

**JOHNSON & WALES
UNIVERSITY**

Catalog

2008–2009



Providence
RHODE ISLAND



Johnson & Wales University

Providence Campus

2008–2009 Undergraduate Day School Catalog

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Providence, Rhode Island 02903

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

Occasionally, program requirements will vary by the printing date of the catalog. Requirements stated in the edition 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 Student Handbook contains important information concerning the academic performance and personal conduct of students as well as university grievance procedures. It also outlines the conditions under which students may be placed on probation or suspension from the university. The Providence Student Handbook is available online at www.jwu.edu. Copies of the handbook are also available at the Student Academic & Financial Services Office.



2008–2009 Academic Calendar

FALL TERM

Sept. 6–7	Freshman and returning student Check-In
Sept. 9	Classes begin
Oct. 13	Columbus Day — no classes
Nov. 20	Classes end

WINTER TERM

Dec. 1	Check-In for incoming students
Dec. 2	Classes begin
Dec. 18	Last day of classes before winter holiday break
Dec. 19–Jan. 3	Holiday break
Jan. 4	Classes resume
Jan. 19	Martin Luther King Jr. Day — no classes
Feb. 26	Classes end

SPRING TERM

March 9	Check-In for incoming students
March 10	Classes begin
May 21	Classes end
May 23	Commencement

SUMMER SESSION

June 1	Summer Session I begins
June 12	Check-In for incoming Advanced Standing students
June 16	Advanced Standing begins
June 25	Summer Session I ends
June 29	Summer Session II begins
July 4	Independence Day — no classes
July 23	Summer Session II ends
Aug. 22	Advanced Standing ends

Friday classes may be scheduled due to a class cancellation or holiday. Please refer to www.jwu.edu/sas/calendar for the current academic calendar and dates for Friday classes and final exams. **This unofficial university calendar is offered for planning purposes only, and is subject to change.**

Programs of Study

College of Business

Bachelor of Science Degree

Accounting
Advertising & Marketing Communications
Criminal Justice
Entrepreneurship
Equine Business Management²
Equine Business Management/Riding²
Fashion Merchandising & Retail Marketing
Financial Services Management
Food Marketing
Food Service Entrepreneurship
International Business
Management
Marketing

Non-Degree Programs

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

College of Culinary Arts

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

Associate in Science Degree

Baking & Pastry Arts²
Culinary Arts²

Bachelor of Science Degree

Baking & Pastry Arts^{1, 2}
Culinary Nutrition^{1, 2}
Food Marketing^{2, 3}
Food Service Entrepreneurship^{2, 3}

College of Culinary Arts and The Hospitality College

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

Associate in Science Degree

Baking & Pastry Arts²

Bachelor of Science Degree

Baking & Pastry Arts & Food Service Management^{2, 4}

Culinary Arts²

Culinary Arts & Food Service Management^{2, 4}

¹ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year.

² Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

³ Offered through the College of Business.

⁴ Offered jointly through the College of Culinary Arts and The Hospitality College.

NOTE: Other programs and options are also offered at Johnson & Wales campuses in Charlotte, N.C.; North Miami, Fla.; and Denver, Colo.

The Hospitality College

Bachelor of Science Degree

- Hotel & Lodging Management²
- International Hotel & Tourism Management^{1, 2}
- Restaurant, Food & Beverage Management²
- Sports/Entertainment/Event Management²
- Travel-Tourism & Hospitality Management²

Non-Degree Program

Undeclared ² (two-year program; tracks into Hospitality College bachelor's degree)

School of Technology

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

Associate in Science Degree

Computer Graphics & New Media

Computer Programming

Computerized Drafting

Computing Technology Services

Robotic Engineering Technology

Web Site Development

Bachelor of Science Degrees

Bachelor of Science Degree

Computer Graphics & New Media
Web Management & Internet Commerce

Software Engineering

Engineering Design & Configuration Management

Technology Services Management

Electronics Engineering

Computer Graphics & New Media
Web Management & Internet Commerce

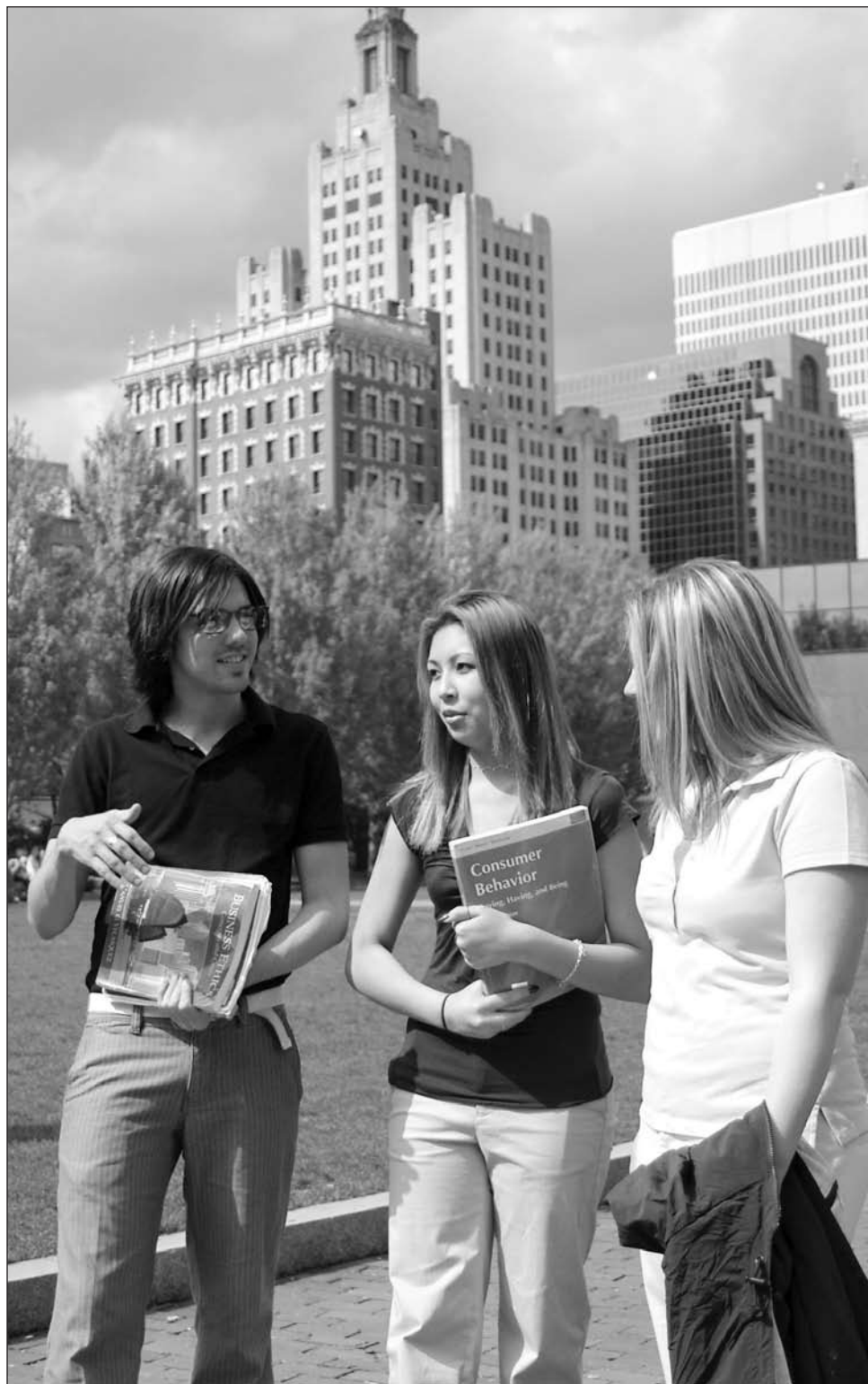
Business/Information Systems Analysis
Electronics Engineering
Network Engineering

¹ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year.

² Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

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

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.



Accreditations & Affiliations

Johnson & Wales University is accredited by the New England Association of Schools and Colleges, Inc. (NEASC), through its Commission on Institutions of Higher Education. Inquiries regarding the accreditation status by the New England Association should be directed to the Dean of Academic Administration. 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.

The Culinary Nutrition program is accredited by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312-899-0040, ext. 5400.

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

Johnson & Wales University, its faculty, and members of the administrative staff hold affiliations with numerous organizations, including:

General University Affiliations

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

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

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

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

The John Hazen White School of Arts & Sciences Affiliations

American Anthropological Association
 American Association for the Advancement of
 Science
 American Association of Women in Psychology
 American Chemical Society
 American Council on the Teaching of
 Foreign Language
 American Ethnological Society
 American Historical Association
 American Mathematical Association
 American Mathematical Association
 of Two-Year Colleges
 American Mathematical Society
 American Physical Society
 American Political Science Association
 American Psychological Association
 American Psychological Society
 American Society for Microbiology
 American Society of Biochemistry and
 Molecular Biology
 American Sociological Association
 American Teachers of Mathematics of New England
 Associated Writing Programs
 Association for Educators in Journalism &
 Mass Communication
 Association for Practical and Professional Ethics
 Association for Teachers in Mathematics in
 New England
 Association for the Study of Food & Society
 Association for Women in Mathematics
 Association of Teachers of English to Speakers
 of Other Languages
 Association of Teachers of Technical Writing
 Association of University Women
 Bread for the World
 Classical Association of New England
 College Composition and Communication
 Community Food Security Coalition
 Conservation International
 Cultural Studies Association
 Eastern Communication Association

Eastern Psychological Association
 Educators for Community Engagement
 Estuarine Research Federation
 The Genesis Center
 International Association for Food Protection
 International Association for the History of
 Transport, Traffic and Mobility
 International Hotel School Directors Association
 International Leadership Association
 International Phycological Society
 Mathematical Association of America
 National Association of Alcohol & Drug Abuse
 Counselors
 National Association for Multicultural Education
 National Audubon Society
 National Council of Social Studies
 National Council of Teachers of English
 National Council of Teachers of Mathematics
 National Science Teachers Association
 National Writers' Guild
 The Nature Conservancy
 New England Association of Teachers of English
 New England Education Assessment Network
 New England Educators Association
 New England Mathematical Association of
 Two-Year Colleges
 New England Psychological Association
 New England Psychology Association
 New England Resource Center for Higher Education
 New England Sociological Association
 New England Teachers of English
 Northeast Algal Society
 Northeast Association for Clinical Microbiology
 and Infectious Disease
 Northeast Society of 18th Century Studies
 Northeastern Anthropological Association
 Organization of American Historians
 Organization of Ancient Historians
 Phycological Society of America
 Points of Light Foundation
 Popular Culture Association
 Rhode Island Association of Alcohol & Drug Abuse
 Counselors
 Rhode Island Association of Teachers of English
 Rhode Island Association of Women in Education
 Rhode Island Audubon Society
 Rhode Island Coalition for the Homeless
 Rhode Island Council of Teachers of English
 Rhode Island Foreign Language Association
 Rhode Island Mathematics Teacher Association
 Rhode Island Natural History Symposium
 Rhode Island Teachers of Psychology
 Rhode Island Women in Higher Education
 Sexual Assault & Trauma Resource Center of RI
 Sierra Club
 Sigma Xi Scientific Research Society
 Society for College Science Teaching
 Society for Industrial and Applied Mathematics
 Society for Technical Communication
 Society for the Study of American Women Writers
 Statewide Housing Action Coalition
 Teaching English in the Two-Year College
 Technology in Mathematical Education
 Two-Year College Association
 World History Association
 World Wildlife Foundation

College of Business Affiliations

Academy of Criminal Justice Sciences
Academy of Legal Studies in Business
Administrative Management Society
Adult Education Association
Alpha Phi Sigma National Criminal Justice
Honor Society
American Academy of Advertising
American Accounting Association
American Advertising Federation
American Association of Equine Practitioners
American Collegiate Retailers Association
American Compensation Association/World at Work
American Horse Council
American Production and Inventory Control Society
American Society of Women Accountants
Association for Enterprise Opportunity
Association of American Colleges
and Universities
Association of Certified Fraud Examiners
Association of Collegiate Entrepreneurs
Association of Government Accountants
Association of Private Enterprise Education
Collegiate Entrepreneurs' Organization (CEO)
Corporation for Enterprise Development
Costume Society of America
Decision Sciences Institute
Delta Pi Epsilon
Direct Marketing Association
Eastern Business Education Association
Financial Management Association International
Home-Based Business Association of Rhode Island
Information Systems Audit and Control Association
Institute for Supply Management
Institute of Internal Auditors
Intercollegiate Dressage Association
Intercollegiate Horse Show Association
International Textile and Apparel Association
Kappa Omicron Nu
Marketing Research Association
National Association of Securities Dealers
National Association of Tax Preparers
National Retail Federation
New England Direct Marketing Association
North American Case & Research Association
North Atlantic Regional Business Law Association
Northeast Association of Prelaw Advisors
Northeast Business and Economics Association
Northeastern Association of Criminal Justice
Sciences
Project Management Institute
Providence Downcity Merchants Association
Purchasing Managers Association of Rhode Island
Rhode Island Ad Club
Rhode Island Association of Accounting Professors
Rhode Island Bar Association
The Rhode Island Foundation
Rhode Island Human Resources Investment Council
Rhode Island Municipal Court Judges Association
Sales and Marketing Executives International
Small Business Administration
Society for Human Resource Management
Society for the Advancement of Management
Society of Governmental Accountants and Auditors
Southeastern New England Ad Club
United States Dressage Federation
United States Equestrian Federation

College of Culinary Arts Affiliations

Académie Culinaire de France
American Academy of Chefs
American Cancer Society
American Heart Association
American Institute of Baking
American School Food Service Association
The Bread Bakers Guild of America
Chaîne des Rôtisseurs: National, R.I.
and New England Chapters
Euro Gastronomy Societe
Federation of Dining Room Professionals
French Master Chefs Association
Institute of Food Technologists
International Food Service Manufacturers Association
Les Amis d'Escoffier Society
Les Dames d'Escoffier Society
L'Ordre Mondial
National Association of College
and University Food Service Directors
National Certification Commission
Nutrition Council of Rhode Island
Oldways Preservation & Exchange Trust
Research Chefs Association
Retail Bakers Association
Rhode Island Dietetic Association
Rhode Island Restaurant Association
ServSafe Alcohol
Societe Culinaire Philanthropique
WSET Association (Wine & Spirit Education Trust)
Women Chefs and Restaurateurs
Women's Food Service Forum
World Association of Cooks Society

The Hospitality College Affiliations

Adventure Travel Trade Association
American Camping Association
American Canoe Association
American Society of Association Executives
American Society of Travel Agents
Association for Casino Educators
Association for University Women
Association of Quality Control
Big Sisters Association
Club Managers Association of America
Conference on Food Protection
Cornell Hotel Society
Council for Aid to Education
Day Spa Association
Ecotourism Society
Educational Foundation of the
National Restaurant Association
EUHOFA (International Association of
Hotel School Directors)
Federation of Dining Professionals
FirstWorks
Food Service Consultants International
Hospitality Finance and Technology Professionals
Hospitality Information Technology Association
Hospitality Sales & Marketing Association International
II Quest
Institute of Behavioral & Applied Management
Institute of Certified Travel Agents
International Food Service Association
International Gaming Institute
International Society of Franchising
International Society of Meeting Planners

International Society of Travel and Tourism Educators
 Leave No Trace
 Licensed Beverage Education Consortium
 Maine Guide Association
 Marriott Hospitality High School Advisory Board
 Massachusetts Dietetic Association
 Massachusetts Farm Association
 Massachusetts Lodging Association
 Master Brewers Association of America
 Meeting Professionals International
 National Academy Foundation
 National Association for Experiential Education
 National Association for Student Activities
 National Association of Food Equipment
 Manufacturing
 National Association of Real Estate Appraisers
 National Committee on Planned Giving
 National Council of Compulsive Gambling
 National Environmental Health Association
 National Recreation and Parks Association
 National Society of Minorities in Hospitality
 National Tour Association
 New England Club Managers Association
 North American Case Research Association
 Professional Convention Management Association
 Professional Testing Institute
 Registered Maine Guide Association
 Research Chef's Association
 Resort and Commercial Recreation Association
 Roundtable for Women in Food Service
 Society for Advancement of Food Service Research
 Society for Food Service Management
 Society of Parks and Recreation Educators
 Travel Industry Association of America

School of Technology Affiliations

AIIGA – The Professional Association for Design
 American Conference of Academic Deans
 American Math Association of Two-Year Colleges
 American Society for Engineering Education
 Association for Computing Machinery
 Association for Supervision and Curriculum
 Development
 Association of Information Technology Professionals
 Board of Trustees – Beacon School
 Board of Advisors AOIT –
 Davies Vocational High School
 College Art Association
 Corporate Design Foundation
 Dighton-Rehoboth Regional Vocational High School
 Edgewood Sailing School
 Feinstein Foundation
 Help Desk Institute
 Industrial Technology Education Association
 Institute of Electrical and Electronic Engineers
 International Association of Science and Technology
 for Development
 International Technology Education Association
 Internet Society Academy for Information Technology
 Johnson & Wales University Alumni Association
 Massachusetts Association of School Committees
 National Business Education Alliance
 National Business Education Association
 National Catholic Educators Association
 National Council of Architectural Registration Board
 New England Association of Technology Teachers

NERCOMP – Northeast Regional Computing Program
 Novell Users International
 Parent Advisory Board for Cranston West
 High School
 Phi Delta Kappa
 Project Management Institute
 Providence Macromedia User Group
 Rhode Island Business Educators Association
 Rhode Island Economic Policy Council
 Rhode Island Greater Chamber of Commerce
 Rhode Island Information Technology Academy
 Rhode Island Registered Architect
 Rhode Island Shorthand Reporters Association
 Rhode Island Technology Collective
 Society for Applied Learning Technology
 Society of Manufacturing Engineers
 Technology Educators Association of New Jersey
 United Way of Southeastern Massachusetts

The Alan Shawn Feinstein Graduate School Affiliations

American Association of School Administration
 American Council on Technical Education
 American Economic Association
 American Society for Training & Development —
 Bay Colonies Chapter
 Association for Educational Communications
 and Technology
 Association of Business Committee
 Association of School Business Officials
 Center for Academic Integrity
 Center for Exhibition Industry Research
 Central and Eastern European Management
 Development Association (CEEMAN)
 Council for Opportunity for Education
 Council of Graduate Schools
 Eastern Academy of Management
 Eastern Economic Association
 Educational Institute of American Hotel &
 Lodging Association
 Graduate and Professional School Enrollment
 Management Corporation
 Graduate School of Library & Information Studies
 Greater Boston Convention & Visitors Bureau Inc.
 International Council on Education for Research
 International Society for Technology in Education
 Massachusetts Faculty Development
 Massachusetts Restaurant Association
 National Association for Business
 and Teacher Education
 National Association of Academic Affairs
 Administrators
 National Association of Graduate Admissions
 Professionals
 National Association of Secondary School Principals
 National Career Development Association
 National Council of Teachers
 National Council of Teachers of English
 National Society for the Study of Education
 National Speakers Association
 New England Assessment Network
 New England Educational Research Organization
 Northeast Human Resources Association
 Russian Association of Business Education
 Society for Technical Communication
 Technology and Learning

School of Education Affiliations

American Association of Colleges for
Teacher Education
American Association of School Administration
American Evaluation Association
Association of School Business Officials
Council for Exceptional Children
Educational Finance Association
International Reading Association
International Society for Technology in Education
National Association of Elementary School Principals
National Association of Secondary School Principals
National Association of State Directors of
Teacher Education and Certification

Student Affairs/Student Services Affiliations

Administrators Promoting Parent Involvement (APPI)
American Baseball Coaches Association
American College Counseling Association
American College Health Association
American College of Sports Medicine
American College Volleyball Association
American Council on Exercise
American Culinary Federation
American Foundation for Suicide Prevention
American Hockey Coaches Association
American Red Cross
American Society for Industrial Security
American Society for Law Enforcement Training
American Society of Composers, Authors
and Publishers
American Volleyball Coaches Association
Asperger's Association of New England
Associated Locksmiths of America Inc.
Association for International Educators
Association for Psychological Type
Association of College Administration Professionals
Association of College & University
Housing Officers International
Association of College & University Mail Service
Association of College Personnel Administrators
Association of College Unions International
Association of Fraternity Advisors
Association of Higher Education and Disability
– New England (AHEAD – NE)
Association of Psychological Type
Association of Southern Baptist Campus Ministers
Association of University and College
Counseling Center Directors
Athletic Publishing
Catholic Campus Ministry Association
College Athletic Trainers Association
College Media Advisors
Collegiate Sports Information Directors of America
Crisis Prevention Institute
Eastern Association of Colleges and Employers
Eastern College Athletic Conference
Employment Managers Association
FBI National Academy Associates
Great Northeast Athletic Conference
Human Resources Management Association
of Rhode Island
Institute for Recruitment of Teachers
International Association for Property and Evidence Inc.
International Association of Campus
Law Enforcement Administrators
International Career Counselors

Learning Assistance Association of New England
Learning Disabilities Association
Massachusetts Council for Learning Disabilities
Middle Atlantic Career Counseling Association
Monadnock Training Council
National Academic Advising Association
National Association for Campus Activities
National Association of Campus Card Users
National Association of
College Admissions Counselors
National Association of College Auxiliary Services
National Association of
Collegiate Directors of Athletics
National Association of
Collegiate Women's Athletic Administrators
National Association of Colleges and Employers
National Association of Division III
Athletic Administrators
National Athletic Trainers Association
National Basketball Coaches Association
National Collegiate Athletic Association
National Criminal Justice Training Council
National Intramural and Recreation Sports Association
National Orientation Directors Association
National Soccer Coaches Association
National Wellness Association
National Wrestling Coaches Association
NCAA Division III Wrestling Coaches Association
NCAA/Jamie Benton Men's Basketball
New England Association of College
and University Housing Officers
New England Collegiate Wrestling Alliance
New England Community Police Partnership
New England Holistic Counselors Association
New England Library Association
New England Peer Tutor Association
New England Women's Basketball Association
New England Women's Volleyball Association
Northeast Association of College
& University Officers
Northeast College & University Security Association
Northeast Collegiate Volleyball Association
Ocean State Leadership Consortium (WAVE)
Personal Protection Consultants Inc.
Pilgrim Wrestling League
Professional Association for Volleyball Officials
Research Chef Association
REB International
Rhode Island Association for
Intercollegiate Athletics for Women
Rhode Island Association of
Sportswriters, Sportscasters and
Sports Publicists (Words Unlimited)
Rhode Island Career Counselors Group
Rhode Island College & University
Public Safety Directors
Rhode Island Crime Prevention Officers Association
Rhode Island Mental Health Counselors Association
Rhode Island Project Hope
Trade Show Exhibitors Association
U.S. Attorney's Office Anti-Terrorism Task Force—
Extended Law Enforcement Groups
USATF/AAU Track & Field/Cross Country
Women in Sports
Women in Technology International
Women's Basketball Coaches Association
Women's Food Service Forum
World Association for Cooperative Education

Education for Careers

THE MISSION STATEMENT OF THE UNIVERSITY

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

PURPOSES OF THE UNIVERSITY

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

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

CORE VALUES

Johnson & Wales University is

Student Centered

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

Experientially Based

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

Industry Relevant

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

Employment Focused

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

Globally Oriented

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

OUTCOMES ASSESSMENT STATEMENT OF PURPOSE

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

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

A PHILOSOPHY OF CAREER EDUCATION

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

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

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

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

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

EDUCATION FOR LIFE

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

also participate in in-depth studies through concentrations.

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

THE JOHNSON & WALES DIFFERENCE

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

Flexible, Specialized Programs

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

BUSINESS: Johnson & Wales offers a wide variety of four-year business programs ranging from Advertising & Marketing Communications to International Business, from the most traditional majors like Accounting and Management to the most innovative programs like Entrepreneurship, Equine Studies, Fashion Merchandising & Retail Marketing and Financial Services Management. JWU also offers some of these programs at its campuses in North Miami, Fla.; Denver, Colo.; and Charlotte, N.C.

CULINARY ARTS: Culinary Arts, Baking & Pastry Arts, Culinary Nutrition — these are some of the two- and four-year programs for which Johnson & Wales University has become famous. The largest food service educator in the United States, Johnson & Wales also offers some of these programs at JWU campuses in North Miami, Fla.; Denver, Colo.; and Charlotte, N.C.

HOSPITALITY: Through various centers and schools within JWU's Hospitality College, students can choose such majors as

Hotel & Lodging Management; International Hotel & Tourism Management; Restaurant, Food & Beverage Management; Travel-Tourism & Hospitality Management and Sports/Entertainment/Event Management. Some of these programs may be taken at JWU campuses in North Miami, Fla.; Denver, Colo.; and Charlotte, N.C.

TECHNOLOGY: Major programs in this school include the latest in preparation for a career in a technology-related field. Computerized Drafting, Business Information Systems Analysis, Robotic Engineering Technology, Software Engineering, Electronics Engineering, Network Engineering, Computer Graphics & New Media, Technology Services Management and Web Site Development are among the choices in this challenging and rewarding educational path. These programs are only offered in Providence, R.I.

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 wish to accelerate their studies can apply for such programs as Advanced Standing and SHARP (Special Honors And Rewards Program). (See Page 63 for more information on SHARP.)

Three-Term Schedule

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

Upside-Down Curriculum

In Johnson & Wales' programs, students begin taking courses in their major from the first day, learning right away if their career choice is the right one for them.

Learning by Doing

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

Practicums including internships, externships and career co-ops, as well as computer, culinary arts, baking & pastry arts, culinary nutrition, and technology laboratories, all place students within a practical situation to further develop their career knowledge and skills.

JWU utilizes more than 20 different practicum facilities, from hotels and restaurants to a riding stable.

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 help provide every opportunity for their success. All support services are available without extra charge to all Johnson & Wales students. Certain accommodations (such as alternative format and interpreters) require more time to arrange, so students who need accommodations are urged to provide as much advance notice as possible to the center.

HANDS-ON LEARNING: INTERNSHIP AND PRACTICUM OPPORTUNITIES

Cooperative Education (Co-op)

Eligible students may apply for a Cooperative Education assignment through the Career Development Office. These 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.

Please visit the co-op Web site (www.jwu.edu/prov/cdo/work.htm) for detailed information and eligibility criteria including grade point average requirements. In addition, students must maintain a clean record of behavior as defined by the Student Code of Conduct, have completed all prerequisite coursework, and have appropriate elective or practicum credit available in their degree progress. Some majors also require students to have the sponsorship of a faculty advisor. There may also be other requirements imposed by the co-op site.

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 CDO staff to represent the university.

College of Business

ACCOUNTING PRACTICUM

Students meeting eligibility requirements may receive hands-on experience by performing accounting functions for various university operations. Students completing these practicum may graduate with experience in payroll, accounts payable, general ledger maintenance and financial reporting.

CRIMINAL JUSTICE EXTERNSHIP

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

ENTREPRENEURIAL PRACTICUM

Entrepreneurship students complete their practicum at the Larry Friedman International Center for Entrepreneurship during their senior year. Students have the option of putting into operation the business plan they have been working on throughout their

time at the university and starting their business prior to graduation. They also have the option to work for a small business as "intrapreneurs" (corporate entrepreneurs) as change and innovation proponents in order to identify and prepare to capitalize on emerging business opportunities. To facilitate this, the Center provides an office, available year round, with state-of-the-art technology and access to faculty and Rhode Island Small Business Development Center professionals.

EQUINE PRACTICUM

Equine students participate in hands-on educational activities at the Equine Studies Center in Rehoboth, Mass. Students gain experience in all aspects of horse management including health and dental maintenance, nutrition, facilities management, equipment usage, trailering, lunging, ground driving, vaccination and anthelmintic programs.

FASHION/RETAIL EXTERNSHIP

Students majoring in either Fashion Merchandising and Retail Marketing or Management participate in a term-long externship at various external sites.

During this externship, students will apply their learning about all phases of retail store operations firsthand, including sales, merchandise presentation, catalog operations, inventory control, receiving and marking, and buyer's clerical duties.

INTERNATIONAL EXPERIENTIAL LEARNING

The College of Business offers two types of international programs, conducted during the summer, which broaden the student's global perspective. Both of these programs may be used to satisfy the requirements of IBUS4090, International Business Experience.

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 and its outside clients. Students will work together in groups for project managers under the guidance of faculty members and meet weekly in classroom seminars.

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 members plus business partners to investigate business practice, politics and culture. Recent year programs have been held in the Netherlands, Belgium, England, 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.

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

College of Culinary Arts

BAKING & PASTRY ARTS INTERNSHIP

During their sophomore year as Baking & Pastry Arts majors, students will be registered for term-long assignments at the Radisson Airport Hotel, Johansson's Bakery and the Johnson & Wales Inn.

CULINARY ARTS INTERNSHIP

During their sophomore year as Culinary Arts majors, students will be registered for term-long assignments at the university's food service training facilities, the Radisson Airport Hotel, the Johnson & Wales Inn or one of several other JWU dining centers.

The Hospitality College

FOOD SERVICE MANAGEMENT PRACTICUM

During their sophomore year as Restaurant, Food & Beverage Management majors, students are registered for their required term-long assignments at the university's food service training facilities: the Radisson Airport Hotel, the Johnson & Wales Inn, or one of several other JWU dining centers. Students may also fulfill this requirement by being assigned to an externship at local, non-JWU affiliated hotels. This is done at the discretion of the internship coordinator.

HOTEL INTERNSHIP

Hotel & Lodging Management students enjoy unique opportunities for hands-on learning. This required experience 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 through a rotation among several departments. Students may also fulfill this requirement by being assigned to an externship at local, non-JWU affiliated hotels. This is done at the discretion of the internship coordinator.

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT EXTERNSHIP

This senior-level capstone work experience is designed to allow students to apply what they have learned within a supervised industry-based setting. While the externship focus and job position vary depending on site selection and student career interest, the externship will enable students to gain valuable work experience in the areas of sales/marketing, facility operations and financial management. In addition to their work experience, students will have the opportunity to complete a comprehensive, site-based management project.

TRAVEL CENTER PRACTICUM

One of the most exciting aspects of the Travel-Tourism & Hospitality Management curriculum is the practicum program. This required term-long assignment affords students the opportunity to put their classroom learning to work in a hands-on experience.

Students work at various hospitality and tourism sites, such as the T.F. Green Airport Information Center, AAA Travel Services, the Rhode Island State House Tour Guide Program 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 are required to research, budget, plan, promote and implement the tasks of a tour escort and tour guide. The program is also enhanced by mini-FAM tours and a visiting guest speaker series.

School of Technology

CAD SOPHOMORE EXTERNSHIP/PRACTICUM
Sophomore CAD students are given the opportunity to apply their practical knowledge in various aspects of the industry. Working in support roles in the engineering field, CAD students are immersed in real world experiences.

GRAPHIC SOLUTIONS TEAM

Similar to the Web Solutions Team, sophomore and senior students in the Computer Graphics & New Media program have the opportunity to apply their knowledge to real-world problems. Working from the new Feinstein Technology and Design Center on campus, students provide graphic solutions for non-profit organizations by creating, editing and presenting products that include pamphlets, posters and corporate identity kits. These real-world experiences hone students' skills so they are prepared to enter the industry upon graduation.

WEB SOLUTIONS TEAM

All students in the Web Site Development program work as site developers on the Web Solutions Team (WST). Operating out of the new Feinstein Technology and Design Center on campus under the supervision of senior students and faculty, these students work

as team managers, site developers and as members of site maintenance teams, creating, editing and maintaining new and existing Web sites for non-profit organizations.

School of Arts & Sciences

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.

COMMUNITY SERVICE LEARNING (CSL)

As part of the **Feinstein Enriching America Program**, all Johnson & Wales University undergraduate students in the day program must complete CSL in order to graduate. CSL is an experiential education program that integrates community service and academics. In the CSL program, students apply career skills and classroom concepts to real-life community challenges faced by local non-profit agencies. Many JWU practicum/internship programs offer a CSL component, so that students can complete their CSL requirement through the practicum curriculum. Other students will fulfill their CSL requirement by performing service related to academic courses.

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 to prepare students to be productive and responsible citizens. As a leader in career education among American universities, Johnson & Wales University has placed its School of Arts & Sciences in this key role of providing general education to enable its students to achieve

career success and personal fulfillment. To accomplish these objectives, students take at least one-third of all their credits in Arts & Sciences.

Writing Across the Curriculum is a universitywide program that encourages students to use writing as a way of learning and communicating knowledge, thereby enabling them to acquire skills empowering them to pursue their professional goals. The Writing Across the Curriculum program at Johnson & Wales 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, they may take WI courses as they are offered in general studies and elective areas.

Students at JWU may also elect 13.5 quarter credit hour concentrations in Applied Mathematics, Biological Science, Career Writing, Environmental Science, Global Perspectives, History, Interdisciplinary Studies, Leadership Studies, Literature, Physical Science, Political Science, Psychology, Sociology and World Languages. Please note that concentrations vary by campus. Students are also encouraged to attend the Cultural Events Series featuring appearances by renowned artists, performers, authors and musicians.

Housed in the School of Arts & Sciences, the Feinstein Community Service Center coordinates the Providence Campus’ academic and co-curricular community initiatives. The Feinstein Center provides Community Service Learning (CSL) opportunities for all students, in fulfillment of the university graduation requirement; offers support for student-initiated service effort and volunteerism; implements co-curricular programming for staff and students in conjunction with the Office of Student Activities, National Student Organizations, the Leadership Development Center and the Office of Campus Diversity; encourages volunteer and in-kind assistance for community-based organizations; and develops civic initiatives to address hunger and homelessness issues. As part of the university’s strategic plan, the center also helps

oversee and implement the universitywide “Community Leadership Initiative,” designed to develop students into community leaders and to model community leadership as an institution.

The School of Arts & Sciences offers honors courses in the freshman year as well as in a few upper-level classes. In addition, honors options are offered in many other courses.

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

In recognition of the importance of offering leadership initiatives at Johnson & Wales University, the Leadership Development Center 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

Special approaches to career education at Johnson & Wales University (JWU) have evolved over more than 90 years’ time and continue to adapt as JWU responds to the

changing needs of business and industry. JWU was founded as a business school in 1914 in Providence, R.I. by Gertrude I. Johnson and Mary T. Wales. From its origins as a school devoted to business education, JWU grew to a junior college, a senior college, and ultimately, university status.

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

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

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

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

campus opened to the public in 1986, offering one- and two-year food service programs.

In 1985, graduate degree programs and later a doctorate in education were introduced at the university through the Alan Shawn Feinstein Graduate School and School of Education.

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

Also in 1992, JWU opened another campus in North Miami, Fla., which now offers culinary arts, business and hospitality undergraduate degree 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 offered courses in Worcester, Mass. from 1992–2002 before moving all technology programs to Providence.

In 1993 a four-year bachelor's degree offering in culinary arts was added at the university. A campus was also opened in Vail, Colo., offering an accelerated associate degree program in culinary arts to college graduates.

September 2000 marked the opening of the Denver, Colo. campus, which offers undergraduate degrees in culinary arts, hospitality and business. In 2000, the Vail Campus was merged with the Denver Campus.

In 2002, the university made a strategic decision to consolidate its smaller Charleston and Norfolk campuses by building a campus in Charlotte, N.C. The JWU Charlotte Campus

opened in fall 2004 and offers undergraduate degree programs in business, culinary arts and hospitality. The Charleston and Norfolk campuses officially closed in May 2006.

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

A UNIVERSITY IN THE CITY

Johnson & Wales University is located in Providence, R.I., one of New England's largest cities. The downcity location of the university enables students to take advantage of the many business, cultural, educational and recreational facilities that Providence has to offer.

A JWU education does not stop when students leave the classroom. It continues in the business world of Providence through externships, co-ops and part-time work opportunities.

Within walking distance of the Downcity Campus are the major business, financial and retail districts of the city. Also nearby are the Providence Performing Arts Center, Providence Public Library, Dunkin' Donuts Center, Rhode Island Convention Center, Trinity Repertory Company, Providence Place Mall, the Arcade, a skating rink, Rhode Island State House, Rhode Island School of Design, Brown University and places of worship of many major religious denominations.

Providence has a unique geographic location. It is only an hour's drive from both Boston and Cape Cod, and three hours' drive from New York City. Interstate bus and train stations are within easy reach of the Downcity Campus and the state airport is 15 minutes to the south, in Warwick. The public transit authority provides inexpensive transportation within the city and to neighboring cities and towns.

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, the Alan Shawn Feinstein Graduate School and the School of Education. Residential facilities are located throughout Providence, Cranston and East Providence. 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; the media/graphics department; computer, engineering and science laboratories; faculty offices, the dean's office and the Feinstein Technology and Design Center.

THE CITIZENS BANK CENTER FOR STUDENT INVOLVEMENT, at 232 Weybosset Street in Downcity Providence, houses Student Activities (including the *Campus Herald* and *Johnsonian* yearbook offices), Greek Councils, New Student Orientation & Support, Parent Relations Office, Spiritual Life 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 home of the University Bookstore, located on the first floor.

THE DEL SESTO CENTER, located at 274 Weybosset Street, houses Information Technology Operations.

JOHANSSON'S BAKERY, operated by JWU, is located in the Arcade at 65 Weybosset Street and can also be reached from Westminster Street.

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; Inactive Records; Academic Administration & Continuing Education; the Dean's Office and faculty offices.

JOHNSON HALL, located at 59 Chestnut Street, includes the Accounting department, faculty offices, several accounting classrooms, City Burger (a snack bar and grill for students, faculty and staff) and Starbucks®.

The KINSLEY BUILDING, located at 334 Westminster Street, houses the Student Counseling Center and the Center for Academic Support/Learning Center for the Downcity Campus, along with University Design & Editorial Services, University Admissions Marketing, the National Student Organizations office and Community Relations.

PLANTATIONS HALL, located at 8 Abbott Park Place, houses the fitness center, shower and locker rooms on the lower level, the Pepsi Forum auditorium, the Budget department and the university's Procurement 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 JWU'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, the Employee Development Institute, the Renaissance Group, and the Rhode Island Small Business Development Center.

The administrative and operations headquarters for the OFFICE OF CAMPUS SAFETY & SECURITY are located at 264 Weybosset Street.

The STUDENT SERVICES CENTER, located at 274 Pine Street, houses Student Academic & Financial Services and the International Center.

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, and the Honors Program office.

YENA CENTER, located at 111 Dorrance Street in Downcity Providence, houses the Office of the President and Providence Administration, main library and library administrative offices, all Admissions offices (except Culinary), the Career Development and Alumni Relations Office for the Providence Campus, Advancement Relations for the Providence Campus, the Office of Communications and Media Relations, Catering and Special Events, and the Co-op Center for business, hospitality and technology students.

The XAVIER COMPLEX, located at 259 Pine Street at Broad and Claverick Streets, houses classrooms, faculty offices, a variety of computer and word processing labs, and Xavier Auditorium. This complex also 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 three 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 Admissions Office.

Academic facilities include classrooms, 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 students. HAC also contains the Commons dining area, a microbiology lab, a multimedia center and the Tyson Amphitheater.

The HARBORSIDE COMPUTER CENTER, located at 330 Harborside Boulevard, across from The Friedman Center, houses five computer labs and staff offices.

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 Student Conduct Office, 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 FRIEDMAN CENTER, located at 321 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.–Fri. 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 8 a.m.–noon

Student Academic & Financial Services (Registrar and Academic Counseling)
Mon.–Thurs. 8:30 a.m.–6 p.m.
Friday 8:30 a.m.–4:30 p.m.
Saturday 8 a.m.–noon

Student Academic & 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 Alan Shawn Feinstein Graduate School, the School of Education, the Learning Center for Writing and Academic Support, Center for Teaching Excellence and Distance Learning (CTEDL), Culinary Arts Museum, the Harborside Campus Library, Printing & Mailing Services, the Harborside Substation of Campus Safety & Security, the warehouse, the administrative offices of Facilities Management, the Facilities Engineering and Maintenance departments, two classrooms, offices and "Earthworks" and "Exchange City" learning labs on the second floor.

THE ALUMNI HOUSE, at 1146 Narragansett Boulevard in Cranston, is utilized for distinguished visiting professor lodging.

University Library Network

The Johnson & Wales University Library Network is comprised of the libraries of the Charlotte, N.C.; Denver, Colo.; North

Miami, Fla.; and Providence, R.I. campuses. An important aspect of the network is the access it provides to resources, services and facilities shared by the Higher Education Library Network (HELIN), a consortium of 11 academic libraries and 15 health sciences libraries in southern New England.

The main JWU University Library facility in Providence occupies the first two floors of the Yena Center at 111 Dorrance Street. It houses the largest of the University Library Network's book, periodical and audiovisual resource collections, as well as the administrative offices of the university dean of libraries. Other resources include access to numerous online databases, computer workstations, group study rooms, private study carrels, soft seating, an electronic classroom and wireless Internet connectivity throughout the facility. During the academic year the library's 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. Professional reference services are available 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. Please note that schedules are subject to change during term breaks, holidays and over the summer.

Library collections and services at the Providence Harborside Campus are located in The Friedman Center at 299 Harborside Boulevard and primarily support the curricula for the College of Culinary Arts and the School of Education, with ancillary resources available for the Alan Shawn Feinstein Graduate School. Like its downcity affiliate, this facility provides access to online databases, computer workstations, group study rooms and wireless Internet connectivity, as well as numerous books, periodicals and audiovisual resources. In addition, this library holds an important collection numbering in the thousands of restaurant menus from around the world. Hours of operation during the year are Monday through Thursday, 8 a.m. to midnight; Friday, 9 a.m. to 10 p.m.; Saturday, 9 a.m. to 6 p.m.; and Sunday, noon to midnight. Professional reference services are available

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.

Culinary Arts Museum

Located in The Friedman Center at 315 Harborside Boulevard on the Harborside Campus, the Culinary Arts Museum is an educational resource for Johnson & Wales University, the community-at-large, food scholars and the food service industry. The CAM seeks to both preserve and interpret the broad culinary and hospitality heritage addressed by the university. It is a showcase for the work of students, faculty, alumni and distinguished visiting chefs. Through exhibitions and special events, the museum strives to interpret the evolution of food preparation and presentation, the development of culinary equipment and technology, the diverse menus offered and the places where people partake of food.

Current and upcoming exhibits include "Diners: Still Cookin' in the 21st Century," "Serving the World with Worcester Dining Cars," "Country Fair to Culinary Olympics," "Kitchen Stoves and Ranges: From the Open Hearth to the Microwave," and "Dinner at the White House."

Operated by the university, admission to the museum is free for JWU students, staff and faculty.

Computer Laboratories

Johnson & Wales University has computer labs available for students to use e-mail, Internet Explorer, Microsoft Office, uconnect, and more. Additional labs are available to students enrolled in classes which teach specialty software or technology.

Students must have an active Johnson & Wales e-mail account to access lab computers. Documents can be saved to student-acquired USB drives or documents can be attached to and sent through e-mail. Students cannot save files onto computers in the labs.

Lab hours and a complete list of software installed at each location are available at www.jwu.edu/prov/acs.

Lab locations are:

Downcity Campus

Academic Computer Labs

Academic Center – 4th floor

138 Mathewson Street, Providence, R.I.
(598-1504)

Xavier Computer Labs

Xavier Academic Complex – 2nd floor

259 Pine Street, Providence, R.I.
(598-1537)

Harborside Campus

Harborside Computer Labs

Harborside Computer Center

330 Harborside Boulevard, Cranston, R.I.
(598-1592)

RESIDENCE HALLS

PLEASE NOTE: All halls are smoke free. All are cable and Internet ready. During the first two weeks of the fall term, each room is provided with a MicroFridge, which students may opt to rent for the rest of the year, with the exception of Renaissance Hall, which features full-size refrigerators.

Downcity Campus

IMPERIAL HALL

15 Hospital Street, Providence, R.I.
(598-1166)

Imperial is a residence facility containing single, double, triple, and some quad occupancy rooms. Single and double occupancy rooms on the second and third floors have private baths, at a slightly higher cost than the first floor. Imperial offers community bathrooms and an on-site kitchen. It is reserved primarily for upperclassmen. There is no university parking.

MCNULTY HALL

101 Pine Street, Providence, R.I.
(598-4797)

McNulty Hall is located adjacent to The Yena Center (library) at the Pine Street perimeter of Gaebe Commons. McNulty houses first-year and international students. At a slightly higher cost for technology, business and hospitality students, McNulty features double, triple and

some quad occupancy rooms — all of which are air conditioned and have private baths. Also, McNulty features laundry rooms and a variety of common areas for study and recreational use. There is no university student parking at this hall, although private parking is available from vendors in nearby lots.

RENAISSANCE HALL

101 Cedar Street, Providence, R.I.
(598-2800)

Renaissance Hall is located at the corner of Dean and Cedar streets, near the historic Federal Hill section of Providence. On a regular university bus route, it is close enough to classes that many students choose to walk together to class. This facility provides suite-style living with primarily four residents in each unit. Equipped with kitchens and private baths, this facility also maintains recreation room and study rooms, as well as a laundry room. Limited university student parking is available through a lottery process for upper-classmen.

SNOWDEN HALL

32 Page Street, Providence, R.I.
(598-1025)

Snowden Hall, available at a slightly higher cost, contains double-, triple- and some quad-occupancy rooms with private baths and air conditioning. Residents of this hall are a mix of first-year and upperclassmen. It also houses a dining center featuring grilled-to-order items and signature sandwiches. There is no university parking at this hall.

XAVIER HALL

60 Broad Street, Providence, R.I.
(598-1496)

Xavier Hall, adjacent to the Xavier Academic Complex, has a limited number of single occupancy rooms for upperclass students, and double, triple and quad occupancy rooms available for first-year students. Conveniently located adjacent to the Xavier Courtyard, it houses the Downcity Health Services Office. Because of its proximity to the university's transportation network, Xavier is recommended for equine students who travel regularly to the university's Equine Center. Student parking is not available at this hall.

Harborside Campus

EAST HALL (598-1189)

WEST HALL (598-1155)

SOUTH HALL (598-4720)

2 Washington Avenue, Providence, R.I.
East, South and West halls are neighboring coeducational residence halls located on the Harborside Campus near academic and student service facilities. Primarily for culinary and baking & pastry arts students, rooms in East Hall house four residents. South Hall offers triple and quad rooms. West Hall offers triple rooms. Each hall has community bathrooms, a laundry room, study room and recreation room. Students are allowed only one MicroFridge per room. University student parking is available to all with a valid sticker.

HOSPITALITY CENTER

1150 Narragansett Boulevard, Cranston, R.I.
(598-1154)

The Hospitality Center is located on the Cranston-Providence line and overlooks Narragansett Bay. It is within walking distance of the Harborside Campus. The Hospitality Center contains triples and quads with private baths, as well as a dining center, recreation room, large-screen TV and study room. It is recommended for upperclassmen and first-year students. There is limited parking available.

HARBORSIDE VILLAGE

100 Harborside Boulevard, Cranston, R.I.
(808-6000)

Open to juniors, seniors and international graduate students only, Harborside Village is comprised of 12 individual buildings with 12 four-person apartment units in each. Apartments are fully furnished and feature four single, private bedrooms; two private bathrooms; an eat-in kitchen; a common room; and a washer/dryer unit (no card or coin required). An on-site community building houses village resident mailboxes, a function room, a game room, and the community management office. Parking is available through a lottery process.

East Providence

EDMUND HALL

350 Taunton Avenue, E. Providence, R.I.
(435-0750)

Edmund Hall is located in East Providence. Housing returning and some first-year students, Edmund features double and some triple rooms. It offers laundry facilities, a workout room and a recreation room. Parking is available through a lottery process at this residence facility for upperclassmen. Dining hall hours are limited. One MicroFridge is allowed per room.

DINING FACILITIES

Johnson & Wales is in a unique position to provide students with quality food service. Culinary arts and hotel students, as part of their laboratory training, provide much of the food service at the university, under the supervision of professional chef-instructors.

The following dining centers are available for students on a meal plan and their guests: Hospitality Center, Market Place, Café Commons, Weybosset Street Café, Edmund Place and Snowden Dining Center.

All resident students are required to subscribe to the university's Room and Board Plan, which provides three meals daily on class days only. An optional Weekend Meal Plan is available at additional cost. Commuters may make use of the university dining facilities as well by purchasing meal tickets. Meal tickets are purchased in blocks of 10 at Dining Services. For more information, contact Dining Services at 598-1771.

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 restaurant, food service and lodging operations.

Located in the Taco Center for Business and the Arts & Sciences, THE LARRY FRIEDMAN INTERNATIONAL CENTER FOR ENTREPRENEURSHIP houses a resource center for students and entrepreneurs. The center provides space, technology and access to professors and Small Business Development Center professionals.

The UNIVERSITY BOOKSTORES, operated by Barnes & Noble College Bookstores Inc., are also training facilities for Fashion Merchandising & Retail Marketing students to learn about catalog operations and merchandising. In Downcity Providence, the bookstore is located on the first floor of One Cookson Place on Weybosset Street; at the Harborside Campus, the bookstore is in the Harborside Academic Center.

The JOHNSON & WALES INN, located in nearby Seekonk, Mass., and open to the public, provides culinary, hotel and restaurant interns with valuable experience in all areas of hotel operations. Culinary and hotel 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.

Equine students study horse care and management at the EQUINE CENTER, a Johnson & Wales-owned stable, paddock and ring facilities in Rehoboth, Mass., reserved for the university's exclusive use, with limited space for students to board their own horses.

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 CAFÉ is the retail store for the International Baking & Pastry Institute®. It has two locations: on the first

floor of The Arcade in Downcity Providence, and in Cardi's Furniture in South Attleboro, Mass. Here, students gain valuable firsthand experience in production, retail selection, retail sales, marketing and merchandising of high quality pastries and baked goods.

MARKET PLACE is a newly renovated dining facility located in the John Hazen White Center at the corner of Pine and Chestnut streets. It serves great food cooked to order, and features Nature's Bounty Grill, where all items are sustainable, all natural or organic.

SNOWDEN DINING CENTER is located on Weybosset Street, and specializes in a variety of grilled-to-order items and made-to-order signature sandwiches.

The WEYBOSSET STREET CAFÉ, conveniently located on the corner of Page and Weybosset streets, features a variety of sandwiches, personal pizzas, juices and energy drinks.

CAFÉ COMMONS, located in the Academic Center at the Harborside Campus, serves a variety of sandwiches, salads, and pizzas, and provides culinary students with valuable experience in food service production.

The HOSPITALITY CENTER at the Harborside Campus is a quantity-food facility. It serves a wide variety of fresh food daily.

EDMUND PLACE, located in Edmund Hall at 350 Taunton Avenue in East Providence, offers continental breakfast, made-to-order deli sandwiches and personal pizzas.

HARBORSIDE CONVENIENCE STORE

The Harborside Convenience Store is located in the Delaney Complex adjacent to the Harborside Recreation 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. Convenient meal plans are also available from 9 p.m. to midnight. 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.

CONTINUING EDUCATION

A variety of certificate, diploma, degree, enrichment, credit and non-credit programs are available through Johnson & Wales University's undergraduate colleges and schools. For more information, contact the Continuing Education Admissions Office, toll free, at 1-800-225-2454. In Rhode Island, call 401-598-2300.

GRADUATE DEGREE PROGRAMS

Johnson & Wales University's Providence Campus also offers graduate degree programs from the Alan Shawn Feinstein Graduate School and the School of Education. Approximately 800 students from 49 countries enroll in JWU graduate programs.

