST SERVICE SYSTEMS

This introductory course is a study of guest services within the hospitality industry. Emphasis is placed on development of service standards, staffing requirements, merchandising and fiscal accountability. Prerequisites: FSM1001 or HOSP1001 or SEE1001 or TRVL1001, MATH1002 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: FSM1060, FSM1070.

Quarter Credit Hours 9.0

FSM2080 FOOD SERVICE OPERATIONS

This intermediate level course is designed to complete the students' foundation in purchasing and food & beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students will also develop income statements and use spreadsheets to analyze food and beverage operations. Prerequisites: ACCT10121 or ACCT1012, FSM1070.

Quarter Credit Hours 4.5

FSM2099 FOOD SERVICE MANAGEMENT PRACTICUM

This course is a requirement for all students in the Food & Beverage Management and Restaurant Management associate degree programs. The practicum provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front- and back-of-the-house operations. Prerequisites: CUL1325 or both FSM1070 and FSM2040.

Quarter Credit Hours 13.5

FSM3001 THE MANAGEMENT OF FOOD SERVICE SYSTEMS

Students will examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments. This course is intended to prepare students to apply sound management principles to situations encountered within the hospitality industry. Prerequisite: CUL2276 or CUL2286 or CUL2296 or PA2276 or PA2296 or HOSP1010. (PT)

Quarter Credit Hours 4.5

FSM3010 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: FSM2080 or FSM3001.

Quarter Credit Hours 4.5

FSM3012 ADVANCED MENU ANALYSIS

This course focuses on researching current market trends and discovering their impact on commercial food service operations. Students analyze the effectiveness of current menu designs to specific operational data. Students also apply basic menu design techniques to enhance classroom assignments.

Prerequisite: FSM2026 or FSM2080 or FSM3001.

Quarter Credit Hours 4.5

FSM3020 DINING SERVICE MANAGEMENT

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

Prerequisites: FSM2026 or FSM2080.

Quarter Credit Hours 4.5

FSM3030 FACILITIES DESIGN & ANALYSIS

This is an intermediate course which will introduce the student to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. The student will be introduced to the need for proper planning, layout and design of production and service areas. The student will become familiar with computer systems designed in restaurant planning. The major portion of the course is the student's involvement in individual projects on kitchen layout. Prerequisites: FSM1001 or SEE1001 or TRVL1001, HOSP1001; or A.S. degree in Culinary Arts or Baking & Pastry Arts.

Quarter Credit Hours 4.5

FSM3050 BEVERAGE APPRECIATION

This advanced course will refine the student's knowledge of beverages 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: FSM3010.

Quarter Credit Hours 4.5

FSM3070 CONTEMPORARY ISSUES IN THE FOOD SERVICE INDUSTRY

This upper-level course focuses on the current issues impacting the food service industry. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics change on a term-by-term basis.

Prerequisite: FSM2099 or FSM3001. (WI)

Quarter Credit Hours 4.5

FSM4070 CONTRACT FOOD SERVICE MANAGEMENT

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

Prerequisite: FSM2026 or FSM2080 or FSM3001.

Quarter Credit Hours 4.5

FSM4060 HOSPITALITY OPERATIONS MANAGEMENT

This upper-level capstone course 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: FSM2080, senior status. (PT)

Quarter Credit Hours 9.0

FSM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisite: FSM2099 or FSM3001, senior status. (PT)

Quarter Credit Hours 4.5

HOSPITALITY MANAGEMENT

HOSP1001 THE HOSPITALITY FIELD

This course is an introduction to the various segments within the hospitality industry (lodging; food service; travel & tourism; and sports, entertainment & event management). The course is intended to prepare the student to apply sound management principles to the challenges encountered within the industry. (CS)

Quarter Credit Hours 4.5

HOSP1010 FRONT OFFICE OPERATIONS

This course familiarizes students with the front office department of the hotel. Emphasis is placed on: guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. The student will focus on all aspects of the unique relationship between the front office and other departments in the hotel. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or REC1010 or TRVL1001.

Quarter Credit Hours 4.5

HOSP1011 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: HOSP1010.
Quarter Credit Hours 4.5

HOSP2011 HOSPITALITY SALES AND MEETING MANAGEMENT

This course familiarizes students with the scope of sales and meeting management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: CUL1325 or FSM2040 or REC2030 or SEE2020 or TRVL2040.
Quarter Credit Hours 4.5

HOSP2030 HOSPITALITY HUMAN RESOURCE AND DIVERSITY LEADERSHIP

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

HOSP2077 CE WEEKEND HOTEL INTERNSHIP I

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. Rotational 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 HOSP2099 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: FSM1070, FSM2040, HOSP1011.
Quarter Credit Hours 6.75

HOSP2078 CE WEEKEND HOTEL INTERNSHIP II

This course is a continuation of HOSP2075.
Prerequisite: HOSP2075.
Quarter Credit Hours 6.75

HOSP2098 HOTEL EXTERNSHIP

This externship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments will incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts. A limited number of students from Continuing Education and branch campuses may be able to substitute this course for HOSP2099. 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: FSM1070, FSM2040, HOSP1011.
Quarter Credit Hours 13.5

HOSP2099 HOTEL INTERNSHIP

All students majoring in Hotel Management are required to participate in the Hotel Internship at one of 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: FSM1070, FSM2040, HOSP1011. CE students may also take HOSP2075 and HOSP2076, or HOSP2098. (PT)
Quarter Credit Hours 13.5

HOSP3191/HOSP3291/HOSP3391 DIRECTED WORK EXPERIENCE I

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

HOSP3015 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: FSM2099 or HOSP2099 or MGMT2030.
Quarter Credit Hours 4.5

HOSP3020 TRADE SHOW/EXPOSITION MANAGEMENT

This course is designed to give the student practical experience in developing a trade show or exhibition with special emphasis on pre-planning, budget preparation, advertising and/or public relations, and exhibit setup, including exhibit registration, booth accommodations and assignments, draping, audiovisual, programming and wrap-up. A directed work project may be incorporated into this course. Prerequisite: FSM3001 or HOSP2011 or SEE2020 or TRVL2040.
Quarter Credit Hours 4.5

HOSP3025 DYNAMICS OF HOTEL-RESTAURANT & RECREATION/LEISURE MANAGEMENT

This course introduces students to the hotel-restaurant and recreation-leisure fields through a review of the historical development of the industry. Emphasis is placed on the foundations and functions within the hotel-restaurant and recreation-leisure industries. In addition, emphasis is placed on integrating students' chosen career paths within these industries. Prerequisite: MGMT2030 or TRVL2099.
Quarter Credit Hours 4.5

HOSP3033 HOTEL PROPERTY OPERATIONS

This course introduces the student to the role of the property operations manager. Essential elements of engineering, housekeeping and security are studied. The student is introduced to technical and legal issues related to these departments. Prerequisite: HOSP2099 or SEE2010 or permission of department chair.
Quarter Credit Hours 4.5

HOSP3040 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

HOSP3050 HOSPITALITY STRATEGIC MARKETING

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

HOSP3055 FRANCHISING OPPORTUNITIES

This course focuses on business format franchising. Students gain experience in evaluating franchise offerings, as well as evaluating their own suitability to be franchisees. The advantages and disadvantages of franchising are reviewed, analyzed and discussed. The concepts are relevant for any student interested in becoming an owner of a franchised business. Prerequisites: ACCT10021 or ACCT10121 or ACCT10221 or HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

HOSP3060 PRIVATE CLUB MANAGEMENT

This upper-level course examines the private club industry and its specific challenges. Emphasis is placed upon the manager's role with the governing board, membership, staff and management of the clubhouse and recreation activities. Prerequisite: FSM1001 or HOSP1001 or REC1010 or SEE1001 or A.S. degree in Culinary Arts or Baking & Pastry Arts.
Quarter Credit Hours 4.5

HOSP3070 CONTEMPORARY ISSUES IN THE HOTEL/RESTAURANT INDUSTRY

This upper-level course focuses on the current issues impacting hospitality management. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics may change on a term-by-term basis. Prerequisite: HOSP2099.
Quarter Credit Hours 4.5

HOSP3077 REVENUE MANAGEMENT

This course examines and illustrates the strategies, principles and techniques of revenue management as they relate to lodging, travel/tourism, food service and facilities management. The relationship between accurate forecasting, overbooking, reservation systems, marketing issues, pricing and e-commerce as they relate to financial decision making will be investigated. Students will be required to analyze revenue management scenarios. Prerequisite: HOSP1010.
Quarter Credit Hours 4.5

HOSP3080 ENTERTAINMENT MANAGEMENT

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

HOSP3092 DIRECTED WORK EXPERIENCE II

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

HOSP3098 DIRECTED WORK EXPERIENCE III

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

HOSP4010 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: MATH2001, senior standing and permission of the instructor.
Quarter Credit Hours 4.5

HOSP4011 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 decision-making abilities of the student. The spectrum of management consulting providers, ranging from large international firms to sole practitioners, will be reviewed. Prerequisites: ACCT30251 or ACCT3025 or FISV2001; HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

HOSP4020 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: SOC2001.
Quarter Credit Hours 4.5

HOSP4030 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: ACCT30251 or ACCT3025, MATH2001.
Quarter Credit Hours 4.5

HOSP4050 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: ACCT30251 or ACCT3025; HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

HOSP4060 HOSPITALITY MANAGEMENT SEMINAR

This is a senior-level capstone course designed to give students insight into hospitality strategy. Using a variety of teaching methods including the case study approach, realism is introduced into the classroom improving the critical thinking and decision-making ability of the student. The course is also designed to integrate appropriate computer-based simulation and application programs into management theory. A directed work project may be incorporated into this course. Prerequisites: ACCT30251 or ACCT3025; HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

INTERNATIONAL HOTEL & TOURISM MANAGEMENT**IHTV3010 INTERNATIONAL HOSPITALITY MANAGEMENT**

The purpose of this intermediate course is to acquaint students with the skills of a global hospitality manager, where students study principles of international hospitality management: marketing, human resource management, financial issues and operational risk management. An historical approach is taken in exploring the development of multinational hospitality corporations. Prerequisites: HOSP2030; HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

RECREATION/LEISURE MANAGEMENT**REC1010 INTRODUCTION TO COMMERCIAL RECREATION**

This course is designed to introduce the student to the operation of any enterprise related to commercial profit-making recreation facilities. Concentration of the course is on market identification, demand/supply analysis and the exercising of major management functions relating to commercial recreation.
Quarter Credit Hours 4.5

REC2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties will also be investigated. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or REC1010 or TRVL1001.
Quarter Credit Hours 4.5

SEE2040 OUTDOOR RECREATION PLANNING

This course provides an introduction to the concept of outdoor recreation, outdoor recreation planning and the specific use of our environment for recreation by individuals, private agencies and government agencies. The study of federal programs including the National Park Service will be an integral part of this course.
Quarter Credit Hours 4.5

REC2070 THE GAMING INDUSTRY

This introductory course is designed to familiarize students with the many facets of the entire gaming industry. Topics to be covered include: the history of gambling, common forms of gambling, major gaming destinations, career paths, gaming industry leaders, regulation and licensing and basic organization of a casino resort. Current trends and issues in the industry will also be discussed.
Quarter Credit Hours 4.5

REC3010 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: REC2070.
Quarter Credit Hours 4.5

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT**SEE2015 LEADERSHIP IN RECREATION/LEISURE SETTINGS**

This 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

SEE2020 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

SEE2040 OUTDOOR RECREATION PLANNING

This course provides an introduction to the concept of outdoor recreation, outdoor recreation planning and the specific use of our environment for recreation by individuals, private agencies and government agencies. The study of federal programs including the National Park Service will be an integral part of this course.
Quarter Credit Hours 4.5

TRAVEL/TOURISM**TRVL1001 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

TRVL1010 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

TRVL1011 DESTINATION GEOGRAPHY II

In addition to significant destinations and attractions in Europe, Asia and Africa, this course stresses more the cultural values related to international travel and the significance of travel to the international economy.
Quarter Credit Hours 4.5

TRVL1025 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: TRVL1001 and either TRVL1010 or TRVL1011. (PT)
Quarter Credit Hours 4.5

TRVL1035 TRAVEL INFORMATION SYSTEMS

This course provides a comprehensive, hands-on system learning 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: TRVL1025.
Quarter Credit Hours 4.5

TRVL2030 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 internal communications.
Quarter Credit Hours 4.5

