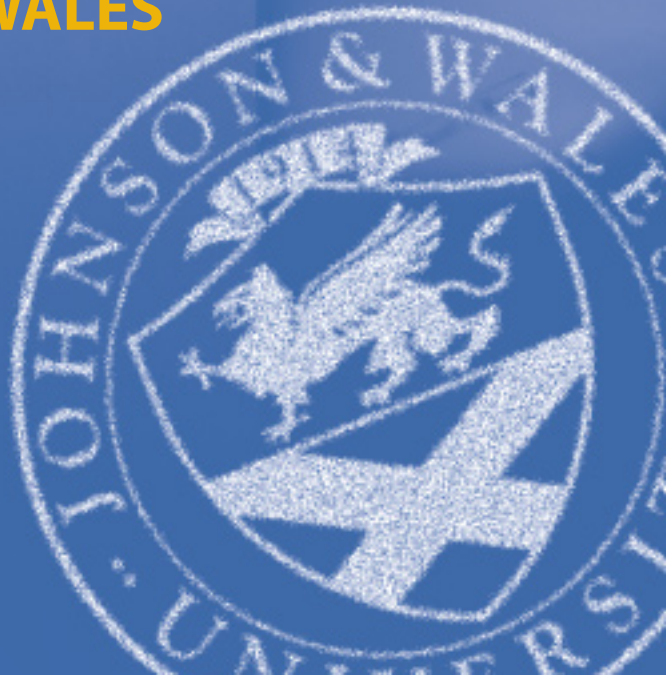


Providence,
Rhode Island

**JOHNSON & WALES
UNIVERSITY**

Catalog
2002–2003



Johnson & Wales University

2002–2003 Undergraduate Day School Catalog

8 Abbott Park Place
Providence, Rhode Island 02903

Phone: 1-800-DIAL JWU or (401) 598-1000

Fax: (401) 598-2948 (Business/Hospitality/Technology)
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Academic Calendar	3
Programs of Study (listing)	4
Accreditations and Affiliations	7
Education for Careers	13
Applying for Admission	32
Financing Your Education	44
Academic Information	57
Student Services	68
Student Activities	73
Programs of Study (curricula)	76
Course Descriptions	169
University Directory	218
Index	239

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. Summer enrollees will follow the catalog requirements for the upcoming year.

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

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

2002–2003 Academic Calendar

FALL TERM

Sept. 6–7	Freshman Registration
Sept. 8–9	Returning student registration
Sept. 10	Classes begin
Sept. 13	Friday classes
Oct. 14	Columbus Day — no classes
Oct. 18	Friday classes
Nov. 19	Last day of classes for Business, Hospitality, Culinary Arts and Technology students
Nov. 20–22	Exams for Business, Hospitality, Culinary Arts and Technology students

WINTER TERM

Dec. 1	Registration for incoming students
Dec. 2	Classes begin (Providence campus only)
Dec. 3	Classes begin (other campuses)
Dec. 6	Friday classes (other campuses)
Dec. 19	Last day of classes before winter holiday break
Jan. 6	Classes resume
Jan. 20	Martin Luther King Jr. Day — no classes
Jan. 24	Friday classes University-wide
Feb. 25	Last day of classes for Business, Hospitality, Culinary Arts and Technology students
Feb. 26–28	Exams for Business, Hospitality, Culinary Arts and Technology students

SPRING TERM

March 9	Registration for incoming students
March 10	Classes begin
May 20	Last day of classes for Business, Hospitality, Culinary Arts and Technology students
May 21–23	Exams for Business, Hospitality, Culinary Arts and Technology students
May 24	Commencement

SUMMER SESSIONS

June 2	Summer Session I begins
June 26	Summer Session I ends
June 13	Registration for incoming Culinary Arts students
June 16	Advanced Standing begins
June 30	Summer Session II begins
July 4	Independence Day — no classes
July 24	Summer Session II ends

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

Programs of Study

TWO-PLUS-TWO AND FOUR-YEAR PROGRAMS

College of Business

Any of the following Associate Degrees can track into any of the Bachelor of Science degrees listed to the right.

Associate Degree

Accounting³
Advertising Communications
Business Administration^{3, 4}
Entrepreneurship
Fashion Merchandising³
Financial Services Management
Management³
Marketing^{3, 4}
Undeclared (no A.S. degree)

Bachelor of Science Degree

Accounting³
Entrepreneurship
Financial Services Management^{4*}
Management^{3, 4}
Marketing
Marketing Communications
Retail Marketing & Management

The following Associate Degrees have restricted track options for Bachelor of Science degrees as listed.

Associate Degree

Criminal Justice³

Equine Business Management⁷
Equine Studies

Paralegal Studies

Bachelor of Science Degree

Certificate Program

Bachelor of Science Degree

Criminal Justice³

Equine Business Management⁷
Equine Business Management⁷
Equine Business Management/Riding⁷

Criminal Justice
Paralegal Studies

Administrative Management⁶
International Business⁴

Paralegal Studies⁶

¹ Also offered in Charleston, S.C. ² Also offered in Norfolk, Va. ³ Also offered in North Miami, Fla. ⁴ Also offered in Denver, Colo. ⁵ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year. ⁶ Qualification: Student must hold a bachelor's degree. ⁷ Program has technical standards. Disabled students should contact Student Success Department. * Available in September 2003

College of Culinary Arts

Associate Degree

Baking & Pastry Arts^{1, 3, 7}

Culinary Arts^{1, 2, 3, 4, 7}

The Hospitality College

Associate Degree

Food & Beverage Management^{1, 3, 4, 7}

Hotel Management^{1, 3, 4, 7}

Recreation/Leisure Management⁷

Restaurant Management^{1, 3, 7}

Travel-Tourism Management^{1, 3, 7}

Undeclared Major leading to bachelor's in:

Hospitality A.S. leading to a bachelor's in:

Bachelor of Science Degree

Bachelor of Science Degree

Baking & Pastry Arts^{5, 7}
Culinary Arts^{3, 5, 7}
Culinary Nutrition^{5, 7}
Food Marketing,⁷
Food Service Entrepreneurship⁷
Food Service Management^{1, 3, 7}
Baking & Pastry Arts^{5, 7}
Culinary Arts^{3, 5, 7}
Culinary Nutrition^{5, 7}
Food Marketing⁷
Food Service Entrepreneurship⁷
Food Service Management^{1, 2, 3, 4, 7*}

Bachelor of Science Degree

Food Service Management^{1, 3, 4, 7*}
Hospitality Management^{3, 7}
International Hotel & Tourism Management^{1, 5, 7}
Hospitality Management^{3, 7}
Hotel Management^{1, 3, 4, 7}
International Hotel & Tourism Management^{1, 5, 7}
Hospitality Management⁷
Recreation/Leisure Management⁷
Food Service Management^{1, 3, 7}
Hospitality Management^{3, 7}
International Hotel & Tourism Management^{1, 5, 7}
Hospitality Management^{3, 7}
International Hotel & Tourism Management^{1, 5, 7}
Travel-Tourism Management^{1, 3, 7}

Food Service Management
Hotel Management
Recreation/Leisure Management
Sports/Entertainment/Event Management
Travel-Tourism Management

Information Science

Sports/Entertainment/Event Management^{1, 3, 4}

¹ Also offered in Charleston, S.C. ² Also offered in Norfolk, Va. ³ Also offered in North Miami, Fla. ⁴ Also offered in Denver, Colo. ⁵ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year. ⁶ Qualification: Student must hold a bachelor's degree. ⁷ Program has technical standards. Disabled students should contact Student Success Department. * Available in September 2003

School of Technology

Associate Degree

Computer Science
Computerized Drafting

Computer/Business Applications

Computer Graphics & New Media

Computing Technology Services

Electronics Technology
Web Site Development³

Bachelor of Science Degree

Bachelor of Science Degree

Information Science
Engineering Design & Configuration Management
Information Science
Accounting
Information Science
Management
Computer Graphics & New Media
Information Science
Technology Services Management
Information Science
Information Science
Web Management and Internet Commerce^{3*}
Information Science

Electronics Engineering

¹ Also offered in Charleston, S.C. ² Also offered in Norfolk, Va. ³ Also offered in North Miami, Fla. ⁴ Also offered in Denver, Colo. ⁵ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year. ⁶ Qualification: Student must hold a bachelor's degree. ⁷ Program has technical standards. Disabled students should contact Student Success Department. * Available in September 2003

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. Disabled or special needs students should contact the Department of Student Success (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. (NEAS&C), through its Commission on Institutions of Higher Education. Inquiries regarding the accreditation status by the New England Association should be directed to the University's administrative staff. Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433, (617) 271-0022
E-mail: cihe@neasc.org.

Legal control is vested in the Board of Trustees.

The University is approved for the training of veterans. The University is an institutional member of Servicemembers Opportunity Colleges.

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

The Hospitality programs in Providence are accredited by the Accreditation Commission for Programs in Hospitality Administration.

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

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

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

General University Affiliations

Academy of International Business
American Association for Higher Education
American Association of Collegiate Registrars and Admissions Officers
American Association of Presidents of Independent Colleges and Universities
American Bar Association
American Booksellers Association
American Civil Liberties Union
American College Personnel Association
American Corporate Counsel Association
American Council on Education
American Counseling Association
American Culinary Federation
American Dietetic Association
American Hotel & Lodging Association
American Institute of Certified Public Accountants
American Institute of Wine and Food
American Library Association
American Management Association
American Payroll Association

American Vocational Association
Associated Press
Association for Careers & Technical Engineering
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
Business Professionals of America
Business Volunteers for the Arts
Career College Association
Choristers Guild
Coalition of Library Advocates
The College Board
College & University Personnel Association
Confrerie de la Chaine des Rotisseurs
Consortium of Rhode Island Academic & Research Libraries
Council for the Advancement and Support of Education
Council of Hotel, Restaurant, Institutional Educators
Eastern Association of Colleges and Employers Inc.
Educause
Employment Management Association
European Council of Hotel Restaurant & Institutional Education
European Council of Independent Schools
Family, Career and Community Leaders of America
Future Business Leaders of America
Future Farmers of America
Greater Providence Chamber of Commerce
Health and Education Leadership for Providence
Higher Education Library Information Network
The Honorable Order of the Golden Toque
Institute for International Human Resources
Institute of International Education
Institute of Management Accountants
Interfaith Counseling Center
Interfaith Health Care Ministries
International Association of Culinary Professionals
International Association of Hotel School Directors
International Career Counselors
International Food Service Editorial Council
International Hotel and Restaurant Association
James Beard Foundation
Junior Achievement
Landmark Restaurants Advisory Board
Malaysian American Commission on Education Exchange
Marriott Hospitality High School Education Committee
Modern Language Association

Multicultural Food Service & Hospitality Alliance
 National Alliance for Business
 National Association for Counseling and Development
 National Association for Developmental Education
 National Association of College
 & University Attorneys
 National Association of College
 & University Business Officers
 National Association of College Admissions
 Counselors
 National Association of College Stores
 National Association of Colleges & Employers
 National Association of Educational Buyers
 National Association of Female Executives
 National Association of Foreign Student Advisors
 National Association of
 Independent Colleges and Universities
 National Association of
 Student Financial Aid Administrators
 National DECA, Inc.
 National Education Association
 National Restaurant Association
 National Society for Experiential Education
 National Society of Fundraising Executives
 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 Legal Foundation
 New England Library Association
 The Noble Academy of
 Empress St. Theodora, Inc., U.S.A.
 Northeast Association for Institutional Research
 The Providence Foundation
 Providence Public Library
 Providence Warwick Convention and Visitors Bureau
 Publicity Club of New England
 Public Education Fund
 Public Relations Society of America
 Radcliffe Culinary Friends
 Rhode Island Association of Institutional Researchers
 Rhode Island Association of
 Student Financial Aid Administrators
 Rhode Island Association of Teacher Education
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Campus Compact
 Rhode Island Counseling Association
 Rhode Island Department of Education
 Rhode Island Higher Education
 Telecommunication Association
 Rhode Island Historical Society
 Rhode Island Independent
 Higher Education Association
 Rhode Island Library Association
 Rhode Island Payroll Association
 Rhode Island Registrars Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Technology Council
 Rhode Island Telecommunications Association
 Rhode Island Public Expenditure Council
 Rotary Club of Providence

Skills—USA (VICA)
 Society for College and University Planning
 Society for Human Resources Management
 Society Organized Against Racism
 Studiorum Universitas Constantiniana
 (The Constantinian University)
 Waterfire Providence Board of Directors
 Weybosset Street Community Centers
 World Association for Hospitality & Tourism Training
 Young Men's Christian Association

The John Hazen White School of Arts & Sciences Affiliations

Academy of American Poets
 Agriculture, Food and Human Values Society
 American Anthropological Association
 American Association for Advancement of Science
 American Association of Teachers of French
 American Council on the Teaching of
 Foreign Language
 American Ethnological Society
 American Historical Association
 American Institute of Wine and Food
 American Mathematical Society
 American Meteorology Society
 American Physical Society
 American Psychological Association
 American Society for Training and Development
 American Statistical Association
 American Teachers of Mathematics of New England
 Assembly for the Teaching of English Grammar
 Association for Practical and Professional Ethics
 Association for Supervision
 and Curriculum Development
 Association for the Study of Food and Society
 Association of Teachers in Mathematics
 in New England
 Association of Women in Psychology
 Boston Chapter American Statistical Association
 Cable in the Classroom
 Center for Media and Values
 Center for the Study of the Presidency
 College Art Association
 Community College General Education Association
 Community Writers Association
 Connecticut Federation of Lakes
 Eastern Communication Association
 Eastern Psychological Association
 Estuarine Research Federation
 European Hotel School Directors Association
 Horror Writers Association
 International Communication Association
 International Leadership Association
 International Phycological Association
 Kansas State Historical Society
 Maine Council of English Language Arts
 Maine Writers and Publishers Alliance
 Massachusetts Association of Teachers of English
 Massachusetts Council of Teachers of English
 Massachusetts Foreign Language Association
 Massachusetts Teachers of English to Speakers
 of Other Languages
 Mathematical Association of America
 Modern Language Association

National Association for Developmental Education
 National Clearinghouse for Leadership Programs
 National Communication Association
 National Council of Teachers of English
 National Council of Teachers of Mathematics
 National Writing Project
 New England Assessment Network
 New England Association of Teachers of English
 New England Business Educators Association
 New England Education Assessment Network
 New England Mathematics Association of
 Two-Year Colleges
 New England Outcomes Assessment Network
 New England Psychological Association
 New England Regional World History Association
 New Hampshire Association of Teachers of English
 New Hampshire Writers and Publishers Project
 Northeast Algal Society
 Northeast American Society for
 Eighteenth-Century Studies
 Northeast Anthropological Association
 Phycological Society of America
 Popular Culture Association
 Providence Preservation Society
 Rhode Island Association of Biology Teachers
 Rhode Island Association of Women in Psychology
 Rhode Island Chapter American
 Statistical Association
 Rhode Island Council of Teachers of English
 Rhode Island Environmental Education Association
 Rhode Island Environmental Health Association
 Rhode Island Food Security Coalition
 Rhode Island Foreign Language Association
 Rhode Island Labor History Association
 Rhode Island Mathematics Teachers' Association
 Rhode Island Mental Health Association
 Rhode Island Natural History Survey
 Rhode Island Science Teachers' Association
 Rhode Island State Council of International
 Reading Association
 Rhode Island Women in Education
 Schlesinger Library at Radcliffe
 Sigma Xi (Scientific Research Society)
 Society for Business Ethics
 Society for Conservation Biology
 Society of Industrial and Applied Mathematics
 Speech Communication Association
 Teachers of English as a Second Language
 World Future Society

College of Business Affiliations

Academy of Criminal Justice Sciences
 Academy of Legal Studies in Business
 Administrative Management Society
 Adult Education Association
 American Accounting Association
 American Advertising Federation
 American Association for Paralegal Education
 American Collegiate Retailers Association
 American Horse Council
 American Horse Shows Association—
 U.S.A. Equestrian
 American Institute of Certified Public Accountants
 American Marketing Association

American Society for Competitiveness
 American Society for Training and Development
 American Teleservices Association
 Association for Enterprise Opportunity
 Association of Certified Fraud Examiners
 Association of Collegiate Entrepreneurs
 Association of Continuing Higher Education
 Canadian Institute of Management
 Catalog Council
 Central Rhode Island Chamber of Commerce
 Corporation for Enterprise Development
 Costume Society of North America
 Data Processing Management Association
 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 of Management Accountants
 Intercollegiate Dressage Association
 Intercollegiate Horse Show Association
 International Academy of Business Disciplines
 International Textile Apparel Association
 Law & Society Association
 Marketing Research Association
 Massachusetts Bar Association
 National Association of Tax Preparers
 National Business Educators Association
 National Retail Federation
 New England Business Colleges Association
 New England Direct Marketing Association
 North American Case & Research Association
 North Atlantic Regional Business Law Association
 Phi Delta Kappa
 Providence DOWncity Merchants Association
 Rhode Island Ad Club
 Rhode Island Association of Accounting Professors
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Foundation
 Rhode Island Human Resources Investment Council
 Rhode Island MicroEnterprise Association
 Rhode Island Paralegal Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Technology Council
 Sales and Marketing Executives International
 Sierra Iota Epsilon Honors Society
 Small Business Administration
 Society for Human Resources Management
 Society for the Advancement of Management
 Southeastern New England Ad Club

College of Culinary Arts Affiliations

Academie Culinaire de France
 American Academy of Chefs
 American Cancer Society
 American Diabetes Association, R.I.
 American Heart Association
 American Institute of Baking
 American School Food Service Association
 Antonin Careme Society
 The Bread Bakers Guild of America

Chaîne des Rotisseurs: National, R.I.
 and New England Chapters
 Euro Gastronomy Societe
 French Master Chefs Association
 Honorable Order of the Golden Toque
 Institute of Food Technologists
 International Association of Culinary Professionals
 International Bakers Association
 International Food Service Editorial Council
 International Food Service Executives Association
 International Food Service Manufacturers Association
 Les Amis d'Escoffier Society
 Les Dames d'Escoffier Society
 Massachusetts Restaurant Association
 National Association of College
 and University Food Service Directors
 National Association of Purchasing Management
 National Certification Commission
 National Education Development Association
 Nutrition Council of Rhode Island
 Oldways Preservation & Exchange Trust
 Research Chefs Association
 Retail Bakers Association
 Societe Culinaire Philanthropique
 United States Pastry Alliance
 Women Chefs and Restaurateurs
 World Association of Cooks Society

The Hospitality College Affiliations

The Academy of Management
 American Association of Homes & Services
 American Association of University Women
 American Camping Association
 American Dietary Association
 American Diner Association
 American Society for Health Care
 Food Service Administrators
 American Society for Supervision
 and Curriculum Development
 American Society of Association Executives
 American Society of Travel Agents
 Appraisal Institute
 Asian American Hotel Owners Association
 Association for Casino Educators
 Association for University Women
 Association of Career and Technology Education
 Association of Quality Control
 Big Sisters Association
 CAFE Society
 Club Managers Association of America
 Conference on Food Protection
 Cornell Hotel Society
 Ecotourism Society
 Educational Foundation of the
 National Restaurant Association
 Educational Institute of the
 American Hotel & Lodging Association
 EUHOFA (International Association of
 Hotel School Directors)
 Federation of Dining Professionals
 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 Association of Assembly Managers
 International Food Service Executives Association
 International Franchise Association
 International Gaming Institute
 International Hotel Association
 International Society of Franchising
 International Society of Meeting Planners
 International Society of Travel and Tourism Educators
 Licensed Beverage Education Consortium
 Massachusetts Dietetic Association
 Massachusetts Farm Association
 Massachusetts Hotel & Motel Association
 Massachusetts Lodging Association
 Multicultural Food Service & Hospitality Alliance
 National Association for Experiential Education
 National Association for Student Activities
 National Association of Real Estate Appraisers
 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
 New England Regional Council of
 Hotel, Restaurant, Institutional Educators
 North American Case Research Association
 Professional Convention Management Association
 Professional Testing Institute
 Resort and Commercial Recreation Association
 Rhode Island Dietetic Association
 Rhode Island Food Safety Coalition
 Rhode Island Hospitality and Tourism Association
 Roundtable for Women in Food Service
 Society for Advancement of Food Service Research
 Society for Food Service Management
 Society of Franchising
 Society of Parks and Recreation Educators
 Travel Industry Association of America

School of Technology Affiliations

Academy of Legal Studies in Business
 American Association of Physics Teachers
 American Economic Association
 American Society of Engineering Educators
 Association for Institutional Research
 Association of Information Technology Professionals
 Certified Electronic Technicians Guild,
 Rhode Island Chapter
 Data Processing Management Association
 Institute of Electrical and Electronic Engineers Inc.
 International Society of
 Certified Electronic Technicians
 International Solar Energy Society
 International Technology Education Association
 Massachusetts Teachers Association
 Mathematical Association of America
 New England Design Draftsmens' Association
 New Media Academy
 Ocean State CAD
 Phi Lambda Theta, National Honor
 and Professional Society for Educators
 Project Management Institute

Projects with Industry
 Rhode Island Economic Policy Council
 Rhode Island Technology Council
 Sigma Xi, Brown University Chapter
 Society of Photo-Optical Instrumentation Engineers
 Tech Corp
 Technology Education Association of Massachusetts
 Technology Students Association
 Times2 Academy

The Alan Shawn Feinstein Graduate School Affiliations

American Association of School Administration
 American Economic Association
 American Educational Research Association
 American Foreign Service Association
 Association for Educational Communications and Technology
 Association for Institutional Research
 Association for Supervision & Curriculum Development
 Association for the Advancement of Computing in Education
 Association of Business Committee
 Center for Exhibition Industry Research
 Central and Eastern European Management Development Association
 Council for Opportunity for Education
 Council of Graduate Schools
 Eastern Economic Association
 Graduate School of Library & Information Studies
 Greater Boston Convention & Visitors Bureau Inc.
 International Council on Education for Research
 International Festival and Events Association
 International Society for Performance Improvement
 International Society for Technology in Education
 International Special Events Society
 Massachusetts Faculty Development
 Massachusetts Restaurant Association
 Modern Language Association
 National Association for Business and Teacher Education
 National Association of Academic Affairs Administrators
 National Association of Secondary School Principals
 National Council of Teachers
 National Council of Teachers for English
 National Society for the Study of Education
 National Staff Development Council
 New England Educational Research Organization
 Rhode Island Association of Colleges for Teacher Education
 Rhode Island Business Educators Association
 Rhode Island Hospitality & Tourism Association
 Society for Human Resource Management
 Society for Technical Communication
 Technology and Learning

Student Affairs/Student Services Affiliations

American Baseball Coaches Association
 American College Counseling Association
 American College of Sports Medicine
 American College Personnel Association
 American Council on Exercise

American Foundation for Suicide Prevention
 American Hockey Coaches Association
 American Red Cross
 American Society for Training & Development
 American Society of Composers, Authors and Publishers
 American Volleyball Coaches Association
 Association for International Educators
 Association for Student Judicial Affairs
 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
 Association of Psychological Type
 Association of Southern Baptist Campus Ministers
 Athletic Publishing
 Career Counselors Consortium
 Catholic Campus Ministry Association
 College Athletic Trainers Association
 College Media Advisors
 Cooperative Education Association
 Eastern Association of Colleges and Employers
 Eastern College Athletic Association
 Employment Managers Association
 Great Northeast Athletic Conference
 Human Resource Management Association of Rhode Island
 Interfaith Counseling Center
 International Association of Campus Law Enforcement Administrators
 International Career Counselors
 Learning Assistance Association of New England
 Learning Disabilities Association
 Manadnock
 Massachusetts Council for Learning Disabilities
 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 Administrators
 National Association of Foreign Student Advisors
 National Association of Social Workers
 National Association of Student Personnel Administrators
 National Athletic Trainers Association
 National Basketball Coaches Association
 National Clearinghouse for Leadership Programs
 National Collegiate Athletic Association
 National Intramural and Recreation Sports Association
 National Orientation Directors Association
 National Soccer Coaches Association
 National Wellness Association
 New England Association of College and University Housing Officers

New England Association for Cooperative Education
and Field Experience
New England Collegiate Wrestling Alliance
New England Community Police Partnership
New England Holistic Counselors Association
New England Library Association
Northeast Association of College
& University Officers
Northeast College & University Security Association
Northeast Collegiate Volleyball Association
Research Chef Association
REB International
Rhode Island Association for
Intercollegiate Athletics for Women
Rhode Island Board of Officials for
Girls' and Women's Sports
Rhode Island Career Counselors Group
Rhode Island College & University
Public Safety Directors
Rhode Island Crime Prevention Officers Association
Trade Show Exhibitors 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 and to achieve success in employment fields with high growth potential.

PURPOSES OF THE UNIVERSITY

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

- to monitor the external and internal environment of the University through regular and effective planning and assessment;
- to develop and assess sound programs and curricula that allow students to attain proficiencies in general education and professional disciplines;
- to evaluate and assess regularly the rigor of all academic programs;
- to recruit and admit students with potential from varied backgrounds and to give them every opportunity to excel in their academic and professional lives;
- to provide an experiential education approach throughout the curriculum, by integrating practicums, internships, externships, co-op opportunities, international experiences, directed work projects, and community service activities;
- to assure that curricula, activities and services reflect the cultural diversity of the institution;
- to plan for and provide facilities and resources that meet the needs of students, faculty and staff;
- to manage all departments effectively, efficiently and professionally;

- to hold each academic, administrative and support department individually and collectively accountable for the achievement of the mission;
- to provide students with educational and experiential opportunities to contribute to the community through service learning.

CORE VALUES

Johnson & Wales University is: Market Driven

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

Experientially Based

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

Employment Focused

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

Student Centered

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

Globally Oriented

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

OUTCOMES ASSESSMENT STATEMENT OF PURPOSE

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

The University is committed to its Outcomes Assessment initiative which employs authentic assessment to evaluate programs and curriculum. All faculty and students are therefore part of an ongoing study to determine and refine the effectiveness of instruction and learning.

A PHILOSOPHY OF CAREER EDUCATION

Johnson & Wales University is a private, coeducational institution that offers students an opportunity to pursue practical career education in business, food service, hospitality or technology.

A variety of two-year associate degree programs and four-year Bachelor of Science 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, Master of Business Administration, and Doctor of Education are also offered at Johnson & Wales. For details on these programs, please request the Graduate and Doctoral catalogs.

The educational philosophy of Johnson & Wales University is to learn by doing. Every attempt is made to provide our students with relevant learning experiences and exposure to all facets of a professional operation.

The goal of all academic programs at the University is to prepare students to enter the business world with a solid foundation in their chosen careers.

EDUCATION FOR LIFE

Today's employers want employees who will be successful in tomorrow's economy. These people will not only possess important specialized job skills, but will also be able to think critically, communicate clearly, manage ethically and contribute to the community. To meet these needs, Johnson & Wales University offers a wide selection of liberal arts courses such as logic, psychology, communication skills, leadership studies,

environmental science and ethics. Students may take part in in-depth studies through concentrations. Students also learn to contribute to their community through service learning and community service, under the auspices of the Einstein Enriching America Program. By integrating these vital general studies with intensive career education, Johnson & Wales prepares students to be more effective employees as well as more responsible citizens.

THE JOHNSON & WALES DIFFERENCE

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

Flexible, Specialized Programs

Johnson & Wales has designed options into its educational programs so that students can choose the right paths to their futures. Students may select a Two-Plus-Two program, earning two degrees in four years, or they may opt for a more traditional approach, beginning with an Undeclared Major and moving into a bachelor's degree program.

BUSINESS: Johnson & Wales offers a wide variety of two- and four-year business programs ranging from Advertising Communications to International Business, from the most traditional majors like Accounting and Business Administration to the most innovative programs like Fashion Merchandising, Entrepreneurship, Equine Studies and Financial Services Management. A flexible curriculum structure permits transferability from any A.S. major to any of seven B.S. majors without losing time to graduation. J&W also offers some of these programs at its campuses in North Miami, Fla. and Denver, Colo.

FOOD SERVICE: 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 of its kind in the world, Johnson &

Wales also offers some of these programs at additional campuses in Charleston, S.C., Norfolk, Va., North Miami, Fla. and Denver, Colo.

HOSPITALITY: Through various centers and schools within J&W's Hospitality College, students can choose such majors as Hotel Management, Restaurant Management, Travel-Tourism Management, Sports/Entertainment/Event Management, International Hotel & Tourism Management, and many more. Some of these programs may be taken at additional campuses in Charleston, S.C., Denver, Colo., and North Miami, Fla.

TECHNOLOGY: Major programs in this school include the latest in preparation for a career in a technology-related field. Computerized Drafting, Electronics Technology, Information Science, Electronic Engineering, Computer Graphics & New Media, Technology Services Management and Web Site Development are among the choices in this challenging and rewarding educational path.

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

Students who wish to accelerate their studies can apply for such programs as Advanced Standing and SHARP (Special Honors And Rewards Program). (See page 64 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 the opportunity to earn better grades.

Upside-Down Curriculum

In Johnson & Wales' Two-Plus-Two programs, students begin courses in their major from

the first day, learning right away if their career choice is the right one for them.

Two Degrees in Four Years

The upside-down curriculum at J&W enables students in most majors to earn two degrees in four years. At the end of two years of study, students earn an associate degree and the opportunity to go on to earn a bachelor's degree in two more years.

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

Four-Day Week

Students appreciate the four-day school week. Classes generally meet Monday through Thursday, except in cases of Monday holidays or final exams. This gives students a longer weekend to pursue personal and academic interests, co-curricular activities or a part-time job to help pay for college expenses.

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, 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.

J&W utilizes over 20 different practicum facilities, from hotels and restaurants, to a riding stable, to a retail women's clothing store.

Student Success

Helping students to succeed is our number-one priority at Johnson & Wales University. The Office of Student Success is dedicated to making sure each student is given every opportunity for success, with special courses and workshops, tutoring, and personal, career and academic counseling. Special needs students can also find assistance at the Office of Student Success, with special

programs, adaptations, and reasonable accommodations to ensure every opportunity for their success. All support services are available without extra charge to all Johnson & Wales students.

HANDS-ON LEARNING

Internship and Practicum Opportunities

BAKING & PASTRY ARTS INTERNSHIP

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

CULINARY ARTS INTERNSHIP

During their sophomore year as Culinary Arts majors, students will be scheduled for term-long assignments at the University's food service training facilities, at the Radisson Airport Hotel, the J&W Inn and Conference Center, or one of several other J&W dining centers.

FASHION & RETAILING INTERNSHIP

Retail Marketing & Management majors have the option to participate in a term-long internship at University retail facilities, including Gladding's — our women's specialty store located in The Arcade, the nation's oldest indoor shopping mall — or the University bookstores (operated by Barnes & Noble College Bookstores Inc.). Both serve as unique retailing laboratories.

During this internship, 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. Students will also complete sales and inventory analysis from the computerized inventory control system and take field trips to New England market centers, selected manufacturers and various retail outlets. Highlighting this program is a field trip to New York City, the "Merchandising Capital of the U.S." The retail internship and seminar total 18.0 quarter credit hours.

HOTEL INTERNSHIP

Hotel Management students will enjoy unique opportunities for hands-on learning. Internships are completed at an independent, University-owned hotel, the J&W Inn and Conference Center, 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.

RECREATION/LEISURE MANAGEMENT INTERNSHIP

Sophomore-level students within the Recreation/Leisure Management degree program will have the opportunity to directly apply what they have learned during this hands-on, full-time internship. Designed to provide each student with a variety of recreation programming and event management experiences, the internship utilizes facilities and populations within diverse operational and administrative areas that include student activities, athletics, fitness centers, and the new University Recreation and Athletic Center.

RESTAURANT INTERNSHIP

During their sophomore year as Restaurant Management majors, students will be scheduled for term-long assignments at the University's food service training facilities, at the Radisson Airport Hotel, the J&W Inn and Conference Center, or one of several other J&W dining centers.

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 experiences in the areas of sales/marketing, facility operations and financial management. In addition to their work

experiences, students will have the opportunity to complete a comprehensive, site-based management project.

ACCOUNTING PRACTICUM

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

CRIMINAL JUSTICE PRACTICUM/EXTERNSHIP

Selected Criminal Justice students will 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 are responsible for all aspects of the business, including marketing, research and planning. To facilitate this, the Center provides an office, available year round, with state-of-the-art technology to support the business dream.

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.

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 IB4099, International Business Experience.

The **Summer Term Abroad Program** is a three-to-four week experience in varied international areas. Students, in teams of 15–20, join two faculty plus business partners to investigate business practice, politics and culture. Recent year programs have been held in Netherlands, Belgium and Germany; Italy; Czech Republic, Hungary and Poland; 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 ten 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.

CAREER STUDIES PROGRAM

More extensive than a one-term co-op, this program pairs a student and a local business partner for four terms. Student compete for positions in this program, which begins spring term, Junior Year. This is a PAID, 15-20 hour/week program which, due to its length, allows the student to delve deeply into important areas of the business. A key output of this program is the Continuous Improvement Project, which targets to make a meaningful contribution to the partner's business. Licensing and Professional Certification are also possible.

MARKETING EXTERNSHIP/PRACTICUM

By participating in the Marketing Externship/Practicum, students will have the opportunity to apply basic knowledge in actual, on-going 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.

TRAVEL-TOURISM PRACTICUM

One of the most exciting aspects of the Travel-Tourism Management program is the practicum located at the Johnson & Wales Inn. This term-long assignment affords students the opportunity to put their classroom-learned skills to work in a hands-on experience.