Programs offered

Alan Shawn Feinstein Graduate School

MASTER OF BUSINESS ADMINISTRATION IN
GLOBAL BUSINESS LEADERSHIP with
concentrations in

Accounting
Financial Management
International Trade
Marketing
Organizational Leadership

MASTER OF BUSINESS ADMINISTRATION IN
HOSPITALITY with concentrations in

Event Leadership
Marketing

CERTIFICATE OF ADVANCED GRADUATE
STUDY (CAGS) in:

Finance
Hospitality
Human Resources Management

School of Education

MASTER OF ARTS (M.A.T.)

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

MASTER OF EDUCATION (M.ED.)

Teaching and Learning (designed for certified teachers)

DOCTOR OF EDUCATION

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

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

Graduate Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903

Business Programs

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

Education Programs

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

ADDITIONAL CAMPUSES

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

CHARLOTTE, NORTH CAROLINA

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

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

Campus President

Arthur J. Gallagher, M.A.

Programs offered

College of Business

BACHELOR'S DEGREES

Fashion Merchandising & Retail Marketing
Management Accounting
Management
Marketing

NON-DEGREE PROGRAMS

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

College of Culinary Arts and The Hospitality College

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

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

The Hospitality College

BACHELOR'S DEGREES

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

DENVER, COLORADO

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

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

Campus President

Bette Matkowski

Programs offered

College of Business

BACHELOR'S DEGREES

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

NON-DEGREE PROGRAMS

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

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

College of Culinary Arts

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

Baking & Pastry Arts	Culinary Nutrition
Culinary Arts	

College of Culinary Arts and The Hospitality College

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

ASSOCIATE DEGREE BACHELOR'S DEGREE

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

The Hospitality College

BACHELOR'S DEGREES

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

NON-DEGREE PROGRAMS

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

NORTH MIAMI, FLORIDA

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

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

Campus President

Donald G. McGregor, J.D.

Programs offered

College of Business

BACHELOR'S DEGREES

Criminal Justice
Fashion Merchandising & Retail Marketing
Management
Marketing

NON-DEGREE PROGRAMS

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

*College of Culinary Arts and
The Hospitality College*

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

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

The Hospitality College

BACHELOR'S DEGREES

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

Applying for Admission

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

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

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

Due to the technical standards and requirements essential to certain technical programs at the university, applicants with special needs or physical limitations should inquire of the Learning Center for Writing & Academic Support prior to enrolling at the university. For more information about technical standards see Pages 153–154. 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 the Admissions Office, Johnson & Wales University, 8 Abbott Park Place, Providence, RI 02903.

Students applying for admission to the Charlotte, North Miami or Denver campuses — or for Continuing Education at Johnson & Wales' Providence Campus — should refer to their campus catalog for admissions information.

There is no deadline for submitting applications, but students are advised to apply as

early as possible before their intended date of enrollment for full consideration.

An official application form is available online at www.jwu.edu/apply. No application fee is required.

In completing the application form, students must indicate the term in which they wish to enroll. Applications are accepted for terms beginning in September, December and March. NOTE: Equine majors may only enter in the September term.

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

After completing the application form, students are responsible for requesting that their high school guidance office forward to the university an official copy of the secondary school record for admissions consideration. Specific verification documents must be submitted to the admissions office. Verification documents include at least one of the following: a letter from an authorized high school administrator, an official state recognized 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, Johnson & Wales University would prefer to receive the applicant's high school transcripts at the same time as the application for admission. Transfer students must also submit official transcripts from all colleges attended.

Test Scores

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

Candidates for the university's Honors Program must submit SAT or ACT scores for acceptance consideration.

Minimum Grade Requirements

For certain technology majors, a 'B' average or better in math is required. Other majors may have specific grade requirements.

Students within The Hospitality College who are interested in pursuing a bachelor's degree in International Hotel & Tourism Management must apply through their department chair. Preference is given to students who achieve a 3.20 GPA or higher upon completion of their freshman year.

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.

Upon receiving notice of acceptance, students will forward to the university a \$300 tuition reservation deposit, which will be applied toward tuition and will reserve a place in class and in student housing.

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

In addition, Equine Riding students are asked to submit a \$500 reservation deposit. These deposits are credited to students' initial billings.

Requests for refunds will be granted upon written request to the university prior to May 1.

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

Transfer Students

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

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

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

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

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

Early Admissions/Dual Enrollment

The Early Enrollment Program gives high school seniors an opportunity to enroll full

time in college courses at Johnson & Wales during their senior year of high school. Students should apply for admission to the Early Enrollment Program during their junior year of high school.

The Early Enrollment Program is the first program of its kind in Rhode Island. It was designed to help students investigate the variety of college and career options available to them. Early Enrollment Program students earn college credits while completing high school graduation requirements.

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

Honors Program

This program offers academically talented students the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken a college prep curriculum, maintained an average of B or better, placed in the top 25 percent of the high school graduating class, submitted SAT scores above the national average, and entered JWU in the fall. For more information on the Honors Program, please see Page 62.

Undeclared Program

All students who enroll in the Undeclared program at Johnson & Wales University pursue a general studies program for the first two years. In addition, they will take introductory courses in management and hospitality to help them focus on a career path and choose a major. During the fifth term, they must select a major from a variety of business or hospitality programs.

4+1 B.S./M.B.A. Program

The five-year B.S./M.B.A. program allows students to earn a bachelor of science degree through the College of Business plus an M.B.A. in Global Business Leadership in five years. Students in this program take graduate-level courses during their senior year while completing their bachelor's degree. These courses include

- COMM5500 Strategic Communications
- MRKT5500 Strategic Services Marketing
- MGMT5800 Organizational Behavior for Effective Leadership

This program enables students to earn an M.B.A. within a year of completing their bachelor's degree program, saving on graduate-school tuition. For more information, contact the Admissions Office at pvd@admissions@jwu.edu or 401-598-2310.

Conditional Acceptance Policy

The university provides special student status to students who are unable to provide official documentation that they meet our admissions standards. Students with "special student status" are permitted to enroll in the program and earn credits which will not be applicable toward a degree until official records are received. Furthermore, students conditionally accepted will not be officially granted financial aid until the student's application for admission has been accepted. Students who have been conditionally accepted will not be permitted to continue beyond the first term of enrollment until all necessary official documentation has been provided.

FACTS FOR MILITARY

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

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

Johnson & Wales students enrolled at the Providence Campus are eligible to participate in the Army ROTC program at Providence College, subject to eligibility requirements. Scholarship opportunities are available through this program. For more information, contact the professor of military science at Providence College at 401-865-2471. For more information about military science courses, please see Page 214. For information regarding when and how JWU credit may be obtained for such courses, please contact Student Academic & Financial Services.

STANDARDIZED TESTING AFTER ADMISSION

PLACEMENT TESTS (NON-CREDIT, NO FEES): These tests are administered for placement purposes only to all new students, including transfer students, upon entrance. In situations where two or more levels of a subject are required for graduation, the student's academic career in this subject begins at the level determined by the placement test. This is particularly true when a student has previous academic experience in a subject. Placement tests are currently administered to determine math and foreign language placement. For a student placing out of all required levels of a foreign language, departmental policy and recommendation will determine if a Departmental Challenge Examination is in order for credit.

PRIOR LEARNING ASSESSMENT

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

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

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

Once the seminar is completed, eligible students, in consultation with an academic counselor, may submit additional portfolios.

Refer to the Prior Learning Assessment Brochure, available at Student Academic & Financial Services or our Web site, www.jwu.edu, for more information on required fees.

CLEP EXAMINATION (FOR-CREDIT, WITH FEES):
The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects. The American Council on Education's recommended score is required to earn credit. JWU subject equivalencies are determined by each department for each exam. These exams are treated as transfer credit for entering freshmen and juniors transferring to JWU, or from one JWU college or school to another. JWU 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 JWU course. Some testing options require specific criteria in order to take tests. Refer to the Prior Learning Assessment Brochure, available at Student Academic & Financial Services, for criteria and fees. 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 & Financial Services.

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

Policies for 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 & Financial Services. For additional policies/information for Portfolio, Challenge and CLEP options, refer to the brochure.

Culinary Advanced Standing

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

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

Students who are selected for this accelerated program are required to complete a 10-week summer program. Upon successful completion of the summer program, students attain sophomore standing in the fall.

Students must be accepted for admission to Johnson & Wales University prior to applying for Advanced Standing. Contact the Admissions Office for further information.

FAST and Credit for College Programs

Johnson & Wales University offers students an opportunity to earn credits toward a Johnson & Wales degree while they are still in high school through approved articulation agreements between Johnson & Wales University and the student's high school. Culinary Arts students enrolled in approved tech-prep programs who meet academic requirements may be eligible to earn up to 9 quarter credits toward their Culinary Arts associate degree through our Freshman Advanced Study Track (FAST). Students enrolled in approved hospitality, business and technology programs who meet the academic requirements may also be eligible to earn transfer credits through our Credit for College Program.

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

International Baccalaureate

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

INTERNATIONAL STUDENTS

International Admissions Requirements

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

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

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

All documents must be sent to
Johnson & Wales University
International Admissions
8 Abbott Park Place
Providence, RI 02903 USA
Telephone: 401-598-1074
Fax: 401-598-4773
E-mail: intl@admissions.jwu.edu

English Language Proficiency

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

Students who need to develop English proficiency are accepted into the English as a Second Language program (ESL) at Johnson & Wales University's English Language Institute prior to beginning regular degree studies.

Johnson & Wales University's English as a Second Language (ESL) program allows students to focus on the areas where they need the most improvement, and some advanced-level ESL students may take a regular undergraduate degree class in place of an ESL class which has been exempted because of proficiency in a particular area. This flexibility provides students with the most efficient transition into college.

English Language Placement testing for new ESL students will be given before the beginning of each term. JWU uses the students' scores from this testing to place students into the appropriate level of ESL. The Institutional TOEFL will be also offered to students who score at a high level in their ESL placement tests, to be determined by the English Language Institute's departmental policy.

TOEFL Requirements

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

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

Individual section scores must also meet minimum score requirements.

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

- IELTS (Cambridge), Band 6.5
- City & Guilds Pitman ESOL Examinations – Higher Intermediate or Expert Level
- ELS Level 112 Certificate of Completion and Academic Report
- The London Tests of English LTE, Level 4 (Advanced)
- MELAB (Michigan English Language Battery) – 77

• S.T.E.P. Eiken – (Society for Testing English Proficiency) – Grade 1

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

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

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

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

International Transfer Credit

Students who wish to transfer to JWU should submit an application for admission and grades or transcripts from all postsecondary schools attended. Transfer credit is determined through an individual course-by-course evaluation of each transcript submitted. Credit is generally awarded for courses you have completed with grades of “C” or better (or equivalent) which are similar in level, content and duration to JWU courses in your intended major. Accepted transfer students will be sent a Transfer Credit Allowance (TCA) showing the credit accepted toward your chosen major.

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

Articulation Agreements

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

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

AIS, St. Helen’s, Australia
Barbados Community College, Barbados
Bermuda College, Bermuda
BITC – Prima: Diploma and National ITE Certification in Baking, Singapore
College of the Bahamas, Bahamas
Constellation College, Canada
DCT, International Hotel & Business Management School, Switzerland
EDEXCEL (BTEC), Higher National Diplomas UK
Educational Institute of American Hotel & Lodging Association (AH&LA)
Faiite Ireland - Certificate in Professional Cookery
George Brown College, Canada
German IHK 3-year Berufsschule/Apprenticeship programs in Hotel, Restaurant and Culinary Arts
Glion Hotel School, Switzerland
Higher Hotel Institute, Cyprus
HIM, Hotel Institute Montreux, Switzerland
Hotelfachschulen (e.g. Dortmund, Heidleberg, Hannover, Berlin), Germany
ICHM (Modul), Vienna
ICHM International College of Hotel Management, Australia
ICM, Institute of Commercial Management, UK
IIEK Hoteleria, Greece
Koleg Damansara Utama (KDU)/IMI program, Malaysia
Les Roches Hotel Management School, Switzerland
Institutes of Hotel Management (IHM), India
Seojeong College, Korea
Swiss Hotel Association (SHA) Diploma in Hotel Management
Swiss Hotel Schools Association (ASEH) Hotel Management Diploma
Taylor’s School of Hotel Management, Malaysia
Temasek Polytechnic, Malaysia

Trinidad & Tobago Hospitality and Tourism Institute
Turks and Caicos Islands Community College
Vancouver Premier College, Canada
Woosong University, Korea

Traveling to Providence

The nearest international ports of entry to Providence are New York City and Boston, Massachusetts. Train, airline and bus services to Providence are available from these cities.

REGIONAL ADMISSIONS REPRESENTATIVES

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

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

QUESTIONS & ANSWERS

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

CAN I REQUEST A PARTICULAR ROOMMATE?

Yes, you can specify with whom you would like to live. You and your friend must each indicate your preference on the online housing contract. Every attempt will be made to honor a roommate request, but *only* if both students have paid their university reservation deposits *and* submitted their housing contracts online within the same time period. (A student who submits their deposit and contract in January cannot be placed with a friend who submits their deposit in June, for example.) The university does not accept or place co-ed room requests.

HOW DOES THE UNIVERSITY MATCH ROOMMATES?

When you complete the Residential Life online housing contract, you will be asked to submit your residence hall preferences as well as certain personal preferences. The information you provide will be used to match you with a roommate.

CAN I REQUEST A SPECIFIC RESIDENCE HALL?

Yes, you may indicate your residence hall preference when completing your online Residential Life housing contract. All contracts are processed on a first-deposit-and-contract-received, first-resident-placed basis. Therefore we cannot guarantee any preference.

CAN I LIVE OFF CAMPUS?

Generally, you may live off campus as a freshman only if you are married, at least 21 years old, living at home with your parents/guardians and commuting, are a transfer student or are not eligible to live on campus.

WHERE DO I WASH MY CLOTHES?

All residence halls have card-operated laundry facilities.

DO I BRING MY OWN BED LINENS AND TOWELS?

Yes. All beds are twin-size (extra long), except at Harborside Village, which are full-size. You should also bring a pillow, bedspread and/or quilt, desk lamp, mirror and coat hangers. Limit what you bring until you see the size of your room and what your roommates bring.

WHAT KIND OF CLOTHES SHOULD I BRING?

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

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

WHAT'S THE CLIMATE LIKE IN RHODE ISLAND?

As the saying goes, "If you don't like the weather in New England, wait a minute." Rhode Island's climate is moderated somewhat by the ocean, so winters are not as severe as in, for instance, upstate New York or even western Massachusetts. However, occasionally there are bad snow storms and extreme cold in the winter (there are downhill ski areas within a three- to four-hour drive in Vermont, New Hampshire and Massachusetts). Autumn and spring are often rainy, with the temperature ranging from 50 to 70 degrees.

WHAT KIND OF SECURITY IS PROVIDED ON CAMPUS?

All residence halls have 24-hour supervision and no one is authorized to enter unless he or she has a student ID or is accompanied by a student living in the building. For more information on the Campus Safety & Security Office, see Page 70.

CAN I HAVE OVERNIGHT GUESTS?

Overnight guests are **not** permitted on school nights. A student may sponsor a visitor to the residence hall provided that the student advises the visitor of university rules and the visitor agrees to follow those rules. All visitors must sign in and out on the visitor's log at the residence hall front desk. Guests must be checked out by 11 p.m.

Both the visitor and his or her sponsoring resident must leave a picture ID card with the attendant at the residence hall front desk while the visitor is in the residence hall. Visitors may only stay for three consecutive nights prior to **non-class** days. Johnson & Wales University reserves the right to deny and/or limit this visitation privilege.

CAN I HAVE A REFRIGERATOR?

Students may opt to rent a MicroFridge (a refrigerator, freezer and microwave in one unit) through the MicroFridge company, with the exception of Renaissance Hall residents. These suites have a full-size fridge in the kitchen.

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

The possession or use of alcoholic beverages anywhere on university premises is prohibited except for lawful use at events, operations, or programs sanctioned by university officials. The drinking age in Rhode Island is 21.

IS THERE A CURFEW?

There is no curfew, but students must respect quiet hours, which are from 11 p.m. to 9 a.m., Sunday through Wednesday; and midnight to 10 a.m., Thursday through Saturday. During final exam weeks, 24-hour quiet hours are in effect.

WHAT'S THE FOOD LIKE?

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

HOW DOES THE WEEKEND MEAL PLAN WORK?

The Weekend Meal Plan is an optional plan that provides two meals daily on non-class days for students who wish to have weekend meals in a university dining facility (excluding designated holiday periods). If you elect this plan and later wish to discontinue, you must notify Student Academic & Financial Services in person with your student identification card prior to the next term. Students may only drop this plan during the first two weeks of the term.

WHERE CAN I CONDUCT PERSONAL BANKING?

The following are some of the larger banks in the area.

For students living in Downcity Campus residence halls

Bank of America, 100 Westminster Street, Providence, 401-278-6000.

BankRI, One Turks Head Place, Providence, 401-456-5152. (There is a BankRI ATM located in McNulty Hall.)

Citizens Bank, 63 Westminster Street, Providence, 401-456-7010. (There is a Citizens Bank ATM located in Xavier Hall.)

Sovereign Bank, One Financial Plaza, Providence, 401-752-1000.

For students living in Harborside Campus residence halls

Citizens Bank, 1477 Broad Street, Providence, 401-784-8960. (There is a Citizens Bank ATM located in Café Commons.)

Sovereign Bank, 1750 Broad Street, Cranston, 401-941-4600.

WHERE CAN I ATTEND RELIGIOUS SERVICES?

The following are churches representing some of the major religious denominations. Students who are looking for a place of worship, a minister of their faith or a community that shares similar faith values, may also contact the university's Campus Ministry for assistance. For a complete listing of places of worship, please consult the Providence Yellow Pages.

Baptist: Calvary Baptist Church, 747 Broad Street, Providence, 401-461-7507.

Catholic: Xavier Chapel, Xavier Complex, Providence, 401-598-1830.

Congregational: Beneficent Congregational Church, 300 Weybosset Street, Providence, 401-331-9844.

Episcopal: Grace Church, 175 Mathewson Street, Providence, 401-331-3225.

Hindu: Shri Laxmi Narayan Temple, 117 Waverly Street, Ashland, Mass., 508-881-5775.

Jewish: Temple Beth El, 70 Orchard Avenue, Providence, 401-331-6070.

Lutheran: Gloria Dei Lutheran Church, 15 Hayes Street, Providence, 401-421-5860.

Methodist: Mathewson Street United Methodist Church, 134 Mathewson Street, Providence, 401-331-8900.

Presbyterian: Providence Presbyterian Church, 500 Hope Street, Providence, 401-861-1136.

Unitarian-Universalist: First Unitarian Church of Providence, One Benevolent Street, Providence, 401-421-7970.

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

In accordance with the Johnson & Wales University attendance policy, "all absences, regardless of circumstances, are recorded

daily and become a part of the student's permanent attendance record." The maximum number of absences for valid reasons is based on the quarter credit hours for the course, with the exception of experiential education assignments and laboratories, which have their own specific attendance criteria.

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

WHAT KIND OF PUBLIC TRANSPORTATION IS AVAILABLE IN PROVIDENCE?

The Rhode Island Public Transit Authority (RIPTA) is a statewide bus system used by many commuters to and from the city of Providence. Students can ride these public buses free with a Johnson & Wales student ID. For more information or to receive a bus schedule, call 401-781-9400.

DOES THE UNIVERSITY HAVE ITS OWN TRANSPORTATION SYSTEM?

Yes. Because the university has facilities in several locations in and around the city of Providence, it maintains free bus service. These buses run regularly to and from all residence and academic facilities, as well as to special university functions and athletic programs. Bus schedules are posted in each residence hall and in academic buildings, and are available at the university's transportation office, located at the Harborside Campus on 310 Harborside Boulevard.

WHERE ARE THE LOCAL AIRPORT, BUS AND TRAIN STATIONS?

T.F. Green State Airport is located in Warwick, R.I. Most major airlines fly in and out of T.F. Green. To make travel arrangements, contact your local travel agent or the airline of your choice.

The Peter Pan bus terminal is located at One Bonanza Way in Providence, a shortRIPTA bus ride from the Downcity Campus. For a Peter Pan bus schedule, call 401-751-8800. The Greyhound Bus Lines terminal is located at One Kennedy Plaza. For a Greyhound Bus schedule, call 401-454-0790.

Amtrak Inter-City Rail Passenger Service has a Providence terminal located in the downcity area. For general information and reservations, call 1-800-872-7245.

WHERE ARE THE BEACHES?

Rhode Island has some beautiful beaches in the South County area, located about 40 minutes south of Providence. Narragansett, Sand Hill Cove, Scarborough and Matunuck beaches are among those you might like to visit. First, Second and Third beaches in Newport are also popular.

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

There are two Health Services offices on campus: one at Xavier Hall in Downcity Providence and one at the Harborside Recreation Center at the Harborside Campus. Both resident and commuter students may use these facilities.

Should you become ill when a nurse is not on duty, speak to your resident assistant — he or she will seek help if necessary.

Commuting students can likewise seek assistance from the resident assistant at any residence hall when a nurse is not on duty. Cases not treatable by the nurses will be referred to the university physician. Emergency cases will be transported to an area hospital. Local hospitals include

Kent Hospital:

455 Toll Gate Road, Warwick, 401-737-7000.

Rhode Island Hospital (near both the Downcity and Harborside Campuses):

593 Eddy Street, Providence, 401-444-4000.

Roger Williams Hospital (near the Downcity Campus): 825 Chalkstone Avenue, Providence, 401-456-2000.

CAN I HAVE A CAR ON CAMPUS?

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

Parking for freshmen is available at the Harborside Campus only. Students, both residents and commuters, who plan to bring a vehicle on university property must register this vehicle with the Campus Safety & Security Office upon arrival. Overnight parking on campus is restricted to residential students with the appropriate permit.

The issuance of parking permits for Renaissance Hall, Edmund Hall and Hospitality Center is strictly limited to upperclassmen.

Parking permits must be obtained from the Office of Campus Safety & Security and may be purchased on a yearly or term basis. The fee for residents is \$100 per year or \$40 per term. The commuter student parking permit fee is \$65 per year or \$25 per term.

Parking rules are strictly enforced and failure to adhere will result in sanctions, including removal of the vehicle from campus and/or suspension or revocation of parking privileges.

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

IS THERE PARKING AVAILABLE OFF CAMPUS?

There are several parking lots and garages in Downcity Providence. Plan to spend \$75 to \$150 a month to rent a space. A few local service stations also lease spaces at a somewhat lower cost.

HOW WILL CLASSES BE SELECTED MY
FIRST YEAR?

All freshmen are registered for courses first term by Student Academic & Financial Services. Students register for courses online via the university's uconnect system in their second term and throughout their JWU academic career.



Financing Your Education

TUITION AND FEES

The following tuition and fees schedule is effective for the 2008–2009 academic year. Tuition and fees are subject to change annually.

Annual Tuition	\$21,297
General Fee	\$1,023
Room and Board	
Value Room	\$7,956
Apartment (no board)	\$7,956
Standard Room	\$8,892
Premium Room	\$9,984
Weekend Meal Plan (Optional)	\$1,026

Tuition is applicable to all students, including those on approved off-campus programs. Students enrolled in courses in excess of a normal full-time schedule will be assessed an additional tuition charge. For purposes of tuition billing and financial aid eligibility, full-time status is determined on a term basis and consists of 12 to 18 quarter credit hours per term. Students carrying more than 20.5 quarter credit hours will be charged for each quarter credit over 18.

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

Room and Board is for the academic year and includes residence hall accommodations and three meals daily Monday through Thursday.

The **Optional Weekend Meal Plan** provides two meals daily from Friday through Sunday for students who wish to have weekend meals in a university dining facility (excluding designated holiday periods). Residence hall students **may only remove the plan through the first two weeks** of each term. After that time, the charge **cannot** be credited for that term. A student can add the weekend meal plan at any time during the term but will be charged a prorated fee.

DEPOSITS AND OTHER FEES

Reservation Deposit **\$300**

Required of all new students after receipt of official acceptance from the university, this nonrefundable deposit will reserve the student's seat in class and is credited to tuition due upon entrance.

Upon submitting a university reservation deposit, students become eligible to select an on-campus room assignment. Students who deposit by April 2008 will optimize their chances to secure a residence hall of their preference. If a deposit is received after April 2008, residence hall preferences cannot be guaranteed. Students must also have an approved payment plan with Student Academic & Financial Services by July 11, 2008 in order to guarantee a room assignment. Students who establish an approved payment plan after July 11, 2008 could be placed in a temporary assignment regardless of deposit date, although Residential Life will make every effort to assign students to permanent room assignments.

Orientation Fee **\$265**

This nonrefundable fee, which is uniformly charged, is required of all new students for orientation and Check-In activities.

Extension Students

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

Early Enrollment Program Tuition

Early Enrollment Program tuition is 50 percent of the 2008–2009 tuition charge. Refer to Page 32 for a description of the **Early Enrollment Program**. Early Enrollment Program students are also subject to appropriate university fees, including full general fee and full room and board charges. Early Enrollment Program students are not eligible for any federal financial aid while enrolled in the program. Early Enrollment Program students should contact Student Academic & Financial Services for information on

alternative funding and to determine how scholarships they are receiving will be affected while in the Early Enrollment Program.

English as a Second Language (ESL) Students

All tuition charges are assessed at the undergraduate level ($\$21,297 / 3 = \$7,099$ per term). Tuition is reduced by \$1,000 per term for the term(s) in which a student is participating in ESL classes, so students will be charged \$6,099 per term while enrolled in the ESL program.

Student Health and Accident Insurance

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

Books and Supplies

The cost of books and supplies is approximately \$700–\$900 per academic year. These costs are not applied to the student's invoice. Books and supplies must be paid for at the university's bookstores at the time of purchase. The bookstores operate a textbook sales/buy-back program to help students minimize these costs.

PAYMENT OPTIONS

I. Annual Payments

The student may make one payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the Check-In due date of July 11, 2008.

II. Term Payments

Students may choose to make three payments a year, which are payable by the publicized Check-In due dates established prior to each term. The Check-In due date for September 2008 is July 11, 2008.

III. Monthly Payments

Students may choose to pay the annual amount due in convenient monthly payments. This option is available through Tuition Management Systems (TMS). There is an enrollment fee to participate; however, the payments are interest free. Students interested in this option must contract with TMS and pay the first payment, in addition to the enrollment fee, by the Check-In due date of July 11, 2008.

All Johnson & Wales University students must fulfill their financial obligations to the university by the Check-In due date of July 11, 2008 (all off-term entrants must meet the financial obligation by the published date for that term).

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

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

If you do not fulfill your financial obligation by the Check-In due date, your housing assignment will be removed. In addition, your acceptance to enroll for the 2008–2009 academic year may also be revoked.

REFUND POLICIES

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

* Any student enrolled solely in culinary lab courses, who fails to attempt any of the scheduled courses, will be considered to have withdrawn from the university.

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

University Withdrawal Credit Policy

If a student terminates during:

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

After the sixth week of the term, students will be responsible for 100 percent of the term

charges and will receive 100 percent of that term's eligible institutional aid/scholarships.

Examples of university refund policies are available upon request in the Student Academic & Financial Services Office. Refer to Page 49 for Federal Withdrawal Policy.

FINANCIAL OBLIGATIONS

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

STUDENT FINANCIAL SERVICES (SFS)

FINANCIAL PLANNING

The university realizes that financing an education may be a very complex process for many students. In order to assist students and their families in these matters, Johnson & Wales has established a staff of financial planning counselors. These counselors are available to work with students and their families on an individual basis to help them best utilize their own funds and other available resources to meet educational expenses. For more information and assistance call 1-800-343-2565, ext. 1468, or 401-598-1468.

FINANCIAL AID

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

Descriptions of Johnson & Wales financial assistance scholarship and work programs are included in this catalog.

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

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

Johnson & Wales University has adopted an institutional policy whereby the total of all university funded or administered monies awarded to a single student may not exceed a specified dollar amount during an academic year. This amount is determined prior to each year's financial aid awarding process.

HOW TO APPLY

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

1. Personal Identification Number (PIN)

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

2. Free Application for Federal Student Aid (FAFSA)

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

The FAFSA code is 003404.

3. Independent Students

To be considered independent for financial aid purposes for the 2008–2009 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1985?
2. At the beginning of the 2008–2009

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.)?

3. As of today, are you married?
(Answer yes if you are separated, but not divorced.)
4. Do you have children who receive more than half of their support from you?
5. Do you have dependents (other than your children or spouse) who live with you and who receive more than half of their support from you, now and through June 30, 2008?
6. Are both of your parents deceased, or are you or were you (until age 18) a ward/dependent of the court?
7. Are you currently serving on active duty in the U.S. Armed Forces for purposes other than training?
8. 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 Student Academic & Financial Services with any questions.

4. Verification and Other Documentation

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

STUDENT ELIGIBILITY REQUIREMENTS

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

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

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

Federal Academic Competitiveness Grant (ACG)

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

Federal Pell Grant

The Federal Pell Grant is a federally funded entitlement program to assist needy undergraduate students. Eligibility for these grants is determined by the U.S. Department of Education based on the information provided on the FAFSA. Pell recipients can 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 Work-Study Program

Federal Work-Study is a federally funded program that provides part-time employment to students with financial need. Positions are available throughout the university and with selected off-campus community service agencies.

Work-study gives students the opportunity to earn money to help pay educational expenses. Students are paid an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award. Work-study funds are paid biweekly directly to the student; therefore, funds will not be applied to the student's account unless arrangements are made with SFS.

National SMART Grant

This federally funded program provides financial assistance to third- and fourth-year students who are U.S. citizens and Pell eligible. The amount of the grant will not exceed \$4,000 and is available only for a select group of major fields of study, i.e. technology, engineering. Contact SFS to determine if your major is considered eligible. Students with a previous bachelor's degree are not eligible for this grant.

Federal Perkins Loan

This low-interest loan is funded by the federal government and administered directly by the university. A Master Promissory Note for this loan will be mailed to all eligible students with their Annual Financial Statement. The amount of the loan is based on need and the availability of funds.

Students must begin to repay this loan nine months after they leave college or drop below half-time status. The repayment of principal and interest may be extended over a 10-year period.

The amount of each payment depends upon the amount of the student's debt and the length of the student's repayment period, but the student must pay a minimum of \$40 per month.

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 Annual Financial Statement.

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

Students have the right to select any U.S. Department of Education approved lender for Stafford loans.

Federal Unsubsidized Stafford Loan

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

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

Students have the right to select any U.S. Department of Education approved lender for Stafford loans.

The Parent Loan Program for Undergraduate Students (PLUS)

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

Borrowers have the right to select any U.S. Department of Education approved lender for PLUS loans.

Applications for these loans are available in Student Academic & Financial Services.

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

To be eligible for these programs, students must meet the following criteria:

1. demonstrate financial need;
2. maintain satisfactory academic progress (financial aid will be suspended until satisfactory academic progress is again achieved);
3. be enrolled in an eligible degree or certificate program;
4. be enrolled on at least a half-time (at least 6.0 quarter credit hours) basis (students enrolled on a less-than-full-time basis may have their financial aid reduced; some students enrolled on a less-than-half-time basis may qualify for a Federal Pell Grant);
5. be a U.S. citizen, permanent resident, or eligible non-citizen;

6. not owe a refund on a Federal Pell Grant or be in default on a Federal Perkins Loan, Federal Subsidized Stafford Loan, Federal Unsubsidized Stafford Loan, Parent Loan for Undergraduate Students (PLUS) or Supplemental Loan for Students (SLS); and
7. sign a Statement of Educational Purpose, a Statement of Registration Status and a Statement on Overpayments and Defaults.

Students are eligible to receive financial aid as long as they maintain satisfactory academic progress as defined on Page 55 of this catalog, and in the Student Handbook. Students who fail to maintain satisfactory academic standing will be notified by Student Academic & Financial Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

Return of Title IV Funds (federal aid)

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

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

The student's loan monies (subsidized, unsubsidized and PLUS) must be here before the student's notification date, in order for the money to be considered within the formula. If the student is eligible for a post disbursement, a written notice will be mailed requesting the consent of the borrower to post to the student's account. The amount of institutional assistance earned is based on the week that the student withdraws from the university and follows the percentage the university credits the student's charges (Page 45).

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

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

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

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

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

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

FINANCIAL AID PROGRAMS

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

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

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

Johnson & Wales Grant

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

FINANCIAL ASSISTANCE, SCHOLARSHIPS AND WORK PROGRAMS

Last year, Johnson & Wales University awarded more than \$74 million in institutional aid to students. Awards range from \$500 to full tuition. Scholarships, grants, loans and work programs awarded depend on the university budget, and are dependent on students meeting program eligibility requirements. These programs are only available to full-time, undergraduate, day school students during the academic year and are not available during the summer term.

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

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

Johnson & Wales University has adopted an institutional policy whereby the total of all university funded or administered monies awarded to a single student may not exceed a specified dollar amount during an academic year. This amount is determined prior to each year's financial aid awarding process.

For more information, contact Admissions or Student Academic & Financial Services.

Alpha Beta Gamma (International Honor

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

Business Professionals of America

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

Career through Culinary Arts Programs (C-CAP):

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

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

Distinguished Visiting Professor Scholarship:

The School of Arts & Sciences, The Hospitality College and the College of Business offer this tuition scholarship of up to \$2,000 to enrolled hospitality and business students based upon academic standing and faculty recommendation. Financial need is considered. The scholarship is renewable for up to two years.

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

Employee Tuition Scholarship: These scholarships are based on institutional policy, with qualifying criteria stated in the Johnson & Wales employee handbook. Applications are available at the Human Resources & Payroll Department; a new application is required each year.

Faculty Scholarship: Johnson & Wales University awards a number of scholarships to upperclass students, based upon merit and GPA. These nonrenewable awards range up to the amount of one term's tuition, which is distributed over three terms.

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

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

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

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

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

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

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

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

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

Martin Luther King Jr. Scholarship: The university awards up to a \$2,000 scholarship to students entering the Providence Campus with a minimum 3.00 GPA and an involvement in The Urban League and Inroads. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

National Academy Foundation (NAF)

Scholarship: The university awards a number of \$1,000 renewable scholarships to students who have participated in a National Academy Foundation program. Apply for admission online at www.jwu.edu/apply.

Amount of scholarships awarded for participation in specific high school curricula may be limited to one per student.

National High School Chef of the Year®

Contest: This annual contest is Johnson & Wales' search for the best young chefs. Winners will receive tuition scholarships ranging from \$3,500 up to full tuition. Applications are available from the Admissions Office.

Phi Theta Kappa (International Honor Society)

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

Presidential Academic Scholarships:

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

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

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

Technology Students Association (TSA)

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

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

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

FUNDED SCHOLARSHIPS

Johnson & Wales University administers many scholarship and grants which are funded by businesses, individuals and professional organizations. In many cases, students must have completed at least one term of enrollment at Johnson & Wales to be considered. The following is a partial listing of the scholarship programs:

Distinguished Visiting Chef Scholarship:

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

Ellsworth M. Statler Scholarship: This scholarship is awarded to hospitality and culinary arts students, with preference to New York residents. Applications are available at the Student Academic & Financial Services Office. The deadline is August 31. Awards range from \$500 to \$2,000 based on residence, and are renewable by maintaining satisfactory academic progress.

OUTSIDE SCHOLARSHIPS

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

Scholarship aid is often available from high school and community organizations with which students or their parent(s) may be affiliated. Local libraries are an excellent resource for finding information on scholarships from organizations throughout the United States. There are also a number of Web sites available to assist students in the scholarship search. To view a guide to free scholarship searches online, please visit the Johnson & Wales Web site at www.jwu.edu/sfs/scholar.htm.

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

Rhode Island State Scholarship and Grant

Program: The state of Rhode Island provides scholarships and grants for Rhode Island residents who demonstrate financial need. To apply, you must submit the Rhode Island version of the Free Application for Federal Student Aid (FAFSA) by March 1 for the following academic year. For more information, contact the Johnson & Wales Student Academic & Financial Services Office or the Rhode Island Higher Education Assistance Authority, 560 Jefferson Blvd. Warwick, RI or call 401-736-1170.

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

Connecticut
Delaware
Maine
Maryland
Massachusetts
New Hampshire
Pennsylvania
Vermont
Washington, D.C.

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

The American Hotel Foundation: Scholarship aid is allocated each year by the foundation to The Hospitality College. Awards are made on the basis of student intent to work in the hotel industry, cumulative average and need. Sophomores who are continuing their education should contact their hospitality advisor for further information.

Connecticut Chef's Association: Scholarships are reserved for second-year culinary arts students who reside in Connecticut. To apply, submit a Free Application for Federal Student Aid (FAFSA), letters of recommendation from instructors and a copy of your academic record to the Scholarship Chairman, Connecticut Chef's Association Inc., P.O. Box 136, Wethersfield, CT 06109.

Dollars for Scholars: Johnson & Wales University will match scholarship awards made to entering students by affiliated Dollars for Scholars chapters of Scholarship America.

The Educational Foundation of the National Restaurant Association: The Educational Foundation administers approximately 150 scholarships, ranging from \$750 to \$2,000, with one \$10,000 tuition-only award. These scholarships are awarded to qualified undergraduate students of food service/hospitality management. Eligibility requirements include full-time status for each term in a degree-granting program starting with the fall term, attendance at one college or university for a full academic year starting with the fall term,

and interest in food service as demonstrated through industry work experience. A completed application package must be received by March 1. For more information, please contact the Educational Foundation at 175 West Jackson Blvd., Suite 1500, Chicago, IL 60604-1010; 312-715-1010.

International Association of Culinary Professionals Foundation Scholarship

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

International Food Service Executives

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

WORK PROGRAMS

Assistant Resident Director: Selection for this program is based on strong academic performance along with experience as a resident assistant. Applications are available at the Office of Residential Life. Awards are up to \$3,000 plus room and board and are renewable based on annual employee performance.

Fellowship Program: Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or the Culinary Administration Office. Awards for 2008–2009 are up to \$9,000 and are renewable based on annual employee performance and 2.75 GPA maintenance.

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

Student Assistant Employment Program:

Scholarships are awarded to all students selected for this program. No application is necessary, but a résumé is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2008–2009 are up to \$3,000 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Teaching Assistant Program: Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or the Culinary Administration Office. Awards for 2008–2009 are up to \$7,500 and are renewable based on annual employee performance and 2.75 GPA maintenance.

SATISFACTORY ACADEMIC PROGRESS

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

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

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

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

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

Associate Degree

Credits attempted	Required GPA
20.6-41	1.26
41.1-71.5	1.50
72-107.5	1.75
107.6-114.5	2.0
115-144.5	*
145+	**

Bachelor's Degree

Credits attempted	Required GPA
20.6-41	1.26
41.1-143.5	1.50
144-215.5	1.75
216-224.5	2.0
225-274.5	*
275+	**

** Student may be allowed up to two consecutive probationary terms of satisfactory academic progress.*

*** Student loses financial aid eligibility.*

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

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

LEAVES OF ABSENCE

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

REMEDIAL COURSES

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

Academic Information

CLASS SCHEDULES

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

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

SUMMER SESSIONS

Optional summer session courses are offered by the university. Individual courses may not be offered in the summer if student interest or enrollment is not sufficient; as a result, summer degree completion cannot be guaranteed.

Students matriculating at Johnson & Wales are not granted credit for summer session courses taken at other institutions unless prior permission has been granted by Student Academic & Financial Services.

COURSES TAKEN AT OTHER INSTITUTIONS

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

- The student must have an overall grade point average above 2.25.
- There is a limit of three courses which may be taken during enrollment at the university.

- The course(s) must not be in the major field.
- The student may not have taken the course(s) previously at the university and received a grade of "F," "W," "WF," "I" or "GP."
- Grades of "C" or better (2.00 or equivalent) from an accredited institution may be accepted for transfer.
- The course(s) must be taken within one year of permission being granted.
- Courses cannot be taken locally unless JWU does not expect to offer the class before the student's anticipated graduation date.

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

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

ATTENDANCE

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

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

Students are expected to familiarize themselves with attendance requirements outlined in the **Student Handbook**. The Student Handbook can be found online at www.jwu.edu/pdf/stuhdbk08_ri.pdf.

UNDERGRADUATE GRADING SYSTEM

The grading system is as follows:

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

Grade reports are viewable on the JWU Student Services Web site, uconnect.jwu.edu.

Honors Option (H)

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

Failure (F)

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

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

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

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

Incomplete (I)

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

No Credit (NC)

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

Grade Pending (GP)

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

Audit (AU)

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

Proficiency (P)

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

Prior Learning (PL)

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

Satisfactory/Unsatisfactory (S/U)

Used for designated courses throughout the university.

Challenge Exam (CX)

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

No Grade (NG)

"NG" is issued temporarily when there is no grade provided by the faculty member. This grade is not factored into the student's GPA.

ACADEMIC AND PERFORMANCE TRANSCRIPTS

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

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

Official transcripts are printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee. Official transcripts may be released only upon written request of the student; this is done in accordance with the Family Educational Rights and Privacy Act

(FERPA). The university does not charge a fee for transcripts. Students are only allowed 10 transcripts per year. Transcripts will not be released if a student is not current in all financial obligations to the university. Transcripts are not official if faxed. Allow three business days for processing. Students intending to pick-up transcripts in-person must make the request in person at Student Academic & Financial Services or complete a transcript request.

Unofficial transcripts may be obtained via the JWU Student Services Web site.

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 57), grades of "incomplete" (Page 57), failures (Page 57), repeated courses (Page 59), and transfer courses (Page 61) may affect a student's academic standing and progress. Remedial courses are not included in a student's program of study and therefore will not be reflected in the student's GPA. Johnson & Wales does not offer courses on a pass/fail basis.

ACADEMIC PROBATION

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

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

Students on probation who achieve a 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. Web registration is not available to students on academic probation until they meet with an academic counselor.

SUSPENSION

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

COURSE REPETITIONS AND INCOMPLETES

Grades earned or skills developed as a student 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.

MITIGATING CIRCUMSTANCES

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

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

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

ACADEMIC ACHIEVEMENT STANDARDS

Status: first term of enrollment (attempting 0-20.5 credits)

End of Term Outcome

below 1.00 = suspension

1.00–1.99 = 1st term on probation

2.00 or higher = good standing

Status: first term on probation

End of Term Outcome

below 1.00 = dismissal

1.00–1.25 = suspension

1.26–1.99 = 2nd term on probation

2.00 or higher = return to good standing

Status: second consecutive term on probation

End of Term Outcome

0–1.25 = dismissal

1.26–1.49 = suspension

1.50–1.99 = 3rd term on probation

2.00 or higher = return to good standing

Status: third consecutive term on probation

End of Term Outcome

0–1.50 = dismissal

1.51–1.99 = suspension

2.00 or higher = return to good standing

COURSE REPEAT PROBATION

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

REQUIRED COURSES

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

DISMISSAL

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

SUSPENSION

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

APPEALS

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

CONCENTRATIONS

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

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

COURSES NOT REQUIRED

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

GRADUATION REQUIREMENTS

If the attempted course is a mandated graduation requirement such as Community Service

Learning, Career Management courses, Sanitation Certification or Writing Workshop, the student has a maximum of nine (9) terms to complete the course.

UNIT OF CREDIT

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

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

RESIDENCY REQUIREMENT

Candidates for associate degrees 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 of credit must be in the major area of study.

COMMUNITY SERVICE LEARNING

As part of the Feinstein "Enriching America" Program, all full-time undergraduate day students at the Providence Campus of Johnson & Wales University are required to complete a Community Service Learning (CSL) requirement in order to graduate. CSL1001 is a one-credit course which introduces students to the concepts behind service learning, volunteerism, and civic responsibility while participating in a hands-on service experience at a local community-based organization. CSL is done in conjunction with a practicum or academic course. Students must select their service learning experience in consultation with the Alan Shawn Feinstein Community Service Center and their instructors.

GRADUATION REQUIREMENTS

All students **must** submit an online diploma application **one academic year** prior to their graduation term in order to receive a diploma. Students must file one application for **each** expected degree (i.e. associate, bachelor's, masters). The application ensures that students are reviewed for graduation at the correct time, that correct information is presented on the diploma and that it is mailed to the correct address.

Graduation requires successful completion of a prescribed sequence of study and a minimum 2.00 grade point average. Students with a cumulative GPA below 2.00 will be in noncompliance with the criteria for good academic standing and may be subject to academic dismissal. Furthermore, as required by your program, all students must successfully complete community service learning requirement (CSL1001), career management course sequences (CAR1001, and CAR0010), and any and all requirements as indicated in the catalog (for example, culinary/pastry/hospitality students are required to take Food Safety and Sanitation Management, FSM1065, and must pass a national certification exam recognized by the Conference for Food Protection to fulfill graduation requirements.)

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

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

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

WRITING REQUIREMENT

Students who graduate with a bachelor of science degree must leave Johnson & Wales with effective writing skills. To help them meet this requirement, all students entering or transferring to the university are required to achieve a minimum score of "validated" in a Performance Transcript assessment prior to graduating with a bachelor of science degree. Depending on the major, these writing skills will be assessed at the completion of either ENG1021 Advanced Composition or ENG2010 Technical Writing. If a "validated" assessment is not achieved at this point, students must successfully complete ENG0001, a Performance Transcript Writing course, and achieve a "validated" score. This, in effect, is a graduation writing requirement for all students pursuing a bachelor of science degree from JWU.

HONORS

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

TRANSFER AND CAREER PREREQUISITES

Students who intend to transfer to other colleges or enroll in graduate schools after graduation must determine the requirements of those institutions and plan their programs of study accordingly. Johnson & Wales University makes no claim or guarantee for transfer credit to other academic institutions. Similarly, students who intend to take state or foreign business, trade, or professional licensing examinations should determine the prerequisites of those jurisdictions prior to selecting programs of study.

Students who are interested in transferring to JWU should see Page 32 for information on transfer admissions.

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.

DEAN'S LIST

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

HONORS PROGRAM

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

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

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

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

Business/Hospitality

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

Culinary Arts/Baking & Pastry Arts

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

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

Technology

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

CONCENTRATIONS

The College of Business offers 13.5 quarter credit hour concentrations in Advertising, Beverage Service Management, Business Communication, Business-to-Business Selling, e-Commerce, Economics, Entrepreneurship, Fashion, Fashion Communications, Fashion Product Development, Financial Services Management, Fraud Examination, General Accounting, Human Resources Management, Information Technology, Instructor/Trainer, International Business, Investments, Legal Issues, Lodging Operations, Management Accounting, Marketing Communications, Marketing Management, Marketing Research, Operations Management, Performance Excellence, Retail and Retail Industry.

The College of Culinary Arts offers a 13.5 quarter credit hour concentration in Baking & Pastry Arts, Beverage Service Management,

Contemporary Pastry Arts, Culinary Capstone Lab, Sommelier, and Wellness & Sustainability.

The Hospitality College offers 13.5 quarter credit hour concentrations in Adventure, Sport and Nature Based Tourism; Casino and Gaming Operations; Cruise Line Management; Entertainment Management; Entrepreneurship; Food and Beverage Management; Golf Management, International Hospitality Operations Management; On-site Food Service Management; Resort Management; Rooms Division Management; Sales, Meeting and Event Management; Sports Management; Sports and Entertainment Facility Management; and Tour Management Operations.

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, Interdisciplinary Studies, Leadership Studies, Literature, Physical Science, Political Science, Psychology, Sociology and World Languages. 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 Computer/Digital Systems Engineering, Computerized Drafting, Database Management, Desktop Publishing and Network Hardware.

NOTE: Particular majors which are not eligible for specific concentrations are listed in the "notes" section following each concentration's requirements.

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

ACADEMIC COUNSELING

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

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

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 consecutive 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 consecutive 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 register for up to 25.0 credits during the fall, winter and spring terms with no additional fees. Interested students must complete a SHARP application, returning the completed form to Student Academic & Financial Services. The following students are eligible for SHARP:

1. Incoming freshmen who are honors graduates of approved secondary schools, have been elected to their state or national honor society, or have maintained a minimum GPA of 3.0
2. New transfer students who maintained full-time enrollment at a previous institution and each term earned a cumulative GPA

equivalent to Dean's List status for that institution

3. Students at Johnson & Wales who have maintained full-time enrollment and a 3.40 cumulative GPA at the end of each term

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

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

ACADEMIC FUNCTIONS

Attendance at a **New Student Orientation** program is mandatory for all new students. Summer Orientation is offered to all new students entering Johnson & Wales in the fall term. At Summer Orientation, students meet with academic representatives in their chosen school or college and take academic placement exams. Students also learn about campus resources, network with upper class student leaders, familiarize themselves with the campus and make new friends.

An abbreviated Orientation program is also offered for all new students each term prior to the start of classes. Activities include Check-In, academic orientation, social activities, distribution of photo identification cards, and meetings with administration, faculty and residence hall representatives. Orientation also includes placement testing.

Academic Convocation is held the weekend before classes begin in the fall. This academic ceremony brings together all facets of the university to celebrate and commence the academic year.

The **Student Recognition Ceremony** is held annually in the spring to honor students and organizations that have displayed a high level of performance in academic achievement or in service to Johnson & Wales University.

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

AWARDS

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

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

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

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

The **Dean's Award** is presented to a graduating College of Culinary Arts student who, by a sincere desire to obtain a career education, has exemplified his or her career by example and dedication.

Faculty Scholarships are presented to top-ranking students in the first, second, and third years on a departmental basis, upon the recommendation of the faculty.

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

The **Alumni Award** is given to the individual whose activities have best enhanced the reputation of Johnson & Wales.

AXT/ESD Honor Societies Awards recognize sophomores and seniors in The Hospitality College for their outstanding academic achievement, meritorious service, and demonstrated professionalism. AXT and ESD are national honor societies sponsored by CHRIE.

The **Donna Lee Food Writing Endowed Scholarship** was established to honor Dr. Donna S. Lee, with the goal of encouraging young men and women who share her passion and enthusiasm for food and writing.

The recipient of the **Dr. Morris J.W. Gaebe Award** is an excellent first-year student who positively influences classmates, exhibits leadership qualities, and has strong speaking and writing skills.

The **Edward D. Fuller Jr. Award** is presented to a Baking & Pastry Arts student who has achieved the highest academic average and is recommended by the faculty.

The **Johnsonian Spirit Award** is presented to the continuing education student who demonstrates a genuine spirit of helping others with enthusiasm, within and outside of the classroom.

The **Practicum Pyramid Award** is presented to a select upperclass student participating in the university's various experience-based scholarship programs. The recipient will be a student who has utilized his or her knowledge and skills to assist in the development of other students in the many practical training facilities and offices of the university.

The **Special Functions Team Award** is presented to a College of Culinary Arts student who has consistently volunteered to assist with special functions and events at the university during the year.

The **Wall Street Journal Award** is given to the student who has demonstrated outstanding achievement in the field of accounting.

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.

The **Wilfred N. Lavallee Award** is presented to the top-ranking student in the Early Enrollment Program.

NOTICE OF NONDISCRIMINATION

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

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

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

Student Services

CAREER DEVELOPMENT

The Career Development Office offers a variety of work programs and career services to assist students in obtaining successful “best fit” employment throughout their academic and professional careers.

Programs include an annual **Career Conference** held every fall, a must-attend event for students which draws more than 120 companies and organizations each year. The **Spring Employment Expo** is also held every year with more than 175 employers in attendance, and several career nights are scheduled throughout the academic year to provide full-time and experiential education opportunities.

In keeping with the brand identity of a “Career University,” classwork is taken in traditional classrooms and online over the course of a student’s tenure under the heading **Best Fit Career Management System**. Specifically, students take Principles of Career Management just prior to earning their associate degree. Students continuing for a bachelor’s degree take a second, employment- and career management-focused Career Management Capstone course. All courses in the **Best Fit Career Management System** focus on the basics of planning careers, finding Best Fit Employment and managing careers. Courses are taught by Career Development staff members, who also serve as **Career Coaches** for students to utilize for independent counseling needs.