TRVL2040 TRAVEL SALES MANAGEMENT

This course emphasizes service as an integral part of the selling process. The reciprocal relationship between selling and service is presented within the context of the total travel sales effort. Prerequisite: FSM1001 or HOSP1001 or SEE1001 or TRVL1001.
Quarter Credit Hours 4.5

TRVL2075 CE TRAVEL/TOURISM PRACTICUM I

This course is offered to Continuing Education students who desire to spread TRVL2099 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 TRVL2099 over two terms. One additional course may be taken. Prerequisites: TRVL1010, TRVL1011, TRVL1035.
Quarter Credit Hours 6.75

TRVL2076 CE TRAVEL/TOURISM PRACTICUM II

This course is a continuation of TRVL2075. Prerequisite: TRVL2075.
Quarter Credit Hours 6.75

TRVL2099 TRAVEL CENTER PRACTICUM

The travel practicum affords the student the opportunity to combine previous academic courses with a practical approach to various travel operations. Students receive hands-on experience while on rotation through Johnson & Wales practicum sites. Sites include the Rhode Island State House, Providence—Warwick Convention & Visitors Bureau, a Visitor Information Center located at T.F. Green Airport, and Collette Vacations. 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: TRVL1035. Note: The internship may take place during the day. CE students may also take TRVL2075 and TRVL2076.
Quarter Credit Hours 13.5

TRVL3010 DYNAMICS OF TOURISM

This is a management-oriented course covering the economic, cultural and social functions in the planning and development of the tourism industry. Emphasis will be placed on organizational concepts.
Quarter Credit Hours 4.5

TRVL3020 ECOTOURISM

This upper-level course explores an emerging dimension of tourism: ecotourism. The student will investigate the impact of specific environmental issues on tourism, including water pollution, air pollution, habitat destruction, etc., and focus on the impact of tourism on the physical, biological and cultural environment. The role of the tourism industry as it relates to the provision of ecotourism experiences will also be discussed.
Quarter Credit Hours 4.5

TRVL3030 INTERNATIONAL POLICIES OF TOURISM

This is an intermediate-level course which is designed to provide the student with an increased understanding in the area of international tourism development. Emphasis is placed on the definitive study of the essential components for a successful national tourism program. Prerequisite: TRVL3010 or HOSP3015 or HOSP3025 or HOSP3035. *Quarter Credit Hours 4.5*

TRVL3040 ADVENTURE-, SPORT- AND NATURE-BASED TOURISM

This course provides the student with a solid foundation of knowledge related to adventure, sport and nature-based tourism and focuses on key considerations necessary for its successful implementation. The course also offers an opportunity for a field project. Prerequisite: FSM2099 or HOSP2099 or SEE2020 or TRVL2099 or HOSP2077 and HOSP2078. *Quarter Credit Hours 4.5*

TRVL4010 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: ECON2002, TRVL3010. *Quarter Credit Hours 4.5*

TRVL4011 DESTINATION MANAGEMENT ORGANIZATIONS

This course integrates the administrative functions of a destination management or marketing organization (DMO). The interrelationships of operations, marketing and finance are analyzed and evaluated. A directed work project may be an integral part of this course. Prerequisite: HOSP3050 or MKRT1001. (WI) *Quarter Credit Hours 4.5*

School of Arts & Sciences

ART

ART2010 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 provides students with the terminology and technical aspects of film as well as a history of the art form. Films are viewed in class that exemplify differing genres and styles of cinematography. *Quarter Credit Hours 4.5*

ART2020 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*

ART2030 MUSIC APPRECIATION

This course will examine the musical process of the listening 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*

ENGLISH

ENG0001 WRITING WORKSHOP

This course fulfills the University's graduation writing requirement. Students review sentence structure, paragraph development and essay organization with the goal of applying these skills to the classroom and the workplace. Prerequisite: PT writing skills evaluated at the "developing" level. *Quarter Credit Hours 0.0*

ENG1001 AN INTRODUCTION TO LITERARY GENRES

This course prepares students to read, analyze and write about the major literary genres: poetry, fiction and drama. Students are exposed to a variety of forms and styles in each genre from a wide range of historical periods. Literary selections represent a diverse group of classic and contemporary writers, poets and playwrights. (WI) *Quarter Credit Hours 4.5*

ENG1020 ENGLISH COMPOSITION

This course provides students with basic writing skills in a variety of genres and contexts. Instruction begins with a review of the fundamentals of writing through the use of personal narratives. The focus widens to forms of public writing as we turn to more informative and research-based writing. Research techniques and MLA documentation are covered. Class work includes lecture, writing workshops, and peer critique. Course requirements include a memoir, profile, choice of classification or division essay, informative report, correspondence, collaborative writing project and final exam. (WI) *Quarter Credit Hours 4.5*

ENG1021 ADVANCED COMPOSITION AND COMMUNICATION

This course is a continuation of ENG1020 English Composition. Building on the research and audience skills from ENG1020, students develop more complex and rhetorically advanced papers. All work, written and oral, is aimed at persuading an audience, and instruction begins with the essential components of a logically constructed and articulated argument. Critical thinking skills are reinforced throughout the course, as students develop, peer critique, and present projects to the class. Research and MLA skills are expected of students, and all projects require research from a variety of sources. At the end of the course, in addition to a final exam, students present a representative portfolio of their writing. Prerequisite: ENG1020. (PT) (WI) *Quarter Credit Hours 4.5*

ENG1030 COMMUNICATION SKILLS

This is an introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (PT) *Quarter Credit Hours 4.5*

ENG2010 TECHNICAL WRITING

This course focuses on a practical approach to technical exposition, such as proposals, project reports, feasibility studies, abstracts, and technical correspondence delivered in both hard copy and electronic formats. Prerequisite: ENG1020 or ENG1920. (PT) (WI) *Quarter Credit Hours 4.5*

ENG2030 INTRODUCTION TO NEWSWRITING

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

ENG3030 INTRODUCTION TO FOOD WRITING

This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and websites. Students are introduced to the protocol for getting published while learning how to develop and compose food stories and restaurant reviews. Interview techniques, query letters, and tailoring food articles to various publications will also be taught. (WI) *Quarter Credit Hours 4.5*

FRENCH

FREN1001 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*

FREN1002 CONVERSATIONAL FRENCH II

This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and exposure to French-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions. Prerequisite: FREN1001 or equivalent placement score. *Quarter Credit Hours 4.5*

FREN1003 CONVERSATIONAL FRENCH III

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice. Prerequisite: FREN1002 or equivalent placement score. *Quarter Credit Hours 4.5*

GERMAN

GER1001 CONVERSATIONAL GERMAN I

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

GER1002 CONVERSATIONAL GERMAN II

This course is for advanced beginners in German language, building upon the basic speaking, listening, reading and writing skills covered in German I. Students' vocabulary will be expanded to 2,000 commonly used vocabulary words used in conjunction with the present and perfect tenses, adjectives and adverbs. In addition to grammar, students will be exposed to many aspects of life in present-day Germany, Switzerland and Austria. Prerequisite: GER1001 or equivalent placement score. *Quarter Credit Hours 4.5*

GER1003 CONVERSATIONAL GERMAN III

This advanced intermediate course in German language is designed to further develop conversational ability by expanding the vocabulary covered in German II. In addition to grammar, students will be exposed to the many aspects of life in present-day Germany, Switzerland and Austria. Prerequisite: GER1002 or equivalent placement score. *Quarter Credit Hours 4.5*

HISTORY

HIST2001 WORLD HISTORY TO 1500

This survey of people and their cultures focuses on the two major historical traditions (Western and East Asian) from pre-history to 1500. The varying political events, institutions, technologies and cultures of the East and West are highlighted. *Quarter Credit Hours 4.5*

HIST2002 WORLD HISTORY SINCE 1500

Major developments in world history from the 16th century and on are considered, with an emphasis on the impact of ideas and influences from Asia and the New World upon European culture and society, and the European impact upon Asia, Africa and the Americas. The various periods and kinds of revolution — industrial, democratic, political, technological, military and cultural — are surveyed. *Quarter Credit Hours 4.5*

HIST3001 U.S. HISTORY FROM COLONIAL TIMES TO 1876

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation from colonial times through the period of the Civil War and Reconstruction. Particular attention is given to the Puritan influence upon American character, the American Revolution, the creation of the federal Constitution, western settlement, the nature of slavery and the breakdown of the American political system resulting in civil war. *Quarter Credit Hours 4.5*

HIST3002 U.S. HISTORY SINCE 1877 (TO THE PRESENT)

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed on the rise of industrialization; urbanization and immigration; the coming of imperialism 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

HIST3005 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

HIST3010 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 well as the seminal forces that have led to current conditions.

Quarter Credit Hours 4.5

HIST4010 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

HIST4020 AMERICAN GOVERNMENT

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

Quarter Credit Hours 4.5

HIST4030 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 understand 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

LEADERSHIP STUDIES

LEAD2001 FOUNDATIONS OF LEADERSHIP STUDIES

This course delineates the principles that are important in the development of a leader for the 21st century. Discussion of the role and function of a leadership position will include an in-depth analysis and study of needs impacting individuals, organizations and society.

Quarter Credit Hours 4.5

LEAD2010 SPECIAL TOPICS IN LEADERSHIP

The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Areas of specialized leadership interest include, but are not limited to: Global Issues, Women in History (LEAD2011), Power and Leadership (LEAD2012), Entrepreneurial, Business and Religion. Prerequisite: LEAD2001.

Quarter Credit Hours 4.5

LEAD2901 HONORS FOUNDATIONS OF LEADERSHIP STUDIES

This upper-level course seeks to integrate fundamental leadership principles with their practical application in business and/or community settings. Students engage in in-depth assignments designed to expand their leadership development as both individuals and team members. They also develop comprehensive projects that address important and relevant leadership issues.

Quarter Credit Hours 4.5

LEAD2920 HONORS INTERCAMPUS COURSE IN PHILANTHROPY I

This is the first in a series of three honors courses. The honors intercampus courses on philanthropy (I, II, III) span the full academic year and include campus-based preparation (see prerequisites), an externship with a local foundation/philanthropic organization, and a common statewide seminar. The course works to bring a diverse group of students from colleges and universities in Rhode Island together for community-based experiential education focusing on public sector workforce development in the fields of philanthropy and grant making. Prerequisite: Permission of leadership chairperson.

Quarter Credit Hours: 4.5

LEAD2921 HONORS INTERCAMPUS COURSE IN PHILANTHROPY II

This is the second in a series of three honors courses. The honors intercampus courses on philanthropy span the full academic year and include campus-based preparation (see prerequisites), an externship with a local foundation/philanthropic organization, and a common statewide seminar. The course works to bring a diverse group of students from colleges and universities in Rhode Island together for community-based experiential education focusing on public sector workforce development in the fields of philanthropy and grant making. Prerequisite: Successful completion of LEAD2920.

Quarter Credit Hours 4.5

LEAD2922 HONORS INTERCAMPUS COURSE IN PHILANTHROPY III

This is the third in a series of three honors courses. The honors intercampus courses on philanthropy span the full academic year and include campus-based preparation (see prerequisites), an externship with a local foundation/philanthropic organization, and a common statewide seminar. The course works to bring a diverse group of students from colleges and universities in Rhode Island together for community-based experiential education focusing on public sector workforce development in the fields of philanthropy and grant making. Prerequisite: Successful completion of LEAD2921.

Quarter Credit Hours 4.5

LEAD3010 LEADERSHIP THROUGH FILM AND LITERATURE

This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LEAD2001 or REC2015 or instructor permission. (WI)

Quarter Credit Hours 4.5

LEAD3020 CREATIVE LEADERSHIP

Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and to enhance one's own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities will allow each student to experience personal growth and to influence the growth of others. Prerequisite: LEAD2001 or REC2015 or instructor permission. (WI)

Quarter Credit Hours 4.5

LITERATURE

LIT2030 AFRICAN-AMERICAN LITERATURE

This course examines African-American literature in a variety of genres from its conception in the days of slavery to contemporary times. Emphasis 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.

Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

LIT2040 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: ENG1001, ENG1021. (WI)

Quarter Credit Hours 4.5

LIT2050 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 our national identity through literary experience. This course fulfills part of the Literature Concentration requirement. Prerequisites: ENG1001, ENG1021. (WI)

Quarter Credit Hours 4.5

LIT3001 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. Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

LIT3010 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.

Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

LIT3015 FOOD IN FILM AND LITERATURE

This course is designed to acquaint the student with the art forms of film and literature with a focus on food as its primary subject. The course 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

LIT3020 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.

Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

LIT3030 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.

Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

LIT3040 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. This course is designed to acquaint students with the essence of games as myth and metaphor, and examines the place of athletics in society as well as the social, political and economic implications of sports. Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

LIT4010 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.

Prerequisite: ENG1001. (WI)

Quarter Credit Hours 4.5

LIT4020 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. Prerequisite: ENG1001. (WI)
Quarter Credit Hours 4.5

LIT4030 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. Prerequisite: ENG1001. (WI)
Quarter Credit Hours 4.5

LIT4040 THE POETRY AND PLAYS OF SHAKESPEARE

This course provides an introduction to the times and art of the greatest dramatist in the English language. Plays are studied as examples of Shakespeare's achievements as a tragedian, comedian and historian. This course fulfills part of the Literature Concentration requirement. Prerequisite: ENG1001. (WI)
Quarter Credit Hours 4.5

MATHEMATICS

MATH0001 MATHEMATICS LAB

Students are assigned to this course based on placement tests given prior to taking MATH1002 or MATH1020. The course is designed to teach students the basic mathematical concepts and methods that will prepare them for studying college level mathematics. Topics include a review of basic arithmetic, an introduction to algebra, and problem-solving techniques.
Quarter Credits Hours 1.5 (Institutional)

MATH1002 A SURVEY OF COLLEGE MATHEMATICS

This course is designed to teach students the basic mathematical concepts and methods that will assist them in using mathematics in both their personal and professional lives. Topics include problem solving, sets, probability, statistics, and the rudiments of college algebra. Prerequisite: MATH0001 or placement. (PT)
Quarter Credit Hours 4.5

MATH1010 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: MATH0001 or placement. (PT)
Quarter Credit Hours 4.5

MATH1011 MATHEMATICS II

This course is a continuation of Mathematics I. Topics include complex algebra, equations of degree higher than two, graphs of the trigonometric functions and trigonometric identities, analytic geometry, and topics in advanced algebra. Prerequisite: MATH1010.
Quarter Credit Hours 4.5

MATH1020 COLLEGE ALGEBRA

This course provides students with a working knowledge of the basic elements of college algebra. Topics covered include functions, exponents and radicals, the solution of linear and quadratic equations, inequalities, matrices and systems of linear equations. Prerequisite: MATH0001 or placement. (PT)
Quarter Credit Hours 4.5

MATH1040 CALCULUS I

This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, relative extrema, and an introduction to integration. Prerequisite: MATH1011 or equivalent. (PT)
Quarter Credit Hours 4.5

MATH1041 CALCULUS II

This course is a continuation of MATH1040. Topics include a detailed treatment of the calculus of transcendental functions, formal integration methods, improper integrals, infinite series, and further topics in analytic geometry. Prerequisite: MATH1040.
Quarter Credit Hours 4.5

MATH1930 QUANTITATIVE ANALYSIS I

A continuation of Algebra, this course begins with the study of linear equations and their applications to business and economics. Matrices are covered in detail along with their applications to Leontief models. Linear programming, quadratic models and a brief introduction to differential calculus are also presented. Prerequisite: MATH1020 or equivalent, or permission of department chair, or placement. (PT)
Quarter Credit Hours 4.5

MATH1931 QUANTITATIVE ANALYSIS II

A continuation of MATH1930, this course further examines the applications of the derivative such as maxima and minima, and marginal analysis. Both indefinite and definite integration are discussed along with their application to business and economics. Partial differentiation and functions of several variables are also presented. Prerequisite: MATH1930 or equivalent, or permission of department chair.
Quarter Credit Hours 4.5

MATH2001 STATISTICS

This course is designed to provide students with the basic statistical concepts and techniques that will assist them in both their personal and professional lives. Topics include measures of central tendency and dispersion, probability distributions of both discrete and continuous random variables, sampling distributions, and estimation theory. Prerequisite: MATH1002 or MATH1020 or equivalent.
Quarter Credit Hours 4.5

MATH2005 SPECIAL TOPICS IN MATHEMATICS

This course presents a specialized area of mathematics in great detail. Each academic year, a specialized topic is chosen which is of interest to both students and faculty. Typical specialized topics which may be chosen include, but are not limited to, number theory, numerical analysis, matrix theory, mathematical logic, abstract algebra and geometry. Prerequisite: MATH1002 or equivalent. Other prerequisites may vary from year to year.
Quarter Credit Hours 4.5

MATH2042 CALCULUS III

This course is a continuation of MATH1041. It is designed to provide students with a detailed treatment of the calculus of functions of several variables and vectors. Topics include vector algebra, vector-valued functions, partial derivatives, vector differential calculus, and the integration of vector fields including the Divergence Theorem and Stokes' Theorem. Prerequisite: MATH1041.
Quarter Credit Hours 4.5

MATH2043 ORDINARY DIFFERENTIAL EQUATIONS

This course introduces students to the field of ordinary differential equations. Topics include methods for solving linear differential equations and their applications, series solutions of linear differential equations, the solution of systems of linear differential equations along with their applications, and phase plane methods for nonlinear systems. Prerequisite: MATH1041.
Quarter Credit Hours 4.5

MATH3020 DISCRETE MATHEMATICS

This course is designed to give students the basic mathematical concepts and methods that are prevalent in information science. Topics include sets, relations and functions, elementary graph and network theory, trees, matching algorithms, network flows, counting techniques, and recurrence relations. Prerequisite: MATH1011 or MATH1020.
Quarter Credit Hours 4.5

MATH4025 ADVANCED MATHEMATICAL METHODS

This course is an introduction to the advanced mathematical methods prevalent in engineering and the physical sciences. Topics include Fourier Series, Fourier Transforms, and partial differential equations, along with their applications. Prerequisite: MATH2043.
Quarter Credit Hours 4.5

MATH4026 INTRODUCTION TO COMPLEX VARIABLES

This course is an introduction to the theory of functions of a complex variable. Topics include analytic functions, the Cauchy-Riemann equations, complex line integrals, Cauchy's Integral Theorem and Formula, Taylor series, Laurent series, and the Residue Theorem. If time permits, the essential elements of conformal mapping are also discussed. Prerequisite: MATH2043.
Quarter Credit Hours 4.5

PHILOSOPHY

PHIL3015 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

PHIL3020 LOGIC: CRITICAL THINKING

This course encourages students to develop a disposition to use critical thinking skills in their personal lives and careers in order to make decisions, solve problems and create new and/or original ideas. Emphasis will be placed on understanding the elements of reasoning, imposing criteria and intellectual standards upon reasoning, and assessing individual thinking processes.
Quarter Credit Hours 4.5

PHIL3040 ETHICS OF BUSINESS LEADERSHIP

This course examines the basic principles of ethics and their philosophical foundations, particularly as they apply to institutions, environments, leadership and other activities and pursuits of business. It examines those aspects of human behavior which can be labeled right and wrong. It considers the moral obligations of leaders and followers when discussing actual cases from a variety of business organizations that have presented management and subordinates with difficult moral dilemmas. It considers also the particular responsibilities of leadership in fostering and implementing ethical awareness within a corporate culture.
Quarter Credit Hours 4.5

PHIL3050 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

PSCI3001 INTRODUCTION TO POLITICAL SCIENCE

Political Science is the rigorous and disciplined study of government and politics. This is a "gateway" course designed to reveal to students the ubiquity of political phenomena in their lives. The workings of politics, viewed alternatively as the authoritative allocation of values, or as the study of who gets what, when, where, why and how, 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

PSCI3005 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 the last century and this. 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

PSCI3010 INTRODUCTION TO WORLD POLITICS

This course provides a comprehensive introduction to the study of world politics. Analytical tools and philosophical doctrine are first discussed to lay a foundation for understanding the driving forces in international relations. The chronic nature of war and ceaseless search for peace 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

PSYCHOLOGY**PSYC2001 GENERAL PSYCHOLOGY**

The course in General Psychology is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories — Psychoanalysis, Behaviorism and Humanism — are presented so that the student will be knowledgeable in their major tenets. 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

PSYC2002 ABNORMAL PSYCHOLOGY

This course examines the major theoretical approaches to mental and emotional disorders. Included are definitional criteria and current treatment programs for both children and adults. Prerequisite: PSYC2001.
Quarter Credit Hours 4.5

PSYC2010 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: PSYC2001.
Quarter Credit Hours 4.5

PSYC2020 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: PSYC2001.
Quarter Credit Hours 4.5

PSYC2030 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 young adulthood. The integrative process of physical, cognitive, and psychosexual development during significant periods of maturation are examined. Prerequisite: PSYC2001.
Quarter Credit Hours 4.5

PSYC2060 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: PSYC2001.
Quarter Credit Hours 4.5

PSYC3001 SOCIAL PSYCHOLOGY

This course features a study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior. Prerequisite: PSYC2001. (WI)
Quarter Credit Hours 4.5

RELIGION**REL2001 COMPARATIVE WORLD RELIGIONS**

This course is a survey of the world's major religions; Judaism, Christianity, Islam, Hinduism and Buddhism will be emphasized. The focus of the study will include the development, the teachings and the practices of these religions. Emphasis is placed on social reasons for religious belief and the comparative nature of these beliefs. (WI)
Quarter Credit Hours 4.5

SCIENCE**SCI1011 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: MATH1011 or taken concurrently.
Quarter Credit Hours 4.5

SCI1012 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 (geometric optics). Diffraction and interference are discussed. Related laboratory projects are included. Prerequisite: SCI1011.
Quarter Credit Hours 4.5

SCI1015 INTRODUCTION TO LIFE SCIENCE

This course describes key biological and chemical principles that apply to all living things. Students will examine cells and cell functions, as well as structure and function of the systems of the human body. Application of scientific methodology will be included. It will explore the relationship between organ systems and the internal and external environment.
Quarter Credit Hours 4.5

SCI1021 GENERAL CHEMISTRY I

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: MATH1020, may be taken concurrently with SCI1022.
Quarter Credit Hours 4.5

SCI1022 GENERAL CHEMISTRY I LABORATORY

This is a laboratory course coordinated with SCI1021. Emphasis is on inquiry-based exercises that illustrate and demonstrate important skills and principles of theoretical and applied chemistry. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic and molecular structure, and chemical bonding. Prerequisites: MATH1010, SCI1021 or concurrent.
Quarter Credit Hours 1.5

SCI2005 INTRODUCTION TO BOTANY

This course provides a comprehensive description of the structure, physiology and reproduction of plants of economic value. Focus is on the relationship between plants and humans, including the role of plants as food sources such as rice, corn and wheat, as well as industries which are plant-based. The importance of plants in maintaining environmental balance is also discussed with an emphasis on topics of current interest. (HO)
Quarter Credit Hours 4.5

SCI2010 NUTRITION

This course in basic human nutrition examines metabolic energy derived from carbohydrates, proteins and lipids. Pathways for the utilization of this energy to build new biomolecules, including nucleic acids, are discussed, as are the consequences of nutrient deficiencies. Ways to achieve and maintain nutrient balance are a central part of the course. The significance of vitamins and minerals and possible toxicity due to overabundance is also discussed. (HO)
Quarter Credit Hours 4.5

SCI2011 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: MATH1040.
Quarter Credit Hours 4.5

SCI2012 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: MATH1040, SCI1011 or SCI2011 (may be taken concurrently).
Quarter Credit Hours 4.5

SCI2020 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

SCI2031 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

SCI2032 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: SCI1015 or SCI2031 recommended, but not required.
Quarter Credit Hours 4.5

SCI2040 INTRODUCTION TO MARINE BIOLOGY

This course is an introduction to the biological and physical aspects of the marine environment, including a survey of the organisms that inhabit the world's oceans, their ecology, species evolution and distribution, and the human impact of commercial marine-related industries. Of particular interest are seafood, shellfish, and marine plants as marine food sources, as well as the shipping and maritime industries.
Quarter Credit Hours 4.5

SCI3010 ENVIRONMENTAL SCIENCE

This course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme is the impact of human population and economic growth on the biodiversity and ecosystems of our planet, considering how sustainable use of the world's resources may be achieved for both developing and developed nations. Topics such as energy, air, water or resource use, land use and agriculture will be discussed.
Quarter Credit Hours 4.5

SCI3030 INTRODUCTION TO ECOLOGY

This course is concerned with the study of the interactions of organisms with each other and with their nonliving environment. 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

SCI3040 BIOCHEMISTRY

This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Typical topics include chemical bonds and energy, electrolytes, structure and metabolism of carbohydrates and lipids, protein and enzyme function, and structure and function of nucleic acids. Prerequisite: SCI1015 or equivalent, some high school chemistry, or another college-level course in biology or nutrition. (HO)
Quarter Credit Hours 4.5