Students will have the opportunity to work at American Express travel agency, the Blackstone Valley Tourism Council, the Airport Information Center, the Providence Convention and Visitors Bureau, and Collette Vacations, a nationally known travel wholesaler.

The highlight of the program is the Familiarization (FAM) Tour, a class project to a domestic or international destination. Students will be required to research, budget, plan, promote and actually implement the tasks of a tour escort and tour guide while on tours. The program is also enhanced by Mini-FAM tours and a visiting guest speaker series.

Selective Career Cooperative Education (Co-op)

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

To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75 during the entire pre-program application process, maintain a clean record of behavior as defined by the Student Code of Conduct, must have completed all prerequisite coursework, must have

appropriate elective or Practicum credit available in their degree audits and must have the sponsorship of a faculty advisor. In addition to the traditional eligibility requirements, students desiring placement outside of the United States must maintain a 3.25 GPA. Students in the College of Business can apply to participate in the three-term Co-op called the Career Studies Program.

Students from every college or school at the University are eligible to apply for the co-op program. Selection or assignment to the co-op sites is competitive and only those students demonstrating the best fit are chosen by the Co-op staff to represent the university.

Government Externships

As a Johnson & Wales University student, you may participate in the Rhode Island State Government Intern Program and gain practical experience working in the executive, legislative or judicial branches of Rhode Island government.

In addition to these programs, you may also apply for the Mayor's Internship Program in the city of Providence and Congressional Internships.

Students interested in government externships should contact Dr. Robert Jackson in the John Hazen White Center, Room 525.

Community Service Learning (CSL)

As part of the **Feinstein Enriching America Program**, all Johnson & Wales University undergraduate students in the Day Division 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 J&W 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 an academic course.

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.

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 approximately 33% of all their credits in Arts & Sciences. In addition, the School of Arts & Sciences offers Across-the-Curriculum programs in Writing, Critical Thinking, Ethics and Community Service Learning. Writing Across the Curriculum is a University-wide program that encourages students to use writing as a way of learning and communicating knowledge, thereby enabling students to acquire skills empowering them 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, students may take WI courses as they are offered in general studies and elective areas.

Students at J&W may also elect 13.5 quarter credit hour concentrations in Leadership Studies, Political Science, Psychology, Sociology, Global Perspectives, Career Writing, Literature, History, Environmental Science, Applied Mathematics, Physical Science and Science.

They 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, the Center for Leadership Studies 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 University-wide "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, and an Honors option for many upper-level 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 Center for Leadership Studies champions the idea of making Johnson & Wales a place where leadership opportunities abound "Across the Campus." The Center

serves as a resource for students, faculty and staff to develop their leadership through experiential opportunities in community service, student life activities, academic courses on leadership theory, and training workshops on leadership topics. The Center reaches out to the community by offering corporate leadership training and by fostering partnerships with community organizations and schools. At Johnson & Wales, leadership is part of our institutional culture, and our students are prepared to become the business leaders of the future.

HISTORY OF THE UNIVERSITY

The special approaches to career education at Johnson & Wales University have evolved over more than 80 years' time and continue to adapt as Johnson & Wales responds to the changing needs of business and industry. Johnson & Wales University was founded as a business school in 1914 in Providence, Rhode Island by Gertrude I. Johnson and Mary T. Wales. From its origins as a school devoted to business education, Johnson & Wales has grown to a junior college, to a senior college, and ultimately to university status.

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

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

Rhode Island granted a legislative charter to the University, authorizing the awarding of advanced degrees.

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

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

In 1984, a new J&W campus was established in Charleston, South Carolina, which now offers a variety of two- and four-year programs in food service, hospitality and travel-tourism. The Norfolk, Virginia Campus, opened to the public in 1986, offers one- and two-year food service programs.

In 1985, graduate degree programs were introduced at the University. The Alan Shawn Feinstein Graduate School offers M.B.A. degrees in Global Business and Hospitality Administration with concentrations in Accounting, Financial Management, International Trade, Marketing and Organizational Leadership, as well as M.A.T. degrees in Teaching (for business and food service undergraduates). In addition, the Alan Shawn Feinstein Graduate School introduced a Doctor of Education in Educational Leadership program in 1996.

In 1992, a joint educational agreement allowed the University to begin programs on the campus of the IHM Business School in Gothenburg, Sweden. Johnson & Wales established a formal, independent learning site there in 1994, giving Business and Hospitality students the opportunity to complete one year of study in Sweden and finish their degrees at one of the University's domestic campuses.

Also in 1992, Johnson & Wales opened another campus in North Miami, Florida, which offers two- and four-year culinary arts, food service, business and hospitality programs.

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

The University's School of Technology also began offering courses in Worcester, Massachusetts in 1992.

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

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

The University recently introduced bachelor's degree programs in Web Management and Internet Commerce, Culinary Nutrition, and Recreation/Leisure Management.

September 2000 marked the opening of the Denver, Colorado campus, which offers two- and four-year degrees in culinary arts, hospitality and business programs, as well as the "Garnish Your Degree" accelerated associate degree program originally offered in Vail.

Each year finds the University growing in program offerings, physical facilities and student enrollment. At the same time, the University also grows in recognition and prestige, making contributions to the community, government and industry.

A UNIVERSITY IN THE CITY

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

A J&W 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, Fleet Skating Rink, Rhode Island State House, Rhode Island School of Design, Brown University and churches 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 adjacent to the Johnson & Wales Airport Center East 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 and the Alan Shawn Feinstein Graduate School. Residential facilities are located throughout Providence, Cranston and Warwick. The University provides free shuttle bus service between the campuses and residence halls.

Academic Facilities and Administrative Offices—Downcity Campus

The Academic Center at 291 Westminster Street is the central location for the School of Technology and features classrooms, the Technology Learning Center, the Project Practicum Center, computer, engineering and science laboratories and faculty offices.

THE ARCADE is located at 65 Weybosset Street and can also be reached from Westminster Street. This property has the distinction of being the oldest enclosed shopping center in America. Built in 1828, The Arcade today houses a number of interesting shops and busy eateries, including Johansson's Bakery and J&W's Gladding's women's specialty store, both owned and operated by J&W. It also houses the University's retailing laboratory and arcade administration. The Alan Shawn Feinstein Community Service Center, on the third floor, oversees the Feinstein Enriching America and University Service Learning programs.

THE CITIZENS BANK CENTER FOR STUDENT INVOLVEMENT, at 232 Weybosset Street in downtown Providence, houses the Dean of Students Office, Student Activities, Greek Life, Student Conduct and Campus Ministry.

The JOHN HAZEN WHITE CENTER FOR ARTS & SCIENCES, located at the corner of Pine and Chestnut streets, contains the departments of English as a Second Language (ESL), Freshman Studies, Humanities, Mathematics, Science and Social Sciences, as well as the Office of Campus Diversity, the Language Laboratory, and Arts & Sciences classrooms. It also houses the downtown University Bookstore (operated by Barnes & Noble College Bookstores Inc.), two dining facilities, the Inactive Records Department, the Dean's Office, faculty offices, and the Business, Hospitality and Technology Registrar's Office.

The TACO CENTER FOR BUSINESS AND ARTS & SCIENCES houses classrooms and faculty offices for the Economics Department, the Larry Friedman International Center for Entrepreneurship, and the Center for Leadership Studies.

JOHNSON HALL, located at 54 Chestnut Street, includes the Accounting Department, several accounting classrooms, and Chestnut's, a snack bar and grill for students, faculty and staff.

The JUNIOR ACHIEVEMENT BUILDING is located at 270 Weybosset Street, next to the PAR Building. It currently houses the Information Technology department.

The KINSLEY BUILDING, located at 334 Westminster Street, houses Student Financial Services, the Office of Standardized Testing, and the Dean of International Affairs. The Student Counseling Center, Parents' Office, Community Relations Office, the Office of Student Success and the Writing and Academic Support Center for the Downcity Campus are also located in the Kinsley Building.

PLANTATIONS HALL, next door to the PAR Building at the rear of Abbott Park, houses the the fitness center, shower and locker rooms on the lower level, with the Pepsi Forum auditorium, The Women's Center, and the University's Purchasing Department on the first floor. The second floor houses the Advancement and Alumni Relations administration. The third floor is home to the Student Employment Office. The fourth floor houses J&W's Payroll/Personnel Department. The fifth floor contains the Accounts Payable and Accounting departments.

UNIVERSITY HALL, located at 111 Dorrance Street in downtown Providence, is the central administration building of the University. This building houses the University's administrative offices, main library and library administrative offices, University Publications, National Student Organizations, all Admissions offices (except Culinary), the Career Development Office and the Co-op Center for Business, Hospitality and graduate students.

Academy Hall of the XAVIER COMPLEX, located at 259 Pine Street at Broad and Claverick Streets, houses classrooms, faculty offices, a variety of computer and word processing labs, and the Director of Academic Computer

Services. This complex houses the Hospitality College and most of the College of Business.

The Hospitality College dean, chairs and faculty reside on the lower three floors. The Statler Dining Room, a hospitality kitchen lab, is on the first floor.

The College of Business deans, and chairs and faculty for the Management, Marketing and Legal Studies departments reside on the upper four floors.

Xavier Hall of the Xavier Complex includes an interdenominational chapel, the Multicultural Center, and the Health Services Office for the Downcity Campus.

Academic Facilities and Administrative Offices—Harborside Campus

The DAVID FRIEDMAN CENTER, located at 1 Washington Avenue, is where the College of Culinary Arts is based. This includes the office of the Dean of the College of Culinary Arts, faculty offices, the Coors Brewing Laboratory, and the International Baking & Pastry Institute®.

The Center includes hot and cold kitchens, bakeshops and pastry shops, dining rooms, meatcutting and meat processing rooms, a storeroom, an oenology and beverage service laboratory, and administrative offices.

EAST HALL, at 2 Washington Avenue, houses the Residential Life office, in addition to being a residence hall.

The HARBORSIDE ACADEMIC CENTER (HAC), at 265 Harborside Boulevard, contains administrative offices for the Career Development & Co-op Center, the Office of Student Success for the College of Culinary Arts students, and Culinary and Graduate Admissions. It houses department faculty offices for the John Hazen White School of Arts & Sciences, and Food Service Academic Studies. This building also contains the Alan Shawn Feinstein Graduate School.

Academic facilities include classrooms, three computer labs, a Learning Center and

the University's Harborside Bookstore (operated by Barnes & Noble College Bookstores Inc.). CAFE, the Culinary Arts Food Service Exposition, is an addition to the Harborside Academic Center and features state-of-the-art kitchens and laboratories, bakeshops, a food science lab, and the Angelica Dining Room used by Culinary Arts bachelor's degree students. HAC also contains the Commons dining area, a multimedia center and an amphitheater.

The HARBORSIDE COMPUTER CENTER, located at 120 Northup Street, across from the Paramount Building, houses four computer labs, staff offices and a classroom.

The HOSPITALITY CENTER, located at 1150 Narragansett Boulevard in Cranston, houses a large student dining hall, kitchen and bakeshop labs, a small dining room (the Rhode Island Room), and a residence hall with laundry facilities.

NARRAGANSETT HOUSE, at 1144 Narragansett Boulevard in Cranston, houses the Campus Safety & Security Department.

The PARAMOUNT BUILDING, located at 299 Harborside Boulevard, houses the Culinary Archives & Museum, the Harborside Campus Library, the Print Shop & Mail Center, Student Conduct, Graduate School, and the administrative offices of Facilities Management and the Maintenance department.

The UNIVERSITY RECREATION AND ATHLETIC CENTER, located at 1 Washington Avenue, houses the registrar's offices for the College of Culinary Arts and the Graduate School. This building also houses the Harborside Nurse's Office, Athletics Office, two gymnasiums, student life programming space, game room, fitness center, the offices of the Vice President of Student Affairs and Assistant Dean of Student Affairs, and a convenience store.

THE VILMA GATTA TRIANGOLO ALUMNI HOUSE, at 1146 Narragansett Boulevard in Cranston, is utilized for special events.

University Library Network

The main library, located on the first two floors of University Hall at 111 Dorrance Street,

is the central site of the Johnson & Wales University Library Network. This network presently includes the libraries of the following campuses: Charleston, S.C.; Norfolk, Va; North Miami, Fla; and Denver, Colo. The main facility in Providence holds a collection of resource materials to serve the research needs of the University community and students. The College of Culinary Arts also has a library at the Harborside Campus.

The state-of-the-art library classroom features a multimedia technological presentation system used by librarians to teach research skills to over 5,000 students each academic year. Students learn how to access in real time very general to highly-specific electronic resources including Web-based databases and home pages. Many of these databases index thousands of magazines, journals and newspapers, and offer full text retrieval of most articles. A sizeable collection of videotapes on major study topics is available to enhance classroom activities or for personal in-house library use.

During the academic year, downtown library hours are: Monday through Thursday, 8:00 a.m. to 12:00 midnight; Friday, 8:00 a.m. to 6:00 p.m.; Saturday, 9:00 a.m. to 6:00 p.m.; and Sunday, noon to midnight. Hours are subject to change during term breaks, holidays and summer. Reference librarians are on duty during the following hours: Monday through Thursday, 8:00 a.m. to 10:00 p.m.; Friday and Saturday, 9:00 a.m. to 6:00 p.m.; and Sunday, noon to 10:00 p.m.

In order to give students and staff significant off-campus library resources and services, the Johnson & Wales University Library holds membership in two Rhode Island Library Consortia. The Higher Education Library Information Network (HELIN) is comprised of seven academic libraries that share an integrated library system. Students, faculty and staff have access to HELIN's library resources, services and facilities, in person or via the Worldwide Web. The Consortium of Rhode Island Academic and Research Libraries (CRIARL) exists to promote cooperation among its 15 member libraries and supports

joint activities to improve and strengthen library services and resources to the committee of member institutions.

The Culinary Library is located in the Paramount Building. It contains a non-circulating reference collection of up-to-date holdings in the field of culinary arts, including periodicals, books and videotapes.

Hours of operation for the Culinary Library are: Monday through Thursday, 7:00 a.m. to 11:00 p.m.; Friday and Saturday, 9:00 a.m. to 5:00 p.m.; and Sunday, noon to 9:00 p.m.

Culinary Archives & Museum

Located at 315 Harborside Boulevard on the Harborside Campus, the Culinary Archives & Museum at Johnson & Wales University is the premier museum devoted to the preservation of the history of the culinary and hospitality industries. Internationally renowned, the collection of over one-half million items represents five millennia of history, and is often referred to as "The Smithsonian Institution of the Food Service Industry." The holding includes rare U.S. presidential culinary notations; a gallery of chefs through the ages; tools of the trade from the third millennium B.C.; Egyptian, Roman and Oriental spoons dating back 1,000 years; original artwork; hotel and restaurant silver, and periodicals and documents relating to the culinary arts and entertainment.

The museum also houses an extensive mail order catalog collection and a fashion-related print collection. Operated by the University, admission is free for J&W students and faculty. Students may also conduct research here using the various collections that represent all areas of study within the University.

Computer Laboratories

Johnson & Wales University's three computer centers feature IBM compatible computers. In addition, translation software is available to convert Macintosh-based files for printing in the labs. All computers feature the MS Office suite and offer black-and-white printing free of charge. Color printing is also available for a nominal fee.

Staff members are available in all labs to help students and answer questions. To enter the labs, a valid J&W ID and a 3.5-inch floppy disk is required. Hours of operation vary seasonally, but an updated listing is always available on the J&W INFO line, JWU-INFO (598-4636). The same phone line also contains information concerning unplanned closings for inclement weather.

The HARBORSIDE COMPUTER LABS are in the newly renovated Harborside Computer Center. These labs contain 128 networked and Internet-ready multimedia computers. Software includes a powerful statistical package, as well as nutrition and menu planning templates. The information number for these labs is 598-1592.

The XAVIER COMPUTER LABS are on the second floor of the Xavier Complex and house 218 computers, 150 of which are Internet-ready. Besides general purpose labs available to all students, specialized labs are available for the hotel property management system, Fidelio, and an airline reservation system. Labs structured for the business administration courses are also available. The information number for these labs is 598-1535.

The ACADEMIC CENTER COMPUTER LABS are on the fourth and fifth floors of the Academic Center. This center houses 215 Internet-ready computers. The Computer-Aided Drafting Lab and the Web Development Lab are reserved for students who are presently enrolled in, or have completed, courses in one of these majors at the University. Other labs feature computer programming, electronic engineering software and multi-media graphics design desktop publishing software. The information number for these labs is 598-1504.

RESIDENCE HALLS

PLEASE NOTE: All halls are smoke free. All are cable- and Internet-ready, with the exception of ACE and Minden Halls. All rooms are provided a Microfridge, which students may opt to rent.

Downcity Campus, Providence

IMPERIAL HALL

15 Hospital Street
Providence, RI 02903
(598-1166)

Imperial is a residence facility containing double, triple and quad occupancy rooms. Some double occupancy rooms contain private baths on the second and third floors, at a slightly higher cost than most other halls. Imperial offers community bathrooms, and an on-site kitchen. It is reserved for business and hospitality students, and is recommended for equine students. There is no University parking.

M McNULTY HALL

101 Pine Street
Providence, RI 02903
(598-4797)

McNulty Hall is located adjacent to University Hall (library) at the Pine Street perimeter of Gaebe Commons. McNulty houses primarily freshmen students, a small percentage of upperclass students, international students and National Student Organization (NSO) students. At a slightly higher cost than most other halls for Business and Hospitality students, McNulty features double and triple 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.

MINDEN HALL

123 Waterman Street
Providence, RI 02906
(598-1288)

Minden Hall is located on the East Side of Providence. Housing returning students, Minden features singles and doubles that are equipped with private baths. It also offers laundry facilities and a recreation room. Parking is not available at this residence facility. One microfridge is allowed per room.

RENAISSANCE HALL

101 Cedar Street
Providence, RI 02903
(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 apartment-style living with five residents in each unit. Equipped with kitchens and private baths, this facility also maintains a TV recreation room, study room and laundry room.

Limited University student parking is available through a lottery process.

SNOWDEN HALL
32 Page Street
Providence, RI 02903
(598-1025)

Snowden Hall, available at a slightly higher cost than most other halls, contains double occupancy rooms with private baths and air conditioning. Residents of this hall are a mix of freshmen and upperclassmen. It is also a dining center featuring grilled-to-order items and signature sandwiches.

XAVIER HALL
60 Broad Street
Providence, RI 02903
(598-1496)

Xavier Hall, adjacent to the Xavier Academic Complex, has single occupancy rooms for upperclass students, and double, triple and quad occupancy rooms available for freshmen students. Conveniently located adjacent to the Xavier Courtyard, it houses the downtown health services office. It is identified as the "wellness" residence hall for Business and Hospitality students. While offering an emphasis on physical and spiritual health, fitness and nutrition, this hall is strictly monitored to be smoke-free and substance-free. Students selecting this hall should be self-motivated to be successful when living in such an environment. To complement these initiatives, the Xavier Complex also houses an auditorium and chapel. Finally, 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, Providence

EAST HALL (598-1189)
WEST HALL (598-1155)
SOUTH HALL (598-4720)
2 Washington Avenue
Providence, RI 02905

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 Pastry Arts students, rooms in these halls house four residents each. Each hall has a laundry room, study room and recreation room, and allows only one Microfridge per room. University student parking is available to all with a valid sticker.

East Hall houses National Student Organization (NSO) students and Residential Life offices. West Hall is identified as the "wellness" hall for Culinary and Pastry Arts students, primarily freshmen. In addition to being smoke-free, it is strictly monitored to be substance-free with an emphasis on physical and spiritual health, fitness and nutrition. Students selecting West Hall should be self-motivated to be successful living in such an environment.

HOSPITALITY CENTER
1150 Narragansett Boulevard
Cranston, RI 02905
(598-1154)

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

Warwick

AIRPORT CENTER EAST (ACE)
2082 Post Road
Warwick, RI 02886
(598-1472)

Located across from the Radisson Airport Hotel, Airport Center East (ACE) is recommended for non-traditional students returning to college or for those attending college later in life.

ACE has doubles and triples with private baths. Located within ACE is a TV room, study areas, two laundry rooms, recreation room and a dining center. There are a limited number of parking spaces available.

WHITE APARTMENTS

Washington Avenue
Providence, RI 02905

White Apartments houses primarily international students, three per apartment. Limited parking is available at this site on the Harborside Campus.

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: ACE, Hospitality Center, University Club, New Club, Cafe Commons, Weybosset Street Cafe and Snowden Dining Center.

All resident students are required to subscribe to the University 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.

GLADDING'S is the University's women's specialty retail store located in The Arcade in downtown Providence. Students learn facets of front- and back-of-the-house retail facility operations.

Located in the Taco Center for Business and the Arts & Sciences, THE LARRY FRIEDMAN INTERNATIONAL CENTER FOR ENTREPRENEURSHIP houses a new business incubator and the Center's enterprise funding offices. Students and successful business people gather here to create the next great business idea.

The UNIVERSITY BOOKSTORES, operated by Barnes & Noble College Bookstores Inc., are also training facilities for Retail Marketing & Management students to learn about catalog operations and merchandising. In downtown Providence, the bookstore is located at the John Hazen White Center on the corner of Pine and Chestnut streets; at the Harborside campus, the bookstore is in the Harborside Academic Center.

The JOHNSON & WALES INN AND CONFERENCE CENTER, located in nearby Seekonk, Massachusetts and open to the public, provides culinary, hotel and restaurant interns with valuable experience in all areas of hotel operations. Culinary and hotel interns are also exposed to food service operations in Audrey's restaurant and in banquet and room service departments.

Located at the Inn, AMERICAN EXPRESS ONE is a travel agency open to the public, and a training laboratory where Travel-Tourism students are exposed to the daily operations of the travel industry. American Express One uses American Airlines Sabre Computer System, which is widely used throughout the United States.

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.

JOHANSSON'S BAKERY CAFE is the International Baking & Pastry Institute's® retail store, located on the first floor of The Arcade in downtown Providence. Here, students gain valuable firsthand experience in production, retail selection, retail sales, marketing and merchandising of high quality pastries and baked goods.

A bustling student center, CHESTNUT'S is an opportunity for Culinary Internship students to learn restaurant operations in a fast-paced atmosphere.

SNOWDEN DINING CENTER, our newest J&W dining facility, is located on Weybosset Street, and specializes in a variety of grilled-to-order items and made-to-order signature sandwiches.

The WEYBOSSET STREET CAFE, conveniently located on the corner of Page and Weybosset streets, featuring a cappuccino bar and a variety of sandwiches, juices and energy drinks.

UNIVERSITY CLUB and NEW CLUB are other private J&W dining facilities, located in the John Hazen White Center on Pine Street.

CAFE COMMONS, at the Harborside Campus, provides culinary students with valuable experience in food service production.

Located in Warwick, AIRPORT CENTER EAST (ACE) offers a diverse menu of selections daily, including ethnic theme meals.

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

Equine students study horse care and management at the EQUINE CENTER, a J&W-owned stable in Rehoboth, Massachusetts, reserved for the University's exclusive use, with limited space for students to board their own horses.

The JOHNSON & WALES UNIVERSITY CULINARY ARCHIVES & MUSEUM, sometimes referred to as the "Smithsonian Institution of the food service industry," is the premier museum devoted to the preservation of the history of the culinary and hospitality industries. Internationally renowned, this collection of over one-half million items represents five millennia of history. During the academic year, the culinary college tours the museum. The Museum maintains the archival materials for the Center for Fashion Merchandising & Retail Studies and accommodates the Center's students during one day of their internships. The Museum's Research Center is open to all Johnson & Wales students and faculty for advanced research by appointment. Materials may be requested by phone.

HARBORSIDE CONVENIENCE STORE

For the convenience of the J&W students, we have just opened the Harborside Convenience Store, 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. Also, we offer a made-to-order deli. The store is open Monday–Wednesday 8am to 1am, Thursday–Saturday 8am to 2am, and Sunday from 10am to 12am.

THE ALAN SHAWN FEINSTEIN GRADUATE SCHOOL

Johnson & Wales University's Graduate School consists of approximately 650 students from 61 countries.

The schedule includes courses offered during days and evenings. Students can complete their studies in one year or more.

Programs of Study

MASTER OF BUSINESS ADMINISTRATION
IN GLOBAL BUSINESS with concentrations in:
Accounting
Financial Management
International Trade
Marketing
Organizational Leadership

MASTER OF BUSINESS ADMINISTRATION
IN HOSPITALITY ADMINISTRATION with
concentrations in:
Financial Management
Marketing

MASTER OF ARTS
Teacher Education (for Business or Food
Service undergraduate majors)

DOCTOR OF EDUCATION
Educational Leadership (Elementary-Secondary)
Educational Leadership (Higher Education)

For a catalog and more information, please
contact:

Alan Shawn Feinstein Graduate School
Graduate School Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903
1 (800) DIAL-JWU ext. 1015
(401) 598-1015
Fax: (401) 598-1286

ADDITIONAL CAMPUSES

Johnson & Wales University, in an effort to
expand its educational outreach, has estab-
lished several additional campuses. For more
information, please consult the catalog for
each campus.

CHARLESTON, S.C.

Johnson & Wales University's Charleston,
South Carolina campus was founded in 1984
and now offers students associate and
bachelor's degrees in areas of food service,
hospitality, travel-tourism and sports/enter-
tainment/event management. For more
information, about Johnson & Wales' Charleston
Campus, write or call the Admissions Office,
Johnson & Wales University, 701 East Bay
Street, Charleston, SC 29403, 1-800-868-1522
or (843) 763-0200.

Campus President
Stephen Parker, M.A.

Programs offered

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Baking & Pastry Arts	Food Service Management
Culinary Arts	Food Service Management
Food & Beverage Management	Food Service Management International Hotel & Tourism Management
Hotel Management	Hotel Management International Hotel & Tourism Management
Restaurant Management	Food Service Management International Hotel & Tourism Management
Travel-Tourism Management	International Hotel & Tourism Management Travel-Tourism Management
Bachelor's Degree in Sports/Entertainment/Event Management	

NORFOLK, VIRGINIA

Johnson & Wales University's Norfolk campus
is located in the heart of the Hampton Roads
area of beautiful coastal Virginia. The Hampton
Roads area is rich in history and beauty,
as well as education. A number of prestigious
schools join Johnson & Wales in calling
the area home. For more information about
Johnson & Wales' Norfolk Campus, write or
call the Admissions Office, Johnson & Wales
University, 2428 Almeda Avenue, Suite 316,
Norfolk, VA 23513, 1-800-277-2433.

Campus President
Debra C. Gray, B.S.

Programs offered
CERTIFICATE (ONE YEAR) Culinary Arts
ASSOCIATE DEGREE Culinary Arts
BACHELOR'S DEGREE Food Service Management

NORTH MIAMI, FLORIDA

The Florida campus offers two- and four-year Culinary Arts, Hospitality and Business programs. This campus is conveniently close to the tourism-rich areas of Fort Lauderdale and Miami, offering a superb setting for a J&W education.

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

Campus President

Donald G. McGregor, J.D.

Programs offered

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Accounting	Accounting Management Marketing
Baking & Pastry Arts	Culinary Arts Food Service Management
Business Administration	Accounting Management Marketing
Criminal Justice	Criminal Justice
Culinary Arts	Culinary Arts Food Service Management
Fashion Merchandising	Accounting Management Marketing
Food & Beverage	Food Service Management Management Hospitality Management
Hotel Management	Hospitality Management Hotel Management
Management	Accounting Management Marketing
Marketing	Accounting Management Marketing
Restaurant	Food Service Management Management Hospitality Management
Travel-Tourism Management	Hospitality Management Travel-Tourism Management

Web Site Development Web Management
and Internet Commerce

Bachelor's Degree in Sports/Entertainment/Event
Management

DENVER, COLORADO

Celebrating its grand opening in September 2000, J&W's newest campus in Denver, Colo. offers two-year and four-year Culinary Arts, Hospitality and Business 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 or call the Admissions Office, Johnson & Wales University, 7150 Montview Boulevard, Denver, CO 80220, 1-877-JWU-DENVER (598-3368).

Campus President

Mark Burke, M.S.

Programs offered

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Business Administration	Financial Services Management Management Marketing
Culinary Art	Food Service Management
Food & Beverage Management	Food Service Management
Hotel Management	Hotel Management
Marketing	Financial Services Management Management Marketing

Bachelor's Degrees in International Business and
Sports/Entertainment/Event Management

NOTE: Certain bachelor's degree offerings at the Denver Campus will not be available until September 2003.

GOTHENBURG, SWEDEN

Students may complete their first year of study by enrolling in Johnson & Wales University's Gothenburg, Sweden program, located on the campus of the IHM Business School. Upon completion of the first year, students may complete their degree requirements at one of J&W's domestic campuses. For more information about Johnson & Wales' Gothenburg Campus, write Johnson & Wales University, Box 5273, 402 25 Gothenburg, Besok, Avagen 15, Garda, Sweden, or call (phone) +46 (0)31-335 22 00 (fax) +46 (0)31-40 38 05.

Campus Director

Kathryn Parchesco, M.S.

Programs offered

(FIRST YEAR ONLY)

Advertising Communications

Hotel Management^{1, 3, 4}

International Business

Management³

Marketing^{3, 4}

All of the above programs are offered at the Providence Campus.

¹ Also offered in Charleston, S.C.

² Also offered in Norfolk, Va.

³ Also offered in North Miami, Fla.

⁴ Also offered in Denver, Colo.

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 qualifying for admission to succeed in the career programs of their choice. Graduation from high school or equivalent education as certified by state departments of education is required for undergraduate admission.

Due to the technical standards and requirements essential to certain technical programs at the University, applicants with special needs or physical limitations should inquire of the Student Success Department prior to enrolling at the University. Copies of the technical standards applicable to various programs are available from the Student Success Department.

APPLICATION PROCEDURE

Application for admission should be completed in full and sent to the Director of Admissions, Johnson & Wales University, 8 Abbott Park Place, Providence, Rhode Island 02903.

Students applying for admission to our South Carolina, Virginia, Florida or Colorado campuses — or for Continuing Education at Johnson & Wales' Providence campus — should refer to their University viewbooks or campus catalogs 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 to ensure full consideration.

An official application form can be found in this catalog. No application fee is required.

In completing the application form, students must indicate the term in which they wish to enroll. Applications are accepted for terms beginning in September, December and March. Business and Hospitality majors may also apply for summer session terms. NOTE: Career Sampler, Equine Business Management/Riding and Paralegal majors may only enter in the September term.

A student may apply for honors or general admission by noting so on the application.

If students are applying for a Bachelor of Science Degree program, they are required to indicate on their application for admission their choice of associate degree major, which results in Johnson & Wales students receiving two degrees in four years. 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. If students are applying for an Undeclared Major, International Business, Sports/Entertainment/Event Management, or the Paralegal certificate, they need not indicate an associate degree choice.

After completing the application form, it is the student's responsibility to request that their high school guidance office forward to the University an official copy of their secondary school record for admissions consideration. Verification of graduation must be submitted to the Admissions Office. Acceptable documentation includes a letter from an authorized high school administrator, a final high school transcript, or a G.E.D. certificate.

It is the student's responsibility to provide verification of high school completion. Without such verification, the student may not be allowed to register or continue enrollment.

When possible, Johnson & Wales University would appreciate receiving students' 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 generally not required for admission to the University, but are recommended.

Candidates for the University's honors program or International Business program must submit SAT or ACT scores for acceptance consideration.

Minimum Grade Requirements

To gain admission to International Business and Paralegal Studies programs, applicants' transcripts generally must reflect a 'B' average or better. For certain technology majors, a 'B' average or better in math is required. To remain enrolled in the International Business program, students must maintain a cumulative GPA of 2.75. Equine applicants with a GPA of 3.00 or below will be asked to interview. 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 3.00 GPA or higher upon completion of their associate degree program.

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 are required to forward to the University a \$100 tuition reservation deposit. Students requesting residence hall accommodations must make an additional \$100 deposit. In late spring, students are asked to submit an additional \$200 deposit to verify their continued interest in attending J&W. In addition, Equine Riding students are asked to submit

a \$500 reservation deposit. These deposits are credited to students' initial billings and are nonrefundable.

Transfer Students

Transfer students are eligible to apply for most J&W majors; however, they are not guaranteed credit. Credit is usually granted for courses completed with a grade of "C" or better (with a numeric value of 2.0) at another accredited institution. Grades of "pass" are also acceptable for transfer if credit was awarded (and a grade of "P" has the numeric value of 2.0 or greater). Credit 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 verify high school completion as well.

It is the responsibility of those candidates who are currently attending another college to have their updated transcripts sent to J&W as soon as final grades become available and no later than the first term of enrollment.

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

Early Admissions

ACCESS (A College Career Experience for Secondary School Students) is an early admissions program that 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 ACCESS during their junior year.

ACCESS, the first program of its kind in Rhode Island, was designed to help students investigate the variety of college and career

options available to them. ACCESS students earn college credits while completing high school graduation requirements.

For more information on the ACCESS 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 two college prep mathematics courses and one college prep English course, maintained an average of B or better, placed in the top 25% of the high school graduating class, submitted SAT scores of a minimum of 1000 or ACT total composite of 42, and entered J&W in the fall.

For more information on the Honors Program, please see page 62.

Career Sampler

Because some students may be unsure of their major but would like to sample a variety of opportunities before making a final decision, the Career Sampler, a one-term program offered during the fall term only, allows students to enter the University without declaring a major. Their first term of study will be devoted to taking a variety of classes in the College of Business and the Hospitality College.

At the end of the first term, students participating in the Career Sampler program declare their major course of study.

Undeclared Major

All students who enroll in the Undeclared Major at Johnson & Wales University pursue a general studies program of study for the first two years. During the fifth term, they must select a major from a variety of Business, Hospitality and Technology programs.