Cooperative Education/Externship

Opportunities are available in the business and hospitality colleges, the College of Culinary Arts, the School of Technology and the Graduate School. Co-op/externship is designed to provide eligible students with a paid, practical work experience in their chosen field 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. The center’s goals are 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:

- 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, Test-taking Strategies, Learning Strategy Instruction
- Accommodations for Special Needs
Students with appropriate documentation, including, but not limited to
 - Decelerated Course Load
 - Preferential Scheduling
 - Individualized Exams
 - Note-taking Accommodations

Tape Recorders Allowed in Class
Digital Texts
Support Groups
Scribes
Assistive Technology

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 & ACADEMIC SUPPORT

The Learning Center for Writing & Academic Support in the Kinsley Building offers students academic assistance in business, hospitality, technology 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.

The Learning Center for Writing & Academic Support in the Friedman Center 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:
Downtown 401-598-1485
Harborside 401-598-1703

TUTORIAL ASSISTANCE

The university provides tutorial assistance through The 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 Center for Writing & Academic Support.

In addition, peer and professional tutoring is available in math, accounting, writing skills, most major courses and study strategies. Tutors, directed by a learning skills professional, provide individual and/or group sessions as student needs and resources dictate.

SPECIAL NEEDS/DISABLED STUDENTS

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

Because some programs of study at the university have technical standards and requirements, applicants and students with special needs or physical disabilities should contact the director of the Center for Academic Support at 598-4689 to discuss the availability of reasonable accommodations or to obtain documentation guidelines, where appropriate. Copies of the technical standards applicable to various programs are available from this office. For more information on technical standards, see Pages 153–154.

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 to earn academic credit.

The English Language Institute offers intensive English instruction of 16 hours per week for students 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. Students are placed in four different skill area classes: Oral Communications, Reading, Writing, and Grammar.

Course objectives are academically oriented with the aim of preparing students to function at the university level. In addition, students will be given opportunities for social and cultural experiences designed to assist their cultural transition.

Dedicated to student success, the English Language Institute places students in the program at their level of English proficiency.

HEALTH SERVICES

JWU 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.

JWU's nurses provide limited 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.

A school dentist is recommended to students upon request. Contact the Health Services Office for the dentist's name, phone number, and office hours.

JWU's health services are available to commuting students as well as to residents.

MEDICAL RECORDS

Prior to enrollment, the university and the Rhode Island Department of Health require that all new, full-time students — residents and commuters alike — submit proof of a physical exam within the last year, including documented proof of two doses of the MMR vaccine, a tetanus booster within the past 10 years, a negative tuberculosis test or chest X-ray within the past six months, three doses of Hepatitis B vaccine and proof of immunity to chicken pox. Immunizations that are strongly recommended but not required include hepatitis A and meningitis.

INTERNATIONAL CENTER

The International Center, which has two departments (International Student Services and Study Abroad Programs), is located in the Student Services Center on the Downcity Campus. In addition, an international student advisor from the center is located at the Student Academic & Financial Services Office in The Friedman Center at the Harborside Campus.

International Student Services

The main focus of the International Student Services Office is to help international students adhere to USCIS regulations, maintain their student 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 Student Services Center and The Friedman Center.

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/studyabroad. 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 & Financial Services. However, any interested student is encouraged to contact the Study Abroad Office for personal study abroad counseling.

MULTICULTURAL CENTER

The Multicultural Center (MCC) was 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 prepare all members of the university's diverse student body to live and work in a world characterized by increasing diversity of every kind.

The MCC is a safe and welcoming environment where all members of the campus community are offered the opportunity to celebrate their cultures and learn about those of others. It strives to bridge cultural gaps and bring together individuals of diverse backgrounds, and works to educate and develop awareness of cultural and personal differences in all people by sponsoring educational programs, 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 MCC is located in the Xavier Complex, Downcity Campus at 60 Broad Street in the center of the block bordered by 61 Pine Street, Claverick Street, 60 Broad Street and Foster Street. For more information, call 401-598-4776.

NEW STUDENT ORIENTATION AND SUPPORT PROGRAMS

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.

Social activities are also scheduled throughout the two-day program. Many are designed to help students meet other new students.

PERSONAL COUNSELING

The Student Counseling Center provides a variety of services to students and the university community. These include individual and group counseling, crisis intervention, community referrals, consultation and psychoeducational programming. An after-hours on-call service for psychological emergencies is also available and may be accessed by contacting the Office of Campus Safety and Security at 401-598-1103.

Students typically come to the Center to discuss problems such as relationship difficulties, family issues, adjustment concerns, depression, anxiety, sexual identity, and alcohol/substance abuse issues. These concerns may negatively impact students' quality of life, as well as their ability to succeed academically. The center operates on a short-term treatment model and referrals are made to the community for more long-term or specialized needs.

Services are free and confidential. To schedule an appointment, call 401-598-1016. The Student Counseling Center has offices on both campuses:

- Downcity Campus – third floor of the Kinsley Building
- Harborside Campus – second floor of The Friedman Center

RESIDENTIAL LIFE

Johnson & Wales University residence facilities include Xavier, Imperial, Snowden and McNulty Halls in Downcity Providence; Edmund Hall in East Providence; East, South and West Halls and Harborside Village at the Harborside Campus; Renaissance Hall in Providence; and the Hospitality Center in Cranston.

Johnson & Wales provides free shuttle bus service for convenient transportation between academic and residence facilities. Students may also ride the RIPTA buses for free with a valid Johnson & Wales student ID. Transportation is also provided for athletics programs and social activities.

Room assignments for first-year and transfer students are made online by the student, in accordance with when the student submits his or her reservation deposit and completes the online housing application. Students currently residing in the residence halls will have an opportunity to select their rooms for the next year online through a lottery system during second term. Accommodations vary with each residence hall. Returning students are **not** guaranteed housing.

Each residence hall has a resident director. Resident assistants are assigned to each residence hall to assist students with the residential living experience and transition to college. They have been selected because of their ability to understand and work with fellow resident students.

All residence hall entrances are monitored 24 hours a day.

OFF-CAMPUS HOUSING

Generally, all unmarried freshman students (age 21 and under) who are eligible to live on campus and are not residing at home with a parent or guardian during the academic year are required to live in university housing. Students who have been convicted of certain felonies (or have had certain felony-type charges sustained in a juvenile proceeding), such as crimes of violence, serious drug offenses and sex offenses, are not eligible to live in university housing.

Married freshmen, transfer students, and sophomores, juniors, and seniors may elect to live in housing not owned by the university.

The Residential Life Office provides students with information regarding a variety of living quarters near the campus. Lists of students looking for roommates and the names and phone numbers of real estate agents are also kept in this office and online at www.jwu.edu/prov/reslife. Students interested in living off campus should visit the Residential Life Web site for a complete listing.

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 ext. 1103 from a university phone or 401-598-1103 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/prov/security to view a copy of the most recent report.

Student Activities

The Office of Student Activities serves multiple functions within the Johnson & Wales University community in supporting student needs, activities and campus programs.

The Office provides professional support for Johnson & Wales students in their co-curricular pursuits, as well as exposure to and participation in social, cultural, educational and recreational programs.

The Office of Student Activities has two locations: in the Citizens Bank Center for Student Involvement at the Downcity Campus and in the Harborside Recreation Center at the Harborside Campus. Some of the programs and services include

- student clubs and organizations
- fraternities and sororities
- concerts
- comedians
- leadership retreats
- Halloween, Winter and Spring Week events
- Campus Ministry
- lounge area with television
- Student Government
- Emerging Leader series
- student publications
- resource room

CLUBS AND ORGANIZATIONS

Opportunities abound for students to become involved in clubs or organizations, fraternities or sororities. Guidelines for starting a new organization are outlined in the student organization handbook. The following is a list of the many clubs and organizations that are already recognized and active at Johnson & Wales University. (Note: Some clubs may not be active at time of print.)

- Accounting Association
- Ad Club
- American Culinary Federation, Jr. Chapter
- American Marketing Association
- Anime Club
- Best Buddies
- Black Student Association
- *Campus Herald* (student newspaper)
- Caribbean Students Association
- Chinese Student Association
- Chippers Club
- Christian Student Fellowship
- Club of Culinary Excellence
- Collegiate Honors Society
- Criminal Justice Association
- Dominican Student Association
- Elite Fashion Association
- Eta Sigma Delta
- Equine Club
- Food Science Club
- I-Club
- Impact
- International Association of Assembly Managers
- International Food Service Executives Association (IFSEA)
- Investments Club
- *Johnsonian* (student yearbook)
- Latino American Club
- National Association for the Advancement of Colored People (NAACP)
- National Society of Minorities in Hospitality (NSMH)
- National Student Organizations (NSO)
- Newman Club
- Nutrition Society
- Pastry Arts Club
- Rotaract International
- School of Technology—Industry Career Explorers
- Ski and Snowboard Club
- Society for the Advancement of Management
- Society for Human Resource Management
- Special Functions Club
- Surf Club
- Tongue Fu—JWU Debate Group
- Travel and Tourism Club
- University Involvement Board (UIB)

GREEK ORGANIZATIONS AND SOCIAL FELLOWSHIPS

- Alpha Chi Rho Fraternity (colony)
- Alpha Sigma Tau Sorority
- Delta Sigma Phi Fraternity
- Delta Sigma Theta Sorority Inc.
- Groove Phi Groove Social Fellowship
- Kappa Alpha Psi Fraternity Inc.
- Phi Beta Sigma Fraternity Inc.
- Phi Sigma Sigma Sorority
- Sigma Alpha Mu Fraternity
- Sigma Delta Tau Sorority
- Sigma Lambda Beta Fraternity
- Sigma Lambda Gamma Sorority
- Sigma Lambda Upsilon Sorority
- Sigma Pi Fraternity
- Sigma Sigma Sigma Sorority
- Tau Epsilon Phi Fraternity
- Tau Kappa Epsilon Fraternity
- Zeta Phi Beta Sorority Inc.

ATHLETICS

The Department of Athletics serves multiple functions within the community in supporting students’ needs through sports. The office provides professional support for the pursuit of competitive activities.

INTERCOLLEGIATE SPORTS

The university is a Division III member of the NCAA and competes in the Great Northeast Athletic Conference. The following teams represent JWU on the intercollegiate level:

Women’s	Men’s	Co-ed
Basketball	Baseball	Golf
Cross Country	Basketball	Sailing
Soccer	Cross Country	
Softball	Ice Hockey	
Tennis	Soccer	
Volleyball	Tennis	
	Volleyball	
	Wrestling	

RECREATIONAL PROGRAMS

JWU offers a variety of recreational and intramural sports programs. The intramural sports division, which grows in response to student interest, currently includes softball, indoor

soccer, basketball, 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

JWU’s two fitness facilities provide an outstanding environment for students to improve their health and well-being. 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 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 centers are free to students with proper ID.

ATHLETIC FACILITIES AND SCHEDULING

Harborside Recreation Center: Located at the Harborside Campus, the center houses three full-size wood basketball and volleyball courts which showcase a wide variety of intramural and recreational programs, and hosts JWU’s NCAA Division III wrestling, men’s and women’s basketball and volleyball teams. 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 the venue for many intramural, recreational and campus programs. The surface provides space for a wide variety of programs including wiffleball, floor hockey and indoor soccer.

Programs of Study

ACCOUNTING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Accounting bachelor's degree program prepares students for the wide range of career opportunities available to accounting professionals. Students in the program receive a solid foundation in accounting theory and practice as well as in the areas of business, communications and general studies.

Graduates of the program should be able to demonstrate the professional competency and skills necessary to analyze and record business transactions, prepare financial statements, and perform other functions required by the profession effectively using their comprehension of Generally Accepted Accounting Principles (GAAP). In addition, students should be able to demonstrate an ability to use logic and critical thinking to assist in the decision-making process as well as to make recommendations to individuals and organizations relying on financial information.

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

Students completing the program are well positioned for entry-level opportunities in public accounting firms and similarly challenging opportunities in private, governmental and not-for-profit organizations. Positions include staff accountants, cost accountants, tax accountants and auditors.

Students who maintain at least a 3.0 grade point average may have the opportunity to participate in several on-campus practicum opportunities. By participating in an on-campus practicum students receive hands-on experience by performing accounting functions for various university operations and may graduate with experience in such areas as accounts payable, accounts receivable and general ledger.

Students are required to complete one 22.5 credit concentration or accounting option as listed below. Students are encouraged to meet with their faculty advisor before selecting a concentration so that the concentration selected best prepares the student for his or her career goal. Students may also apply for a career co-op in place of one term of classroom studies.

CONCENTRATIONS FOR ACCOUNTING MAJORS

Casino Operations

ACCT3055 Casino Accounting
PSYC2040 Psychological Issues of Addiction and Compulsive Behavior
SEE2030 The Entertainment Industry
SEE2070 The Gaming Industry
SEE3015 Managing Gaming 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:
FISV2002 Mutual Funds
FISV3001 Introduction to Investments and Financial Planning
FISV3020 Introduction to Financial Institutions
FISV3060 Investments II
FISV4070 Series 7 Securities

Fraud Examination

ACCT3080 Fraud Examination: Theory and Practice
LAW2050 Criminology
LAW3015 Criminal Procedure
LAW3025 Criminal Law
LAW3090 Evidence

Information Technology

- ACCT4020 Accounting Technology Practice and Procedure
- ITEC3020 Information Science I
- ITEC3040 System Analysis
- ITEC3050 Information Security
- ITEC3085 Systems Design

International Business

- ACCT4050 International Accounting
- ECON3060 Comparative Economic Systems
- IBUS2002 International Business
- IBUS2040 International Culture and Protocol
- IBUS3050 Export Procedures and Practices

Lodging Operations

- ACCT3025 Hospitality Financial Management
- HOSP1010 Front Office Operations
- HOSP2020 Resort Management
- HOSP3033 Hotel Property Operations
- HOSP3077 Revenue Management

Management Accounting

- ACCT3032 Cost Accounting II
- MATH1930 Quantitative Analysis I or
MATH1931 Quantitative Analysis II
(MATH1931 for students completing
MATH1930 as part of their AS program)
- MGMT2030 Service and Production Operations
Management
- MGMT3040 Process and Quality Management
- MGMT4001 Process Planning and Control

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
- ACCT3032 Cost Accounting II
- ACCT3045 Internal Auditing
- ACCT4050 International Accounting

State Boards of Accountancy Examination Requirement*

One accounting elective selected from courses in the General Accounting option above
AND

Four courses with an EASC attribute 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 by the end of their first term of study to determine if this examination requirement applies for the state in which they plan on becoming certified.

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 four-year program leading to the bachelor of science degree

MAJOR COURSES	CREDITS
ACCT1001 Principles of Accounting I and Lab	5.5
ACCT1002 Principles of Accounting II and Lab	5.5
ACCT1005 The Accounting Field	4.5
ACCT2021 Intermediate Accounting I	4.5
ACCT2022 Intermediate Accounting II	4.5
ACCT2023 Intermediate Accounting III	4.5
ACCT3011 Federal Taxes I	4.5
ACCT3031 Cost Accounting I	4.5
ACCT3040 Auditing	4.5
ACCT3050 Advanced Accounting	4.5
ACCT3060 Accounting Information Systems	4.5
ACCT3075 Financial Management	4.5
ACCT4060 Accounting Seminar	4.5
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5
Accounting Select one concentration from Concentr. offerings on Pages 73–74.	22.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1020 Information Technology for Business Professionals II	4.5
LAW2001 The Legal Environment of Business	14.5
Legal One course from the following:	
Elective LAW3002, LAW3010, LAW3055	4.5

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH1020 College Algebra	4.5
MATH2001 Statistics	4.5
Science One SCI-designated course	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

Choose two of the following: 9.0

PHIL3020 Logic: Critical Thinking	
OR	
PHIL3040 Ethics of Business Leadership	
History One HIST-designated course (except HIST4030)	
Literature ENG1001 or one LIT-designated course	

Choose two of the following: 9.0

LEAD2001 Foundations of Leadership Studies	
PSYC2001 Introductory Psychology*	
SOC2001 Sociology I**	

FREE ELECTIVES***

Three courses selected from 1000–4999 numbered offerings within the university, except ACCT1011, ACCT1012, ACCT1021, ACCT1022, ACCT3020, ACCT3023 and ACCT4012 13.5

Total Credits 190.5

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

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

* Students choosing the Casino Accounting concentration must select PSYC2001 to meet the prerequisite for PSYC2040 required in the concentration.

** Students choosing the Fraud Examination concentration must select SOC2001 to meet the prerequisite for LAW2050 in the concentration.

*** Students planning on becoming Certified Public Accountants in those states requiring the successful completion of at least 20 courses in liberal arts subjects prior to being allowed to take the Uniform CPA Examination should complete courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course to satisfy the free electives requirement. Students are urged to meet with their faculty advisor by the end of their first term of study to determine the examination requirements for the state in which they plan on becoming certified.

ADVERTISING & MARKETING COMMUNICATIONS

(College of Business)

BACHELOR OF SCIENCE DEGREE

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

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

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

Specific skills developed include the planning and buying of media, writing publicity and cause-related material, managing market research projects, developing Web-based and viral advertising programs, producing concepts for print and broadcast advertisements, and writing creative strategy statements.

Students have the opportunity to hone these skills while participating in a term-long externship, held at a wide variety of host sites.

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

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

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

CONCENTRATIONS FOR ADVERTISING & MARKETING COMMUNICATIONS MAJORS

- Business Communication (Page 142)
- Fashion Product Development (Page 143)

ADVERTISING & MARKETING COMMUNICATIONS

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

MAJOR COURSES	CREDITS
ADVC1010 Marketing Communications I	4.5
ADVC1011 Marketing Communications II	4.5
ADVC1021 Public Relations Concepts	4.5
ADVC2025 Public Relations Cases and Plans	4.5
ADVC3001 Creativity in Advertising	4.5
ADVC3003 Advertising Campaigns	4.5
ADVC4015 IMC Seminar I	4.5
ADVC4016 IMC Seminar II	4.5
CGRA3050 Desktop Publishing	4.5
MRKT1001 Principles of Marketing	4.5
MRKT1002 Consumer Behavior	4.5
MRKT2050 Qualitative Research	4.5
MRKT3005 Brand Marketing	4.5
MRKT3055 Quantitative Research	4.5
MRKT4001 Strategic Marketing	4.5
MRKT4076 Marketing Externship	9.0
Career	Two courses with an ECAR attribute
Electives	selected from offerings within the College of Business or School of Technology
	9.0

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1020 Information Technology for Business Professionals II	4.5
LAW2001 The Legal Environment of Business I	4.5

Choose one of the following four options: 13.5

IBUS4090 International Business Experience	OR
IBUS4020 Summer Work Abroad	International Seminar AND
IBUS4082 SWAP Operations Management and Process Improvement	OR
IBUS4086 SWAP Process Mapping	OR
MRKT4099 Marketing Career Co-op	OR
Concentr.	Three courses selected from declared College of Business, School of Arts & Sciences or School of Technology concentration offerings

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH2001 Statistics	4.5
Math	One math course at the MATH1002 level or higher
Science	One SCI-designated course
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration
	9.0

Choose two of the following: 9.0

PHIL3020 Logic: Critical Thinking	OR
PHIL3040 Ethics of Business Leadership	History
	One HIST-designated course (except HIST4030)
Literature	ENG1001 or one LIT-designated course

Choose two of the following: 9.0

LEAD2001 Foundations of Leadership Studies	
PSYC2001 Introductory Psychology	
SOC2001 Sociology I	

Total Credits 190.5

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

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

BAKING & PASTRY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

First-year Baking & Pastry Arts students rotate through one term of academics, which includes Baking Formula Technology, Food Safety and Sanitation, Cost Control and two terms of hands-on laboratory classes. Emphasis is placed on skills development and 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 leadership studies, introduction to life science, communication skills, and food and beverage 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, retail bakeries, restaurants and wholesale pastry shops.

Eligible graduates may apply for entrance into the bachelor of science in Baking & Pastry Arts, the bachelor of science in Baking & Pastry Arts & Food Service Management, or the bachelor of science in Culinary Nutrition programs. 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 education assignments allow students to gain academic credit as well as invaluable work experience. Selected students work a minimum of 40 hours per week on a schedule established by their co-op employer. To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75, maintain a clean record of behavior as defined by the Student Code of Conduct and must have completed all prerequisite coursework.

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

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

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

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

BAKING & PASTRY ARTS

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

MAJOR COURSES		CREDITS
BPA1100	Principles and Techniques of Bread Production	7.5
BPA1200	Classical French Pastries	7.5
BPA1300	Hot and Cold Dessert Presentations	7.5
BPA1400	Introduction to Cake Decorating and Petits Fours	7.5
BPA2100	Advanced Cake Decorating and Classical French Tortes	7.5
BPA2200	Chocolate and Sugar Artistry and Showpieces	7.5
Pastry Arts Applications*		13.5
BPA2366	Pastry Arts Internship	
BPA2396	Pastry Arts Cooperative Education	

RELATED PROFESSIONAL STUDIES		
CAR1001	Principles of Career Management	2.0
FSM1065	Food Safety and Sanitation Management**	1.5
FSM2025	Food and Beverage Cost Control	4.5

GENERAL STUDIES		
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1002	A Survey of College Mathematics	4.5
SCI1055	Baking Science	4.5
Science	One SCI-designated course	4.5
CSL1001	Community Service Learning	1.0

Total Credits **99.0**

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

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

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Page 81)
- Baking & Pastry Arts & Food Service Management (Page 82)
- Culinary Nutrition (Page 99)
- Food Marketing (Page 117)
- Food Service Entrepreneurship (Page 119)

BACHELOR OF SCIENCE (B.S.) DEGREE

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 are 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 build hands-on skills in advanced baking and pastry arts techniques.

During their senior year, students participate in a one-term Advanced Career Cooperative Education program. Work experiences are in fine hotel and restaurant pastry kitchens, artisan bakeries, confectionary shops and wedding cake boutiques and are production oriented in nature with emphasis on supervisory skill development, and management and pastry 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.

Qualified students have the opportunity to replace their Advanced Cooperative Education Program experience with a summer term abroad program experience. Students in teams of 15–20 join with faculty plus international schools to study the regional wines and cuisines. Recent year programs have been held in Germany and Singapore. The program combines classroom, and practical industry experience.

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 Baking & Pastry Arts bachelor’s degree program must complete and submit an application to the program director. Selection is based on previous academic performance, industry experience and professional recommendations. Students must have a minimum GPA of 3.0.

BAKING & PASTRY ARTS

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

First two years:

Associate in Science Degree** in Baking & Pastry Arts (Page 79) or Culinary Arts (Page 95) 96.5

Third and fourth years:

MAJOR COURSES		CREDITS
BPA3100	Contemporary Plated Desserts	7.5
BPA3200	Modern Cakes and Tortes, Wedding Cake Techniques and Design	7.5
BPA4100	Artisan and Decorative Bread	7.5
BPA4200	Advanced Sugar and Chocolate Artistry and Techniques	7.5

ADVANCED APPLICATIONS+

BPA4199	Advanced Baking and Pastry Arts Career Cooperative Education	13.5
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RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

LIT3015	Food in Film and Literature	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
SOC2020	Culture & Food	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary***	4.5

Choose three from the following****: 13.5

ENG2010	Technical Writing	
ENG2030	Introduction to Newswriting	
ENG3030	Introduction to Food Writing	
PHIL3020	Logic: Critical Thinking	
SCI2040	Marine Biology	
SCI3010	Environmental Science	
SCI3040	Biochemistry	
SCI3060	Food Microbiology	
SPAN1002	Conversational Spanish II	
SPAN1003	Conversational Spanish III	
History	One history course from the following: HIST2001, HIST2002 or HIST4020	

Total Credits 94.0

Four-Year Credit Total 193.0

* Culinary Arts associate in science degree graduates enrolling in the bachelor of science degree in Baking & Pastry Arts must complete all A.S. Baking & Pastry Arts laboratory courses and SCI1055 Baking Science.

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

*** SPAN1011 is the recommended language.

**** General Studies courses may be applied to Arts & Sciences concentrations (Page 149).

+ Students may opt to apply for International Study Abroad.

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

BAKING & PASTRY ARTS & FOOD SERVICE MANAGEMENT

(College of Culinary Arts and The Hospitality College)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

CONCENTRATIONS FOR BAKING & PASTRY ARTS & FOOD SERVICE MANAGEMENT MAJORS

- Contemporary Pastry Arts (Page 145)
- Sommelier (Page 145)
- Wellness and Sustainability (Page 146)
- Any hospitality concentration listed on Page 146.

BAKING & PASTRY ARTS & FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Baking & Pastry Arts (Page 79) 99.0

Third and fourth years:

MAJOR COURSES		CREDITS
FSM3001	Food Service Management Systems and Human Resource Applications	4.5
FSM4061	Advanced Food Service Operations Management	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5
Culinary/ Hospitality	Three to five courses selected from declared concentration (see previous page)	13.5–15.0
Culinary/ Hospitality	Three courses with an EHSP, ECUL or EBPA attribute selected from offerings within The Hospitality College or the College of Culinary Arts	13.5–15.0
Electives*		

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

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

Choose two of the following***: 9.0

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

Total Credits	97.5–100.5
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Four-Year Credit Total	196.5–199.5
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* Elective courses must total 13.5 or 15.0 credits and may include study abroad; experiential education; any courses with an EHSP, EBPA or ECUL attribute selected from within The Hospitality College or the College of Culinary Arts; or a concentration listed on the previous page.

**Spanish is the required language.

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

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

BUSINESS ADMINISTRATION

(College of Business)

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

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

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

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

BUSINESS ADMINISTRATION

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

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

* Students considering Accounting as their major should take ACCT1001 Principles of Accounting I and Lab and ACCT1002 Principles of Accounting II and Lab.

** Students considering Accounting or Financial Services Management should elect MATH1020 or higher.

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

BUSINESS/INFORMATION SYSTEMS ANALYSIS

(School of Technology)

BACHELOR OF SCIENCE DEGREE

The Business/Information Systems Analysis program prepares graduates for challenges in the diverse, fast changing field of systems analysis, either from the business perspective or from the technological perspective. This curriculum provides students with the opportunity to build upon their technical skills with leadership skills, project management skills, team building skills and customer awareness. The Business/Information Systems Analysis program builds a solid business and technological foundation from which the graduates of this program will be prepared for challenging entry level positions with private, government and nonprofit organizations.

The Business/Information Systems Analysis program has three application domain courses that students can use to customize their programs to the specific industry they are interested in pursuing. These courses will be determined through consultation with each student's faculty advisor and will become part of their degree requirements.

Seniors participate in one of five experiential education options: Technical project team, internship, externship, co-op or solo project. Students apply for the experiential education option they want and are placed according to their qualifications, work availability and the best fit for their program of study.

BUSINESS/INFORMATION SYSTEMS ANALYSIS

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

MAJOR COURSES	CREDITS
CSIS1000 Problem Solving and Programming Concepts	4.5
CSIS1040 Fundamentals of Visual Basic Programming	4.5
CSIS2030 Database Concepts	4.5
FIT1010 Topics in Computers	4.5
FIT1030 Computers in a Business Environment	4.5
ITEC1000 Help Desk Concepts	4.5
ITEC1020 Introduction to Data Communications	4.5

ITEC3000 Technical Project Management	4.5
ITEC3020 Information Science I	4.5
ITEC3040 Systems Analysis	4.5
ITEC3050 Information Security	4.5
ITEC3080 Information Management	4.5
ITEC3085 Systems Design	4.5

RELATED PROFESSIONAL STUDIES

ACCT1021	Business Accounting I and lab	5.5
CAR0010	Career Management Capstone	1.0
CAR1001	Principles of Career Management	2.0
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
MGMT2020	Organizational Behavior	4.5
MGMT2030	Service and Production Operations Management	4.5
MRKT1001	Principles of Marketing	4.5
MRKT3084	Customer Care Strategies	4.5
Tech. Elective	One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

EXPERIENTIAL EDUCATION ELECTIVES

Courses with a BSEXP attribute selected from the offerings within the university	9.0
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GENERAL STUDIES

CSL1001	Community Service-Learning	1.0
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communications Skills	4.5
ENG2010	Technical Writing	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1020	College Algebra	4.5
MATH2001	Statistics	4.5
MATH3020	Discrete Mathematics	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
PSYC2020	Industrial/Organizational Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5
Science	One science course from the following: SCI2005, SCI3010, SCI3030	4.5

FREE ELECTIVE

One course selected from 1000–4999 numbered offerings within the university (except FIT1000 or FIT1020)	4.5
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APPLICATION DOMAIN COURSES

Three courses selected from the various colleges through consultation with the faculty advisor	13.5
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Total Credits	194.0
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NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in MATH1020.

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

COMPUTER GRAPHICS & NEW MEDIA

(School of Technology)

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 & 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 programs in Computer Graphics & New Media or Web Management & Internet Commerce. Completion to a bachelor's degree is strongly recommended.

BACHELOR OF SCIENCE (B.S.) DEGREE

The Computer Graphics & New Media bachelor's degree program provides students with an in-depth skill base in the various technology tools, practices and solutions in the work world of digital graphics and new media.

Students in this degree program prepare for a wide range of career opportunities in the creative industries: computer graphics production artist, digital designer, technical graphic designer, desktop publisher or interactive graphic designer. The bachelor's degree program focuses on teaching advanced skills in areas such as interactive multimedia, digital publishing, information architecture and project management.

Students in this degree track learn how to make professional decisions to solve various communication challenges using digital tools. Learning is hands-on and performance-based using current digital design software and hardware. Students prepare many graphic artifacts for their professional portfolio. Through coursework and experiential education opportunities, students develop advanced skills in creating and managing computer graphics projects in information technology focused organizations. Advanced computer graphics courses are combined with study in business, and arts & sciences to prepare students for the contemporary workplace. Completion of the bachelor's degree level is strongly recommended in this program.

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 Applications 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	
CAR1001 Principles of Career Management	2.0
LAW2001 The Legal Environment of Business I	4.5
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5

EXPERIENTIAL EDUCATION	
TECX2020 Sophomore Graphic Solutions Team Tech.	4.5
Elective One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

GENERAL STUDIES	
CSL1001 Community Service-Learning	1.0
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: SCI2005, SCI3010, SCI3030	4.5
Elective One course with an EASC attribute selected 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
Total Credits	99.0

FOUR-YEAR OPTIONS:

- Computer Graphics & New Media (see next page)
- Web Management and Internet Commerce (Page 139)

NOTE: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in MATH1020.

COMPUTER GRAPHICS & NEW MEDIA

A four-year program leading to the 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 previous column) 99.0

Third and fourth years:

MAJOR COURSES	CREDITS
CGRA2070 Advanced Web Design	6.0
CGRA3030 Multimedia Applications II	4.5
CGRA3040 Information Architecture and Content Planning	4.5
CGRA3050 Desktop Publishing	4.5
CGRA3080 Advanced Multimedia	4.5
CGRA4020 New Media Lab	6.0
CSIS2040 Computer Vision	4.5
ITEC3020 Information Science I	4.5

RELATED PROFESSIONAL STUDIES	
CAR0010 Career Management Capstone	1.0
ITEC3000 Technical Project Management	4.5
LAW3080 Cyberlaw	4.5

EXPERIENTIAL EDUCATION ELECTIVES	
Courses with a BSEXP attribute selected from the offerings within the university	9.0

GENERAL STUDIES	
LEAD2001 Foundations of Leadership Studies	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory 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 course	9.0

FREE ELECTIVE	
One course selected from 1000–4999 numbered offerings within the university (except FIT1000 or FIT1020)	4.5
Total Credits	94.0

Four-Year Credit Total 193.0

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

COMPUTER GRAPHICS & NEW MEDIA

A four-year program leading to the bachelor of science degree for two-year **Web Site Development** program graduates

First two years:

Associate in Science Degree in Web Site Development (Page 141) 99.0

Third and fourth years:

MAJOR COURSES		CREDITS
CGRA1000	Visual Design	4.5
CGRA1020	Basic Digital Imaging	6.0
CGRA2030	Multimedia Applications I	4.5
CGRA3030	Multimedia Applications II	4.5
CGRA3050	Desktop Publishing	4.5
CGRA3080	Advanced Multimedia	4.5
CGRA4020	New Media Lab	6.0
CSIS2040	Computer Vision	4.5
ITEC3020	Information Science I	4.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
ITEC3000	Technical Project Management	4.5
LAW3080	Cyberlaw	4.5

EXPERIENTIAL EDUCATION ELECTIVES

Courses with a BSEXP attribute selected from the offerings within the university 9.0

GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
PHIL3020	Logic: Critical Thinking	4.5
	OR	
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	
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 course	9.0

Total Credits 94.0

Four-Year Credit Total 193.0

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

COMPUTER PROGRAMMING

(School of Technology)

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. In the advanced database courses, they study database concepts and design. Courses use a hands-on approach that trains students in computer applications used in business, engineering, and Web and Internet industry.

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

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	
CAR1001 Principles of Career Management	2.0
Tech. Two courses with an ETEC attribute	
Elective selected from offerings within the School of Technology (except FIT1000 or FIT1020)	9.0

GENERAL STUDIES	
CSL1001 Community Service-Learning	1.0
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: 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

Total Credits	97.5
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NOTE: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in MATH1020.

FOUR-YEAR OPTION:

- Software Engineering (Page 132)

COMPUTERIZED DRAFTING

(School of Technology)

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 communications skills with the practical experience necessary for entry-level CAD drafting skills applicable to engineering fields that utilize mechanical, architectural or electrical applications.

Upon completion of this program, students may seek immediate career opportunities in state and local 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 Engineering Design & Configuration Management bachelor of science degree program.

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
CAD2030	Principles of Design	4.5
CAD2020	Mechanical CAD	4.5
CAD2040	Architectural CAD	4.5
CAD2059	Introduction to Computer Integrated Manufacturing (CIM)	4.5
CAD2061	CAD Applications	4.5

RELATED PROFESSIONAL STUDIES

CAR1001	Principles of Career Management	2.0
FIT1010	Topics in Computers	4.5
Tech. Elective	One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

EXPERIENTIAL EDUCATION

TECX2031	CAD Sophomore Practicum/Externship	4.5
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GENERAL STUDIES

CSL1001	Community Service-Learning	1.0
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advance Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1012	Mathematics I	4.5
MATH1013	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	97.5
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NOTE: Students must have MATH1009 (Fundamentals of Technical Mathematics) or equivalent placement scores to enroll in MATH1012.

FOUR-YEAR OPTION:

- Engineering Design & Configuration Management (Page 102)

COMPUTING TECHNOLOGY SERVICES

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

This two-year associate degree program focuses on the technical and computer skills required by entry-level technology support positions. At the same time the curriculum recognizes that technical skills are not the only requirement for technical support professionals. The appropriate balance of business, people and technical skills is vital to the success of today's information technology support professional. Therefore, the curriculum has been expressly designed to also ensure individuals have the necessary oral, written and critical thinking skills to help them with their professional responsibilities.

Courses include substantial hands-on work with software and hardware commonly used in business environments today, with the successful associate candidate prepared to sit for obtaining both A+ certification and Microsoft Office Specialist certification. Students also work hands-on with software and hardware specifically related to the support function, becoming familiar with common support software and tools.

Upon successful completion of this program students may seek employment in entry-level positions as help desk analysts, software support specialists, computer use support specialists, and call center specialists in a variety of business settings. Students may continue their studies with junior-year status in the Technology Services Management bachelor of science degree program.

COMPUTING TECHNOLOGY SERVICES

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
CSIS1070 Diagnostics and Maintenance	4.5
CSIS2030 Database Concepts	4.5
CSIS2045 Introduction to Operating Systems	4.5
FIT1010 Topics in Computers	4.5
FIT2020 Advanced Computer Applications	4.5
FIT1030 Computers in a Business Environment	4.5
ITEC1000 Help Desk Concepts	4.5
ITEC1020 Introduction to Data Communications	4.5
ITEC2090 IT Call Management Systems	4.5
Tech. One course with an ETEC attribute	
Elective selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

RELATED PROFESSIONAL STUDIES

CAR1001 Principles of Career Management	2.0
LAW2001 The Legal Environment of Business I	4.5
MGMT1001 Principles of Management	4.5

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
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
SOC2001 Sociology I	4.5
Science One science course from the following: SCI2005, SCI3010, SCI3030	4.5

Total Credits	97.5
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FOUR-YEAR OPTION:

• Technology Services Management (Page 135)

NOTE: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in MATH1020.

CRIMINAL JUSTICE

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

CRIMINAL JUSTICE

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

MAJOR COURSES	CREDITS
LAW1002 Introduction to Criminal Justice	4.5
LAW1070 Criminal Courts	4.5
LAW1090 Law Enforcement	4.5
LAW2040 Corrections	4.5
LAW2050 Criminology	4.5
LAW3015 Criminal Procedure	4.5
LAW3025 Criminal Law	4.5
LAW4030 Criminal Justice Research Methods	4.5
LAW4080 Criminal Justice Senior Seminar	4.5
Choose three of the following:	13.5
LAW2085 Juvenile Justice	
LAW3033 Community Policing	
LAW3075 Criminal Investigation	
LAW3090 Evidence	
LAW3810 Topics in National Security	
LAW3820 Cyber Crimes	
LAW4033 Terrorism	
LAW4040 Criminalistics	
LAW4050 Advanced Topics in Criminal Justice	
LAW4060 Advanced Topics in Criminalistics	
LAW4090 Criminal Justice Externship	

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1005 Introduction to Keyboarding	1.5
MGMT1001 Principles of Management	4.5
MGMT2001 Human Resource Management	4.5

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
HIST3001 U.S. History from Colonial Times to 1876	4.5
HIST3002 U.S. History since 1877 (to the present)	4.5
HIST4020 American Government	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
PHIL3020 Logic: Critical Thinking	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
PSYC2002 Abnormal Psychology	4.5
SOC2001 Sociology I	4.5
Math One math course at the MATH1002 level or higher	4.5
Science One SCI-designated course	4.5
Sociology One sociology course at the SOC2002 level or higher	4.5

FREE ELECTIVES

Six courses selected from 1000–4999 numbered offerings within the university 27.0

Total Credits

186.5

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

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

CULINARY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

Students will experience one term of experiential education, which includes internships. During Culinary Arts Internship at university-owned hotels and restaurants, including the Radisson Airport Hotel and the Johnson & Wales Inn and Conference Center, 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 degree programs in Baking & Pastry Arts or Culinary Nutrition through the College of Culinary Arts. Other bachelor of science degree options include Culinary Arts & Food Service Management through the College of Culinary Arts and The Hospitality College, and Food Service Entrepreneurship or Food Marketing, both offered through the College of Business. Certain requirements pertain to each of these bachelor's degree programs, which are noted in their respective program descriptions.

COOPERATIVE EDUCATION

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

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

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

CULINARY INTERNATIONAL EXCHANGE

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

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

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

CULINARY ARTS

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

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

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

RELATED PROFESSIONAL STUDIES	
CAR1001	Principles of Career Management 2.0
FSM1065	Food Safety and Sanitation Management*** 1.5
FSM2045	Introduction to Menu Planning and Cost Controls 4.5

GENERAL STUDIES	
CSL1001	Community Service-Learning 1.0
ENG1020	English Composition 4.5
ENG1021	Advanced Composition and Communication 4.5
ENG1030	Communication Skills 4.5
LEAD2001	Foundations of Leadership Studies 4.5
MATH1002	A Survey of College Mathematics 4.5
NUTR2001	Introduction to Nutrition 4.5
Science	One SCI-designated course 4.5

Total Credits	99.0
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* ServSafe Alcohol Certification course required.

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

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

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (Page 81)
- Culinary Arts & Food Service Management (see next page)
- Culinary Nutrition (Page 99)
- Food Marketing (Page 117)
- Food Service Entrepreneurship (Page 119)

CULINARY ARTS & FOOD SERVICE MANAGEMENT

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

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

CONCENTRATIONS FOR CULINARY ARTS & FOOD SERVICE MANAGEMENT MAJORS

- Baking & Pastry Arts (Page 145)
- Culinary Capstone Labs (Page 145)
- Sommelier (Page 146)
- Wellness and Sustainability (Page 146)
- Any hospitality concentration listed on Page 146

CULINARY ARTS & FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Culinary Arts (Page 95) 99.0

Third and fourth years:

MAJOR COURSES	CREDITS
FSM3001 Food Service Management Systems and Human Resource Applications	4.5
FSM4061 Advanced Food Service Operations Management	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
Culinary/ Hospitality Three to five courses selected from declared concentration (see previous page)	13.5–15.0
Culinary/ Hospitality Three courses with an EHSP, ECUL or EBPA attribute selected	
Electives* from offerings within The Hospitality College or the College of Culinary Arts	13.5–15.0

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

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

Choose two of the following***: 9.0

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

Total Credits 97.5–100.5

Four-Year Credit Total 196.5–199.5

* Elective courses must total 13.5 or 15.0 credits and may include study abroad; experiential education; any courses with an EHSP, EBPA or ECUL attribute selected from within The Hospitality College or the College of Culinary Arts; or a concentration listed on the previous page.

** Spanish is the required language.

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

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

CULINARY NUTRITION

(College of Culinary Arts)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

Qualified students have the opportunity to replace their Advanced Cooperative Education Program experience with a summer term abroad program experience.

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

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

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

CULINARY NUTRITION

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

First two years:

Associate in Science Degree** in
Culinary Arts (Page 95) or
Baking & Pastry Arts (Page 79) 99.0

Third and fourth years:

MAJOR COURSES	CREDITS
CUL3155 Vegetarian Cuisine	3.0
CUL3175 Designing Healthy Desserts	3.0
CUL4155 Athletic Performance Cuisine	3.0
CUL4165 Product Research and Development	3.0
CUL4175 Spa Cuisine	3.0
NUTR3030 Nutrition Assessment	4.5
NUTR3050 Life Span Nutrition	4.5
NUTR4030 Medical Nutrition Therapy	4.5

ADVANCED APPLICATIONS***

CUL4198 Advanced Culinary Nutrition Career Cooperative Education	13.5
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RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ENG2010 Technical Writing	4.5
MATH2001 Statistics	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory Psychology	4.5
SCI2031 Anatomy and Physiology	4.5
SCI2045 Introduction to General and Organic Chemistry	4.5
SCI3040 Biochemistry	4.5
SCI3060 Food Microbiology	4.5
SOC2020 Culture and Food	4.5

Total Credits	97.0
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Four-Year Credit Total	196.0
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* Baking & Pastry Arts students must complete the first-year Culinary Arts laboratory portion of the Culinary Arts Advanced Standing program, NUTR2001, and sophomore culinary laboratory term, prior to entering the Culinary Nutrition bachelor of science degree program.

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

*** Students may opt to apply for International Study Abroad.

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

ELECTRONICS ENGINEERING

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Course sequences for these concentrations are as follows:

Computer/Digital Systems Engineering

ENGN2060 Advanced Microprocessors and Lab
ENGN3080 Computer Architecture
ENGN4040 VLSI Design and Layout
ENGN4045 VLSI Design and Integration
ENGN4070 Hardware Organization and Design

Network Hardware

CAD2050 Computer-Aided Network Design
ENGN2070 Signal Transmission
ITEC1020 Introduction to Data Communications
ITEC2080 Network Devices
ITEC3030 Advanced Networking with TCP/IP

Graduates of the Electronics Engineering bachelor's 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
ENGN2055 Introduction to Microprocessors	4.5
ENGN3030 Instrumentation and Process Control	6.0
ENGN3050 Logic Design	4.5
ENGN4030 Digital Signal Processing	4.5

AREA CONCENTRATION

Five-course sequence (see left) 24.0

RELATED PROFESSIONAL STUDIES

CAD3000	Engineering Graphics and Lab	6.0
CAR0010	Career Management Capstone	1.0
CAR1001	Principles of Career Management	2.0
CSIS1020	Fundamentals of C Programming	4.5
CSIS2050	Advanced Programming	4.5
FIT1010	Topics in Computers	4.5
ITEC3000	Technical Project Management	4.5
Tech.	One technology course from the	
Elective	following: CSIS2040 or ENGN2000	4.5

EXPERIENTIAL EDUCATION ELECTIVES

Courses with a BSEXP attribute selected from the offerings within the university 9.0

GENERAL STUDIES

CSL1001	Community Service-Learning	1.0
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	Introductory Psychology	4.5
SCI1021	General Chemistry I	4.5
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 193.0

NOTES: Students must have MATH1013 (Mathematics II) 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.

ELECTRONICS ENGINEERING

A four-year program leading to the bachelor of science degree for two-year **Robotic Engineering Technology** program graduates

First two years:

Associate in Science Degree in Robotic Engineering Technology (Page 101) 100.5

MAJOR COURSES	CREDITS
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
ENGN3030 Instrumentation and Process Control	6.0
ENGN3050 Logic Design	4.5
ENGN4030 Digital Signal Processing	4.5

RELATED PROFESSIONAL STUDIES

CAD3000 Engineering Graphics and Lab	6.0
CAR0010 Career Management Capstone	1.0
CSIS2050 Advanced Programming	4.5
ITEC3000 Technical Project Management	4.5

EXPERIENTIAL EDUCATION ELECTIVES

Courses with a BSEX attribute selected from the offerings within the university 9.0

GENERAL STUDIES

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 Introductory Psychology	4.5
SCI1021 General Chemistry I	4.5
SCI2012 Physics II and Lab	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	4.5

Total Credits 109.0

Four-Year Credit Total 209.5

NOTES: Students must have MATH1013 (Mathematics II) 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.

ENGINEERING DESIGN & CONFIGURATION MANAGEMENT

(School of Technology)

BACHELOR OF SCIENCE DEGREE

The Engineering Design & Configuration Management bachelor's degree program complements the two-year Computerized Drafting associate degree.

Students build upon their associate degree in Computerized Drafting and integrate CAD software and drafting standards to develop engineering design concepts and configuration management methods and techniques.

The Engineering Design & Configuration Management program is comprised of the development of design skills, conventions and standards, and the management of design documentation for products and projects. The organization and design of products parallels the organization and development of projects. Some topics in this program are quality control/professional practice, design II and project development, materials and process engineering, standards/ codes and ergonomics, configuration management and an introduction to CAD/ CAM. Each course is developed for hands-on experience and case studies to prepare the student for professional placement.

Graduates can expect to be part of design and project teams in a product manufacturing field or in areas of project development and management with start-up companies, and established organizations.

ENGINEERING DESIGN & CONFIGURATION MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Computerized Drafting** program graduates

First two years:

Associate in Science Degree in
Computerized Drafting (Page 90) 97.5

Third and fourth years:

MAJOR COURSES		CREDITS
CAD3070	Introduction to CAD/CAM and Lab	6.0
ENGN3000	Materials and Process Engineering	4.5
ENGN3020	Design II and Project Development	4.5
ENGN3085	Principles of Systems Engineering	4.5
ENGN4000	Standards/Codes and Ergonomics	4.5
ENGN4005	Quality Control/Professional Practice	4.5
ENGN4010	Configuration Management	4.5
ITEC3070	Systems Modeling and Simulation	4.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
ENGN3090	Systems Performance and Measurement	4.5
ITEC3000	Technical Project Management	4.5
Tech. Elective	One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

EXPERIENTIAL EDUCATION ELECTIVES

Courses with a BSEXP attribute selected from the offerings within the university		9.0
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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
Science	One science course from the following: SCI1012, SCI3010, SCI3030	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences	9.0

Total Credits 97.0

Four-Year Credit Total 194.5

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

ENTREPRENEURSHIP

(College of Business and the Larry Friedman International Center for Entrepreneurship)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

The Larry Friedman International Center for Entrepreneurship offers students the resources necessary to bring their business ideas to reality — technological, administrative and professional assistance. Through various programs supported by the Small Business Development Center (SBDC), students have the opportunity to interact with real-world business clients, SBDC consultants, students and instructors.

Graduates with a bachelor of science degree in Entrepreneurship are better prepared to both operate their own business and act as a proponent of intrapreneurship within existing organizations. An integrated mix of custom entrepreneurial courses, traditional management and marketing classes, and extensive experiential (hands-on) opportunities (both inside and outside of required classes) prepares students for their careers as business starters and/or corporate intrapreneurs in an extensive variety of industries. Typically students enter in these varied career paths as junior managers-in-training for more responsible management positions.

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

Graduates of the program will

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

ENTREPRENEURSHIP

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

MAJOR COURSES	CREDITS
ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
ACCT3023 Managerial Accounting OR	4.5
ACCT4012 Taxes and Business Decisions	
ENTR1001 Introduction to Entrepreneurship	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR3010 Small Business Consulting	4.5
ENTR3025 Business Expansion Strategies and Tactics	4.5
ENTR3030 Marketing Research for Entrepreneurs	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
MGMT1001 Principles of Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT2030 Service and Production Operations Management	4.5
MGMT3030 Managerial Technology	4.5
MGMT4020 Strategic Management	4.5
MRKT1001 Principles of Marketing	4.5
MRKT1011 Principles of Professional Selling	4.5
Business Concentr.	
Three courses selected from declared College of Business concentration or special entrepreneurship offerings	13.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1020 Information Technology for Business Professionals II	4.5
LAW2001 The Legal Environment of Business I	4.5
LAW3002 The Legal Environment of Business II	4.5
Electives	
Choose three electives from any 3000 or 4000 level courses from the College of Business, The Hospitality College or the School of Technology OR	13.5
ENTR4099 Entrepreneurship Career Coop OR	
IBUS4090 International Business Experience	

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH2001 Statistics	4.5
Math	
One math course at the MATH1002 level	4.5
Science	
One SCI-designated course	4.5
Electives	
Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0
Choose two of the following:	9.0
PHIL3020 Logic: Critical Thinking OR	
PHIL3040 Ethics of Business Leadership	
History	
One HIST-designated course (except HIST4030)	
Literature	
ENG1001 or one LIT-designated course	
Choose two of the following:	9.0
LEAD2001 Foundations of Leadership Studies	
PSYC2001 Introductory Psychology	
SOC2001 Sociology I	

Total Credits 195.0

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

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

EQUINE BUSINESS MANAGEMENT

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Equine Business Management bachelor's degree program combines equine academic courses and hands-on equine practicums with business and general studies courses. The program prepares students for areas of the industry demanding managerial skills, a knowledge of business practice and equine experience.

Specialized science-based equine classes develop the understanding of the functioning of the horse with study in anatomy, lameness, physiology, sports therapy, genetics, nutrition, diseases and reproduction. Further classes develop the ability to evaluate horses for sport, develop a farm management plan and manage horse shows. Through these equine academic courses graduates are expected to demonstrate competencies in formulating rations, designing a herd health program, selecting sport horses, and developing an equine business plan.

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

Both equine degree programs offer three specialized Equine Management practicums which emphasize the hands-on aspects of horse management including daily care, presentation of the horse in hand, first aid, lunging, long lining and other applied skills. As an outcome of the practicum classes, graduates have the skills needed to obtain a position in the farm management sector of the horse industry.

Business concentrations emphasize the connection between the equine industry and the business world. Students may tailor their degree through the selection of numerous concentrations in the College of Business, School of Technology, Hospitality College, or School of Arts & Sciences. Some popular concentrations include marketing communications; sports management; sales, meeting and event management; entrepreneurship; professional selling; desktop publishing; career writing and international business.