SCI3060 FOOD MICROBIOLOGY

This course introduces students to a wide variety of topics regarding the biology of food-associated microorganisms. Important topics include biology of bacteria and fungi, characteristics of important species of food spoilage microbes, and identification and control of disease agents associated with food. Prerequisite: SCI1015 or equivalent. (HO)
Quarter Credit Hours 4.5

SCI4040 CRIMINALISTICS LABORATORY

This hands-on laboratory accompanies LAW4040, which provides an overview of methods used to reconstruct crime scenes, gather and preserve physical evidence, and analyze collected samples. Using modern techniques such as compound high power microscopy, low power microscopy dissection, spectrophotometry, and DNA preparation and analysis, students actively participate in the examination of criminal evidence examples. Lab formats are inquiry-based and involve continuous problem solving. Prerequisite: Must be registered with LAW4040.
Quarter Credit Hours 1.5

SOCIOLOGY

SOC2001 SOCIOLOGY I

This course provides an introduction to sociology with the focus of study on how humans interact within a society, both as individuals and in groups. Stress is placed on sociological methods and on the terminology used in sociology.
Quarter Credit Hours 4.5

SOC2002 SOCIOLOGY II

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group. There is no prerequisite, but SOC2001 is recommended.
Quarter Credit Hours 4.5

SOC2020 CULTURE AND FOOD

This course will engage the student in an in-depth social scientific analysis of the role of food in the human experience. Students will explore how the relationship of food to society has changed over time in terms of importance, selection and preparation. The significance and function of food in diverse societies will be discussed to advance students' sociological and anthropological understanding of humankind. (WI)
Quarter Credit Hours 4.5

SOC2025 CULTURAL TAPESTRY: PERSPECTIVES IN DIVERSITY

This course approaches the study of diversity by offering students an opportunity to understand the meaning of difference from a multitude of perspectives. Students study how categories of diversity are created, the experience of being perceived as different in society, and the consequences of difference as gauged by the allocation of privilege and resources to differing groups within society. Such categories as race, ethnicity and national identity, socioeconomic status, gender differences, sexual orientation, learning styles and religious affiliation are addressed. Similarities between ethnic groups and cultures are also examined. The sociological paradigms/perspectives are also utilized in the study of diversity. Students shape a presentation that addresses diverse subject matter in an experiential manner. As the course concludes, attention is directed towards identifying strategies that can be employed both on a macro-level in society and on a micro-level within the students' realm of influence, to broaden the acceptance of differing perspectives in a pluralistic society. There is no prerequisite, but SOC2001 is recommended.
Quarter Credit Hours 4.5

SOC2030 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

SOC2040 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 PSYC2001 and/or SOC2001 is preferred.
Quarter Credit Hours 4.5

SOC2050 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 SOC2001 or SOC2002 is recommended.
Quarter Credit Hours 4.5

SOC2060 DEVIANT BEHAVIOR

The purpose of this course is to provide students with a clear understanding of the nature and meaning of deviance. Students learn what is considered the norm in society, what is outside the norm, and how each is relative in nature. Theoretical explanations, cross cultural references and in depth analyses of deviant behavior are studied from the three dominant sociological paradigms. Who defines deviance, what is deviant, why deviance persists, the effect of labels, and the personal and social effects of deviance are discussed. There is no prerequisite, but SOC2001 is preferred.
Quarter Credit Hours 4.5

SOC3010 SOCIAL ISSUES IN CONTEMPORARY AMERICA

This course is designed to provide the student with a realistic understanding of contemporary social issues. The focus of the course 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

SPAN1001 CONVERSATIONAL SPANISH I

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

SPAN1002 CONVERSATIONAL SPANISH II

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

SPAN1003 CONVERSATIONAL SPANISH III

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice. Prerequisite: SPAN1002 or equivalent placement score.
Quarter Credit Hours 4.5

SPAN1011 CONVERSATIONAL SPANISH I: SPECIALIZED VOCABULARY

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

School of Technology

CAD

CAD1000 COMPUTER-AIDED DRAFTING I

This course presents students with the terminology, system hardware, disk operating system, AutoCAD software, and various screen displays necessary to perform the basic computer aided drafting functions.
Quarter Credit Hours 6.0

CAD1100 COMPUTER-AIDED DRAFTING I LAB

Related lab projects are developed from CAD1000 Computer Aided Drafting I to enhance student ability to reinforce drafting concepts, software commands, and file management. Prerequisite: must be taken concurrently with CAD1000. (PT)
Quarter Credit Hours 1.0

CAD1020 COMPUTER-AIDED DRAFTING II

This is an intermediate-level course in which students produce drawings in the various phases of architectural, electronic, and mechanical CAD. These drawings are produced in two- (2) dimensional views using features of the AutoCAD main menu. Students 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(s): CAD1000, CAD1100 or permission of department chair.
Quarter Credit Hours 6.0

CAD1120 COMPUTER-AIDED DRAFTING II LAB

Related lab projects are developed from CAD 1020 Computer Aided Drafting II to enhance student ability to reinforce drafting concepts, software commands and file management. Prerequisites: CAD1000, CAD1100; must be taken concurrently with CAD1020. (PT)
Quarter Credit Hours 1.0

CAD1030 COMPUTER-AIDED DRAFTING III

This is an advanced-level course in which students 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. Prerequisites: CAD1020, CAD1120.
Quarter Credit Hours 6.0

CAD1130 COMPUTER-AIDED DRAFTING III LAB

Related lab projects are developed from CAD 1030. Computer Aided Drafting III to enhance student ability to reinforce drafting concepts, software commands and file management. Prerequisites: CAD1020, CAD1120; must be taken concurrently with CAD1030. (PT)
Quarter Credit Hours 1.0

CAD2000 PORTFOLIO DEVELOPMENT

Students are required to prepare a portfolio containing a selection of their best drawings from each of the basic drafting principles. Students present their portfolios to the instructor for critique and grading. Prerequisite: Permission of department chair. (WI)
Quarter Credit Hours 1.5

CAD2020 MECHANICAL CAD

This course develops standard industry practices used in CAD for mechanical applications. Basic drafting topics introduced include, but are not limited to, multiview projection, dimension theory and GD&T, sections, auxiliary views, pictorial drawings, basic machine parts, cams, gears, threads and fasteners. Students develop drafting conventions through sequences and revisions. Related lab assignments are based on individual projects and team projects. Prerequisites: CAD1030, CAD1130. (PT)
Quarter Credit Hours 4.5

CAD2030 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 developed include, but are not limited to, 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: CAD1030, CAD1L30 or permission of department chair. (PT)
Quarter Credit Hours 4.5

CAD2040 ARCHITECTURAL CAD

This course develops standard industry practices used in CAD for architectural applications. Basic drafting topics introduced include, but are not limited to, residential, commercial, structural applications for floor plans, foundation plans, elevations, sections, details and pictorial drawings. The use of national, state and local codes is integrated with theory. Related lab assignments are based on individual projects and team projects. Prerequisites: CAD1020, CAD1L20.
Quarter Credit Hours 4.5

CAD2059 INTRODUCTION TO COMPUTER-INTEGRATED MANUFACTURING (CIM)

This course presents students with the terminology and practical experience of following the development of a product through concept, design development, manufacturing and product distribution. Topics covered include, but are not limited to, computer-aided design, concurrent engineering, "just-in-time" manufacturing, materials and product management, and communication of ideas from sales representatives to production engineers. Prerequisites: CAD1030, CAD1L30.
Quarter Credit Hours 4.5

CAD2061 CAD APPLICATIONS

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 and team projects. Prerequisites: CAD1030, CAD1L30. (PT)
Quarter Credit Hours 4.5

CAD3000 ENGINEERING GRAPHICS AND LAB

This course is an introduction to computer-aided design drafting for 3D 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 include, but are not limited to, 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

CAD3070 INTRODUCTION TO CAD/CAM & LAB

This course is a continuation of CAD1030, building on the general concepts of parametric modeling and 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 are used. Prerequisite: CAD1030 or ENGN3020 or permission of department chair.
Quarter Credit Hours 6.0

COMPUTER GRAPHICS**CGRA1000 VISUAL DESIGN**

Students participating in this course develop an understanding of basic design and color theory. Through various exercises geared toward real world situations, students gain experience in creative graphics solutions. Students are introduced to state-of-the-art software packages such as Adobe Photoshop, Adobe Illustrator, and QuarkExpress, as well as basic hardware devices such as digital cameras and scanners. This class is fundamental to any higher-level course in Web design, desktop publishing or multimedia. Students can challenge out of this course with an appropriate portfolio review by a faculty panel. (PT)
Quarter Credit Hours 4.5

CGRA1020 BASIC DIGITAL IMAGING

Students participating in this course learn basic digital image production techniques: digital photography, scanning, color correction, image manipulation and montage. Students learn current industry standards and requirements for digital file types in publications, multimedia, video and Web. Students are introduced to digital video editing concepts. This course has a lab component in which students are expected to complete graphics project work individually and on teams. Prerequisite: CGRA1000 or permission of instructor. (PT)
Quarter Credit Hours 6.0

CGRA2020 WEB SITE DESIGN CONCEPTS

Students are introduced to the tools and processes of Web page design. Students utilize industry-standard software when designing, coding, and building Web sites. Instruction includes immersion project-based study, client interaction and group design critique. Students are introduced to site planning, best practice, and development cycle methods. Students produce a digital portfolio of Web design elements and concepts. Prerequisite: CSIS1000 or CSIS1020 or CSIS1030 or CSIS1040. (PT)
Quarter Credit Hours 4.5

CGRA2030 MULTIMEDIA DESIGN I

Students are introduced to multimedia concepts and best practices for implementation in various industry settings. The coursework focuses on the incorporation of sound, graphics, color, text and other elements into industry-standard multimedia software. Use of multimedia as a tool for ideal communications is implemented. Students learn the various uses for multimedia and how they are implemented within the industry. Prerequisite: FIT1000 or FIT1010.
Quarter Credit Hours 4.5

CGRA2070 ADVANCED WEB DESIGN

Students continue their study of industry-standard software and develop additional expertise in Web page design. The course focuses on the study of scripting and coding skills. Instruction includes an introduction to coding standards and the continuation of development cycle and best practice methodology. Learning takes place with project-based study using client interaction group critique modeling. Students produce a digital portfolio of advanced Web design elements and concepts. Prerequisite: CGRA2020. (PT)
Quarter Credit Hours 6.0

CGRA3020 DESIGN STUDIO I

This course provides the upperclass student an opportunity to work on intensive Web graphics design using advanced software applications and design techniques. This class is considered a professional practice class where advanced design approaches are taught. Students involved in this class work with their original Web designs to produce a professional product suitable for their individual portfolios. All student work is subject to a rigorous design critique and review through a professional design review process. Advanced use of industry-standard design software and technology is expected. This class is offered in consecutive trimesters to provide continuity of works in progress. Prerequisite: CGRA2070.
Quarter Credit Hours 4.5

CGRA3030 MULTIMEDIA APPLICATIONS II

This course is a continuation of IS4000. Students develop a deeper understanding of current industry best practices for multimedia use and development. Through both demonstration and hands-on work, the student further develops expertise in the development of real-world multimedia applications. The integration of multimedia with the enterprise is introduced, as well as advanced interactivity. Prerequisite: CGRA2030.
Quarter Credit Hours 4.5

CGRA3040 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 techniques 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: FIT1020 or FIT1030. (PT)

Quarter Credit Hours 4.5

CGRA3050 DESKTOP PUBLISHING

This course introduces students to the fundamental principles of desktop publishing. Using current industry standard software, students learn the essential design concepts and work flow practice used in desktop publishing. In-class demonstrations and lectures involve the introduction of design theory and practical applications of desktop publishing. Students are required to produce various types of documents using course software. Assignments are completed in class, and some assignments require out-of-class work. Prerequisite: FIT1000 or FIT1010. (PT)
Quarter Credit Hours 4.5

CGRA3070 DESIGN STUDIO II

This course provides upperclass students with an opportunity to work on intensive Web graphics design using advanced software applications and design techniques. This class is considered a professional practice class where advanced design approaches are taught. Students involved in this class work with their original Web designs to produce a professional product suitable for their portfolio. All student work is subject to a rigorous design critique and review through a professional design review process. Advanced use of industry-standard design software and technology is expected. This class is offered in consecutive trimesters to provide continuity of works in progress. Prerequisite: CGRA3020.
Quarter Credit Hours 4.5