Students who begin their studies in an Undeclared Major at Johnson & Wales will earn only a Bachelor of Science Degree at the end of four years of study.

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.

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.

PROFICIENCY TESTS (FOR-CREDIT, WITH FEES):

Proficiency Tests are administered to matriculating J&W students in degree programs requiring the achievement of multiple levels of skills in progression where the self-paced approach is in effect. Credit is awarded for each level of proficiency successfully achieved (\$25 non-refundable administration and processing fee; \$16/quarter credit hour).

PRIOR LEARNING ASSESSMENT

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

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

The seminar assists students with the development of a portfolio that describes and documents how the learning took place.

The completed portfolio is submitted to the appropriate department designee for review.

The assessor will review the portfolio and either validate the student's learning by awarding college credits, request additional information, or deny the request for credits.

Portfolios will not be returned to the students; they become property of the University.

Once the seminar is completed, eligible students, in consultation with a Student Success counselor, may submit additional portfolios.

Refer to the Prior Learning Assessment Brochure, available at the Registrar's Office, for more information on required fees.

CLEP EXAMINATION (FOR-CREDIT, WITH FEES):

The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects.

The American Council on Education's recommended score is required to earn credit. J&W subject equivalencies are determined by each department for each exam. These exams are treated as transfer credit for entering freshmen and juniors transferring to J&W, or from one J&W college or school to another. J&W is a national CLEP examination site. Students must take and pass these exams during their freshman and junior years only. Consult the CLEP application for required fees.

DEPARTMENTAL CHALLENGE EXAMINATIONS

(CREDIT BY EXAMINATION: FOR-CREDIT, WITH FEES):

Departmental exams may be taken for specifically designated courses within a department. Because of previous academic and/or work experience, all matriculating students may request such an exam when they feel they have completed the requirements of a specific J&W course. Some testing options require specific criteria in order to take tests.

Refer to the Prior Learning Assessment Brochure, available at the Registrar's Office, for criteria. Students may apply for Challenge Exams during their freshman or junior years only (\$25 non-refundable administration and processing fee; \$16/quarter credit hour).

For annual examination schedules with examination dates and application deadlines, refer to the University's Prior Learning Assessment Brochure. This brochure may be obtained from any Registrar's Office and from the Office of Student Success.

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

Policies for Portfolio Assessment, Challenge and CLEP Examinations:

1. Portfolio Assessment and Challenge Examinations cannot be repeated if failed and may not be substituted for a class previously taken.
2. Students may apply for Portfolio Assessment, Challenge and/or CLEP examinations during their freshman and junior years only.
3. Portfolio Assessment, Challenge or CLEP Examinations may not be substituted for a class previously taken or a class in which the student is presently registered.
4. The standardized examinations or portfolios mentioned above must fall within the residency requirement for each degree.
5. Seminar, application and processing fees are nonrefundable.
6. The University recognizes up to a maximum of 45 quarter credits earned through Prior Learning Assessment.
7. Students must present a valid picture ID when testing.

After being determined eligible to test or enroll in a seminar, students will be notified by mail of the time and location of their test or seminar. The Prior Learning Assessment Brochure listing course options may be obtained from the appropriate Registrar's Office and from the Office of Student Success. 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 two years of extensive food service work experience.

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

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

FAST & 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 15 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 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 copies of the following documents (with English translations) when submitting an application. Please note that photocopies without certification or notarization, or fax copies, 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) with a minimum score of 550 on the written TOEFL examination, proof of a minimum score of 210 on the computerized TOEFL examination, or other acceptable proof of English proficiency.
4. Official documentation of higher secondary (high school) graduation, e.g. diploma or examination results certificate.
5. Complete transcripts, marksheets, diplomas or certificates from previous study, along with course descriptions or syllabi (for transfer credit).

* If important information cannot be read by the International Admissions staff, the admission 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: intladm@jwu.edu

International Transfer Credit

Johnson & Wales University employs a full-time International Credentials Evaluator to evaluate secondary school credentials, as well as any college or university credits for which students may wish to gain academic credit. Generally, a grade point average equivalent to a U.S. "C", or 2.00, is required for admission to Johnson & Wales University. International students must also receive a grade of "C" or better in each individual course completed at their previous schools in order to be considered for transfer credit. The International Credentials Evaluator will be able to determine grade equivalencies based on each country's educational system and the school of origin.

Students who wish to transfer to Johnson & Wales must submit official, translated marksheets, grades or transcripts from all post-secondary schools attended. Whenever possible, course descriptions and course syllabi should also be provided. Official transcripts or examination results certifying completion of upper secondary education must also be submitted with official English translations.

Transfer credit is determined through an individual course-by-course evaluation of each transcript submitted; transfer credit is not based on total years of study. Credit is awarded for courses of similar level, content, and duration to Johnson & Wales courses, which can be applied to a Johnson & Wales degree. If a course cannot be applied to the chosen Johnson & Wales degree, transfer credit is not awarded, regardless of a student's total years of previous study.

Transfer credit is awarded on previous post-secondary academic work only. However, once students have entered Johnson & Wales, they may apply for prior learning assessment credit or, for students who have proficiency in a subject area and are not eligible for transfer credit, there are challenge and CLEP examination options.

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

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 the higher level exams, up to a maximum of 45 credits or equivalencies in accordance with department policies.

English Language Proficiency

Johnson & Wales University's English as a Second Language program allows students to focus on the areas where they need the most improvement, while also allowing them to take regular classes in an undergraduate degree program. This flexibility provides students with the most efficient transition into college. Applicants whose native language is not English must take the Test of English as a Foreign Language (TOEFL). In addition to accepting standardized TOEFL results, the University administers its own TOEFL. Students who submit proof of English proficiency may go directly into regular academic course work.

Acceptable proof of English proficiency should include one of the following:

- TOEFL score of 550 on the written examination, or 210 on the computerized examination
- ELS, Level 109
- Berlitz, Level 12
- IELTS, Band 6.5
- Aspect Level 6 or 7

Other English examination results will also be reviewed, and experience studying in the English language will be taken into consideration.

TOEFL Requirements

The TOEFL is given to students whose native language is not English. Johnson & Wales University requires a minimum score of 550 on the written TOEFL test or a minimum score of 210 on the computerized TOEFL test, in order to exempt students from the ESL program and allow them to enroll directly into a degree program. (Johnson & Wales reserves the right to require remedial ESL classes to increase proficiency in a particular area.)

Students who score below a 550 on the written TOEFL test or below a 210 on the computerized TOEFL test will have their individual TOEFL section scores reviewed in the areas of Listening, Structure/Writing, Reading, and Writing. Section scores of a minimum of 55 on the written TOEFL test, 21 on the computerized TOEFL, and a 4.5 on the Test of Written English/Essay Writing, will exempt the student from the corresponding ESL class.

Articulation Agreements

J&W is proud to have approximately 100 articulation agreements (formal transfer credit agreements) in place with schools in the following countries:

Argentina	Greece	Mexico
Australia	Iceland	Morocco
Austria	India	New Zealand
Bahamas	Indonesia	Singapore
Bahrain	Isle of Mann	Spain
Barbados	Israel	Sweden
Belgium	Italy	Switzerland
Bermuda	Jamaica	Taiwan
Canada	Japan	Thailand
Cyprus	Kenya	Turkey
France	Korea	United Arab Emirates
Germany	Malaysia	United Kingdom

Please contact the director of your school for further information.

Johnson & Wales has adopted the Principles of Good Practice in Overseas International Education Programs for Non-U.S. Students.

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, Rhode Island 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. Please write or call the Admissions Office for assistance.

Alabama

R. Lee Stauter (601) 434-2760

Alaska

Patricia Lassinger (360) 939-0936

Arizona

Scott Soldat (602) 569-3156

Arkansas

R. Lee Stauter (601) 434-2760

California: Central

Jim Ingersoll (626) 653-6540

California: Northern

Jeannie Sousa (530) 284-0899

California: Southern

Aimee Rosengrant (619) 222-3120

Colorado: Metro Denver

Tracy Burke (303) 766-9497

Colorado: Northeast

Pat McCreary (720)344-2121

Colorado: Southern

Bob Purfurst (303) 465-0338

Connecticut

Margie Coupe (401) 934-0505

Delaware

Becky Smith (610) 404-1460

Florida: Greater Miami

Rena Mohammed (305) 493-1313

Florida: North/Central/Northwest

Jane Bowers (561) 581-8129

Florida: Southwest

Robin Phifer (813) 907-5017

Florida: Southeast

Jeff Simon (561) 753-9836

Georgia

Pamela Hughes (770) 632-2806

Hawaii

Patricia Lassinger (360) 939-0936

Idaho

Patricia Lassinger (360) 939-0936

Illinois

Thomas Strzycki (630) 654-0382

Indiana

Judi Atz (317) 882-0757

Iowa

Wendy Dintino (816) 792-0966

Kansas

Wendy Dintino (816) 792-0966

Kentucky

M. “Jake” Biddle (615) 889-9048

Louisiana

R. Lee Stauter (601) 434-2760

Maine

Kimberly Lavoie (603) 749-7906

Maryland

Pamela Rouch (301) 330-5755

Massachusetts: Eastern

Manny Tavares (401) 247-1823

Massachusetts: Southeastern

Barbara DiSaia (401) 598-1116

Massachusetts: Western/Northern CT

Fran Ridolfo (401) 785-1239

Michigan

Barbara Franks (989) 823-8797

Minnesota

Jennifer Diemer (320) 203-9464

Missouri

Wendy Dintino (816) 792-0966

Mississippi

R. Lee Stauter (601) 434-2760

Montana

Patricia Lassinger (360) 939-0936

Nebraska

Wendy Dintino (816) 792-0966

Nevada

TBA (800) 343-2565

New Hampshire

Kimberly Lavoie (603) 749-7906

New Jersey

Mike & Mary Ann LaPorte (973) 300-5444

New Mexico

Barbara Ashcraft (505) 856-1730

New York: Long Island, New York City

Steve Raptis (631) 385-8407

New York: Northeast, Albany, Orange County

Carl Winters (518) 462-1050

New York: Northwestern

Tammy Linder (716) 663-8047

North Carolina: Eastern

Richard Kipp (919) 539-6124

North Carolina: Western

Jan Powell (704) 463-5556

North Dakota

Jennifer Diemer (320) 203-9464

Ohio

Susan Puffer (330) 908-1968

Ohio: Southwestern

Judi Atz (317) 882-0757

Oklahoma

Elena Doerrie (972) 496-2668

Oregon

Patricia Lassinger (360) 939-0936

Pennsylvania: Northeast/N. Central

Sharon Macko (610) 262-1431

Pennsylvania: Southeast/S. Central

Becky Smith (610) 404-1460

Pennsylvania: Western

Betsy Miller (724) 847-8010

Puerto Rico

(800) 342-5598

Rhode Island

Barbara DiSaia (401) 598-1116

South Carolina

Melisa Bates (843) 729-3791

South Dakota

Jennifer Diemer (320) 203-9464

Tennessee

M. “Jake” Biddle (615) 889-9048

Texas: Northern

Elena Doerrie (972) 496-2668

Texas: Southern

Josie Tate (254) 698-0209

Utah

(800) 342-5598

Vermont

Kimberly Lavoie (603) 749-7906

Virginia

B.J. Friedery (703) 803-8864

Virgin Islands

TBA

Washington

Patricia Lassinger (360) 939-0936

Washington, D.C.

B.J. Friedery (703) 803-8864

West Virginia: Eastern/Southeastern

B.J. Friedery (703) 803-8864

West Virginia: Northern/Western

Betsy Miller (724) 847-8010

Wisconsin

Rena Mohammed (305) 493-1313

Wyoming

R. Lance Wellborn (307) 237-5485

**National Student Organizations
Representatives**

Jessica Scherlein (800) 342-5598

Kelly Sheehan (800) 342-5598

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 who you would like to live with. You and your friend must each indicate your preference on your Resident Student Contract. Every attempt will be made to honor a roommate request, but only if both students have paid their University reservation deposits.

HOW DOES THE UNIVERSITY MATCH ROOMMATES?

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

CAN I REQUEST A SPECIFIC RESIDENCE HALL?

Yes, you may indicate your residence hall preference when filling out your Residential Life Housing Contract. Every attempt will be made to honor your preference. All contracts are placed on a first-deposit-and-contract-received, first-resident-placed basis, however. 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, or you are a transfer student.

WHERE DO I WASH MY CLOTHES?

All residence halls have coin-operated laundry facilities.

DO I BRING MY OWN BED LINENS AND TOWELS?

Yes. The beds are twin-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 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 here are not as severe as in, for instance, upstate New York or even western Massachusetts. However, there are occasionally bad snow storms and extreme cold in the winter (there are excellent downhill ski areas within a three- to four-hours' drive in Vermont, New Hampshire and Massachusetts). Autumn and spring are often rainy but usually quite comfortable, 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 Department, see page 72.

CAN I HAVE OVERNIGHT GUESTS?

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.

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.

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

Alcohol is prohibited on campus except for legal use at facilities or events 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 10:00 p.m. to 8:00 a.m. Wellness halls' quiet hours are 8:00 p.m. to 8:00 a.m.

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 dining services in person with your student identification card prior to the next term.

WHERE CAN I CONDUCT PERSONAL BANKING?

Listed in the next column are some of the larger banks in the area.

For students living in Downcity Campus residence halls:

Fleet National Bank, 111 Westminster Street, Providence, (401) 278-6000. There is a Citizens Bank ATM located in Xavier Hall.

For students living in Harborside Campus residence halls:

Citizens Bank, 2191 Broad Street, Cranston, (401) 784-8955. There is a Citizens Bank ATM located in Cafe Commons.

WHERE CAN I ATTEND RELIGIOUS SERVICES?

Listed below 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 area churches, 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 business-like 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 within the city for \$1.25 per one-way trip. Lower-cost monthly passes are also available. 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, Rhode Island. 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 Bonanza Bus terminal is located at One Bonanza Way in Providence, a short RIPTA bus ride from our Downcity Campus. For a Bonanza Bus schedule, call (401) 751-8800. The Greyhound Bus Lines terminal is located at 102 Fountain Street. For a Greyhound Bus schedule, call (401) 454-0790.

Amtrak Inter-City Rail Passenger Service has a Providence terminal located in the downtown 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 downtown Providence and one at the University Recreation and Athletic 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 (near Airport Center East):
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?

Yes, you may bring a car to school, but keep in mind that available parking is limited. Students, both resident and commuter, who plan to bring a vehicle on University property must register this vehicle with the Department of Safety & Security upon arrival. Limited parking is available at Airport Center East, Renaissance Hall and the Hospitality Center. The Harborside campus also has available space for other students. Parking permits are purchased on a yearly or term basis. The fee for residents is \$100 per year or \$40 per term; commuters are charged \$65 per year or \$25 per term.

To receive a parking permit, you must:

- 1) Go to Campus Safety & Security and present the following:
 - Current University ID
 - Valid driver's license
 - Proof of minimum liability insurance
 - Valid automobile registration
- 2) Take completed application to Student Accounts.
- 3) Return to Campus Safety & Security with parking application and receipt from Student Accounts indicating payment.

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 downtown Providence. Plan to spend between \$75 and \$150 a month for rental of a space. A few local service stations also lease spaces at a somewhat lower cost.

HOW WILL CLASSES BE SELECTED MY FIRST YEAR?

During their first year, Business, Hospitality, and Technology freshmen are scheduled by their college registrars. A typical freshman year schedule consists of 10–12 courses, primarily freshman studies and introductory courses. Transfer students are scheduled for their first two terms, and may schedule for the third term on their own after attending a group advisory program (GAP) meeting. Both freshmen and transfer students receive their schedules at registration.

College of Culinary Arts students will be scheduled by their college registrar, but may submit a scheduling request form by the stated deadline each term.

Financing Your Education

TUITION & FEES

The following tuition and fees schedule is effective for the 2002–2003 academic year. Tuition and fees are subject to change annually and vary between colleges due to differing program and facility needs.

Tuition & Fees: 2002–2003 Academic Year

College of Business	\$14,562.
except:	
Equine Business Management/Riding and Equine Studies majors	\$17,652.
The Hospitality College	\$15,393.
School of Technology	\$15,246.
College of Culinary Arts	\$17,652.
General Fee (all students)	\$630.
Room & Board	
Standard Residence Halls	\$6,366.
Premium Residence Halls	\$7,956.
Weekend Meal Plan (Optional)	\$786.

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 19.5 quarter credit hours will be charged for each quarter credit over 18. The **Guaranteed Tuition Plan** guarantees students no tuition increases while continuously enrolled at the University, subject to the conditions described on the next page.

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

Room & Board is for the academic year and includes residence hall accommodations and three meals daily on class days only (generally Monday through Thursday).

The **Weekend Meal Plan (optional)** 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).

DEPOSITS AND OTHER FEES

Reservation Deposit **\$100.**

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.

Additional Tuition Deposit **\$200.**

Requested by the Admissions Department prior to the student's start date to confirm enrollment. This additional nonrefundable deposit is credited to tuition due upon entrance.

Residence Hall Deposit **\$100.**

Required of all new resident students to reserve their place in housing. This nonrefundable deposit is credited to tuition due upon entrance.

Riding Fees **\$500.***

The Equine Fee is an additional charge for students riding beyond program requirements.

** Per 1.5 quarter credit hours*

Late Registration Fee **\$50.**

If the student fails to register within the announced registration period, a late fee will be assessed.

Orientation Fee **\$200.**

This nonrefundable fee, which is uniformly charged, is required of all new students for orientation and registration activities. It is charged only during the fall term.

Transcripts **\$2.**

Issued only upon written request. Official transcripts bearing the University Seal must be mailed directly to the authorized agencies from the Registrar's Office. Students may also request an unofficial transcript for personal use. No transcript will be issued unless the student is current in all financial obligations to Johnson & Wales University.

Extension Courses

Tuition rates for extension courses (i.e. courses taken by students in excess of, or less than, a full-time schedule) will be the student's current term tuition rate divided by 18.

ACCESS Tuition

50% of the 2002–2003 tuition charge for the college in which a student enrolls. Refer to page 33 for a description of the **ACCESS** Early Admissions program. ACCESS students are also subject to appropriate University fees, including full general fee and full room and board charges. ACCESS students are not eligible for any federal financial aid while enrolled in the program. ACCESS students should contact the Financial Planning Office for information on alternative funding and to determine how scholarships they are receiving will be affected while in the ACCESS program.

Student Health Insurance

It is a requirement that all matriculating day school and international students have health coverage during the academic year, September through May. Students will be sent a response card on which they must indicate their health insurance status for the academic year. Students who do not have coverage, or fail to return the response card prior to their initial registration for the academic year, will be enrolled in Johnson & Wales University's Student Sickness Insurance plan and charged a premium for the period September through May. No premium will be assessed for terms students do not begin and coverage will cease as defined in the insurance brochure. Students covered by the University's Student Sickness Insurance plan during the academic year and taking summer classes will be charged an additional premium for the period June through August. Furthermore, day students who were enrolled in the University's Student Sickness Insurance plan expiring on May 31 and who are not taking classes during the summer will be given the opportunity to continue coverage from June through August by the insurance provider.

Accident Insurance

All matriculating day students are automatically covered by an accident insurance plan

(separate from the University's Student Sickness Insurance plan) for the academic year September through May and if taking summer classes, June through August. Coverage will cease for students not taking classes as defined in the "Termination" section of the policy. The cost of this coverage is included in the "General Fee" which is charged to all matriculating day students, and becomes effective the initial date the student officially registers, but only if the student enters class as determined by the Registrar's Office.

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 bookstore at the time of purchase. The bookstore operates a textbook sales/ buy-back program to help students minimize these costs.

THE GUARANTEED TUITION PLAN

All undergraduate, day school students will have no tuition increase while continuously enrolled in the day division of Johnson & Wales University, unless the student transfers to a different Johnson & Wales campus or program of study. Students must remain continuously enrolled in order to retain their guaranteed rate. That is, if a student withdraws for one term or more (not including the summer term) for any reason, the student will be subject to the rate in effect when they re-enroll.

If a student transfers to a different program of study, college or campus which has a different tuition rate, the student will be charged the tuition rate which was effective in that program at the time his or her guaranteed rate was established. In addition, students in the ACCESS program will experience an increase in their tuition in the second year to the full tuition rate that was in effect when they enrolled as an ACCESS student.

This program applies only to tuition.

The program is available only to students enrolled in undergraduate, day school programs

at all campuses. Continuing education, evening and graduate school students are not eligible.

PAYMENT OPTIONS

I. Annual Payments

Billing for tuition and fees is done on a term basis, although 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 due date stated on the invoice.

II. Term Payments

Students may choose, instead, to make three payments a year, which are payable by the publicized due dates established prior to each term.

III. Monthly Payments

A Monthly Payment Plan is available. However, there is an enrollment fee to participate. Please contact the Student Financial Services Office for more information.

REFUND POLICIES

General Policy: To the extent that any charges due to the University remain unpaid, no refund check will be issued. No tuition or fees will be assessed for terms that the student does not begin. Students who withdraw from the University prior to the end of the academic year will have their financial aid adjusted.* Institutional grants and scholarships will be reduced in proportion to any tuition credit received as defined in the University's Tuition Withdrawal Credit Policy and the Pro Rata 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 and

the Pro Rata Withdrawal Credit Policy apply to all withdrawals from the University, voluntary or involuntary.

Term charges are subject to the University's Withdrawal/Pro Rata Credit Policies upon withdrawal from the University. Term charges are defined as tuition, and if applicable, room only, room and board, general fee, and weekend meal plan. The official notice of withdrawal from the University may be done in person or by written notification through the Office of Student Success. Refunds are calculated as of the last day of attendance, which is determined by the registrar of the student's college. Any refund due will be issued within 30 days after the date that the University was first notified of the withdrawal.

University Withdrawal Credit Policy

If a student enters a class and terminates on the first day of classes of a term:

- the University will credit 100% of the term charges, less an administrative fee that does not exceed the lesser of \$100 or 5% of the term tuition charge.

If a student terminates during:

- the first week of the term but after the first day of classes, the University will credit 90% of the term charges, less an administrative fee that does not exceed the lesser of \$100 or 5% of the term tuition charge.
- the second and third week of the term, the University will credit 50% of the term charges, less an administrative fee that does not exceed the lesser of \$100 or 5% of the term tuition charge.
- the fourth, fifth and sixth week of the term, the University will credit 25% of the term charges, less an administrative fee that does not exceed the lesser of \$100 or 5% of the term tuition charge.

After the sixth week of the term, students will be responsible for 100% of the term charges.

Pro Rata Withdrawal Credit Policy

The Pro Rata Withdrawal Credit Policy will be used if the student will benefit, in lieu of

* Any student enrolled solely in culinary lab courses, who fails to attempt any of the scheduled courses, will be considered to have withdrawn from the University. Reinstatement within the same term, when allowed, may result in serious consequences, such as loss of all financial aid funds for the remainder of that term.

the University Tuition Withdrawal Credit Policy, for students meeting the following criteria:

Must be attending the University for the first time and the student's last day of attendance must be within 60% of the period of enrollment for which the student has been charged.

If a student terminates during:

- the first week of the term, the University will credit 90% of the term charges, less an administrative fee that does not exceed the lesser of \$100 or 5% of the term charges.
- the second week of the term, the University will credit 80% of the term charges, less an administrative fee that does not exceed the lesser of \$100 or 5% of the term charges.
- the third week of the term, the University will credit 70% of the term charges, less an administrative fee that does not exceed the lesser of \$100 or 5% of the term charges.
- the fourth week of the term, the University will credit 60% of the term charges, less an administrative fee that does not exceed the lesser of \$100 or 5% of the term charges.
- the fifth week of the term, the University will credit 50% of the term charges, less an administrative fee that does not exceed the lesser of \$100 or 5% of the term charges.
- the sixth week of the term, the University will credit 40% of the term charges, less an administrative fee that does not exceed the lesser of \$100 or 5% of the term charges.

After the sixth week of the term, students will be responsible for 100% of the term charges.

Examples of University refund policies are available upon request in the Financial Planning Office.

Independent Students

To be considered independent for financial aid purposes for the 2002–2003 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1979?
2. Will you be working on a master's or doctorate program (such as an M.A., M.B.A., M.D., J.D., or Ph.D.) during the school year 2002–2003?

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, 2003?
6. Are you an orphan or ward of the court or were you a ward of the court until age 18?
7. Are you a veteran of the U.S. Armed Forces?

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

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.

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.

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

Students participating in Study Abroad programs are eligible for financial aid. For more information, please contact SFS.

In an effort to reduce the loan burden during the student's first year, Johnson & Wales University will attempt to package new 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 paperwork listed below and submit all required documentation as soon as possible after January 1. Students must reapply for financial aid each year.

1. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid is available at your high school guidance office and the University's Student Financial Services Office. This form must be completed and forwarded as soon as possible after January 1 to the Federal Processor. Applications for financial assistance are then processed and sent to the Financial Aid Office at the University. The FAFSA is also available on the Worldwide Web at www.fafsa.ed.gov.

2. Other Documentation

The Financial Aid Office may request additional documentation to support the student's request for financial assistance. The student and his/her parents may be required to submit signed and dated copies of their Federal Income Tax Returns (1040). The student's financial aid package cannot be finalized until all requested documentation has been received by the 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 computed 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, travel 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 family members in college, and the student's own resources, such as earnings, savings, and untaxed income for which the student may qualify. Johnson & Wales 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 must apply for these programs through the filing of the FAFSA.

Aid from these programs is awarded on the basis of financial need. In order to receive maximum consideration for financial assistance, it is recommended that 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 basis (students enrolled on a less-than-full-time basis may have their financial aid reduced, and some students enrolled on less than half-time basis may qualify for a Federal Pell Grant);
5. be a U.S. citizen, permanent resident, or eligible non-citizen;
6. not owe a refund on a Federal Pell Grant or be in default on a Federal Perkins Loan, Federal Subsidized Stafford Loan, Federal Unsubsidized 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 58 of this Catalog, and in the Student Handbook. Students who fail to maintain satisfactory academic progress will be notified by the Office of Student Success. All financial aid will be suspended until satisfactory academic progress is again achieved.

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 will be able to receive those additional funds. Students who received more

assistance than what they earned must return the excess funds.

The amount of 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 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 assistance.

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.

RETURN OF TITLE IV FUNDS

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

A refund owed to a student who received funds under any Title IV, HEA program will be returned to the Title IV, HEA programs from which the student received aid in the following order until the amounts received by the student from these programs is eliminated: the Federal Unsubsidized Loan, the Federal Subsidized Loan program,

the Federal Perkins Loan, the Federal Parent Plus Loan, the Federal Pell Grant program, the Federal SEOG program, all other sources of aid, and the student.

FINANCIAL AID PROGRAMS

The following programs are the major financial aid resources available to students. Students may receive assistance from any one of these, or from a combination of all of these programs, in what is called a **financial aid package**. Student eligibility for these programs is based on completion and submission of the form(s) described in the **How to Apply** section. Since awards are not automatically renewable, students must reapply each year.

Federal 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.

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 at an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award. Work-study funds are paid biweekly directly to the student; therefore, funds will not be applied to the student's account unless arrangements are made with SFS.

Federal Perkins Loan

This low-interest loan is funded by the federal government and administered directly by the University. 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 ten-year period. The amount of each payment depends upon the amount of the student's debt and the length of the student's repayment period, but the student must pay a minimum of \$40 per month.

Federal Subsidized Stafford Loan

This loan program provides low-interest loans to students who demonstrate financial need. A Master Promissory Note for these loans will be mailed to all eligible students with their Financial Aid Award by the Financial Aid Office or may be obtained from the student's local lending institution.

Students may borrow up to a maximum of \$2,625 per academic year for the first year of undergraduate study, \$3,500 for the second year and \$5,500 per year for the last two years. The student must begin repayment six months after he/she leaves college or drops below half-time status, and the student's payment will be a minimum of \$50 per month. The amount of the student's monthly payment will be determined based upon the amount of student debt and the length of the repayment period.

Federal Unsubsidized Stafford Loan

This loan program offers low-interest loans to students who demonstrate little or no "financial need." The terms and loan limits are the same as for the Federal Subsidized Stafford Loan except that the federal govern-

ment 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 Stafford Loan amounts discussed above.

The Parent Loan Program for Undergraduate Students (PLUS)

The Federal PLUS Program provides loans to parents of dependent students to attend college. PLUS borrowers do not have to demonstrate need, but are subject to a credit analysis by the lending institution. Repayment of this loan must begin within 60 days of the time the loan is fully disbursed. The borrowing limit is the total cost of attendance, minus any financial aid being received.

Applications for these loans are available at the Student Financial Services Office or the student's local lending institution.

Johnson & Wales Grant

This grant is awarded to students based on the annual financial aid awarding process.

Johnson & Wales Achievement Loan

This low-interest loan is funded and administered by the University, and awarded based on the student's eligibility. There is partial or full forgiveness on loans for students based on GPA and degree achieved.

FINANCIAL ASSISTANCE, SCHOLARSHIPS AND WORK PROGRAMS

Johnson & Wales University expects to award \$40 million in institutional aid to students this year. Awards range from \$300 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. 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 the Admissions or Student Financial Services Office.

Alpha Beta Gamma (National Honor Society) Scholarship:

A scholarship up to \$10,000 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 \$500 up to full tuition. Awards are based on BPA activities, a letter of recommendation from the BPA advisor and academic record, and are renewable based on continued involvement in and support of BPA. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Career Exploration Scholarship: This is a non-renewable scholarship of up to \$500 for high school students who attend the Career Exploration program. The deadline for application is March 1.

Career through Culinary Arts Programs (C-CAP):

The University awards these scholarships of up to \$10,000 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.

Catholic Youth Organization/Youth Ministry

Scholarship (CYO): Non-renewable scholarships up to \$1,000 are awarded to incoming students who are involved with CYO and active in leadership programs such as Search for Maturity and Peer Ministry. The application is available at the Admissions Office. The deadline is February 1.

Chancellor Scholarship: The University awards this scholarship of up to \$10,000 to incoming students who demonstrate outstanding academic achievement in high school and are accepted to the Honors Program. The scholarship is renewable for up to four years if the student maintains a 3.4 GPA and remains in the Honors Track.

Collegiate Academic Scholarship: A number of scholarships up to \$5,000 are awarded based on high school academic record and choice of major at the University.

Community Leadership Scholarship: Johnson & Wales awards up-to-\$2,000 scholarships to incoming students with a good academic record and a minimum of one year involvement in community service.

Distinguished Visiting Professor Scholarships:

The School of Arts & Sciences, and The Hospitality and Business Colleges 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, an Association of Marketing Students

Scholarship: The University awards a number of DECA scholarships ranging from \$500 up to full tuition. Awards are based on DECA activities, a letter of recommendation from the DECA advisor and academic record, and are renewable based on continued involvement in and support of DECA. Applications are available from the National Student Organizations Office at J&W. The deadline for application 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 Payroll/Personnel Department; a new application is required each year.

ESL Grant: A one-time grant of \$1,000 is awarded to all new ESL (English as a Second Language) students and is applied to their initial term of attendance.

Faculty Scholarship: Johnson & Wales University awards a number of scholarships to upperclass students, based upon merit and GPA. These non-renewable 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 \$500 up to full tuition. Awards are based on FCCLA activities, a letter of recommendation from the FCCLA advisor and academic record, and are renewable based on continued involvement in and support of FCCLA activities. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Family Scholarship: If two or more members of your family are simultaneously enrolled in full-time day school degree or certificate programs at Johnson & Wales University, each enrolled student is granted as much as a \$1,000 University grant per academic year (September–May). For more information, contact the Student Financial Services Office.

Future Business Leaders of America

Scholarships (FBLA): The University awards a number of FBLA scholarships ranging from \$500 up to full tuition. Awards are based on FBLA activities, a letter of recommendation from the FBLA advisor and academic record, and are renewable based on continued involvement in and support of FBLA. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to your enrollment.

Future Farmers of America (FFA): Johnson & Wales University awards a number of FFA scholarships ranging from \$500 up to full tuition. Awards are based on FFA activities, a letter of recommendation from the FFA advisor and academic record, and are renewable based on continued involvement in and support of FFA. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Gaebbe Eagle Scout Award: A number of non-renewable grants up to \$1,000 are available to entering freshmen who have achieved the rank of Eagle Scout in the Boy Scouts of America and have also received their religion award. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Junior Achievement (JA): The University offers a number of JA scholarships ranging from \$500 up to full tuition. Awards are based on JA activities, a letter of recommendation from the JA advisor and academic record, and are renewable based on continued involvement in and support of JA activities. Applications are available from the National Student Organizations Office at Johnson & Wales. The deadline for application is February 1, prior to enrollment.

Lodging Management Scholarship:

This scholarship is for students who have participated in the Lodging Management program sponsored by the Educational Institute of the American Hotel & Lodging Association. The University awards \$1,000 to students who

have participated in the Lodging Management program for one year, or \$2,000 to students who have completed two years in the program. Applications are available from the J&W Admissions or National Student Organizations Office. The deadline for application is March 1, prior to enrollment.

Martin Luther King, Jr. Scholarship: The University awards up to a \$2,000 scholarship to students entering the Providence campus with a minimum 3.0 GPA and an involvement in The Urban League and Inroads.

Mayor Avedisian (of Warwick, R.I.)

Scholarship: Up to five Warwick residents who have graduated from any of the secondary schools located in the city of Warwick and have been accepted to the University will be awarded this scholarship. Applications are available at Mayor Avedisian's office in Warwick and the Providence Campus Admissions Office. The scholarship of up to \$2,000 is renewable for a maximum of five years. The deadline for application is February 15, prior to enrollment.