Many students select to participate in the co-op program which allows them to work in the equine industry at approved establishments. Students interested in the breeding industry have participated in the Kentucky Equine Management Internship program at selected breeding farms in the Lexington, Ky., area. Students that select to participate in the co-op option often transition from school to work in one easy step when their co-op site hires them upon completion of their degree.

A sampling of the positions that students have filled upon graduation include farm manager, equine advertising account manager, sales representative, insurance agent, horse show personnel, horse/breed association publicist and veterinary assistant. Students may also participate in a summer term in England to complete their arts and science electives.

Students must meet the Technical Standards for the Equine Program as published on Page 154 of this catalog.

EXTRACURRICULAR ACTIVITIES

Johnson & Wales' equine programs offer a variety of extracurricular activities for students, including student dressage shows, schooling shows, seminars and clinics.

The university hosts seminars and career nights with nationally recognized speakers from the equine industry. A well-established clinic program rounds out students' educational experiences through participation and observation of various teaching and training techniques. Clinicians such as Sybille Crafts, Mark Weissbecker, Sarah Geikie, Shannon Dueck and Greg Prince have participated in this program.

The New England Dressage Association has chosen the Johnson & Wales University facility to host their educational symposium program with Olympic medalists Anky van Grunsven, Ulla Salzgeber and Lisa Wilcox. Equestrian Education Systems has worked with Johnson and Wales University to offer the Eckart Meyner's BALIMO training symposiums and instructor workshop at the university. The BALIMO exercise and teaching program are utilized in the riding classes offered at the university.

Johnson & Wales University participates in equine sports through two distinct competitive teams: Intercollegiate Horse Show Association (IHSA) and Intercollegiate Dressage Association (IDA). The IHSA team competes in the hunter-seat equitation team throughout New England and host a show annually at the center for Equine Studies.

The university is a charter member of the Intercollegiate Dressage Association, hosts two competitions yearly and travels regionally to compete. The university is president college for Northeast Region A. The university's dressage team has won numerous regional and national awards and has been represented at every national championship by team members.

The university participates in events through several combined tests held at the Equine Center. Students have the opportunity to broaden their knowledge through selected field trips, the highlight of which is the annual upstate New York breeding farms trip. The Equine Club provides students with social and recreational equine opportunities.

THE FACILITY

The home of Johnson & Wales' Equine Studies programs, the Johnson & Wales Equine Center, is located in Rehoboth, Massachusetts, a short drive from Providence. The 30-acre farm is located in the Massachusetts countryside, adjacent to the Rehoboth State Forest. The farm includes a 170' x 70' mirrored indoor riding hall with leather based footing, attached 32-stall barn, pastures, and turnout paddocks. It also features a round-pen used in the training course and for schooling horses. Rounding out the facility are three show quality outdoor arenas: a 225' x 100' multi-purpose jumping ring, a 220' x 80' dressage ring and a 70' x 135' warm-up ring.

The Johnson & Wales Equine Center is equipped with a pine-paneled observation room housing state-of-the-art communication technologies that allow clinicians to address students and spectators during mounted lessons. Classroom space, administrative offices and a conference area with kitchen facilities make this a comfortable meeting area. Heated tack rooms, laundry facilities, wash stall and storage add to the additional ease and efficiency of the facility.

The horses for school use are all selected for their training and temperament. Several different breeds are represented, including Dutch Warmblood, Hanoverian, Swedish Warmblood, Holsteiner, Thoroughbred, Trakehner, Quarter Horse and Morgan. Many of the horses have successful show records which include competition experience at the F.E.I. level of dressage, on the hunter/jump-er circuit, and in eventing.

EQUINE BUSINESS MANAGEMENT

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

MAJOR COURSES		CREDITS
EQN1001	Introduction to Equine Studies	4.5
EQN1010	Equine Physiology and Sports Therapy	4.5
EQN1020	Equine Anatomy and Lameness	4.5
EQN1071	Equine Management Practicum I	3.0
EQN1072	Equine Management Practicum II	3.0
EQN2000	Equine Diseases	4.5
EQN2010	Equine Nutrition	4.5
EQN2073	Equine Management Practicum III	1.5
EQN3010	Equine Reproduction and Genetics	4.5
EQN3040	Sport Horse Evaluation and Judging	4.5
EQN4050	Horse Farm Management	4.5
EQN3030	Horse Show Management	4.5
OR		
Business	One course with an ECAR attribute selected from offerings within the College of Business	

RELATED PROFESSIONAL STUDIES

ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
ADVC1010	Marketing Communications I	4.5
CAR0010	Career Management Capstone	1.0
CAR1001	Principles of Career Management	2.0
FIT1000	Information Technology for Business Professionals I	4.5
FIT1020	Information Technology for Business Professionals II	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
OR		
ENTR1001	Introduction to Entrepreneurship	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1011	Principles of Professional Selling	4.5
Concentr.	A concentration selected from offerings within the College of Business, The Hospitality College, the School of Technology or Career Writing Concentration	13.5

GENERAL STUDIES

CSL1001	Community Service Learning	1.0
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communications	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 SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

Choose two of the following:

9.0

PHIL3020	Logic: Critical Thinking
OR	
PHIL3040	Ethics of Business Leadership
History	One HIST-designated course (except HIST4030)
Literature	ENG1001 or one LIT-designated course

Choose two of the following:

9.0

LEAD2001	Foundations of Leadership Studies
PSYC2001	Introductory Psychology
SOC2001	Sociology I

FREE ELECTIVES

Choose one of the following:

18.0–19.5

Four courses selected from 1000–4999 numbered offerings within the university
OR
13.5-credit Career Co-op and one free elective
OR
EQN4089Term Abroad and one free elective

Total Credits

189.0–190.5

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

EQUINE BUSINESS MANAGEMENT/RIDING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

Designed for the student who desires a career in teaching, training and/or farm management, the Equine Business Management/Riding degree program combines riding instruction, specialized academic equine courses and equine practicums with business and general studies courses.

Equine Business Management/Riding students participate in nine riding classes focusing on dressage and jumping. Each course is individually tailored to the students' competencies so that maximum advancement is obtained by each student. A unique feature of the riding program is the use of Eckart Meyner's warm-up routine and exercises to unblock the rider and achieve harmony with the horse. Student riding outcomes are measured through performance transcript and certificate programs which validate the rider's progress at three levels of dressage and three levels of jumping.

For more information on academics, concentrations, extracurricular activities and the facility, see the program description for Equine Business Management on Page 107.

INSTRUCTOR/TRAINER CONCENTRATION

Students may choose to specialize through an Instructor/Trainer concentration featuring two methods of riding instruction classes, a training course, a movement training class and three additional advanced riding classes. Upon completion of the instructor training program students receive American Red Cross First Aid and CPR certification and may become licensed to teach riding through examination by the Commonwealth of Massachusetts. Students wishing to gain the Instructor/Trainer concentration on their transcript must complete the performance transcript skill certifying first-level dressage competency.

Admission to the Equine Business Management/Riding degree requires prior riding experience, a DVD showing riding competencies and a telephone interview with the equine admissions representative. Admission to this program is limited and early application is recommended.

Students must meet the Technical Standards for the Equine Program as published on Page 154 of this catalog.

EQUINE BUSINESS MANAGEMENT/ RIDING

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

MAJOR COURSES	CREDITS
EQN1001 Introduction to Equine Studies	4.5
EQN1010 Equine Physiology and Sports Therapy	4.5
EQN1020 Equine Anatomy and Lameness	4.5
EQN1061 Principles of Riding I	1.5
EQN1062 Principles of Riding II	1.5
EQN1063 Principles of Riding III	1.5
EQN1071 Equine Management Practicum I	3.0
EQN1072 Equine Management Practicum II	3.0
EQN2000 Equine Diseases	4.5
EQN2010 Equine Nutrition	4.5
EQN2061 Principles of Riding IV	1.5
EQN2062 Principles of Riding V	1.5
EQN2063 Principles of Riding VI	1.5
EQN2073 Equine Management Practicum III	1.5
EQN3000 Foundations of Riding Theory	4.5
EQN3010 Equine Reproduction and Genetics	4.5
EQN3040 Sport Horse Evaluation and Judging	4.5
EQN3061 Dressage and Jumping I	1.5
EQN3062 Dressage and Jumping II	1.5
EQN3063 Dressage and Jumping III	1.5
EQN4050 Horse Farm Management	4.5

Instructor/Trainer Concentration*

Select 13.5 credits from following list:

EQN3001 Methods of Riding Instruction I	4.5
EQN3002 Methods of Riding Instruction II	4.5
EQN3064 Movement Training for the Rider	2.0
EQN3070 Horse Training	4.5
EQN4061 Advanced Riding and Training I	1.5
EQN4062 Advanced Riding and Training II	1.5
EQN4063 Advanced Riding and Training III	1.5
OR	
EQN3030 Horse Show Management AND 2 business/equine electives	13.5
OR	
Concetr. Business/Hospitality/Technology or Career Writing Concentration	13.5

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
ADVC1010 Marketing Communications I	4.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
ENTR1001 Introduction to Entrepreneurship	
OR	4.5
MGMT1001 Principles of Management	
FIT1000 Information Technology for Business Professionals I	4.5
LAW2001 The Legal Environment of Business I	4.5
MRKT1001 Principles of Marketing	4.5
EQN4089 Equine Term Abroad	
OR	
EQN4090 Equine Career Co-op	13.5-15.0
OR	
Free Electives	Three courses selected from 1000-4999 numbered offerings within the university

GENERAL STUDIES

CSL1001 Community Service Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communications	4.5
ENG1030 Communication Skills	4.5
MATH2001 Statistics	4.5
Math	One math course at the MATH1002 level or higher
Science	One SCI-designated course
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration

Choose two of the following: 9.0

PHIL3020 Logic: Critical Thinking	OR
PHIL3040 Ethics of Business Leadership	History
One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course

Choose two of the following: 9.0

LEAD2001 Foundations of Leadership Studies
PSYC2001 Introductory Psychology
SOC2001 Sociology I

Total Credits 189.0-190.5

* Student must earn a performance transcript First Level Dressage assessment of "validated" or "mastered" in order to receive this concentration on their transcript.

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

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

FASHION MERCHANDISING & RETAIL MARKETING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Upon completion of the program, graduates are expected to demonstrate

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

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

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

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

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

CONCENTRATIONS FOR FASHION MERCHANDISING & RETAIL MARKETING MAJORS

- Advertising (Page 142)
- Business-to-Business Selling (Page 142)
- e-Commerce (Page 142)
- Fashion Communications (Page 143)
- Fashion Product Development (Page 143)

FASHION MERCHANDISING & RETAIL MARKETING

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

MAJOR COURSES	CREDITS
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5
MRKT1002 Consumer Behavior	4.5
RTL1005 Retailing	4.5
RTL1010 Textiles	4.5
RTL1020 The Business of Fashion	4.5
RTL2010 Apparel Quality Analysis	4.5
RTL2063 Retail Industry Seminar	4.5
RTL2095 Retail Practicum Lab	4.5
RTL3010 Merchandise Buying	4.5
RTL3020 Merchandise Mathematics	4.5
RTL3030 Comparative Retail Strategies	4.5
RTL3055 Global Influences on Fashion History	4.5
RTL3076 Retail Externship	9.0
RTL4010 Retail Executive Decision Making	4.5
Choose two of the following:	9.0
RTL1050 Visual Merchandising	
RTL2020 Fashion Design for the Apparel Industry	
RTL2050 Fashion Promotion	
RTL3070 Textile Design for the Apparel and Home Furnishings Industry	
MRKT1011 Professional Selling	
MRKT3005 Brand Marketing	
MRKT3020 Product Development	

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1020 Information Technology for Business Professionals II	4.5
LAW2001 The Legal Environment of Business I	4.5

Choose one of the following legal electives: 4.5

LAW2030 Business Organizations	
LAW3002 The Legal Environment of Business II	
LAW3010 Business Law for Accountants	

Choose one of the following four options: 13.5

IBUS4090 International Business Experience	
OR	
IBUS4020 Summer Work Abroad	
International Seminar AND	
IBUS4082 SWAP Operations Management and Process Improvement	
OR	
IBUS4086 SWAP Process Mapping	
OR	
MRKT4099 Marketing Career Co-op	
OR	
Concentr. Three courses selected from declared College of Business, School of Arts & Sciences or School of Technology concentration offerings	

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH2001 Statistics	4.5
Math One math course at the MATH1002 level or higher	4.5
Science One SCI-designated course	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

Choose two of the following: 9.0

PHIL3020 Logic: Critical Thinking	
OR	
PHIL3040 Ethics of Business Leadership	
History One HIST-designated course (except HIST4030)	
Literature ENG1001 or one LIT-designated course	

Choose two of the following: 9.0

LEAD2001 Foundations of Leadership Studies	
PSYC2001 Introductory Psychology	
SOC2001 Sociology I	

Total Credits 190.5

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

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

FINANCIAL SERVICES MANAGEMENT

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Financial Services Management degree program prepares students for careers in the financial services industry. Students gain exposure to specialized practices by focusing on studies leading to positions in the investment, banking, insurance and real estate industries.

Graduates should be able to demonstrate an ability to use logic and critical thinking to assist in the decision making process as well as to make recommendations to individuals and organizations using financial analysis skills.

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

Students may complete either a 13.5 credit concentration in Management or Investments, or choose from a myriad of finance-related topics. Students are encouraged to meet with their faculty advisor before selecting a concentration so that the concentration selected best prepares the student for his or her career goal.

As an alternative, students who maintain a grade point average of at least a 3.0 may have the opportunity to participate in a Financial Services Career Focus and gain experiential education by completing a co-op in their area of interest. Additional options are also available for foreign travel through the term abroad program.

Graduates of the program are well positioned for entry-level opportunities in banking, financial analysis, financial services operations, personal financial planning, insurance, real estate and securities brokerage.

CONCENTRATIONS FOR FINANCIAL SERVICES MANAGEMENT MAJORS

- Investments (Page 144)
- Management (Page 144)

FINANCIAL SERVICES MANAGEMENT

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

MAJOR COURSES	CREDITS
ECON3040 Money and Banking	4.5
FISV2010 Finance	4.5
FISV3001 Introduction to Investments and Financial Planning	4.5
FISV3020 Introduction to Financial Institutions	4.5
FISV4020 Risk Management and Insurance	4.5
FISV4030 Real Estate	4.5
MGMT1000 Foundations of Business	4.5
MGMT1001 Principles of Management	4.5
MGMT2001 Human Resources Management	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MRKT1001 Principles of Marketing	4.5
Choose three of the following:	13.5
ACCT2010 Personal Budgeting and Planning	
ACCT3011 Federal Taxes I	
ACCT3070 Accounting for Mutual Funds	
ECON3050 International Banking and Finance	
FISV2002 Mutual Funds	
FISV3010 Credit Management	
FISV3060 Investments II	
FISV4010 Bank Management	
FISV4070 Series 7 Securities	
LAW1030 Wills, Trusts and Probate	
LAW2020 Real Estate/Property Law	
Choose one of the following:	13.5
Fin. Svcs. Three FISV-related electives	
Electives selected from the list above	
OR	
IBUS4090 International Business Experience	
OR	
FISV4099 Financial Services Career Co-op	

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
ACCT3023 Managerial Accounting	4.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1020 Information Technology for Business Professionals II	4.5
LAW2001 The Legal Environment of Business I	4.5
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
Math	One math course from the following: MATH1020, MATH1930 or higher
Science	One SCI-designated course
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration
Choose two of the following:	9.0

PHIL3020 Logic: Critical Thinking	
OR	
PHIL3040 Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)
Literature	ENG1001 or one LIT-designated course

Total Credits 186.0

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

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

FOOD MARKETING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

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

Upon graduation, students may be employed in marketing positions in the food industry either for a purveyor or for the marketing department of a restaurant, food catalog or beverage producer as well as food products companies.

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

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

FOOD MARKETING

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

First two years:

Associate in Science Degree in
Baking & Pastry Arts (Page 79) or
Culinary Arts (Page 95) 99.0

Third and fourth years:

MAJOR COURSES		CREDITS
ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
FSM3001	Food Service Management Systems and Human Resource Applications	4.5
FSM3070	Contemporary Issues in Food 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
MRKT4099	Marketing Career Co-op	13.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

Choose two of the following: 9.0

PHIL3020	Logic: Critical Thinking OR
PHIL3040	Ethics of Business Leadership
History	One HIST-designated course (except HIST4030)
Literature	ENG1001 or one LIT-designated course

Total Credits	102.5
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Four-Year Credit Total	201.5
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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.

FOOD SERVICE ENTREPRENEURSHIP

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Food Service Entrepreneurship bachelor's degree program provides Baking & Pastry Arts or Culinary Arts associate degree program graduates with the business skills necessary to open their own businesses and/or work in a management capacity of a food-related small business.

Graduates receive training from an integrated mix of custom entrepreneurial courses and traditional management, accounting, finance and marketing classes to build the necessary business knowledge base to capitalize on their culinary/baking and pastry skills in their career pursuits. Opportunities also exist for students to study abroad. The university's career management system helps guide and facilitate student choices.

The Larry Friedman International Center for Entrepreneurship offers students most of the resources necessary to bring their business ideas to reality — technological, administrative and professional assistance. Through various programs supported by the Small Business Development Center (SBDC), these offerings include interaction with real-world business clients, SBDC director, student and instructor.

Graduates are better prepared to both operate their own business and act as a proponent of intrapreneurship within existing organizations. An integrated mix of custom entrepreneurial courses, traditional management and marketing classes, and extensive experiential (hands-on) opportunities (both inside and outside of required classes) prepares students for their careers as business starters and/or corporate intrapreneurs in an extensive variety of industries. Typically students enter in these varied career paths as junior managers-in-training for more responsible management positions.

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

Graduates of the program will

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

FOOD SERVICE ENTREPRENEURSHIP

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

First two years:

Associate in Science Degree in
Baking & Pastry Arts (Page 79) or
Culinary Arts (Page 95) 99.0

Third and fourth years:

MAJOR COURSES	CREDITS
ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
ACCT3023 Managerial Accounting OR	4.5
ACCT4012 Taxes and Business Decisions	
ENTR1001 Introduction to Entrepreneurship	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR3025 Business Expansion Strategies and Tactics	4.5
ENTR4010 Managing Change and Innovation	4.5
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1020 Information Technology for Business Professionals II	4.5
LAW2001 The Legal Environment of Business I	4.5

GENERAL STUDIES

ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
MATH2001 Statistics	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

Choose two of the following: 9.0

PHIL3020 Logic: Critical Thinking OR	
PHIL3040 Ethics of Business Leadership History One HIST-designated course (except HIST4030)	
Literature ENG1001 or one LIT-designated course	

Choose one of the following: 4.5

PSYC2001 Introductory Psychology	
SOC2001 Sociology I	

Total Credits 97.5

Four-Year Credit Total 196.5

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

HOTEL & LODGING MANAGEMENT

(The International Hotel School)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

CONCENTRATIONS FOR HOTEL & LODGING MANAGEMENT MAJORS

This program allows students to select concentrations or co-ops that can lead to career growth within lodging companies or to enhance their initial and subsequent career opportunities. Students may elect to use some of their hospitality elective credits for a second concentration, a co-op experience or a summer abroad program.

At least one three-course Hospitality College concentration is required for graduation. While all Hospitality College concentrations are available to students in this degree (see Pages 146–149), the following concentrations are recommended: Resort Management; International Hospitality Operations (summer program only); Sales, Meeting & Event Management or Food & Beverage Management.

HOTEL & LODGING MANAGEMENT

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

MAJOR COURSES	CREDITS
FSM1065 Food Safety and Sanitation Management*	1.5
FSM2075 Hotel Food and Beverage Controls	4.5
FSM2085 Hotel Food and Beverage Operations	4.5
FSM4060 Hospitality Operations Management	9.0
HOSP1001 The Hospitality Field	4.5
HOSP1008 Customer/Guest Service Management	4.5
HOSP1010 Front Office Operations	4.5
HOSP2030 Hospitality Human Resources and Diversity Leadership	4.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP2098 Hotel Externship OR	13.5
HOSP2099 Hotel Internship	
HOSP3033 Hospitality Property Operations	4.5
HOSP3077 Revenue Management	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
Hospitality Three courses selected from Concentr. declared concentration	13.5
Hospitality Two courses with an EHSP attribute	
Electives**selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

ACCT1011 Hospitality Accounting I and Lab	5.5
ACCT1012 Hospitality Accounting II and Lab	5.5
ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
LAW2010 Hospitality Law	4.5

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory Psychology	4.5
SPAN1011 Conversational Spanish I: Specialized Vocabulary	4.5
History One HIST-designated course (except HIST4030)	4.5
Math One math course at the MATH1002 level or higher	4.5
Science One SCI-designated course	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

FREE ELECTIVE

One course selected from 1002–4999 numbered offerings within the university (except ACCT1005, LAW1002, MGMT2001) 4.5

Total Credits 192.0

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

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

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

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

INTERNATIONAL BUSINESS

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

Students enrolling in the International Business program will become business fluent in a new, global business language and culture. Global business languages include English, French, German, Spanish or other university-approved language. This language requirement pertains to all international business students, regardless of their current language expertise.

The first two years of this program introduce students to the world of international business, complemented by general education and specific language study. The final two years offer more advanced business courses with an international experience emphasis.

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

The graduate of the four-year International Business program is trained to assume entry-level management positions with firms operating in the global environment.

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

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

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

CONCENTRATIONS FOR INTERNATIONAL BUSINESS MAJORS

- Entrepreneurship (Page 143)
- Financial Services Management (Page 143)
- Human Resources Management (Page 143)
- Marketing Management (Page 144)
- Marketing Research (Page 144)
- Operations Management (Page 144)

INTERNATIONAL BUSINESS

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

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting	4.5
IBUS2002 International Business	4.5
IBUS2040 International Culture and Protocol	4.5
IBUS4090 International Business Experience*	13.5
MGMT1000 Foundations of Business	4.5
MGMT1001 Principles of Management	4.5
MGMT2001 Human Resources Management	4.5
MGMT3030 Managerial Technology	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MRKT1001 Principles of Marketing	4.5
Language Language I and II**	9.0
Int. Bus. Select one concentration from	
Concentr. the list on the previous page	13.5
Choose one of the following two options:	13.5
ECON2010 Economic Geography	
IBUS2030 Foreign Area Studies	
IBUS3050 Export Procedures and Practices	
OR	
HUM3020 Language and Cultural Immersion	

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
FIT1000 Information Technology for	
Business Professionals I	4.5
FIT1020 Information Technology for	
Business Professionals II	4.5
LAW2001 The Legal Environment of Business I	4.5
LAW3055 International Business Law	4.5

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition	
and Communication	4.5
ENG1030 Communication Skills	4.5
MATH2001 Statistics	4.5
Math One math course at the	
MATH1002 level or higher	4.5
Science One SCI-designated course	4.5
Electives Two courses with an EASC attribute	
selected from offerings within the	
School of Arts & Sciences which	
may be used to form an	
arts & sciences concentration	9.0

Choose two of the following: 9.0

PHIL3020 Logic: Critical Thinking	
OR	
PHIL3040 Ethics of Business Leadership	
History One HIST-designated course	
(except HIST4030)	
Literature ENG1001 or one LIT-designated	
course	

Choose two of the following: 9.0

LEAD2001 Foundations of Leadership Studies	
PSYC2001 Introductory Psychology	
SOC2001 Sociology I	

* Students meeting eligibility criteria may elect a Summer Term Abroad, Business Co-op or Summer Work Abroad program (SWAP). Otherwise, students must take a three-course concentration (13.5 total credits) selected from the College of Business, the School of Technology or the School of Arts & Sciences.

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

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

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

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

(The International Hotel School)

BACHELOR OF SCIENCE (B.S.) DEGREE

The International Hotel & Tourism Management bachelor of science degree provides students with the opportunity to experience the broad nature of the hospitality and tourism industries on a global scale. Students prepare to enter international hospitality corporations as well as tourism planning and marketing organizations as entry-level managers or staff professionals.

Students spend one term abroad integrating their previous studies with new experiences and knowledge about different countries and cultures. The program exposes them to the principles and practices of international hospitality management, marketing, strategic planning, tourism, and financial and operational management for both lodging and food and beverage management. Three terms of study of another language are required for the degree.

The required term abroad and the language requirement provide students with a unique global perspective, as well as a competitive advantage when seeking employment with international hospitality organizations. By participating in a summer abroad, international co-op or international exchange program a student may have a second international experience.

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

Applications are accepted during a student's freshman year through the International Hotel School. Preference is given to students who achieve a 3.2 GPA or higher during their freshman year. Selection is based upon academic performance, community and university service, industry experience, a personal interview, and professional and professorial recommendations. Once in the program, students must maintain a minimum GPA of 2.85. Contact The Hospitality College for more details.

CONCENTRATIONS FOR INTERNATIONAL HOTEL & TOURISM MANAGEMENT MAJORS

While a concentration is not required for this degree, it is possible to use hospitality electives to obtain a concentration. Concentrations help students focus their studies and develop stronger career credentials. While all Hospitality College concentrations are available to students in this degree (see Pages 146–149), the following concentrations are recommended: Resort Management; International Hospitality Operations (summer program only); Sales, Meeting & Event Management or Food & Beverage Management. Also, a World Languages concentration is possible through the School of Arts & Sciences.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

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

First year:

Enrollment in a Hospitality College program

Second, third and fourth years:

MAJOR COURSES	CREDITS
FSM1001 Introduction to the Food Service Field OR	
HOSP1001 The Hospitality Field OR	4.5
SEE1001 Introduction to Sports/ Entertainment/Event Management	
FSM1065 Food Safety and Sanitation Management*	1.5
FSM2075 Hotel Food and Beverage Controls OR	4.5
FSM2080 Food Service Operations	
FSM2085 Hotel Food and Beverage Operations	4.5
FSM4060 Hospitality Operations Management	9.0
HOSP1008 Customer/Guest Services Management	4.5
HOSP1010 Front Office Operations	4.5
HOSP2011 Hospitality Sales and Meeting Management OR	4.5
SEE2020 Event Management	
HOSP2030 Hospitality Human Resource and Diversity Leadership	4.5
HOSP2098 Hotel Externship OR	
HOSP2099 Hotel Internship OR	13.5
TRVL2099 Travel Center Practicum	
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP4060 Hospitality Management Seminar	4.5
IHTV3010 International Hospitality Management	4.5
TRVL2801 World Geography	4.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3030 International Policies of Tourism	4.5
Hospitality Three courses selected from Electives** offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

ACCT1001 Principles of Accounting I and Lab OR	5.5
ACCT1011 Hospitality Accounting I and Lab	
ACCT1012 Hospitality Accounting II and Lab	5.5
ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
LAW2010 Hospitality Law	4.5

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations in Leadership Studies	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I OR	4.5
SOC2020 Culture and Food	
History One HIST-designated course (except HIST4030)	4.5
Language Language I***	4.5
Language Language II***	4.5
Language Language III***	4.5
Math One math course at the MATH1002 level or higher	4.5
Science One SCI-designated course	4.5

Total Credits 192.0

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

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

*** Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

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

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

MANAGEMENT

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

Students who maintain a grade point average of at least a 3.0 may have the opportunity to participate in a Management Career Focus and gain experiential education by completing a co-op in their area of interest. Options are also available for foreign travel through the term abroad program. All co-ops and summer terms abroad must be approved by the chair of the Department of Management.

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

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

CONCENTRATIONS FOR MANAGEMENT MAJORS

- Entrepreneurship (Page 143)
- Financial Services Management (Page 143)
- Human Resource Management (Page 143)
- Investments (Page 144)
- Operations Management (Page 144)
- Performance Excellence (Page 145)

MANAGEMENT

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

MAJOR COURSES	CREDITS
ACCT3023 Managerial Accounting	4.5
FISV2010 Finance	4.5
MGMT1000 Foundations of Business	4.5
MGMT1001 Principles of Management	4.5
MGMT2001 Human Resources Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT2030 Service and Production Operations Management	4.5
MGMT3030 Managerial Technology	4.5
MGMT3040 Process and Quality Management	4.5
MGMT3060 Human Resources Training and Development*	4.5
MGMT4001 Process Planning and Control*	4.5
MGMT4020 Strategic Management	4.5
MGMT4030 Senior Management Seminar	4.5
MGMT4070 Human Resources Management Strategy*	4.5
MGMT4099 Management Career Co-op**	13.5
MRKT1001 Principles of Marketing	4.5
Manage. Select one concentration from Concentr. previous page	13.5

RELATED PROFESSIONAL STUDIES

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
FIT1000 Information Technology for Business Professionals I	4.5
FIT1020 Information Technology for Business Professionals II	4.5
LAW2001 The Legal Environment of Business I	4.5
LAW3002 The Legal Environment of Business II	4.5

GENERAL STUDIES

CSL1001 Community Service Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
MATH2001 Statistics	4.5
Math One course at the MATH1002 level or higher	4.5
Science One SCI-designated course	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

Choose two of the following:

9.0

PHIL3020 Logic: Critical Thinking	OR
PHIL3040 Ethics of Business Leadership	History One HIST-designated course (except HIST4030)
Literature ENG1001 or one LIT-designated course	

Choose two of the following:

9.0

LEAD2001 Foundations of Leadership Studies
PSYC2001 Introductory Psychology
SOC2001 Sociology I

Total Credits

190.5

* IBUS4090 (International Business Experience) may be substituted for MGMT3060, MGMT4001 and MGMT4070. See your department academic coach for details.

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

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

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

MARKETING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

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

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

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

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

CONCENTRATIONS FOR MARKETING MAJORS

- Fashion Product Development (Page 143)
- Marketing Communications (Page 144)

MARKETING

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

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

RELATED PROFESSIONAL STUDIES

ACCT1021	Business Accounting I and Lab	5.5
ACCT1022	Business Accounting II and Lab	5.5
CAR0010	Career Management Capstone	1.0
CAR1001	Principles of Career Management	2.0
FIT1000	Information Technology for Business Professionals I	4.5
FIT1020	Information Technology for Business Professionals II	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5

Choose one of the following four options: 13.5

IBUS4090	International Business Experience	
	OR	
IBUS4020	Summer Work Abroad	
	International Seminar AND	
IBUS4082	SWAP Operations Management and Process Improvement	
	OR	
IBUS4086	SWAP Process Mapping	
	OR	
MRKT4099	Marketing Career Co-op	
	OR	
Concentr.	Three courses selected from declared College of Business, School of Arts & Sciences or School of Technology concentration offerings	

GENERAL STUDIES

CSL1001	Community Service Learning	1.0
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course at the MATH1002 level or higher	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

Choose two of the following: 9.0

PHIL3020	Logic: Critical Thinking	
	OR	
PHIL3040	Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	

Choose two of the following: 9.0

LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	

Total Credits 195.0

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

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

NETWORK ENGINEERING

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Network Engineering bachelor's degree program gives students an in-depth skill base in the networking tools and problem-solving practices they need to become professionals in the fast-growing field of network technology. Using current networking software and hardware tools, students develop communications skills that prepare them to become highly functional members of project teams consisting of design, technological and business professionals.

Specially designed laboratories give students an enriched hands-on environment in which to hone their design and problem-solving skills, become familiar with equipment and methods common in industry, and develop competency in the use of a range of current networking software tools.

Seniors participate in one of five experiential education options: technical project team, internship, externship, coop or solo project. Students apply for the experiential education option they want and are placed according to their qualifications, work availability and the best fit for their program of study.

Successful graduates of the program in Network Engineering should be prepared to sit for network certification exams, and will be ready to embark upon careers in information technology and business as network administrators, managers, designers or assistant engineers.

NETWORK ENGINEERING

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

MAJOR COURSES	CREDITS
CSIS1000 Problem Solving and Programming Concepts	4.5
CSIS1020 Fundamentals of C Programming	4.5
CSIS1070 Diagnostics and Maintenance	4.5
CSIS2045 Introduction to Operating Systems	4.5
ENGN2070 Signal Transmission	4.5
ITEC1020 Introduction to Data Communications	4.5
ITEC2080 Network Devices	4.5

ITEC2085 Distributed Systems with TCP/IP	4.5
ITEC3030 Advanced Networking with TCP/IP	4.5
ITEC3050 Information Security	4.5
ITEC3060 Network Management and Administration	4.5
ITEC3075 Network Security	4.5

RELATED PROFESSIONAL STUDIES

CAD2050 Computer-Aided Network Design	6.0
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
FIT1010 Topics in Computers	4.5
FIT1030 Computers in a Business Environment	4.5
ITEC3000 Technical Project Management	4.5
ITEC3010 Server Configuration and Implementation	4.5
ITEC3040 Systems Analysis	4.5
ITEC3070 System Modeling and Simulation	4.5
LAW2001 The Legal Environment of Business I	4.5
LAW3080 Cyberlaw	4.5
MGMT2020 Organizational Behavior	4.5

EXPERIENTIAL EDUCATION ELECTIVES

Courses with a BSEXP attribute selected from the offerings within the university	9.0
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GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
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
MATH1020 College Algebra	4.5
MATH2001 Statistics	4.5
MATH3020 Discrete Mathematics	4.5
PHIL3020 Logic: Critical Thinking OR	4.5
PHIL3040 Ethics of Business Leadership	
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
History One HIST-designated course (except HIST4030)	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 courses	4.5

FREE ELECTIVES

Three courses selected from 1000-4999 numbered offerings within the university (except FIT1000 or FIT1020)	13.5
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Four-Year Credit Total	190.0
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NOTES: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in MATH1020.

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

RESTAURANT, FOOD & BEVERAGE MANAGEMENT

(Center for Food & Beverage Management)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

Value-added certifications within the degree include the ServSafe Alcohol Certification (a graduation requirement), the National Sanitation certification (recognized by the Conference for Food Protection), and the International School of Mixology Bartending Certificate.

RESTAURANT, FOOD & BEVERAGE MANAGEMENT

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

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

RELATED PROFESSIONAL STUDIES

ACCT1011	Hospitality Accounting I and Lab	5.5
ACCT1012	Hospitality Accounting II and Lab	5.5
ACCT3025	Hospitality Financial Management	4.5
CAR0010	Career Management Capstone	1.0
CAR1001	Principles of Career Management	2.0
LAW2010	Hospitality Law	4.5

GENERAL STUDIES

CSL1001	Community Service-Learning	1.0
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
PSYC2001	Introductory Psychology	
	OR	4.5
SOC2001	Sociology I	
SPAN1011	Conversational Spanish I: Specialized Vocabulary	4.5
History	One HIST-designated course (except HIST4030)	4.5
Math	One math course at the MATH1002 level or higher	4.5

Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

FREE ELECTIVE

One course selected from 1002–4999 numbered offerings within the university (except ACCT1005, LAW1002, MGMT2001) 4.5

Total Credits 198.0

- * Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.
 - ** Elective courses allow students to enhance their education by earning a second concentration or by participating in a career co-op or in a term abroad program.
- NOTES:** Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in the math requirement.
- Students must earn a performance transcript writing assessment of “validated” or “mastered” in order to graduate with a bachelor’s degree.

ROBOTIC ENGINEERING TECHNOLOGY

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

This two-year associate degree program provides comprehensive education in the area of robotics and automation. The program will include courses in math, science and engineering to provide a solid background in this technical area. Courses will cover material in mechatronics and microprocessor-based robotic projects, including microprocessor interfacing for various sensors, speech synthesis, communication and real-time programming.

Students graduating from this program will be prepared for a wide range of positions in the areas of robotics, automation and real-time applications. Graduating students can vary work as maintenance and troubleshooting technicians or find employment in robotic hardware design and automation as well as software development for real-time applications.

Upon graduating from this program, students may choose to continue their studies towards a B.S. in Electronics Engineering.

ROBOTIC ENGINEERING TECHNOLOGY

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

MAJOR COURSES		CREDITS
CSIS1020	Fundamentals of C Programming	4.5
CSIS2040	Computer Vision	4.5
ENGN1000	Digital Electronics I	4.5
ENGN1010	Intro to Circuit Theory and Lab	6.0
ENGN1030	Solid State I: Devices and Lab	6.0
ENGN2000	Robotics	4.5
ENGN2055	Introduction to Microprocessors	4.5
ENGN2060	Advanced Microprocessors and Lab	4.5
ENGN2061	Mechatronics	4.5
ENGN2062	Artificial Intelligence	4.5
ENGN2063	Advanced Robotics	4.5
FIT1010	Topics in Computers	4.5

RELATED PROFESSIONAL STUDIES		
CAR1001	Principles of Career Management	2.0

EXPERIENTIAL EDUCATION		
TECX2000	Sophomore Technology Externship	4.5

GENERAL STUDIES		
CSL1001	Community Service-Learning	1.0
ENG1001	Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1012	Mathematics I	4.5
MATH1013	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	100.5
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NOTE: Students must have MATH1009 (Fundamentals of Technical Mathematics) or equivalent placement scores to enroll in MATH1012.

FOUR-YEAR OPTIONS:

- Electronics Engineering (Page 100)

SOFTWARE ENGINEERING

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Software Engineering program prepares graduates for the challenges in the diverse, fast paced and rapidly evolving field of solution development. This curriculum provides the student with the opportunity to build upon their technical skills with leadership abilities, project management skills, team building skills and customer awareness.

The Software Engineering program develops a solid philosophy based on technology as a tool for business solutions and prepares the students for rewarding careers in any industry as the provider of business solutions. Graduates from this program will be prepared to work in private, public or governmental organizations from within various industries such as retail, hospitality, finance or technology.

The Software Engineering program has three courses that students can use to tailor their program to the specific industry they wish to pursue. These courses will be determined through discussion with the students' faculty advisor and recorded on their degree requirements.

Seniors participate in one of five experiential education options: technical project team, internship, externship, co-op or solo project. Students apply for the experiential education option they want and are placed according to their qualifications, work availability and the best fit for their program of study.

SOFTWARE ENGINEERING

A four year program leading to the bachelor of science degree for two-year **Computer Programming** graduates

First two years:

Associate in Science Degree in
Computer Programming (Page 89) 97.5

MAJOR COURSES

ENGN4010	Configuration Management	4.5
ITEC2080	Network Devices	4.5
ITEC2085	Distributed Systems with TCP/IP	4.5
ITEC3000	Technical Project Management	4.5
ITEC3040	Systems Analysis	4.5
ITEC3050	Information Security	4.5

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
LAW2001	The Legal Environment of Business	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MGMT2020	Organizational Behavior	4.5
MRKT3084	Customer Care Strategies	4.5

EXPERIENTIAL EDUCATION ELECTIVES

Courses with a BSEXP attribute selected
from the offerings within the university 9.0

GENERAL STUDIES

ENG2010	Technical Writing	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
PSYC2020	Industrial/Organizational Psychology	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

APPLICATION DOMAIN COURSES

Three courses selected from the various colleges
through consultation with the faculty advisor 13.5

Total Credits	100.0
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Four-Year Credit Total	197.5
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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.

SPORTS/ ENTERTAINMENT/ EVENT MANAGEMENT

*(Center for Sports, Entertainment
and Event Management)*

BACHELOR OF SCIENCE (B.S.) DEGREE

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

In this four-year program the curriculum includes core courses in event management, facilities management, media relations, trade show/expo management, and entertainment management.

Students tailor their degrees toward their chosen careers by complementing the core curriculum with such electives as professional sports management, sports and entertainment marketing, ceremony and protocol, athletic coaching administration, and hospitality sales and meeting management. This enables them to demonstrate personal discipline, professionalism, accountability, and ethical behavior in a sport, entertainment or event management environment.

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

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

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

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

MAJOR COURSES	CREDITS
HOSP1008 Customer/Guest Service Management	4.5 HOSP2030
Hospitality Human Resource and Diversity Leadership	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP3850 Negotiations and Agreements	4.5
SEE1001 Introduction to Sports/Entertainment/Event Management	4.5
SEE2010 Facilities Operations	4.5
SEE2020 Event Management	4.5
SEE2030 The Entertainment Industry	4.5
SEE3008 Sports/Entertainment/Event Management Ancillary Services and Revenues	4.5
SEE3010 Ticket Sales and Operations	4.5
SEE3045 Media Relations	4.5
SEE4060 Sports/Entertainment/Event Management Seminar	4.5
SEE4099 Sports/Entertainment/Event Management Externship	13.5
Choose two of the following:	9.0
HOSP3020 Trade Show/Exposition Management	
SEE3020 Professional Sports Management	
SEE3030 Athletic Coaching and Administration	
SEE3040 Special Event Management: Ceremony and Protocol	
SEE3060 Concert and Event Production	
SEE4050 Public Assembly Facility Management	
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

ACCT1021 Business Accounting I and Lab	5.5
ACCT1022 Business Accounting II and Lab	5.5
ACCT3020 Managerial Finance	4.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
LAW2010 Hospitality Law	4.5

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
History	One HIST-designated course (except HIST4030) 4.5
Math	One math course at the MATH1002 level or higher 4.5
Science	One SCI-designated course 4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies courses 9.0

FREE ELECTIVE

One course selected from 1002–4999 numbered offerings within the university (except ACCT1005, LAW1002, MGMT2001)	4.5
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Total Credits 195.0

* 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.

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

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

TECHNOLOGY SERVICES MANAGEMENT

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The bachelor's degree program in Technology Services Management is designed to prepare the student to take a leadership position within the technology support profession. Students are provided with the knowledge and skills to manage the technology support function in a variety of business and industry settings. The program recognizes the importance of non-technical skills and knowledge, with the inclusion of human resource, customer, and financial management as integral parts of the program design.

The senior year culminates with students working on cross-functional teams with other technology majors in planning and executing a real-world technology project, or in completing a work experience term where they will apply and integrate their knowledge and skills in a real-world technology support setting. During their project or work experience term, they also participate in a seminar with their fellow students, investigating actual problems and cases and sharing research and results.

Upon successful completion of this program students may seek employment in professional technology positions such as help desk team leader, help desk supervisor, customer support manager, technical support director, and call center manager in a variety of business and industry settings.

TECHNOLOGY SERVICES MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Computing Technology Services** program graduates

First two years:

Associate in Science Degree in
Computing Technology Services (Page 91) 97.5

Third and fourth years:

MAJOR COURSES		CREDITS
ITEC3000	Technical Project Management	4.5
ITEC3020	Information Science I	4.5
ITEC3025	Help Desk Management	4.5
ITEC3040	Systems Analysis	4.5
ITEC3080	Information Management	4.5
ITEC4030	Senior Seminar in IT Support	4.5
MRKT3085	Customer Relationship Management	4.5

RELATED PROFESSIONAL STUDIES

ACCT1021	Business Accounting I and Lab	5.5
CAR0010	Career Management Capstone	1.0
LAW3080	Cyberlaw	4.5
MGMT2001	Human Resource Management	4.5
MGMT2020	Organizational Behavior	4.5
MRKT1001	Principles of Marketing	4.5

EXPERIENTIAL EDUCATION ELECTIVES

Courses with a BSEXP attribute selected from the offerings within the university 9.0

GENERAL STUDIES

LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PHIL3020	Logic: Critical Thinking	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
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	96.5
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Four-Year Credit Total 194.0

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

TRAVEL-TOURISM & HOSPITALITY MANAGEMENT

*(Center for International Travel
and Tourism Studies)*

BACHELOR OF SCIENCE (B.S.) DEGREE

The Travel-Tourism & Hospitality Management bachelor's degree program provides a broad-based option for students incorporating the hotel, travel/tourism and food segments of the hospitality industry with special focus given to travel/tourism.

This bachelor's degree program places an emphasis on tourism as the glue that holds the industry together — especially in course offerings and the term-long practicum experiential program. Students participate in various hospitality and tourism site rotations. The culmination of the practicum experience is a tour to a selected destination, for which students research, negotiate and develop a highly anticipated journey.

Graduates are expected to be able to utilize their technical and management skills as well as apply critical thinking skills, ethical standards and problem-solving techniques within a tourism setting. Graduates will also identify and communicate long-term vision and strategy within a tourism business environment.

Graduates of the program will be employed in all industry segments due to its more generalized curriculum, but the emphasis on travel/tourism will provide specific career options in destination marketing organizations such as CVBs and tourism offices, resorts, tour operators, travel industry suppliers such as airlines, cruise lines or ground transportation, and various international operators. Students can further customize their degree by selecting a concentration option specific to their area(s) of interest.

TRAVEL-TOURISM & HOSPITALITY MANAGEMENT

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

MAJOR COURSES	CREDITS
TRVL1010 Destination Geography I	4.5
TRVL1011 Destination Geography II	4.5
TRVL2099 Travel Center Practicum	13.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3030 International Policies of Tourism	4.5
TRVL4011 Destination Management Organization	4.5
HOSP1001 The Hospitality Field	4.5
HOSP1008 Customer/Guest Service Management	4.5
HOSP1080 Technology in the Tourism/Hospitality Industry	4.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP2030 Hospitality Human Resources and Diversity Leadership	4.5
HOSP3050 Hospitality Strategic Marketing	4.5
HOSP3850 Negotiations and Agreements	4.5
HOSP4060 Hospitality Management Seminar	4.5
FSM1065 Food Safety and Sanitation Management*	1.5
FSM2065 Essentials of International Food and Beverage	4.5
Hospitality Three courses selected from Concentr. declared concentration	13.5
Hospitality Two courses with an EHSP attribute Electives** selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

ACCT1011 Hospitality Accounting I and Lab	5.5
ACCT1012 Hospitality Accounting II and Lab	5.5
ACCT3025 Hospitality Financial Management	4.5
CAR0010 Career Management Capstone	1.0
CAR1001 Principles of Career Management	2.0
LAW2010 Hospitality Law	4.5

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
ECON1001 Macroeconomics	4.5
ECON2002 Microeconomics	4.5
ENG1001 An Introduction to Literary Genres	4.5
ENG1020 English Composition	4.5
ENG1021 Advanced Composition and Communication	4.5
ENG1030 Communication Skills	4.5
LEAD2001 Foundations of Leadership Studies	4.5
PSYC2001 Introductory Psychology	4.5
SOC2001 Sociology I	4.5
SPAN1011 Conversational Spanish I: Specialized Vocabulary	4.5
History One HIST-designated course (except HIST4030)	4.5
Math One math course at the MATH1002 level or higher	4.5
Science One SCI-designated course	4.5
Electives Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

FREE ELECTIVE

One course selected from 1002-4999 numbered offerings within the university (except ACCT1005, LAW1002, MGMT2001) 4.5

Total Credits 196.5

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

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

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

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

UNDECLARED

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

UNDECLARED

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

RELATED PROFESSIONAL STUDIES		CREDITS
ACCT1001	Principles of Accounting I and Lab	5.5
ACCT1002	Principles of Accounting II and Lab*	5.5
	OR	
ACCT1012	Hospitality Accounting II and Lab*	
CAR1001	Principles of Career Management	2.0
FIT1000	Information Technology for Business Professionals I	4.5
LAW2001	The Legal Environment of Business I	4.5
HOSP1008	Customer/Guest Service Management	4.5
MGHI1000	Introduction to Management and the Hospitality Industry	4.5
MRKT1001	Principles of Marketing	4.5

GENERAL STUDIES

CSL1001	Community Service-Learning	1.0
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
	OR	
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	
Math	One math course at the MATH1002 level or higher	4.5
Science	One SCI-designated course	4.5

MAJOR ELECTIVE

FIT1020	Information Technology for Business Professionals II**	4.5
	OR	
HOSP2030	Hospitality Human Resource and Diversity Leadership***	

Total Credits	95.0
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* Students entering the Hospitality College must take ACCT1012 as their second Accounting course. Students in College of Business must take ACCT1002.

** For students entering the College of Business

*** For students entering The Hospitality College

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

FOUR-YEAR OPTIONS:

- Accounting (Page 75)
- Advertising & Marketing Communications (Page 77)
- Criminal Justice (Page 92)
- Entrepreneurship (Page 104)
- Fashion Merchandising & Retail Marketing (Page 111)
- Financial Services Management (Page 113)
- Hotel & Lodging Management (Page 119)
- Management (Page 125)
- Marketing (Page 127)
- Restaurant, Food & Beverage Management (Page 129)
- Sports/Entertainment/Event Management (Page 134)
- Travel-Tourism & Hospitality Management (Page 136)

WEB MANAGEMENT & INTERNET COMMERCE

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Web Management & Internet Commerce bachelor's 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 relationship 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 & 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 implement those plans. Through their TECX projects, students develop a digital portfolio of Web elements, Web management tools, design strategies and graphics to use throughout their careers.

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

WEB MANAGEMENT & INTERNET COMMERCE

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

First two years:

Associate in Science Degree in Computer Graphics & New Media (Page 87) 99.0

Third and fourth years:

MAJOR COURSES		CREDITS
CGRA2070	Advanced Web Design	6.0
CGRA3020	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

RELATED PROFESSIONAL STUDIES

CAR0010	Career Management Capstone	1.0
ITEC3000	Technical Project Management	4.5
LAW3080	Cyberlaw	4.5
MRKT1002	Consumer Behavior	4.5
MRKT3040	e-Commerce	4.5

EXPERIENTIAL EDUCATION ELECTIVES

Courses with a BSEXP attribute selected from the offerings within the university 9.0

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	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5

Total Credits 101.5

Four-Year Credit Total 200.5

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

WEB MANAGEMENT & INTERNET COMMERCE

A four-year program leading to a bachelor of science degree for two-year **Web Site Development** program graduates

First two years:

Associate in Science Degree in Web Site Development (see next page) 99.0

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	4.5
ITEC3020 Information Science I	4.5
ITEC3050 Information Security	4.5

RELATED PROFESSIONAL STUDIES

CAR0010 Career Management Capstone	1.0
ITEC3000 Technical Project Management	4.5
LAW3080 Cyberlaw	4.5
MRKT1002 Consumer Behavior	4.5
MRKT3040 e-Commerce	4.5

EXPERIENTIAL EDUCATION ELECTIVES

Courses with a BSEXP attribute selected from the offerings within the university 9.0

GENERAL STUDIES

LEAD2001 Foundations of Leadership Studies	4.5
MATH2001 Statistics	4.5
PHIL3020 Logic: Critical Thinking	4.5
OR	4.5
PHIL3040 Ethics of Business Leadership	4.5
PSYC2001 Introductory 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 95.5

Four-Year Credit Total 194.5

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

(School of Technology)

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 Computer Graphics & New Media, Web Management & Internet Commerce bachelor's degree program.

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

CAR1001 Principles of Career Management	2.0
LAW2001 The Legal Environment of Business I	4.5
MGMT1000 Foundations of Business	4.5
MGMT1001 Principles of Management	4.5
MRKT1001 Principles of Marketing	4.5

EXPERIENTIAL EDUCATION

TECX2070 Sophomore Web Solutions Team	4.5
Tech. One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1020)	4.5

GENERAL STUDIES

CSL1001 Community Service-Learning	1.0
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: 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
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Total Credits 99.0

NOTE: Students must have MATH0001 (Basic Mathematics) or equivalent placement scores to enroll in MATH1020.

FOUR-YEAR OPTIONS:

- Computer Graphics & New Media (Page 87)
- Web Management & Internet Commerce (Page 140)

CONCENTRATIONS

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

Declaring Your Concentration

Each student should consult with his/her academic coach in order to determine which concentration(s) will best further the student's career goals. Students then need to formally declare their concentration(s) by completing a concentration form in Student Academic & Financial Services. A student may declare up to a maximum of three concentrations per degree program.

COLLEGE OF BUSINESS

Courses already required in a student's individual program cannot be selected to fulfill a COB concentration requirement. Students are responsible for completing all prerequisites necessary for courses listed in a concentration in order to complete the concentration.

ADVERTISING

COURSES	CREDITS
ADVC1010 Marketing Communications I	4.5
ADVC1011 Marketing Communications II	4.5
ADVC3001 Creativity in Advertising	4.5
Total Credits	13.5

BEVERAGE SERVICE MANAGEMENT

Choose three courses from the following depending on degree and concentration selection.