CGRA3080 ADVANCED MULTIMEDIA

This course is a continuation of CGRA3030. Students gain in-depth experience with advanced-level multimedia development. Students design and develop advanced multimedia projects throughout the term, based on Rich Internet Application Best Practices. Students create one or more finished projects to include in their portfolios. Prerequisites: CGRA3030, CSIS1000 or CSIS1020 or CSIS1030 or CSIS1040.
Quarter Credit Hours 4.5

CGRA4030 PROJECTS IN INTERNET COMMERCE

Students participating in this course 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 CGRA2070 Advanced Web Design. It is intended to take real-world Web projects and develop them through project management models. Students interact in person and in virtual teams with practitioners from the field. Prerequisite: ITEC3020. (PT)
Quarter Credit Hours 4.5

CGRA4070 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 are used to assess and interpret current industry trends. Students are given the opportunity to examine leading-edge technology, and consider its use in the field. Students focus on management-level decision-making skills for information technology. Prerequisites: CGRA4030, senior status.
Quarter Credit Hours 4.5

COMPUTER SCIENCE**CSIS1000 PROBLEM SOLVING & PROGRAMMING CONCEPTS**

This introductory course teaches students the fundamentals of problem solving in computer programming. Students 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 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.(PT)
Quarter Credit Hours 4.5

CSIS1020 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 learn how to design and develop computer programs using standard strategies and techniques used in industry. Topics covered include how programs are structured, how arrays and strings are processed, and how files are manipulated. Prerequisite: FIT1010. (PT)
Quarter Credit Hours 4.5

CSIS1030 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: FIT1010. (PT)
Quarter Credit Hours 4.5

CSIS1040 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: FIT1010 or equivalent. (PT)
Quarter Credit Hours 4.5

CSIS1050 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: CSIS1020 or CSIS1030 or CSIS1040. (PT)
Quarter Credit Hours 4.5

CSIS1060 GUI CONCEPTS

This course provides students with an understanding of a Graphical User Interface environment. Student are introduced to how Windows works with the file hardware. All students customize and configure the Windows environment. Topics include ini file, progman, winfile, control panel, device managers, terminal, paintbrush, creating short cuts and X windows. Prerequisite: FIT1000 or FIT1010.
Quarter Credit Hours 4.5

CSIS1070 DIAGNOSTICS & MAINTENANCE

This course provides students with the knowledge and expertise to isolate faults in computer systems, using the desktop computer as a model. Using the systems approach, students learn the sub-sections of a computer system and their functions. Typical problems with each subsection and the impact of these problems on the operation of the entire system are discussed. The course introduces students to diagnostic software and fault analysis techniques through out-of-class work using standard tools and representative computer diagnostic software. Prerequisite: FIT1000 or FIT1010. (PT)
Quarter Credit Hours 4.5

CSIS2020 BUSINESS PROGRAMMING I

This course provides students with an understanding of the use of programming in the business community. Students learn how to program statements, translate

into standard operations for generating reports, and use files in a business environment. Students also examine how various types of storage and programming structures are implemented in the programming language. In addition, students perform problem solving in the area of simple business functions. Design, chart, code, debug, test, execute and document programs. Topics include accessing files, decision structure, looping structures, report design, program structure, data types, data manipulation, tables and control break processing. Prerequisite: CSIS1000 or CSIS1020 or CSIS1030 or CSIS1040.
Quarter Credit Hours 4.5

CSIS2030 DATABASE CONCEPTS

This course introduces students 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 completed by all students. Prerequisite: FIT1020 or FIT1030. (PT)
Quarter Credit Hours 4.5

CSIS2040 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 includes some applications in image processing. Prerequisite: CSIS1020 or CSIS1030 or CSIS1040.
Quarter Credit Hours 4.5

CSIS2045 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: CSIS1020 or CSIS1030 or CSIS1040. (PT)
Quarter Credit Hours 4.5

CSIS2050 ADVANCED PROGRAMMING CONCEPTS

This course introduces students to the concepts of system and language interfacing. Students create programs that interface with computer hardware and with other programming languages. Topics include: terminate and stay resident programs, device drivers and diagnostic software. Prerequisite: CSIS1050. (PT)
Quarter Credit Hours 4.5

CSIS2060 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 C++ to create in-line functions, operator and function overloading, inheritance and virtual classes. Students design, code, debug and execute various assignments using the C++ programming language in the Visual Studio.NET integrated development environment. Prerequisite: CSIS1050.
Quarter Credit Hours 4.5

CSIS2065 JAVA PROGRAMMING

This course provides students with the knowledge and skill necessary for object-oriented programming of advanced Java applications. Students learn Java programming 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: CSIS1050.
Quarter Credit Hours 4.5

CSIS2070 BUSINESS PROGRAMMING II

Students write business-level programs to solve intermediate-level financial and business problems. They are introduced to such subjects as subscripting, indexing, sorting, complex file handling, and creating server-side applications. Students are also introduced to the selection criteria for choosing between different file organizations and the interaction of business software with Web pages and relational databases. Students implement and test their developed programs. Prerequisite: CSIS2020. (PT)
Quarter Credit Hours 4.5

CSIS2080 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 study normal forms, decomposition, synthesis, semantic modeling, network and hierarchical models. Out-of-class assignments are completed by all students. Prerequisite: CSIS2030.
Quarter Credit Hours 4.5

CSIS3020 ACTIVE SERVER PAGES (ASP)

This advanced programming course 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: CSIS1020 or CSIS1030 or CSIS1040, FIT1030.
Quarter Credit Hours 4.5

ENGINEERING

ENGN1000 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 are the key elements explored.
Quarter Credit Hours 4.5

ENGN1010 INTRODUCTION TO 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 Kirchhoff's Voltage and Current Laws. The principles and applications of alternating current (AC) circuit fundamentals are addressed with RL, RC and RLC circuits with sinusoidal inputs. Prerequisite: MATH1010 concurrently or placement.
Quarter Credit Hours 6.0

ENGN1030 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 students 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: ENGN1020. (PT)
Quarter Credit Hours 6.0

ENGN1040 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 are

covered in detail within this course. These complex circuits are designed, analyzed, simulated and built within software/hardware labs. Prerequisite: ENGN1000.
Quarter Credit Hours 4.5

ENGN1050 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: ENGN1020, MATH1011.
Quarter Credit Hours 4.5

ENGN2000 ROBOTICS

This course introduces students to the basic concept and applications of robotics. The study of robotics includes the supporting disciplines of mechanics, motors, microprocessors, various sensors and artificial intelligence. The course covers 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, is covered. Industrial applications in the areas of automotive and semiconductor manufacturing, as well as medical and aerospace applications, are described. The course includes a lab session on robotic work cell. Prerequisite: Sophomore status. (PT)
Quarter Credit Hours 4.5

ENGN2020 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: MATH1041. (PT)
Quarter Credit Hours 4.5

ENGN2030 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: ENGN1030. (PT)
Quarter Credit Hours 4.5

ENGN2040 SOLID STATE II: ELECTRONIC CIRCUITS & LAB

This second course on solid-state electronics provides students with in depth knowledge in non-bipolar transistors, circuits and their applications. Topics include JFET 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: ENGN1030.
Quarter Credit Hours 6.0

ENGN2050 MICROPROCESSORS AND LAB

This basic course includes the applications of memory circuits, A/D and D/A converters and RAM and ROM circuits. The course provides students 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 students 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: ENGN1040.
Quarter Credit Hours 6.0

ENGN2070 SIGNAL TRANSMISSION

This 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: ENGN2040 or both ITEC1020 and MATH1011.
Quarter Credit Hours 4.5

ENGN3030 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: ENGN1030.
Quarter Credit Hours 6.0

ENGN3040 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: MATH1011. (PT)
Quarter Credit Hours 6.0

ENGN3050 LOGIC DESIGN

The objective of this course is the design of digital computers, emphasizing the 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: ENGN2050. (PT)
Quarter Credit Hours 4.5

ENGN3060 ADVANCED MICROPROCESSORS & LAB

This is a continuation course of ENGN2050 Microprocessors & Lab with emphasis on microprocessor application and interfacing. Interfacing standards using various standard buses 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: ENGN2050.
Quarter Credit Hours 4.5

ENGN3065 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 areas. Prerequisite: ENGN2070.
Quarter Credit Hours 4.5

ENGN3070 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: ENGN3065.
Quarter Credit Hours 4.5

ENGN3080 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 circuit simulators. Prerequisite: ENGN2050 or ENGN3050.
Quarter Credit Hours 4.5

ENGN3090 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. Prerequisite: ENGN3040. (PT)
Quarter Credit Hours 4.5

ENGN4020 INTELLIGENT SYSTEMS

The advent and availability of micro-miniaturization, computational power and artificial intelligence offers 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: FIT1020 or FIT1030.
Quarter Credit Hours 4.5

ENGN4030 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: MATH2043.
Quarter Credit Hours 4.5

ENGN4040 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: ENGN2040.
Quarter Credit Hours 4.5

ENGN4045 VLSI DESIGN AND INTEGRATION

This is the second design course in VLSI design. This design course covers CMOS technology VLSI design methodology with system perspective. Topics include CMOS combination and sequential digital circuit, existing digital system integration, digital system performance, and digital to analog interface circuit. This is a project-based course that requires intensive design and simulation work on the computer. Prerequisite: ENGN4040.
Quarter Credit Hours 4.5

ENGN4050 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 are included. Prerequisite: ENGN3070.
Quarter Credit Hours 4.5

ENGN4070 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: ENGN3080 or ENGN4050. (PT)
Quarter Credit Hours 6.0

FOUNDATIONS IN TECHNOLOGY

FIT1000 INTRODUCTION TO COMPUTERS

This course provides students with a basic understanding of computer equipment and procedures that they encounter. Students gain practical knowledge of computing with hands-on use of word processing and the Internet. (PT)

Quarter Credit Hours 4.5

FIT1010 TOPICS IN COMPUTERS

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

Quarter Credit Hours 4.5

FIT1020 MICROCOMPUTER APPLICATIONS

This course presents microcomputer topics selected on the basis of local market demand. Students learn about spreadsheet, database, and presentation graphics in classrooms that have computers for demonstration purposes. Students gain a level of comfort with the procedures and learn about their requirements and capabilities through the completion of out-of-class assignments. Prerequisite: FIT1000 or FIT1010 or equivalent. (PT)

Quarter Credit Hours 4.5

FIT1030 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: FIT1000 or FIT1010. (PT)

Quarter Credit Hours 4.5

FIT2020 ADVANCED COMPUTER BUSINESS APPLICATIONS

This 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 in spreadsheet, word-processing and personal information management software. Computer-based software assessment software is used extensively as both a learning and skills measurement tool. Learned skills are applied in hands-on guided and self-directed lab assignments. Prerequisite: FIT1030 or instructor permission. (PT)

Quarter Credit Hours 4.5

INFORMATION TECHNOLOGY

ITEC1000 HELP DESK CONCEPTS

This introductory course provides students 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

ITEC1020 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: FIT1000 or FIT1010. (PT)

Quarter Credit Hours 4.5

ITEC2080 NETWORK 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: ENGN2070. (PT)

Quarter Credit Hours 4.5

ITEC3000 TECHNICAL PROJECT MANAGEMENT

This course trains students to plan technology projects in the real world. Students become competent in four of the most crucial skills of contemporary project management: (1) project scope definition, (2) project task decomposition, (3) project scheduling and (4) project risk planning. They learn to produce basic project charts, work breakdown structures, network precedence diagrams, Gantt charts, risk priority matrices and risk response plans. They practice these skills individually and in teams, applying them to a variety of hypothetical and real projects. Additional topics include cost planning and control, earned value analysis, human resource management, communications management and scope control. (PT)

Quarter Credit Hours 4.5

ITEC3020 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: FIT1000 or FIT1010 or HOSP1011.

Quarter Credit Hours 4.5

ITEC3040 SYSTEMS ANALYSIS & DESIGN

This course presents a systematic approach to the development of business systems. By following this approach, students 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: FIT1020 or FIT1030. (PT) (WI)

Quarter Credit Hours 4.5

ITEC3050 INFORMATION SECURITY

This course presents all aspects of computer and information security, including data encryption, zero-knowledge based proofs, public key coding and security procedures. This course makes student aware of the various threats to computers and data and identifies methods and techniques for providing countermeasures to those threats. Prerequisite: CSIS1020 or CSIS1030 or CSIS1040. (PT)

Quarter Credit Hours 4.5

ITEC3065 INFORMATION SCIENCE II

This course equips students with the necessary knowledge and skills to successfully initiate, plan, manage, control and report on informational technology projects. The course introduces the importance of proper planning, documentation, scope and change control, and quality and risk management. Prerequisite: ITEC3020.