Mayor Cianci (of Providence, R.I.) Scholarship:

This scholarship is awarded to six students graduating from a public or private high school in Rhode Island who reside in Providence and have demonstrated initiative, industry, motivation and perseverance. Applications are available at the Admissions Office. Submit application, letter of recommendation and high school transcript to the Johnson & Wales Student Financial Services Office. The scholarship of up to \$2,000 is renewable for a maximum of five years. The deadline for application is April 15, prior to enrollment.

National High School Recipe Contest:

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

Outstanding Student Leader of the Year

Competition: This annual contest is Johnson & Wales' search for the best young student leaders. Winners will receive tuition

scholarships ranging from \$500 up to full tuition. Applications are available from the Admissions Office.

Phi Theta Kappa (National Honor Society)

Scholarship: A scholarship up to \$10,000 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:

J&W awards academic scholarships to incoming students who are in the top 25% of their class and demonstrate academic excellence. Awards range from \$2,500 to \$5,000 per year and are renewable provided the recipient's GPA does not fall below 2.75.

Pro-Start Scholarship: J&W awards a \$1,000 per-year-of-participation scholarship to students in the Pro-Start program. The maximum awarded is \$2,000 for which the student must also have received the Pro-Start certification. Applications are available from the J&W Admissions or National Student Organizations Office. The deadline for application is March 1, prior to enrollment.

SkillsUSA–VICA: The University awards a number of SkillsUSA–VICA scholarships ranging from \$500 up to full tuition. Awards are based on SkillsUSA–VICA activities, a letter of recommendation from the SkillsUSA–VICA advisor and academic record, and are renewable based on continued involvement in and support of SkillsUSA–VICA activities. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Technology Students Association (TSA)

Scholarships: The University awards a number of TSA scholarships ranging from \$500 up to full tuition. Awards are based on TSA activities, a letter of recommendation from the TSA advisor and academic record, and are renewable based on continued involvement in and support of TSA activities. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

Transfer Scholarship: An unlimited number of transfer scholarships up to \$5,000 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 3.0 cumulative average. 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 institution.

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 application for these scholarships is the General Scholarship Application, available in the Student Financial Services Office. The following is a partial listing of the scholarship programs:

Cooperative Education: Students who successfully complete a cooperative education experience may be eligible for a scholarship awarded by the participating outside company. To be considered, students must complete the Johnson & Wales General Scholarship application and file the FAFSA by March 1.

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.

Dr. Leah Powers-McGarr Scholarship:

This faculty scholarship honoring the memory of Dr. Leah Powers-McGarr, former Department Chairperson of the Travel, Recreation, and

Sports/Entertainment/Event (SEE) Management Department, will be awarded to either a Recreation & Leisure or a SEE Management major. Criteria are based upon academic standing, faculty recommendation and financial need of the student. The committee meets in April to announce the winner.

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 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.

Summer Work Experience Program Scholarship (SWEP): Students who successfully complete the SWEP program are awarded a non-renewable scholarship up to \$1,000. For more information, contact the Career Development Office.

SYSCO and Premier Suppliers Partners in Career Education Scholarship: Up to 50 scholarships are awarded to children of current employees of participating SYSCO and Premier Suppliers annually through the SYSCO and Premier Suppliers Partners in Career Education Scholarship Program. Each scholarship is valued at up to \$10,000 per year.

To be eligible, students must be accepted to J&W, be currently enrolled in their senior year of high school, or be attending another college or university with the intention of transferring to J&W. The student must also complete the Career Education Scholarship Program Application by June 1, prior to the intended enrollment year. The application must include official grades.

Applications are available in the Admissions Office, as well as the human resources office at any participating SYSCO/Premier Supplier Employer.

OUTSIDE SCHOLARSHIPS

There are many other potential scholarship sources that students should consider to help finance their education. Students should complete a Johnson & Wales University

Profile for Scholarship Eligibility form, available in the Student Financial Services Office, to determine eligibility for scholarships listed on our outside scholarship database. Also, students should contact the Higher Education Assistance Agency in their home states for information about the possibility of state grants or scholarship.

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.

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 & 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 Financial Services Office or the Rhode Island Higher Education Assistance Authority, 560 Jefferson Blvd. Warwick, Rhode Island or call (401) 277-2050.

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

Connecticut
Delaware
Maine
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 the Citizens Scholarship Foundation of 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 250 South Wacker Dr., Suite 1400, Chicago, IL 60606-5834; (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.

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 \$6,000 to \$8,400 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 resume is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2002–2003 are up to \$6,600 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Teaching Assistant/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 2002-2003 are up to \$7,500 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Academic Information

CLASS SCHEDULES

Undergraduate classes for students are generally scheduled 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.

When certain Monday holidays are observed and classes are canceled, make-up classes will be held on Fridays. Final examinations each term may also be held on Fridays.

SUMMER SESSIONS

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

Students matriculating at Johnson & Wales are not granted credit for summer session courses taken at other institutions unless prior permission has been granted by the University Registrar.

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.

The Student Success Department 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.

UNDERGRADUATE GRADING SYSTEM

The grading system is as follows:

Letter Grade	Grade Range	Quality Points
A+	95–100	4.00
A	90–94	4.00
B+	85–89	3.50
B	80–84	3.00
C+	75–79	2.50
C	70–74	2.00
D+	65–69	1.50
D	60–64	1.00
F	0–59	0.00
W	Withdrawal	0.00
W/P	Withdrawal/Pass	0.00
I	Incomplete	
P	Proficiency	
AU	Audit	
NC	No Credit	
GP	Grade Pending	
CX	Credit by Examination	
S	Satisfactory	
U	Unsatisfactory	
PL	Prior Learning Credit	

NOTE: Not all grades apply at all campuses.

Grade reports are issued upon completion of each term. A summary of the student's attendance record is included in each grade report.

Any student receiving a grade of Incomplete in an academic course, internship, or co-op must initiate arrangements with instructors to make up the required work within two weeks of term closing. Failure to do so will result in a failing grade for the course.

For further information on Johnson & Wales' grading system, consult the current **Student Handbook**.

SATISFACTORY ACADEMIC PROGRESS

A student must meet the following standards of academic achievement and successful completion of a prescribed sequence of study while enrolled at Johnson & Wales. Johnson & Wales requires that all courses be successfully completed in order to graduate.

MAXIMUM PROGRAM LENGTH

A student must complete the entire two-year academic program (A.S. degree) in no more than three academic years (nine terms). Failure to complete the A.S. degree in nine terms will result in forfeiture of the A.S. degree. A student must complete the entire four-year academic program (B.S. degree) in no more than six academic years (18 terms). Failure to complete the program during the allotted time period will result in the dismissal of the student from the institution.

MINIMUM ACADEMIC ACHIEVEMENT

A student must achieve the following grade point averages (GPAs) at the specified evaluation points in order to remain enrolled as a regular student. The evaluation points reflect a sliding scale leading to a minimum 2.00 GPA required for graduation. All students are evaluated at the end of each term. A student is placed on academic probation if the student's GPA falls below 2.00 but above the minimum termination GPA. Minimum termination GPAs and evaluation points are as follows:

A.S. Degree	GPA
End of 1 term	1.00
End of 2 terms	1.25
End of first academic year (3 terms)	1.50
End of 4 terms	
(50% of maximum program length)	1.60*
End of second academic year	
(6 terms: 75% of maximum program length)	1.75*
End of 8 terms	1.85
End of 9 terms: graduation	2.00*
B.S. Degree	GPA
End of first academic year (3 terms)	1.50
End of 4 terms	1.60
End of second academic year	1.75*
End of 9 terms	
(50% of maximum program length)	1.80

End of 13 terms (75% of maximum program length)	1.85*
End of 18 terms: graduation	2.00*

* Required mandatory dismissal by federal law.

SUCCESSFUL COURSE COMPLETION

A student must successfully complete the following percentages of the courses required for the program in order to remain enrolled as a regular student. Where appropriate, adjustments will be made if a student is matriculating as less than a full-time student. The evaluations occur at the points indicated:

Minimal Successful Course Completion	% Courses Attempted
A.S. Degree	
End of 2 terms	55%+
End of 4 terms	60%++
End of 9 terms	100%++
B.S. Degree	
End of first academic year	19%+
End of 4 terms	25%+
End of second academic year	55%+
End of 9 terms	60%++
End of 13 terms	65%++

+ Student may be put on academic probation.
++ Failure to meet standard will result in academic dismissal.

ACADEMIC PROBATION

Even if a student exceeds the minimum standards for academic achievement and successful course completion described above, the student will be placed on academic probation if the student's GPA or successful course completion rate at the evaluation point and at the end of each term is less than that required for graduation. All students placed on academic probation will be counselled by their academic counselor and will be offered tutoring. While on academic probation, a student is eligible for financial aid.

During the time of academic probation, the student's progress is monitored by the Committee on Academic Standing, which will determine whether to impose academic suspension or dismissal if satisfactory progress is not made.

Students on academic probation who achieve a 2.00 GPA or above will be returned to a nonprobationary status.

SUSPENSION

Students may be suspended if they do not meet Satisfactory Academic Progress. During the suspension period, the student will not be allowed to matriculate and is expected to work on academic deficiencies. To reinstate, the student must provide documentation of academic improvement or skills improvement.

CONTINUATION AS A NON-REGULAR STUDENT

If a student fails at any evaluation point to meet either the minimum academic achievement or successful course completion standards described above, the student may no longer continue at Johnson & Wales University as a regular student and is no longer eligible for federal and state student aid.

However, with approval by the Director of Student Success, the student may continue as a non-regular student for a period of time not greater than one term and will not be eligible for federal, state or institutional student aid in order to retake courses or to practice skills at which the student was previously unsuccessful. During the period (not greater than one term) the student will be charged tuition consistent with stated tuition and fees.

REINSTATEMENT AS A REGULAR STUDENT

If a student demonstrates that he or she is academically and motivationally prepared to continue in the program after retaking courses or practicing skills as a non-regular student for a period not greater than one term, the student may be reinstated as a regular student including eligibility for federal, state and institutional student aid. The Director of Student Success must approve reinstatement based on evaluations made by instructors and academic counselors familiar with the work of the student. If reinstated as a regular student, the student will be placed on academic probation for at least one term.

Students who are academically dismissed before completing an A.S. degree may apply for reinstatement after earning an associate

degree at an accredited post-secondary institution. A minimum of one term must pass between dismissal and reinstatement to a regular student status under this circumstance. If reinstated as a regular student, the student will be placed on academic probation for at least one term.

COURSE REPETITIONS AND INCOMPLETES

Grades earned or skills developed as a regular student or during the continuation period as a non-regular student (see this page) 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.

Credit by Examination (CX)

"Credit by Examination" grades are issued to students who have passed a departmental exam for specifically designated course(s) within a department.

Failure (F)

"Failure" grades are issued to students who have maintained required attendance, but fail to achieve adequate scholastic progress. Upon successful completion of the course at a later date, the cumulative average is adjusted to reflect only the passing grade.

Incomplete (I)

"Incompletes" or "I" grades are issued to students if they are unable to complete course requirements because of authorized absence (i.e., service commitment or illness). The outstanding work must be completed within two weeks of the exam class day (in Business/Hospitality or Technology classes or in an academic class in the College of Culinary Arts) or within six scheduled class days after the last class day (in a laboratory class in the College of Culinary Arts), or the grade will automatically become an "F" and the grade will be included in the grade point average.

Grade Pending (GP)

A GP is issued as a temporary grade pending the completion of the course requirements. A Grade Pending is not calculated into the cumulative average and is generally used under extenuating circumstances.

Portfolio Development

Portfolio Development credit is issued to students who have demonstrated knowledge or skills they have mastered outside the classroom through a Portfolio Assessment.

Withdrawal (W)

A Withdrawal is the punitive grade issued to students who are not eligible for a W/P grade and who withdraw or are withdrawn from any scheduled course after the official withdrawal period of the college or school, or who withdraw from the University after the official mid-term date. This is a failing grade and is entered into the cumulative average. Upon the successful completion of the course at a later date, the cumulative average will reflect both the grade of "W" and the new grade.

Whenever a student withdraws from a course after the official withdrawal period, the course will be calculated as a course attempted for purposes of determining satisfactory academic progress.

Withdrawal/Pass (W/P)

Withdrawal/Pass is issued to eligible students who withdraw (or are withdrawn for excessive absences) from any scheduled course after the official withdrawal period of the school or college, or who withdraw from the University after the official mid-term date for reasons other than extenuating. The W/P grade is not available for practicum courses, internships, externships or career co-ops. To be eligible for a W/P in a particular course, the student may not have a grade of D+ or lower in the course and the student must otherwise be in good standing. Upon the successful completion of the course at a later date, the cumulative average will reflect only the new grade. Credits associated with W/P will count as credits attempted in the term and credit compliance calculations. (Please note: Graduate school students are not eligible for W/P grades.)

Proficiency Credit (P)

Proficiency Credit is issued to students who have proven proficiency in a given subject area. This grade is not calculated into the cumulative average.

No Credit (NC)

"No Credit" grades are issued to students who withdraw from class or the University due to extenuating circumstances. A "No Credit" is not calculated into the cumulative average.

Audit (AU)

Audits are issued to students who are permitted to "sit in" on a class for review purposes. A grade is not issued and the cumulative average is not affected.

Satisfactory/Unsatisfactory (S/U)

A Satisfactory/Unsatisfactory grade will be assigned to determine the successful completion of the Feinstein Enriching America Program or a certification exam.

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.

APPLICATION OF STANDARDS

These satisfactory progress standards apply to all students, part-time or full-time, enrolled in the standard program. Satisfactory progress standards do not apply while the student has a non-regular student status (see previous page).

ACADEMIC APPEAL PROCEDURE

Any appeals of the decision of the Committee on Academic Standing must be submitted to the Director of Student Success. Appeals must be submitted in writing within seven days of notification. The Director of Student Success and the dean of the respective college or school will consider the appeal. All decisions will be final.

LEAVES OF ABSENCE

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

PASS/FAIL

Johnson & Wales University does not offer courses on a pass/fail basis.

REMEDIAL COURSES

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

UNIT OF CREDIT

The University measures satisfactory academic progress using the quarter credit hour system. One quarter credit hour equals 10 classroom hours of instruction, 20 hours of laboratory work, or 30 hours of experiential education.

RESIDENCY REQUIREMENT

Candidates for 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' 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 two Community Service Learning (CSL) requirements in order to graduate. The first requirement, SL1001, is a one-credit course introducing students to the concepts behind service learning, volunteerism, and civic responsibility. The second requirement, SL2001, is the experiential component, completed as part of an academic course or internship, in which students provide service in the community related to their coursework or internship.

This program includes a one-credit course, "Learning and Writing about Community Service," and hands-on service learning components, which will be taken either through a practicum or in a service learning module in academic course work. Students will select their service learning requirement in consultation with the Alan Shawn Feinstein Community Service Center and their instructors.

GRADUATION REQUIREMENTS

Graduation requires successful completion of a prescribed sequence of study, a minimum grade point average of 2.00, and the successful completion of the Feinstein Enriching America Program and the two Career Capstone courses. The Committee on Academic Standing reviews all students each term for cumulative as well as term grade point averages.

Additionally, students enrolled in the College of Culinary Arts and the Hospitality College, who are required to take Sanitation Management (FM1060), must pass the National Restaurant Association's sanitation exam with a 75% or higher to fulfill graduation requirements.

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

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

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

HONORS

At commencement exercises, eligible degree candidates receive *cum laude*, *magna cum*

laude and *summa cum laude* recognition according to their academic program average. Students with the designated GPA 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 & 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 J&W should see page 33 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 fourth of the high school graduating class, submitted SAT or ACT scores above the national average, and entered J&W in the fall.

Honors students will be enrolled in Honors sections of their freshman courses and may choose the Honors Option (H-Option) in other courses.

To receive an Honors designation upon graduation, students must successfully complete a number of freshman Honors courses in addition to some H-Option courses.

At the associate level, students must complete a total of six Honors/H-option courses for a designation. At the bachelor's level, students must complete a total of 12 Honors/H-option courses and submit a scholarly paper for a designation.

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, and early graduation through accelerated coursework.

CONCENTRATIONS

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

The Hospitality College offers 13.5 quarter credit hour concentrations in Casino and Gaming Operations, Commercial Recreation, Entertainment Management, Entrepreneurship, Food & Beverage, Hospitality Sales & Meeting Management, Resort Management, Rooms Division Management, Sports Management,

Tour Management Operations and Tourism Planning and Development.

The College of Business offers 13.5 quarter credit hour concentrations in Fashion, Financial Services Management, Human Resources Management, Legal Issues, Operations Management, and Retail.

The School of Technology offers concentrations in Business Programming, Computerized Drafting, Database Management, Desktop Publishing, Multimedia, Networking, and Programming. It also offers specializations in Computer/Digital Engineering, Systems Engineering, and Network Engineering.

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

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

COMMUNITY LEADERSHIP CERTIFICATE PROGRAM

For students in any bachelor of science degree program.

The Community Leadership Certificate Program at Johnson & Wales University provides students with an opportunity to develop and apply leadership skills in preparation for their roles as contributing members of their community, work and family.

Through the program, students expand their leadership knowledge and skills from an individual to a global perspective, recognize community needs and issues, have the opportunity to identify and allocate personal resources to address community needs, and instill an awareness to carry their civic leadership responsibility throughout their careers.

To receive the certificate, students must complete the following requirements prior to graduating with their bachelor's degrees. The order in which these requirements can

be completed may vary, but all must be completed prior to the student's graduation date.

1. Attend at least two **Community Leadership Seminars** (offered each term and in conjunction with Student Life) per academic year.
2. Successfully complete **Community Service Learning** courses SL1001 and SL2001 (recommended during the freshman or sophomore year).
3. Successfully complete the **Leadership Studies Concentration** (recommended during the sophomore or junior year).
4. With the assistance of a learning advisor, complete a **Community Leadership in Action** research project (recommended during the junior or senior year).
5. Complete paperwork for **Leadership Credentialing** during the senior year. Staff from the Center for Leadership Studies will review the student's portfolio.

COMMUNITY LEADERSHIP IN THE CULINARY ARTS (CLCA) CERTIFICATE PROGRAM

For students in Culinary Arts associate degree programs.

Community Leadership in the Culinary Arts is a community- and career-focused certification program for the next generation of food service leaders. Culinary students on all of J&W's campuses complete an integrated program of food service related community work and leadership development within a cohesive framework of civic responsibility and corporate citizenship. The program provides opportunities for students to develop targeted skills through experiences in the areas of hunger relief, food policy, community development and food security. Culinary and Arts & Sciences faculty integrate important community leadership applications for the food service industry into the Culinary Arts associate degree curriculum. The importance of community leadership and corporate citizenship to career success is also integrated into the Culinary Professional Development curriculum.

To receive the certificate, Culinary Arts associate degree students will do the following:

1. Successfully complete LD2001 "Foundations of Leadership Studies," a course that highlights examples of community leadership in the food service industry.
2. Gain community field experience and use career skills to help a local, community-based organization meet its goals.
3. Become acquainted with hunger, food security and systemic poverty issues, and with this knowledge, complete a written project identifying future opportunities in community leadership for food service professionals.
4. Make a commitment upon graduation to uphold the standards of the culinary industry, to invest culinary expertise and resources to address community needs, and to act as responsible corporate citizens.

Students can include the certificate in their Career Passports to show to prospective employers and retain it as a symbol of their civic commitment throughout their careers.

ACADEMIC HONOR SOCIETIES

The **Silver Key Honor Society** recognizes full-time associate degree students who have achieved a 3.60 cumulative average for their first three terms of study.

The **Golden Quill Honor Society** recognizes full-time Bachelor of Science degree candidates who have achieved a 3.60 cumulative average for their first three terms of baccalaureate study.

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

Special Honors And Rewards Program (SHARP)

This is an honors program designed for qualified students who wish to accelerate

their program to complete degree requirements in less than the normally required time. This is accomplished by increasing the student's work load each term as the schedule permits. The program also allows the student to enroll in the Honors option courses. Preferred scheduling or graduation acceleration cannot be guaranteed. The SHARP program results in savings of time and expenses for eligible students. Eligible students must apply for this program through the appropriate Registrar's Office by the last day of final exams of the term immediately preceding the term of intended SHARP enrollment.

Students can be eligible to apply for SHARP in the three following ways:

1. Any incoming freshman who is a graduate of an approved secondary school and has graduated with honors, has been elected to the State or National Honor Society, or has maintained a minimum overall average of 85 is eligible for SHARP.
2. Any student at Johnson & Wales who has maintained an overall 3.40 GPA cumulative average for the first two consecutive terms of full-time regular matriculation may elect to apply for SHARP at the beginning of the third term. If the student does not exercise this option at this time, SHARP eligibility may continue, provided the student maintains continuous full-time matriculation with a cumulative 3.40 GPA.
3. Any new transfer student who maintained full-time enrollment at a previous institution and each term earned a cumulative grade point average equivalent to Dean's List status for that institution is eligible for SHARP. If the student does not exercise this option at enrollment, SHARP eligibility may continue provided the student maintains continuous full-time matriculation with a cumulative grade point average of at least 3.40.

All students in the SHARP program, except while on practicum or internship, may carry up to 25.0 quarter credit hours per term with no additional charge. SHARP students may

be assessed additional tuition charges if their course loads exceed this limit, and should consult with a representative from Student Accounts for more information.

Business and Hospitality Continuing Education students accepted into SHARP may carry up to 18 quarter credit hours per term, except while on practicum or internship.

If at any time during a full-time or part-time matriculation period the student's cumulative GPA falls below 3.40, the student is no longer eligible for SHARP.

Independent studies and laboratory courses are not included in the SHARP program.

SHARP is not applicable during the summer term.

ACADEMIC FUNCTIONS

Orientation for all new students is held each term before the start of classes. Activities include registration, 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 first weekend before classes begin in the fall. This academic ceremony brings together all facets of the University to celebrate and commence the academic year.

Student Recognition Night 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 the upperclass student who, by his or her serious approach to career education and perseverance in his or her objectives, embodies the ideals and principles expressed by the founders of Johnson & Wales University.

The **President's Trophy** is awarded to the second-year student who has 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 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 the graduating students in associate and baccalaureate degree programs 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.

The Apprenti Cuisinier Awards are given to second-year Culinary Arts students in recognition of achievement in a particular

area of cooking. One award is made in each of the following categories: Classical Cookery, International Cookery, Garde Manger, and Classical Pastry.

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 **Curtice Burns Award** is a food service award presented to a College of Culinary Arts senior who has displayed outstanding knowledge of the industry in the areas of cooking, purchasing and management.

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 **Dr. Sam Postbrief Award** is presented in memory of Dr. Postbrief to a student who has achieved academic excellence in social sciences.

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 experienced-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 ACCESS early admissions program.

NOTICE OF NONDISCRIMINATION

Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, or disability, in admission to, access to, treatment of, or employment in its programs and activities. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Compliance Officer, 8 Abbott Park Place, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Regional Director, Office for Civil Rights, U.S. Department of Education, J.W. McCormack P.O.C.H., Room 222, Boston, MA 02109-4557.

(The term "sexual orientation" shall mean and be limited to having an orientation for or being identified as having an orientation for heterosexuality, bisexuality, or homosexuality. This Notice of Nondiscrimination shall not be interpreted to prohibit Johnson & Wales University from maintaining separate facilities, sports teams, housing, university-based social fraternities and sororities, and other programs and facilities, for males and females, in accordance with the provisions of Section 16-38-1.1 of the General Laws of

Rhode Island, as the same may be amended from time to time. With respect to insurance benefits, housing, and other benefits that are based on documentable, legal, marital relationships, unmarried persons, whether heterosexual, bisexual, or homosexual, who are not legally married, shall not be eligible for such benefits.)

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 Day** held every fall, which is an event open to the entire student body. Each year approximately 200 companies and organizations participate. Each spring college-specific **Career Expos** are also held.

In keeping with the brand identity of a 'Career University', classwork is taken over the course of a student's tenure under the heading of **Career Management System**. Specifically, students take **Introduction to Career Management** in their first year at the University, followed by **Career Planning** 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 II** course two terms prior to graduation. All the courses in the **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.

The non-academic **Summer Work Experience Program** (SWEP) is available for students interested in gaining valuable work experience at businesses and resorts across the country.

Cooperative Education opportunities are available in the Business and Hospitality colleges, the Graduate School, the School of Technology, as well as the College of Culinary Arts. Co-op 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 to formally apply for professional positions during On-Campus Recruiting and for other employment programs offered through the Career Development Office.

Upon graduating, all students must complete a **Graduate Employment Survey** to allow the University to determine the level of employment of the graduating class, the latest employment trends and to offer assistance to those students who desire help in finding best fit employment.

OFFICE OF STUDENT SUCCESS

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

SERVICES OFFERED:

- Academic, Personal and Career Counseling
- Writing and Academic Support Center — Individual, Group Peer, and Professional Tutoring
- Coordinated Study Groups in Residence Halls
- Supplemental Instruction
- Workshops in Stress Management, Time Management, Substance Abuse Awareness, Wellness, Learning Strategy Instruction
- Accommodations for Special Needs Students with Appropriate Documentation, including, but not limited to:
 - Decelerated Course Load
 - Preferential Scheduling
 - Oral/Extended Time Exams

Note-taking Accommodations
Tape Recorders Allowed in Class
Taped Texts
Support Groups

The Office of Student Success 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 resources of the Office of Student Success, coupled with experiential education in internships, practicums, externships, co-ops and part-time jobs, and the many services provided by Career Development, provide all students an opportunity to succeed with their independent job search or on-campus interviews.

At Johnson & Wales, our message to students is "Your Success is Our Success." The Office of Student Success is a vehicle for ensuring student success while at Johnson & Wales and throughout life.

ACADEMIC COUNSELING

Career counseling and academic guidance begin with the admissions interview and continues throughout a student's program at Johnson & Wales. Students are administered a variety of tests during freshman orientation. These tests, along with high school records, are used to build an individual profile for all counseling, scheduling and placement.

All students are encouraged to meet once each term with an appropriate academic counselor. For students experiencing academic difficulty, such a meeting is required.

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 Student Success, at 598-4689 to discuss the availability of reasonable accommodations where appropriate. Consult the **Student Handbook** or contact the Office of Student Success at 598-4660 for more information.

PERSONAL COUNSELING

The Office of Student Success at Johnson & Wales provides personal counseling services as well as group counseling. Students having difficulty with any aspect of college life are encouraged to make an appointment with the business/hospitality offices at 598-4660 or the culinary/graduate offices at 598-1483.

TUTORIAL ASSISTANCE

The University provides tutorial assistance through its Writing and Academic Support Center. 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 Writing and Academic Support Center.

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

The Writing and Academic Support Center in the Kinsley Building (334 Westminster Street on the Downcity Campus) offers students academic assistance in Business, Hospitality, and Arts & Sciences courses. Writing laboratories for undergraduate and graduate students are available, including tutoring for all types of written projects, study skills remediation, and help in researching and designing papers and graduate theses. Tutoring in all first-year courses and most upper-level courses is available. For the Center's hours of operation, call 598-1485.

The Writing and Academic Support Center, at the Harborside Academic Center on the

Harborside Campus, offers students individualized and/or small group tutoring in culinary and pastry laboratory and academic classes, as well as in math, English and study skills. For more information about the Center's services and hours of operation, call 598-1703.

ENGLISH LANGUAGE INSTITUTE

A department in the John Hazen White School of Arts & Sciences, the English Language Institute provides international students with an opportunity to learn English as a Second Language and to earn academic credit for intermediate and advanced levels.

The English Language Institute offers intensive English instruction of 20 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: Listening/Speaking, 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. A Challenge Exam/Placement Exam will be given to determine level and placement. A fee of \$73 will be charged in order to receive credit for the intermediate level if the student is placed directly into the advanced level. Graduate students and those studying English only may choose to waive the credits and no fee will be charged.

HEALTH SERVICES

J&W maintains two Health Services offices where health care is provided to students — one for the Downcity Campus at Xavier Hall and one for the Harborside Campus at the University Recreation and Athletic Center.

J&W's nurses provide limited health care services, maintain student medical records, and make provisions for students requiring special medication, etc. 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.

J&W's health services are available to commuting students as well as to residents.

MEDICAL RECORDS

As a prerequisite to registration, 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 measles and rubella immunity.

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

INTERNATIONAL STUDENT SERVICES

The International Center is located in the Kinsley Building on the third and fourth floors, and includes the offices of International Admissions and International Student Affairs. Following are some of the services offered by the Center.

Employment: According to the rules and regulations set forth by the Immigration and Naturalization Service (INS), international students are allowed to work on campus part time while school is in session, and full time during vacation periods. In addition, international students must abide by the employment policies of the University.

Off-campus employment for international students is very limited and typically requires INS authorization. Students should consult the International Student Handbook for more detailed information.

Graduation Program: The Graduation Program is required of all graduating international students who will be returning home. Our aim is to give students the information they need to make the transition to their home country. The program will be held at the end of each term and will give information concerning career development, alumni relations, and reverse culture shock.

Tax and Immigration Seminars: Over the course of the year, the International Student Affairs Office will conduct seminars on taxes and immigration. Times and dates for these seminars will be published in the International Newsletter and posted in the International Student Affairs Office.

The International Center staff will also act as a liaison between University departments and the Immigration and Naturalization Service (INS). NOTE: It is the responsibility of each international student to become familiar with and adhere to the rules and regulations set forth by the INS. Detailed information regarding these regulations is available to every international student and is also discussed at the international student orientation held quarterly.

MULTICULTURAL CENTER

The Multicultural Center is part of the Office Of Campus Diversity. Founded in 1993 to encourage efforts to respect, support and educate people of diverse backgrounds, the Center exists as an integral part of campus life. Consistent with the mission of the University, its primary focus is to empower all members of the University's diverse student body to live and work in an interdependent world. A major objective is to foster a move toward building collective goals for the student body, based on an awareness of cultural differences and similarities.

Program activities include serving as a resource for the entire campus community by sponsoring educational programs, cultural events and social activities. This includes developing ongoing relationships with students and student organizations, and promoting pro-

grams and services which impact all students and the Johnson & Wales community at large.

The Multicultural Center is located in the Xavier Complex, Downtown campus at 60 Broad Street (corner of Broad and Claverick). For more information, call 598-4776 or e-mail mcc@jwu.edu.

THE OFFICE OF CAMPUS DIVERSITY

The Office of Campus Diversity was established as of the 1999–2000 academic year under the direction of the John Hazen White School of Arts & Sciences. The administrative offices are housed in the John Hazen White Center for the Arts & Sciences.

This office was established to actualize and infuse the diversity initiative throughout the life of the University by engaging students, staff, faculty and administration to collaborate in this ongoing process. Through the University's Blueprint for Diversity, the Office of Campus Diversity acts as a catalyst and coordinator for the development and implementation of strategies that promote an integrated, inclusive and interactive community of learning.

While serving as a resource that fosters positive and proactive change, this office works to enhance diversity and community in the University. The initial priorities of the office include the hiring and retention of diverse faculty, minority student retention, diversity training for faculty and staff, the infusion of diversity into the curriculum, and creating a campus climate that welcomes diversity.

ORIENTATION

Johnson & Wales University's annual fall 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 three-day orientation program. Many are designed to help students meet other freshmen. Also, parents are invited to attend parent orientation meetings with University administrators during fall registration.

RESIDENTIAL LIFE

Johnson & Wales University residence facilities include Xavier, Imperial, Snowden and McNulty Halls in downtown Providence; East, South and West Halls at the Harborside Campus; Renaissance and Minden Halls in Providence; the Hospitality Center and White Apartments in Cranston; and Airport Center East (ACE) in Warwick.

Johnson & Wales provides a free shuttle bus service for convenient transportation between academic and residence facilities. Transportation is also provided for athletic programs and social activities.

Room assignments for first-year and transfer students are made in the order that deposits and contracts are received by the University. Students currently residing in the residence halls will have an opportunity to select their rooms for the next year on a space-available basis. The room selection process is usually held in January. Accommodations vary with each residence hall, and a few single accommodations are available.

Each residence hall has a Hall 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 not residing at home with a parent or guardian during the academic year are required 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 Office of Residential Life 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.

Students interested in living off campus should visit the Office of Residential Life (located in East Hall) between 8:30 a.m. and 4:30 p.m., Monday through Friday.

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 & Security Office, including:

- CPR and First Aid
- Auxiliary Student Officer program
- Engraving services
- Safety Presentations

The Safety & Security Office is open 24 hours a day, 365 days a year. Students who need help or have questions should call extension 1103 from a University phone or 598-1103 from a non-University phone.

In compliance with the Student Right-to-Know and Campus Security Act, Johnson & Wales University publishes an Annual Security Report which discloses information about campus security policies and procedures, and statistics concerning whether certain crimes took place on or adjacent to and accessible from campus. A copy of the report may be obtained from the Admissions Office and/or Safety & Security Office.

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 for the DOWNCITY Campus and in the University Recreation and Athletic Center at the Harborside Campus. Some of the programs and services include:

- student clubs and organizations
- sororities and fraternities
- concerts
- comedians
- leadership retreats
- Halloween, Winter and Spring Week events
- Campus Ministry
- lounge area with television and vending machines
- Homecoming/Family Weekend
- Emerging Leader series
- cultural events

STUDENT ORGANIZATION SPACE, WORK AREA AND OFFICE USE

Johnson & Wales' Office of Student Activities has resource areas available to all recognized student clubs or organizations. Poster painting is also allowed in the resource area. Supplies are provided.

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 be inactive at time of print.)