COURSES	CREDITS
CUL3020 Foundations of Wine and Spirits	4.5
CUL3091 Oenology	4.5
CUL3092 Brewing Arts	4.5
CUL3093 Coffee, Tea, and Non-alcoholic Beverage Specialist	4.5
CUL4045 Spirits and Mixology Management	4.5
FSM2055 Beverage Appreciation*	4.5
FSM4070 The Business of Licensed Alcoholic Beverages in the United States**	4.5
FSM4880 Beverage Operations Management	4.5

Total Credits 13.5

* Required for students who are not in the Restaurant, Food & Beverage Management or Culinary Arts program.

** Required for students who are not in the Restaurant, Food & Beverage Management program.

BUSINESS COMMUNICATION

COURSES	CREDITS
ENG2010 Technical Writing	4.5
ENG2030 Introduction to News Writing	4.5
SEE3045 Media Relations	4.5

Total Credits 13.5

BUSINESS-TO-BUSINESS SELLING

COURSES	CREDITS
MRKT1011 Principles of Professional Selling	4.5
MRKT2012 Sales Management	4.5
MRKT2020 Business-to-Business Marketing	4.5
Total Credits	13.5

E-COMMERCE

COURSES	CREDITS
CGRA2020 Web Site Design Concepts	4.5
CGRA2030 Multimedia Applications I	4.5
MRKT3040 e-Commerce	4.5
Total Credits	13.5

ECONOMICS

Choose any three of the following courses.

COURSES	CREDITS
ECON2010 Economic Geography	4.5
ECON3030 Managerial Economics	4.5
ECON3040 Money and Banking	4.5
ECON3050 International Banking and Finance	4.5
ECON3060 Comparative Economic Systems	4.5
Total Credits	13.5

ENTREPRENEURSHIP

Choose any three of the following courses.

COURSES	CREDITS
ENTR1001 Introduction to Entrepreneurship	4.5
ENTR2030 The Business Plan	4.5
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR3025 Business Expansion Strategies and Tactics	4.5
ENTR4010 Managing Change and Innovation	4.5
ENTR4020 Global Entrepreneurship	4.5
Total Credits	13.5

FASHION

Choose any three of the following courses.

COURSES	CREDITS
RTL1010 Textiles	4.5
RTL1020 The Business of Fashion	4.5
RTL1050 Visual Merchandising	4.5
RTL2010 Apparel Quality Analysis	4.5
RTL2020 Fashion Design for the Apparel Industry	4.5
RTL2050 Fashion Promotion	4.5
RTL3070 Textile Design for the Apparel and Home Furnishings Industry	4.5
Total Credits	13.5

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

FASHION COMMUNICATIONS

COURSES	CREDITS
ENG2010 Technical Writing	4.5
ENG2030 Introduction to Newswriting	4.5
RTL2050 Fashion Promotion	4.5
Total Credits	13.5

FASHION PRODUCT DEVELOPMENT

Choose three of the following courses.

COURSES	CREDITS
MRKT3005 Brand Marketing	4.5
MRKT3020 Product Development	4.5
RTL1020 The Business of Fashion	4.5
RTL2020 Fashion Design for the Apparel Industry OR	4.5
RTL3070 Textile Design for the Apparel and Home Furnishings Industry	
Total Credits	13.5

FINANCIAL SERVICES MANAGEMENT

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

COURSES	CREDITS
ACCT2010 Personal Budgeting and Planning	4.5
ECON3050 International Banking and Finance	4.5
FISV2002 Mutual Funds	4.5
FISV3001 Introduction to Investments and Financial Planning	4.5
FISV3060 Investments II	4.5
FISV4070 Series 7 Securities	9.0
Total Credits	13.5

HUMAN RESOURCES MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
ECON3030 Managerial Economics	4.5
MGMT2001 Human Resources Management	4.5
MGMT3050 Compensation and Benefits Management	4.5
MGMT3060 Human Resources Training and Development	4.5
MGMT3070 Contemporary Management	4.5
MGMT4070 Human Resources Management Strategy	4.5
Total Credits	13.5

INTERNATIONAL BUSINESS

Choose any three of the following courses.

COURSES	CREDITS
IBUS2002 International Business	4.5
IBUS2030 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
IBUS3050 Export Procedures and Practices	4.5
Total Credits	13.5

INVESTMENTS

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

COURSES	CREDITS
ACCT3070 Accounting for Mutual Funds	4.5
FISV2002 Mutual Funds	4.5
FISV3020 Introduction to Financial Institutions	4.5
FISV3060 Investments II	4.5
FISV4070 Series 7 Securities	9.0

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 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. Select the appropriate courses from those listed to total 13.5 credits.

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
LAW3015 Criminal Procedure	4.5
LAW3025 Criminal Law	4.5
LAW3080 Cyberlaw	4.5
LAW4020 The Law of Contracts and Sales	4.5
LAW4035 Administrative Law	4.5

Total Credits 13.5

NOTE: Criminal Justice majors are not eligible for the Legal Issues Concentration.

MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
FISV3020 Introduction to Financial Institutions	4.5
MGMT2001 Human Resource Management	4.5
MGMT2020 Organizational Behavior	4.5
MGMT3030 Managerial Technology	4.5
MGMT3060 Human Resource Training	4.5
MGMT4001 Process Planning and Control	4.5

Total Credits 13.5

MARKETING COMMUNICATIONS

COURSES	CREDITS
ADVC1021 Public Relations Concepts	4.5
ADVC3001 Creativity in Advertising	4.5
ADVC3003 Ad Campaigns	4.5

Total Credits 13.5

MARKETING MANAGEMENT

Choose any three of the following courses.

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

Total Credits 13.5

MARKETING RESEARCH

Choose any three of the following courses.

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

Total Credits 13.5

OPERATIONS MANAGEMENT

Choose any three of the following courses.

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

Total Credits 13.5

PERFORMANCE EXCELLENCE

COURSES	CREDITS
BUS3191 Directed Work Experience I (A Module)	4.5
BUS3291 Directed Work Experience I (B Module)	4.5
BUS3391 Directed Work Experience I (C Module)	4.5
Total Credits	13.5

RETAIL

COURSES	CREDITS
RTL1005 Retailing	4.5
Choose two of the following:	
RTL2063 Retail Industry Seminar	4.5
RTL3010 Merchandise Buying	4.5
RTL3030 Comparative Retail Strategies	4.5
Total Credits	13.5

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

COLLEGE OF CULINARY ARTS

BAKING & PASTRY ARTS*

COURSES	CREDITS
BPA3300 Frozen Desserts	3.0
BPA3310 Introduction to Artisan Breads	3.0
BPA3320 Fundamentals of Chocolate	3.0
BPA3330 Buffet Showpiece Design	3.0
CUL3095 Designing Contemporary Plated Desserts	3.0
Total Credits	15.0

* For students in the Culinary Arts & Food Service Management Program.

BEVERAGE SERVICE MANAGEMENT

Choose three courses from the following depending on degree and concentration selection.

COURSES	CREDITS
CUL3020 Foundations of Wine and Spirits	4.5
CUL3091 Oenology	4.5
CUL3092 Brewing Arts	4.5
CUL3093 Coffee, Tea, and Non-alcoholic Beverage Specialist	4.5
CUL4045 Spirits and Mixology Management	4.5
FSM2055 Beverage Appreciation*	4.5
FSM4070 The Business of Licensed Alcoholic Beverages in the United States**	4.5
FSM4880 Beverage Operations Management	4.5
Total Credits	13.5

* Required for students who are not in the Restaurant, Food & Beverage Management or Culinary Arts program.

** Required for students who are not in the Restaurant, Food & Beverage Management program.

CONTEMPORARY PASTRY ARTS*

COURSES	CREDITS
BPA3340 Wedding Cake Design	3.0
BPA3350 Artisan Breads	3.0
BPA3360 Chocolate Artistry	3.0
CUL3095 Designing Contemporary Plated Desserts	3.0
CUL3165 Light and Healthy Desserts	3.0
Total Credits	15.0

* For students in the Baking & Pastry Arts & Food Service Management.

CULINARY CAPSTONE LABS*

COURSES	CREDITS
CUL3055 American Cuisine Today	3.0
CUL3075 A la Carte Cuisine: Europe	3.0
CUL4010 Advanced Buffet and Special Function Operations	3.0
CUL4065 Foods of Asia and the Orient	3.0
CUL4085 Dining Room Supervision	3.0
Total Credits	15.0

* For students in the Culinary Arts & Food Service Management program.

SOMMELIER

COURSES	CREDITS
Choose one of the following:	4.5
CUL3020 Foundations of Wine and Spirits	
CUL3091 Oenology	
Choose one of the following:	4.5
CUL4020 New World Wine and Spirits	
CUL4030 Classic Old World Wine and Spirits	
Choose one of the following:	4.5
CUL4045 Spirits and Mixology Management	
CUL4185 Sommelier Capstone	
FSM4070 The Business of Licensed Alcoholic Beverages in the United States	
Total Credits	13.5

WELLNESS AND SUSTAINABILITY*

COURSES	CREDITS
CUL3165 Light and Healthy Desserts	3.0
CUL3200 Plant-based Cuisine	4.5
CUL3250 Sustainability in the Culinary Kitchen	3.0
CUL3300 Conscious Cuisine	3.0
Total Credits	13.5

* For students in the Baking & Pastry Arts & Food Service Management or Culinary Arts & Food Service Management program.

THE HOSPITALITY COLLEGE

As a condition of baccalaureate graduation, all students (except for International Hotel & Tourism Management majors) enrolled in Hospitality College degrees must complete a concentration during their junior and senior years.

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

Hospitality majors have three concentration electives 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
HOSP3065 Hospitality Security and Risk Management	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

BEVERAGE SERVICE MANAGEMENT

Choose three courses from the following depending on degree and concentration selection.

COURSES	CREDITS
CUL3020 Foundations of Wine and Spirits	4.5
CUL3091 Oenology	4.5
CUL3092 Brewing Arts	4.5
CUL3093 Coffee, Tea, and Non-alcoholic Beverage Specialist	4.5
CUL4045 Spirits and Mixology Management	4.5
FSM2055 Beverage Appreciation*	4.5
FSM4070 The Business of Licensed Alcoholic Beverages in the United States**	4.5
FSM4880 Beverage Operations Management	4.5
Total Credits	13.5

* Required for students who are not in the Restaurant, Food & Beverage Management or Culinary Arts program.

** Required for students who are not in the Restaurant, Food & Beverage Management program.

CASINO AND GAMING OPERATIONS

COURSES	CREDITS
PSYC2040 Psychological Issues of Addiction and Compulsive Behavior	4.5
SEE2070 The Gaming Industry	4.5
Choose one of the following:	
ACCT3055 Casino Accounting	4.5
HOSP3065 Hospitality Security and Risk Management	4.5
SEE3015 Managing Gaming Operations	4.5
Total Credits	13.5

CRUISE LINE MANAGEMENT

COURSES	CREDITS
TRVL3080 Dynamics of the Cruise Industry*	4.5
TRVL3081 Cruise Operations**	4.5
TRVL3082 Cruise Marketing and Sales**	4.5

Total Credits 13.5

* Students must register for TRVL3080 at the Providence Campus during the fall term.

** Students must register for TRVL3081 and TRVL3082 at the North Miami Campus during the winter term.

ENTERTAINMENT MANAGEMENT

COURSES	CREDITS
SEE2030 The Entertainment Industry	4.5
Choose two of the following:	
ART2010 An Introduction to the Art of Film	4.5
ART2030 Music Appreciation	4.5
HOSP3045 Managing Vacation Ownership (timeshare) Resorts	4.5
SEE2020 Event Management	4.5
SEE2070 The Gaming Industry	4.5
SEE3015 Managing Gaming Operations	4.5
SEE3040 Special Event Management: Ceremony and Protocol	4.5
SEE3045 Media Relations	4.5
SEE3060 Concert and Event Production	4.5
SEE4020 Sports and Entertainment Marketing	4.5

Total Credits 13.5

ENTREPRENEURSHIP

COURSES	CREDITS
ENTR2030 The Business Plan	4.5
Choose two of the following:	
ENTR2040 Financing the Entrepreneurial Venture	4.5
ENTR4010 Managing Change and Innovation	4.5
FISV4030 Real Estate	4.5
HOSP3055 Franchising Opportunities	4.5
HOSP4011 Hospitality Management Consulting	4.5
HOSP4012 Developing and Managing a Small Hospitality Lodging Property	4.5

Total Credits 13.5

FOOD AND BEVERAGE MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
CUL4045 Spirits and Mixology Management	4.5
FSM2055 Beverage Appreciation	4.5
FSM2065 Essentials of International Food and Beverage	4.5
FSM3012 Advanced Menu Analysis	4.5
FSM3020 Dining Services Management	4.5
FSM3030 Facilities Design and Analysis	4.5
FSM4040 On-site Food Service	4.5
HOSP3060 Private Club Management	4.5

Total Credits 13.5

GOLF MANAGEMENT

COURSES	CREDITS
HOSP3060 Private Club Management	4.5
SEE3080 Golf Operations Management*	4.5
SEE3090 Golf Course Design and Construction*	4.5

Total Credits 13.5

* Students must register for SEE3080 and SEE3090 at the North Miami Campus during the fall term.

INTERNATIONAL HOSPITALITY OPERATIONS MANAGEMENT

COURSES	CREDITS
Choose one of the following:	
HOSP2050 International Tour and Hotel Operations*	9.0
SEE3055 International Special Event Management	9.0
Choose one of the following:	
HOSP4020 Cultural Diversity Management	4.5
IBUS2030 Foreign Area Studies	4.5
IBUS2040 International Culture and Protocol	4.5
IHTV3010 International Hospitality Management	4.5
TRVL3030 International Policies of Tourism	4.5

Total Credits 13.5

* HOSP2050 is only offered during summer term abroad program. Students must apply and be accepted to this program.

ON-SITE FOOD SERVICE MANAGEMENT

COURSES	CREDITS
FSM4040 On-site Food Service	4.5
Choose two of the following:	
FSM2010 Medical Food Service	4.5
FSM3012 Advanced Menu Analysis	4.5
FSM3020 Dining Service Management	4.5
HOSP3040 Managing Quality Services	4.5
MRKT3005 Brand Marketing	4.5
SCI2010 Nutrition	4.5
Total Credits	13.5

RESORT MANAGEMENT

COURSES	CREDITS
HOSP2020 Resort Management	4.5
Choose two of the following:	
FISV4030 Real Estate	4.5
HOSP1010 Front Office Operations	4.5
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP3045 Managing Vacation Ownership (Timeshare) Resorts	4.5
HOSP3065 Hospitality Security and Risk Management	4.5
SEE2030 The Entertainment Industry	4.5
SEE2040 Outdoor Recreation Planning	4.5
TRVL3010 Dynamics of Tourism	4.5
TRVL3020 Ecotourism	4.5
Total Credits	13.5

ROOMS DIVISION MANAGEMENT

COURSES	CREDITS
HOSP3033 Hotel Property Operations	4.5
HOSP3077 Revenue Management	4.5
Choose one of the following:	
FISV4030 Real Estate	4.5
HOSP1010 Front Office Management	4.5
HOSP3040 Managing Quality Services	4.5
HOSP3055 Franchising Opportunities	4.5
HOSP3065 Hospitality Security and Risk Management	4.5
HOSP4012 Developing and Managing a Small Hospitality Lodging Property	4.5
Total Credits	13.5

SALES, MEETING AND EVENT MANAGEMENT

COURSES	CREDITS
HOSP3020 Trade Show/Exposition Management	4.5
Choose two of the following:	
HOSP2011 Hospitality Sales and Meeting Management	4.5
HOSP3045 Managing Vacation Ownership (timeshare) Resorts	4.5
HOSP3850 Negotiations and Agreements	4.5
MRKT3011 Direct Marketing	4.5
MRKT3040 e-Commerce	4.5
SEE2020 Event Management	4.5
SEE2030 The Entertainment Industry	4.5
SEE3040 Special Event Management: Ceremony and Protocol	4.5
SEE3045 Media Relations	4.5
SEE3055 International Special Event Management	4.5
SEE3060 Concert and Event Production	4.5
Total Credits	13.5

SOMMELIER

COURSES	CREDITS
Choose one of the following:	4.5
CUL3020 Foundations of Wine and Spirits	
CUL3091 Oenology	
Choose one of the following:	4.5
CUL4020 New World Wine and Spirits	
CUL4030 Classic Old World Wine and Spirits	
Choose one of the following:	4.5
CUL4045 Spirits and Mixology Managment	
CUL4185 Sommelier Capstone	
FSM4070 The Business of Licensed Alcoholic Beverages in the United States	
Total Credits	13.5

SPORTS AND ENTERTAINMENT FACILITY MANAGEMENT

COURSES	CREDITS
SEE4050 Public Assembly Facility Management	4.5
Choose two of the following:	
FSM4040 On-site Food Service	4.5
HOSP3065 Hospitality Security and Risk Management	4.5
HOSP3850 Negotiations and Agreements	4.5
HOSP4011 Hospitality Management Consulting	4.5
LAW4020 The Law of Contracts and Sales	4.5
SEE3060 Concert and Event Production	4.5
SEE4020 Sports and Entertainment Marketing	4.5
Total Credits	13.5

SPORTS MANAGEMENT

Choose any three of the following courses.

COURSES		CREDITS
LIT3040	Sports in Literature	4.5
SEE2015	Leadership in Recreation/Leisure Settings	4.5
SEE3020	Professional Sports Management	4.5
SEE3030	Athletic Coaching and Administration	4.5
SEE4020	Sports and Entertainment Marketing	4.5
Total Credits		13.5

TOUR MANAGEMENT OPERATIONS

COURSES		CREDITS
TRVL2030	Tour Management	4.5
Choose two of the following:		
HOSP2020	Resort Management	4.5
HOSP3850	Negotiations and Agreements	4.5
SEE2070	The Gaming Industry	4.5
SEE3045	Media Relations	4.5
TRVL3020	Ecotourism	4.5
TRVL3030	International Policies of Tourism	4.5
Total Credits		13.5

SCHOOL OF ARTS & SCIENCES

APPLIED MATHEMATICS

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

COURSES		CREDITS
MATH1002	A Survey of College Mathematics	4.5
MATH1012	Mathematics I	4.5
MATH1013	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.

COURSES		CREDIT
SCI2005	Introduction to Botany	4.5
SCI2020	Anatomy and Physiology for Recreation	4.5
SCI2031	Anatomy and Physiology	4.5
SCI2040	Marine Biology	4.5
SCI2045	Introduction to General and Organic Chemistry	4.5
SCI3040	Biochemistry	4.5
SCI3060	Food Microbiology	4.5
Total Credits		13.5

CAREER WRITING

COURSES		CREDIT
ENG2030	Introduction to Newswriting	4.5
Choose two of the following:		
ADVC1021	Public Relations Concepts	4.5
CGRA3050	Desktop Publishing	4.5
ENG2010	Technical Writing	4.5
ENG3030	Introduction to Food Writing	4.5
ENG3050	Introduction to Travel Writing	4.5
Total Credits		13.5

ENVIRONMENTAL SCIENCE

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

GLOBAL PERSPECTIVES

Choose any three of the following courses.

COURSES		CREDITS
FREN1003	Conversational French III	4.5
GER1003	Conversational German III	4.5
IBUS2002	International Business	4.5
IBUS2030	Foreign Area Studies	4.5
IBUS2040	International Culture and Protocol	4.5
IHTV3010	International Hospitality Management	4.5
LIT2030	African-American Literature	4.5
LIT4030	Multi-Ethnic Literature	4.5
MGMT1000	Foundations of Business	4.5
REL2001	Comparative Study of World Religions: An Interdisciplinary Approach	4.5
SOC2020	Culture and Food	4.5
SPAN1003	Conversational Spanish III	4.5
TRVL3030	International Policies of Tourism	4.5

Total Credits **13.5**

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

HISTORY

Choose any three of the following courses.

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

Total Credits **13.5**

INTERDISCIPLINARY STUDIES

Choose any three of the following courses.

COURSES		CREDITS
ENG1901	20th Century Literature: A Multi-Disciplinary Approach	4.5
LEAD3010	Leadership Through Film and Literature	4.5
LIT3015	Food in Film and Literature	4.5
REL2001	Comparative Study of World Religions: An Interdisciplinary Approach	4.5
SCI3050*	Science and Civilization: Progress and Problems	4.5
SOC2020	Culture and Food	4.5

Total Credits **13.5**

* Students may also register under SOC3050 or HUM3050. They're all the same interdisciplinary course.

LEADERSHIP STUDIES

Choose any three of the following courses.

COURSES		CREDITS
FSM3035	Supervision for Foodservice Professionals*	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	Intercampus Course on Philanthropy I	4.5
LEAD2921	Intercampus Course on Philanthropy II	4.5
LEAD3010	Leadership Through Film and Literature	4.5
LEAD3020	Creative Leadership	4.5
PHIL3040	Ethics of Business Leadership	4.5
SEE2015	Leadership in Recreation/Leisure Settings	4.5
SOC2040	Community Leadership: An Applied Sociology	4.5

Total Credits **13.5**

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

LITERATURE

Choose any three of the following courses.

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
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
LIT4030 Multi-Ethnic Literature	4.5
LIT4040 The Poetry and 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 two of the following:	
HIST4020 American Government	4.5
HIST4030 R.I. State Externship Program	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 Introductory Psychology	4.5
Choose two of the following:	
PSYC2002 Abnormal Psychology	4.5
PSYC2010 Personality	4.5
PSYC2020 Industrial/Organizational Psychology	4.5
PSYC2030 Developmental Psychology	4.5
PSYC2040 Psychological Issues of Addiction and Compulsive Behavior	4.5
PSYC3001 Social Psychology	4.5

Total Credits 13.5

SOCIOLOGY

COURSES	CREDITS
SOC2001 Sociology I	4.5
Choose two of the following:	
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

WORLD LANGUAGES

Choose one of the following options.

OPTION 1

For students placing in Level 1 of a language per the Humanities Language Placement (HLP) exam

COURSES		CREDITS
Track A		
FREN1001	Conversational French I	4.5
FREN1002	Conversational French II	4.5
FREN1003	Conversational French III OR	4.5
Track B		
SPAN1001	Conversational Spanish I	4.5
SPAN1002	Conversational Spanish II	4.5
SPAN1003	Conversational Spanish III	4.5
Total Credits		13.5

OPTION 2

For students placing in Level 2 of a language per the HLP exam

COURSES		CREDITS
Track A		
FREN1002	Conversational French II	4.5
FREN1003	Conversational French III	4.5
And choose one of the following courses:		
SPAN1001	Conversational Spanish I	4.5
SPAN1003	Conversational Spanish III	4.5
SPAN1003	Conversational Spanish III	4.5
SPAN1901	Spanish I Honors	4.5
SPAN1902	Spanish II Honors OR	4.5
Track B		
SPAN1002	Conversational Spanish II	4.5
SPAN1003	Conversational Spanish III	4.5
And choose one of the following courses:		
FREN1001	Conversational French I	4.5
FREN1002	Conversational French II	4.5
FREN1003	Conversational French III	4.5
FREN1901	French I Honors	4.5
FREN1902	French II Honors	4.5
Total Credits		13.5

OPTION 3

For students placing in Level 3 of a language per the HLP exam

COURSES		CREDITS
Track A		
FREN1003	Conversational French III	4.5
SPAN1901	Spanish I Honors	4.5
SPAN1902	Spanish II Honors OR	4.5
Track B		
FREN1901	French I Honors	4.5
FREN1902	French II Honors	4.5
SPAN1003	Conversational Spanish III	4.5
Total Credits		13.5

OPTION 4

For honors-eligible students per the HLP exam

COURSES		CREDITS
Track A		
FREN1901	French I Honors	4.5
FREN1902	French II Honors	4.5
And choose one of the following courses:		
SPAN1901	Spanish I Honors	4.5
SPAN1902	Spanish II Honors OR	4.5
Track B		
SPAN1901	Spanish I Honors	4.5
SPAN1902	Spanish II Honors	4.5
And choose one of the following courses:		
FREN1901	French I Honors	4.5
FREN1902	French II Honors	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 Applications I	4.5
CGRA3040	Information Architecture and Content Planning	4.5
CGRA3050	Desktop Publishing	4.5
Total Credits		13.5

Technical Standards

COLLEGE OF CULINARY ARTS

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

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

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

THE HOSPITALITY COLLEGE

Sports/Entertainment/Event Management

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

- communicate with fellow workers and customers in person 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 & Hospitality Management

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

- communicate with fellow workers and customers in person 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 house-keeping tasks (such as bedmaking) and use commercial cleaning and sanitizing equipment and materials

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

COLLEGE OF BUSINESS/ EQUINE PROGRAMS

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely (including the safety of the horse, where applicable) and effectively

Equine Business Management (Non-Riding)

- remain alert at all times while handling a horse
- lead and control a horse for turnout into a paddock
- operate horse management equipment such as tractors and wheelbarrows
- lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses
- groom horses, including bathing, brushing and picking out hooves
- clean equine equipment, stalls and aisles

Equine Studies and Equine Business Management/Riding

- mount a 15.2 hand horse
- control a moving horse as a rider
- maintain balance and remain alert at all times while riding or handling a horse
- wear an ASTM/SEI-certified riding helmet and standard flat-soled riding boots with at least a 3/4" heel
- lead and control a horse for turnout into a paddock
- operate horse management equipment such as tractors and wheelbarrows
- lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses
- groom horses, including bathing, brushing and picking out hooves
- clean equine equipment, stalls and aisles

The foregoing technical standards are essential to the programs of instruction in Equine Business Management, Equine Studies, and Equine Business Management/Riding and also reflect industry requirements and standards.

Course Numbering System

Alphabetic

Code Discipline

Alan Shawn Feinstein Graduate School

COMM Communication
EVNT Event Leadership
GRAD Graduate Studies

Career Development

CAR Career Management

College of Business

ACCT* Accounting
ADVC Advertising Communications
BUS Business
ECON* Economics
ENTR Entrepreneurship
EQN Equine
FISV* Financial Services Management
IBUS* International Business
LAW* Law
MGHI Management and the Hospitality Industry
MGMT* Management
MRKT* Marketing
RTL Retail

College of Culinary Arts

BPA Baking & Pastry Arts
CUL Culinary Arts
FSM Food Service Management
NUTR Culinary Nutrition

The Hospitality College

FSM Food Service Management
HOSP* Hospitality Management
IHTV International Hotel and Tourism
MGHI Management and the Hospitality Industry
SEE Sports/Entertainment/Event Management
TRVL Travel/Tourism

School of Arts & Sciences

ARA Arabic
ART Art
CSL Community Service Learning
ENG English
ESL English Language Institute
FREN French
GER German
HIST History
HUM Humanities
LEAD Leadership Studies
LIT* Literature
MATH Mathematics
PHIL Philosophy
PSCI Political Science
PSYC Psychology
REL Religion
RSCH* Research
RUS Russian
SCI Science
SOC Sociology
SPAN Spanish

School of Education

EDUC Education
SPED Special Education

*these codes also exist in the graduate school

Alphabetic

Code Discipline (continued)

School of Technology

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

Other

ABRD Academic International Programs
PHYS Physical Education

Numeric Values

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

First Digit

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

Miscellaneous

GS Denotes a general studies course outside of the School of Arts & Sciences
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

Definitions of Elective Attributes

Elective courses, as designated by each program, allow students to personalize their program of study by selecting courses that will strengthen and support their individual or career aspirations. Eligible elective course offerings are defined by attribute type and are identified by appropriate colleges or schools. Special note: Individual program requirements will detail any exceptions when specific courses may not satisfy an elective requirement.

When selecting an elective, students must register the appropriate type of elective and are responsible for satisfying any prerequisites or restrictions that may be present on the elective course offering. Furthermore, the elective may not be a required course in the student's program of study.

Type of elective

accounting	EACC
arts & sciences	EASC
baking/pastry	EBAP
career elective	ECAR
criminal justice	ECJS
culinary	ECUL
elective ("free" elective)	any 4.5 credit course
equine	EEQN
financial services	EFIN
graduate	EGRD
hospitality	EHSP
international business	EIBU
technology	ETEC

Course Descriptions

Career Development

CAREER MANAGEMENT

CAR0010 CAREER MANAGEMENT CAPSTONE

This is the second of two career management courses which focuses on preparing students in making the transition from college to career. Students continue to learn ways to enhance and customize their job search materials (résumé, cover letter, portfolio and thank-you letters) in order to market themselves effectively to employers. Various job search strategies and interview techniques are reinforced as the student continues to work toward achieving Best Fit Employment. Other topics include evaluating employment offers, personal financial management strategies, the benefits of graduate school and the services provided by the Career Development Office. Prerequisite: CAR1001. (PT) Quarter Credit Hours 1.0

CAR1001 PRINCIPLES OF CAREER MANAGEMENT

This is the first of two career management courses that introduces students to various career management topics to help form a solid foundation for their success at the university and beyond. Emphasis is placed on self assessment, establishing individual career goals, identifying/researching career paths, developing self-marketing documents and building credentials in 10 major success categories. Students learn how to effectively maximize their use of the Best Fit Career Management System in finding best fit employment. (PT) Quarter Credit Hours 2.0

College of Business

ACCOUNTING

ACCT1001 PRINCIPLES OF ACCOUNTING I AND LAB

Accounting I is designed to acquaint students with the nature and purpose of accounting. Students are introduced to the accounting cycle, where they identify, record and summarize accounting data, including the preparation of financial statements. Also included in the course is accounting systems design as it pertains to cash, accounts receivables and inventories. Corequisite: FIT1020. (HO) Quarter Credit Hours 5.5

ACCT1002 PRINCIPLES OF ACCOUNTING II AND LAB

Students are exposed to basic accounting procedures in the areas of fixed assets, partnerships, corporations, payroll, systems and controls, accounting principles and preparation of the statement of cash flows and statement of cost of goods manufactured. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021. Quarter Credit Hours 5.5

ACCT1005 THE ACCOUNTING FIELD

This introductory course provides an overview of the accounting field including its history and evolution. Emphasis is placed on national and international regulatory groups, government agencies, accounting

organizations and professional certifications. Legal and ethical requirements are presented. The components of an annual report, accounting information systems and business organizational structures of for-profit and not-for-profit organizations are discussed. Quarter Credit Hours 4.5

ACCT1011 HOSPITALITY ACCOUNTING I AND LAB

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents and special journals, inventories, adjusting entries, financial statements and the closing process. Students learn the accounting cycle for proprietorship and corporate forms of business. Quarter Credit Hours 5.5

ACCT1012 HOSPITALITY ACCOUNTING II AND LAB

This course is based on the Uniform System of Accounts as approved by the American Hotel & 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: ACCT1001 or ACCT1011 or ACCT1021. Quarter Credit Hours 5.5

ACCT1021 BUSINESS ACCOUNTING I AND LAB

The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus in its business context, integrating ratios and financial statements to enhance the understanding of how the information is used as a tool for decision making in the business world. Quarter Credit Hours 5.5

ACCT1022 BUSINESS ACCOUNTING II AND LAB

The purpose of this course is to provide the student with an understanding of accounting for assets, liabilities and equity necessary in running a business and evaluating its operating results and financial condition employing various analytical methods and ratios. Prerequisite: ACCT1001 or ACCT1011 or ACCT1021. Quarter Credit Hours 5.5

ACCT2010 PERSONAL BUDGETING AND PLANNING

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

ACCT2021 INTERMEDIATE ACCOUNTING I

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

ACCT2022 INTERMEDIATE ACCOUNTING II

This course is a continuation of Intermediate Accounting I. Students are 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. (HO) (PT)
Quarter Credit Hours 4.5

ACCT2090 ACCOUNTING PRACTICUM I

This practicum offers the student hands on experience in accounting functions at university property locations. Students have an opportunity to gain real-world experience in a selected area such as accounting for student payroll, accounts receivable, accounts payable and accounting clerk functions in inventory and sales reporting. Prerequisite: Permission of practicum director.
Quarter Credit Hours: 1.5

ACCT3011 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: ACCT1002 or ACCT1012 or ACCT1022. (PT)
Quarter Credit Hours 4.5

ACCT3012 FEDERAL TAXES II

This course involves the study of federal tax laws pertaining to partnerships and corporations. 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: ACCT3011.
Quarter Credit Hours 4.5

ACCT3020 MANAGERIAL FINANCE

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors. Prerequisites: ACCT1002 or ACCT1022, FIT1020 or FIT1030 or SEE3008.
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

ACCT3025 HOSPITALITY FINANCIAL MANAGEMENT

This course presents how accounting information is used by management to analyze and measure the efficiency and profitability of a hospitality business. The course emphasizes the managerial uses of accounting data in decision making, preparation of

budgets and variance analysis, relevant cost analysis, regression analysis and cost-volume-profit relationships. Prerequisite: ACCT1002 or ACCT1012.
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 Single Audit Act (OMB Circular A-133), government auditing standards (the "yellow book") and the preparation of federal form 990 are also studied. Prerequisite: ACCT2023.
Quarter Credit Hours 4.5

ACCT3031 COST ACCOUNTING I

This course provides an introduction to accounting in a manufacturing business. Costing procedures covered include activity based costing, job order cost, process cost, joint cost, standard cost and variance analysis. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT)
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: ACCT3031.
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.
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. (HO) (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 Guide to the Casino and Gaming Industry. Prerequisite: ACCT1002 or ACCT1012 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. Students 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 e-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 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 see the relationship between equity, bond, and money market funds and they also study tax matters relative to mutual funds. Prerequisites: ACCT1002 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: ACCT1002 or ACCT1022. (PT) Quarter Credit Hours 4.5

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 learn how to analyze allegations of fraud and how to utilize accounting and investigative skills during a fraud investigation. The development of computerized applications is 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: ACCT1002 or ACCT1022, FIT1020. Quarter Credit Hours 4.5

ACCT3090 ACCOUNTING PRACTICUM II

This practicum offers the student hands on experience in the general ledger accounting function or accounting cycle function at university locations. Students have an opportunity to gain real world experience in a selected department or operation. Prerequisites: ACCT2090, permission of instructor. Quarter Credit Hours 1.5

ACCT3091 ACCOUNTING PRACTICUM III

This practicum offers the student hands on experience in the financial reporting and budgeting function while working at the university. Students have an opportunity to gain real world experience in the university accounting office. Prerequisites: ACCT3090, permission of practicum director. Quarter Credit Hours 1.5

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: ACCT1002 or ACCT1012 or ACCT1022. Quarter Credit Hours 4.5

ACCT4020 ACCOUNTING TECHNOLOGY PRACTICE AND PROCEDURE

Using the content specification outline of the Certified Information Technology Professional (CITP)[®] designation developed by the American Institute of Certified Public Accountants (AICPA), this course examines the various areas of technology related services provided by accountants in public accounting and private industry. Topics include information technology strategic planning; information systems management; systems architecture, business applications and e-business; security, privacy and contingency planning; system development, acquisition and project management; systems auditing and internal control; and databases and database management. Prerequisite: ACCT3060. 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 course work, students analyze and report on contemporary issues in accounting and auditing. Computer software is used extensively throughout the course. Prerequisites: ACCT3040, ACCT3050, senior status. (WI) Quarter Credit Hours 4.5

ACCT4097 ACCOUNTING CAREER CO-OP

ACCT4098 ACCOUNTING CAREER CO-OP

ACCT4099 ACCOUNTING CAREER CO-OP

Eligible students may apply for a cooperative education Assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the area of accounting. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

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

ACCT4097 Quarter Credit Hours 4.5

ACCT4098 Quarter Credit Hours 9.0

ACCT4099 Quarter Credit Hours 13.5

ADVERTISING COMMUNICATIONS

ADVC1010 MARKETING COMMUNICATIONS I

This course covers the role of marketing communications in the overall marketing process. Emphasis is placed on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective communication campaigns. Topics include agency/client relationships, communication theory and the creative process. Prerequisite: MRKT1001 or HOSP3050. Quarter Credit Hours 4.5

ADVC1011 MARKETING COMMUNICATIONS II

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

ADVC1021 PUBLIC RELATIONS CONCEPTS

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

ADVC2025 PUBLIC RELATIONS CASES AND PLANS

This course utilizes contemporary case analysis to illustrate the effective use of public relations to achieve specific marketing communications objectives. Students learn to take advantage of marketing opportunities and to solve communications problems by applying a public relations process model to various case scenarios. Students create a public relations plan using case analysis as guidelines for research methods, audience identification, objectives, action planning, program implementation and evaluation. Prerequisite: ADVC1021. (PT) Quarter Credit Hours 4.5

ADVC3001 CREATIVITY IN ADVERTISING

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

ADVC3003 ADVERTISING CAMPAIGNS

This advanced course for Marketing Communication majors covers the strategies employed to develop and implement successful communication campaigns using advertising, sales promotion, public relations and multimedia tools. Extensive analysis of successful communication campaign models is used to aid students in the development of creative and effective ideas. Students are responsible for developing several advertising campaigns for various marketing organizations, including a multilevel campaign that is chronicled in a comprehensive plan book. (WI) Prerequisite: ADVC3001. Quarter Credit Hours 4.5

ADVC4015 INTEGRATED MARKETING COMMUNICATIONS SEMINAR I

This is the first of a two-tiered course offered only to senior Marketing Communications majors. By using the project from the American Advertising Federation's College Challenge Program, this course provides students with an opportunity to develop a national, fully-integrated marketing communications plan for a major marketing organization using all of the promotional mix elements. Students are given promotional budgets with which to work to develop a marketing position strategy from which all elements (including advertising, public relations, sales promotion, direct marketing and personal selling) are integrated into a cohesive communications program. A final presentation, including the submission of a marketing communications plan book, culminates the course. Prerequisite: ADVC3001. (PT) Quarter Credit Hours 4.5

ADVC4016 INTEGRATED MARKETING COMMUNICATIONS SEMINAR II

This course is the second part of ADVC4015. Students implement the strategy they developed in ADVC4015 and use their production budget and attendant costs. Students are required to design and produce advertising for print, broadcast, collateral, Internet and other forms (as recommended) of creative execution. The creative product must reflect an integrated communications concept and theme. Students also implement a public relations, sales promotion and direct marketing strategy that coordinates to reflect a seamless communications program. Prerequisite: ADVC4015. (PT) Quarter Credit Hours 4.5

BUSINESS

BUS3092 DIRECTED WORK EXPERIENCE II

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

BUS3098 DIRECTED WORK EXPERIENCE III

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

BUS3191 DIRECTED WORK EXPERIENCE I (A MODULE)

The course is a classroom and externship/internship learning approach to general management studies involving human resources, marketing, operations/production and finance/accounting relative to the performance excellence process. Students get an overview of the modern quality movement and the Malcolm Baldrige National Quality Award criteria for Performance Excellence. Additional topics introduced include international organizational behavior, new decision-making methodology for business environments (specifically for industries) culture and protocol, regionally focused topics, and comparative economic studies. Emphasis is placed on analysis of organizational processes in general business management or the four main functional areas (marketing, operations/production, human resources, finance/accounting) or students may choose a concentrated focus in one area. Prerequisites: 2.75 GPA, 90 credit hours completed. Quarter Credit Hours 4.5

BUS3291 DIRECTED WORK EXPERIENCE I (B MODULE)

This course builds on the concepts introduced in BUS3191. Emphasis is again placed on analysis of the organizational processes in general business management or the four main functional areas (marketing, operations/production, human resources, finance/accounting) or students may choose a concentrated focus in one area. Additional topics are incorporated into the program to round out student comprehension and to interface with other disciplines such as international organizational behavior, new decision-making methodology for business environments (specifically for industries) culture and protocol, regionally focused topics, and comparative economic studies. Prerequisites: 2.75 GPA, BUS3191. Quarter Credit Hours 4.5

BUS3391 DIRECTED WORK EXPERIENCE I (C MODULE)

This course continues the externship/internship learning from BUS3291. It provides students with additional exposure to general management studies involving human resources, marketing, operations/production and finance/accounting relative to the performance excellence process. Emphasis is placed on analysis of organizational processes in either general business management or the four main functional areas, (marketing, operations/production, human resources, finance/accounting) or a concentrated focus in one area. Additional topics are incorporated into the program to round out student comprehension and to interface with other disciplines such as international organizational behavior, new decision-making methodology for business environments (specifically for industries) culture and protocol, regionally focused topics, and comparative economic studies. Prerequisites: 2.75 GPA, BUS3291. Quarter Credit Hours 4.5

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 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 course work, 4) have appropriate elective or practicum credit available in their degree audits, and 5) have the sponsorship of a faculty advisor.

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

ECONOMICS

ECON1001 MACROECONOMICS

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

ECON1901 HONORS ECONOMICS

This course is designed to provide an overview of both macroeconomics and microeconomic concepts. Topics such as the economizing problem, the household, business, and government sectors, the national income, banking systems, and current macroeconomic problems are examined. Course content also analyzes product and resource markets, costs of production and market models, and international economic issues. (GS) Quarter Credit Hours 4.5

ECON2002 MICROECONOMICS

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

ECON2010 ECONOMIC GEOGRAPHY

The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities are presented to permit better insight into present world economic problems. The sources, applications and problems of energy are examined in order to better understand today's energy problems. Prerequisite: ECON1001 or ECON1901. (GS)

Quarter Credit Hours 4.5

ECON3030 MANAGERIAL ECONOMICS

This course introduces business students to the application of economic principles at the decision-making level in a business organization. This course demonstrates how economic concepts can be applied to decisions involving business strategy and the attainment of organizational objectives. Prerequisites: ECON2002, MGMT1001.

Quarter Credit Hours 4.5

ECON3040 MONEY AND 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 or ECON1901. (HO)

Quarter Credit Hours 4.5

ECON3050 INTERNATIONAL BANKING AND FINANCE

This course is designed to give the student an overview of international banking and finance. Topics covered include the international dimensions of finance, foreign exchange rates, international sources of funds, international banking regulations, and the contrast between European, Asian and American banking. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (HO) (PT)

Quarter Credit Hours 4.5

ECON3060 COMPARATIVE ECONOMIC SYSTEMS

A detailed study of the major economic systems in the world today. Emphasis is placed on comparing the capitalist economy with the planned economy. Most important, a study is made of the application of the various systems to Europe, Asia and the United States. Prerequisite: ECON2002 or ECON1901. (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: ACCT1002 or ACCT1012 or ACCT1022, ENTR1001 or FSM1001 or HOSP1001 or MGMT1001 or MGMT2120 or SEE1001. (PT) (WI)

Quarter Credit Hours 4.5

ENTR2040 FINANCING THE ENTREPRENEURIAL VENTURE

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

Quarter Credit Hours 4.5

ENTR3010 SMALL BUSINESS CONSULTING

This course is conducted as an independent study. Participants in the program formulate an agreed-upon plan with their sponsor and educator to counsel small businesses on problems dealing with marketing/sales, management, finance/accounting, and other relevant tactical/strategic issues. Prerequisite: ENTR2040.

Quarter Credit Hours 4.5

ENTR3025 BUSINESS EXPANSION STRATEGIES AND TACTICS

This course is designed to cover the different methods emerging companies use to expand nationally and internationally. Strong emphasis is placed on franchising, from both the franchisor perspective as well as the franchisee. Topics include methods for growing an emerging company, evaluating franchising systems, expansion tactics for large corporations, careers in emerging companies and financing the expansion of a company. The course is relevant for any student interested in working as a change agent in an established company, buying a franchise, or starting his or her own company. Prerequisite: ENTR2030.

Quarter Credit Hours 4.5

ENTR3030 MARKETING RESEARCH FOR ENTREPRENEURS

This course is designed to give a broad overview of research from a business plan perspective. The focus of this course is on providing a basic knowledge base from which entrepreneurs can evaluate business opportunities and make better decisions based on appropriate research methods. This class emphasizes self-directed study due to the varied nature of each entrepreneur's venture. Prerequisite: ENTR2030.

Quarter Credit Hours 4.5

ENTR3040 INTERNET ENTREPRENEURSHIP

This multidisciplinary course presents students from the School of Technology and the College of Business with the opportunity to work in focused, collaborative teams on a real-world technology/business problem. Students perform market research, create business plans, and prototype innovative technical solutions. Prerequisites: CGRA2070 or ENTR2030 and permission of instructor.

Quarter Credit Hours 6.0

ENTR4010 MANAGING CHANGE AND INNOVATION

This course delves into the transitional process of growth and change of a small business venture. Topics discussed include organizational culture and structure, networking and working with boards of directors, opportunity recognition and exploitation, and growth as a controllable variable. Prerequisite: ENTR2040. (HO)

Quarter Credit Hours 4.5

ENTR4020 GLOBAL ENTREPRENEURSHIP

This course serves as a capstone course for the entrepreneurship major. The course investigates the global economy and its impact on business. Topics include the uncontrollable forces that make up the international business environment, implications of international expansion, and new trends and directions of international ventures. This course is for senior-level entrepreneurship majors only. Prerequisite: ENTR4010 or MGMT4020. (HO) (PT)
Quarter Credit Hours 4.5

ENTR4089 ENTREPRENEURSHIP PRACTICUM

In this experiential education opportunity students must complete an individualized program that uses productive work as the means of achievement. Participants choose one of two experiential learning options (A or B) which can be implemented in virtually any industry setting. In Option A students are required to implement a business plan that they've been working on throughout their time at the university. Option B requires the student to work as an "intreprenuer" (corporate entrepreneurship) for an existing company/organization (large, midsize or small) as a change and innovation proponent in order to identify and prepare to capitalize on emerging business opportunities. Students complete a project reflecting the intreprenuer activity. (PT)
Quarter Credit Hours 13.5

ENTR4097 ENTREPRENEURSHIP CAREER CO-OP

ENTR4098 ENTREPRENEURSHIP CAREER CO-OP

ENTR4099 ENTREPRENEURSHIP CAREER CO-OP

Eligible students may apply for a cooperative education assignment. This opportunity allows students to gain academic credit for an invaluable work experience in the area of new venture creation and small business management. Upon completion of this term-long course, students have developed an understanding of the demands and expectations placed on entrepreneurs starting and growing small businesses in a variety of industries.

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

ENTR4097 Quarter Credit Hours 4.5

ENTR4098 Quarter Credit Hours 9.0

ENTR4099 Quarter Credit Hours 13.5

EQUINE

EQN1001 INTRODUCTION TO EQUINE STUDIES

This course covers a wide range of topics important to the fundamental understanding of the horse industry. Subjects include the evolution, history and development of the horse; modern breeds and their current uses in sport, equine behavior, and psychology of the horse. Laboratory skills acquisition in horse management techniques include safe handling, restraint, identification, lunging and horse maintenance procedures.

Quarter Credit Hours 4.5

EQN1010 EQUINE PHYSIOLOGY AND SPORTS THERAPY

This course investigates the scientific aspects of the horse with particular attention to the function of body systems. Topics include the respiratory, circulatory, muscular, endocrine, neurological and urinary systems. The scientific conditioning of the horse for sports activities is studied with emphasis on the prevention of stress and the utilization of therapeutic modalities in the treatment of injuries. (HO)
Quarter Credit Hours 4.5

EQN1020 EQUINE ANATOMY AND LAMENESS

This course studies the anatomy, conformation and locomotion of the horse with emphasis on the skeletal system. Ways of going, vices, blemishes and unsoundnesses are discussed as necessary to evaluating the performance potential of the horse. (HO)
Quarter Credit Hours 4.5

EQN1061 PRINCIPLES OF RIDING I

The overall aim of this course is to establish the correct balance seat position and use of aids. Students are placed in riding classes according to level of riding ability.
Quarter Credit Hours 1.5

EQN1062 PRINCIPLES OF RIDING II

This course aims at strengthening the position and security of the rider and introduces basic riding theory. Work without stirrups is done at the walk, trot and canter. Trotting poles are used to introduce the jump position. Students are placed in riding classes according to level of riding ability. Prerequisite: EQN1061.
Quarter Credit Hours 1.5

EQN1063 PRINCIPLES OF RIDING III

This is a continuation of the work done in the Principles of Riding I and II. The course deals more extensively with developing the balance seat position at the walk, trot and canter with and without stirrups. The jump position is more fully developed. Circles, figure eights, transitions and dressage tests are utilized to develop control and precision. Students are placed in riding classes according to level of riding ability. Prerequisite: EQN1062.
Quarter Credit Hours 1.5

EQN1071 EQUINE MANAGEMENT PRACTICUM I

This course develops skills in barn management including barn safety, feeding, grooming, stall maintenance, restraint and care of tack and equipment. Students work at the equine facility during this course.
Quarter Credit Hours 3.0

EQN1072 EQUINE MANAGEMENT PRACTICUM II

This course is designed to prepare students for presenting a horse in hand with emphasis on showing and marketing sport horses. Other horse management skills developed include the application of tack fitting, emergency first-aid and bandaging procedures and advanced lunging. Prerequisite: EQN1071. (PT)
Quarter Credit Hours 3.0

EQN2000 EQUINE DISEASES

The purpose of this course is to provide an understanding of the common ailments of the horse. Through a knowledge of disease-producing organisms, signs of illness and vaccines, the student is prepared to recognize and prevent health problems. Also covered are common pharmaceuticals, emergency health care and parasitology. Prerequisite: EQN1010. (HO) (WI)
Quarter Credit Hours 4.5

EQN2010 EQUINE NUTRITION

This course is a study of the science and art of feeding horses. Hay evaluation and types of concentrates and by-product feeds are discussed as preparation for formulating diets to satisfy nutrient requirements. Digestive physiology, disease problems related to feeding, digestibility of feeds and ration calculations are also covered. Prerequisite: EQN1001, EQN1010. (HO) (PT)
Quarter Credit Hours 4.5

EQN2061 PRINCIPLES OF RIDING IV

This course is a continuation of Principles of Riding III. Each student works on the balanced seat in a group at his/her own ability level. Skills developed include dressage movements, riding cross country and jumping courses. The students develop a greater understanding of riding the horse on the aids and on the bit. Prerequisite: EQN1063. (SL)
Quarter Credit Hours 1.5

EQN2062 PRINCIPLES OF RIDING V

This course is a continuation of Principles of Riding IV based on the rider's progress and development in the previous riding courses. Prerequisite: EQN2061. (SL)
Quarter Credit Hours 1.5

EQN2063 PRINCIPLES OF RIDING VI

This course is a continuation of Principles of Riding V based on the rider's progress and development in the previous riding courses. Prerequisite: EQN2062. (SL)
Quarter Credit Hours 1.5

EQN2073 EQUINE MANAGEMENT PRACTICUM III

This course covers the health aspects of horse management. Students participate in laboratory sections on wound treatment, first aid, detection of colic, fecal examinations, use of anthelmintics, eye care, dental care and record keeping. Prerequisite: EQN1072. (PT)
Quarter Credit Hours 1.5

EQN3000 FOUNDATIONS OF RIDING THEORY

This course studies the history and development of riding and classical modern riding theories. The early domestication and utilization of the horse is studied along with the development of riding theory from Xenophon through Caprioli. Modern classical riding theory is studied including the paces, dressage movements and the applications of the aids. Prerequisite: EQN2063. (HO)
Quarter Credit Hours 4.5

EQN3001 METHODS OF RIDING INSTRUCTION I

This course prepares students to teach beginner and intermediate students. Topics of discussion include the selection of school horses, qualities of an instructor, control of the ride, rider and horse safety, and constructing lesson plans. Topics cover flat and jumping lessons. Students develop lesson plans for various levels of riders and implement these plans with practice teaching sessions at the Center for Equine Studies. The Students further develop observational and critical thinking skills by attending relevant clinics. Prerequisites: EQN2063, EQN3000. (PT) (SL)
Quarter Credit Hours 4.5

EQN3002 METHODS OF RIDING INSTRUCTION II

This course is a continuation of EQN3001 with concentration on more advanced topics in the art of teaching. Students participate in intermediate and advanced lesson planning and practice teaching. A variety of teaching methodologies are addressed and students develop skills in motion mediation of the rider. The role of therapeutic riding as a treatment option is discussed. Prerequisite: EQN3001.
Quarter Credit Hours 4.5

EQN3010 EQUINE REPRODUCTION AND GENETICS

This course is an advanced-level course in equine reproductive physiology and breeding management. Topics include the anatomy and physiology of the stallion's and mare's reproductive systems, conception, gestation, the birth process and care of the healthy and compromised neonatal foal. Techniques in artificial insemination, semen shipment and embryo transfer are studied. Field trips enable students to observe breeding and management techniques at selected farms. Genetic inheritance of coat color and abnormalities pertinent to the horse breeding industry is also studied. Prerequisite: Junior status. (HO)
Quarter Credit Hours 4.5

EQN3030 HORSE SHOW MANAGEMENT

This course covers the management of horse shows with students planning and running a show. Topics include facility preparation, public services, show personnel, promotion, development of a prize list, scheduling and final reporting of results. The judging section of this course focuses on the conformation of dressage, hunter, jumper and sport horse. The specifications for all classes are studied, along with judging criteria and rules. Prerequisite: EQN1020. (HO) (PT)
Quarter Credit Hours 4.5

EQN3040 SPORTS HORSE EVALUATION AND JUDGING

This course covers the relationship of form to function in the horse. Judging sport horses in hand with respect to conformation and movement are a major area of concentration. Competitive judging format is utilized to place classes of horses and present written reasons. Performance horse judging emphasizes the basic gaits of the dressage horse and the assignment of collective marks. Breed specific judging focuses on the Arabian, Morgan, Hunter and other selected breeds. Prerequisite: EQN1020, EQN2000. (PT)
Quarter Credit Hours 4.5

EQN3061 DRESSAGE AND JUMPING I

This course further develops the rider's balanced seat position and independent use of the aids both on the flat and over fences. First and Second Level dressage tests are used to measure the rider's progress as well as stadium jumping courses. Prerequisite: EQN2063.
Quarter Credit Hours 1.5

EQN3062 DRESSAGE AND JUMPING II

This course is a continuation of Dressage and Jumping I based on the rider's progress and development in the previous courses. Prerequisite: EQN3061.
Quarter Credit Hours 1.5

EQN3063 DRESSAGE AND JUMPING III

This course is a continuation of Dressage and Jumping II based on the rider's progress and development in the previous courses. Prerequisite: EQN3062. (PT)
Quarter Credit Hours 1.5

EQN3064 MOVEMENT TRAINING FOR THE RIDER

This course introduces theories on balance in motion for the rider utilizing Eckart Meyners' model and other exercise modalities. The course focuses on the rider warm-up and specific exercises to unblock the rider. Types of stretching and flexibility are discussed along with selected topics in exercise physiology.