Quarter Credit Hours 4.5

ITEC3070 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 everything from 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: MATH2001. (PT)

Quarter Credit Hours 4.5

ITEC3075 NETWORK SECURITY

This course provides the students with a comprehensive introduction to the field of network security. Critical network security aspects are identified and examined from the standpoint of both the user and the attacker. Network vulnerabilities are examined, and mitigating approaches are identified and evaluated. Concepts and procedures for network risk analysis are introduced. Network architectures and protocols and their impact on security are examined. TCP/IP security is examined in conjunction with the IPsec and IKE protocols. Integration of network and computer security is introduced. The course also discusses the building of trust networks, key management systems, and physical network security. The course emphasizes the implementation of intrusion detection and prevention methods. Prerequisites: ITEC2080, ITEC3050 (PT)

Quarter Credit Hours 4.5

ITEC3080 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 stand-alone and networked systems is examined along with the issues relative to managing information on the World Wide Web. Students are 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: ITEC3020. (PT)

Quarter Credit Hours 4.5

ITEC3085 SYSTEMS DESIGN

This course is both a theoretical approach to the development of information systems as well as an immersion into the real-world implementation in the context of a business case. The student learns the basic design tools, as well as gains an appreciation for the larger context of the organization in which the application generates value. Readings and case studies highlight the need to consider systems integration issues, external constraints in the form of regulatory issues, organizational process change, learning and training requirements as well the development of a systems maintenance and obsolescence plan. Prerequisite: ITEC3040. (PT)

Quarter Credit Hours 4.5

TECHNOLOGY EXPERIENTIAL EDUCATION

TECX2031 CAD SOPHOMORE PRACTICUM/EXTERNSHIP

The practicum/externship allows sophomore CAD students to apply the practical knowledge of their respective majors as a team or individually, within the confines of a University-operated facility or out at selected sites. This program enables students to work in a real-world environment. Prerequisites: CAD1020, CAD1120.

Quarter Credit Hours 4.5

TECX4020 TECHNOLOGY SOLO PROJECT

This course allows each student to design, build, implement or research an actual technology project related to his or her degree program. Under the supervision of a faculty advisor, each 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. Students defend their work and report in an oral presentation before a faculty panel. Prerequisites: ITEC3000, senior status.

Quarter Credit Hours 4.5

TECX4025 SENIOR DESIGN PROJECT AND THESIS

The Senior Design Project and Thesis integrates relevant 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: ITEC3000, senior status. (WI)

Quarter Credit Hours 9.0

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.

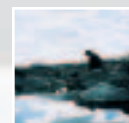
The State of Rhode Island has chartered Johnson & Wales University as a nonprofit, degree-granting institution of higher learning.

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

American Society for Training and Development
American Statistical Association
Associated Press
Association for the Advancement of Computing in Education
Association for Career and Technical Education (ACTE)
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association for Supervision & Curriculum Development
Association of College & Research Libraries
Association of College & University Facility Officers
Association of College & University Telecommunications Administrators
Association of Governing Boards of Universities and Colleges
Better Business Bureau
Boy Scouts of America
Bristol County Convention and Visitors Bureau
Business Network International
Business Professionals of America
Business Volunteers for the Arts
Career College Association
Career Counselors Consortium
Choristers Guild
Coalition of Library Advocates
The College Board
College & University Personnel Association
Confrerie de la Chaine des Rotisseurs
Consortium of Rhode Island Academic & Research Libraries
Cooperative Education Association
Council for the Advancement and Support of Education (CASE)
Crossroads Rhode Island
Dorcas Place
East Bay Chamber of Commerce
East Bay Tourism Council
Eastern Association of Colleges and Employers Inc.
The Education Partnership
Educause
Employment Management Association
European Council of Hotel Restaurant & Institutional Education
European Council of Independent Schools
Fall River Chamber of Commerce
Family, Career and Community Leaders of America
Future Business Leaders of America
Future Farmers of America
Greater Attleboro Chamber of Commerce
Greater Providence Chamber of Commerce
Higher Education Library Information Network
The Honorable Order of the Golden Toque
Institute for International Human Resources
Institute of International Education
Institute of Management Accountants
Interfaith Counseling Center
Interfaith Health Care Ministries
International Association of Assembly Managers
International Association of Business Communicators
International Association of Culinary Professionals
International Association of Hotel School Directors
International Career Counselors
International Council on Hotel, Restaurant and Institutional Education
International Food Service Editorial Council
International Food Service Executives Association
International Hotel & Restaurant Association
International Special Events Society
James Beard Foundation
Junior Achievement
Kiwanis
Landmark Restaurants Advisory Board
Leadership Rhode Island
Malaysian American Commission on Education Exchange
Marriott Hospitality High School Education Committee
Modern Language Association



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

The Mission Statement of the University

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

Purposes of the University

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

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

Core Values

Johnson & Wales University is

Market Driven

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

Experientially Based

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

Employment Focused

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

Student Centered

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

Globally Oriented

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

Outcomes Assessment Statement of Purpose

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

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

A Philosophy of Career Education

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

A variety of two-year associate degree programs and four-year bachelor'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.

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 two- and 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 diploma programs 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 Food & Beverage Management, Hotel Management, Restaurant Management or Travel-Tourism Management.

Technology: Major programs in this school include the latest in preparation for a career in a technology-related field. Computer-Aided Drafting (certificate program), 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 99 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 more time to focus on each course. 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, Externship 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) 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 registered for assignments (for one term full 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 (for one term full time or two terms part time) 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 register 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, Germany, Italy, the Czech Republic, Hungary, 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 Mini-FAM tours and a visiting guest speaker series.

Selective Career Cooperative Education (Co-op)

Eligible students may apply for a Selective Career Cooperative Education assignment 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 and 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 progress, 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 Internships/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. Joseph Delaney in the John Hazen White Center.

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 percent 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 90 years' time and continue to adapt as Johnson & Wales responds to the changing needs of business and industry. Johnson & Wales University was founded as a business school in 1914 in Providence, Rhode Island by Gertrude I. Johnson and Mary T. Wales. From its 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, degree-granting institution of higher learning and to award associate degrees in the arts and sciences. In 1970, the State of Rhode Island approved a revision in the University's charter to award baccalaureate degrees. In 1980, the Governor and General Assembly of the State of Rhode Island granted a legislative charter to the University, authorizing the awarding of advanced degrees.

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

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

In 1984, a new J&W campus was established in Charleston, South Carolina, which offers 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 with concentrations in Event Leadership, Finance, Marketing and Tourism Planning. The School of Education offers a master's degree in Teacher Education in Business, Food Service, Secondary or Elementary Special Education, and a Doctor of Education degree in Educational Leadership.

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

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

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

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

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

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

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

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

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

Each year finds the University growing in program offerings, physical facilities and student enrollment. At the same time, the University 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 138 Mathewson Street houses the School of Technology and features classrooms; computer, engineering and science laboratories; faculty offices; the dean's office 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, owned and operated by J&W. It also houses the University's retailing laboratory and Arcade administration.

The **Citizens Bank Center for Student Involvement**, at 232 Weybosset Street in downtown Providence, houses Student Activities (including the *Campus Herald* and *Johnsonian* year-book offices), Greek Life, Student Conduct, Parents' Office, Campus Ministry and the Women's Center.

Cookson Place, located at One Weybosset Hill, houses the central administration office of the University on the sixth floor. It is also the new home of the University Bookstore, located on the first floor.

The **John Hazen White Center for Arts & Sciences**, located at 30 Chestnut Street (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 two dining facilities, the Inactive Records Department, the Dean's Office, faculty offices, the Office of Standardized Testing and the Student Services Office for business, hospitality and technology students.

Johnson Hall, located at 59 Chestnut Street, includes the Accounting Department, faculty offices, several accounting classrooms, and Chestnut's, a snack bar and grill for students, faculty and staff.

The **Kinsley Building**, located at 334 Westminster Street, houses Student Financial Services and the Dean of International Affairs. The Student Counseling Center, the Office of Student Success, and the Writing and Academic Support Center for the Downcity Campus are also located in the Kinsley Building, along with University Publications, University Admissions Marketing and Recruitment, and the National Student Organizations office.

Plantations Hall, located at 8 Abbott Park Place, houses the the fitness center, shower and locker rooms on the lower level, and the Pepsi Forum auditorium, the Budget department and the University's Purchasing department on the first floor. The second floor houses the Chancellor's Office. The third floor is home to the Student Employment Office. The fourth floor houses J&W's Human Resources and Payroll department. The fifth floor contains the Accounts Payable and Accounting departments.

The **Richmond Building** is located at 270 Weybosset Street. It currently houses the Information Technology department, Dining Services/Student IDs, Center for Teaching Excellence and Distance Learning (CTEDL), Public Relations and the Renaissance Group.

The administrative and operations headquarters for the **Office of Campus Safety & Security** are located at 264 Weybosset Street.

The **Taco Center for Business and Arts & Sciences**, located at 10 Abbott Park Place, houses classrooms and faculty offices for the Economics Department, the Larry Friedman International Center for Entrepreneurship, and the Center for Leadership Studies. The Alan Shawn Feinstein Community Service Center, on the fifth floor, oversees the Feinstein Enriching America and University Service Learning programs.

University Hall, located at 111 Dorrance Street in downtown Providence, houses the Office of the President and Providence Administration, main library and library administrative offices, all Admissions offices (except Culinary), the Career Development & Alumni Relations Office for the Providence Campus, the Advancement Relations Office and the Co-op Center for business, hospitality and graduate students.

The **Xavier Complex**, located at 259 Pine Street at Broad and Claverick Streets, houses classrooms, faculty offices 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, as well as a residence hall with laundry facilities.

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 College of Culinary Arts faculty offices, the Coors Brewing Laboratory, and the International Baking & Pastry Institute®.

The Center includes hot and cold kitchens, bakeshops and pastry shops, dining rooms, meatcutting and meat processing rooms, receiving and storeroom, an oenology and beverage service laboratory, and culinary purchasing offices.

The **Harborside Academic Center (HAC)**, at 265 Harborside Boulevard, contains the dean's and administrative offices for the College of Culinary Arts, and 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, the chocolate and sugar lab, the baking technology lab 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 and product development lab, and the Cintas Dining Room used by Culinary Arts bachelor's degree students. HAC also contains the Commons dining area, a nutrition lab, a multimedia center and the Tyson Amphitheater.

The **Harborside Computer Center**, located at 330 Harborside Boulevard, across from the Paramount Building, houses four computer labs, staff offices and a classroom.

The **Harborside Recreation Center**, located at 1 Washington Avenue and 305 Shipyard Street, houses the Health Services Office for the Harborside Campus, Athletics Office, two gymnasiums, student life programming space, game room, fitness center, the Office of Student Activities, the Office of the Vice President of Student Affairs, the Office of Culinary Special Services and a convenience store.

The **Hospitality Center**, located at 1150 Narragansett Boulevard in Cranston, houses a large student dining hall, kitchen and bakeshop labs and a residence hall with laundry facilities.

The **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

Residential Life

Mon. – Fri. 8:30 a.m. – 4:30 p.m.

Career Development

Mon. – Thurs. 8:30 a.m. – 8 p.m.

Friday 8:30 a.m. – 4:30 p.m.

IDs and Nametags

Mon. – Thurs. 8:30 a.m. – 6 p.m.

Friday 8:30 a.m. – 4:30 p.m.

Saturday 9 a.m. – noon

Student Academic Services

(Registrar and Academic Counseling)

Mon. – Thurs. 8:30 a.m. – 6 p.m.

Friday 8:30 a.m. – 4:30 p.m.

Saturday 9 a.m. – noon

Student Financial Services (Financial Planning, Cashier, Student Paycheck Distribution)

Mon. – Thurs. 8:30 a.m. – 6 p.m.

Friday 8:30 a.m. – 4:30 p.m.

Also located in this building are the School of Education, the Learning Center for Writing and Academic Support, Culinary Archives & Museum, the Harborside Campus Library, the Print & Mail Center, the Harborside Substation of Campus Safety & Security, the warehouse, the administrative offices of Facilities Management and the Maintenance department.

The **Alumni House**, at 1146 Narragansett Boulevard in Cranston, is utilized for distinguished visiting professor lodging.

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.; Denver, Colo.; and Charlotte, N.C. 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 more than 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 and DVDs on major study topics is available to enhance classroom activities or for personal in-house library use.