Accounting Association

American Advertising Federation

American College of Healthcare Administrators

American Culinary Federation, Junior Chapter

American Marketing Association

Black Student Union

Business Professionals of America

Cake Decorating Club

Cape Verdean Association

Caribbean Students Association

Chinese Students Association

Chippers Club

Christian Student Fellowship

Club Adventure

College Republicans

Collegiate Ambassador Team (CAT)

Collegiate Honors Society

Creole Club

Delta Epsilon Chi (DECA)

Dominican Student Association

Entrepreneurial Ventures Club

Equine Club

Fantasy League

Friends of Escoffier Society

Future Business Leaders of America

Future Farmers of America
 Gay, Lesbian and Bisexual Alliance (GLBA)
 Hillel
 Hit Squad
 International Club
 International Food Service Executives Association (IFSEA)
 Investment Association
 Junior Achievement (JA)
 Latino American Club
 Malaysian Student Association
 Marketing Club
 Muslim Student Association
 National Association for the Advancement of Colored People
 National Society of Black Engineers
 National Society of Minorities in Hospitality
 Newman Club
 Nutrition Society
 Phi Beta Lambda (FBLA)
 Rotaract International
 Sailing Club
 Sales & Marketing Executives Club
 Saucier Club
 Ski Club
 Society for the Advancement of Management
 Society of Hosteurs
 Special Functions
 Students Organized Against Racism (SOAR)

Theater Arts
 Travel and Tourism Club
 United Ensemble Gospel Choir
 University Involvement Board (UIB)
 Vocational Industrial Clubs of America (SkillsUSA–VICA)

GREEK ORGANIZATIONS AND SOCIAL FELLOWSHIPS

Alpha Phi Alpha Fraternity Inc.
 Alpha Sigma Tau Sorority
 Delta Phi Epsilon Sorority
 Delta Sigma Phi Fraternity
 Delta Sigma Theta Sorority Inc.
 Groove Phi Groove Social Fellowship Inc.
 Kappa Alpha Psi Fraternity Inc.
 Phi Beta Sigma Fraternity Inc.
 Phi Kappa Sigma Fraternity
 Phi Sigma Sigma Sorority
 Sigma Delta Tau Sorority
 Sigma Gamma Rho Sorority Inc.
 Sigma Lambda Beta Fraternity
 Sigma Lambda Gamma
 Sigma Lambda Upsilon
 Sigma Pi Fraternity
 Sigma Sigma Sigma Sorority
 Tau Epsilon Phi Fraternity
 Tau Kappa Epsilon Fraternity
 Zeta Beta Tau Fraternity

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

Johnson & Wales’ intercollegiate athletic teams compete against NCAA Division III schools, and are members of the Great Northeast Athletic Conference and the Eastern College Athletic Conference.

The following teams represent J&W on the intercollegiate level:

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

RECREATIONAL PROGRAMS

Johnson & Wales offers the opportunity to participate in a variety of recreational and intramural sport programs. The Recreation Department supports a constantly-growing intramural sports division. Since intramural sports have been an integral part of the University for many years, its programs grow in response to student interest. Intramural sports currently offered are 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 such as daily aerobics classes, bowling, introduction to the martial arts, 5-on-5 basketball, billiards tournaments, 3-on-3 basketball, badminton, kickboxing, laser tag and more. Students are encouraged to bring their new ideas and interests to the Recreation Department, located in the University Recreation and Athletic Center.

FITNESS PROGRAMS AND FACILITIES

Johnson & Wales’ two fitness facilities provide an outstanding environment for students to continue to improve their health and well-being.

Both the Plantations Fitness Center on the Downcity Campus and the University Recreation and Athletic Center on the Harborside Campus feature fitness professionals dedicated to providing education as well as assistance to help students achieve their fitness goals.

In addition to offering free individual fitness assessments and a customized work-out, the fitness centers contain a full cardio-theater, nautilus circuit, and a wide variety of free weights and free weight stations. Both fitness centers are free to all students with proper ID.

ATHLETIC FACILITIES & SCHEDULING

University Recreation and Athletic Center:

Located at the Harborside Campus, the center opened for business on December 3, 1998 with over 2,200 people attending the grand opening festivities, which featured the center’s first home men’s basketball game. The center’s three full-size wood basketball and volleyball courts showcase a wide variety of intramural and recreational programs, as well as play host to J&W’s NCAA Division III wrestling team and the men’s and women’s basketball and volleyball teams. In addition to the courts, the center also boasts a state-of-the-art fitness center, an aerobics/dance studio, a multi-purpose sport court, and locker room facilities open for use by the entire University community with proper ID.

Harborside Sports Rink: Located at the Harborside Campus, the rink serves as the venue for many intramural, recreational and campus programs. The all-sport surface provides students with a wide variety of programs including wiffleball, roller and deck hockey, and indoor soccer.

Programs of Study

ACCOUNTING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Accounting associate degree program provides a solid introduction to accounting, preparing students for entry-level positions in departments such as accounting, bookkeeping or accounts payable of an organization. Upon completion of the program, students are best prepared to continue their studies in the Accounting bachelor's degree program. Students have the option to select other College of Business bachelor's programs.

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Students enrolled in both the associate and bachelor's degree programs who maintain at least a 3.0 grade point average may have the opportunity to participate in several on-campus practicum opportunities. They receive hands-on experience by performing accounting functions for various University operations. Students participating in the Accounting Practicum may graduate with experience in payroll, accounts payable, accounts receivable, financial reporting and internal audit.

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

Students who have completed the Undeclared Major program, or have earned

their Computer/Business Applications or any College of Business associate degree (except Equine or Criminal Justice), are eligible to continue toward a Bachelor of Science Degree in Accounting.

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

Students are required to complete one 22.5 credit **Focused Study** from the options listed below. Students are encouraged to meet with their Faculty Advisor before selecting a Focused Study.

FOCUSED STUDIES FOR ACCOUNTING MAJORS

Focused Study: General Accounting

AC3012 Federal Taxes II

AND all four of the following courses:

AC3030 Not-for-Profit Accounting

AC3045 Internal Auditing

AC4050 International Accounting

EC3040 Money & Banking

OR

AC3012 Federal Taxes II

AND one 4.5 credit course from the others listed above PLUS one of the following 13.5 credit courses, for a total of 22.5 credits.

BU4099 Business Career Co-op

TA4089 Summer Term Abroad

Focused Study: Specialization in International Business

AC4050 International Accounting

AND all four of the following courses:

EC3060 Comparative Economic Systems

IB2002 International Business

IB2030 Foreign Area Studies

IB3050 Export Procedures & Practices

OR

AC4050 International Accounting

AND one 4.5 credit course from the others listed above PLUS one of the following 13.5 credit courses, for a total of 22.5 credits.

BU4099 Business Career Co-op

TA4089 Summer Term Abroad

Focused Study: Specialization in Fraud Examination

AC3080 Forensic Accounting

AND all four of the following courses:

LW2050 Criminology

LW2080 Criminal Law I

LW3015 Crime and Constitutional Issues

LW3090 The Law of Evidence

OR

AC3080 Forensic Accounting
AND one 4.5 credit course from the others listed
above PLUS one of the following 13.5 credit courses,
for a total of 22.5 credits.
BU4099 Business Career Co-op
TA4089 Summer Term Abroad

Focused Study: Specialization in Entrepreneurship

AC3012 Federal Taxes II
AND all four of the following courses:
EP1001 Introduction to Entrepreneurship
EP2030 The Business Plan
EP2040 Financing the Entrepreneurial Venture
EP3010 Small Business Consulting

OR

AC3012 Federal Taxes II
AND one 4.5 credit course from the others listed
above PLUS one of the following 13.5 credit courses,
for a total of 22.5 credits.
BU4099 Business Career Co-op
TA4089 Summer Term Abroad

**Focused Study: Specialization in
Financial Services**

AC3070 Accounting for Mutual Funds
AND select 18.0 credits from the following courses:
EC3040 Money & Banking
FI2001 Introduction to Investments
FI2002 Mutual Funds
FI2020 Financial Services Management
FI3060 Advanced Investment Practice
FI3070 Series 7 Securities

OR

AC3070 Accounting for Mutual Funds
AND one 4.5 credit course from the others listed
above PLUS one of the following 13.5 credit courses,
for a total of 22.5 credits.
BU4099 Business Career Co-op
TA4089 Summer Term Abroad

**Focused Study: Specialization in
Lodging Operations**

AC3025 Hospitality Financial Management
AND all four of the following courses:
HM1010 Front Office Operations
HM3001 Rooms Division Management
HM4030 Hospitality Decision Analysis
RL2020 Resort Management

OR

AC3025 Hospitality Financial Management
AND one 4.5 credit course from the others listed
above PLUS one of the following 13.5 credit courses,
for a total of 22.5 credits.
BU4099 Business Career Co-op
TA4089 Summer Term Abroad

**Focused Study: Specialization in
Casino Operations**

AC3055 Casino Accounting
AND all four of the following courses:
HM3050 Hospitality Strategic Marketing
HM4030 Hospitality Decision Analysis
RL2070 The Gaming Industry
RL3010 Managing Casino Operations

OR

AC3055 Casino Accounting
AND one 4.5 credit course from the others listed
above PLUS one of the following 13.5 credit courses,
for a total of 22.5 credits.
BU4099 Business Career Co-op
TA4089 Summer Term Abroad

**Focused Study: Specialization in Information
Technology**

AC3060 Accounting Information Systems
AND all four of the following courses:
CB2006 System Analysis and Design
IS3001 Information Science I
IS3014 Information Management
IS4020 Information Security

OR

AC3060 Accounting Information Systems
AND one 4.5 credit course from the others listed
above PLUS one of the following 13.5 credit courses,
for a total of 22.5 credits.
BU4099 Business Career Co-op
TA4089 Summer Term Abroad

**Focused Study: Specialization in the
Retail Industry**

AC3045 Internal Auditing
AND all four of the following courses:
RT1005 Introduction to Retailing
RT3010 Merchandise Buying
RT3020 Merchandise Mathematics
RT3030 Comparative Retail Strategies

OR

AC3045 Internal Auditing
AND one 4.5 credit course from the the others listed
above PLUS one of the following 13.5 credit courses,
for a total of 22.5 credits.
BU4099 Business Career Co-op
TA4089 Summer Term Abroad

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

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

ACCOUNTING

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
College of Business Core		
AC1001	Introduction to Accounting I & Lab	5.5
AC1002	Introduction to Accounting II & Lab	5.5
IB1001	Introduction to Global Business	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
Focused Study		
AC2011	Federal Taxes I	4.5
AC2021	Intermediate Accounting Topics I	4.5
AC2022	Intermediate Accounting Topics II	4.5
AC2031	Cost Accounting Procedures I	4.5
RELATED PROFESSIONAL STUDIES		
LW2001	Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5
GENERAL STUDIES — CORE		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5
GENERAL STUDIES — PROGRAM		
EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
Total Credits		98.5

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see next column)
- Entrepreneurship (see page 103)
- Financial Services Management (see page 115)
- Information Science (see page 129)
- Management (see page 137)
- Marketing (see page 140)
- Marketing Communications (see page 142)
- Retail Marketing & Management (see page 152)

ACCOUNTING

A four-year program leading to the Bachelor of Science Degree for two-year **Accounting** program graduates.

First two years:

Associate in Science Degree in Accounting (see previous column)	98.5
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Third and fourth years:

MAJOR COURSES		CREDITS
College of Business Core		
BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study		
AC2023	Intermediate Accounting Topics III	4.5
AC3032	Cost Accounting Procedures II	4.5
AC3040	Auditing	4.5
AC3050	Advanced Accounting	4.5
AC3075	Financial Management	4.5
AC4060	Accounting Seminar	4.5
Select one FOCUSED STUDY from those listed on pages 76 to 77.		22.5
RELATED PROFESSIONAL STUDIES		
Legal	One course from the following:	
Elective	LW3002, L3010, LW3050	4.5
PD0010	Career Management Capstone	1.0
GENERAL STUDIES — CORE		
HI4020	American Government	4.5
LD2001	Foundations of Leadership Studies	4.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
FREE ELECTIVES		
Electives	Two courses selected from offerings within the University	
		9.0
Total Credits		97.5

Four-Year Credit Total 196.0

ACCOUNTING

A four-year program leading to the Bachelor of Science Degree for two-year **Computer/Business Applications** program graduates.

First two years:

Associate in Science Degree in Computer/
Business Applications (see page 88) 94.0

Third and fourth years:

MAJOR COURSES		CREDITS
College of Business Core		
BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study		
AC2011	Federal Taxes I	4.5
AC2021	Intermediate Accounting Topics I	4.5
AC2022	Intermediate Accounting Topics II	4.5
AC2023	Intermediate Accounting Topics III	4.5
AC2031	Cost Accounting Procedures I	4.5
AC3032	Cost Accounting Procedures II	4.5
AC3040	Auditing	4.5
AC3050	Advanced Accounting	4.5
AC3075	Financial Management	4.5
AC4060	Accounting Seminar	4.5
Select two of the following:		
AC3045	Internal Auditing	9.0
AC3070	Accounting For Mutual Funds	
AC3080	Forensic Accounting	
AC4050	International Accounting	

RELATED PROFESSIONAL STUDIES

Legal	One course from the following:	
Elective	LW3002, L3010, LW3050	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

GENERAL STUDIES — PROGRAM

MT2001	Statistics	4.5
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Total Credits 97.5

Four-Year Credit Total 191.5

ACCOUNTING

A four-year program leading to the Bachelor of Science Degree for two-year **non-Accounting** program graduates.

First two years:

Associate in Science Degree in other*
College of Business Program 98.5

Third and fourth years:

MAJOR COURSES		CREDITS
College of Business Core		
BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study		
AC2011	Federal Taxes I	4.5
AC2021	Intermediate Accounting Topics I	4.5
AC2022	Intermediate Accounting Topics II	4.5
AC2023	Intermediate Accounting Topics III	4.5
AC2031	Cost Accounting Procedures I	4.5
AC3032	Cost Accounting Procedures II	4.5
AC3040	Auditing	4.5
AC3050	Advanced Accounting	4.5
AC3075	Financial Management	4.5
AC4060	Accounting Seminar	4.5
Select one of the following:		
AC3045	Internal Auditing	4.5
AC3070	Accounting For Mutual Funds	
AC3080	Forensic Accounting	
AC4050	International Accounting	

RELATED PROFESSIONAL STUDIES

Legal	One course from the following:	
Elective	LW3002, L3010, LW3050	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

GENERAL STUDIES — PROGRAM

MT2001	Statistics	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course.	4.5

Total Credits 97.5

Four-Year Credit Total 196.0

* These Associate in Science Programs include:
Advertising Communications, Business Administration,
Entrepreneurship, Fashion Merchandising, Financial
Services Management, Management and Marketing.

ACCOUNTING

A four-year program leading to the Bachelor of Science Degree for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (see page 159) 94.0

Third and fourth years:

MAJOR COURSES		CREDITS
College of Business Core		
BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study		
AC2011	Federal Taxes I	4.5
AC2021	Intermediate Accounting Topics I	4.5
AC2022	Intermediate Accounting Topics II	4.5
AC2023	Intermediate Accounting Topics III	4.5
AC2031	Cost Accounting Procedures I	4.5
AC3032	Cost Accounting Procedures II	4.5
AC3040	Auditing	4.5
AC3050	Advanced Accounting	4.5
AC3075	Financial Management	4.5
AC4060	Accounting Seminar	4.5
Select one FOCUSED STUDY from those listed on pages 76 to 77.		22.5
RELATED PROFESSIONAL STUDIES		
Legal	One course from the following:	
Elective	LW3002, L3010, LW3050	4.5
PD0010	Career Management Capstone	1.0
GENERAL STUDIES — CORE		
LD2001	Foundations of Leadership Studies	4.5
PH3020	Logic: Critical Thinking	
	OR	4.5
PH3040	Ethics of Business Leadership	
FREE ELECTIVE		
Elective	One course selected from offerings within the University	4.5
Total Credits		97.5
Four-Year Credit Total		191.5

ADMINISTRATIVE MANAGEMENT

(College of Business)

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

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

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

ADVERTISING COMMUNICATIONS

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Advertising Communications associate degree program introduces students to the fields of advertising, public relations and marketing while providing a general business curriculum.

Upon completion of this program, students are best prepared to pursue the Bachelor of Science (B.S.) Degree program in Marketing or Marketing Communications.

A.S. graduates may also pursue any B.S. degree in the College of Business (except Equine, Criminal Justice or International Business) or in Information Science.

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

Graduates of the Marketing Communications Program are prepared to be employed by marketing organizations or advertising agencies.

Bachelor of Science Degree candidates may apply for a Selective Career Co-op with a cooperating business firm in place of one term of college studies.

ADVERTISING COMMUNICATIONS

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES	CREDITS
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College of Business Core		
AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
IB1001	Introduction to Global Business	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5

Focused Study		
AD1010	Marketing Communications I	4.5
AD1011	Marketing Communications II	4.5
AD1021	Public Relations Concepts	4.5
AD3001	Creativity in Advertising	4.5

RELATED PROFESSIONAL STUDIES		
LW2001	Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5

GENERAL STUDIES — CORE		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

GENERAL STUDIES — PROGRAM		
EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5

Total Credits	98.5
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 103)
- Financial Services Management (see page 115)
- Information Science (see page 129)
- Management (see page 137)
- Marketing (see page 140)
- Marketing Communications (see page 142)
- Retail Marketing & Management (see page 152)

APPLIED COMPUTER SCIENCE

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Applied Computer Science associate degree program prepares students to become key contributors to computer, information technology and operational support. Course emphasis is on systems analysis and design, database concepts and design, computer programming, and data structures and communications, all within an applications context. Practicum and externship courses, as well as student-selected technical electives, are an integral part of the program.

Upon completion of the Applied Computer Science associate degree program, students are qualified to work in manufacturing firms, electronics companies, banking, government and human services, providing systems and network software and hardware support. Students may also continue their studies in the Bachelor of Science Degree program in Information Science.

Upon completion of the Information Science bachelor's degree program, students are qualified to serve as information analysts working in technology centers for small, medium and large information-based organizations, offering software and hardware support for various business and management functions.

APPLIED COMPUTER SCIENCE

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
CB2026	Database Concepts	4.5
CB2037	Database Design	4.5
CM1005	Topics in Computers	4.5
CM1030	Introduction to Programming	4.5
CM1041	Data Structures	4.5
CM2005	Introduction to Data Communications	4.5
CM2010	Assembler Language Programming	4.5
CM2015	Computers in a Business Environment	4.5
CM2042	Advanced Programming Concepts	4.5
CM2045	Object-Oriented Programming	4.5

RELATED PROFESSIONAL STUDIES

CM2061	Diagnostics & Maintenance	4.5
ET2091	Sophomore Technology Internship OR	
ET2092	Technology Externship OR	4.5
	Technology Elective	
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
Tech. Elective	Course selected from non-required CB, CM or ET course offerings	4.5

GENERAL STUDIES — CORE

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1050	Communication Skills	3.5
EN2010	Technical Writing	4.5
MT1010	Mathematics I	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

GENERAL STUDIES — PROGRAM

MT1011	Mathematics II	4.5
MT3020	Discrete Mathematics	4.5

Total Credits	96.5
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTION:

- Information Science (see page 129)

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. Students progress through a program of study that builds proficiency in baking and pastry production, cost control, sanitation and food marketing. Hands-on training is paired with traditional academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs.

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

The second year emphasizes advanced techniques in classical and international preparation and production of cakes, tortes, sugar work, chocolate and confections. Academic courses include Foundations of Leadership, introduction to life science, communication skills and cost control. During pastry internships at University-owned facilities including Johansson's Bakery, the Radisson Airport Hotel and the Johnson & Wales Inn, students participate in actual public food service operations in preparation for future careers.

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

Eligible graduates may apply for entrance into the Bachelor of Science in Baking & Pastry Arts, the Bachelor of Science in Culinary Arts, or the Bachelor of Science in Culinary Nutrition

programs. 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, contract food service providers and casinos.

The international co-op experience offers a select group of Baking & Pastry Arts students a practical, work-related, experiential training opportunity at host company sites throughout the world, which are chosen by the University. In addition to meeting specific college eligibility requirements, students interested in completing co-op in a targeted country must 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 or resort.

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.

BAKING & PASTRY ARTS

A two-year program leading to the Associate in Applied Science Degree.

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

Pastry Arts Applications*		15.0
PA2276	Pastry Arts Internship	
PA2296	Pastry Arts Cooperative Education	

RELATED PROFESSIONAL STUDIES		
FM1055	Baking Formula Technology	4.5
FM1060	Sanitation Management	2.0
FM1999	NRA Sanitation Certification Exam	0.0
FM2025	Food and Beverage Cost Control	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES		
EN1020	English Composition	4.5
EN1050	Communication Skills	3.5
LD2001	Foundations of Leadership Studies	4.5
MT1002	A Survey of College Mathematics	4.5
SC1015	Introduction to Life Science	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0

Total Credits	95.5
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (see next page)
- Culinary Arts (see page 97)
- Culinary Nutrition (see page 98)
- Food Marketing (see page 118)
- Food Service Entrepreneurship (see page 119)
- Food Service Management (see page 120)

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 will be guided in building skills to master their visions to create artisan breads, confections, sugar works, plated desserts, wedding cakes and chocolate showpieces. During their junior year, students rotate through two terms of academic courses and one term of intensive advanced laboratories. Laboratory courses are designed to build hands-on skills in advanced baking and pastry art techniques.

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

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

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

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 Applied Science Degree** in Baking & Pastry Arts (see previous page) or Culinary Arts (see page 96) 95.5

Third and fourth years:

MAJOR COURSES		CREDITS
PA3100	Contemporary Plated Desserts	7.5
PA3200	Modern Cakes and Tortes, Wedding Cake Techniques and Design	7.5
PA4100	Artisan and Decorative Bread Class	7.5
PA4200	Advanced Sugar and Chocolate Artistry and Techniques	7.5

ADVANCED CAREER COOPERATIVE EDUCATION

PA4099	Advanced Baking and Pastry Arts Career Cooperative Education	15.0
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RELATED PROFESSIONAL STUDIES

FM3025	Food Science	4.5
FM3035	Executive Chef Supervisory Development	4.5
FM3040	Food Service Financial Systems	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

LI3015	Food in Film and Literature	4.5
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	4.5
SO2020	Culture & Food	4.5
SP1011	Conversational Spanish I: Specialized Vocabulary ***	4.5

GENERAL STUDIES — PROGRAM

Choose three from the following:

Contributes to a Science Concentration:		
SC3010	Environmental Science	4.5
SC3040	Introduction to Biochemistry	4.5
SC3060	Food Microbiology	4.5
Contributes to a Career Writing Concentration:		
EN2010	Technical Writing	4.5
EN2030	Introduction to Newswriting	4.5
EN3030	Introduction to Food Writing	4.5
Other courses:		
PH3020	Logic: Critical Thinking	4.5
SP1002	Conversational Spanish II	4.5
SP1003	Conversational Spanish III	4.5
History	One history course from the following:	
	HI2001, HI2002, or HI4020	4.5

Total Credits	95.5
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Four-Year Credit Total	191.0
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* Culinary Arts Associate in Applied Science Degree graduates enrolling in the Bachelor of Science Degree in Baking & Pastry Arts must complete all A.A.S. Baking & Pastry Arts laboratory courses and FM1055 Baking Formula Technology.

** Students entering this program with an Associate in Occupational Science Degree must complete 18 additional quarter credit hours of general education courses.

***SP1011 may be replaced by any other language offering.

BUSINESS ADMINISTRATION

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

Students enrolled in the program may elect to continue their education toward any College of Business Bachelor of Science Degree except Criminal Justice, Equine Studies or International Business.

Qualified students entering four-year College of Business majors are eligible for special studies programs such as International Business Experience, Summer Term Abroad (page 17), Summer Work Abroad Program (page 17), Co-op, or the Career Studies Program (page 17).

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

BUSINESS ADMINISTRATION

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
College of Business Core		
AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
IB1001	Introduction to Global Business	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
Focused Study		
Choose any four of the following courses:		
FI2020	Financial Services Management	4.5
MG2001	Human Resources Management	4.5
MG2020	Organizational Behavior	4.5
MG2030	Production/Operations Management	4.5
MK1002	Consumer Behavior	4.5
MK1011	Principles of Professional Selling	4.5
RELATED PROFESSIONAL STUDIES		
LW2001	Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5
GENERAL STUDIES — CORE		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5
GENERAL STUDIES — PROGRAM		
EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
Total Credits		98.5

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 103)
- Financial Services Management (see page 115)
- Information Science (see page 129)
- Management (see page 137)
- Marketing (see page 140)
- Marketing Communications (see page 142)
- Retail Marketing & Management (see page 152)

COMPUTER/BUSINESS APPLICATIONS

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Computer/Business Applications associate degree program provides training in computer programming and application software use with special emphasis on business solutions. This program familiarizes students with both hardware and software concepts while training them in the use of computer languages and a variety of business application software.

Upon completion of this program, students are prepared for employment as support analysts in business settings, or may continue toward the Bachelor of Science Degree in Accounting, Information Science, or Management.

Graduates of the Accounting bachelor's degree program are prepared for entry-level positions in public accounting firms and similarly challenging positions in private, governmental and nonprofit organizations. Positions include staff accountants in public accounting firms, or in finance, tax or cost departments.

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

Graduates of the Management bachelor's degree program are prepared to assume entry-level or management training positions in a variety of industries, including banking, retailing, finance and manufacturing.

COMPUTER/BUSINESS APPLICATIONS

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
CM1005	Topics in Computers	4.5
CM1030	Introduction to Programming	4.5
CM2005	Introduction to Data Communication	4.5
CM2015	Computers in a Business Environment	4.5

RELATED PROFESSIONAL STUDIES

AC1001	Introduction to Accounting I and Lab	5.5
AC1002	Introduction to Accounting II and Lab	5.5
ET2091	Sophomore Technology Internship OR	4.5
ET2092	Technology Externship (or Tech Elective)	
LW2001	Legal Environment of Business I	4.5
MG1001	Principles of Management	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
Tech.	Course selected from non-required	
Elective	CB, CM or ET course offerings	4.5

AREA CONCENTRATION

CB2012	Business Programming I AND	
CB2023	Business Programming II OR	9.0
CB2026	Database Concepts AND	
CB2037	Database Design	

GENERAL STUDIES — CORE

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1050	Communication Skills	3.5
EN2010	Technical Writing	4.5
MT1020	College Algebra	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

GENERAL STUDIES — PROGRAM

EC1001	Macroeconomics	4.5
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FREE ELECTIVE

One course selected from offerings within the College of Business, The Hospitality College, the School of Arts & Sciences or the School of Technology		4.5
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Total Credits	94.0
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NOTES: Students planning to pursue the Bachelor of Science Degree in Accounting must choose AC2011, AC2021 and AC2031 as electives. Students planning to pursue a Bachelor of Science Degree in Management must choose EC2002 as an elective. Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Information Science (see page 129)
- Management (see page 136)

COMPUTER GRAPHICS & NEW MEDIA

(School of Technology)

The Computer Graphics & New Media major is intended to give students an in-depth skill base in the various technology tools, practices and solutions to the world of digital graphics and new media. Students studying in this major will be prepare for a wide range of job titles such as Computer Graphics Production Artist, Graphic Designer, Technical Graphics Designer, or Interactive Graphic Designer. The major focuses on teaching students how to make professional decisions to solve various communication challenges using digital tools. Students will use the latest digital software and hardware tools to solve problems and create a digital portfolio of work. Students will receive fundamental competencies in creating and managing graphics projects in an information technology focused organization. Combined with this major is an emphasis on communication skills and fundamental information technology project management models.

COMPUTER GRAPHICS & NEW MEDIA

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
CM1005	Computer Concepts	4.5
CM1030	Intro to Programming	4.5
CM2015	Computers in a Business Environment	4.5
CG1001	Visual Design	4.5
CG2001	Basic Digital Imaging Lab	6.0
IS2020	Web Site Design Concepts	4.5
IS4000	Multimedia Concepts	4.5

RELATED PROFESSIONAL STUDIES

IB1001	Introduction to Global Business	4.5
LW2001	Legal Environment of Business I	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES – CORE

EN1001	Intro to Literary Genres	4.5
EN1020	English Composition	4.5
EN 1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
SL1001	Learning and Writing about Community Service	1.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010	4.5

GENERAL STUDIES – PROGRAM

EC1001	Macroeconomics	4.5
Elective	One course from offerings in the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVES

Two courses selected from offerings within the College of Business, The Hospitality College, the School of Arts & Sciences or the School of Technology		9.0
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Total Credits 98.0

FOUR-YEAR OPTIONS:

- Computer Graphics & New Media (see next page)
- Information Science (see page 129)

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) 98.0

Third and fourth years:

MAJOR COURSES		CREDITS
CG2005	Information Architecture and Content Planning	4.5
CG4040	New Media Lab	6.0
CM2030	Computer Vision	4.5
IS3001	Information Science I	4.5
IS2025	Advanced Web Design and Lab	6.0
IS4001	Multimedia Applications	4.5
IS4002	Advanced Multimedia Lab	6.0
IS4025	Desktop Publishing	4.5
LW3080	Cyberlaw	4.5

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management AND	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II OR	
IT4096	Technology Career Co-op OR	9.0
Tech. Elective	One course selected from offerings within the School of Technology AND one of the following courses:	
EG4091	Senior Technology Internship	
EG4092	Senior Technology Externship	
IT4010	Solo Technical Project	
IT4093	Technology Career Co-op	

GENERAL STUDIES — CORE

LD2001	Foundation in Leadership Studies	4.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SO2001	Sociology 1	4.5
History	One HI-designated course (except HI4030)	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — PROGRAM

EN2010	Technical Writing	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVE

One course selected from offerings within the College of Business, Hospitality College, School of Arts & Sciences or the School of Technology 4.5

Total Credits 95.5

Four Year Credit Total 193.5

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 Bachelor of Science Degree programs of Engineering Design & Configuration Management or Information Science.

Graduates of the Engineering Design & Configuration Management program can expect to be part of design and project teams in either fields of manufacturing of products or in areas of project development and management with start-up companies, and established organizations.

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

COMPUTERIZED DRAFTING

A two-year program leading to the Associate in Science Degree.

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

RELATED PROFESSIONAL STUDIES

CM1005	Topics in Computers	4.5
ET2091	Sophomore Technology Internship OR	4.5
ET2092	Technology Externship	
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
Tech.	One course selected from offerings	
Elective	within the School of Technology	4.5

GENERAL STUDIES — CORE

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1050	Communication Skills	3.5
EN2010	Technical Writing	4.5
MT1010	Mathematics I	4.5
SC1011	General Physics I and Lab	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0

GENERAL STUDIES — PROGRAM

MT1011	Mathematics II	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits	96.5
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Engineering Design & Configuration Management (see page 101)
- Information Science (see page 129)

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 MOUS 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 analyst, software support specialist, computer use support specialist, and call center specialist in a variety of business settings. Students may continue their studies with junior-year status in the University's Bachelor of Science Degree program in Technology Services Management.

COMPUTING TECHNOLOGY SERVICES

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
CB2026	Data Base Concepts	4.5
CM1005	Topics in Computers	4.5
CM1030	Introduction to Programming	4.5
CM2005	Intro. to Data Communications	4.5
CM2015	Computers in a Business Environment	4.5
CM2025	Advanced Computer Applications	4.5
IT1001	Help Desk Concepts	4.5
IT2001	Help Desk Technology	4.5
IT2010	IT Call Management Systems	4.5
IT2015	Microcomputer Hardware Support	4.5
IT2020	Microcomputer Software Support	4.5
Tech.	One course selected from offerings within the School of Technology	4.5
Elective		

RELATED PROFESSIONAL STUDIES		
MG1001	Principles of Management	4.5
LW2001	Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES — CORE		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition I	4.5
EN1050	Communication Skills	3.5
EN2010	Technical Writing	4.5
SO2001	Sociology I	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits	96.5
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FOUR-YEAR OPTION:

- Technology Services Management (see page 155)
- Information Science (see page 129)

CRIMINAL JUSTICE

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

CRIMINAL JUSTICE

A two-year program leading to the Associate in Science Degree.

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

RELATED PROFESSIONAL STUDIES

AC1001	Introduction to Accounting I & Lab	5.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
SE2001	Introduction to Keyboarding and Word Processing	4.5
TS1000	Introduction to Computers	4.5

GENERAL STUDIES — CORE

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One Mathematics course at the level of MT1002 or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

GENERAL STUDIES — PROGRAM

PS2001	General Psychology	4.5
PS2002	Abnormal Psychology	4.5
SO2001	Sociology I	4.5

ELECTIVES

Two courses selected from offerings within the College of Business, The Hospitality College or the School of Arts & Sciences		9.0
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Total Credits **93.0**

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

Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Criminal Justice (see next page)
- Information Science (see page 129)

CRIMINAL JUSTICE

A four-year program leading to the Bachelor of Science Degree for two-year **Criminal Justice** program graduates.