Prerequisite: EQN2063.

Quarter Credit Hours 2.0

EQN3070 HORSE TRAINING

This course addresses the theories and methodology of training horses for the sport horse industry. Students participate in video reviews and discussions of classical and alternate training theories. Practical use of training techniques is addressed. This course is offered during the summer term only. Prerequisites: EQN3063, Riding Proficiency Level II and permission of instructor. (PT)

Quarter Credit Hours 4.5

EQN4050 HORSE FARM MANAGEMENT

This course emphasizes the business aspects of managing a horse farm and includes such topics as taxes, insurance, promotion, real estate costs, financing and record keeping. Modern stable designs and the latest horse equipment are discussed as they relate to management efficiency. Students also participate in an extensive individual project on the development of an equine business. Prerequisite: EQN2010, junior status. (HO) (PT)

Quarter Credit Hours 4.5

EQN4061 ADVANCED RIDING AND TRAINING I

This course emphasizes the training of the horse for dressage and jumping. The riders work on the development of the basic paces, extensions and the more advanced movements of counter canter, work on two tracks and pirouettes at the walk. The schooling of the horse from ground rails through complete courses is developed. Prerequisite: EQN3063.

Quarter Credit Hours 1.5

EQN4062 ADVANCED RIDING AND TRAINING II

This course is a continuation of Advanced Riding and Training I based on the foundation work from the previous course. Prerequisite: EQN4061. (PT)

Quarter Credit Hours 1.5

EQN4063 ADVANCED RIDING AND TRAINING III

This course is a continuation of Advanced Riding and Training II based on the foundation work from the previous course. Prerequisite: EQN4062. (PT)

Quarter Credit Hours 1.5

EQN4089 EQUINE TERM ABROAD

Selected students in their senior year may elect to study at a specialized equine facility in England. The students participate in dressage, stadium and cross country instruction and develop their barn management skills. Prerequisites: Senior status and permission of department chair.

Quarter Credit Hours 15.0

EQN4090 EQUINE CAREER CO-OP

Students in their senior year may elect to participate in a work experience related to their career goals. Students are placed by the university at training barns, breeding farms, veterinary clinics, breed associations, equine public relations firms or other businesses representative of the horse industry. Prerequisites: Senior status and recommendation of department chair.

Quarter Credit Hours 15.0

EQN4097 EQUINE CAREER CO-OP

EQN4098 EQUINE CAREER CO-OP

EQN4099 EQUINE CAREER CO-OP

Eligible students may apply for a cooperative education assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the equine area. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

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

EQN4097 Quarter Credit Hours 4.5

EQN4098 Quarter Credit Hours 9.0

EQN4099 Quarter Credit Hours 13.5

EQN4115 SPECIAL TOPICS IN EQUINE STUDIES I

EQN4215 SPECIAL TOPICS IN EQUINE STUDIES II

EQN4315 SPECIAL TOPICS IN EQUINE STUDIES III

This course is designed to allow students to pursue advanced work in specialized equine studies topics; examples of potential topics: advanced teaching techniques, veterinary techniques, and advanced stable management strategies. The course may be a combination of practical applications of knowledge and advanced research. All potential topics must be presented for faculty approval. Final presentation is required. Prerequisite: Permission of the department chair.

Quarter Credit Hours 1.5

EQN4145 SPECIAL TOPICS IN EQUINE STUDIES I

EQN4245 SPECIAL TOPICS IN EQUINE STUDIES II

EQN4345 SPECIAL TOPICS IN EQUINE STUDIES III

This course is designed to allow students to pursue advanced work in specialized equine studies topics; examples of potential topics: advanced teaching techniques, veterinary techniques, and advanced stable management strategies. The course may be a combination of practical applications of knowledge and advanced research. All potential topics must be presented for faculty approval. Final presentation is required. Prerequisite: Permission of the department chair.

Quarter Credit Hours 4.5

FINANCIAL SERVICES MANAGEMENT

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: ACCT1002 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: ACCT1002 or ACCT1012 or ACCT1022. (PT)

Quarter Credit Hours 4.5

FISV3001 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: ACCT1002 or ACCT1012 or ACCT1022. (PT)

Quarter Credit Hours 4.5

FISV3010 CREDIT MANAGEMENT

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

Quarter Credit Hours 4.5

FISV3020 INTRODUCTION TO FINANCIAL INSTITUTIONS

This course serves as an introduction to financial services, financial markets and financial institutions. The banking, brokerage, insurance and investment industries are described and analyzed. In addition, the economic environment of financial institutions is addressed with focus on the regulatory framework and the tax environment. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022. (PT)

Quarter Credit Hours 4.5

FISV3060 INVESTMENTS II

This course addresses 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 are evaluated. Prerequisite: FISV3001.

Quarter Credit Hours 4.5

FISV4010 BANK MANAGEMENT

This course examines the banking industry from the perspective of both a bank customer and a bank manager. Focus is on policies developed and procedures used to make decisions on providing loans to businesses and consumers. Additional topics addressed include risk management, interstate banking, technological advancements and the regulatory environment. Prerequisite: ECON3040 or ECON3050 or FISV3020.

Quarter Credit Hours 4.5

FISV4020 RISK MANAGEMENT AND INSURANCE

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. Risk identification, analysis, measurement, control and financing are described and analyzed. Insurance markets, functions, coverage and benefits are examined and an in depth study of the role of insurance in our present world is made. Prerequisite: ACCT1002 or ACCT1012 or ACCT1022 or EQN4050.

Quarter Credit Hours 4.5

FISV4030 REAL ESTATE

This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish; and when and how to divest of property. Prerequisite: ACCT3020 or ACCT3025 or FISV2010.

Quarter Credit Hours 4.5

FISV4070 SERIES 7 SECURITIES

This course prepares students to sit for the NASD Series 7 examination or those who plan to pursue a career in the financial services industry. The Series 7 exam qualifies people who are interested in gaining employment as a general securities registered representative, enabling that individual to sell stocks, bonds and options. Topics include equities, debt/bonds, options, trading markets, regulations, tax laws, investment companies and initial public offerings. Prerequisite: FISV3001.

Quarter Credit Hours 9.0

FISV4097 FINANCIAL SERVICES CAREER CO-OP

FISV4098 FINANCIAL SERVICES CAREER CO-OP

FISV4099 FINANCIAL SERVICES CAREER CO-OP

Eligible students may apply for a cooperative education assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the financial services area. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

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

FISV4097 Quarter Credit Hours 4.5

FISV4098 Quarter Credit Hours 9.0

FISV4099 Quarter Credit Hours 13.5

INTERNATIONAL BUSINESS

IBUS2002 INTERNATIONAL BUSINESS

This course's goal is to provide structured approaches for analyzing the rapidly evolving field of international business. The nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces are some of the main topics. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace. Theoretical foundations to international business and real-world scenarios prepare students to operate more effectively in the changing global business environment. Prerequisite: MGMT1000 or MGMT1001 or MGMT2120. (PT)
Quarter Credit Hours 4.5

IBUS2020 SEMINAR ON THE EUROPEAN UNION

This course deals with the detailed study of the development of the European Community and the implications that it has for American business. Specific companies in selected countries are studied as to how they are affected by community laws, tariffs and production regulations. Considerable emphasis is placed on outside speakers, articles and video cases. Prerequisite: ECON1001 or ECON1901. (PT)
Quarter Credit Hours 4.5

IBUS2030 FOREIGN AREA STUDIES

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

IBUS2040 INTERNATIONAL CULTURE AND PROTOCOL

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

IBUS3050 EXPORT PROCEDURES AND PRACTICES

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

IBUS4020 SWAP INTERNATIONAL SEMINAR

This is an upper-level College of Business course dealing with environmental analysis, objective setting, positioning and implementation of examining the concept of quality and tactical approaches used to manage quality improvement efforts in organizations. This is the preparatory course for the IBUS4080 Summer Work Abroad program. Prerequisites: 3.0 cumulative GPA, 90 quarter credit hours completed.
Quarter Credit Hours 4.5 (taken in conjunction with the 9.0 credit Summer Work Abroad program)

IBUS4082 SWAP OPERATIONS MANAGEMENT AND PROCESS IMPROVEMENT

This is an upper-level College of Business course in which students implement and present the project developed during the IBUS4020 preparatory classroom-based course at the host company in an international (non-U.S.) setting. Students engage in a major project management initiative incorporating quality and process improvement tools. Projects are developed jointly by the advisors and host company, and students implement the initiative. Prerequisites: IBUS4020, 3.0 cumulative GPA, permission of instructor(s)/advisor(s).
Quarter Credit Hours 9.0

IBUS4086 SWAP PROCESS MAPPING

This is an upper-level College of Business course in which students perform hands-on process mapping at the host company's national and international (non-U.S.) settings. They present and implement the project developed during the IBUS4020 preparatory classroom-based course at the host company in an international (non-U.S.) setting. Prerequisites: IBUS4020, 3.0 cumulative GPA, permission of instructor(s)/advisor(s).
Quarter Credit Hours 9.0

IBUS4090 INTERNATIONAL BUSINESS EXPERIENCE

This course refers to a series of options available that total 13.5 credits:

- 1) Students choose a specific course from the IBUS4090 options (IBUS4091–4094). These courses are only offered during a specific short term College of Business summer study abroad program. Each course has its own prerequisites. Students apply for their program of choice during the fall through the Study Abroad Office and are selected for the study abroad program prior to the spring term. During the spring term students engage in pre-departure course work before embarking on a three-to-four-week immersion in a foreign cultural and business setting. Faculty guide students through a rigorous study and travel experience to increase students' global awareness as they explore the specific academic focus of the program. Course delivery consists of lecture, industry visits and cultural excursions. Eligible students register for the summer term for the IBUS4091–4094 course specific to their program.
- 2) Eligible students may opt to take a co-op(s) within their major (4097, 4098, 4099).
- 3) Eligible students may opt to take IBUS4020 Summer Work Abroad International Seminar and a specific course from the IBUS4080 Series of Summer Work Abroad Programs: IBUS4082 or IBUS4086.
- 4) Students not eligible to take the international business programs, co-op programs or SWAP programs take three additional career electives from the College of Business or School of Technology.

Students should consult with their faculty advisor to make their selection.

Quarter Credit Hours: 13.5

IBUS4091 ECONOMICS AND TRADE IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short term summer study abroad program. Students examine international economics and business, management, entrepreneurship and comparative economics and issues such as international trade and foreign exchange. Before departure, students explore basic of the host country history and culture to help understand country better and learn the context for people, society and international business. While in the host country, students discuss case studies and take lectures offered by professors and business people. Classroom-based presentations are augmented with frequent excursions to various business, government and financial institutions. Prerequisites: 2.75 cumulative GPA and 90 quarter credit hours completed prior to host country visit. Quarter Credit Hours 13.5

IBUS4092 MARKETING COMMUNICATIONS IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain first-hand knowledge of how multinational organizations use positioning and communications strategies to achieve specific marketing objectives. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge and skills to develop integrated marketing communications plans, including advertising, public relations and media strategies. Prerequisites: ADVC1010, ADVC1011, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit. Quarter Credit Hours 13.5

IBUS4093 HUMAN RESOURCE MANAGEMENT IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how the cultural, socio-economic and legal context in which companies are run influences the management models employed. The five functional areas of HRM: planning, recruitment and selection; HR development; compensation and benefits; safety and health; and employee and labor relations are addressed using a global perspective. Key differences in Asian, North American and European management models are explored. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how management models influence all aspects of human resource management. Prerequisites: MGMT1001, MGMT2001, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit. Quarter Credit Hours 13.5

IBUS4094 OPERATIONS MANAGEMENT IN AN INTERNATIONAL CONTEXT

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how the cultural context informs the operations management strategies for specific organizations. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how multinational organizations structure inventory acquisition, operations and distribution to achieve operational success. Prerequisites: MGMT2020, 2.75 cumulative GPA, 90 quarter credit hours completed prior to host country visit. Quarter Credit Hours 13.5

IBUS4097 INTERNATIONAL BUSINESS CAREER CO-OP

IBUS4098 INTERNATIONAL BUSINESS CAREER CO-OP

IBUS4099 INTERNATIONAL BUSINESS CAREER CO-OP

Eligible students may apply for a cooperative education assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the international business area. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

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

In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA
IBUS4097 Quarter Credit Hours 4.5
IBUS4098 Quarter Credit Hours 4.5
IBUS4099 Quarter Credit Hours 13.5

LEGAL STUDIES

LAW1002 INTRODUCTION TO CRIMINAL JUSTICE

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

LAW1030 WILLS, TRUSTS AND PROBATE

In this course, emphasis is 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 are covered. In addition, the preparation of state and federal estate, gift and income tax returns is presented. (PT) Quarter Credit Hours 4.5

LAW1060 THE LAW OF TORTS

This course provides a basic understanding of tort law with emphasis on negligence, strict liability and product liability. Emphasis is also 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

LAW1070 CRIMINAL COURTS

This course is an examination of the problems, policies and practices of the criminal court system with emphasis placed on the structure and organization of the court system. The role of the courts, from arrest to conviction and appeal, is explored. Quarter Credit Hours 4.5

LAW1090 LAW ENFORCEMENT

This course is a survey of law enforcement agencies, their role, history, and development within the field of Criminal Justice. Emphasis is placed on police administration, organization, management culture, relations with the community and technology. (PT)
Quarter Credit Hours 4.5

LAW2001 THE LEGAL ENVIRONMENT OF BUSINESS I

This course provides an overview of the legal, regulatory and ethical environment in which business decisions must be made. The course exposes the student to a variety of legal topics: basic concepts, such as court procedures, contracts and torts, are followed by a selection of more advanced related fields which may include sales, intellectual property, real property law, constitutional law and alternate dispute resolution. Attention is paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. (HO)
Quarter Credit Hours 4.5

LAW2010 HOSPITALITY LAW

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

LAW2020 REAL ESTATE/PROPERTY LAW

In this course, students 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 is emphasized. (PT)
Quarter Credit Hours 4.5

LAW2030 BUSINESS ORGANIZATIONS

This course introduces Paralegal Studies students to the law of agency and the various forms of business organizations. Sole proprietorship, partnerships, limited partnerships, limited liability partnerships, limited liability limited partnerships, and joint ventures are introduced to the student. Emphasis is placed on the advantages and disadvantages of each form along with the process involved in creating the various forms. The student is introduced to and drafts the forms used to create the various forms. (PT)
Quarter Credit Hours 4.5

LAW2040 CORRECTIONS

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

LAW2050 CRIMINOLOGY

This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches. Prerequisite: SOC2001 or SOC2901. (WI)
Quarter Credit Hours 4.5

LAW2085 JUVENILE JUSTICE

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

LAW3002 THE LEGAL ENVIRONMENT OF BUSINESS II

This course is a continuation of LAW2001, The Legal Environment of Business I. The student is exposed to the laws governing the internal organization and relationships within a business, the laws governing relationships between a business entity and its clientele, and the laws governing relationships between a business and its employers. Attention is paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Prerequisite: LAW2001 or LAW2010. (HO)
Quarter Credit Hours 4.5

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 concentrates 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 CRIMINAL PROCEDURE

This course presents an overview, analysis and critique of American Criminal Procedure in the context of the U.S. Constitution with special emphasis on the Fourth Amendment with respect to search and seizure, stop and frisk, arrest, evidence, interrogations, confessions, identification, and remedies such as the exclusionary rule. Other Constitutional issues relevant to the foregoing, including the Fifth and Fourteenth Amendments' due process and equal protection doctrines, shall be examined. (WI)
Quarter Credit Hours 4.5

LAW3025 CRIMINAL LAW

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

LAW3033 COMMUNITY POLICING

This course is a historical examination of the strategies utilized by the police in America. It examines Sir Robert Peel and the development of the first paid police department in London in 1829. The course presents the evolution of policing as emigration in America increased and its population became more diversified. Students come to understand how policing is a partnership with the community and how the roles of all must be considered in the development of a policing program. Prerequisite: LAW1090.
Quarter Credit Hours 4.5

LAW3055 INTERNATIONAL BUSINESS LAW

This course introduces the student to the principles of public and private international law. It addresses the legal problems of doing business in developed, developing, and non-market economy countries, together with the economic and political issues that commonly arise. Prerequisite: LAW2001.
Quarter Credit Hours 4.5

LAW3065 EMPLOYMENT LAW

This course acquaints the student with the different legal rules governing the employer/employee relationship. Topics include employment discrimination, sexual harassment employment contracts, labor relations, Fair Labor Standards Act, The Americans with Disabilities Act (ADA), OSHA and vicarious liability. There is heavy emphasis on discussion and written work. Prerequisite: LAW2001 or LAW2010.
Quarter Credit Hours 4.5

LAW3075 CRIMINAL INVESTIGATION

In this course, the student is exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence. Evidence gathering related to specific crimes (i.e., homicide, arson, burglary, etc.) is emphasized. It is also emphasized throughout this course that the criminal investigation must be conducted within the framework of our constitutional system of government; hence, opinions of the United States Supreme Court which affect the collection of evidence are emphasized. Prerequisite: LAW1090. (PT)
Quarter Credit Hours 4.5

LAW3080 CYBERLAW

This upper-level course confronts students with the changes and adaptations of U.S. law resulting from the ascendancy of computers and the Internet. Fundamental common law and statutory assumptions about the nature of person, place, thing and action are called into question by data transactions between computer memories, unprecedented wealth concentrated in the development and distribution of software, widespread access to large quantities of data with minimal quality control, and the blurring of geographical boundaries. Students examine how contract formation, defamation, obscenity, copyright, trademark, privacy and other legal issues have been changed by technology and the online world. Prerequisite: LAW2001 or permission of instructor.
Quarter Credit Hours 4.5

LAW3090 EVIDENCE

This course is a study of the law of evidence as a system of rules and standards directed at determining what proof is to be admitted in the course of litigation. Emphasis is placed on formal discovery mechanisms, relevance, witness examination, impeachment, rehabilitation, privileges, burdens of proof, judicial notice, presumptions, real and demonstrative evidence, expert testimony, materiality, confrontation and hearsay.
Quarter Credit Hours 4.5

LAW3810 TOPICS IN NATIONAL SECURITY

This course provides senior-level students with analysis of the realignment of law enforcement assets at the federal and local levels, providing homeland security in today's environment. The course also includes historical background information and topics concerning the basic information-gathering process. The focus upon the importance and necessity of information intelligence, domestic and international terrorism and counter-terrorism, infrastructure protection and disaster preparedness, is comprehensive in this course. Students are introduced to the planning, process and procedures necessary for the new routes of cooperation and information sharing in law enforcement as well as within federal agency environments. Prerequisite: LAW3025, senior status.
Quarter Credit Hours 4.5

LAW3820 CYBER CRIMES

In this course, students explore the rise and evolution of crimes involving computers and the Internet that are fast becoming the most prolific area of criminal activity in the 21st century. This course distinguishes between crimes in cyberspace and cyberterrorism as a form of warfare upon the global community. It defines cyber crimes (including type, nature and origin) and the expanding criminalization of computer and Internet conduct involving concepts of privacy violation, information protection and unauthorized access of digital data. An analysis of existing and new domestic and international law enforcement innovations that prohibit digital crimes is also covered. Prerequisite: LAW3025.
Quarter Credit Hours 4.5

LAW4020 THE LAW OF CONTRACTS AND SALES

This course is a study of the legal principles and rules of both common law contracts and contracts for Sale of Goods under Article 2 of the Uniform Commercial Code through the study of appellate cases, legislative enactments, legal terminology, and hypothetical problem solving. The course examines the formation, performance, enforcement, discharge and remedies for breach.
Quarter Credit Hours 4.5

LAW4030 CRIMINAL JUSTICE RESEARCH METHODS

The purpose of this course is to provide the student with an understanding of the purposes behind criminal justice research, the concepts and logic of research designs, and to explore experimental research designs. This course includes an in-depth presentation of sampling in social science research. The goal is to familiarize the students with research methods in order to lay the groundwork for designing research projects, as well as to interpret research designs in depth. Prerequisite: LAW2050 or permission of department chair.
Quarter Credit Hours 4.5

LAW4033 TERRORISM

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

Quarter Credit Hours 4.5

LAW4035 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.

Quarter Credit Hours 4.5

LAW4040 CRIMINALISTICS

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

Quarter Credit Hours 4.5

LAW4050 ADVANCED TOPICS IN CRIMINAL JUSTICE

This course is a forum for special offerings focusing on special issues and emerging areas of criminal justice. The course is taught by faculty members and visiting experts in the areas of focus. Topics covered (which may change each offering) may include (by way of illustration and not limitation) public and private security, victimology, child abuse and neglect, and organized crime. Prerequisite: LAW2050, junior status.

Quarter Credit Hours 4.5

LAW4060 ADVANCED TOPICS IN CRIMINALISTICS

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

Prerequisites: LAW4040.

Quarter Credit Hours 4.5

LAW4080 CRIMINAL JUSTICE SENIOR SEMINAR

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

Prerequisite: LAW4030.

Quarter Credit Hours 4.5

LAW4090 CRIMINAL JUSTICE EXTERNSHIP

Selected Criminal Justice students serve a one-term externship in an approved Criminal Justice facility such as a police department, corrections facility, juvenile corrections facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern works under the supervision of a Criminal Justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern works 39–40 hours per week at the approved site.

Prerequisite: Junior status, 2.75 GPA in major, 2.75 overall GPA.

Quarter Credit Hours 13.5

LAW4097 CRIMINAL JUSTICE CAREER CO-OP

LAW4098 CRIMINAL JUSTICE CAREER CO-OP

LAW4099 CRIMINAL JUSTICE CAREER CO-OP

Eligible students may apply for a cooperative education assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the criminal justice area. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

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

LAW4097 Quarter Credit Hours 4.5

LAW4098 Quarter Credit Hours 9.0

LAW4099 Quarter Credit Hours 13.5

MANAGEMENT

MGMT1000 FOUNDATIONS OF BUSINESS

This course introduces students to the basic concepts of business by exploring a broad spectrum of business activities. The course focuses on multiple environments that effective business managers must understand. Topics covered include business in a global environment, starting and growing a business, marketing, managing technology and managing financial resources.

Quarter Credit Hours 4.5

MGMT1001 PRINCIPLES OF MANAGEMENT

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

Quarter Credit Hours 4.5

MGMT2001 HUMAN RESOURCES MANAGEMENT

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

(HO) (PT) (SL) (WI)

Quarter Credit Hours 4.5

MGMT2020 ORGANIZATIONAL BEHAVIOR

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

MGMT2030 SERVICE AND PRODUCTION OPERATIONS MANAGEMENT

This course acquaints students with the fundamentals of operations management in both goods and services industries. The course recognizes the changing face of operations, from an internally-focused supportive function to a strategic part of the enterprise value chain. The course explores five major areas: process analysis, total quality management, alternative production systems, supply chain management, and new product development. Prerequisite: ENTR1001 or MGMT1001 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: MGMT1000, 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. Students are required to show their understanding of these technologies. Students are also exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises. Prerequisite: ENTR1001 or MGMT1001 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: MGMT2030, MATH2001. (PT) Quarter Credit Hours 4.5

MGMT3050 COMPENSATION AND BENEFIT MANAGEMENT

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

MGMT3060 HUMAN RESOURCES TRAINING AND DEVELOPMENT

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

MGMT3070 CONTEMPORARY MANAGEMENT

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

MGMT4001 PROCESS PLANNING AND CONTROL

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

MGMT4020 STRATEGIC MANAGEMENT

This Department of Management course deals with environmental analysis, strategy formulation, strategy implementation and evaluation and control, all with an enterprise view of the firm. Students learn via team projects and case studies. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisites: ACCT3020 or ACCT3023 or ACCT3031 or ACCT4012, senior status. (HO) (PT) Quarter Credit Hours 4.5

MGMT4030 SENIOR MANAGEMENT SEMINAR

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

MGMT4050 OPERATIONS MANAGEMENT STRATEGY

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

MGMT4070 HUMAN RESOURCES MANAGEMENT STRATEGY

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

MGMT4097 MANAGEMENT CAREER CO-OP MGMT4098 MANAGEMENT CAREER CO-OP MGMT4099 MANAGEMENT CAREER CO-OP

Eligible students may apply for a cooperative education assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the management area. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

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

MGMT4097 Quarter Credit Hours 4.5

MGMT4098 Quarter Credit Hours 9.0

MGMT4099 Quarter Credit Hours 13.5

MARKETING

MRKT1001 PRINCIPLES OF MARKETING

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

Quarter Credit Hours 4.5

MRKT1002 CONSUMER BEHAVIOR

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

Quarter Credit Hours 4.5

MRKT1011 PRINCIPLES OF PROFESSIONAL SELLING

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

Quarter Credit Hours 4.5

MRKT2012 SALES MANAGEMENT

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

Quarter Credit Hours 4.5

MRKT2020 BUSINESS TO BUSINESS MARKETING

The course is a study of business-to-business marketing, marketing of services and channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of business.

Prerequisite: MRKT1001 or HOSP3050.

Quarter Credit Hours 4.5

MRKT2050 QUALITATIVE RESEARCH

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

Quarter Credit Hours 4.5

MRKT3005 BRAND MARKETING

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

Prerequisite: MRKT1001 or HOSP3050.

Quarter Credit Hours 4.5

MRKT3011 DIRECT MARKETING

This course teaches students the elements of direct marketing as an integrated part of a total marketing program. Students learn how newspapers, magazines, telephone, radio, TV, cable, direct mail, catalogs and new electronic media are used in direct marketing programs. Plans, measurement and accountability are covered.

Prerequisites: MRKT1001 or HOSP3050 and junior status. (WI)

Quarter Credit Hours 4.5

MRKT3020 PRODUCT DEVELOPMENT

This course examines the role of product development as a function of an integrated marketing system. Students explore the synergy of design and technology to create consumer value. Topics covered include innovation, concept generation, global sourcing and manufacturing processes. Prerequisites: MRKT1001, MRKT1002.

Quarter Credit Hours 4.5

MRKT3040 E-COMMERCE

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

Quarter Credit Hours 4.5

MRKT3055 QUANTITATIVE RESEARCH

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

Quarter Credit Hours 4.5

MRKT3084 CUSTOMER CARE STRATEGIES

This course is designed to change student perceptions of customer service. Students compare and contrast "minimum standards" with surpassing the customer's expectations of value. Students learn to focus their creativity and energy on developing attitudes and using systems that will increase customer satisfaction and lead to customer referral. Students learn about the systems and technology that drive the best organizations, at all levels, at any stage of customer relations.

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 include developing 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. It is recommended that all students complete all related professional studies courses before attempting this capstone course. Prerequisites: MRKT1001 or HOSP3050 and senior status. (PT) (WI)

Quarter Credit Hours 4.5

MRKT4030 INTERNATIONAL MARKETING

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

Quarter Credit Hours 4.5

MRKT4076 MARKETING EXTERNSHIP

This course provides students with the opportunity to apply basic knowledge in an actual work environment either within or outside the university. Students work for project managers under the guidance of faculty members. To be eligible, students must maintain a 2.0 grade point average and maintain a clean record of behavior as defined by the Student Code of Conduct. Prerequisite: 120 quarter credits completed.

Quarter Credit Hours 9.0

MRKT4097 MARKETING CAREER CO-OP

MRKT4098 MARKETING CAREER CO-OP

MRKT4099 MARKETING CAREER CO-OP

Eligible students may apply for a cooperative education assignment. These are industry experiences that allow students to gain academic credit for an invaluable work experience in the marketing area. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry.

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

MRKT4097 Quarter Credit Hours 4.5

MRKT4098 Quarter Credit Hours 9.0

MRKT4099 Quarter Credit Hours 13.5

RETAIL

RTL1005 RETAILING

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

Quarter Credit Hours 4.5

RTL1010 TEXTILES

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

Quarter Credit Hours 4.5

RTL1020 THE BUSINESS OF FASHION

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

Quarter Credit Hours 4.5

RTL1050 VISUAL MERCHANDISING

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

Quarter Credit Hours 4.5

RTL2010 APPAREL QUALITY ANALYSIS

This course provides students with a method for evaluating the quality of ready-to-wear apparel. Using an industry approach, the course integrates the study of traditional clothing construction with that of apparel production. Making informed business decisions in fashion merchandising and marketing requires an understanding of how apparel is manufactured and an appreciation of the features that affect cost and quality. Prerequisite: RTL1010.

Quarter Credit Hours 4.5

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

RTL2050 FASHION PROMOTION

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

Quarter Credit Hours 4.5

RTL2063 RETAIL INDUSTRY SEMINAR

This course is offered in three components. One component is devoted to the mathematics of merchandising with its ramifications and effects on profitability and terms of sale. The second component is presented in seminar and case study format where students explore the importance of decision making and its effects at all levels of the retail industry. The third component is the industry field trips. Students are encouraged to examine personal and professional goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and begin planned career opportunities for the future. Prerequisites: RTL1005, RTL1020. (PT) (WI)

Quarter Credit Hours 4.5

RTL2090 RETAIL EXPERIENCE

In this course students apply retail theory to real-world experiences. They develop appropriate attitudes and skills necessary for success in the retail environment. Sales management experience is the foundation of this course. Students also gain realistic and practical exposure to the merchandising, operations, and control functions of retailing. Prerequisite: RTL1005. (PT)

Quarter Credit Hours 4.5

RTL2095 RETAIL PRACTICUM LAB

This course is designed to give students laboratory experience in merchandising functions. Students participate in a simulated work environment under the supervision of faculty with expertise in the industry. Market analysis and trend research are included with "back of the house" simulations in buying, vendor communications, catalog operations and merchandise promotion modules. Prerequisite: RTL1005.

Quarter Credit Hours 4.5

RTL3010 MERCHANDISE BUYING

This course provides the student with the principles that govern the movement of merchandise. Students are expected to know the environmental factors that influence the behavior of consumers and the techniques for determining and predicting merchandise cycles.

This course outlines the merchandising activities and marketing trends of those industries involved with the production and providing of goods in the marketplace. The options of the buyer in making merchandise budgets, plans and decisions are presented. This background provides the basis for examining the merchandising activities and decisions expected of a buyer at the retail level. Buying activities are compared for a variety of retail settings. Prerequisite: RTL1005.

Quarter Credit Hours 4.5

RTL3020 MERCHANDISE MATHEMATICS

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

Quarter Credit Hours 4.5

RTL3030 COMPARATIVE RETAIL STRATEGIES

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

Quarter Credit Hours 4.5

RTL3055 GLOBAL INFLUENCES ON FASHION HISTORY

This advanced course focuses on the elements affecting dress from antiquity through the 20th century. Using an interdisciplinary approach students explore the complex relationship between dress and textiles as a reflection of material culture and phenomena such as social structure, technology, aesthetics, geography, politics and religion. The constants as well as the changes in human ecology are analyzed using primary sources including archeological discoveries, artworks, written documents, period photographs and extant objects. Critical thinking skills and scholarship are emphasized as students apply a historical framework to real world issues in today's global marketplace. Prerequisites: RTL1010, RTL1020. Quarter Credit Hours 4.5

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

RTL3076 RETAIL EXTERNSHIP

The student has the option of serving on an externship or, if the student meets the requirements, may substitute a cooperative education experience for this course. Other options may include a special project of substantial depth at the student's current place of employment, or a for-credit-only endeavor in a corporate or non-profit setting. All experiences are administered through the Career Development Office. Prerequisites: RTL2063 and RTL2095. Quarter Credit Hours 9.0

RTL4010 RETAIL EXECUTIVE DECISION MAKING

This course is presented seminar style as a capstone course for retail seniors. Guest speakers, situational role playing and trade journals are used to interpret current market trends, environmental and economic impacts on retailing. Students analyze interpersonal skills and discuss employee survival skills. Focus is also given to making merchandising and buying decisions. Prerequisite: Senior status. (PT) (WI) Quarter Credit Hours 4.5

College of Business/ The Hospitality College

MANAGEMENT AND THE HOSPITALITY INDUSTRY

MGHI1000 INTRODUCTION TO MANAGEMENT AND THE HOSPITALITY INDUSTRY

This course is a general introduction to management and the hospitality industry for undeclared majors. The course focuses on the planning, organizing, staffing and controlling functions of management. Students are also introduced to the various segments within the hospitality industry (lodging, food service, travel-tourism, and sports/entertainment/event management). Quarter Credit Hours 4.5

College of Culinary Arts

BAKING & PASTRY ARTS

BPA1100 PRINCIPLES AND TECHNIQUES OF BREAD PRODUCTION

This course provides a solid foundation in the principles and techniques of artisan bread production. Products covered include yeasted, naturally leavened, prefermented and unleavened breads and rolls, decorative breads, quick breads, and yeasted viennoiserie. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, hand shaping skills and baking methodology. (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 à choux, creams and custards. 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 AND PETITS FOURS

The course is designed to expose students to the proper procedure for producing cakes. Emphasis is placed on the numerous different types of cakes and fillings. Time is also spent on specialty cakes such as birthday cakes and wedding cakes. Petits fours are also introduced to the students. (HO) Quarter Credit Hours 7.5

BPA2100 ADVANCED CAKE DECORATING AND CLASSICAL FRENCH TORTES

This course covers classical cake 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 introduces the student to making marzipan showpieces. Prerequisites: BPA1400, sophomore status. (HO) (PT)
Quarter Credit Hours 7.5

BPA2200 CHOCOLATE AND SUGAR ARTISTRY AND SHOWPIECES

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

BPA2366 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 have a better understanding of commercial operations. Prerequisite: Completion of all freshman-level course work.
Quarter Credit Hours 13.5

BPA2396 PASTRY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various pastry arts kitchen rotations. Upon completion, the student has a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this hands-on experience. Prerequisite: Completion of all freshman-level course work.
Quarter Credit Hours 13.5

BPA3100 CONTEMPORARY PLATED DESSERTS

Daily course activities focus on the preparation and presentation of advanced American regional and international desserts. The history and origin of American and international desserts are discussed and contemporary versions of traditional desserts are produced. Advanced techniques of flavor development are emphasized. Dessert menu development and writing are introduced and implemented. Prerequisite: Junior status. (HO) (PT)
Quarter Credit Hours 7.5

BPA3200 MODERN CAKES AND TORTES, WEDDING CAKE TECHNIQUES AND DESIGN

Daily course activities focus on the preparation and presentation of advanced cakes, tortes and wedding cakes using modern production techniques and systems. Emphasis is on developing skills in the area of piping and construction, using gum paste, rolled fondant, modeling chocolate and various icings. Prerequisite: Senior status. (HO) (PT)
Quarter Credit Hours 7.5

BPA3300 FROZEN DESSERTS

This course covers the techniques used for making frozen desserts. Both the science and the practical application of frozen desserts are demonstrated and practiced. Students master the techniques necessary to produce frozen desserts for application in plated desserts, entremets and bombs. Prerequisite: CUL2255. (PT)
Quarter Credit Hours 3.0

BPA3310 INTRODUCTION TO ARTISAN BREADS

This course covers breakfast pastries and doughs with long fermentation using sourdough starters. Students create some small decorative amenities using different decorative doughs to enhance buffet and window displays. Emphasis is on proper dough fermentation techniques and proper product management. Prerequisite: A.S. degree in Culinary Arts.
Quarter Credit Hours 3.0

BPA3320 FUNDAMENTALS OF CHOCOLATE

This course focuses on the principles and techniques of chocolate tempering and preparing chocolate pralines, utilizing a variety of different chocolates, fillings, and decorating techniques. Students design and create basic showpieces and amenities using chocolate and various decorating techniques. Prerequisite: A.S. degree in Culinary Arts.
Quarter Credit Hours 3.0

BPA3330 BUFFET SHOWPIECE DESIGN

This course focuses on the principles of design concepts to produce culinary and pastry buffet showpieces. Emphasis is on the planning, designing, and preparation of showpieces using various sweet and savory mediums such as salt dough, dead dough, pastillage and sugar.
Quarter Credit Hours 3.0

BPA3340 WEDDING CAKE DESIGN

This course focuses on the preparation and presentation of wedding cakes using modern production and decorating techniques. Emphasis is on developing skills in the area of piping and construction using rolled fondant, gum paste, royal icing and various buttercreams. Prerequisite: A.S. degree in Culinary Arts.
Quarter Credit Hours 3.0

BPA3350 ARTISAN BREADS

This course covers breakfast pastries and doughs with long fermentation using sour dough starters. Students are asked to create some small decorative amenities using different decorative doughs to enhance buffet and window displays. Emphasis is placed on proper dough fermentation techniques and proper product management. Prerequisite: A.S. degree in Baking & Pastry Arts.
Quarter Credit Hours 3.0

BPA3360 CHOCOLATE ARTISTRY

In this class students build on the foundation laid in their sophomore chocolate and sugar artistry course. Emphasis is on the preparation of chocolates and confections using new and more efficient techniques as well as advanced decorating techniques. In addition, students plan, design and prepare a chocolate showpiece and smaller amenities. Prerequisite: A.S. degree in Culinary Arts.
Quarter Credit Hours 3.0

BPA4199 ADVANCED BAKING AND PASTRY CAREER COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings in the U.S. and abroad. Students apply their theoretical and practical knowledge under the supervision of a qualified pastry professional. Prerequisite: Completion of all junior-level course work, GPA of 3.25 for international co-op. Quarter Credit Hours 13.5

BPA4100 ARTISAN AND DECORATIVE BREAD

This course covers breakfast pastries and enriched doughs as well as long fermentation in artisan bread techniques. Emphasis is placed on the importance of proper dough handling and consistency of the finished product. Students are asked to create theme-specific three-dimensional showpieces utilizing different decorative doughs. Prerequisite: Junior status. (HO) (PT) Quarter Credit Hours 7.5

BPA4200 ADVANCED SUGAR AND CHOCOLATE ARTISTRY AND TECHNIQUES

Students build on the foundation laid in their sophomore sugar and chocolate artistry course. Emphasis is placed on the planning, designing, preparing and arranging of showpieces, and smaller amenities made from poured sugar, pulled sugar, blown sugar, chocolate and pastillage. The manufacturing of chocolate candies (pralines), using new and more efficient techniques, is also introduced. Prerequisite: Senior status. (HO) (PT) Quarter Credit Hours 7.5

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 are emphasized. (HO) (PT) Quarter Credit Hours 3.0

CUL1325 ESSENTIALS OF DINING ROOM

Students are introduced to front-of-the-house (FOH) operations and professional dining service techniques. Etiquette, quality service, positive guest relations, effective communication skills and guest check handling are emphasized. Students actively perform hot and cold food and beverage service using various service techniques. Students are prepared and take the Federation of Dining Room Professionals Associate Certification exam as an outcome assessment. (HO) (PT) Quarter Credit Hours 3.0

CUL1335 TRADITIONAL EUROPEAN CUISINE

Students are introduced to the cooking techniques of braising and stewing. Lecture, demonstration and production revolve around traditional European cuisine, ingredients and plate presentations. (HO) (PT) Quarter Credit Hours 3.0

CUL1345 INTRODUCTION TO BAKING & PASTRY

Production includes basic breads and rolls, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course. (HO) Quarter Credit Hours 3.0

CUL1355 NEW WORLD CUISINE

Students are introduced to cooking techniques of grilling/broiling, roasting and deep-frying. Lecture, demonstration and production revolve around North, Central and South American cuisine, ingredients and plate presentations. The proper use of knives and basic vegetable cuts is emphasized. (HO) (PT) Quarter Credit Hours 3.0

CUL1365 PRINCIPLES OF BEVERAGE SERVICE

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

CUL1375 NUTRITION AND SENSORY ANALYSIS

Students are introduced to the cooking techniques of steaming and poaching. Lecture, demonstration and production revolve around nutritional analysis of menus and recipes, and the sensory properties of food. The focus is on production of flavorful and nutritionally balanced entrées, vegetables and grains. (HO) (PT) Quarter Credit Hours 3.0

CUL1385 FUNDAMENTALS OF FOOD SERVICE PRODUCTION

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

CUL1395 PURCHASING AND PRODUCT IDENTIFICATION

Students engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated in this course. (HO) Quarter Credit Hours 3.0

CUL1405 SKILLS OF MEATCUTTING

Purchasing, receiving, evaluating and proper storage procedures are discussed. Emphasis is placed on primal and sub-primal cuts, federal inspections, grading, yields, and the classification of meats, poultry and game. Laboratory activities include hands-on fabrication of pork, beef, poultry and lamb. (HO) Quarter Credit Hours 3.0

CUL2215 GARDE MANGER

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

CUL2225 CLASSICAL FRENCH CUISINE

Students are introduced to the preparation of Cuisine Classique. Techniques learned in freshman culinary classes are applied and refined. Emphasis is placed on French menu terminology, techniques and sauces. Prerequisite: Sophomore status. (HO) (PT) Quarter Credit Hours 3.0

CUL2235 ADVANCED DINING ROOM PROCEDURES

Students are exposed to advanced table service techniques, tableside preparation, and the importance of team service and guest satisfaction. Students apply team service utilizing various service techniques. Students are introduced to wines of Old World wine regions as well as wines of the Southern Hemisphere and the laws regulating them. Students are also introduced to methods of merchandising food and beverage. Prerequisites: CUL1325, sophomore status. (HO) Quarter Credit Hours 3.0

CUL2245 INTERNATIONAL CUISINE

This course reinforces the techniques of grilling, deep-frying/shallow-frying, stir-frying, simmering, braising/stewing and steaming through the menu production of foods from around the world. The cuisines of China, Japan, Korea, Thailand, Vietnam, Philippines, India, Malaysia, Pakistan, the Middle East, Northern Africa, Greece, Turkey, Italy, Spain, Portugal, the Caribbean, Central America and South America are explored. Prerequisite: Sophomore status. (HO) Quarter Credit Hours 3.0

CUL2255 ADVANCED PATISSERIE/DESSERT

Emphasis is placed on the production of creams, ice creams, sorbets, mousse, chocolate, strudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured. Prerequisites: CUL1345, sophomore status. (HO) Quarter Credit Hours 3.0

CUL2366 CULINARY ARTS INTERNSHIP

Culinary Arts Internship provides students with a "hands-on" learning experience in preparing and serving food and beverages at the university's state-of-the-art internship facilities. Prerequisite: Completion of all freshman-level course work. (SL) Quarter Credit Hours 13.5

CUL2386 CULINARY ARTS INTERNATIONAL EXCHANGE

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland's most prestigious hotels. The educational learning takes place in regional education centers.

The France International Exchange program takes place at Ecole Supérieure de Cuisine en Française. The academic curriculum develops a student's practical and cognitive skills through the planning and preparation of entire meals. Cultural culinary experiences enhance the program through various field trips, seminars and demonstrations. Prerequisite: Completion of all freshman-level course work. Quarter Credit Hours 13.5

CUL2396 CULINARY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings in the U.S. and internationally. Selected students are exposed to various culinary and pastry arts kitchen rotations. Upon completion, students have a better understanding of the demands and expectations of the food service industry. Students must have a minimum GPA of 2.75 to participate in co-op. Academic credit is awarded for this "hands-on" experience. Prerequisite: Completion of all freshman-level course work. Quarter Credit Hours 13.5

CUL2576 CULINARY ARTS EXTERNSHIP

Culinary Arts Externship provides students with a "hands-on" learning experience in preparing and serving food and beverages in diverse industry work settings. Selected students are exposed to various culinary arts settings with permission of the dean of the College of Culinary Arts. Academic credit is awarded for this experience. Prerequisite: Completion of all freshman-level course work. Quarter Credit Hours 13.5

CUL3020 FOUNDATIONS OF WINE AND SPIRITS

This course introduces the student to a systematic sensory approach to wines and spirits and develops the student's ability to describe them in a marketable way. The course teaches a fundamental understanding of the relationship between climate, terrain, soils and grape varieties and the differentiation between quality levels of wine and spirits. Approximately 70 wines are tasted. Quarter Credit Hours 4.5

CUL3055 AMERICAN CUISINE TODAY

Students engage in research and discussion of American regional cuisines. Class activities include discussions of indigenous and emigrant cultures, geographical implications, ingredients, religion, and cooking techniques and their influence on cooking and dining as they occurred during the development of America. Prerequisite: A.S. degree in Culinary Arts. (PT) (HO) Quarter Credit Hours 3.0

CUL3065 ADVANCED BUFFET CATERING

Students work collaboratively to plan and create high quality buffets. Production planning and management budgeting, and technical accuracy are the basis of this course. Prerequisite: Junior status. (HO) Quarter Credit Hours 3.0

CUL3075 A LA CARTE CUISINE: EUROPE

Students are guided through planning and producing menu items in an à la carte setting. Emphasis is placed on traditional and contemporary European dishes. Sales forecasting, speed and accuracy of production, plate presentation, communication, and efficient service are key elements of study. Prerequisite: A.S. degree in Culinary Arts. (HO) Quarter Credit Hours 3.0

CUL3085 SPECIAL FUNCTION OPERATIONS

This course guides students in the principles of contracting, management, direction, presentation, service and evaluation of a special function. Students analyze both case studies and their own special functions. Prerequisite: Junior status. (HO) (PT) Quarter Credit Hours 3.0

CUL3091 OENOLOGY

This course provides a comprehensive study of wines. Emphasis is placed on the major wine producing regions of the world, focusing on classic Old World models and New World interpretations. Daily wine tastings incorporate structured analysis leading the student to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Students taste and analyze the classic styles of artisan cheeses from Europe and the U.S. Prerequisite: Junior status. (HO) (PT) Quarter Credit Hours 4.5

CUL3092 BREWING ARTS

Students develop an advanced understanding of traditional and modern styles of beer and brewed beverages by examining production methods and ingredients, and through detailed sensory analysis. Students explore historical context, as well as modern industry structures and trends. In addition to sensory analysis, lab hours also include two six-hour brewing sessions, and two four-hour field trips to local microbreweries and brewery restaurants.

Quarter Credit Hours 4.5

CUL3093 COFFEE, TEA OR NON-ALCOHOLIC BEVERAGE SPECIALIST

The role of non-alcoholic beverages in profitable beverage programs is a focus of this course. It combines advanced knowledge and application of coffee, tea, water, ready-to-drink and other non-alcoholic beverages with structured systematic tastings, analysis, production and service. Students analyze the application of these non-alcoholic beverage to the on-premise market. (PT)

Quarter Credit Hours 4.5

CUL3095 DESIGNING CONTEMPORARY PLATED DESSERTS

In this course, students apply knowledge of fundamental preparation, plating techniques, and standard practice in both production and presentation of plated desserts. Emphasis is placed on development of a flavor palette using both sweet and savory spices, herbs and cooking techniques. Prerequisite: Junior status. (HO)

Quarter Credit Hours 3.0

CUL3155 VEGETARIAN CUISINE

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

Prerequisite: Junior status. (HO) (PT)

Quarter Credit Hours 3.0

CUL3165 LIGHT AND HEALTHY DESSERTS

This course presents methods of developing desserts by either creating new desserts that are light and healthy or by substituting ingredients in traditional desserts to make them lower in fat. The daily production focuses on substituting low-fat items for high fat while retaining the dessert's quality, quantity, variety and visual appeal. Students are encouraged to utilize their knowledge of sound nutritional principles to develop original creations. The production covers all aspects of the pastry shop from basic baked items to more elaborate dessert presentations.

Prerequisite: NUTR2001. (HO)

Quarter Credit Hours 3.0

CUL3175 DESIGNING HEALTHY DESSERTS

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

pastry shop from basic baked items to more elaborate dessert presentations. Prerequisite: Junior status.

Quarter Credit Hours 3.0

CUL3200 PLANT-BASED CUISINE

Students learn the reasons why people choose vegetarian diets including cultural and global perspectives, economics and health. Daily production focuses on the types, preparation and nutritional aspects of vegetarian dishes and meals that fit into the two classifications: vegan, lacto/lacto-ovo vegetarian diets.

Prerequisite: Junior status.

Quarter Credit Hours 3.0

CUL3250 SUSTAINABILITY IN THE CULINARY KITCHEN

This course defines, explores and explains sustainable foods as they relate to the roles and responsibilities of future chefs and food service managers. Students explore the national and global economic, agricultural, political and ethical issues regarding the use of sustainable foods in the food service industry.

Prerequisite: A.S. degree in Culinary Arts or Baking & Pastry Arts.

Quarter Credit Hours 4.5

CUL3300 CONSCIOUS CUISINE

Advanced techniques of seasonable and sustainable sound food preparation and menu development are discussed as they apply to current research reflected in the current sustainability principles. Students research, adapt and create full-flavored, healthful recipes and articulate the possible connection these dishes may have to overall health and wellbeing. Emphasis is on the use of natural flavor enhancers and the role they play in the gustatory acceptance of a dish. Applications focus on recipe and menu development as it applies to spa cuisine models.