During the academic year, downtown library hours are: Monday through Thursday, 8 a.m. to midnight; Friday, 8 a.m. to 6 p.m.; Saturday, 9 a.m. to 6 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 a.m. to 10 p.m.; Friday and Saturday, 9 a.m. to 6 p.m.; and Sunday, noon to 10 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 communities 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, menus and videotapes.

Hours of operation for the Culinary Library are: Monday through Thursday, 7 a.m. to midnight; Friday and Saturday, 9 a.m. to 5 p.m.; and Sunday, noon to midnight.

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 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, staff and faculty. Students may also conduct research here using the various collections that represent most areas of study within the University.

Computer Laboratories

Johnson & Wales University's three computer centers feature IBM-compatible computers. The Academic Computer Center also features Macintosh computers. In addition, translation software is available to convert Macintosh-based

files for printing in all 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 User Name and some form of removable media (3.5-inch floppy disk, Zip Disk, or Flash drive) 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 Academic Center Computer Labs are on the third through fifth floors of the Academic Center. This center houses 304 Internet-ready computers. Specialty labs include electronics labs, project 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.

The Harborside Computer Labs are in the 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 138 computers, all 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. There is also an open-use lab in the basement housing 20 computers available to students when day classes are in session. The information number for these labs is 598-1535.

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® retail store, located on the first floor of The Arcade in downtown Providence, and also at our new location in Cardi's Furniture in South Attleboro, Massachusetts. 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-to-order 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 350 Taunton Avenue in East Providence, offers continental breakfast, 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 one-half million items represents five millennia of history. During the academic year, students in the College of Culinary Arts 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.

Graduate Degree Programs

Johnson & Wales University offers graduate degrees from the Alan Shawn Feinstein Graduate School and the School of Education. Approximately 700 students from 61 countries enroll in J&W graduate programs.

The schedule includes courses offered during the day and evenings. Qualified students can complete their studies in one year.

Programs of Study

Master of Business Administration in Global Business Leadership with concentrations in

Accounting
Financial Management
International Trade
Marketing
Organizational Leadership

Master of Business Administration in Hospitality & Tourism with concentrations in

Event Leadership
Finance
Marketing

Master of Arts

Teacher Education (Business, Food Service, Elementary or Secondary Special Education)
Master of Education (M.Ed.)

Doctor of Education

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

For a catalog and more information, please contact:

Graduate Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903

1 (800) DIAL-JWU ext. 1015 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.

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).

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 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).

J&W's newest campus in Charlotte, North Carolina offers associate and bachelor's degree programs in business, hospitality and culinary arts. Though Charlotte is the second largest business center in the United States, it maintains a distinctive small town feel. It offers easy access to beaches, mountains, an international airport, and is a hub of athletic and cultural activity. For more information about Johnson & Wales' Charlotte Campus, write or call the Admissions Office, Johnson & Wales University, 801 West Trade Street, Charlotte, NC 28202, 1-866-JWU-CHARLOTTE (598-2427).

For more information on programs of study options at Johnson & Wales University's Day School or campuses in Charlotte, North Carolina; Denver, Colorado; 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.

Johnson & Wales University's Division of Continuing Education has a rolling admissions policy. Anyone with a high school diploma or a general equivalency diploma from the State Department of Education is eligible to apply for admission to a degree program as a non-matriculating student. Non-matriculating students may take up to two courses prior to applying for matriculation status.

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 page 55. 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_applo_n_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: an official high school transcript, a G.E.D. certificate or a passing score on a test approved by the U.S. Department of Education. It is the student's responsibility to provide verification of high school completion. Without such verification, the student may not be allowed to register for the current term or continue enrollment. When possible, the University would prefer to receive the applicant'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.

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 and fees. Students may apply for Challenge Exams during their freshman or junior years only.

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 or downloaded from the J&W Web site.

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.

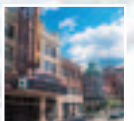
Policies for Portfolio Assessment, Challenge and CLEP Examinations

1. Portfolio Assessment and Challenge Examinations cannot be repeated if failed.
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/quarter credit hour 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 39 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.

English Language Proficiency

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

In addition to accepting standardized results for the Test of English as a Foreign Language (TOEFL), the University administers the Institutional TOEFL prior to the start of classes each term. Students must request, through their admissions officer, to be signed up for this test on one of the scheduled dates.

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

- TOEFL score of 550 (pen/paper), 210 (computerized) or comparable score on the new Internet-based TOEFL beginning in 2005
- ELS language center, successful completion of Level 112
- IELTS, Band 6.5
- City & Guilds Pitman ESOL Examinations — Higher Intermediate Level
- Other English language examination results will also be considered, and experience studying in the English language, as documented through school transcripts, will also be taken into consideration.

Students may be exempted from individual ESL classes based on test results and on their individual TOEFL section scores. Johnson & Wales University also reserves the right to require ESL classes to increase proficiency in a particular area, regardless of total TOEFL scores or other examinations, based on a review of a student's complete application, transcripts and English proficiency testing profile.

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, Johnson & Wales University, One Cookson Place, Sixth Floor, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Regional Director, Office for Civil Rights, U.S. Department of Education, J.W. McCormack P.O.C.H., Room 701, 01-0061, 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 16-38-1.1 of the General Laws of Rhode Island, as the same may be amended from time to time. With respect to insurance benefits, housing, and other benefits that are based on documentable, legal, marital relationships, unmarried persons, whether heterosexual, bisexual, or homosexual, who are not legally married, shall not be eligible for such benefits.)

Tuition

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

TUITION	2005–2006 ACADEMIC YEAR
Laboratory courses	\$270/quarter credit hour
General studies courses	\$130/quarter credit hour

Disciplines CUL and BPA mostly designate laboratory courses.

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.

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 by the date of termination based on the date Student Academic Services receives notification of withdrawal from the student or faculty member. Any refund due will be issued within 30 days after the date that the University was first notified of the withdrawal.

University Withdrawal Credit Policy

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

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

If a student terminates during

- the first week of the term but after the first day, the University will credit 90 percent of the term charges.
- the second or third week of the term, the University will credit 50 percent of the term charges.

- the fourth, fifth or sixth week of the term, the University will credit 25 percent of the term charges.

After the sixth week of the term, students will be responsible for 100 percent 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 2005–2006 academic year, students must answer "yes" to one of the following questions:

- Were you born before January 1, 1982?
- At the beginning of the 2005–2006 school year, will you be working on a master's or doctorate program (such as an M.A., M.B.A., M.D., J.D., Ph.D., Ed.D. or graduate certificate, etc.)?
- As of today, are you married?
(Answer yes if you are separated, but not divorced.)
- Do you have children who receive more than half of their support from you?
- Do you have dependents (other than your children or spouse) who live with you and who receive more than half of their support from you, now and through June 30, 2006?
- Are both of your parents deceased, or are you or were you (until age 18) a ward/dependent of the court?
- 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.

Financial Obligations

Continued enrollment as a student in good financial standing and certain other student benefits (diplomas, transcripts, etc.) are conditional 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.

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



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 or refer to the J&W Web site.

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 Web at www.fafsa.ed.gov. **J&W's FAFSA code is 003404.**

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, supplies, transportation 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 siblings in college, and the student's own resources, such as earnings, savings, and untaxed income which the student may receive.

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-full-time 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 97 and in the **Student Handbook**. Students who fail to maintain satisfactory academic standing 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. Financial aid is awarded on an annual basis and disbursed in three equal installments (fall/winter/spring terms).

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. A Perkins Master Promissory Note will be mailed to eligible students with their financial aid award.

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 Student Financial Services.

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. The parent applying for the loan must fill out a PLUS Master Promissory Note as well as a Loan Amount Request Form. Repayment of this loan must begin within 30 days of the time the loan is fully disbursed. The borrowing limit is the total cost of attendance, minus any financial aid being received.* Applications for these loans are available from Student Financial Services.

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) 736-1170.

* 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.

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 Info-Line (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 full-time status and comply with course completion standards specified by Satisfactory Academic Progress criteria (see page 97), 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	0.00
H	Honors Course (reported w/grade on transcript)	
I	Incomplete	
NC	No Credit	
GP	Grade Pending	
AU	Audit	
P	Proficiency	
S/U	Satisfactory/Unsatisfactory	
PL	Prior Learning Assessment	
CX	Challenge Exam	
NG	No Grade	

Grade reports are viewable on the J&W Student Services Web site, <http://uconnect.jwu.edu>.

Failure (F)

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

Withdrawal (W)

A "Withdrawal" is the punitive grade issued to students who are not eligible for a W/P grade and who withdraw or are withdrawn from any 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 academic 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.)

Honors (H)

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

Incomplete (I)

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

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

No Credit (NC)

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

Grade Pending (GP)

A “GP” is issued as a temporary grade pending the completion of the course requirements. A Grade Pending is not calculated into the cumulative average and is generally used under extenuating circumstances.

Audit (AU)

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

Proficiency (P)

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

Satisfactory/Unsatisfactory (S/U)

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

Prior Learning (PL)

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

Challenge Examination (CX)

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

No Grade (NG)

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

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

Academic and Performance Transcripts

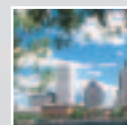
A transcript is a representation of a student’s entire academic record while at Johnson & Wales. The University employs two types of transcripts: academic and performance. An academic transcript reflects a student’s unabridged academic history at the institution, including all letter grades. A performance transcript identifies the practical skills, including writing, associated with a student’s academic coursework. Skills are graded as “developing,” “validated,” “mastered” or “not tested.” The purpose of a performance transcript is to better represent the practical skills obtained by the student.

Official transcripts (no fee) will be released only upon written request of the student or by an electronic request through the J&W uconnect Web site; this is done in accordance with the Family Educational Rights and Privacy Act (FERPA). In addition, an official transcript will not be released if a student (whether active or inactive) is not current in all financial obligations to the University. Official transcripts are printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee. A maximum of 20 transcripts may be requested yearly.

No official transcripts will be released unless the student (or graduate) is current in all financial obligations to the University.

Unofficial transcripts may be obtained via the J&W Student Services Web site. It is recommended that students print their unofficial transcripts from a private and secure location.

Official transcripts are mailed. Processing takes two to three business days. Upon a student’s explicit, written request, the University will fax an unofficial transcript. Faxed transcripts are never official.



Academic Standards

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

Withdrawals (Page 94), grades of “incomplete” (Page 95), failures (Page 94), repeated courses (Page 96), and transfer courses (Page 88) may affect your academic standing and progress. Remedial courses are not included in a student’s program of study and therefore will not be reflected in the student’s GPA. Johnson & Wales does not offer courses on a pass/fail basis.

Academic Probation

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

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

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

Suspension

The suspended student is not allowed to matriculate at the University and is expected to work on academic deficiencies. The student must petition the Committee on Academic Standing in order to reinstate and matriculate at the University. The student must provide documentation of academic or skills improvement.

Continuation as a Non-Regular Student

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

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

Reinstatement as a Regular Student

If a student demonstrates that he or she is academically prepared to continue in the program after retaking courses or practicing skills as a non-regular student for a period not greater than one term, the student may be reinstated as a regular student including eligibility for federal, state and institutional student aid. The Director of Academic Counseling must approve reinstatement based on evaluations made by instructors and academic counselors familiar with the work of the student. If reinstated as a regular student, the student will be placed on academic warning for at least one term.

Course Repetitions and Incompletes

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

Academic Standing

Suspension and Dismissal

Probation Term	Attempted Credits	GPA	Outcome
0	0 – 13.5	below 2.0	Probation
1	14 – 999.99	1.0 – 1.24 below 1.0	Suspension Dismissal
2	0 – 999.99	1.26 – 1.50 below 1.25	Suspension Dismissal
3	0 – 999.99	1.51 – 1.99 below 1.50	Suspension Dismissal

Suspended students, after one term of non-matriculation, may appeal in writing, to the Committee on Academic standing.

Dismissed students, after one term of non-matriculation, may appeal in writing to the Academic Appeals Committee. All committee decisions are final.

Students who are approved to reinstate to the University will be placed on "Academic Warning". These students risk permanent dismissal from the University if they are unable to meet the academic guidelines.

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

Mitigating Circumstances

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

Academic Appeal Procedure

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

Satisfactory Academic Progress

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

Students in a continuing education program must complete the A.S. degree in four and a half years (14 terms) and have nine years (28 terms, including the A.S.) to complete a B.S. degree. Failure to complete the program during the allotted time period will result in the loss of financial aid and may result in dismissal from the program.