First two years:

Associate in Science Degree in Criminal Justice (see previous page) 93.0

Third and fourth years:

MAJOR COURSES	CREDITS
LW3015 Crime & Constitutional Issues	4.5
LW3035 Court Administration & Management	4.5
LW3071 Criminal Law II	4.5
LW3075 Criminal Investigation	4.5
LW3090 The Law of Evidence	4.5
LW4040 Criminalistics	4.5

RELATED PROFESSIONAL STUDIES

AC1002 Introduction to Accounting II & Lab	5.5
MG1001 Principles of Management	4.5
MG2001 Human Resource Management	4.5
PD0010 Career Management Capstone	1.0
TS1010 Microcomputer Applications	4.5

GENERAL STUDIES — CORE

LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking OR	4.5
PH3040 Ethics of Business Leadership History	4.5
One HI-designated course (except HI4030)	

GENERAL STUDIES — PROGRAM

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
HI4020 American Government	4.5
Psych. One Psychology course at a level higher than PS2002	4.5
Sociology One Sociology course at the level of SO2002 or higher	4.5
Elective One course from offerings in the School of Arts & Sciences or any other general studies course	4.5

ELECTIVES

Two courses selected from offerings within the College of Business, The Hospitality College or the School of Arts & Sciences (Selected students may elect externship.) 9.0

Total Credits 96.5

Four-Year Credit Total 199.5

NOTE: In lieu of the electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in an approved criminal justice facility for 9 credits. Or, students may choose a Focused Study in Accounting by taking the following courses: AC2011 Federal Taxes I, AC3012 Federal Taxes II, and AC3080 Forensic Accounting.

CRIMINAL JUSTICE

A four-year program leading to the Bachelor of Science Degree for two-year **Paralegal Studies** program graduates.

First two years:

Associate in Science Degree in Paralegal Studies (see page 144) 99.0

Third and fourth years:

MAJOR COURSES	CREDITS
LW1002 Introduction to Criminal Justice	4.5
LW1090 Introduction to Law Enforcement	4.5
LW2040 Principles of Corrections	4.5
LW2050 Criminology	4.5
LW2080 Criminal Law I	4.5
LW2085 Juvenile Justice	4.5
LW3015 Crime & Constitutional Issues	4.5
LW3035 Court Administration & Management	4.5
LW3071 Criminal Law II	4.5
LW3075 Criminal Investigation	4.5
LW3090 The Law of Evidence	4.5
LW4040 Criminalistics	4.5

RELATED PROFESSIONAL STUDIES

AC1002 Introduction to Accounting II & Lab	5.5
MG1001 Principles of Management	4.5
MG2001 Human Resource Management	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES — CORE

LD2001 Foundations of Leadership Studies	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5

GENERAL STUDIES — PROGRAM

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
HI4020 American Government	4.5

Total Credits 96.5

Four-Year Credit Total 195.5

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 and food marketing. Hands-on training is paired with traditional academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs.

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

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

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, Culinary Arts, or Culinary Nutrition through the College of Culinary Arts. Other Bachelor of Science Degree options include Food Service Management through 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, France and the Netherlands. For one term, J&W students attend classes in either Ireland, France or the Netherlands. In exchange, students from these schools attend culinary classes at Johnson & Wales University. Selected students receive full academic credit for the term abroad.

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 Applied Science Degree.

MAJOR COURSES		CREDITS
CA1315	Stocks and Sauces	3.0
CA1325	Essentials of Dining Service	3.0
CA1335	Continental Cuisine	3.0
CA1345	Introduction to Baking & Pastry	3.0
CA1355	American Regional Cuisine	3.0
CA1365	Principles of Beverage Service	3.0
CA1375	Nutrition & Sensory Analysis	3.0
CA1385	Principles of Food Service	
	Production	3.0
CA1395	Storeroom Operations	3.0
CA1405	Skills of Meatcutting	3.0
CA2215	Garde Manger	3.0
CA2225	Classical French Cuisine	3.0
CA2235	Advanced Dining Room Procedures	3.0
CA2245	International Cuisine	3.0
CA2255	Advanced Patisserie/Desserts	3.0

Culinary Arts Applications*		15.0
CA2276	Culinary Arts Internship	
CA2286	Culinary Arts International Exchange	
CA2296	Culinary Arts Cooperative Education	

RELATED PROFESSIONAL STUDIES		
FM1060	Sanitation Management	2.0
FM1999	NRA Sanitation Certification Exam	0.0
FM2045	Introduction to Menu Planning and Cost Controls	4.5
FM2050	Personalized Nutrition Management	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES		
EN1020	English Composition	4.5
EN1050	Communication Skills	3.5
MT1002	A Survey of College Mathematics	4.5
LD2001	Foundations of Leadership Studies	4.5
SC1015	Introduction to Life Science	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0

Total Credits	95.5
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* Students select or are assigned to one of the Culinary Arts applications for 15 quarter credit hours of the program.

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (see page 86)
- Culinary Arts (see next page)
- Culinary Nutrition (see page 98)
- Food Marketing (see page 118)
- Food Service Entrepreneurship (see page 119)
- Food Service Management (see page 120)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

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

CULINARY ARTS

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 Applied Science Degree** in Culinary Arts (see previous page) or Baking & Pastry Arts (see page 85) 95.5

Third and fourth years:

MAJOR COURSES		CREDITS
CA3055	American Cuisine: Today	3.0
CA3065	Advanced Buffet Catering	3.0
CA3075	A la Carte Restaurant: Europe	3.0
CA3085	Special Function Operations	3.0
CA3095	Designing Contemporary Plated Desserts	3.0
CA4055	Foods of the World	3.0
CA4065	Foods of Asia and the Orient	3.0
CA4075	Food Service Technology & Design	3.0
CA4085	Dining Service Supervision	3.0
CA4095	Oenology	3.0

ADVANCED CAREER COOPERATIVE EDUCATION

CA4099	Advanced Culinary Arts Career Cooperative Education	15.0
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RELATED PROFESSIONAL STUDIES

FM3025	Food Science	4.5
FM3035	Executive Chef Supervisory Development	4.5
FM3040	Food Service Financial Systems	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

LI3015	Food in Film and Literature	4.5
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	4.5
SO2020	Culture & Food	4.5
SP1011	Conversational Spanish I: Specialized Vocabulary***	4.5

GENERAL STUDIES — PROGRAM

Choose three from the following:

Choose three from the following:

Contributes to a Science Concentration:		
SC3010	Environmental Science	4.5
SC3040	Introduction to Biochemistry	4.5
SC3060	Food Microbiology	4.5

Contributes to a Career Writing Concentration:		
EN2010	Technical Writing	4.5
EN2030	Introduction to News Writing	4.5
EN3030	Introduction to Food Writing	4.5

Other courses:

PH3020	Logic: Critical Thinking	4.5
SP1002	Conversational Spanish II	4.5
SP1003	Conversational Spanish III	4.5
History	One history course from the following: HI2001, HI2002, or HI4020	4.5

Total Credits	94.5
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Four-Year Credit Total 190.0

* Baking & Pastry Arts Associate in Applied Science Degree graduates enrolling in the Bachelor of Science Degree in Culinary Arts must complete all A.A.S. Culinary Arts laboratory courses.

** Students entering this program with an Associate in Occupational Science Degree must complete 18 additional quarter credit hours of general education courses.

*** May be replaced by any other language offering.

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.

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

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

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

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 Applied Science Degree** in Culinary Arts (see page 96) or Baking & Pastry Arts (see page 85) 95.5

Third and fourth years:

MAJOR COURSES		CREDITS
CA3155	Vegetarian Cuisine	3.0
CA3165	Lite & Healthy Desserts	3.0
CA4155	Athletic Performance Cuisine	3.0
CA4165	Product Research & Development	3.0
CA4175	Spa Cuisine	3.0

ADVANCED CAREER COOPERATIVE EDUCATION

CA4098	Advanced Culinary Nutrition Career Cooperative Education	15.0
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RELATED PROFESSIONAL STUDIES

FM3025	Food Science	4.5
FM3035	Executive Chef Supervisory Development	4.5
FM3040	Food Service Financial Systems	4.5
NU3030	Nutritional Assessment	4.5
NU3050	Life Span Nutrition	4.5
NU4030	Medical Nutrition Therapy	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

EN2010	Technical Writing	4.5
MT2001	Statistics	4.5
PH3020	Logic: Critical Thinking	4.5
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	4.5
SC2032	Anatomy and Physiology II	4.5
SC3040	Introduction to Biochemistry	4.5
SC3060	Food Microbiology	4.5
SO2020	Culture and Food	4.5

Total Credits	97.5
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Four-Year Credit Total	193.0
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* Baking & Pastry Arts students must complete the first-year Culinary Arts laboratory portion of the Culinary Arts Advanced Standing program; FM2050 Personalized Nutrition Management, 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 must complete 18 additional quarter credit hours of general education courses.

ELECTRONICS ENGINEERING

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Course sequences for these specializations are as follows:

Telecommunications & Network Engineering

EG3050	Advanced Data Communications
EG3060	Signal Transmission
EG3070	Networking I
EG4070	Networking II
EG4080	Hardware Organization & Design

Computer/Digital Systems Engineering

EG3030	Advanced Microprocessors and Lab
EG3050	Advanced Data Communications
EG3080	Computer Architecture
EG4020	VLSI Design & Layout
EG4080	Hardware Organization & Design

Systems Engineering

CB2006	Systems Analysis & Design
CB4010	Intelligent Systems
EG3020	Systems Engineering I (Principles)
EG3090	Systems Performance & Measurement
IS4015	Systems Modeling & Simulation

Graduates of the Electronics Engineering bachelor'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
EG3010	Instrumentation & Process Control	6.0
EG3025	Logic Design	4.5
EG3040	Transform Methods for Engineering	4.5
EG4005	Digital Signal Processing	4.5
ET1003	DC/AC Circuit Theory and Lab	9.0
ET1010	Solid State I: Devices and Lab	6.0
ET1021	Digital Electronics I	4.5
ET1022	Digital Electronics II	4.5
ET2013	Electronic Communications and Lab	4.5
ET2016	Solid State II: Electronic Circuits and Lab	6.0
ET2020	Microprocessors and Lab	6.0

AREA SPECIALIZATION	CREDITS
Five-course sequence (see left)	24.0

RELATED PROFESSIONAL STUDIES

CD2010	Engineering Graphics and Lab	6.0
CM1005	Topics in Computers	4.5
CM1030	Introduction to Programming	4.5
CM1041	Data Structures	4.5
PD0005	Career Planning	0.5
PD0010	Career Management Capstone	1.0
PD1003	Introduction to Career Management	1.5
Tech.	One technology course from the following: CM2030 or ET2035	
Elective		4.5

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II	
	OR	
IT4096	Technology Career Co-op	9.0
	OR	
EG4066	Senior Design Project & Thesis	

GENERAL STUDIES — CORE

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1050	Communication Skills	3.5
EN2010	Technical Writing	4.5
LD2001	Foundations of Leadership Studies	4.5
MT1040	Calculus I	4.5
PH3020	Logic: Critical Thinking	
	OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SC1021	General Chemistry I	4.5
SC1022	General Chemistry I Lab	1.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5

GENERAL STUDIES — PROGRAM

MT1041	Calculus II	4.5
MT2043	Ordinary Differential Equations	4.5
MT4025	Advanced Mathematical Methods	4.5
SC2011	Physics I and Lab	4.5
SC2012	Physics II and Lab	4.5

Four-Year Credit Total	198.0
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NOTE: Students must have MT1011 or equivalent to enroll in MT1040.

ELECTRONICS TECHNOLOGY

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Electronics Technology associate degree program provides students with analytical, laboratory and software experience in analog and digital circuits, microprocessors, electronic instrumentation and testing/measurement skills and procedures. These electronic courses are provided within focused lecture series, hardware laboratories and simulated operational/test environments via software. These technology courses are complemented by both mathematical courses and oral and written communication skill development. Team-oriented approaches are employed in the technology courses in order to develop interactive and problem-solving skills so necessary in the professional arena. Program emphasis is placed upon career preparation and immediate productivity following graduation.

Upon completion of this associate degree program, students are qualified for employment in component, subsystem and system testing via hardware and/or software procedures. The student is also qualified to provide technical support within electronic and computer-based systems design, prototyping, testing and data acquisition via electronic instrumentation linked to microprocessor systems.

ELECTRONICS TECHNOLOGY

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
ET1003	DC/AC Circuit Theory	9.0
ET1010	Solid State I: Devices and Lab	6.0
ET1021	Digital Electronics I	4.5
ET1022	Digital Electronics II	4.5
ET2013	Electronic Communications and Lab	4.5
ET2020	Microprocessors and Lab	6.0
RELATED PROFESSIONAL STUDIES		
CM1005	Topics in Computers	4.5
CM2061	Diagnostics & Maintenance	4.5
ET2010	Instrumentation, Testing & Measurement	4.5
MK1001	Principles of Marketing	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
Tech.	One course selected from non-required CB, CM or ET course offerings	4.5
Elective		
GENERAL STUDIES — CORE		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1050	Communication Skills	3.5
EN2010	Technical Writing	4.5
MT1010	Mathematics I	4.5
SC1011	General Physics I and Lab	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
GENERAL STUDIES — PROGRAM		
MT1011	Mathematics II	4.5
MT1040	Calculus I	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any general studies course	4.5
Total Credits		99.5

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTION:

- Information Science (see page 129)

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 will 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 & project development, materials & process engineering, standards/ codes & 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 either fields of manufacturing of products 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 (see page 91) 96.5

Third and fourth years:

MAJOR COURSES		CREDITS
CD3010	Materials & Process Engineering	4.5
CD3020	Design II & Project Development	4.5
CD3030	Introduction to CAD/CAM & Lab	6.0
CD4010	Standards/Codes & Ergonomics	4.5
CD4020	Quality Control/Professional Practice	4.5
CD4030	Configuration Management	4.5
EG3020	Systems Engineering I (Principles)	6.0
IS4015	Systems Modeling & Simulation	4.5

RELATED PROFESSIONAL STUDIES

EG3090	Systems Performance and Measurement	4.5
PD0010	Career Management Capstone	1.0
Tech.	One course selected from non-required CB, CM or ET course offerings	4.5

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II	
	OR	
IT4096	Technology Career Co-op	9.0
	OR	
EG4066	Senior Design Project & Thesis	

GENERAL STUDIES — CORE

LD2001	Foundations of Leadership Studies	4.5
MT1040	Calculus I	4.5
MT2001	Statistics	4.5
PH3020	Logic: Critical Thinking	4.5
	OR	
PH3040	Ethics of Business Leadership	4.5
SC2012	Physics II and Lab	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5

GENERAL STUDIES — PROGRAM

Elective	One course selected from offerings within the School of Arts & Sciences.	4.5
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Total Credits 98.5

Four-Year Credit Total 195.0

ENTREPRENEURSHIP

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

Entrepreneurship is the process of starting, organizing, managing and assuming responsibility for one's own business or enterprise.

The contemporary entrepreneur is an innovator, an initiator, a risk taker and a decision maker.

As an Entrepreneurship major in the Larry Friedman International Center for Entrepreneurship (LFICE), students will have an opportunity to solve the kinds of problems that they would face if starting their own business — but without the costly risks involved in the trial and error process.

Through classroom discussion, case studies and special speakers, students will be guided by successful entrepreneurs as they also learn how to avoid the classic errors in starting and operating a business.

The two-year Associate in Science Degree program in Entrepreneurship is designed to give students a strong entrepreneurial base. Upon earning their associate degrees, students are best prepared to continue their education at the University with junior standing in a four-year degree program in Entrepreneurship. However, they may switch to one of several other College of Business degree areas.

BACHELOR OF SCIENCE (B.S.) DEGREE

Graduates with a Bachelor of Science Degree in Entrepreneurship are better prepared to operate their own business after having acquired a considerable amount of experience via the full-year, start-your-own-business Entrepreneurship Practicum. This Practicum, located in the LFICE, offers all the resources students require to make their business idea a reality—technology, administrative assistance and professional advice.

Bachelor of Science degree candidates have the opportunity to study and discover entrepreneurship on as many as three continents through various international programs supported by the Center. These programs range from individual terms abroad to concentrated, team-based studies in Eastern Europe, the Americas and the Far East.

Students should use courses from Bachelor of Science Program Career Electives and Free Electives (five courses) to create meaningful career track specializations. The University's Career Management System facilitates choices.

ENTREPRENEURSHIP

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
College of Business Core		
AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
IB1001	Introduction to Global Business	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
Focused Study		
EP1001	Introduction to Entrepreneurship	4.5
EP2030	The Business Plan	4.5
EP2040	Financing the Entrepreneurial Venture	4.5
MG2020	Organizational Behavior	4.5
RELATED PROFESSIONAL STUDIES		
LW2001	Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5
GENERAL STUDIES — CORE		
EN1001	An Introduction to Literary Genres	4.5
LW1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC2005, SC1021, SC2011, SC2031, SC3010, SC3030	4.5
GENERAL STUDIES — PROGRAM		
EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
Total Credits		98.5

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 103)
- Financial Services Management (see page 115)
- Information Science (see page 129)
- Management (see page 137)
- Marketing (see page 140)
- Marketing Communications (see page 142)
- Retail Marketing & Management (see page 152)

ENTREPRENEURSHIP

A four-year program leading to the Bachelor of Science Degree for two-year **Entrepreneurship** graduates.

First two years:

Associate in Science Degree in Entrepreneurship (see previous column)	98.5
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Third and fourth years:

MAJOR COURSES		CREDITS
College of Business Core		
BU4020	Strategy	4.5
IB4099	International Business Experience* Language	13.5
	(select from French, German or Spanish)	2.0
Focused Study		
EP4020	Global Entrepreneurship	4.5
EP4A89	Entrepreneurial Practicum A	4.5
EP4B89	Entrepreneurial Practicum B	4.5
EP4093	Entrepreneurial Studies Externship	4.5
Career Electives	Four electives (at the 3000 or 4000 level) selected to create a customized career track	18.0
RELATED PROFESSIONAL STUDIES		
Accounting Elective	One course from the following: AC3020, AC4012, FI3050	4.5
Legal Elective	One course from the following: LW3002, LW3010, LW3050	4.5
Technology Elective	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0
GENERAL STUDIES — CORE		
LD2001	Foundations of Leadership Studies	4.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
History	One HI-designated course, (except HI4030)	4.5
FREE ELECTIVE		
	One course selected from offerings within the University.	4.5
Total Credits		97.5

Four-Year Credit Total 196.0

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

ENTREPRENEURSHIP

A four-year program leading to the Bachelor of Science Degree for two-year **non-Entrepreneurship** graduates.

First two years:

Associate in Science Degree in other*
College of Business program 98.5

Third and fourth years:

MAJOR COURSES		CREDITS
College of Business Core		
BU4020	Strategy	4.5
IB4099	International Business Experience**	13.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study		
EP2030	The Business Plan	4.5
EP2040	Financing the Entrepreneurial Venture	4.5
EP4020	Global Entrepreneurship	4.5
EP4A89	Entrepreneurial Practicum A	4.5
EP4B89	Entrepreneurial Practicum B	4.5
EP4093	Entrepreneurial Studies Externship	4.5
Career Track	Two electives (at the 3000 or 4000 level) selected to create a customized career track in Entrepreneurship	9.0
Electives		
RELATED PROFESSIONAL STUDIES		
Accounting Elective	One course from the following: AC3020, AC4012, FI3050	4.5
Legal Elective	One course from the following: LW3002, LW3010, LW3050	4.5
Technology Elective	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0
GENERAL STUDIES — CORE		
LD2001	Foundations of Leadership Studies	4.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
History	One HI-designated course, (except HI4030)	4.5
FREE ELECTIVE		
One course selected from offerings within the University.		4.5
Total Credits		97.5

Four-Year Credit Total 196.0

* These Associate in Science Programs include: Accounting, Advertising Communications, Business Administration, Fashion Merchandising, Financial Services Management, Management and Marketing.

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

EQUINE BUSINESS MANAGEMENT

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Equine Business Management associate 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. The Equine Business Management associate degree offers five academic equine courses in topics including horse management, anatomy, lameness, physiology, nutrition and diseases along with two hands-on practicums taught at the Equine Center.

BACHELOR OF SCIENCE (B.S.) DEGREE

Students completing an Equine Business Management associate degree may choose to continue their education in the Equine Business Management bachelor's degree program. This program features equine reproduction, horse show management and judging, horse farm management, equine management practicum III courses, further business management courses, and an opportunity to tailor a degree to meet specific career goals through career electives. Many students also apply for career co-ops with cooperating equine business establishments, or participate in a term abroad with Writtle College in England during their Bachelor of Science Degree program.

EXTRACURRICULAR ACTIVITIES

J&W's 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 Ann Guptil, Mark Weissbecker, Kim Walnes and Shannon Dueck have participated in this program.

Johnson & Wales University participates in equine sports through two distinct competitive teams. Johnson & Wales is an active member of the Intercollegiate Horse Shows Association with students competing on the hunt-seat equitation team throughout New England. The University is also a charter member of the Interscholastic Dressage Association and hosts two competitions yearly and travels throughout New England with this team. The University participates in combined training 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 as a 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. Classrooms, 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/jumper circuit, and in combined training.

EQUINE BUSINESS MANAGEMENT

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
EQ1001	Introduction to Horse Management	4.5
EQ1010	Equine Physiology & Genetics	4.5
EQ1020	Equine Anatomy & Lameness	4.5
EQ1071	Equine Management Practicum I	3.0
EQ1072	Equine Management Practicum II	3.0
EQ2000	Equine Diseases	4.5
EQ2010	Equine Nutrition	4.5

RELATED PROFESSIONAL STUDIES		
AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
LW2001	Legal Environment of Business I	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5

GENERAL STUDIES — CORE		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5

FREE ELECTIVE		
One course selected from offerings within the College of Business, The Hospitality College, the School of Arts & Sciences or the School of Technology		4.5

Total Credits	95.5
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Equine Business Management (see next page)
- Information Science (see page 129)

EQUINE BUSINESS MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Equine Business Management** or **Equine Studies** program graduates.

First two years:

Associate in Science Degree in Equine Business Management (see previous page) or Equine Studies (see page 110) 94.5 – 95.5

Third and fourth years:

MAJOR COURSES		CREDITS
EQ2073	Equine Management Practicum III	1.5
EQ3010	Equine Reproduction	4.5
EQ3020	Horse Show Management & Judging	4.5
EQ4050	Horse Farm Management	4.5
RELATED PROFESSIONAL STUDIES		
AD1010	Marketing Communications I	4.5
MK1011	Principles of Professional Selling	4.5
PD0010	Career Management Capstone	1.0
TS1010	Microcomputer Applications	4.5
Elective	One course selected from offerings within the College of Business or School of Technology	4.5
Career Electives	Three courses selected from one discipline in the Career Electives listing (next page)	13.5
GENERAL STUDIES — CORE		
LD2001	Foundations of Leadership Studies	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
GENERAL STUDIES — PROGRAM		
EC1001	Macroeconomics	4.5
MT2001	Statistics	4.5
Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies course	9.0
FREE ELECTIVES		
Three courses selected from offerings within the College of Business, The Hospitality College, the School of Arts & Sciences or the School of Technology (or Career Co-op)		13.5
Total Credits		92.5

Four-Year Credit Total 187.0 – 188.0

NOTES:

1. Students must select three courses from one discipline in the Career Electives listings (next page).
2. Equine Studies graduates must take AC1022, Introduction to Business Accounting II and Lab, in lieu of one free elective.

EQUINE BUSINESS MANAGEMENT/RIDING

(College of Business)

A four-year program leading to the Bachelor of Science Degree for two-year **Equine Studies** program graduates.

First two years:

Associate in Science Degree in Equine Studies
(see page 110) 94.5

Third and fourth years:

MAJOR COURSES		CREDITS
EQ2073	Equine Management Practicum III	1.5
EQ3000	Foundations of Riding Theory	4.5
EQ3001	Methods of Riding Instruction	4.5
EQ3010	Equine Reproduction	4.5
EQ3020	Horse Show Management & Judging	4.5
EQ3061	Dressage & Jumping I	1.5
EQ3062	Dressage & Jumping II	1.5
EQ3063	Dressage & Jumping III	1.5
EQ4050	Horse Farm Management	4.5
EQ4061	Advanced Riding & Training I	1.5
EQ4062	Advanced Riding & Training II	1.5
EQ4063	Advanced Riding & Training III	1.5

RELATED PROFESSIONAL STUDIES

AC1022	Business Accounting II and Lab	5.5
AD1010	Marketing Communications I	4.5
PD0010	Career Management Capstone	1.0
Elective	One course selected from offerings within the College of Business or School of Technology	4.5
Career Electives	Three courses selected from Career Electives listings (this page and next) OR Selective Career Co-op OR Term Abroad OR EQ3070 and two career electives	13.5

GENERAL STUDIES — CORE

LD2001	Foundations of Leadership Studies	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5

GENERAL STUDIES — PROGRAM

EC1001	Macroeconomics	4.5
MT2001	Statistics	4.5
Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

Total Credits 93.5

Four-Year Credit Total 188.0

CAREER ELECTIVES FOR EQUINE MAJORS

Accounting

AC2011	Federal Taxes I
AC2021	Intermediate Accounting Topics I
AC2022	Intermediate Accounting Topics II
AC3012	Federal Taxes II
AC3075	Financial Management

Advertising Communications

AD1011	Marketing Communications II
AD1021	Public Relations Concepts
AD3001	Creativity in Advertising
AD3003	Advertising Campaigns
IS4025	Desktop Publishing

Career Writing Concentration

EN2030	Introduction to Newswriting
IS4025	Desktop Publishing
AD1021	Public Relations Concepts
EN2010	Technical Writing

Commercial Recreation

RL1010	Commercial Recreation
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Choose any two of the following:

EP2030	The Business Plan
HM3060	Private Club Management
HM3080	Entertainment Management
RL2060	Camp Administration
RL2070	The Gaming Industry
SF2020	Event Management

Computers

IS2020	Web site Design Concepts
IS2025	Advanced Web Design and Lab
IS3001	Information Science I
IS3014	Information Management
IS4015	Systems Modeling & Simulation
IS4020	Information Security

Desktop Publishing

CM1030	Introduction to Programming
IS4000	Multimedia Design I
IS4025	Desktop Publishing

Entrepreneurship

EP1001	Introduction to Entrepreneurship
EP2030	The Business Plan
EP2040	Financing the Entrepreneurial Venture
EP3020	Commercialization I: Creating Your Business Idea
EP3021	Commercialization II: Launching Your Business Idea
EP4010	Managing Change and Innovation
EP4020	Global Entrepreneurship

Human Resources

MG2001	Human Resource Management
MG2020	Organizational Behavior
MG3060	Human Resources Training and Development
MG4070	Human Resources Management Strategy

(continued)

(Career Electives for Equine Majors cont.)

Information Science

- CB2006 Systems Analysis & Design
- IS2020 Web site Design Concepts
- IS2025 Advanced Web Design and Lab
- IS3001 Information Science I
- IS3014 Information Management

Or other technology offering with approval of the department chair

International Business

- EC2010 Economic Geography
- IB1001 Introduction to Global Business
- IB2002 International Business
- IB2020 Seminar on the European Union
- IB2030 Foreign Area Studies
- IB2040 International Culture and Protocol
- IB3050 Export Procedures & Practices

Marketing

- MK1002 Consumer Behavior
- MK2020 Business to Business Marketing
- MK3011 Direct Marketing
- MK3040 Electronic Commerce
- MK3050 Qualitative Research
- MK4030 International Marketing

Operations Management

- MG2030 Service and Production Operations Management
- MG2040 Purchasing and Supply Chain Management
- MG3040 Process and Quality Management
- MG4001 Process Planning and Control
- MG4050 Operations Management Strategy

Resort Management

- RL2020 Resort Management

Choose any two of the following:

- HM1010 Front Desk Operations
- HM2010 Convention & Group Sales
- HM3080 Entertainment Management
- RL2040 Outdoor Recreation Planning
- TT3010 Dynamics of Tourism
- TT3020 Ecotourism

Retailing

- RT1005 Introduction to Retailing

And any two of the following:

- RT2060 Retail Industry Seminar
- RT3010 Merchandise Buying
- RT3030 Comparative Retail Strategies

Sports/Entertainment/Event Management

- HM3080 Entertainment Management
- SF1001 Introduction to Sports/Entertainment/Event Management
- SF2010 Facilities Management
- SF2020 Event Management
- SF3010 Box Office Management
- SF3050 Sports Marketing

NOTE: Students must select three courses from one discipline in this Career Elective listing, or a Career Co-op, or a Term Abroad, or EQ3070 and two course electives.

EQUINE STUDIES

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

Designed for the student who desires a career in teaching, training and/or farm management, the Equine Studies associate degree program combines riding instruction, specialized academic equine courses and equine practicums with business and general studies courses. The Equine Studies program offers balanced seat riding instruction with emphasis on Dressage and Combined Training.

Equine Studies students participate in a Riding Proficiency program which certifies their riding progress. The students are eligible to earn certificates of achievement at three levels of competency in dressage and jumping.

Equine Business Management and Equine Studies associate degree programs offer two specialized Equine Management Practicums which emphasize the hands-on aspects of horse management care and training.

Students completing an Equine Studies associate degree may choose to continue their education in bachelor's degree programs in Equine Business Management/Riding or Equine Business Management without the riding option. Both programs feature additional academic equine courses in reproduction, horse farm management, horse training and judging along with additional business courses and a chance to tailor a degree through career electives (see pages 108–109). Students in the Bachelor of Science Degree program with the riding option also participate in advanced riding courses, a foundations of riding theory course and a methods of riding instruction course. Those students who complete riding proficiency level 2 have the option of participating in a specialized horse training course during the summer term. Both majors also have the option of applying for participation in a career co-op with a cooperating business establishment or a term abroad program in England.

NOTE: See pages 105–106 for extracurricular activities and information on the facility.

EQUINE STUDIES

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
EQ1001	Introduction to Horse Management	4.5
EQ1010	Equine Physiology & Genetics	4.5
EQ1020	Equine Anatomy & Lameness	4.5
EQ1061	Principles of Riding I	1.5
EQ1062	Principles of Riding II	1.5
EQ1063	Principles of Riding III	1.5
EQ1071	Equine Management Practicum I	3.0
EQ1072	Equine Management Practicum II	3.0
EQ2000	Equine Diseases	4.5
EQ2010	Equine Nutrition	4.5
EQ2061	Combined Training I	1.5
EQ2062	Combined Training II	1.5
EQ2063	Combined Training III	1.5

RELATED PROFESSIONAL STUDIES		
AC1021	Business Accounting I and Lab	5.5
LW2001	Legal Environment of Business I	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5

GENERAL STUDIES — CORE		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition	
	and Communication	4.5
EN1050	Communication Skills	3.5
PH3020	Logic: Critical Thinking	
	OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SL1001	Learning and Writing About	
	Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching	
	America Program Experience	0.0
Math	One math course at the MT1002	
	level or higher	4.5

Total Credits	94.5
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Equine Business Management (see page 107)
- Equine Business Management/Riding (see page 108)
- Information Science (see page 129)

FASHION MERCHANDISING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Fashion Merchandising associate degree program provides students with an excellent opportunity to learn the fundamentals of fashion and merchandising. Major studies include retailing, professional selling, a comprehensive introduction to the retail industry, fashion forecasting and textiles.

The goal of the associate degree program is to provide the combination of academic theory and practical experience necessary for entry-level management positions in the retail industry. Upon graduation, students are best prepared to seek immediate employment, or continue their studies in a bachelor's degree program in Retail Marketing & Management.

The Retail Marketing & Management bachelor's degree program prepares students for middle management or executive trainee opportunities within the retail or retail support industries.

The Bachelor of Science Degree program also includes a term-long Retail Merchandising Internship in Gladding's, a unique store owned and operated by the University with a component of Community Service Learning.

Students may also elect to continue in Marketing, Marketing Communications, Entrepreneurship, Financial Services Management, Management, Accounting or Information Services.

Students should use Bachelor of Science Program Career Track Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career track. The University's Career Management System will facilitate these selections. Some appropriate selections are as follows:

Business-to-Business Selling

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

Electronic Commerce

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

Fashion Communications

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

Fashion Product Development

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

Marketing Management

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

Marketing Research

EP2030	The Business Plan
MK3005	Brand Marketing
MK3050	Qualitative Research
MK3055	Quantitative Research

FASHION MERCHANDISING

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
College of Business Core		
AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
IB1001	Introduction to Global Business	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
Focused Study		
RT1005	Introduction to Retailing	4.5
RT1010	Textiles	4.5
RT1020	The Business of Fashion	4.5
RT2060	Retail Industry Seminar	4.5

RELATED PROFESSIONAL STUDIES		
LW2001	Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5

GENERAL STUDIES — CORE		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition	4.5
	and Communication	4.5
EN1050	Communication Skills	3.5
SL1001	Learning and Writing About	
	Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching	
	America Program Experience	0.0
Math	One math course at the MT1002	
	level or higher	4.5
Science	One science course from the following:	
	SC1011, SC1021, SC2005, SC2011,	
	SC2031, SC3010, SC3030	4.5

GENERAL STUDIES — PROGRAM		
EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5

Total Credits	98.5
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 103)
- Financial Services Management (see page 115)
- Information Science (see page 129)
- Management (see page 137)
- Marketing (see page 140)
- Marketing Communications (see page 142)
- Retail Marketing & Management (see page 152)

FINANCIAL SERVICES MANAGEMENT

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

The four-year program in Accounting is designed to prepare students for entry into positions with public accounting firms and similarly challenging positions with private, governmental and nonprofit organizations. Financial Services A.S. Degree holders are best prepared to pursue the Financial Services Focused Study areas in the Accounting B.S. program.