Prerequisite: CUL3250.

Quarter Credit Hours 3.0

CUL4010 ADVANCED BUFFET AND SPECIAL FUNCTION OPERATIONS

In this course students work collaboratively to plan and create high quality catering functions and buffets. Emphasis is on learning the principals of development, management, delivery, presentation and high-quality food styling. Prerequisite: Junior status. (HO)

Quarter Credit Hours 3.0

CUL4020 NEW WORLD WINE AND SPIRITS

This course offers the student an advanced understanding of New World wines and spirits (in particular California, Australia, New Zealand, South Africa, Chile and Argentina), the evolution of flavor and taste paradigms, and familiarization with the primary wine appellations of the U.S. The geographic, historical and social contexts of alcoholic beverages in each nation are discussed, and trends of production, consumption and export markets are reviewed. The major spirits of each nation are tasted, reviewed and discussed, with advanced sensory analysis being a major course component. Seventy-five to 85 wines and spirits are tasted during the course. Prerequisite: CUL3020 or CUL3091 or CUL4960 or FSM2055.

Quarter Credit Hours 4.5

CUL4030 CLASSIC OLD WORLD WINE AND SPIRITS

This course offers the student an advanced understanding of classic European models of wines and spirits production, the evolution of appellations and the concept of terroir. The course concentrates on the wine regions of France, Italy, Germany, Spain and Portugal as well as familiarizing the student with less-well-known European producing countries. Advanced sensory analysis is a major component of the class. Seventy-five to 85 wines and spirits are tasted during the course. Prerequisite: CUL3020 or CUL3091 or CUL4960 or FSM2055.
Quarter Credit Hours 4.5

CUL4045 SPIRITS AND MIXOLOGY MANAGEMENT

This course offers the student an advanced understanding of spirits, liqueurs, cocktails and mixology to design and supervise a successful bar operation. Spirits, liqueurs, cocktails and mixology principles are discussed within cultural, historical and business context. Advanced sensory analysis, cocktail recipe creation and production methods, inventory, cost analysis and merchandising are major components of this course. Alcohol liability and server training are reviewed. Students take the International School of Mixology Bartending Certificate. Prerequisite: Junior status.
Quarter Credit Hours 4.5

CUL4055 FOODS OF THE WORLD

Students research and produce menus representative of the cuisines of the Caribbean, Mexico, South America, Africa and the Middle East. Discussion includes the diffusion of such cuisines in contemporary cooking and the historical influence of these cultures. Prerequisite: Senior status. (HO) (PT)
Quarter Credit Hours 3.0

CUL4065 FOODS OF ASIA AND THE ORIENT

Students explore the planning and preparation of advanced menus reflecting influences from the countries of Asia. In an à la carte setting, this class provides students with a solid understanding of Asian food culture, cooking techniques, ingredients and dining styles. Emphasis is on the cuisines of China and Taiwan, Japan and Korea, Indonesia, Philippines, Malaysia, Singapore, Thailand, Vietnam, Kampuchea, Laos, India, Pakistan, and Sri Lanka. Emphasis is on the use of indigenous ingredients and cooking techniques and the fusion of Asian cuisine into modern American cookery. Prerequisite: A.S. degree in Culinary Arts. (HO)
Quarter Credit Hours 3.0

CUL4075 FOOD SERVICE TECHNOLOGY AND DESIGN

This course provides the student with the opportunity to work with and explore a variety of food service technologies. Cost analysis of various equipment and energy sources is conducted in a research setting. Proper planning, layout and design of food service production facilities are discussed. Prerequisite: Senior status. (HO)
Quarter Credit Hours 3.0

CUL4085 DINING ROOM SUPERVISION

This course is designed to instruct students in the art of dining room supervision in both à la carte and banquet environments. The principles of staffing, station management, reservation management, cash control and payment processing are studied. Students perform all functions in a dining room setting. Prerequisite: A.S. degree in Culinary Arts. (HO)
Quarter Credit Hours 3.0

CUL4155 ATHLETIC PERFORMANCE CUISINE

This laboratory course emphasizes the importance of how food can enhance athletic performance. This course focuses on creating menus specifically geared for the training tables of various sports. Students utilize and apply their knowledge of nutrition, biochemistry, anatomy and physiology to develop individual assessments and menus for specific disciplines. Prerequisites: NUTR3030, SCI3040 and senior status. (HO) (PT)
Quarter Credit Hours 3.0

CUL4165 PRODUCT RESEARCH AND DEVELOPMENT

This senior-level course builds on and applies knowledge learned in several previous courses, including nutrition and sensory analysis, food science, and Cost control. Students complete several experiments on food products during the first few days of class. On Weeks 4 through 11, student teams develop food products from concept through prototype development. This class is conducted in a non-production kitchen, and students are expected to scale and convert formulas, complete basic costing calculations, and perform and interpret nutritional analyses. Prerequisites: FSM3025 and senior status. (HO)
Quarter Credit Hours 3.0

CUL4175 SPA CUISINE

Advanced techniques of nutritionally sound food preparation and menu development are discussed as they apply to current research reflected in the current USDA food guide pyramid. Students explore the unique flavor systems of the world as they impact ethnic cuisine. Emphasis is on redesigning recipes which maintain the integrity of unique cultural flavors while adapting current nutritional research to health and well being. Applications focus on recipe and menu development as it currently applies to current spa cuisine models. Prerequisite: Senior status. (HO)
Quarter Credit Hours 3.0

CUL4185 SOMMELIER CAPSTONE

This course provides a comprehensive overview of wine knowledge, sales and service techniques, giving students the ability to select appropriate beverages emphasizing wines for on-premise programs. Students focus on food and beverage pairings, the development of beverage lists, and the training techniques for successful sales. Relevant selection and purchasing of beverages, inventory controls, storage and distribution management is also emphasized. Liquor liability and responsible service is emphasized throughout. Prerequisite: CUL3091 or CUL4020 or CUL4030.
Quarter Credit Hours 4.5

CUL4198 ADVANCED CULINARY NUTRITION CAREER COOPERATIVE EDUCATION

This capstone course provides the student with experiential learning in diverse domestic and international industry work settings. Students apply their theoretical and practical nutrition knowledge under the supervision of an executive chef and/or registered dietitian. Prerequisite: Completion of all junior-level course work, GPA of 3.25 for international co-op.
Quarter Credit Hours 13.5

CUL4960 SOMMELIER TRAINING, GERMANY

This academically challenging program gives students the opportunity to study wines from around the world at an internationally recognized wine school based in Koblenz, Germany. Participants have three weeks of lectures and classroom presentations by experts in

their fields. Evening excursions to neighboring wineries on the Mosel and Rhine rivers are included. Classes are augmented with one week of traveling throughout the neighboring wine growing regions of Europe, including Switzerland and France. There is a comprehensive exam at the completion of the course and a wine certificate is awarded. Prerequisites: A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean. Quarter Credit Hours 13.5

CUL4961 CUISINES AND WINES OF EUROPE

This course offers an integrated curriculum incorporating theoretical and practical instruction in the art of European cuisine and wines. The course concentrates on the cuisines and cultures of the many regions of Europe. Prerequisites: A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean. Quarter Credit Hours 13.5

CUL4966 PAN ASIAN CUISINE

This course offers an integrated curriculum incorporating theoretical and practical instruction in the art of Pan Asian cooking. The course concentrates on the cuisine and culture of Singapore, China, India, Malaysia, Indonesia, Thailand and Indochina. Prerequisites: A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean. Quarter Credit Hours 13.5

FOOD SERVICE MANAGEMENT

FSM1065 FOOD SAFETY AND SANITATION MANAGEMENT

Students explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (HO) Quarter Credit Hours 1.5

FSM2025 FOOD AND BEVERAGE COST CONTROL

Food and Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting. Prerequisite: MATH0001 or concurrent or placement. (HO) (WI) Quarter Credit Hours 4.5

FSM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROLS

This course allows the student to learn and to apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food and beverage costs and to analyze sales. This course introduces various food service concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success. Prerequisite: MATH0001 or concurrent or placement. (HO) Quarter Credit Hours 4.5

FSM3025 FOOD SCIENCE

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation, processing, and storage of food products. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO) (PT) Quarter Credit Hours 4.5

FSM3035 SUPERVISION FOR FOOD SERVICE PROFESSIONALS

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

FSM3040 FOOD SERVICE FINANCIAL SYSTEMS

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

FSM4070 THE BUSINESS OF LICENSED ALCOHOLIC BEVERAGES IN THE UNITED STATES

This course offers the student a comprehensive overview of the costs of producing, distributing and selling licensed alcoholic beverages in the U.S. and the relationship between costs, profit margins and sales. Each segment of the three-tiered distribution system is analyzed and the legal aspects of producing, distributing and selling licensed beverages are also examined. Internet sales and the challenge they pose to the current system are evaluated, with the focus being on the impact of the current system on the consumer and how the consumer's needs are addressed. Site visits to exemplary wholesalers and retailers are also integrated into the course. Prerequisite: CUL3020 or CUL3091 or FSM2055. Quarter Credit Hours 4.5

NUTRITION

NUTR2001 INTRODUCTION TO NUTRITION

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

NUTR3030 NUTRITION ASSESSMENT

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

NUTR3050 LIFE SPAN NUTRITION

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

NUTR4030 MEDICAL NUTRITION THERAPY

The course familiarizes the student with the principles of Medical Nutrition Therapy. The critical role of food and nutrients and their effects on various disease states is discussed. Students explore a variety of issues that may impact the management of existing diseases. Prerequisites: NUTR3030, NUTR3050, SCI3040 and senior status. (HO) (PT) (WI) 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 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 course work, 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 are also examined in commercial, industrial and institutional areas of food service.

Quarter Credit Hours 4.5

FSM1065 FOOD SAFETY AND SANITATION MANAGEMENT

Students explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (HO) Quarter Credit Hours 1.5

FSM2010 MEDICAL FOOD SERVICE

This course introduces students to the principles of food service management in health care organizations. The food service manager's involvement in patient care and related areas of health care organizations is examined. Quarter Credit Hours 4.5

FSM2055 BEVERAGE APPRECIATION

This intermediate course refines the student's knowledge of beverages served in a variety of hospitality operations. Emphasis is placed on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined. Prerequisite: Sophomore status. Quarter Credit Hours 4.5

FSM2060 FOOD PREPARATION MANAGEMENT

This intermediate-level course combines the fundamentals of food theory with hands-on small quantity food production. Students demonstrate the basic operational procedures within a food service operation through theory, demonstration and production. Prerequisites: FSM1065, FSM1070. Quarter Credit Hours 9.0

FSM2065 ESSENTIALS OF INTERNATIONAL FOOD AND BEVERAGE

This course introduces the student to the significance of food and beverage as it relates to the travel/tourism and hospitality industry. Students build a fundamental knowledge to effectively communicate with travel/tourism/hospitality planners and food service staff. Emphasis is placed on linking food, wine and tourism, and the impact related to tourism destination development internationally. This course also examines international service styles, cultural etiquette, food terminology, and basic food and wine pairings. Prerequisite: FSM1065. Quarter Credit Hours 4.5

FSM2075 HOTEL FOOD AND BEVERAGE CONTROLS

This course is designed to complete a student's foundation in purchasing and food and beverage operational controls. Emphasis is placed on methods used by hotel managers in order to increase food and beverage operational profits through maximizing revenues and controlling costs. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Prerequisite: FSM2085 or CUL1395. Quarter Credit Hours 4.5

FSM2080 FOOD SERVICE OPERATIONS

This intermediate-level course is designed to complete a student's foundation in purchasing as well as food and beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Students use current technology to develop income statements and manage back-of-the-house operations. Prerequisite: FSM2085 or CUL1395. Quarter Credit Hours 4.5

FSM2085 HOTEL FOOD AND BEVERAGE OPERATIONS

This course is designed to introduce the student to the roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification and guest service styles and standards used in various lodging operations. Corequisite: FSM1065. Quarter Credit Hours 4.5

FSM2098 FOOD SERVICE MANAGEMENT EXTERNSHIP

This externship provides in-depth experience in food and beverage operations. Rotational assignments incorporate both front- and back-of-the-house operations. It includes day, evening, and weekend shifts. A limited number of students may be able to substitute this course for FSM2099. Prerequisite(s): CUL1325 or FSM1070, FSM1065, approved sanitation certificate. (SL) Quarter Credit Hours 13.5

FSM2099 FOOD SERVICE MANAGEMENT PRACTICUM

This course is a requirement for all students in the Restaurant, Food and Beverage Management degree program. The practicum provides in-depth experience in food and beverage operations. Rotational assignments incorporate both front- and back-of-the-house operations. Prerequisite: CUL1325 or FSM1070. (SL) Quarter Credit Hours 13.5

FSM3001 FOOD SERVICE MANAGEMENT SYSTEMS AND HUMAN RESOURCE APPLICATIONS

This course is intended to prepare the students to apply sound human resource management principles to situations encountered within the hospitality industry. Students examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments. Prerequisite: CUL2366 or CUL2386 or CUL2396 or BPA2366 or BPA2396. (PT) Quarter Credit Hours 4.5

FSM3012 ADVANCED MENU ANALYSIS

This course focuses on researching current market trends and discovering their impact on commercial food service operations. Students analyze the effectiveness of current menu designs to specific operational data. Students also apply basic menu design techniques to enhance classroom assignments. Prerequisite: FSM2080 or FSM3001 or SEE3008. Quarter Credit Hours 4.5

FSM3020 DINING SERVICE MANAGEMENT

This intermediate course concentrates on the comprehensive study of dining service operations within the food and beverage industry. Emphasis is placed on human resource development, staffing, facility design, internal marketing, and fiscal accountability. Prerequisite: FSM2080 or SEE3008. Quarter Credit Hours 4.5

FSM3030 FACILITIES DESIGN AND ANALYSIS

This intermediate course introduces students to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. Students are introduced to the need for proper planning, layout and design of production and service areas. Students become familiar with computer systems designed in restaurant planning. The major portion of the course is student involvement in individual projects on kitchen layout. Prerequisite: FSM1001 or HOSP1001 or SEE1001 or A.S. degree in Culinary Arts or Baking & Pastry Arts. 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: FSM2098 or FSM2099 or FSM3001. (WI) Quarter Credit Hours 4.5

FSM4040 ON-SITE FOOD SERVICE

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

FSM4060 HOSPITALITY OPERATIONS MANAGEMENT

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation. Prerequisites: FSM2075 or 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. Prerequisites: FSM2075 or FSM2080 or FSM2098 or FSM2099 or FSM3001, senior status. (PT) Quarter Credit Hours 4.5

FSM4880 BEVERAGE OPERATIONS MANAGEMENT

This upper-level course examines the creation and management of a beverage operation. Planning topics include concept, identification of target market and creating a bar business. The creation of a business plan is discussed. Management topics include bar layout and operations, trend identification and product selection, basic production methods, costing and pricing, inventory methods and human resources management. The creation of wine lists, beer lists and cocktail menus is also discussed. Responsible Beverage Service is stressed. Prerequisite: CUL4045. Quarter Credits Hours 4.5

HOSPITALITY MANAGEMENT

HOSP1001 THE HOSPITALITY FIELD

This course is an introduction to the various segments within the hospitality industry (lodging; food service; travel and tourism; and sports, entertainment and event management). The course is intended to prepare the student to apply sound management principles to the challenges encountered within the industry. (CS) Quarter Credit Hours 4.5

HOSP1008 CUSTOMER/GUEST SERVICE MANAGEMENT

This introductory course is a study of customer/guest service management within the hospitality industry. Emphasis is placed on the development of service standards, the problem solving process, data gathering techniques, technological methods and fiscal accountability. Prerequisite: FSM1001 or HOSP1001 or MGH1000 or SEE1001. Quarter Credit Hours 4.5

HOSP1010 FRONT OFFICE OPERATIONS

This course familiarizes students with the front office department of the hotel. Emphasis is placed on guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. Students 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 SEE1001. Quarter Credit Hours 4.5

HOSP1080 TECHNOLOGY IN THE TOURISM/HOSPITALITY INDUSTRY

This introductory course provides a comprehensive hands-on learning skill with the various information systems in the hospitality industry. Students gain basic knowledge in the use of property management systems, Global Distribution Systems, Point of Sale systems, Internet distribution systems and any other current technology available to the travel/tourism and hospitality industry. Prerequisite: HOSP1001 or TRVL1011. Quarter Credit Hours 4.5

HOSP2011 HOSPITALITY SALES AND MEETING MANAGEMENT

This course familiarizes students with the scope of sales, meeting and event management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: CUL1325 or HOSP1008 or SEE2020 or TRVL2040. (HO) Quarter Credit Hours 4.5

HOSP2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties is also investigated. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001. Quarter Credit Hours 4.5

HOSP2030 HOSPITALITY HUMAN RESOURCES AND DIVERSITY LEADERSHIP

Operational and staff managers in today's hospitality-related businesses often manage a diverse group of employees and are responsible for compliance with employment laws and human resource policies. Therefore, managers must be knowledgeable about laws and best practices when working with their employees. This course helps students develop managerial knowledge and skills in several areas of human resource management including recruiting, interviewing, selection, orientation, training, performance evaluation and management, discipline, terminations, and employee and union relations. Prerequisite: Sophomore status. (PT) (WI) (HO) Quarter Credit Hours 4.5

HOSP2050 INTERNATIONAL TOUR AND HOTEL OPERATIONS

This course is taught only on a campus outside of the United States during a term abroad program. The course focuses on cultural, political, legal, and economic forces and their impact on tourism and how hospitality management practices differ among countries. Students plan and participate in a variety of tours and professional site visits in order to gain first-hand knowledge of the international travel experience. Prerequisites: Must be accepted in Term Abroad Program, junior year status. Quarter Credit Hours 9.0

HOSP2098 HOTEL EXTERNSHIP

This externship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments incorporate both front-and back-of-the-house operations. It includes day, evening and weekend shifts. A limited number of students may be able to substitute this course for HOSP2099. Students need to see their respective dean for admission procedures to this course. Prerequisites: HOSP1008, HOSP1010 or HOSP1011, FSM1065, FSM2085, approved sanitation certificate. Quarter Credit Hours 13.5

HOSP2099 HOTEL INTERNSHIP

All students majoring in Hotel Management are required to participate in the Hotel Internship at one of the university's practicum properties. The internship provides an in-depth experience in the lodging and food and beverage departments. Rotational assignments incorporate both front- and back-of-the-house operations within each department. Prerequisites: HOSP1008, HOSP1010 or HOSP1011, FSM1065, FSM2085, approved sanitation certificate. (PT) Quarter Credit Hours 13.5

HOSP3020 TRADE SHOW/EXPOSITION MANAGEMENT

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

HOSP3033 HOTEL PROPERTY OPERATIONS

This course introduces the student to the role of the property operations manager. Essential elements of engineering, housekeeping and security are studied. The student is introduced to technical and legal issues related to these departments. Prerequisite: HOSP2098 or HOSP2099 or SEE2010 or TRVL2099 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 stresses 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. (HO) (SL) Quarter Credit Hours 4.5

HOSP3045 MANAGEMENT OF VACATION OWNERSHIP (TIMESHARE) RESORTS

This course covers concepts and issues related to the marketing and management of vacation ownership (timeshare) properties. Owner-manager relationships are highlighted. Additionally, important financial issues related to initial development, budget management and renovations are covered. Best practices of leading companies are examined. Contrasts are made among typical lodging properties, traditional resorts, full ownership resorts, destination clubs and fractional ownership resorts. Prerequisite: HOSP1010 or HOSP2020. Quarter Credit Hours 4.5

HOSP3050 HOSPITALITY STRATEGIC MARKETING

This is an upper-level course dealing with the broad scope of hospitality marketing placing emphasis on the analysis, structure and strategy of the hospitality marketing department, departmental budgeting, allocation of resources, market research, media selection and effectiveness of the marketing plan. Case studies and assigned readings examine current marketing issues. A directed work project may be incorporated into this course. Prerequisite: Junior status. (HO) (PT) 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 franchises. The advantages and disadvantages of franchising are reviewed, analyzed and discussed. The concepts are relevant for any student interested in becoming an owner of a franchised business. Prerequisites: HOSP3050 or MKT1001, ACCT3020 or ACCT3025. Quarter Credit Hours 4.5

HOSP3060 PRIVATE CLUB MANAGEMENT

This upper-level course examines the private club industry and its specific challenges. Emphasis is placed upon the manager's role with the governing board, membership, staff and management of the clubhouse and recreation activities. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001. Quarter Credit Hours 4.5

HOSP3065 HOSPITALITY SECURITY AND RISK MANAGEMENT

This course is designed to familiarize the student with the various elements of risk management throughout the hospitality industry. It is intended to supply the student with a strong foundation in the elements necessary to provide a safe and secure venue and to reduce ownership liability. Prerequisite: Junior status. Quarter Credit Hours 4.5

HOSP3077 REVENUE MANAGEMENT

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

HOSP3092 DIRECTED WORK EXPERIENCE II

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

HOSP3098 DIRECTED WORK EXPERIENCE III

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

HOSP3191/HOSP3291/HOSP3391 DIRECTED WORK EXPERIENCE I

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

HOSP3810 SPA MANAGEMENT

This course examines the growing segment of spas and spa services within hospitality operations. Strategies for the design and development of a successful spa concepts are discussed with emphasis placed on management, marketing and fiscal performance. Prerequisite: Junior status. Quarter Credit Hours 4.5

HOSP3850 NEGOTIATIONS AND AGREEMENTS

This intermediate-level course explores a variety of hospitality industry negotiations and interactions. The course discusses the skills necessary to recognize situations within the hospitality industry which call for bargaining. This course also articulates the development of agreed elements necessary to properly record the outcomes of the negotiation process, the numerous agreements/contracts that are prevalent in the hospitality industry, and the implementation and management of agreements and contracts. Prerequisite: LAW2001 or LAW2010. (PT)
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 are 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, are reviewed. Prerequisites: ACCT3020 or ACCT3025 or FHSV3001, HOSP3050.
Quarter Credit Hours 4.5

HOSP4012 DEVELOPING AND MANAGING A SMALL HOSPITALITY LODGING PROPERTY

This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered. Prerequisites: ACCT3020 or ACCT3025, HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

HOSP4020 CULTURAL DIVERSITY MANAGEMENT

This course focuses on the issues related to domestic and international multi-cultural management. Students examine the synergistic opportunities presented by the diverse workforce and develop strategies that respect and value individual differences. Prerequisite: SOC2001 or SOC2020 or SOC2901.
Quarter Credit Hours 4.5

HOSP4060 HOSPITALITY MANAGEMENT SEMINAR

This is a senior-level capstone course designed to give students insight into hospitality strategy. Using a variety of teaching methods including the case study approach, realism is introduced into the classroom, improving the critical thinking and decision-making ability of the student. The course is also designed to integrate appropriate computer-based simulation and applications programs into management theory. A directed work project may be incorporated into this course. Prerequisite: ACCT3020 or ACCT3025, HOSP3050 or MRKT1001.
Quarter Credit Hours 4.5

INTERNATIONAL HOTEL AND TOURISM MANAGEMENT

IHTV3010 INTERNATIONAL HOSPITALITY MANAGEMENT

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

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

SEE1001 INTRODUCTION TO SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

This course introduces students to the sports/entertainment/event management field. Emphasis is on the historical development, organizational structure and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers,

Quarter Credit Hours 4.5

SEE2010 FACILITIES OPERATIONS

This course introduces students to the functions, procedures and systems necessary to plan, develop, operate and maintain indoor/outdoor sport and recreation facility environments. Emphasis is on the importance of the facility manager's role in maintaining the physical plant and grounds for maximum safety, comfort and profitability. Prerequisite: FSM1001 or FSM3001 or HOSP1001 or SEE1001. (HO) (PT)
Quarter Credit Hours 4.5

SEE2015 LEADERSHIP IN RECREATION/LEISURE SETTINGS

This course explores leadership qualities, styles and group dynamics. Students examine a selection of program activities and guidelines for presenting and developing them effectively. Focus is on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing are discussed.
Quarter Credit Hours 4.5

SEE2020 EVENT MANAGEMENT

This course introduces students to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (HO) (PT)
Quarter Credit Hours 4.5

SEE2030 THE ENTERTAINMENT INDUSTRY

This course is designed to provide students core knowledge of the diverse and dynamic entertainment industry. The topics explored through this course include the historical development of the entertainment industry, current trends and industry regulations, theater and the arts, music, cinema, sports entertainment, television, and alternative entertainment. Issues related to industry best practices, effective artist/performer management and entertainment event production are also discussed. Prerequisite: SEE1001 or HOSP1001 or FSM1001 or FSM3001. (PT)
Quarter Credit Hours 4.5

SEE2040 OUTDOOR RECREATION PLANNING

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

SEE2070 THE GAMING INDUSTRY

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

SEE3008 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT ANCILLARY SERVICES AND REVENUES

This course explores the business dynamics of ancillary services and revenues in the sports, entertainment and event management industry by concentrating on the current procedures and standards for managing concessions, catering, merchandising, and retail operations. VIP services, premium revenue opportunities, effective techniques for responsible alcoholic beverage service, and cost control procedures are also incorporated. Students focus their study on the manager's role in delivering these services in an effective and entrepreneurial manner. Prerequisites: SEE2010, SEE2020, SEE2030. (PT)
Quarter Credit Hours 4.5

SEE3010 TICKET SALES AND OPERATIONS

This course introduces students to the ticketing operation of a major facility. The course concentrates on the sales, marketing and merchandising of the facilities inventory. Emphasis is placed on day-to-day management procedures and the technology utilized to control this box office inventory. Prerequisites: SEE2010, SEE3008. (HO) (PT)
Quarter Credit Hours 4.5

SEE3015 MANAGING GAMING OPERATIONS

This advanced course is designed to familiarize the student with basic knowledge about managing casino properties. Discussions include casino financial management, organizational structure, gaming terminology, casino design, and special emphasis on casino marketing. International and Internet gaming markets are also explored. A field trip to a pre-selected casino is mandatory. Prerequisite: SEE2070.
Quarter Credit Hours 4.5

SEE3020 PROFESSIONAL SPORTS MANAGEMENT

This course focuses on the management and issues related to professional sports enterprises. Emphasis is placed on the theoretical foundations of professional sports and the application of management principles in the industry.
Quarter Credit Hours 4.5

SEE3030 ATHLETIC COACHING AND ADMINISTRATION

This course focuses on understanding basic coaching/administrative principles and philosophies for sports and athletics. It emphasizes the interscholastic and intercollegiate experiences. Students explore a wide range of topics related to the current issues and trends in athletic coaching and administration. Prerequisite: LEAD2001.
Quarter Credit Hours 4.5

SEE3040 SPECIAL EVENT MANAGEMENT: CEREMONY AND PROTOCOL

This course is designed to prepare students to plan and execute ceremonial and protocol-sensitive events, such as social/life cycle events, governmental and political events and hallmark events. Emphasis is placed on cultural, political and social customs and the impact these elements have on the planning process. A directed work project may be incorporated into this course. Prerequisite: SEE2020 or HOSP2011 or FSM3001.
Quarter Credit Hours 4.5

SEE3045 MEDIA RELATIONS

This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies are utilized in a laboratory environment. Emphasis is placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations. Prerequisites: ENG1021 or ENG1921, ENG1030 or ENG1930.
Quarter Credit Hours 4.5

SEE3055 INTERNATIONAL SPECIAL EVENT MANAGEMENT

This upper-level course, taught only on a campus outside of the United States during a term abroad program, focuses on the development, planning and management of international special events. Emphasis is placed on research and development, site selection, social and cultural issues, marketing and sponsorship, and human resource management. In addition, the challenges presented by producing an event in a non-domestic venue is explored in detail. Prerequisites: SEE2020, acceptance in term abroad.
Quarter Credit Hours 9.0

SEE3060 CONCERT AND EVENT PRODUCTION

This course focuses on event and concert tour production. Emphasis is placed on managing a show on stage, back stage and on the road. In addition, tools for set building, lighting, sculpting sound with microphones and mixers, reviewing basic electrical formula, performance contracts, technical riders and a production checklist are explored. Prerequisites: SEE2010, SEE2030.
Quarter Credit Hours 4.5

SEE3065 FUNDAMENTALS OF FUNDRAISING AND PHILANTHROPY

This course is designed to explore the role fundraising and philanthropy can play in the success of the nonprofit and voluntary sectors of industry. The focus is on acquiring a sound knowledge base pertaining to sponsorship opportunities, grants, campaigns (capital and annual), planned giving and corporate partnerships. In particular, the course addresses the most effective strategies for leveraging such affiliations so that organizations achieve their funding goals. Prerequisites: HOSP2011 or SEE2020.
Quarter Credit Hours 4.5

SEE3080 GOLF OPERATIONS MANAGEMENT

This course introduces students to the role of management in golf facilities operations. Emphasis is on the administration of course procedures, tee times and retail space. Pro shop operations and the impact on customer and player relations is analyzed. Player performance analysis and instructional methodology is also discussed. Prerequisites: HOSP3050, SEE3070. Quarter Credit Hours 4.5

SEE3090 GOLF COURSE DESIGN AND CONSTRUCTION

This course introduces students to the principles and techniques of golf course design and development. Emphasis is on the interconnections between the golf architect, player, environment, and the economics of course development and renovation. Historical perspectives, rules and construction sequencing are also discussed. Prerequisite: SEE3070. Quarter Credit Hours 4.5

SEE4020 SPORTS AND ENTERTAINMENT MARKETING

This course exposes students to marketing concepts relating to the sports and entertainment industries. It addresses various products, consumer markets, strategic market analysis and valuation within the sports/entertainment industries. Major topics include the negotiation process, promotions, public relations, market research and sponsorships. Prerequisite: HOSP3050 or MRKT1001. Quarter Credit Hours 4.5

SEE4050 PUBLIC ASSEMBLY FACILITY MANAGEMENT

This course integrates the various operational functions of public assembly facilities. Students focus on advanced management principles, practices and methods. Prerequisites: HOSP3050 or MRKT1001. (PT) Quarter Credit Hours 4.5

SEE4060 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT SEMINAR

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student. Prerequisites: ACCT3020 and either HOSP3050 or MRKT1001. (PT) Quarter Credit Hours 4.5

SEE4099 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT EXTERNSHIP

This senior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting. Prerequisite: SEE4050. Quarter Credit Hours 13.5

TRAVEL-TOURISM

TRVL1010 DESTINATION GEOGRAPHY I

This introductory course is designed to acquaint the student with important destinations in the U.S., Canada, Mexico, South America and the Caribbean. The course discusses cultural, recreational and social significance to the traveler. Quarter Credit Hours 4.5

TRVL1011 DESTINATION GEOGRAPHY II

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

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) (HO) 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. (SL) (WI) Quarter Credit Hours 4.5

TRVL2099 TRAVEL CENTER PRACTICUM

The travel practicum affords the student the opportunity to combine previous academic courses with a practical approach to various travel operations. Students receive hands-on experience while on rotation through Johnson & Wales practicum sites. Sites include the Rhode Island State House, Providence—Warwick Convention & Visitors Bureau, a Visitor Information Center located at T.F. Green Airport, and Collette Vacations. The culmination of the practicum experience is a tour to a selected destination, for which students research, negotiate and develop a highly anticipated journey. Prerequisite: HOSP1010 or HOSP1080 or TRVL1035. (PT) Quarter Credit Hours 13.5

TRVL2801 WORLD GEOGRAPHY

This course is designed to provide the student with the knowledge and skills necessary to work and travel in a global environment. Students explore both current and emerging destinations from around the world. The course discusses the cultural, recreational and social significance to the traveler and the economy, and is only offered during the term abroad. Quarter Credit Hours 4.5

TRVL2810 AVIATION AND AIRLINE INDUSTRY MANAGEMENT

This course familiarizes students with the U.S. and international airline industry. The course focuses on the organization and management functions of the airlines, and emphasizes the application of class material to current industry issues. Prerequisite: Sophomore status. Quarter Credit Hours 4.5

TRVL3010 DYNAMICS OF TOURISM

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

Quarter Credit Hours 4.5

TRVL3020 ECOTOURISM

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

Quarter Credit Hours 4.5

TRVL3030 INTERNATIONAL POLICIES OF TOURISM

This is an intermediate-level course which is designed to provide the student with an increased understanding in the area of international tourism development. Emphasis is placed on the definitive study of the essential components for a successful national tourism program. Prerequisite: TRVL3010. (HO)

Quarter Credit Hours 4.5

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: FSM2098 or FSM2099 or HOSP2098 or HOSP2099 or SEE2020 or TRVL2099.

Quarter Credit Hours 4.5

TRVL3080 DYNAMICS OF THE CRUISE INDUSTRY

This course acquaints students with the modern cruise industry. Students identify the role of cruise lines in the travel and tourism industry, develop a detailed foundation and knowledge of the various cruise line products and destinations, learn how to sell a cruise, and discover the various career opportunities available. Ship inspections are offered during the course.

Quarter Credit Hours 4.5

TRVL3081 CRUISE OPERATIONS

This course presents a survey of both onboard and shoreside cruise operations. Examination of onboard activities include embarkation/debarkation, hotel staff, entertainment, shore excursions, security, etc. Shoreside operations include reservations, air/sea, finance, purchasing, itinerary development, legal, human resources, etc. The process of how cruise lines negotiate with various outside vendors and agents is also examined. Prerequisite: TRVL3080.

Quarter Credit Hours 4.5

TRVL3082 CRUISE MARKETING AND SALES

This course deals with the broad scope of marketing a cruise line product. Emphasis is placed on the analysis, structure and the strategies of the cruise marketing department. Various promotional activities are examined including TV, radio and print advertising as well as direct mail, the Internet and the retail travel agency distribution system. Students have an opportunity to visit and meet with cruise line marketing and sales departments. Prerequisite: TRVL3080.

Quarter Credit Hours 4.5

TRVL3801 WINTER RESORT AND ADVENTURE MANAGEMENT

This course provides the student with a solid foundation of knowledge related to the winter adventure resort and focuses on all aspects of operation and program development. The course also offers opportunities for a field project. The class is an inter-term offering between the winter and spring terms only. Students are required to participate in all off-campus activities with the designated industry partners. Prerequisite: Sophomore status.

Quarter Credit Hours 4.5

TRVL4010 TOURISM ECONOMICS

This upper-level course explores the role of economics in tourism development. Macroeconomic and micro-economic 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. Prerequisite: TRVL3010.

Quarter Credit Hours 4.5

TRVL4011 DESTINATION MANAGEMENT ORGANIZATION

This course integrates the administrative functions of a destination management or marketing organization (DMO). The interrelationships of operations, marketing and finance are analyzed and evaluated. A directed work project may be an integral part of this course. Prerequisite: HOSP3050 or MRKT1001. (HO) (WI)

Quarter Credit Hours 4.5

TRVL4015 PLANNING FOR TOURISM DEVELOPMENT

This course stresses the need for planning the tourism "product" for a region. Students investigate the challenges facing the present tourism development patterns. In addition, this course emphasizes the planning process as well as future growth. Prerequisite: TRVL3010.

Quarter Credit Hours 4.5

School of Arts & Sciences

ARABIC

ARA1001 SUPERVISED INDEPENDENT ARABIC I

This structured, independent course combines a required curriculum with weekly conversation sessions. Students must take considerable responsibility for their own learning. The course is an introduction to the Arabic language with emphasis on mastering the Arabic alphabet, on vocabulary acquisition, and on learning basic grammatical constructions with oral communication on a rudimentary level the main objective.

Quarter Credit Hours 2.25

ARA1002 SUPERVISED INDEPENDENT ARABIC II

This self-instructed course is a continuation of the Supervised Independent Arabic I. Students' vocabulary is expanded to words used when dealing with such topics as time, days of week, weather, shopping, daily and weekly routine, etc. The grammar constructions used include declination of nouns; verbs in present, past and future tenses; and adjectives. Prerequisite: ARA1001.

Quarter Credit Hours 2.25

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 is 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 are encouraged to respond actively to works of art through class discussion, museum visits and class projects. (SL)

Quarter Credit Hours 4.5

ART2030 MUSIC APPRECIATION

This course examines the musical process of the listening experience — the elements of rhythm, pitch and harmony. It explores the instruments, voices and ensembles that interact to create the art of music. This course guides the student through the style periods of music after 1600 — the Baroque, Classical, Romantic and Modern. It also includes American musical theater, jazz and music of world cultures. Quarter Credit Hours 4.5

COMMUNITY SERVICE LEARNING

CSL1001 COMMUNITY SERVICE LEARNING

As part of the Feinstein Enriching America Program, all full-time undergraduate day students at the Providence Campus are required to complete a Community Service Learning (CSL) requirement in order to graduate. CSL1001 introduces students to the concepts behind service learning, volunteerism, and civic responsibility while participating in a hands-on service experience at a local community-based organization. CSL is done in conjunction with a practicum or academic course. Students must select their service-learning experience in consultation with the Alan Shawn Feinstein Community Service Center and their instructors. Quarter Credit Hours 1.0

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. Prerequisite: ENG1020 or ENG1920. (SL) (WI)

Quarter Credit Hours 4.5

ENG1020 ENGLISH COMPOSITION

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

Quarter Credit Hours 4.5

ENG1021 ADVANCED COMPOSITION AND COMMUNICATION

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

Quarter Credit Hours 4.5

ENG1030 COMMUNICATION SKILLS

This is an introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerical speaking, listening and small group interactions. The one-credit Community Service-Learning course (CSL1001) is offered in conjunction with this course. Students must co-register for ENG1030 and CSL1001. See Page 18 for more information. (PT) (SL)

Quarter Credit Hours 4.5

ENG1901 20TH CENTURY LITERATURE: A MULTIDISCIPLINARY APPROACH

Through the study of 20th century literary works, fine arts, humanities, and social and political sciences, this multidisciplinary honors course explores the relationship between modern world literature and its historical, social and political contexts. Short fiction, poetry, drama and essay are used as vehicles for exploring major movements, trends and events of the 20th century. Themes of racial, ethnic and gender identity, political oppression, and/or war are explored. Emphases vary. (SL) (WI)

Quarter Credit Hours 4.5

ENG1920 HONORS ENGLISH COMPOSITION

This honors-level composition course takes a problem-centered approach to writing. Through readings, class discussions, and written assignments, students engage in an in-depth exploration of contemporary problems, their causes, effects and possible solutions. Assignments range from creative personal narratives and social criticism pieces to analysis of causes and effects, culminating in a formal research-based proposal. Critical thinking and research skills are sharpened as students locate, evaluate and incorporate a variety of sources into their papers. (WI)
Quarter Credit Hours 4.5

ENG1921 HONORS ADVANCED COMPOSITION AND COMMUNICATION

This reading-based and issue-centered honors-level course is designed to improve students' writing, critical thinking, and public speaking skills to compose and present orally effective arguments on major public controversies. Through reading and analyzing opposing viewpoints, students form an educated opinion about a controversy and learn effective ways to develop an argument. Students conduct both primary and secondary research, keep a research notebook, compile an annotated bibliography, write an extensive research paper, and present it to the class in the form of a panel discussion. A publication project is required at the end of the term. Prerequisite: ENG1920. (PT) (WI)
Quarter Credit Hours 4.5

ENG1930 HONORS COMMUNICATION SKILLS

This is an honors introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. The one-credit Community Service-Learning course (CSL1001) is offered during the last 10 class sessions of this course. See Page 18 for more information. (PT) (SL)
Quarter Credit Hours 4.5

ENG2010 TECHNICAL WRITING

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

ENG2030 INTRODUCTION TO NEWSWRITING

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

ENG3030 INTRODUCTION TO FOOD WRITING

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

ENG3050 INTRODUCTION TO TRAVEL WRITING

Students focus on the history of travel writing, article writing as a specific commercial genre, research skills, descriptive personal narrative, and integrating works with various forms of mixed media including: photography, computer graphics and maps. This course explores the reasons and mediums for travel writing. Prerequisite: ENG1020 or ENG1920.
Quarter Credit Hours 4.5

ENGLISH LANGUAGE INSTITUTE

ESL8010 ENGLISH AS A SECOND LANGUAGE

— BEGINNER LEVEL — ORAL COMMUNICATIONS

This course provides students with the opportunity to build aural/oral confidence at the beginner to advanced-beginner level. Students use text and audio materials to develop vocabulary and speech patterns and to practice basic dialogs. Discrete listening is reinforced through dictation exercises.
Quarter Credit Hours 4.5

ESL8011 ENGLISH AS A SECOND LANGUAGE

— BEGINNER LEVEL — GRAMMAR

This course introduces and/or reviews present, past and future forms of verbs, including the verb "be". Other grammatical components including nouns and pronouns, time expressions and sentence structure are also examined.
Quarter Credit Hours 4.5

ESL8012 ENGLISH AS A SECOND LANGUAGE

— BEGINNER LEVEL — READING

This course teaches students to improve their reading skills by deriving meaning from context. It also develops students' skimming and scanning skills and increases vocabulary and comprehension.
Quarter Credit Hours 4.5

ESL8013 ENGLISH AS A SECOND LANGUAGE

— BEGINNER LEVEL — WRITING

In this course, students compose, revise and edit paragraphs on various topics using a process writing approach. Peer conferencing and teacher conferencing provide constructive feedback.
Quarter Credit Hours 4.5

ESL8020 ENGLISH AS A SECOND LANGUAGE —

INTERMEDIATE LEVEL — ORAL COMMUNICATIONS

In this course, students use authentic tapescripts to continue to develop language, vocabulary and listening skills. They also begin to apply critical thinking skills to formulate and express their own opinions and to explore their own and other points of view on timely topics. Prerequisite: Successful completion of ESL8010 or appropriate placement exam.
Quarter Credit Hours 4.5

ESL8021 ENGLISH AS A SECOND LANGUAGE

— INTERMEDIATE LEVEL — GRAMMAR

This course introduces and/or review verb tenses and other grammatical components. Students work on perfecting their oral and written grammatical abilities in order to become more fluent in the English language. Prerequisite: Successful completion of ESL8011 or appropriate placement exam.
Quarter Credit Hours 4.5

ESL8022 ENGLISH AS A SECOND LANGUAGE**— INTERMEDIATE LEVEL — READING**

This course allows students to practice their basic reading skills so they can build vocabulary and read more accurately and rapidly. Prerequisite: Successful completion of ESL8012 or appropriate placement exam. Quarter Credit Hours 4.5

ESL8023 ENGLISH AS A SECOND LANGUAGE**— INTERMEDIATE LEVEL — WRITING**

In this course, students create, revise and edit paragraphs and essays using a process writing approach. Peer conferencing and teacher conferencing provide constructive feedback. Prerequisite: Successful completion of ESL8013 or appropriate placement exam. Quarter Credit Hours 4.5

ESL8030 ENGLISH AS A SECOND LANGUAGE**— ADVANCED LEVEL — ORAL COMMUNICATIONS**

In this course, students use authentic broadcasts from radio and television to develop critical thinking skills and listening strategies. Debates and oral presentations based on thematic units develop speaking skills. Prerequisite: Successful completion of ESL8020 or appropriate placement exam. Quarter Credit Hours 4.5

ESL8031 ENGLISH AS A SECOND LANGUAGE**— ADVANCED LEVEL — GRAMMAR**

This course develops students' grammar skills through contextualized exercises. The context reflects realistic language relevant to students' life experiences, leading to vocabulary development. Prerequisite: Successful completion of ESL8021 or appropriate placement exam. Quarter Credit Hours 4.5

ESL8032 ENGLISH AS A SECOND LANGUAGE**— ADVANCED LEVEL — READING**

This course prepares students for college-level reading. Using a variety of readings, students practice basic comprehension skills, such as recognizing main ideas, supporting details and transitions, and determining vocabulary in context. Advanced critical understanding skills, such as making inferences, distinguishing fact from opinion, and the author's purpose, are introduced. Prerequisite: Successful completion of ESL8022 or appropriate placement exam. Quarter Credit Hours 4.5

ESL8033 ENGLISH AS A SECOND LANGUAGE**— ADVANCED LEVEL — WRITING**

This course prepares students for college-level writing. Students learn how to organize multi-paragraph essays with an introduction, body and conclusion. Various types of essays, such as persuasive and comparison and contrast using source documentation, are included. Prerequisite: Successful completion of ESL8023 or appropriate placement exam. Quarter Credit Hours 4.5

FRENCH**FREN1001 CONVERSATIONAL FRENCH I**

This course is an introduction to the French language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication. Students who have studied more than one year of this language are required to take the foreign language placement exam. Quarter Credit Hours 4.5

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

FREN1901 FRENCH I HONORS

This intensive, honors-level course is an introduction to the French language, with heavy emphasis placed on vocabulary acquisition, on basic grammatical constructions and on effective oral communication. Students are also exposed to several French-speaking cultures. Quarter Credit Hours 4.5

FREN1902 FRENCH II HONORS

This course is an intensive, honors-level course and is a continuation of French I Honors. Emphasis is placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. There is a focus on the culture of the French-speaking countries. Prerequisite: FREN1901 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. Students who have studied more than one year of this language are required to take the foreign language placement exam. Quarter Credit Hours 4.5

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 is 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 are 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 are 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

GER1901 GERMAN I HONORS

This intensive, honors-level course is an introduction to the German language, with heavy emphasis placed on vocabulary acquisition, on basic grammatical constructions and on effective oral communication. Students are also exposed to several German-speaking cultures. Quarter Credit Hours 4.5

GER1902 GERMAN II HONORS

This course is an intensive, honors-level course and is a continuation of German I Honors. Emphasis is placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. Proper protocol for doing business in the German-speaking world is the focus of several culture modules. Prerequisite: GER1901 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. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

HIST2002 WORLD HISTORY SINCE 1500

Major developments in world history from the 16th century and on are considered, with an emphasis on the impact of ideas and influences from Asia and the New World upon European culture and society and the European impact upon Asia, Africa and the Americas. The various periods and kinds of revolution — industrial, democratic, political, technological, military and cultural — are surveyed. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

HIST3001 U.S. HISTORY FROM COLONIAL TIMES TO 1876

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation from colonial times through the period of the Civil War and Reconstruction. Particular attention is given to the Puritan influence upon American character, the American Revolution, the creation of the federal Constitution, western settlement, the nature of slavery and the breakdown of the American political system resulting in civil war. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

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

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed on the rise of industrialization, urbanization and immigration; the coming of imperialism, the development of American foreign policy, the rise of big business; the growth of reform movements as seen in Populism, Progressivism and the New Deal; the Women's Movement, the Civil Rights Movement and recent developments. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

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 reviews significant figures and events, as well as the seminal forces that have led to current conditions. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

HIST4010 POST-WWII/VIETNAM

This course deals with United States 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. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

HIST4020 AMERICAN GOVERNMENT

This course involves an examination of the political and governmental system of the United States, the principles upon which it is founded, and the institutions and systems which comprise it. Topics to be discussed are constitutional foundations, federalism, political parties, public opinion, interest group activities, civil liberties and decision-making in institutions of American national government, such as Congress, the presidency and the Supreme Court. Prerequisite: ENG1020 or ENG1920. (HO) Quarter Credit Hours 4.5

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. Prerequisite: ENG1020 or ENG1920. Quarter Credit Hours 4.5

HIST4920 HONORS AMERICAN GOVERNMENT

This honors-level course is designed to provide a general introduction to the structure, organization and functioning of the national government of the United States. Special emphasis is given to the U.S. Constitution and its roots in the European Enlightenment. The establishment and interaction of the branches of government is investigated and explored as it has evolved into modern political practices. This class also focuses on topics relevant to students in the 21st century, such as presidential elections, civil liberties and special interest groups. Prerequisite: ENG1020 or ENG1920. Quarter Credit Hours 4.5

HUMANITIES

HUM3020 LANGUAGE AND CULTURAL IMMERSION

This course, delivered overseas by international post-secondary schools, is designed to develop fluency in the target language and an in-depth understanding of the historical cultural contexts in which the language is spoken. Through classroom lectures, discussion, and required excursions and activities students acquire vocabulary. Students also “partner” with native speakers of the target language to improve comprehension and communication skills. Prerequisites: Honors Levels I and II (SPAN1901 and 1902, FREN1901 and 1902, or GER1901 and 1902) or the equivalent. Quarter Credit Hours 13.5

HUM3050 SCIENCE AND CIVILIZATION: PROGRESS AND PROBLEMS

This course explores the social, political and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature and the Internet. This is an interdisciplinary course cross-listed as HUM3050, SCI3050 and SOC3050. Prerequisites: Successful completion of any SCI course, sophomore status. Quarter Credit Hours 4.5

HUM3060 HISTORY/SOCIOLOGY ABROAD COURSE

This course is a merger of two disciplines in an attempt to gain understanding of the human experience while living in a particular culture. The summer program is a unique hands-on opportunity supported by pre-trip research and assignments. The goal is to leave the visited country with disciplined insight into the history and society of the foreign country. Quarter Credit Hours 4.5

HUM3070 VISUAL LITERACY AND THE SOCIOLOGY OF PERCEPTION

Human perception of the social world is studied from both a communications and sociological perspective. Elements of “picture-based media” as a means of molding cultural perceptions, social biases, and personal views of reality are studied. Through a series of exercises, students critically examine images in art, still photographs, television, advertising, film, and documentaries to determine their sociological messages. Using the language of visual literacy and an understanding of perception, students test assumptions about their world. This is an interdisciplinary course cross-listed as HUM3070 and SOC3070. Prerequisite: Junior status. Quarter Credit Hours 4.5

LEADERSHIP STUDIES

LEAD1001 RESIDENT ASSISTANT LEADERSHIP

This course is required of all RAs to prepare them for the challenging responsibilities of residential life. The course focuses on developing those leadership skills required of the position — including conflict resolution, dealing with negativity, team building skills, diversity and communication. Prerequisite: Acceptance into the RA program. Quarter Credit Hours 1.5

LEAD2001 FOUNDATIONS OF LEADERSHIP STUDIES

This course draws upon a variety of research-based theories and applications germane to the study of leadership. Theoretical paradigms of motivation are discussed and applied to communication styles, decision making, risk taking, team building, conflict resolution, negotiation, diversity and inclusion. Leadership traits, leadership styles and roles are examined in the context of ethics, power and social responsibility. Prerequisite: Sophomore status. (HO) (SL) Quarter Credit Hours 4.5

LEAD2010 SPECIAL TOPICS IN LEADERSHIP

The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Areas of specialized leadership interest include, but are not limited to: Global Issues, Women in History (LEAD2011), Power and Leadership (LEAD2012), Entrepreneurial, Sub-Saharan Leadership or Business and Religion. Prerequisite: LEAD2001 or LEAD2901. Quarter Credit Hours 4.5

LEAD2901 HONORS FOUNDATIONS OF LEADERSHIP STUDIES

This upper-level course seeks to integrate fundamental leadership principles with their practical application in business and/or community settings. Students engage in in-depth assignments designed to expand their leadership development as both individuals and team members. They also develop comprehensive projects that address important and relevant leadership issues. Quarter Credit Hours 4.5

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

LEAD3010 LEADERSHIP THROUGH FILM AND LITERATURE

This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LEAD2001 or LEAD2901 or SEE2015 or permission of instructor. (WI) Quarter Credit Hours 4.5

LEAD3020 CREATIVE LEADERSHIP

Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and to enhance one's own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities allows each student to experience personal growth and to influence the growth of others. Prerequisite: LEAD2001 or LEAD2901 or SEE2015 or permission of instructor. (HO) (WI) Quarter Credit Hours 4.5

LITERATURE

LIT2030 AFRICAN-AMERICAN LITERATURE

This course examines African-American literature in a variety of genres from its conception in the days of slavery to contemporary times. Emphasis is placed on the historical and social significance of major works of African-American literature, as well as on the unique artistic contributions of African-American authors to the American literature canon. This course fulfills part of the Literature Concentration requirement. Prerequisite: ENG1020 or ENG1920. (SL) (WI) Quarter Credit Hours 4.5

LIT2040 AMERICAN LITERATURE I

This course acquaints students with American literature from its Puritan origins through the mid-19th century. Students study representative authors, poets and playwrights and are exposed to a variety of forms, styles and genres. Special attention is paid to the formation of the American literary tradition. This course fulfills part of the Literature Concentration requirement. Prerequisite: ENG1020 or ENG1920. (WI) Quarter Credit Hours 4.5

LIT2050 AMERICAN LITERATURE II

This course acquaints students with American literature from the Civil War to the present. Students study representative authors, poets and playwrights and are exposed to a variety of forms, styles and genres. Special attention is paid to the development of our national identity through literary experience. This course fulfills part of the Literature Concentration requirement. Prerequisite: ENG1020 or ENG1920. (WI) Quarter Credit Hours 4.5

LIT3001 STUDIES IN DRAMA

This course introduces students to the history of drama. Students read and analyze representative plays from the classical to the contemporary era. They also become familiar with different critical perspectives. This course fulfills part of the Literature Concentration requirement. Prerequisite: ENG1020 or ENG1920. (SL) (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 focuses on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students develop the critical skills necessary to increase their understanding of the experience of film and literature. Prerequisite: ENG1020 or ENG1920. (HO) (WI) Quarter Credit Hours 4.5

LIT3020 STUDIES IN THE SHORT STORY

This course 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: ENG1020 or ENG1920. (WI) Quarter Credit Hours 4.5

LIT3030 STUDIES IN POETRY

This course prepares the student to read, analyze and write about poetry from different critical perspectives. Students 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: ENG1020 or ENG1920. (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: ENG1020 or ENG1920. (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 are studied. Prerequisite: ENG1020 or ENG1920. (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 is placed on the historical context in which the writings have evolved as well as the problems encountered by these various cultural groups as they intersect with American culture. Through literature, students 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: ENG1020 or ENG1920. (SL) (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: ENG1020 or ENG1920. (WI) Quarter Credit Hours 4.5

MATHEMATICS

MATH0001 BASIC MATHEMATICS

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

MATH1002 A SURVEY OF COLLEGE MATHEMATICS

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

MATH1009 FUNDAMENTALS OF TECHNICAL MATHEMATICS

This course provides the student with a survey of basic algebraic and geometric techniques necessary for School of Technology majors. Among the various topics presented are functions and graphs, linear equations and systems of equations, factoring, algebraic fractions and quadratic equations. A review of measurement and topics in introductory statistics are also included. Prerequisite: Placement. (HO) Quarter Credit Hours 4.5

MATH1012 MATHEMATICS I

This course is a continuation of MATH1009. This course provides the student with advanced algebraic techniques and an introduction to trigonometry. Among the various topics presented are trigonometric functions and graphs, vectors, oblique triangles, exponents, radicals, complex numbers, and exponential and logarithmic functions. Prerequisite: MATH1009 or placement. (HO) (PT) Quarter Credit Hours 4.5

MATH1013 MATHEMATICS II

This course is a continuation of MATH1012. Topics include systems of non-linear equations, equations of higher degree, matrices, inequalities, variation, sequences and the Binomial Theorem, and additional topics in geometry and trigonometry. Prerequisite: MATH1012. (HO) Quarter Credit Hours 4.5

MATH1020 COLLEGE ALGEBRA

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

MATH1040 CALCULUS I

This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, relative extrema, and an introduction to integration. Prerequisite: MATH1013 or equivalent or placement. (PT) Quarter Credit Hours 4.5

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 assist them in both their personal and professional lives. Topics include measures of central tendency and dispersion, probability distributions of both discrete and continuous random variables, sampling distributions, and estimation theory. Prerequisite: MATH1002 or MATH1020 (minimum grade of C in MATH1002 or MATH1020 required for online sections of MATH2001) or equivalent. (HO) Quarter Credit Hours 4.5 (also offered online)

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 the student 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: MATH1013 or MATH1020, or consent of department chair.