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

Johnson & Wales requires that all courses be successfully completed in order to graduate. Undergraduate students must successfully complete a percentage of the courses attempted for their degree program in order to remain enrolled as a regular student. Where appropriate, adjustments will be made if a student is matriculating at less than full-time status (earning less than 12 credits). The evaluations occur at the end of each term.

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

Students may appeal their satisfactory academic progress or academic standing to the Committee on Academic Standing. Appeals must be submitted to the Director of Academic Counseling, in written form, within seven days of notification.

Application of Standards

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

Leaves of Absence

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

Remedial Courses

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

Unit of Credit

The University measures 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

All students must petition to graduate by completing a graduation application at least six weeks prior to their term of graduation. An online application for graduation is available on the J&W Student Services Web site.

Graduation requires a minimum grade point average of 2.0 and successful completion of a prescribed sequence of study. Graduation from a bachelor's degree program requires a performance transcript writing skills assessment of "mastered" or "validated" by program completion. The Committee on Academic Standing reviews all students each term for cumulative as well as term grade point averages.

Additionally, students enrolled in the College of Culinary Arts and the Hospitality College, who are required to take Sanitation Management (FSM1060), must pass the National Restaurant Association's sanitation exam with a 75 percent 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 88 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 College of Business offers 13.5 quarter credit hour concentrations such as Criminalistics, Financial Services Management, Human Resources Management, Law Enforcement, Legal Issues and Operations Management to CE students.

The College of Culinary Arts offers a 13.5 quarter credit hour concentration in Beverage Management.

The Hospitality College offers 13.5 quarter credit hour concentrations in Casino & Gaming Operations, Food & Beverage Management, and Resort Management to CE students.

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 School of Technology offers concentrations in Computerized Drafting, Database Management and Desktop Publishing to CE students.

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

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 alumni as honorary members.

Special Honors And Rewards Program (SHARP)

SHARP is an honors program designed for qualified undergraduate students who wish to accelerate their programs to complete degree requirements in less than the normally required time. This is accomplished by increasing the student's course load each term as scheduling permits. SHARP results in savings of time and expenses for eligible students. Day program students accepted into SHARP may 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 full-time 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 self-schedule 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, it is the student's responsibility to drop the course in order for changes to reflect the student's status.

Academic Functions

Orientation for all new culinary 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 & Alumni Relations 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 Conference held every fall, an event which is mandatory for the entire student body to attend. Each year more than 150 companies and organizations participate. The Spring Employment Expo is also held every year, as well as several career nights scheduled throughout the academic year to provide full-time, internship and seasonal work experience opportunities.

Cooperative Education/Externship opportunities are available in the College of Business, The Hospitality College, the School of Technology, the College of Culinary Arts and the Graduate School. Co-op/Externship 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, jwu.erecruiting.com, to formally apply for professional positions during On-Campus Recruiting and for other employment programs.

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, test-taking strategies

- 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
 - Scribes
 - Kurzweil 3000

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 located in the Paramount Building offers students individualized and/or small group tutoring in culinary and pastry laboratory and academic classes, as well as in study skills. 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.

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 page 55.

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

Located 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.

The English Language Institute offers intensive English instruction of 16 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 Harborside Recreation 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. The International Center has two departments: International Student Services and Study Abroad Programs.

International Student Services

The main focus of the International Student Services Office is to help international students adhere to USCIS 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 students from the moment they land at the airport until the day they 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 cultural adjustment issues are offered regularly at both the Kinsley and Paramount offices.

Study Abroad Programs

The Study Abroad Office works with all academic colleges at all campuses to offer a portfolio of study abroad programs to Johnson & Wales students. Program information and applications are available at www.jwu.edu/international/study.htm. Providence students can pick up program information at the annual fall Study Abroad Fair or at the International Center. Students attending other campuses can find program information at Student Academic Services. However, any interested student is encouraged to contact the Study Abroad Office for personal study abroad counseling.

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 mcc@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.

Culinary 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 check-in/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 with the following:

- Current University ID
- Valid driver's license
- Proof of minimum liability insurance
- Valid automobile registration

There is no fee charged to Continuing Education students for this parking permit. 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. Continuing Education 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 Harborside Recreation 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

- Project ID
- CPR and First Aid
- Auxiliary Student Officer program
- Engraving services
- Crime prevention classes
- Safety and security 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 reported crimes that occurred on campus, on University-controlled property, and on public property immediately adjacent to campus. A copy of the report may be obtained from the Admissions Office or Campus Safety & Security Office. You may also visit www.jwu.edu/pdf/ri_safety.pdf for a copy of the most recent report.

The Office of Student Activities has two locations: in the Citizens Bank Center for Student Involvement for the Downcity Campus and in the Harborside Recreation 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 Harborside Recreation 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 Harborside Recreation 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.

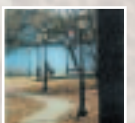
Athletic Facilities & Scheduling

Harborside Recreation Center

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.



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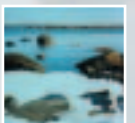
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M.A., M.L.S., University of Rhode Island

Ariela Lamb, M.L.S., Senior Reference Librarian;
B.A., Rhode Island College;
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

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Manny Tavares, Ed.M.,
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Judi Mazzealli, M.S.,
Director of Information and Management Systems

Lori Zabatta, B.S., Manager of Alumni Relations, Providence
Campus

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Vice President of Career Development and Alumni Relations

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Assistant Manager of Cooperative Education

Robert O. Forcier, M.B.A.,
Manager of Professional Development

John Laurent, M.A.T.,
Manager of Cooperative Education

Compliance Office

Sandra Lawrence, A.S., Compliance Officer

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Senior Vice President, Facilities Management

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William J. Martin, M.E., Executive Director,
Facilities Management

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Chief Financial Officer and Assistant Treasurer
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Vice President, Accounting Services
Alan Restivo, M.B.A., CPA, University Controller
Eileen Haskins, M.S., Budget Director
Michael Gillardi, M.B.A., Director of Purchasing

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Diane D'Ambra, Human Resources Director
Frances Harnois, A.S., C.P.P., Payroll Director
Diane Bonin, B.S., Manager, Student Employment Office

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John Smithers, B.A., Executive Director of Information Technology
Deborah J. Towey, M.B.A., Director of Information Technology Operations

International Center

Erin FitzGerald, M.A., Dean of International Affairs
Paul D. Lacroix, D.E.F.M., Dean Emeritus, International Affairs
Christine Frank, M.A., Director of Immigration Affairs
Elizabeth Ballinger, M.A., Director, Study Abroad Programs

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Assistant Secretary and University Counsel
Johan Grahn, B.S., Endowment Analyst

Office of the General Counsel

Barbara L. Bennett, J.D.,
General Counsel and Corporate Secretary
Sarah E. Blossom, Paralegal

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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

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Michael Downing, B.S., CHA, FMP, Executive Director of
Practicum Properties
Kevin Cameron, B.S., General Manager, Radisson Airport Hotel
Katherine Kavanagh, M.S.,
General Manager, Johnson & Wales Inn
Cara Lowe, B.S., Coordinator of Special Events/University Catering
Karen Miller, A.S., Director of Practicum Internship Programs
Dennis Sterlacci, B.S., Coordinator of
Special Events/University Catering
Lani Wild, B.S., Coordinator of Special Events/University Catering

Renaissance Group

Kristine McNamara, M.S., Director
Denise Duval, B.S., Business Consultant
Anahita Patel, M.B.A., Business Consultant

Student Academic Services

Marie Bernardo, B.S., University Registrar and Executive Director
of Student 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
Jane Hanna, M.A., Director of Transfer Academic Administration
and University Testing
Sandy Pitocchi, B.A., M.A., Director of Academic Counseling

Student Affairs

Veera Sarawgi, C.A.G.S., Assistant Provost and Vice President,
Providence Campus
Michelle Delaney, M.S., Director of Student 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
Ronald Martel, Ph.D., Assistant Director of Campus Safety
and Security
Wendy Speck, ASN, RNC, Director of Health Services
Tanya Rogers, M.A., Interim Director of the Women's Center
William Palumbo, M.D., University Physician
Robert Ducoff, D.D.S., University Dentist
Andrea Dougherty, LICSW, Director of Student Counseling Center
Cindy A. Sabourin, A.S., Student Conduct Review Hearing Officer
Sandra Gaumont, T.O.P., M.A., 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
Kathi Tavares, B.S., Director of Student Billing and Collections
Linda L. Gardiner, Director of Student Accounts
Dawn Blanchette, 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., CPA, Senior Vice President,
Planning and Human Resources
Susan Coia Gailey, Ph.D., Director of Institutional Research

University Relations

Miriam S. Weinstein, B.A., Director of Public Relations
Piya A. Sarawgi, M.B.A., Director of Communications
Donna Remington, B.S., Director of Internet Communications

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Rep _____

Date _____

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.

PERSONAL INFORMATION (Please Print or Type)

Social Security Number _____ Date of Birth _____ Month _____ Day _____ Year _____ Sex Male _____ Female _____

Last Name _____ First Name _____ Initial _____

Permanent Mailing Address _____

City _____ State _____ Zip (include "plus four" digits) _____

Phone (include area code) _____ Day () _____ Evening () _____

E-mail Address _____

Are you eligible for Veterans Benefits? ☐ Yes ☐ No Are you a citizen of the United States? ☐ Yes ☐ No

Are you a resident alien? ☐ Yes ☐ No Resident Alien Number _____

Do you plan to be a candidate for financial assistance? ☐ Yes ☐ No Have you previously attended J&W? ☐ Yes ☐ No

Entrance Date: I am applying for admission for the term beginning: ☐ Sept. ☐ Dec. ☐ March ☐ 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	E_ACCA
Baking & Pastry Arts	E_BAPA
Business Administration	E_BUSA
Computer Graphics	E_CMGA
Computer Programming	E_CMPA
Computerized Drafting	E_CMDA
Criminal Justice	E_CJSA
Culinary Arts	E_CULA
Financial Services Management	E_FINA
Food & Beverage Management	E_FBMA
Hotel Management	E_HTLA
Management	E_MGTA
Marketing	E_MKTA
Paralegal Studies	E_PGTA
Restaurant Management	E_RSTA
Travel-Tourism Management	E_TRVA
Undeclared Major	
(no associate degree)	E_UNDT
Web Site Development	E_WEBA

Certificate Programs

Computer-Aided Drafting	E_CADC
Entrepreneurship	E_ENTC
Legal Nurse	E_LGNC
Paralegal Studies	E_PLGC

Diploma Programs

Baking & Pastry Arts	E_BAPD
Culinary Arts	E_CULD

Bachelor's Degree Programs

Accounting	E_ACCB
Criminal Justice	E_CJSB
Electronics Engineering	E_ELEB
Financial Services Management	E_FINB
Food Marketing	E_FMKB
Food Service Management	E_FSMB
Hospitality Management	E_HSMB
Hotel Management	E_HTLB
Information Science	E_INF B
Management	E_MGTB
Management (accelerated degree)	E_MGTB
Marketing	E_MKTB
Paralegal Studies	E_PLGB
Web Mgmt. & Internet Commerce	E_WEBB

Associate Degree

--	--	--	--	--

Bachelor's Degree

--	--	--	--	--

Certificate Program

--	--	--	--	--

Diploma Program

--	--	--	--	--

EDUCATIONAL INTEREST

I am applying for: ☐ Evening Division ☐ Culinary Arts Weekend Division

☐ Other _____

HOW DID YOU LEARN ABOUT JOHNSON & WALES UNIVERSITY? (Please check one)

☐ University Letter ☐ University Representative ☐ Convention ☐ Employer ☐ Teacher

☐ J&W Student or Graduate ☐ Newspaper ☐ Radio ☐ Web ☐ Other _____

(continued on other side)

EDUCATIONAL BACKGROUND

Name of High School/GED Center	Year of graduation		
Address	City	State	Zip
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
Zip
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
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 handle inquiries regarding the nondiscrimination policies: Compliance Officer, Johnson & Wales University, One Cookson Place, Sixth Floor, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Regional Director, Office for Civil Rights, U.S. Department of Education, 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, 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.

REQUEST FOR HIGH SCHOOL TRANSCRIPT RELEASE FORM

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 high school)*

Name *(if different from above)*

Current Address

City

State

Zip

Phone ()

Date of Birth

Social Security Number

High School

City

State

Zip

Program of Study

Year of Graduation

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 TRANSCRIPT RELEASE FORM

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 ()

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.

Signature

Date

Please enclose in a stamped envelope and send to any college previously attended. Photocopy this document if additional copies are needed.