Students should use Bachelor of Science Program Career Track Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career track. The University's Career Management System will facilitate these selections. Some appropriate B.S. career tracks for Financial Services Management A.S. graduates who continue for a four-year degree are:

Retail Banking

FI2002	Mutual Funds
FI3010	Credit Management
FI4010	Bank Management
MG2001	Human Resources Management

Commercial Lending

FI3010	Credit Management
FI3050	International Banking & Finance
FI4010	Bank Management
MK2020	Business-to-Business Marketing

Commercial Real Estate

FI3010	Credit Management
FI4030	Real Estate
MG2020	Organizational Behavior
MK2020	Business-to-Business Marketing

Investment Services

FI2002	Mutual Funds
FI3060	Advanced Investment Practices
FI3050	International Banking & Finance
MK1011	Principles of Professional Selling

FINANCIAL SERVICES MANAGEMENT

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES	CREDITS
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College of Business Core

AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
IB1001	Introduction to Global Business	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5

Focused Study

EC3040	Money & Banking	4.5
FI2001	Introduction to Investments	4.5
FI2020	Financial Services Management	4.5
MG2020	Organizational Behavior	4.5

RELATED PROFESSIONAL STUDIES

LW2001	Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5

GENERAL STUDIES — CORE

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

GENERAL STUDIES — PROGRAM

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5

Total Credits	98.5
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 103)
- Financial Services Management (see page 115)
- Information Science (see page 129)
- Management (see page 137)
- Marketing (see page 140)
- Marketing Communications (see page 142)
- Retail Marketing & Management (see page 152)

FINANCIAL SERVICES MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Financial Services Management** graduates.

First two years:

Associate in Science Degree in Financial Services Management (see previous column) 98.5

Third and fourth years:

MAJOR COURSES	CREDITS
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College of Business Core

BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
IB4099	International Business Experience*	13.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0

Focused Study

FI4089	Financial Svces Career Focus Pgm	13.5
Career Electives	Four electives (at the 3000 or 4000 level) selected to create a customized career track in Financial Services Management	18.0

RELATED PROFESSIONAL STUDIES

Accounting Elective	One course from the following: AC3020, AC4012, FI3050	4.5
Legal Elective	One course from the following: LW3002, LW3010, LW3050	4.5
Technology Elective	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

FREE ELECTIVE

One course selected from offerings within the University.	4.5
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Total Credits	97.5
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Four-Year Credit Total	196.0
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* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

FINANCIAL SERVICES MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **non-Financial Services Management** graduates:

First two years:

Associate in Science Degree in other*
College of Business program 98.5

Third and fourth years:

MAJOR COURSES		CREDITS
College of Business Core		
BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
IB4099	International Business Experience**	13.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study		
EC3040	Money and Banking	4.5
FI2020	Financial Services Management	4.5
FI4089	Financial Svcs Career Focus Pgm	13.5
Career Track	Two electives (at the 3000 or 4000 level) selected to create a customized career track in Financial Services Management	9.0
RELATED PROFESSIONAL STUDIES		
Accounting Elective	One course from the following: AC3020, AC4012, FI3050	4.5
Legal Elective	One course from the following: LW3002, LW3010, LW3050	4.5
Technology Elective	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0
GENERAL STUDIES — CORE		
LD2001	Foundations of Leadership Studies	4.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
History	One HI-designated course, (except HI4030)	4.5
FREE ELECTIVE		
One course selected from offerings within the University.		4.5
Total Credits		97.5

Four-Year Credit Total 196.0

* These Associate in Science Programs include: Accounting, Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising, Management and Marketing.

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

FOOD & BEVERAGE MANAGEMENT

*(The College of Culinary Arts &
The Center for Food Service Management)*

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue

concentrations and co-ops in specific fields of study to focus on their career interests.

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

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

FOOD & BEVERAGE MANAGEMENT

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
CA1315	Stocks and Sauces	3.0
CA1325	Essentials of Dining Service	3.0
CA1335	Continental Cuisine	3.0
CA1345	Introduction to Baking & Pastry	3.0
CA1355	American Regional Cuisine	3.0
FM1001	Introduction to the Food Service Field	4.5
FM1060	Sanitation Management	2.0
FM1070	Foods I	4.5
FM1999	NRA Sanitation Certification Exam	0.0
FM2080	Food Service Operations	4.5
FM2099	Food Service Management Practicum	13.5
HM2011	Hospitality Sales and Meeting Management	4.5
HM2030	Hospitality Human Resources and Diversity Leadership	4.5

RELATED PROFESSIONAL STUDIES

AC1011	Hospitality Accounting I and Lab	5.5
AC1012	Hospitality Accounting II and Lab	5.5
LW2010	Hospitality Law	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
LD2001	Foundations of Leadership Studies	4.5
SC3010	Environmental Science	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5

Total Credits **102.0**

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Food Service Management (see page 120)
- Hospitality Management (see page 123)
- International Hotel & Tourism Management (see page 133)

FOOD MARKETING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

FOOD MARKETING

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

First two years:

Associate in Applied Science Degree in Baking & Pastry Arts (see page 85) or Culinary Arts (see page 96) 95.5

Third and fourth years:

MAJOR COURSES		CREDITS
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College of Business Core		
AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
MK1001	Principles of Marketing	4.5

Focused Study		
FM3070	Contemporary Issues in Food Industry	4.5
MK1002	Consumer Behavior	4.5
MK2020	Business-to-Business Marketing	4.5
MK3005	Brand Marketing	
MK3050	Qualitative Research	4.5
MK3055	Quantitative Research	4.5
MK4076	Marketing Externship	13.5

RELATED PROFESSIONAL STUDIES		
LW2001	Legal Environment of Business I	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE		
PH3020	Logic: Critical Thinking	4.5
	OR	
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5

GENERAL STUDIES — PROGRAM		
EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

Total Credits	101.0
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Four-Year Credit Total	196.5
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FOOD SERVICE ENTREPRENEURSHIP

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Food Service Entrepreneurship bachelor's degree program provides Culinary Arts and Baking & Pastry Arts associate degree graduates with the business skills necessary to open their own businesses, or to work in a management capacity in food-related businesses. These graduates receive training in management, marketing and accounting.

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 Applied Science Degree in Baking & Pastry Arts (see page 85) or Culinary Arts (see page 96) 95.5

Third and fourth years:

MAJOR COURSES	CREDITS
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College of Business Core		
AC1021	Business Accounting I and Lab	5.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5

Focused Study		
EP1001	Introduction to Entrepreneurship	4.5
EP2030	The Business Plan	4.5
EP2040	Financing the Entrepreneurial Venture	4.5
EP4020	Global Entrepreneurship	4.5
EP4A89	Entrepreneurial Practicum A	4.5
EP4B89	Entrepreneurial Practicum B	4.5
EP4093	Entrepreneurship Studies Externship	4.5

RELATED PROFESSIONAL STUDIES		
LW2001	Legal Environment of Business I	4.5
PD0010	Career Management Capstone	1.0
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5

GENERAL STUDIES — CORE		
EN1021	Advanced Composition and Communication	4.5
PH3020	Logic: Critical Thinking	4.5
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
History	One HI-designated course, except (HI4030)	4.5

GENERAL STUDIES — PROGRAM		
EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits	101.0
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Four-Year Credit Total	196.5
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FOOD SERVICE MANAGEMENT

(The Center for Food Service Management)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

The Entertainment Management Concentration allows students to focus on the gaming and entertainment segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming, event management, concert productions and theme operations.

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

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

FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Applied Science Degree in Baking & Pastry Arts (see page 85) or Culinary Arts (see page 96) 95.5

Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

AC1011	Hospitality Accounting I and Lab	5.5
AC1012	Hospitality Accounting II and Lab	5.5
AC3025	Hospitality Financial Management and Lab	5.5
LW2010	Hospitality Law	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1021	Advanced Composition and Communication	4.5
MT2001	Statistics	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
History	One history course from the following: HI2001, HI2002, HI4020	4.5
Elective	One course selected from the School of Arts & Sciences or any other General Studies course	4.5

Total Credits	98.5
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Four-Year Credit Total	194.0
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FOOD SERVICE MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two year **Food and Beverage Management** program graduates.

First two years:

Associate in Science Degree in Food and Beverage Management (see page 117) 102.0

Third and fourth years:

MAJOR COURSES		CREDITS
FM3010	Beverage Service Management	4.5
FM3070	Contemporary Issues in the Food Service Industry	4.5
FM4061	Advanced Food Service Operations Management	4.5
HM3050	Hospitality Strategic Marketing	4.5
HM4060	Hospitality Management Seminar	4.5
Hospitality	Three courses selected from	
Concentr.	declared concentration	13.5
Hospitality	Three courses selected from	
Electives	offerings within the Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025	Hospitality Financial Management and Lab	5.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits 92.0

Four-Year Credit Total 194.0

FOOD SERVICE MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Restaurant Management** program graduates.

First two years:

Associate in Science Degree in Restaurant Management (see page 150) 100.5

Third and fourth years:

MAJOR COURSES		CREDITS
FM3010	Beverage Service Management	4.5
FM3070	Contemporary Issues in the Food Service Industry	4.5
FM4061	Advanced Food Service Operations Management	4.5
HM3050	Hospitality Strategic Marketing	4.5
HM4060	Hospitality Management Seminar	4.5
Hospitality	Three courses selected from	
Concentr.	declared concentration	13.5
Hospitality	Three courses selected from	
Electives	offerings within the Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025	Hospitality Financial Management and Lab	5.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits 92.0

Four-Year Credit Total 192.5

FOOD SERVICE MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (see page 159) 94.0

Third and fourth years:

MAJOR COURSES		CREDITS
FM1060	Sanitation Management	2.0
FM1070	Foods I	4.5
FM1999	NRA Sanitation Certification Exam	0.0
FM2040	Guest Service Systems	4.5
FM2080	Food Service Operations	4.5
FM2099	Food Service Management Practicum	13.5
FM3001	The Management of Food Service Systems	4.5
FM3010	Beverage Service Management	4.5
FM3070	Contemporary Issues in the Food Service Industry	4.5
FM4060	Hospitality Operations Management	9.0
HM2011	Hospitality Sales and Meeting Management	4.5
HM4060	Hospitality Management Seminar	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives	Two courses selected from offerings within the Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

AC3025	Hospitality Financial Management and Lab	5.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
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Total Credits	98.5
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Four-Year Credit Total	192.5
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HOSPITALITY MANAGEMENT

(The International Hotel School)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

The Entertainment Management Concentration allows students to focus on the gaming and entertainment segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming, event management, concert productions and theme operations.

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

The Rooms Division Management Concentration allows students to gain an in-depth view of the lodging segment of the hospitality industry. Courses are ideal for candidates interested in working with or developing corporate, hotel or airport properties.

The Resort Management Concentration focuses on preparing students for positions in the resort segment of the hospitality industry. Courses are ideal for candidates interested in working in hotel corporate offices or working in the lodging department of corporate, leisure or airport hotel properties.

HOSPITALITY MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Hotel Management** program graduates.

First two years:

Associate in Science Degree in Hotel Management (see page 127)	100.5
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Third and fourth years:

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

RELATED PROFESSIONAL STUDIES

AC3025	Hospitality Financial Management and Lab	5.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits	92.0
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Four-Year Credit Total 192.5

* 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.

HOSPITALITY MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Restaurant Management** and **Food & Beverage Management** program graduates.

First two years:

Associate in Science Degree in Restaurant Management (see page 150) or Food & Beverage Management (see page 117) 100.5 – 102.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM4061 Advanced Food Service Operations Management	4.5
HM1010 Front Office Operations	4.5
HM3015 Dynamics of Recreation/Leisure & Travel-Tourism	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Three courses selected from Concentr. declared concentration	13.5
Hospitality Electives* Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits 92.0

Four-Year Credit Total 192.5 – 194.0

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

HOSPITALITY MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two year **Recreation/Leisure Management** program graduates

First two years:

Associate in Science Degree in Recreation/Leisure Management (see page 146) 94.0

Third and fourth years:

MAJOR COURSES	CREDITS
HM3035 Dynamics of Hotel/Restaurant & Travel-Tourism Management	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
RL3030 Recreation/Leisure Service Administration	4.5
RL4020 Research and Evaluation in the Recreation/Leisure Services Industry	4.5
TT3050 Managing Negotiations in the Service Industry	4.5
Hospitality Three courses selected from Concentr. declared concentration	13.5
Hospitality Electives* Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits 96.5

Four-Year Credit Total 190.5

* 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.

HOSPITALITY MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for **Travel-Tourism Management** program graduates.

First two years:

Associate in Science Degree in
Travel-Tourism Management
(see page 157) 98.5

Third and fourth years:

MAJOR COURSES	CREDITS
HM3025 Dynamics of Hotel/Restaurant & Recreation/Leisure	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
TT4010 Tourism Economics	4.5
TT4011 Destination Management Organizations	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits 92.0

Four-Year Credit Total 190.5

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

HOTEL MANAGEMENT

(The International Hotel School)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

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

The International Hotel & Tourism Management Bachelor of Science Degree* provides students an opportunity to learn about the service industry from a global

standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel & Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

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

HOTEL MANAGEMENT

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES	CREDITS
FM1060 Sanitation Management	2.0
FM1070 Foods I	4.5
FM1999 NRA Sanitation Certification Exam	0.0
FM2040 Guest Service Systems	4.5
FM2080 Food Service Operations	4.5
HM1001 Introduction to the Hospitality Field	4.5
HM1010 Front Office Operations	4.5
HM1011 Hospitality Information Technology	4.5
HM2011 Hospitality Sales and Meeting Management	4.5
HM2030 Hospitality Human Resources and Diversity Leadership	4.5
HM2099 Hotel Internship	13.5

RELATED PROFESSIONAL STUDIES

AC1011 Hospitality Accounting I and Lab	5.5
AC1012 Hospitality Accounting II and Lab	5.5
LW2010 Hospitality Law	4.5
PD0005 Career Planning	0.5
PD1003 Introduction to Career Management	1.5

GENERAL STUDIES

EN1001 An Introduction to Literary Genres	4.5
EN1020 English Composition	4.5
EN1021 Advanced Composition and Communication	4.5
EN1050 Communication Skills	3.5
LD2001 Foundations of Leadership Studies	4.5
SC3010 Environmental Science	4.5
SL1001 Learning and Writing About Community Service	1.0
SL2001 The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math One math course at the MT1002 level or higher	4.5

Total Credits **100.5**

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Hospitality Management (see page 123)
- Hotel Management (see next page)
- International Hotel & Tourism Management (see page 133)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

The Entertainment Management Concentration allows students to focus on the gaming and entertainment segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming, event management, concert productions and theme operations.

The Hospitality Sales & Meeting Management Concentration allows students to focus on the sales, marketing and meeting segments of the hospitality industry. Courses are ideal for candidates interested in working with hotels, associations, convention centers, corporations and tourism-related facilities in sales and marketing and in the managing of meetings and conventions.

The Rooms Division Management Concentration allows students to gain an in-depth view of the lodging segment of the hospitality industry. Courses are ideal for candidates interested in working with or developing corporate, hotel or airport properties.

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

HOTEL MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Hotel Management** program graduates.

First two years:

Associate in Science Degree in
Hotel Management (see page 127) 100.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM4060 Hospitality Operations Management	9.0
HM3070 Contemporary Issues in the Hotel/Restaurant Industry	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits 92.0

Four-Year Credit Total 192.5

HOTEL MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (see page 159) 94.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM1060 Sanitation Management	2.0
FM1070 Foods I	4.5
FM1999 NRA Sanitation Certification Exam	0.0
FM2040 Guest Service System	4.5
FM2080 Food Service Operations	4.5
FM4060 Hospitality Operations Management	9.0
HM1010 Front Office Operations	4.5
HM1011 Hospitality Information Technology	4.5
HM2011 Hospitality Sales and Meeting Management	4.5
HM2099 Hotel Internship	13.5
HM3070 Contemporary Issues in the Hotel/Restaurant Industry	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives Two courses selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

Electives Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
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Total Credits 98.5

Four Year Credit Total 192.5

INFORMATION SCIENCE

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Information Science bachelor's degree program complements a variety of associate degree programs to allow students greater flexibility in choosing a career in which computer technology plays an integral part.

Students entering the program must hold an associate degree and must take Introduction to Programming and Data Communications. Students with such diverse educational backgrounds as accounting, marketing, finance, management, hospitality or other majors — including the Undeclared program — are eligible to enter the program.

Students will build upon their associate degrees and integrate their previous backgrounds with the information science fundamentals of information storage, retrieval, manipulation, transmission, communication, presentation, analysis and information in word, voice, image or data. The interaction between people and computers and computers' impact on business and industry are also program focal points.

Students are able to combine academic study with practicum/externship in an information handling facility of a local corporation, library or within the Information Technology department of J&W.

Program graduates are qualified to serve as information technology consultants in technology centers for small or large organizations, offering software and hardware support for various business functions.

Sequence Path Selections:

SEQ1 Multimedia: IS4000, IS4001, IS4002
SEQ2 Networking: CM2005, IS4012, IS4030
SEQ3 Programming: CM1041, CM2042, CM2045
SEQ4 Business Programming: CB2012, CB2023, CM1041
SEQ5 Database: CB2026, CB2037, IS3014
SEQ6 Desktop Publishing: CM1030, IS4000, IS4025

INFORMATION SCIENCE

A four-year program leading to the Bachelor of Science Degree for graduates of two-year Associate in Science Degree programs.

First two years:

Associate in Science Degree* 95.0

Third and fourth years:

MAJOR COURSES		CREDITS
CB2006	Systems Analysis & Design	4.5
CB3010	Introduction to Operating Systems	4.5
IS3001	Information Science I	4.5
IS3014	Information Management	4.5
IS4015	Systems Modeling & Simulation	4.5
IS4020	Information Security	4.5

RELATED PROFESSIONAL STUDIES

LW2001	Legal Environment of Business I	4.5
LW3080	Cyberlaw	4.5
PD0010	Career Management Capstone	1.0

AREA SPECIALIZATION

Three-course Sequence Path (see left) 13.5

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management AND	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II OR	
IT4096	Technology Career Co-op OR	9.0
Tech. Elective	One course selected from offerings within the School of Technology AND one of the following courses:	
EG4091	Senior Technology Internship	
EG4092	Senior Technology Externship	
IT4010	Solo Technical Project	
IT4093	Technology Career Co-op	

GENERAL STUDIES — CORE

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

GENERAL STUDIES — PROGRAM

Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
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Total Credits 95.5

Four-Year Credit Total* 190.5

* Credit totals may vary for students entering this program from different two-year programs.

NOTE: If any required course was accepted as part of the associate degree transfer credits, another course must be substituted from the same academic discipline.

INTERNATIONAL BUSINESS

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

International Business (IB) is a rigorous program designed for honors-eligible students. Students can expect to spend portions of their studies on at least three different continents. They will also become business fluent in a *new*, global business language and culture. Global business languages include English, Spanish, French, German or Mandarin. This new language requirement pertains to all IB students, regardless of 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.

Students are expected to have direct experience on three continents through an individual term abroad, the International Business Experience (IB4099) and the unique Language & Culture Immersion Program (IB4070).

To qualify for acceptance in this program, students must meet the following criteria upon admission to the University:

1. Have taken two college-preparatory mathematics courses and one college-preparatory English class. International students must show adequate preparation for honors math.
2. Possess "B" or better average in high school, or for transfer students, from an applicable college or university program. International students must possess "B" or better in an international grading system.
3. Place in the top 25 percent of their high school graduating class.
4. Submit SAT scores above the national average. International students should submit SAT scores, if available. English proficiency will be considered.

5. Enter J&W in the September. Entering this program in a term other than September could possibly affect your course sequencing and delay graduation. Please work with your academic advisor after arrival to develop a study plan which will minimize any scheduling problems.

To remain in this program, the student's cumulative GPA must remain above 2.75, after the second term.

Admission standards may vary for international and transfer students.

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 Bachelor of Science Program Career Track Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career track. The University's Career Management System will facilitate these selections. Some appropriate selections are listed below:

Advertising

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

Business-to-Business Selling

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

Electronic Commerce

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

Entrepreneurship

EP2030	The Business Plan
EP2040	Financing the Entrepreneurial Venture
EP3010	Small Business Consulting
EP4010	Managing Change and Innovation

Fashion Communications

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

Fashion Product Development

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

Financial Services Management

FI3050	International Banking & Finance
FI3060	Advanced Investment Practices
FI4010	Bank Management
IB3050	Export Procedures and Practices

Human Resource Management

MG2001	Human Resource Management
MG3050	Compensation and Benefit Management
MG3060	Human Resources Training & Development
MG4070	Human Resources Management Strategy

Marketing Management

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

Marketing Research

EP2030	The Business Plan
MK3005	Brand Marketing
MK3050	Qualitative Research
MK3055	Quantitative Research

Operations Management

IB3050	Export Procedures and Practices
MG2030	Service and Production Management
MG3040	Process and Quality Management
MG4050	Operations Management Strategy

INTERNATIONAL BUSINESS*

A four-year program leading the Bachelor of Science Degree in International Business.

MAJOR COURSES**CREDITS****College of Business Core**

AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
IB1001	Introduction to Global Business	4.5
MG2120	Accelerated Management	4.5
MK1001	Principles of Marketing	4.5

Focused Study

IB2002	International Business	4.5
IB2020	Seminar on the European Union	4.5
IB2040	International Culture & Protocol	4.5
IB4070	Language & Culture Immersion Program	13.5
IB4099	International Business Experience**	13.5
Career Track Electives	Four electives (at the 3000 or 4000 level) selected to create a customized career track. See previous page for suggestions.	18.0
L Elect	Language I & II Honors***	9.0

RELATED PROFESSIONAL STUDIES

Accounting Elective	One course from the following: AC3020, AC4012, FI3050	4.5
LW2001 Legal Elective	Legal Environment of Business I One course from the following: LW3002, LW3010, LW3050	4.5

TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5
Technology Elective	One course from the following: IS4025, MG3030, MK3040	4.5
PD0005	Career Planning	0.5
PD0010	Career Management Capstone	1.0
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES — CORE

EN1H01	Honors Introduction to Literary Genres	4.5
EN1H20	Honors English Composition	4.5
EN1H21	Honors Advanced Composition and Communication	4.5
EN1H50	Honors Communication Skills	3.5
LD2001	Foundations of Leadership Studies	4.5
MT1H30	Quantitative Analysis I	4.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

GENERAL STUDIES — PROGRAM

EC1H01	Honors Economics	4.5
MT2001	Statistics	4.5

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits**194.0**

* Students must satisfy admissions criteria to enter the International Business program, and must maintain a cumulative GPA of 2.75 to remain enrolled in this program.

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089) or Co-op (BU4099 or Summer Work Abroad Program (IB4020; BU4096). Otherwise, students must take one course selected from International Business and two courses selected from the College of Business.

*** Students may choose from French, German and Spanish.

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

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

The term spent abroad and the language requirement provide students with a unique global perspective, as well as a competitive advantage when seeking employment with international hospitality corporations.

The International Hotel & Tourism Management degree prepares students for positions such as assistant department head or supervisor with an international hospitality corporation.

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

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

The Rooms Division Management Concentration allows students to gain an in-depth view of the lodging segment of the hospitality industry. Courses are ideal for candidates interested in working with or developing corporate, hotel or airport properties.

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

The Tourism Planning and Development Concentration allows students to focus on research and issues pertaining to the planning and development stages of tourism. Courses are ideal for candidates interested in working with local, regional, and national tourism organizations, as well as government agencies.

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

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Food and Beverage Management** program graduates.

First two years:

Associate in Science Degree in Food and Beverage Management (see page 117) 102.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM4061 Advanced Food Service Operations Management	4.5
HM1010 Front Office Operations	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
IH3010 International Hospitality Management	4.5
TT3010 Dynamics of Tourism	4.5
TT3030 International Policies of Tourism	4.5
Hospitality Electives	Three courses selected from offerings within The Hospitality College
	13.5

RELATED PROFESSIONAL STUDIES

AC3025	Hospitality Financial Management and Lab	5.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
LElect	Language I*	4.5
LElect	Language II*	4.5
LElect	Language III*	4.5
History	One history course from the following: HI2001, HI2002, HI4020	4.5

Total Credits 92.0

Four-Year Credit Total 194.0

* 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.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Hotel Management** program graduates.

First two years:

Associate in Science Degree in Hotel Management (see page 127) 100.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM4060 Hospitality Operations Management	9.0
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
IH3010 International Hospitality Management	4.5
TT3010 Dynamics of Tourism	4.5
TT3030 International Policies of Tourism	4.5
Hospitality Electives	Three courses selected from offerings within The Hospitality College
	13.5

RELATED PROFESSIONAL STUDIES

AC3025	Hospitality Financial Management and Lab	5.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
LElect	Language I*	4.5
LElect	Language II*	4.5
LElect	Language III*	4.5
History	One history course from the following: HI2001, HI2002, HI4020	4.5

Total Credits 92.0

Four-Year Credit Total 192.5

* 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.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Restaurant Management** program graduates.

First two years:

Associate in Science Degree in
Restaurant Management (see page 150) 100.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM4061 Advanced Food Service Operations Management	4.5
HM1010 Front Office Operations	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
IH3010 International Hospitality Management	4.5
TT3010 Dynamics of Tourism	4.5
TT3030 International Policies of Tourism	4.5
Hospitality Electives Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
LElect Language I*	4.5
LElect Language II*	4.5
LElect Language III*	4.5
History One history course from the following: HI2001, HI2002, HI4020	4.5

Total Credits 92.0

Four-Year Credit Total 192.5

* 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.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Travel-Tourism Management** program graduates.

First two years:

Associate in Science Degree in
Travel-Tourism Management (see page 157) 98.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM2040 Guest Service Systems	4.5
HM1010 Front Office Operations	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
IH3010 International Hospitality Management	4.5
TT3010 Dynamics of Tourism	4.5
TT3030 International Policies of Tourism	4.5
Hospitality Electives Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
LElect Language II*	4.5
LElect Language III*	4.5
History One history course from the following: HI2001, HI2002, HI4020	4.5

Total Credits 87.5

Four-Year Credit Total 186.0

* 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.

MANAGEMENT

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

The two-year program in Management provides students with an introduction to the principles of business management. Graduates are best prepared to enter the Bachelor of Science Degree program in Management. Students may also enter several other College of Business bachelor's degree programs.

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Students should use Bachelor of Science Program Career Track Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career track. The University's Career Management System will facilitate these selections. Potential choices include:

Electronic Commerce

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

Financial Services Management

AC3070	Mutual Fund Accounting
FI2001	Introduction to Investments
FI2002	Mutual Funds
FI3050	International Banking & Finance
FI3060	Advanced Investment Practices
FI3070	Series 7 Securities

Human Resource Management

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

Marketing Management

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

Marketing Research

EP2030	The Business Plan
MK3005	Brand Marketing
MK3050	Qualitative Research
MK3055	Quantitative Research

Operations Management

IB3050	Export Procedures & Practices
MG2040	Purchasing & Supply Chain Management
MG3040	Process & Quality Management
MG4050	Operation Management Strategy
MK2020	Business-to-Business Marketing

Sales

MK1011	Principles of Professional Selling
MK2012	Sales Management
MK2020	Business-to-Business Marketing
MK3011	Direct Marketing
IB3050	Export Procedures & Practices

MANAGEMENT

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES	CREDITS
College of Business Core	
AC1021 Business Accounting I and Lab	5.5
AC1022 Business Accounting II and Lab	5.5
IB1001 Introduction to Global Business	4.5
MG1001 Principles of Management	4.5
MK1001 Principles of Marketing	4.5
Focused Study	
MG2001 Human Resources Management	4.5
MG2020 Organizational Behavior	4.5
MG2030 Service & Production Operations Management	4.5
MG3040 Process & Quality Management	4.5

RELATED PROFESSIONAL STUDIES	
LW2001 Legal Environment of Business I	4.5
PD0005 Career Planning	0.5
PD1003 Introduction to Career Management	1.5
TS1000 Introduction to Computers	4.5
TS1010 Microcomputer Applications	4.5

GENERAL STUDIES — CORE	
EN1001 An Introduction to Literary Genres	4.5
EN1020 English Composition	4.5
EN1021 Advanced Composition and Communication	4.5
EN1050 Communication Skills	3.5
SL1001 Learning and Writing About Community Service	1.0
SL2001 The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math One math course at the MT1002 level or higher	4.5
Science One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

GENERAL STUDIES — PROGRAM	
EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5

Total Credits	98.5
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 103)
- Financial Services Management (see page 115)
- Information Science (see page 129)
- Management (see page 137)
- Marketing (see page 140)
- Marketing Communications (see page 142)
- Retail Marketing & Management (see page 152)

MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Management** program graduates.

First two years:

Associate in Science Degree program in Management (see previous column)	98.5
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Third and fourth years:

MAJOR COURSES	CREDITS
College of Business Core	
BU4020 Strategy	4.5
BU4030 Senior Seminar	4.5
IB4099 International Business Experience* Language & Culture Lab, Parts I & II (select from French, German or Spanish)	13.5
	2.0

Focused Study

MG4089 Global Management Career Focus Program	13.5
MG4050 Operations Management Strategy OR	4.5
MG4070 Human Resources Management Strategy	
Career Track Electives	Three electives (at the 3000 or 4000 level) selected to create a customized career track in Human Resources or Operations Management
	13.5

RELATED PROFESSIONAL STUDIES

Accounting	One course from the following: AC3020, AC4012, FI3050	4.5
Legal	One course from the following: LW3002, LW3010, LW3050	4.5
Technology	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

FREE ELECTIVE

Elective	One course selected from offerings within the University	4.5
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Total Credits	97.5
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Four-Year Credit Total	196.0
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* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Computer/Business Applications** program graduates.

First two years:

Associate in Science Degree in
Computer/Business Applications (see page 88) 94.0

Third and fourth years:

MAJOR COURSES		CREDITS
College of Business Core		
BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
MK1001	Principles of Marketing	4.5
IB4099	International Business Experience*	13.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study		
MG2020	Organizational Behavior	4.5
MG2030	Service and Productions Operations Management	4.5
MG3040	Process and Quality Management	4.5
MG4050	Operations Management Strategy	4.5
Career Track	Three electives (at the 3000 or 4000 level) selected to create a customized career track in Operations Management	13.5
Electives		

RELATED PROFESSIONAL STUDIES

Accounting	One course from the following: AC3020, AC4012, FI3050	4.5
Legal	One course from the following: LW3002, LW3010, LW3050	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

GENERAL STUDIES — PROGRAM

EC2002	Microeconomics	4.5
MT2001	Statistics	4.5

Total Credits 97.5

Four-Year Credit Total 191.5

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **non-Management** graduates:

First two years:

Associate in Science Degree in other*
College of Business program 98.5

Third and fourth years:

MAJOR COURSES		CREDITS
College of Business Core		
BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
IB4099	International Business Experience**	13.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study		
MG2020	Organizational Behavior	4.5
MG3040	Process and Quality Management	4.5
MG4089	Global Management Career Focus Program	13.5
MG2030	Service & Production Operations Management, AND	
MG4050	Operations Management Strategy OR	9.0
MG2001	Human Resources Management AND	
MG4070	Human Resources Management Strategy	
Career Track Elective	One elective (at the 3000 or 4000 level) selected to create a customized career track in Operations Management or Human Resources Management	4.5

RELATED PROFESSIONAL STUDIES

Accounting	One course from the following: AC3020, AC4012, FI3050	4.5
Legal	One course from the following: LW3002, LW3010, LW3050	4.5
Technology	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

FREE ELECTIVE

Elective	One course selected from offerings within the University	4.5
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Total Credits 97.5

Four-Year Credit Total 196.0

* These Associate in Science Programs include: Accounting, Advertising Communications, Business Administration, Fashion Merchandising, Financial Services Management and Marketing.

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

MARKETING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

As a candidate for a Bachelor of Science Degree in Marketing, students may apply for a Selective Career Co-op with a cooperating business firm in place of one term of college studies.

Students should use Bachelor of Science Program Career Track Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career track. The University's Career Management System will facilitate these selections. Some appropriate selections are listed below:

Advertising

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

Business-to-Business Selling

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

Electronic Commerce

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

Fashion Communications

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

Fashion Product Development

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

Marketing Management

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

Marketing Research

EP2030	The Business Plan
MK3005	Brand Marketing
MK3050	Qualitative Research
MK3055	Quantitative Research

MARKETING

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES	CREDITS
College of Business Core	
AC1021 Business Accounting I and Lab	5.5
AC1022 Business Accounting II and Lab	5.5
IB1001 Introduction to Global Business	4.5
MG1001 Principles of Management	4.5
MK1001 Principles of Marketing	4.5
Focused Study	
MK1002 Consumer Behavior	4.5
MK1011 Principles of Professional Selling	4.5
MK2020 Business-to-Business Marketing	4.5
MK3005 Brand Marketing	4.5
RELATED PROFESSIONAL STUDIES	
LW2001 Legal Environment of Business I	4.5
PD0005 Career Planning	0.5
PD1003 Introduction to Career Management	1.5
TS1000 Introduction to Computers	4.5
TS1010 Microcomputer Applications	4.5

GENERAL STUDIES — CORE	
EN1001 An Introduction to Literary Genres	4.5
EN1020 English Composition	4.5
EN1021 Advanced Composition and Communication	4.5
EN1050 Communication Skills	3.5
SL1001 Learning and Writing About Community Service	1.0
SL2001 The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math One math course at the MT1002 level or higher	4.5
Science One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

GENERAL STUDIES — PROGRAM	
EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5

Total Credits **98.5**

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 103)
- Financial Services Management (see page 115)
- Information Science (see page 129)
- Management (see page 137)
- Marketing (see page 140)
- Marketing Communications (see page 142)
- Retail Marketing & Management (see page 152)

MARKETING

A four-year program leading to the Bachelor of Science Degree for two-year **Marketing** program graduates.