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 philosophical 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. Prerequisite: ENG1020 or ENG1920.

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 is placed on understanding the elements of reasoning, imposing critical and intellectual standards upon reasoning, and assessing individual thinking processes. Prerequisite: ENG1020 or ENG1920. (HO) (SL)

Quarter Credit Hours 4.5

PHIL3040 ETHICS OF BUSINESS LEADERSHIP

This course examines the basic principles of ethics and their philosophical foundations, particularly as they apply to institutions, environments, leadership and other activities and pursuits of business. It examines those aspects of human behavior which can be labeled right and wrong. It considers the moral obligations of leaders and followers when discussing actual cases from a variety of business organizations that have presented management and subordinates with difficult moral dilemmas. It considers also the particular responsibilities of leadership in fostering and implementing ethical awareness within a corporate culture. Prerequisite: ENG1020 or ENG1920. (HO)

Quarter Credit Hours 4.5

POLITICAL SCIENCE

PSCI3001 INTRODUCTION TO POLITICAL SCIENCE

Political science is the rigorous and disciplined study of government and politics. This is a "gateway" course designed to reveal to students the ubiquity of political phenomena in their lives. The workings of politics, viewed alternatively as the authoritative allocation of values, or as the study of who gets what, when, where, why and how, are studied in a variety of incarnations, in small and large groups, and in private and public dress. The rational choice perspective is used to formulate and analyze theoretical issues in political analysis.

Prerequisite: Sophomore status. (WI)

Quarter Credit Hours 4.5

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 and this century. 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 endeavors 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.

Prerequisite: Sophomore status. (WI)

Quarter Credit Hours 4.5

PSCI3010 INTRODUCTION TO WORLD POLITICS

This course provides a comprehensive introduction to the study of world politics. Analytical tools and philosophical doctrine are first discussed to lay a foundation for understanding the driving forces in international relations. The chronic nature of war and ceaseless search for peace are discussed next, with special emphasis on 20th century history. Next examined are the theory and practice of economic relations among advanced industrial economies, and the pace of development in the third world, or the "South." Special problems posed by multiethnic and multinational diversity within nations are an important theme of the course. Other possible topics, time allowing, include different historical and possible future systems of international relations; imperialism; cold war politics; national security theory, including deterrence, and the success of international political and monetary organizations. Prerequisite: Sophomore status. (WI)

Quarter Credit Hours 4.5

PSYCHOLOGY

PSYC2001 INTRODUCTORY PSYCHOLOGY

This course is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories — psychoanalysis, behaviorism and humanism — are presented so that students are knowledgeable in their major tenets. Students also determine their own view of these schools and why they find them acceptable or unacceptable. The course also proposes to alert the student to signs and symptoms of mental distress in themselves, their families, friends and co-workers. What to do about stress is also considered in terms of seeking the simplest solution first. Applications of this information on both a personal and professional level are introduced and discussed. Prerequisite: Sophomore status. (HO) (SL)

Quarter Credit Hours 4.5

PSYC2002 ABNORMAL PSYCHOLOGY

This course examines the major theoretical approaches to mental and emotional disorders. Included are definitional criteria and current treatment programs for both children and adults. Prerequisites: PSYC2001 or PSYC2901, sophomore status.
Quarter Credit Hours 4.5

PSYC2010 PERSONALITY

This course is designed to acquaint the student with the more salient and prevailing theories of personality. The major psychophilosophical problems that arise in considering personality anchor the discussion of each theory throughout the course. Application of theories to current life situations are also discussed. Prerequisites: PSYC2001 or PSYC2901, sophomore status.
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. Prerequisites: PSYC2001 or PSYC2901, sophomore status.
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 late adulthood. The integrative process of physical, cognitive, and psychosexual development during significant periods of maturation are examined. Prerequisites: PSYC2001 or PSYC2901, sophomore status.
Quarter Credit Hours 4.5

PSYC2040 PSYCHOLOGICAL ISSUES OF ADDICTION AND COMPULSIVE BEHAVIOR

This course examines the various types of addictions and accompanying compulsive behaviors and symptomology related to these disorders. It focuses on problems related to the addictive process. Topics include but are not limited to: compulsive gambling, alcohol and substance abuse, sexual addictions, eating disorders and other compulsive behaviors. Relevant topics such as the addictive process and personality are addressed along with the familial effects and psychosocial impact of addiction on business and industry. Various treatment approaches and methods of recovery are discussed. Methods of awareness, identification and distinction between various compulsive disorders and addiction along with the biopsychosocial model of addiction are delineated. Prerequisite: PSYC2001 or PSYC2901.
Quarter Credit Hours 4.5

PSYC2901 HONORS INTRODUCTORY PSYCHOLOGY

The honors section of Introductory Psychology is designed to expand and enrich the students' first experience in psychology. Besides accomplishing all the course objectives of the non-honors sections, honors students are expected to analyze, synthesize and evaluate complex psychological concepts and information. A major topic in psychology (such as stress, health, peace or violence) is investigated each term

within the context of each unit. The class engages in a collaborative project or design and conducts an action research project centered on the psychological topic under investigation. Prerequisites: Enrollment in university Honors Program or permission of department chair, MATH2001, sophomore status.
Quarter Credit Hours 4.5

PSYC3001 SOCIAL PSYCHOLOGY

This course features a study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior. Prerequisites: PSYC2001 or PSYC2901, sophomore status. (WI)
Quarter Credit Hours 4.5

RELIGION

REL2001 COMPARATIVE STUDY OF WORLD RELIGIONS: AN INTERDISCIPLINARY APPROACH

This course introduces the students to the world's great religions: Hinduism, Buddhism, Judaism, Christianity and Islam are emphasized. The focus is interdisciplinary and includes history, cultural traditions and textual analysis of each religion's literature in relation to these religions. (WI)
Quarter Credit Hours 4.5

RESEARCH

RSCH3001 HONORS ADVISORY SEMINAR

This course prepares honors students to conduct the necessary research to successfully complete the scholarly paper requirements for graduation from the Honors Program. The professor guides students in their choice of feasible research projects and serves as the major advisor for the scholarly paper requirement. Students review MLA and APA documentation forms and engage in exercises in primary source techniques. Descriptive statistics as well as an overview of the publication process are also covered. Prerequisite: ENG1920.
Quarter Credit Hours 1.0

RUSSIAN

RUS1001 SUPERVISED INDEPENDENT RUSSIAN I

This structured independent study course combines a required curriculum with weekly conversation sessions. Students must take considerable responsibility for their own learning. The course is an introduction to the Russian language, with emphasis on mastering the Russian alphabet, vocabulary acquisition, reading, basic grammar constructions and oral communication. (HO)
Quarter Credit Hours 2.25

RUS1002 SUPERVISED INDEPENDENT RUSSIAN II

This self-instructed course is a continuation of Supervised Independent Russian I. Students' vocabulary is expanded to words used when dealing with such topics as time, days of the week, weather, shopping, daily and weekly routine, etc. The grammar constructions used include declination of nouns; verbs in present, past and future tenses; and adjectives. At weekly conversation sessions the students are also exposed to some aspects of life in present-day Russia. Prerequisite: Supervised Independent Russian I or equivalent.
Quarter Credit Hours 2.25

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: MATH1013 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, are 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 examine cells and cell functions, as well as structure and function of the systems of the human body. Application of scientific methodology are included. This course explores the relationship between organ systems and the internal and external environment. (HO) Quarter Credit Hours 4.5

SCI1021 GENERAL CHEMISTRY I

This is a comprehensive course for those fields requiring knowledge of general 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. Prerequisite: MATH1012 or its equivalent, or permission of the department chair. (HO) 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: MATH1002 or higher, SCI1021 or concurrent. Quarter Credit Hours 1.5

SCI1055 BAKING SCIENCE

This course introduces basic scientific principles through an understanding of the functionality of ingredients in baking and pastry. Students run controlled experiments following the scientific method to learn about food ingredients and to understand the physical and chemical changes that occur during production. Emphasis is placed on explaining how the chemical and physical structure of ingredients affects the functions and their interactions with other ingredients. Quarter Credit Hours 4.5

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 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: SCI2011 or SCI1011, MATH1040 (may take 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. (HO) Quarter Credit Hours 4.5

SCI2031 ANATOMY AND PHYSIOLOGY

This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology. (HO) Quarter Credit Hours 4.5

SCI2040 MARINE BIOLOGY

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

SCI2045 INTRODUCTION TO GENERAL AND ORGANIC CHEMISTRY

This course examines the chemistry of carbon-containing molecules relevant to biological systems such as the human body, beginning with basic atomic structure, chemical bonding and reactions, and the chemistry of acids, bases, buffers and salts. Organic chemistry of all functional groups are examined, including saturated/unsaturated hydrocarbons, aldehydes and ketones, carboxylic acids, amines and alcohols. Emphasis is given to those compounds of biochemical importance. Quarter Credit Hours 4.5

SCI3010 ENVIRONMENTAL SCIENCE

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

SCI3030 INTRODUCTION TO ECOLOGY

This course combines biology and other sciences to study how living things interact with each other and with their non-living environment. Topics such as competition and predation, the one-way flow of energy, and the cycling of nutrients through ecological communities are examined. Other topics such as biodiversity, major terrestrial and aquatic biomes, succession, and the methods and goals of environmental conservation are discussed. (HO) Quarter Credit Hours 4.5

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 and SCI1021, or SCI2045. (HO) Quarter Credit Hours 4.5

SCI3050 SCIENCE AND CIVILIZATION: PROGRESS AND PROBLEMS

This course explores the social, political and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature and the Internet. This is an interdisciplinary course cross-listed as SCI3050, SOC3050 and HUM3050. Prerequisites: Successful completion of any SCI course, sophomore status. 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

SOCIOLOGY

SOC2001 SOCIOLOGY I

This course provides an introduction to sociology with the focus of study on how humans interact within a society, both as individuals and in groups. Stress is placed on sociological methods and paradigms. Prerequisite: Sophomore status. (HO) (SL) Quarter Credit Hours 4.5

SOC2002 SOCIOLOGY II

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group. Prerequisites: SOC2001 or SOC2901; sophomore status. (SL) Quarter Credit Hours 4.5

SOC2020 CULTURE AND FOOD

This course engages students in an in-depth social scientific analysis of the role of food in the human experience. Students explore how the relationship of food to society has changed over time in terms of importance, selection and preparation. The significance and function of food in diverse societies are discussed to advance students' sociological and anthropological understanding of humankind. Prerequisite: Sophomore status. (HO) (SL) (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. Prerequisites: SOC2001 or SOC2901; sophomore status. 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 pre-designed sites, students are 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, each student is expected to utilize his or her leadership skills by initiating a substantial agency-based project, in conjunction with his or her site supervisor, that serves as a tangible contribution to the overall organization. This course provides students with a directed work project experience. Prerequisites: SOC2001 or SOC2901; sophomore status. 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. Prerequisites: SOC2001 or SOC2901; sophomore status.
Quarter Credit Hours 4.5

SOC2060 DEVIANT BEHAVIOR

The purpose of this course is to provide students with a clear understanding of the nature and meaning of deviance. Students learn what is considered the norm in society, what is outside the norm, and how each is relative in nature. Theoretical explanations, cross cultural references and in-depth analyses of deviant behavior are studied from the three dominant sociological paradigms. Who defines deviance, what is deviant, why deviance persists, the effect of labels, and the personal and social effects of deviance are discussed. Prerequisites: SOC2001 or SOC2901; sophomore status.
Quarter Credit Hours 4.5

SOC2901 HONORS SOCIOLOGY I

This honors course is a reading-intensive introduction to sociology. Students are introduced to the basic concepts and propositions underlying the sociological perspective and are taught to apply this perspective in an analysis of events taking place in contemporary society. The focus of study is how humans interact within a society, both as individuals and as members of groups. Stress is placed on sociological methods and on the terminology used. The attention to both the macro-issues of stratification, inequality and social structure, as well as the micro-issues of socialization, acculturation and the social construction of reality are combined with "real-life" events, making the learning process even more relevant. Prerequisites: Enrollment in the university's Honors Program or permission of department chair; sophomore status.
Quarter Credit Hours 4.5

SOC3010 SOCIAL ISSUES IN CONTEMPORARY AMERICA

This course is designed to provide the student with a realistic understanding of contemporary social issues. The focus of the course is on the origins, nature and interrelationships between the various topics. Students are encouraged to consider people and conditions in society that pose problems, and to attempt to develop solutions to those problems. Prerequisites: SOC2001 or SOC2901; sophomore status. (SL)
Quarter Credit Hours 4.5

SOC3050 SCIENCE AND CIVILIZATION: PROGRESS AND PROBLEMS

This course explores the social, political and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature and the Internet. This is an interdisciplinary course cross-listed as SOC3050, SCI3050 and HUM3050. Prerequisites: Successful completion of any SCI course, sophomore status.
Quarter Credit Hours 4.5

SOC3070 VISUAL LITERACY AND THE SOCIOLOGY OF PERCEPTION

Human perception of the social world is studied from both a communications and sociological perspective. Elements of "picture-based media" as a means of molding cultural perceptions, social biases, and personal views of reality are studied. Through a series of exercises, students critically examine images in art, still photographs, television, advertising, film and documentaries to determine their sociological messages. Using the language of visual literacy and an understanding of perception, students test assumptions about their world. This is an interdisciplinary course cross-listed as HUM3070 and SOC3070. Prerequisite: Junior status.
Quarter Credit Hours 4.5

SPANISH

SPAN1001 CONVERSATIONAL SPANISH I

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

SPAN1002 CONVERSATIONAL SPANISH II

This advanced elementary-level course is designed to further develop conversational ability by expanding both the vocabulary and the exposure to Spanish-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions. Prerequisite: SPAN1001 or SPAN1011 or equivalent placement score.
Quarter Credit Hours 4.5

SPAN1003 CONVERSATIONAL SPANISH III

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

SPAN1011 CONVERSATIONAL SPANISH I: SPECIALIZED VOCABULARY

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

SPAN1901 SPANISH I HONORS

This intensive, honors-level course is designed as an introduction to the Spanish language. Heavy emphasis is placed on vocabulary acquisition, on basic grammatical constructions and on effective oral communication. Students are also exposed to several Spanish-speaking cultures.
Quarter Credit Hours 4.5

SPAN1902 SPANISH II HONORS

This course is an intensive, honors-level course and is a continuation of Spanish I Honors. Emphasis is placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. There is also a focus on the culture of the Spanish-speaking world. Prerequisite: SPAN1901 or equivalent placement score.
Quarter Credit Hours 4.5

School of Technology

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 CAD 1000 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 CAD1020 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 CAD1030 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 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(s): CAD1030, CAD1130 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, CAD1120. Quarter Credit Hours 4.5

CAD2050 COMPUTER-AIDED NETWORK DESIGN

This course is an introduction to computer-aided design of logical and physical network layouts. The core of this course is basic networking documentation control and standardization as used in industry to develop a generic method of system and product development and revision procedures. 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, NEC codes, floorplans and blueprints, and use of Internet sources to obtain information and send and receive electronic files. Prerequisite: ITEC1020 or permission of department chair. (PT) Quarter Credit Hours 6.0

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, CAD1130. 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, CAD1130. (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 AND 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 foundation course learn essential concepts of typography, design principles and color theory as it applies to visual composition. Through various exercises geared toward real-world situations, students gain experience generating and organizing creative visual design solutions. Students are introduced to current industry software packages, as well as basic hardware devices used in visual design. This class provides a foundation to any higher-level course in the degree program. (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 to create digital solutions in a variety of digital presentation multimedia. Students are introduced to multimedia editing concepts and practice. This course has a production component in which students are expected to complete design 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 development. 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 development work. Prerequisite: CSIS1000 or CSIS1020 or CSIS1030 or CSIS1040. (PT)

Quarter Credit Hours 4.5

CGRA2030 MULTIMEDIA APPLICATIONS I

Students are introduced to multimedia concepts and best practices for implementation in various industry settings. The course work focuses on the incorporation of sound, graphics, color, text and other elements into industry-standard multimedia software. Use of multimedia as a tool for ideal communications is implemented. Scripting is introduced and used throughout the multimedia course sequence as a tool for multimedia project development. Students learn the various uses for multimedia and how they are implemented within the industry. Prerequisite: FIT1000 or FIT1010.

Quarter Credit Hours 4.5

CGRA2070 ADVANCED WEB DESIGN AND LAB

Students continue their study of industry-standard software and develop additional expertise in Web development. 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 interaction group critique. Students produce a digital portfolio of advanced Web development projects.

Prerequisite: CGRA2020. (HO) (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 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 sequenced in consecutive terms with Design Studio II to provide continuity of works in progress. Prerequisite: CGRA2070.

Quarter Credit Hours 4.5

CGRA3030 MULTIMEDIA APPLICATIONS II

This course is a continuation of CGRA2030 Multimedia Applications I. Students develop a deeper understanding of current industry best practices for multimedia use and development. Through both demonstration and hands-on work, students further develop expertise in the development of real-world multimedia applications. Students create and code intermediate-level scripting solutions for course projects. The integration of multimedia with the enterprise is introduced, as is intermediate-level 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 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 video are covered. Essential pre-production techniques such as flowcharting, storyboarding, scripting, publishing layout, mock-up and prototyping are introduced. Content management techniques are reviewed. Students should possess a solid knowledge of computer and Internet use. Prerequisite: FIT1020 or FIT1030. (HO) (PT)

Quarter Credit Hours 4.5

CGRA3041 DIGITAL VIDEOGRAPHY

This course focuses on digital videography, preparation, editing, content management and presentation of digital video. Students participate in video programming decisions and pre-shoot planning. With digital video cameras, students follow the production plan to locate and shoot digital video in host countries.

Typical video programming goals include documentary style travel guide information, international customs and behavior, and student experience. Periodic reviews and critiques with faculty and the class introduce techniques and features in digital video acquisition and editing. Students are expected to be physically fit and able to maintain a rigorous schedule of urban and rural treks while carrying digital equipment. Prerequisite: FIT1000 or FIT1010.

Quarter Credits Hours 4.5

CGRA3042 DIGITAL PHOTOGRAPHY

This course focuses on digital photography, image editing, content management and presentation of digital still images. Students are given daily photographic assignments. Using digital cameras, students acquire images, then use a variety of digital tools to edit and enhance the images. Each assignment is formally critiqued on a regular basis. Students are expected to accumulate a portfolio of images for use in their professional careers. In addition, the instructors select images to be used in a university image database. Images are posted to a Web site hosted by the School of Technology while the trip is in progress. Students are expected to be physically fit and able to navigate a rigorous schedule of urban and rural travel. Prerequisite: FIT1000 or FIT1010.

Quarter Credits Hours 4.5

CGRA3050 DESKTOP PUBLISHING

This course introduces students to the fundamental principles of desktop publishing. Using current industry standard software, students learn the essential design concepts and work flow practice used in desktop publishing. In-class demonstrations and lectures involve the introduction of design theory and practical applications of desktop publishing. Students are required to produce various types of documents using course software. Assignments are completed in class, with some assignments requiring out-of-class work. Prerequisite: FIT1000 or FIT1010 or FSM2080 or HOSP1008 or SEE3010. (HO) (PT)

Quarter Credits 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 sub-

ject 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 sequenced in consecutive terms with Design Studio I to provide continuity of works in progress. Prerequisite: CGRA3020.

Quarter Credit Hours 4.5

CGRA3080 ADVANCED MULTIMEDIA

This course is a continuation of CGRA3030 Multimedia Applications II. Students gain in-depth experience with advanced-level scripting for interactive multimedia projects. Students design and develop advanced multimedia projects throughout the term, based on industry best practices. Students create one or more finished projects to include in their portfolios. Prerequisite: CGRA3030.

Quarter Credit Hours 4.5

CGRA4020 NEW MEDIA LAB

Students participating in this course learn advanced digital production techniques and tools for full motion sound and video editing. Students explore current and emerging media standards and applications. The course covers topics such as streaming video and converging desktop digital media, content management, and use of new media communication tools for Internet enabled businesses. Students work independently and on project teams. Prerequisite: CGRA1020. (HO)

Quarter Credit Hours 6.0

CGRA4030 PROJECTS IN INTERNET COMMERCE

This course explores the real-world requirements of developing modern Internet commerce solutions. Students study the architecture of Internet commerce systems and have an opportunity to develop such systems through project management models. The course blends theoretical studies with a practical emphasis on Web design, Web coding and server-side configuration and development. Prerequisite: ITEC3020.

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. (HO)

Quarter Credit Hours 4.5

COMPUTER SCIENCE

CSIS1000 PROBLEM SOLVING AND 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. Students 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 shortcuts and X windows. Prerequisite: FIT1000 or FIT1010.

Quarter Credit Hours 4.5

CSIS1070 DIAGNOSTICS AND 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 subsections 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 WITH COBOL

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, and 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. Relational 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, time-sharing 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: CSIS1020. (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: CSIS1020.
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: CSIS1020 or CSIS1030 or CSIS1040.
Quarter Credit Hours 4.5

CSIS2070 BUSINESS PROGRAMMING II WITH COBOL

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 relational 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

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 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 course work, 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):

TECX4093 Technology Career Co-op (4.5)
TECX4096 Technology Career Co-op (9.0)
TECX4099 Technology Career Co-op (13.5)
Prerequisite for all Technology Career Co-ops:
ITEC3000.

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 within the simulation and hard-wire labs. (PT)
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 Kirchoff'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: MATH1012 concurrently or placement. (PT)
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: ENGN1010. (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. (PT)
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 AND LAB

This course introduces students to the theory and applications of electronic communications. Topics include review of electromagnetic theory and 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, are covered. A lab session is 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 AND 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

ENGN2055 INTRODUCTION TO MICROPROCESSORS

This basic course includes the applications of memory circuits, A/D and D/A converters, 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 key topics and skills for each week's session are demonstrated and discussed in an interactive lecture format. All sessions are held in a laboratory environment where students have an opportunity to work along with the instructor using assembler language techniques to program a microprocessor, perform various arithmetic functions, and to observe the relationship between the software and hardware aspects of basic microprocessor circuitry. Independent laboratory assignments including experiments in A/D and D/A conversion are assigned for completion outside of class sessions during open lab times. Prerequisites: ENGN1000, ENGN1040.
Quarter Credit Hours 4.5

ENGN2060 ADVANCED MICROPROCESSORS AND LAB

This is a continuation course of ENGN2055 Introduction to Microprocessors with emphasis on microprocessor application and interfacing. Interfacing standards using various standard busses and peripherals are discussed. Also, methods of interfacing digital devices, application of digital interfacing, analog I/O for microprocessor systems, A/D application, and system debugging are presented. The laboratory portion of this course provides students with technical application on interface control units, PIA and other peripheral devices. Prerequisite: ENGN2055.
Quarter Credit Hours 4.5

ENGN2061 MECHATRONICS

This basic course covers the analysis, design and synthesis of microprocessor based systems developing projects to combine electronics, mechanical components and real-time programming. The course provides a review of microprocessor interfacing for discrete, digital and analog data, ADC and DAC, the study and application of various sensors including tactile, light, proximity, position, velocity and acceleration. Optical encoders for angular motion data and other advanced sensing are also covered. The operation principles of electric, hydraulic and pneumatic power supplies are discussed as well those of actuators, DC and stepper motors and their basic concept in control theory also is covered, including PID control. The course also covers the concepts and calculations of gearing and torque for mechanical motion. Topics in real-time

programming and multi-tasking for microprocessor based systems, as well as wireless communication and speech synthesis robotic systems, are discussed. Prerequisites: CSIS1020, ENGN2000, ENGN2060.

Quarter Credit Hours 4.5

ENGN2062 ARTIFICIAL INTELLIGENCE

This course introduces students to the basic concepts of artificial intelligence, including some applications. The course first introduces the different methods of representing knowledge and inference methods. It is then followed by the study of rule based expert system, fuzzy expert systems and artificial neural networks. There is also a brief introduction to the area of evolutionary computation and genetic programming. Basic method of shape recognition and classifiers are discussed. Some probability theory and Bayesian analysis is covered in the course. Illustration and projects use the Neural Network and Image Processing toolbox of MATLAB. Prerequisites: CSIS1020, MATH1013.

Quarter Credit Hours 4.5

ENGN2063 ADVANCED ROBOTICS

This is a design course incorporating the material studied in the areas of mechatronics, artificial intelligence and computer vision. The course is based on robotic design using the Handy Board, including microprocessor interface for data acquisition of discrete, digital and analog data, robot kinematics, sensor design and sensor interfacing, communication, speech synthesis and real-time programming. The course utilizes interactive C as the programming tool. Prerequisites: ENGN2000, ENGN2061.

Quarter Credit Hours 4.5

ENGN2070 SIGNAL TRANSMISSION

The course provides in-depth knowledge in both theory and applications of signaling and transmissions. Topics include signals, basic signal conversions, analog and digital signal transmissions, interfacing, switching principles and photonic switching. Prerequisites: ENGN2040, ITEC1020 and MATH1020. (PT)

Quarter Credit Hours 4.5

ENGN3000 MATERIALS AND PROCESS ENGINEERING

This course develops the general properties of materials, defined as plastic, ferrous, nonferrous and ceramics used in product development. Properties of materials are applied to industrial applications to achieve optimum designs. Process engineering concepts are developed from conversion of raw materials into finished products using manufacturing methods to optimize production of parts.

Quarter Credit Hours 4.5

ENGN3020 DESIGN II AND PROJECT DEVELOPMENT

This course is a continuation of CAD2030 Principles of Design. Concepts of the design process are applied to industrial design problems and project development techniques. Configuration management techniques are developed to support design analysis and product/project development through the life cycle of the product/project. Students develop research and presentation skills related to the design process and project development centered on industrial problem-solving techniques. Prerequisite: CAD2030 and ENGN3000. (PT)

Quarter Credit Hours 4.5

ENGN3030 INSTRUMENTATION AND 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 are 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

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: ENGN2055. (HO) (PT)

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: ENGN3050.

Quarter Credit Hours 4.5

ENGN3085 PRINCIPLES OF SYSTEMS ENGINEERING

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: MATH1013 or higher. (PT)

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: ENGN3085. (PT) Quarter Credit Hours 4.5

ENGN4000 STANDARDS/CODES AND ERGONOMICS

This course is an introduction to standards and regulatory codes governing the design and manufacturing of products and work environments. Standards for procedures and processes as related to design, manufacture, and configuration management are defined and case studies are used to develop relevant concepts. Codes and ergonomic concepts are presented and developed as the driving forces behind standards applied to design, manufacturing and work environments. (HO) (PT) Quarter Credit Hours 4.5

ENGN4005 QUALITY CONTROL/PROFESSIONAL PRACTICE

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

ENGN4010 CONFIGURATION MANAGEMENT

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

ENGN4020 INTELLIGENT SYSTEMS

The advent and availability of micro-miniaturization, computational power and artificial intelligence offer the unique potential for the formulation design, development and employment of "intelligent systems". The potential for knowledge acquisition, knowledge representation, inference capability, uncertainty reduction, and the success of expert systems, together with the ability to embed extraordinary computational power in components, devices, subsystems, etc., have opened the gateway to very robust or "intelligent systems." Conventional control and management strategies are reviewed and then enhanced by the inclusion of adaptive, learning and optimization techniques. Prerequisite: 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. (HO) 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. (HO) 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: ENGN3050. (PT) Quarter Credit Hours 6.0

FOUNDATIONS IN TECHNOLOGY

FIT1000 INFORMATION TECHNOLOGY FOR BUSINESS PROFESSIONALS I

This course provides basic understanding of computer equipment and procedures necessary for business professionals. Students gain practical knowledge of operations and terminology of computer systems as well as hands-on use of word processing, digital presentations, spreadsheet software and using the Internet. Computer-based assessment software may be used as both a learning and skills measurement tool. (PT) Quarter Credit Hours 4.5

FIT1005 INTRODUCTION TO KEYBOARDING

This course is designed to introduce or reinforce keyboarding skills necessary to prepare documents used in the business world. The students learn the keys and techniques to produce error-free documents.
Quarter Credit Hours 1.5

FIT1010 TOPICS IN COMPUTERS

This course, geared toward the technology student, provides a basic understanding of a wider variety of computer equipment and procedures. Students gain practical knowledge of operations and terminology of computer systems as well as hands-on use of word processing, presentation software and the Internet. Computer-based assessment software is used as both a learning and skills measurement tool. (PT)
Quarter Credit Hours 4.5

FIT1020 INFORMATION TECHNOLOGY FOR BUSINESS PROFESSIONALS II

This course presents microcomputer applications chosen on the basis of local market demand. Students gain a working knowledge of spreadsheet skills and apply those skills to problem-solving cases. Students are also introduced to databases with a focus on creating a simple database as well as manipulating data to produce meaningful reports. Computer-based assessment software is used as both a learning and skills measurement tool. Prerequisite: FIT1000 or 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 spreadsheet and database software for managing graphic, numerical or text data in "what if" business simulations. Computer-based assessment software is used as both a learning and skills measurement tool. 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 Microsoft Office Specialist certification skills in spreadsheet, word-processing and personal information management software. Computer-based assessment software is used as both a learning and skills measurement tool. Learned skills are applied in hands-on lab assignments. Prerequisite: FIT1020 or FIT1030 or permission of instructor. (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

ITEC1030 MICROCOMPUTER HARDWARE SUPPORT

This course provides students with the knowledge and expertise to install, maintain, troubleshoot and repair hardware using the desktop computer as a model. Typical problems within a computer and its subsystems and the impact of these problems on the operation of the entire system are presented and discussed. This course introduces students to diagnostic software and fault analysis techniques through out-of-class and lab work utilizing standard tools, procedures and representative computer diagnostic software minimizing system downtime. Students gain a body of knowledge that is identified and accepted as a baseline or foundation for an entry-level PC technician. Students prepare for A+ Certification or the Computing Technology Industry Association (CompTIA) certification exams. Prerequisite: FIT1010. (PT)
Quarter Credit Hours 4.5

ITEC1040 MICROCOMPUTER SOFTWARE SUPPORT

This course provides students with the knowledge and expertise to install and customize operating systems using the desktop computer as a model. Students gain the knowledge to install, configure and administer desktop computers and printers in a networked environment. This course introduces students to common diagnostic practices for analyzing and fixing operating system faults and failures minimizing system downtime. Students gain a body of knowledge that is identified and accepted as a baseline or foundation for an entry-level PC technician. Students prepare for A+ Certification or the Computing Technology Industry Association (CompTIA) certification exams. Prerequisite: ITEC1030. (PT)
Quarter Credit Hours 4.5

ITEC2050 SPECIAL TOPICS IN TECHNOLOGY

This course gives students the opportunity to study unusual, cutting-edge and advanced topics in the technology field. Topic areas include Computer Graphics/Web (ITEC2051), Computer/Information Science (ITEC2052), Engineering Studies (ITEC2053), Computerized Drafting (ITEC2054), IT Professional Studies (ITEC2055), Foundations in Technology (ITEC2056), and Technology Practicum (ITEC2057). Each individual section of the course is specially designed. The School of Technology announces the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it. Prerequisite: Permission of instructor.
Quarter Credit Hours 4.5

ITEC2060 SPECIAL TOPICS IN TECHNOLOGY AND LAB

This course gives students the opportunity to study unusual, cutting-edge and advanced topics in the technology field and apply the knowledge in a laboratory setting. Topic areas include Computer Graphics/Web (ITEC2061), Computer/Information Science (ITEC2062), Engineering Studies (ITEC2063), Computerized Drafting (ITEC2064), IT Professional Studies (ITEC2065), Foundations in Technology (ITEC2066), and Technology Practicum (ITEC2067). Each individual section of the course is specially designed. The School of Technology announces the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it. Prerequisite: Permission of instructor.

Quarter Credit Hours 6.0

ITEC2070 ADVANCED SPECIAL TOPICS IN TECHNOLOGY

This course gives students the opportunity to study unusual, cutting-edge and advanced topics in the technology field in an intensive, immersion-style setting. Topic areas include Computer Graphics/Web (ITEC2071), Computer/Information Science (ITEC2072), Engineering Studies (ITEC2073), Computerized Drafting (ITEC2074), IT Professional Studies (ITEC2075), Foundations in Technology (ITEC2076), and Technology Practicum (ITEC2077). Each individual section of the course is specially designed. The School of Technology announces the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it. Prerequisite: Permission of instructor.

Quarter Credit Hours 9.0

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: ITEC1020. (PT)

Quarter Credit Hours 4.5

ITEC2085 DISTRIBUTED SYSTEMS WITH TCP/IP

In this course students learn how client/server systems evolved and how those systems continue to adapt to business needs. Students develop an understanding of distributed programming techniques and of how distributed applications (databases, transaction processors, ERP systems, etc.) work within networks. The course also covers the three main types of systems (Two Tier, Three Tier, and N-Tier) and how they relate to one another. In homework and lab assignments, students develop skill competencies needed to solve day-to-day business problems in maintaining and customizing databases and other applications. Students configure and implement their own client/server network, which gives them an opportunity to develop a hands-on understanding of how such a network is designed and built. This course focuses on the upper layers of the OSI model (especially

the application layer). Prerequisites: ITEC2080 and CSIS1020 or CSIS1030 or CSIS2060 or CSIS2065.

(HO) (PT)

Quarter Credit Hours 4.5

ITEC2090 IT CALL MANAGEMENT SYSTEMS

This course explores in detail the processes and the underlying related technologies and techniques that are used in industry settings in order to deliver better customer support. Students gain practical knowledge in an industry-standard call management software package. Through a combination of lecture and lab-based work, they become familiar and adept in activities related to telephone customer service skills, call logging, call and work assignment, problem issue monitoring and management, report creation and utilization, and asset management. Prerequisite: ITEC1000. (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 two of the most crucial skills of contemporary project management: (1) project scope definition and (2) project task decomposition. They learn to produce basic project charters, 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. (HO) (PT)

Quarter Credit Hours 4.5

ITEC3010 SERVER CONFIGURATION AND IMPLEMENTATION

This course allows students to apply skills learned in the network degree program and other Information Technology related courses toward the construction and commission of a server on a network. Students are responsible for configuring a server to deliver applications and files necessary to support many types of user-bases. Prerequisites: CSIS2045, ITEC1020 and one of the following – CSIS1020, CSIS1030 or CSIS1040.

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

ITEC3025 HELP DESK MANAGEMENT

This course addresses the issues, responsibilities and tasks involved in supervising and managing the help desk. Major topics covered include managing call volume, shift scheduling, staff motivation, and statistical analysis of help desk-related data, asset and knowledge management. Prerequisite: CSIS1070, MGMT2001, MATH2001 or permission of instructor.

Quarter Credit Hours 4.5

ITEC3030 ADVANCED NETWORKING WITH TCP/IP

This advanced networking course gives students an in-depth view of protocol design and operation as well as network modeling and design. Students learn about the intricacies of network design, choosing the right technological tool, network modeling and

simulation, and network testing and benchmarking. Students receive hands-on experience in lab exercises by designing and testing their own networks. Prerequisites: ENGN2070, ITEC2080. Prerequisite or corequisite: MATH2001 or higher. (PT) Quarter Credit Hours 4.5

ITEC3040 SYSTEMS ANALYSIS

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. This class is highly recommended for non-computer majors as well as required for majors in this program. Prerequisite: FIT1020 or FIT1030. (HO) (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 students aware of the various threats to computers and data and identifies methods and techniques for providing countermeasures to those threats. Prerequisite: FIT1000 or FIT1010. (HO) (PT) Quarter Credit Hours 4.5

ITEC3060 NETWORK MANAGEMENT AND ADMINISTRATION

This course allows students to implement many of the concepts of earlier courses. This course focuses on the techniques for implementing a network, configuring products, managing networks, implementing network services (e-mail, FTP, Telnet, HTTP), and providing protections and safeguards commensurate with usage requirements. Prerequisites: ITEC2085, ITEC3030. (PT) 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. (HO) (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

ITEC4030 SENIOR SEMINAR IN TECHNOLOGY SUPPORT

This course is presented seminar style and is taken in conjunction with the experiential education component. Students investigate actual problems and cases and have the opportunity to problem-solve collaboratively, sharing their research and results. Guest speakers, technology support-related Web sites, and articles from trade journals are used to assess and interpret current industry trends and practices. Each week, selected students present an issue and lead discussion on that issue. Prerequisite: ITEC3025. Quarter Credit Hours 4.5

TECHNOLOGY EXPERIENTIAL EDUCATION

TECX2000 SOPHOMORE TECHNOLOGY EXTERNSHIP

The externship allows sophomore students to apply the practical knowledge of their respective majors within in a company or nonprofit outside the university itself. This program enables students to work in a real-world environment. Prerequisite: Permission of instructor. Quarter Credit Hours 4.5

TECX2010 SOPHOMORE TECHNOLOGY INTERNSHIP

The practicum allows senior students to apply the practical knowledge of their respective majors as a team or individually within the confines of a university-operated facility. This program enables students to work in a real-world environment. Prerequisite: Permission of instructor. Quarter Credit Hours 4.5

TECX2020 SOPHOMORE GRAPHIC SOLUTIONS TEAM

The Graphic Solutions Team (GST) is a practicum experience for sophomores in the JWU School of Technology's Computer Graphics and New Media degree program. GST produces graphics and/or illustrates content according to the technical specifications and needs of clients. Students are expected to produce significant materials for clients based on client design requirements using the professional guidelines set forth in the GST Manual and through the guidance of their team manager and supervising faculty member. Prerequisites: CGRA1020, CSIS1030. Quarter Credit Hours 4.5

TECX2031 CAD SOPHOMORE PRACTICUM/ EXTERNSHIP

The practicum/externship allows sophomore CAD students to apply the practical knowledge of their respective major 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, CAD1L20. Quarter Credit Hours 4.5

TECX2070 SOPHOMORE WEB SOLUTIONS TEAM

On the Web Solutions Team (WST), sophomore Web Site Design students apply practical knowledge from their degree program within a team-based, professional practicum environment at the university. The Web Solutions Team provides Web design services for selected clients. Students are expected to produce significant materials for clients based on client design requirements, the professional guidelines set forth in the Web Team Manual, and the guidance of their team manager and supervising faculty member. Prerequisite: CGRA2020. 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 in an Engineering Studies B.S. degree program. (WI) Quarter Credit Hours 9.0

TECX4030 SENIOR WEB SOLUTIONS TEAM

On the senior Web Solutions Team (WST), Web Management and Internet Commerce students apply practical knowledge from their degree program as team leaders within a professional practicum environment at the university. As team managers, senior students serve supervisory and client management functions for team members and clients. Team managers are expected to produce significant materials for clients based on client design requirements and the professional guidelines set forth in the Web Team Manual. Team managers work closely with the supervising faculty member to guide and manage their teams. Prerequisite: TECX2070 or permission of instructor. Quarter Credit Hours 4.5

TECX4035 SENIOR GRAPHIC SOLUTIONS TEAM

The Graphic Solutions Team (GST) is a practicum experience for seniors in the JWU School of Technology's Computer Graphics and New Media degree program. GST produces graphics and/or illustrates content according to the technical specifications and needs of clients. As team managers, senior students serve supervisory and client management functions for the team members and clients. Team managers are expected to produce significant materials for clients based on client design requirements and the professional guidelines set forth in the GST Manual. Team managers work closely with the supervising faculty member to guide and manage their teams. Prerequisite: TECX2020 or permission of instructor. Quarter Credit Hours 4.5

TECX4050 SENIOR TECHNOLOGY EXTERNSHIP

The externship provides an industry-based experience for students. Companies are selected on the basis of their variety of practical training and areas of specialization. Prerequisite: Permission of instructor. Quarter Credit Hours 4.5

TECX4060 SENIOR TECHNOLOGY INTERNSHIP

The practicum allows senior students the opportunity to apply the practical knowledge of their respective majors as a team or individually within the confines of a university-operated facility. This program enables students to work in a real-world environment. Prerequisite: Permission of instructor. Quarter Credit Hours 4.5

Study Abroad

ABRD4080 OVERSEAS EXCHANGE PROGRAM

This refers to courses of varying credit amounts used by students participating in overseas exchange programs at a foreign institution through an exchange agreement with JWU. Students apply for the exchange program through the Study Abroad Office, which determines the partner institution from the available options based on a student's academic department, and approves a planned course of study at the foreign institution. Typically, students study upper-level courses in their major, combined with cultural and/or language courses, depending on the location. Students register at JWU for the appropriate ABRD4080 course(s) during the term(s) they will be on exchange. Prerequisite: 2.75 cumulative GPA and 90 quarter credit hours completed prior to departure.

ABRD4083 Quarter Credit Hours 4.5

ABRD4086 Quarter Credit Hours 9.0

ABRD4088 Quarter Credit Hours 18.0

ABRD4089 Quarter Credit Hours 13..5

Military Science Courses

(available at Providence College)

The following military science courses are offered and taught at Providence College. JWU understands that JWU students may enroll in such courses as part of their authorized participation in the Senior Army ROTC Program at Providence College. Further information is available from the professor of military science at Providence College at 401-865-2471. For information regarding when and how JWU credit may be obtained for such courses, please contact Student Academic & Financial Services.

MIL 101 FUNDAMENTALS OF LEADERSHIP I WITH LAB

The purpose of this course is to introduce students to fundamental components of service as an officer in the United States Army. These initial lessons form the building blocks of progressive lessons in values, fitness, leadership, and officership. Additionally, the course addresses "life skills" including fitness, communications theory and practice (written and oral), and interpersonal relationships. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this course, cadets should be prepared to receive more complex leadership instruction. This course is open to freshman and sophomore students. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 102 FUNDAMENTALS OF LEADERSHIP II WITH LAB

This course builds upon the fundamentals introduced in the previous course by focusing on leadership theory and decision making. "Life skills" lessons in this course include problem solving, critical thinking, leadership theory, followership, group interaction, goal setting and feedback mechanisms.

This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this course, cadets should be prepared to advance to more complex leadership instruction concerning the dynamics of organizations. This course is open to freshman and sophomore students. Prerequisite: MIL 101. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 201 PRINCIPLES OF MILITARY LEADERSHIP I WITH LAB

This course contains the principal leadership instruction of the Basic Program. Building upon the fundamentals introduced in the MIL 101-102 courses, this instruction delves into several aspects of communication and leadership theory. The use of practical exercises is significantly increased over previous semesters. Cadets are required to apply communications and leadership concepts. Virtually the entire semester teaches critical "life skills" which are relevant to their future success in the Army.

The semester concludes with a major leadership and problem-solving case study which draws on virtually all of the classroom instruction received during the first three semesters of the Basic Program. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this semester, cadets should be well grounded in the fundamental principles of leadership and be prepared to intensify the practical application of their studies during the MS-III year. This course is open to sophomore students. Prerequisite: MIL 102.

3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 203 PRINCIPLES OF MILITARY LEADERSHIP II WITH LAB

The final semester of the Basic Program focuses principally on officership, providing an extensive examination of the unique purpose, roles, and obligations of commissioned officers. It includes a detailed look at the origin of our institutional values and their practical application in decision making and leadership. At the core of this semester is the Basic Course's Capstone Case Study in Officership. This five-lesson exercise traces the Army's successes and failures as it evolved from the Vietnam War to the present, placing previous lessons on leadership and officership in a real-world context that directly affects the future of the cadets.

This semester, more than any before it, draws on the various components of values, communications, decision making, and leadership together to focus on a career as a commissioned officer. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this semester, cadets should possess a fundamental understanding of both leadership and officership, demonstrate the ability to apply this understanding in real-world situations, and be excited about the aspect of shouldering the responsibilities of a commissioned officer in the United States Army. This course is open to sophomore students. Prerequisite: MIL 201. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 301 SMALL UNIT LEADERSHIP I WITH LAB

The Advanced Course accepts cadets with various levels of leadership competencies gained through life experiences and complemented by the ROTC Basic Course. The instructional content and activities in the MIL 300-level curriculum are intended to build leadership and facilitate the cadet's initial demonstration of individual leadership potential at Advanced Camp, while also preparing cadets for their future responsibilities as officers.

Because Advanced Camp uses small-unit infantry tactics as the context for the development and assessment of leadership, MIL 300-level instruction uses the same context. While a measure of technical and tactical understanding of small-unit operations is necessary, the focus of the instruction is on leadership. Much of the application and assessment of MIL 300-level leadership instruction will be conducted using the Leadership Development Program (LDP) for out-of-class activities: leadership positions during labs and unit operations.

Instruction in principles of war and purposes, fundamentals, and characteristics of the defense provide the necessary knowledge base for treatment of the Troop Leading Procedures (TLP). Instruction in the decision-making, planning, and execution processes of the TLP are followed by a refocus on the critical leadership task of communicating the plan using the Operations Order format.

An Advanced Leadership module addresses motivational theory and techniques, the role and actions of leaders, and risk assessment. The semester closes with instruction in small-unit battle drills to facilitate practical application and further leader development during Lab and Squad Situational Training Exercises (STX). This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 203. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 302 SMALL UNIT LEADERSHIP II WITH LAB

The final semester of the MS III year continues focusing on doctrinal leadership and tactical operations at the small-unit level. It includes opportunities to plan and conduct individual and collective skill training for offensive operations to gain leadership and tactical experience. This critical semester synthesizes the various components of training, leadership, and team building. Cadets are required to incorporate previous military science instruction from MIL 301 and the Basic Course for their practical application in a performance-oriented environment.

Upon completion of MIL 302, cadets will possess the fundamental confidence and competence of leadership in a small-unit setting. The MIL 302 curriculum complements progression through the cadet's campus evaluation process and in the culminating event of the MS III year in the field-training environment of Advanced Camp. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 301. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 401 LEADERSHIP AND MANAGEMENT I WITH LAB

This semester of the Advanced Course concentrates on leadership, management, and ethics and begins the final transition from cadet to lieutenant. The course focuses cadets, early in the year, on attaining knowledge and proficiency in several critical areas they will need to operate effectively as Army officers. These areas include coordinating activities with staffs, counseling theory and practice within the "Army context", training management, and ethics. The introduction of these subjects early in the MS IV year has the added benefit of preparing cadets to lead the cadet battalion throughout the remainder of the year.

While the proficiency attained in each of these areas will initially be at the apprentice level, cadets will continue to sharpen these skills as they perform their roles as cadet officers in the battalion and after commissioning. At the end of this semester, cadets should possess the fundamental skills, attributes and abilities to operate as competent leaders in the cadet battalion and confidently communicate to subordinate cadets their preparedness to shoulder the responsibilities entrusted to them. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 302.

3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 402 LEADERSHIP AND MANAGEMENT II WITH LAB

The final semester of the Advanced Course focuses on completing the transition from cadet to lieutenant. As a follow-on to the ethics instruction in MIL 401, the course starts with a foundation in the legal aspects of decision making and leadership. The next module reinforces previous instruction on the organization of the Army and introduces how we organize for operations from the tactical to strategic level. This is followed by instruction on administrative and logistical management that will focus on the fundamentals of soldier and unit-level support. The final module that introduces new information focuses on the often confusing process of changing duty stations and reporting to a new unit.

At the core of this semester is the Advanced Course's Capstone Exercise. This 12-lesson exercise will directly reinforce all modules from this semester and will also incorporate and reinforce many learning objectives from modules throughout the entire curriculum. The Capstone Exercise will require the cadets, both individually and collectively, to apply their knowledge to solve problems and confront situations commonly faced by junior officers. Upon completion of this semester, the cadets will be prepared to shoulder the responsibility of being a commissioned officer in the United States Army. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 401. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

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