First two years:

Associate in Science Degree in Marketing (see previous column) **98.5**

Third and fourth years:

MAJOR COURSES	CREDITS
College of Business Core	
BU4020 Strategy	4.5
BU4030 Senior Seminar	4.5
IB4099 International Business Experience*	13.5
Language Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study	
MK4089 Marketing Career Focus Program	13.5
Career Four electives (at the 3000 or 4000 level) selected to create a customized career track in Marketing	18.0

RELATED PROFESSIONAL STUDIES	
Accounting One course from the following: AC3020, AC4012, FI3050	4.5
Legal One course from the following: LW3002, LW3010, LW3050	4.5
Technology One course from the following: IS4025, MG3030, MK3040	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES — CORE	
LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking OR	4.5
PH3040 Ethics of Business Leadership	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5

FREE ELECTIVE

One course selected from offerings within the University **4.5**

Total Credits **97.5**

Four-Year Credit Total **196.0**

*Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

MARKETING

A four-year program leading to the Bachelor of Science Degree for two-year **non-Marketing** graduates.

First two years:

Associate in Science Degree in other*
College of Business program. 98.5

Third and fourth years:

MAJOR COURSES		CREDITS
College of Business Core		
BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
IB4099	International Business Experience**	13.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study		
MK1002	Consumer Behavior	4.5
MK2020	Business-to-Business Marketing	4.5
MK3005	Brand Marketing	4.5
MK4089	Marketing Career Focus Program	13.5
Career	One elective (at the 3000 or 4000 level)	
Track	selected to create a customized career	
Elective	track in Marketing	4.5

RELATED PROFESSIONAL STUDIES

Accounting	One course from the following: AC3020, AC4012, FI3050	4.5
Legal	One course from the following: LW3002, LW3010, LW3050	4.5
Technology	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits	97.5
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Four-Year Credit Total	196.0
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* These Associate in Science Programs include: Accounting, Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising, Financial Services Management and Management.

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

MARKETING COMMUNICATIONS

(College of Business)

BACHELOR OF SCIENCE DEGREE

Marketing Communications provides students with a wide range of knowledge and practical skills related to the development and implementation of the marketing communications elements in advertising, public relations, direct marketing, sales promotion, Internet marketing and personal selling. Specific skills include planning and buying media, writing publicity material, managing market research projects, developing Web pages and links for Internet marketing, developing advertising campaigns, and producing materials for print and broadcast advertising.

Upon graduation, students may be employed with marketing organizations or advertising agencies in positions that utilize the aforementioned skills.

Students should use Bachelor of Science Program Career Track Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career track. The University's Career Management System will facilitate these selections. Some appropriate selections are listed below:

Business-to-Business Selling

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

Electronic Commerce

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

Fashion Communications

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

Fashion Product Development

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

Marketing Management

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

Marketing Research

EP2030	The Business Plan
MK3005	Brand Marketing
MK3050	Qualitative Research
MK3055	Quantitative Research

MARKETING COMMUNICATIONS

A four-year program leading to the Bachelor of Science Degree for two-year **Advertising Communications** program graduates.

First two years:

Associate in Science Degree in Advertising Communications (see page 82) 98.5

Third and fourth years:

MAJOR COURSES	CREDITS
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College of Business Core

BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
IB4099	International Business Experience*	13.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0

Focused Study

MK4089	Marketing Career Focus Program	13.5
Career Track	Four electives (at the 3000 or 4000 level) selected to create a customized career track in MARCOM	18.0

RELATED PROFESSIONAL STUDIES

Accounting	One course from the following: AC3020, AC4012, FI3050	4.5
Legal	One course from the following: LW3002, LW3010, LW3050	4.5
Technology	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits	97.5
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Four-Year Credit Total 196.0

**Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

MARKETING COMMUNICATIONS

A four-year program leading to the Bachelor of Science Degree for two-year **non-Advertising Communications** program graduates.

First two years:

Associate in Science Degree in other* College of Business program 98.5

Third and fourth years:

MAJOR COURSES	CREDITS
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College of Business Core

BU4020	Strategy	4.5
BU4030	Senior Seminar	4.5
IB4099	International Business Experience**	13.5
Language	Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0

Focused Study

AD1010	Marketing Communications I	4.5
AD1011	Marketing Communications II	4.5
AD1021	Public Relations Concepts	4.5
AD3001	Creativity in Advertising	4.5
MK4089	Marketing Career Focus Program	13.5

RELATED PROFESSIONAL STUDIES

Accounting	One course from the following: AC3020, AC4012, FI3050	4.5
Legal	One course from the following: LW3002, LW3010, LW3050	4.5
Technology	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits	97.5
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Four-Year Credit Total 196.0

* These Associate in Science Programs include: Accounting, Business Administration, Entrepreneurship, Fashion Merchandising, Financial Services Management Management and Marketing.

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

PARALEGAL STUDIES

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

BACHELOR OF SCIENCE (B.S) DEGREE

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

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

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

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

CERTIFICATE IN PARALEGAL STUDIES

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

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

NOTE: This program is for fall entrants only.

PARALEGAL STUDIES

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
LW1001	Introduction to Paralegal Studies	4.5
LW1010	Legal Research and Writing I	4.5
LW1030	Wills, Trusts & Probate	4.5
LW1040	Real Estate/Property Law	4.5
LW1050	Civil Litigation	4.5
LW1060	The Law of Torts	4.5
LW2060	Legal Research and Writing II	4.5

RELATED PROFESSIONAL STUDIES

AC1001	Introduction to Accounting I and Lab	5.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
SE1011	Word Processing I	4.5
SE1020	Business Communications	4.5
SE2001	Introduction to Keyboarding & Word Processing	4.5
TS1000	Introduction to Computers	4.5

GENERAL STUDIES — CORE

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the level of MT1002 or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

FREE ELECTIVE

One course selected from offerings within the College of Business, The Hospitality College or the School of Arts & Sciences 4.5

Total Credits 97.5

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Criminal Justice (see page 94)
- Information Science (see page 129)
- Paralegal Studies (see next column)

PARALEGAL STUDIES

A four-year program leading to the Bachelor of Science Degree for two-year **Paralegal Studies** program graduates.

First two years:

Associate in Science Degree in Paralegal Studies (see previous column) 97.5

Third and fourth years:

MAJOR COURSES		CREDITS
LW2080	Criminal Law I	4.5
LW3020	The Law of Contracts & Sales	4.5
LW3040	Family Law	4.5
LW3050	Business Organizations	4.5
LW3060	Administrative Law	4.5

RELATED PROFESSIONAL STUDIES

MG1001	Principles of Management	4.5
MG2001	Human Resource Management	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

LD2001	Foundations of Leadership Studies	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5

GENERAL STUDIES — PROGRAM

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
HI4020	American Government	4.5
SC2031	Anatomy & Physiology I	4.5
Psych.	One Psychology course at the level of PS2002 or higher	4.5
Sociology	One Sociology course at the level of SO2002 or higher	4.5

FREE ELECTIVES

Three courses selected from offerings within the College of Business, The Hospitality College or the School of Arts & Sciences (Selected students may elect externship) 13.5

Total Credits 86.5

Four-Year Credit Total 184.0

NOTE: In lieu of their electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in a law office, corporate legal department or government legal office for either 4.5, 9 or 13.5 credits.

PARALEGAL STUDIES

A program leading to a Certificate in Paralegal Studies.

MAJOR COURSES		CREDITS
LW1001	Introduction to Paralegal Studies	4.5
LW1010	Legal Research and Writing I	4.5
LW1030	Wills, Trusts & Probate	4.5
LW1040	Real Estate/Property Law	4.5
LW1050	Civil Litigation	4.5
LW1060	The Law of Torts	4.5
LW2060	Legal Research and Writing II	4.5
LW2080	Criminal Law I	4.5
LW3020	The Law of Contracts & Sales	4.5
LW3040	Family Law	4.5
LW3050	Business Organizations	4.5
LW3060	Administrative Law	4.5
Total Credits		54.0

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

RECREATION/LEISURE MANAGEMENT

*(The Center for Sports, Recreation
and Event Management)*

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Recreation/Leisure Management associate degree program provides students with a solid operations-based foundation in recreation/leisure management through course work in leadership, recreation program planning, cost control and facilities management. Through a hands-on, term-long internship, students work full time in a variety of recreational settings, interacting with many diverse populations and utilizing University facilities. Current rotations include student activities, the fitness center, athletics and the University Recreation & Athletics Center.

Upon completion of the program, students have the opportunity to enter the recreation/leisure industry or may choose to continue their studies in the bachelor's degree program of Recreation/Leisure Management.

The Recreation/Leisure Management bachelor's degree option focuses on upper-level courses in areas of administration, management, marketing, strategic planning and negotiations. Upon completion, students are prepared to pursue entry-level management positions in a variety of areas, including, but not limited to: public recreation agencies, commercial recreation facilities, resorts, cruise lines, amusement/theme parks, health clubs, private country clubs, military recreation, camps, non-profit youth service agencies and therapeutic recreation settings.

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

RECREATION/LEISURE MANAGEMENT

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
FM2026	Food and Beverage Controls	4.5
HM2030	Hospitality Human Resource and Diversity Leadership	4.5
RL1001	Introduction to the Recreation/Leisure Management Field	4.5
RL2015	Leadership in Recreation/Leisure Settings	4.5
RL2030	Recreation Program Planning and Design	4.5
RL2099	Recreation/Leisure Management Internship	13.5
SF2010	Facilities Management	4.5
TR2050	Therapeutic Recreation & Leisure for Older Adults and Special Populations	4.5

RELATED PROFESSIONAL STUDIES		
AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
LW2001	Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
LD2001	Foundations of Leadership Studies	4.5
SC2020	Anatomy and Physiology for Recreation	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5

Total Credits	94.0
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Hospitality Management (see page 123)
- Recreation/Leisure Management (see next page)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Recreation/Leisure Management bachelor's degree program focuses on upper-level courses in areas of administration, management, marketing, strategic planning and negotiations. Upon completion, students are prepared to pursue entry-level management positions in a variety of areas, including, but not limited to: public recreation agencies, commercial recreation facilities, resorts, cruise lines, amusement/theme parks, health clubs, private country clubs, military recreation, camps, non-profit youth service agencies and therapeutic recreation settings.

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

The Commercial Recreation concentration allows students to focus on the private, commercial and entrepreneurial segments of the recreation/leisure industry. Courses are ideal for those students interested in working with country clubs, health/fitness centers, athletic/sport complexes, theme/water parks, camps, campgrounds or their own recreational business ventures.

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

Additionally, 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.

RECREATION/LEISURE MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Recreation/Leisure Management** program graduates.

First two years:

Associate in Science Degree in Recreation/Leisure Management (see previous page) 94.0

Third and fourth years:

MAJOR COURSES		CREDITS
HM3050	Hospitality Strategic Marketing	4.5
RL3020	Contemporary Issues in Recreation/Leisure Management	4.5
RL3030	Recreation/Leisure Services Administration	4.5
RL4020	Research and Evaluation in the Recreation/Leisure Services Industry	4.5
RL4060	Recreation/Leisure Management Seminar	4.5
TT3050	Managing Negotiations in the Service Industry	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives	Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3020	Managerial Finance	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits 95.5

Four-Year Credit Total 189.5

A four-year program leading to the Bachelor of Science Degree for students who have completed the **Undeclared Major** program.

Undeclared Major Program (see page 159)	94.0
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MAJOR COURSES		CREDITS
FM2026	Food & Beverage Controls	4.5
RL2015	Leadership in Recreation/ Leisure Settings	4.5
RL2030	Recreation Program Planning and Design	4.5
RL2099	Recreation/Leisure Management Internship	13.5
RL3020	Contemporary Issues in Recreation/Leisure Management	4.5
RL4020	Research and Evaluation in the Recreation/Leisure Services Industry	4.5
RL4060	Recreation/Leisure Management Seminar	4.5
SF2010	Facilities Management	4.5
TR2050	Therapeutic Recreation & Leisure for Older Adults & Special Populations	4.5
TT3050	Managing Negotiations in the Service Industry	4.5
Hospitality Concetr.	Three courses selected from declared concentration	13.5
Hospitality Electives	Three courses selected from offerings within The Hospitality College	13.5

AC3020	Managerial Finance	4.5
PD0010	Career Management Capstone	1.0

Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
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Total Credits	95.5
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Four Year Credit Total	189.5
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RESTAURANT MANAGEMENT

(The Center for Food Service Management)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

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

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

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

RESTAURANT MANAGEMENT

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
FM1001	Introduction to the Food Service Field	4.5
FM1060	Sanitation Management	2.0
FM1070	Foods I	4.5
FM1999	NRA Sanitation Certification Exam	0.0
FM2040	Guest Service Systems	4.5
FM2060	Food Preparation Management	9.0
FM2080	Food Service Operations	4.5
FM2099	Food Service Management Practicum	13.5
HM2011	Hospitality Sales and Meeting Management	4.5
HM2030	Hospitality Human Resource and Diversity Leadership	4.5

RELATED PROFESSIONAL STUDIES

AC1011	Hospitality Accounting I and Lab	5.5
AC1012	Hospitality Accounting II and Lab	5.5
LW2010	Hospitality Law	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
LD2001	Foundations of Leadership Studies	4.5
SC3010	Environmental Science	4.5
SL1001	Learning and Writing about Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5

Total Credits **100.5**

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Food Service Management (see page 120)
- Hospitality Management (see page 123)
- International Hotel & Tourism Management (see page 133)

RETAIL MARKETING & MANAGEMENT

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Retail Marketing & Management bachelor's degree program prepares College of Business associate degree program graduates for middle-management or executive trainee opportunities within the retail or retail support industries. By using electives for either a cooperative experience or a selected concentration, students can receive a specialization in a second area of expertise within the broad retail industry.

Students should use Bachelor of Science Program Career Track Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career track. The University's Career Management System will facilitate these selections.

Some appropriate selections are listed below:

Advertising

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

Business-to-Business Selling

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

Electronic Commerce

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

Fashion Communications

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

Fashion Product Development

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

Marketing Management

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

Marketing Research

EP2030	The Business Plan
MK3005	Brand Marketing
MK3050	Qualitative Research
MK3055	Quantitative Research

RETAIL MARKETING & MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Fashion Merchandising** program graduates.

First two years:

Associate in Science Degree in Fashion Merchandising (see page 112) 98.5

Third and fourth years:

MAJOR COURSES	CREDITS
College of Business Core	
BU4020 Strategy	4.5
BU4030 Senior Seminar	4.5
IB4099 International Business Experience*	13.5
Language Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study	
RT4089 Retail Career Focus Program	13.5
Career Track Electives Four electives (at the 3000 or 4000 level) selected to create a customized career track in Retail Marketing & Management	18.0

RELATED PROFESSIONAL STUDIES

Accounting	One course from the following: AC3020, AC4012, FI3050	4.5
Legal	One course from the following: LW3002, LW3010, LW3050	4.5
Technology	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 97.5

Four-Year Credit Total 196.0

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

RETAIL MARKETING & MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **non-Fashion Merchandising** program graduates.

First two years:

Associate in Science Degree in other* College of Business program 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
College of Business Core	
BU4020 Strategy	4.5
BU4030 Senior Seminar	4.5
IB4099 International Business Experience**	13.5
Language Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study	
RT1005 Introduction to Retailing	4.5
RT2060 Retail Industry Seminar	4.5
RT4089 Retailing Career Focus Program	13.5
Career Track Electives Two electives (at the 3000 or 4000 level) selected to create a customized track in Retail Marketing & Management	9.0

RELATED PROFESSIONAL STUDIES

Accounting	One course from the following: AC3020, AC4012, FI3050	4.5
Legal	One course from the following: LW3002, LW3010, LW3050	4.5
Technology	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 97.5

Four-Year Credit Total 196.0

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

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

SPORTS/ ENTERTAINMENT/ EVENT MANAGEMENT

*(The Center for Sports, Recreation and
Event Management)*

BACHELOR OF SCIENCE (B.S.) DEGREE

The Bachelor of Science Degree program in Sports/Entertainment/Event Management offers a unique combination of academic courses with hands-on externship experience to provide the operations-based knowledge and skills needed to work in the exciting and expanding field of sports/entertainment. Students learn about the operations and management of public assembly facilities such as stadiums, arenas, performing arts centers, athletic venues, sports tracks, amphitheaters and convention centers. The program culminates in an exciting, term-long, off-site externship under the direction of an industry professional that allows students to apply the event/operations management, sales/marketing, and revenue management skills they've learned.

Upon completion of the program, students may seek career opportunities in a variety of areas, including, but not limited to: event planning/operations, luxury suite operations/sales, game day operations, box office/ticketing, sports/event marketing, promotions, sponsorship development, sports/arts programming, conference services and exposition operations.

Recognizing the wide diversity of positions available in the sports, entertainment and event management industry, students have the opportunity to focus their education through the completion of a concentration. Those of particular interest to Sports/Entertainment/Event Management students are as follows:

The Commercial Recreation concentration allows students to focus on the private, commercial and entrepreneurial segments of the recreation/leisure industry. Courses are ideal for those students interested in working

with country clubs, health/fitness centers, athletic/sport complexes, theme/water parks, camps, campgrounds or their own recreational business ventures.

The Hospitality Sales and Meeting Management Concentration allows students to focus on the sales, marketing and meeting segments of the hospitality industry. Courses are ideal for candidates interested in working with hotels, associations, convention centers, corporations and tourism-related facilities in sales, marketing and the managing of meetings and conventions.

The Sports Management concentration allows students to focus on the professional, collegiate and community sports industry. Students may select from such courses as sports marketing, professional sports management and athletic coaching/administration. This concentration is designed for candidates who desire positions with professional/collegiate sport teams, sporting venues, coaching/athletics or sport/event marketing firms.

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

A four-year program leading to the Bachelor of Science Degree in Sports/Entertainment/Event Management.

MAJOR COURSES CREDITS

FM2026	Food & Beverage Controls	4.5
HM2030	Hospitality Human Resource and Diversity Leadership	4.5
HM3020	Trade Show/Exposition Management	4.5
HM3050	Hospitality Strategic Marketing	4.5
HM3080	Entertainment Management	4.5
RL4060	Recreation/Leisure Management Seminar	4.5
SF1001	Introduction to Sports/Entertainment/Event Management	4.5
SF2010	Facilities Management	4.5
SF2020	Event Management	4.5
SF3010	Box Office Management	4.5
SF3045	Media Relations	4.5
SF3070	Contemporary Issues in Sports/Entertainment/Event Management	4.5
SF4050	Public Assembly Facility Management	4.5
SF4099	Sports/Entertainment/Event Management Externship	13.5
TT3050	Managing Negotiations in the Service Industries	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives	Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
AC3020	Managerial Finance	4.5
LW2001	Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD0010	Career Management Capstone	1.0
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
History	One history course from the following: HI2001, HI2002, HI4020	4.5
LD2001	Foundations of Leadership Studies	4.5
MT2001	Statistics	4.5
PS2001	General Psychology	4.5
SC3010	Environmental Science	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
SO2001	Sociology I	4.5
Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
Math	One math course at the MT1002 level or higher	4.5

Total Credits 194.0

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

A four-year program leading to the Bachelor of Science Degree in Sports/Entertainment/Event Management for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (see page 159) 94.0

Third and fourth years:

MAJOR COURSES CREDITS

FM2026	Food & Beverage Controls	4.5
HM3020	Trade Show/Exposition Management	4.5
HM3080	Entertainment Management	4.5
RL4060	Recreation/Leisure Management Seminar	4.5
SF2010	Facilities Management	4.5
SF2020	Event Management	4.5
SF3010	Box Office Management	4.5
SF3045	Media Relations	4.5
SF3070	Contemporary Issues in Sports/Entertainment/Event Management	4.5
SF4050	Public Assembly Facility Management	4.5
SF4099	Sports/Entertainment/Event Management Externship	13.5
TT3050	Managing Negotiations in the Service Industries	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives	Two courses selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

AC3020	Managerial Finance	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
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Total Credits 100.0

Four-Year Credit Total 194.0

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 (see page 92) 96.5

Third and fourth years:

MAJOR COURSES		CREDITS
CB2006	Systems Analysis and Design	4.5
IS3014	Information Management	4.5
IS3001	Information Science I	4.5
IT3001	Help Desk Management	4.5
IT4060	Senior Seminar in IT Support	4.5
MK3080	Customer Relationship Management	4.5

RELATED PROFESSIONAL STUDIES

AC1021	Business Accounting I and Lab	5.5
LW3080	Cyberlaw	4.5
MG2001	Human Resource Management	4.5
MG2020	Organizational Behavior	4.5
MK1001	Principles of Marketing	4.5
PDO010	Career Management Capstone	1.0

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management AND	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II OR	
IT4096	Technology Career Co-op OR	9.0
Tech. Elective	One course selected from offerings within the School of Technology AND one of the following courses:	
EG4091	Senior Technology Internship	
EG4092	Senior Technology Externship	
IT4010	Solo Technical Project	
IT4093	Technology Career Co-op	

GENERAL STUDIES – CORE

LD2001	Foundations of Leadership Studies	4.5
PS2001	General Psychology	4.5
PH3020	Logic: Critical Thinking	4.5
PH3040	Ethics of Business Leadership	4.5
History	One HI-designated course (except HI4030)	4.5

GENERAL STUDIES – PROGRAM

MT2001	Statistics	4.5
Elective	One course selected from offerings within the School of Arts and Sciences or any other general studies elective.	4.5

Total Credits	96.5
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Four Year Credit Total	193.0
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TRAVEL-TOURISM MANAGEMENT

*(The Center for International Travel
and Tourism Studies)*

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

Upon completion of the program, students have the opportunity to enter the travel and tourism industry or may choose to continue their studies in the bachelor's degree program of Travel-Tourism Management.

The Travel-Tourism Management bachelor's degree program provides advanced courses in tourism development, industry relations and international policies. Graduates are employed in destination marketing organizations such as convention and visitor bureaus, tourism offices, resorts, tour operators and tourism consultants.

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

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/

leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

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

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

TRAVEL-TOURISM MANAGEMENT

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES	CREDITS
HM2030 Hospitality Human Resource and Diversity Leadership	4.5
TT1001 Introduction to Travel-Tourism	4.5
TT1010 Destination Geography I	4.5
TT1011 Destination Geography II	4.5
TT1025 Travel Service Management	4.5
TT1035 Travel Information Systems	4.5
TT2040 Travel Sales Management	4.5
TT2099 Travel Center Practicum	13.5

RELATED PROFESSIONAL STUDIES

AC1021 Business Accounting I and Lab	5.5
AC1022 Business Accounting II and Lab*	5.5
LW2001 Legal Environment of Business I	4.5
PD0005 Career Planning	0.5
PD1003 Introduction to Career Management	1.5

GENERAL STUDIES

EN1001 An Introduction to Literary Genres	4.5
EN1020 English Composition	4.5
EN1021 Advanced Composition and Communication	4.5
EN1050 Communication Skills	3.5
LD2001 Foundations of Leadership Studies	4.5
SC3010 Environmental Science	4.5
SL1001 Learning and Writing About Community Service	1.0
SL2001 The Alan Shawn Feinstein Enriching America Program Experience	0.0
LElect Language Elective	4.5
Math One math course at the MT1002 level or higher	4.5

Total Credits **98.5**

* Students wishing to enter the International Hotel & Tourism Management or Hospitality Management bachelor's degree programs should substitute AC1012 for AC1022.

NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Hospitality Management (see page 123)
- International Hotel & Tourism Management (see page 133)
- Travel-Tourism Management (see next page)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Travel-Tourism Management bachelor's degree program provides advanced courses in tourism development, industry relations and international policies. Graduates are employed in destination marketing organizations such as convention and visitor bureaus, tourism offices, resorts, tour operators and tourism consultants.

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

In bachelor's degree programs, students focus their study by choosing a concentration. One of the following may be of particular interest to Travel-Tourism majors:

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

The Tour Management Operations Concentration prepares students for positions in the travel and touring industry. Courses are ideal for candidates interested in working with the development and support services of tour operations as well as tour representatives in an international and domestic arena. Career opportunities include international tour directors, product development and tour marketing.

The Tourism Planning and Development Concentration allows students to focus on the research and issues pertaining to the planning and development stages of tourism. Courses are ideal for candidates interested in working with local, regional, and national tourism organizations, as well as government agencies.

Additionally, 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.

TRAVEL-TOURISM MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for two-year **Travel-Tourism Management** program graduates.

First two years:

Associate in Science Degree in Travel-Tourism Management (see previous page) 98.5

Third and fourth years:

MAJOR COURSES		CREDITS
HM3050	Hospitality Strategic Marketing	4.5
TT3010	Dynamics of Tourism	4.5
TT3070	Contemporary Issues in Tourism	4.5
TT4010	Tourism Economics	4.5
TT4011	Destination Management Organization	4.5
TT4060	Tourism Management Seminar	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives	Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3020	Managerial Finance	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
HI2002	World History Since 1500	4.5
PS2001	General Psychology	4.5
SO2001	Sociology	4.5
LElect	Language Elective*	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits 95.5

Four-Year Credit Total 194.0

* Students must select level II of the same language taken during their associate degree program.

TRAVEL-TOURISM MANAGEMENT

A four-year program leading to the Bachelor of Science Degree for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (see page 159) 94.0

Third and fourth years:

MAJOR COURSES		CREDITS
TT1010	Destination Geography I	4.5
TT1011	Destination Geography II	4.5
TT1025	Travel Service Management	4.5
TT1035	Travel Information Systems	4.5
TT2040	Travel Sales Management	4.5
TT2099	Travel Center Practicum	13.5
TT3010	Dynamics of Tourism	4.5
TT3070	Contemporary Issues in Tourism	4.5
TT4010	Tourism Economics	4.5
TT4011	Destination Management Organization	4.5
TT4060	Tourism Management Seminar	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives	Two courses selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

AC3020	Managerial Finance	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

LElect	Two Language Electives*	9.0
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits 100.0

Four-Year Credit Total 194.0

* Students must satisfy two levels of the same language.

UNDECLARED MAJOR

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

UNDECLARED MAJOR

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

RELATED PROFESSIONAL STUDIES		CREDITS
AC1001	Introduction to Accounting I and Lab	5.5
AC1002	Introduction to Accounting II and Lab	5.5
LW2001	Legal Environment of Business I	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5
GENERAL STUDIES — CORE		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5
GENERAL STUDIES — PROGRAM		
EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
History	One history course from the following: HI2001, HI2002, or HI4020	4.5
FREE ELECTIVES		
Two courses selected from offerings within the College of Business, The Hospitality College, the School of Arts & Sciences or the School of Technology		9.0
Total Credits		94.0

NOTES: An honors version of the undeclared major program is available to qualified applicants.

Students entering the Hospitality College must substitute AC1012 for AC1002, and must take HM1001 or FM1001 and HM2030 for two free electives.

Students must have MT0001 or equivalent to enroll in the following courses: MT1010, MT1020 or MT1040.

Unless entering the Accounting program (see page 78), students entering other College of Business programs must substitute AC1022 for AC1002. All students entering the College of Business must use one free elective to take TS1010.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Food Service Management (see page 120)
- Hotel Management (see page 128)
- Information Science (see page 129)
- Recreation/Leisure Management (see page 147)
- Retail Marketing & Management (see page 152)
- Sports/Entertainment/Event Management (see page 154)
- Travel/Tourism Management (see page 158)

UNDECLARED MAJOR TO COLLEGE OF BUSINESS B.S. DEGREE

A four-year program for two-year **Undeclared Majors** leading to the Bachelor of Science Degree in:

- Entrepreneurship
(A.S. Entrepreneurship, page 103)
- Financial Services Management
(A.S. Financial Services Management, page 114)
- Management (A.S. Management, page 136)
- Marketing (A.S. Marketing, page 139)
- Marketing Communications
(A.S. Advertising Communications, page 82)
- Retail Marketing & Management
(A.S. Fashion Merchandising, page 112)

First two years:

Undeclared Major Program
(see page 159) 94.0

Third and fourth years:

MAJOR COURSES	CREDITS
College of Business Core	
BU4020 Strategy	4.5
BU4030 Senior Seminar	4.5
IB4099 International Business Experience*	13.5
Language Language & Culture Lab, Parts I & II (select from French, German or Spanish)	2.0
Focused Study	
A.S. Four focused study courses from	
Courses A.S. degree**	18.0
Experiential Applicable B.S. degree Career Focus	
Education Program	13.5
Career One elective (at the 3000 or 4000 level)	
Track selected to support a customized career	
Elective track in chosen B.S. degree	4.5

RELATED PROFESSIONAL STUDIES

Accounting	One course from the following: AC3020, AC4012, FI3050	4.5
Legal	One course from the following: LW3002, LW3010, LW3050	4.5
Technology	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES — CORE

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

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 102.0

Four-Year Credit Total 196.0

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

** These Associate in Science Focused Study Courses are found in those A.S. degrees listed at the top of this page in parentheses, next to the appropriate B.S. degree.

WEB MANAGEMENT AND 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 software and hardware platforms, as well as exposure to the leaders and cutting-edge projects that are defining success on the Internet today.

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

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

WEB MANAGEMENT AND INTERNET COMMERCE

A four-year program leading to a Bachelor of Science Degree for two-year **Web Site Development** program graduates.

First two years:

Associate in Science Degree in
Web Site Development (see next page) 98.0

Third and fourth years:

MAJOR COURSES		CREDITS
CG3001	Design Studio I	4.5
CG3002	Design Studio II	4.5
CM3001	Active Server Pages	4.5
IS3001	Information Science	4.5
IS3050	Projects in Internet Commerce	4.5
IS4020	Information Security	4.5
IS4050	Senior Seminar	4.5
MK1002	Consumer Behavior	4.5
MK3040	Electronic Commerce	4.5
LW3080	Cyberlaw	4.5

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management AND	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II OR	
IT4096	Technology Career Co-op OR	9.0
Tech. Elective	One course selected from offerings within the School of Technology AND one of the following courses:	
EG4091	Senior Technology Internship	
EG4092	Senior Technology Externship	
IT4010	Solo Technical Project	
IT4093	Technology Career Co-op	

GENERAL STUDIES — CORE

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

GENERAL STUDIES — PROGRAM

MT2001	Statistics	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVE

One course selected from offerings within the College of Business, The Hospitality College, the School of Arts & Sciences or the School of Technology 4.5

Total Credits 94.5

Four-Year Credit Total 192.5

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 Web Management and Internet Commerce bachelor's degree program.

WEB SITE DEVELOPMENT

A two-year program leading to the Associate in Science Degree.

MAJOR COURSES		CREDITS
CG2005	Information Architecture and Content Planning	4.5
CM1005	Topics in Computers	4.5
CM1030	Introduction to Programming	4.5
CM2005	Introduction to Data Communications	4.5
CM2015	Computers in a Business Environment	4.5
IS2020	Web site Design Concepts	4.5
IS2025	Advanced Web Design and Lab	6.0

RELATED PROFESSIONAL STUDIES

IB1001	Introduction to Global Business	4.5
LW2001	Legal Environment of Business I	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES — CORE

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1050	Communication Skills	3.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

GENERAL STUDIES — PROGRAM

EC1001	Macroeconomics	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVES

Two courses selected from offerings within the College of Business, The Hospitality College, the School of Arts & Sciences or the School of Technology		9.0
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Total Credits	98.0
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NOTE: Students must have MT0001 or equivalent to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Information Science (see page 129)
- Web Management and Internet Commerce (see previous page)

CONCENTRATIONS

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

Declaring Your Concentration

Interested students should consult with a counselor or their department chair and file the appropriate request form with the Registrar's Office.

THE SCHOOL OF ARTS & SCIENCES

APPLIED MATHEMATICS

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

COURSES	CREDITS
MT1002 A Survey of College Mathematics	4.5
MT1010 Mathematics I	4.5
MT1011 Mathematics II	4.5
MT1020 College Algebra	4.5
MT1040 Calculus I	4.5
MT1041 Calculus II	4.5
MT1H30 Quantitative Analysis I	4.5
MT1H31 Quantitative Analysis II	4.5
MT2001 Statistics	4.5
MT2005 Special Topics in Mathematics	4.5
MT2042 Calculus III	4.5
MT2043 Ordinary Differential Equations	4.5
MT3020 Discrete Mathematics	4.5

Total Credits **13.5**

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

CAREER WRITING

COURSES	CREDIT
EN2030 Introduction to Newswriting*	4.5
Choose two of the following:	
AD1021 Public Relations Concepts	4.5
EN2010 Technical Writing	4.5
EN3030 Introduction to Food Writing	4.5
IS4025 Desktop Publishing	4.5

Total Credits **13.5**

* A required course in the concentration.

ENVIRONMENTAL SCIENCE

COURSES	CREDITS
SC3010 Environmental Science	4.5
SC3030 Introduction to Ecology*	4.5
Choose one of the following:**	
LW3030 Environmental Law	4.5
SC1021 General Chemistry I	4.5
TT3020 Ecotourism	4.5

Total Credits **13.5**

* A required course in the concentration.

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

GLOBAL PERSPECTIVES

Choose any three of the following courses.

COURSES	CREDITS
FR1003 Conversational French III	4.5
GR1003 Conversational German III	4.5
IB1001 Introduction to Global Business	4.5
IB2002 International Business	4.5
IB2030 Foreign Area Studies	4.5
IB2040 International Culture and Protocol	4.5
IH3010 International Hospitality Management	4.5
LI2030 African-American Literature	4.5
LI4020 Survey of Women Authors	4.5
LI4030 Multi-Ethnic Literature	4.5
RE2001 Comparative World Religions	4.5
SO2020 Culture and Food	4.5
SP1003 Conversational Spanish III	4.5
TT3030 International Policies of Tourism	4.5

Total Credits **13.5**

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

HISTORY

Choose any three of the following courses.

COURSES	CREDITS
HI2001 World History to 1500	4.5
HI2002 World History Since 1500	4.5
HI3001 U.S. History from Colonial Times to 1876	4.5
HI3002 U.S. History Since 1877 to the present	4.5
HI3005 American Economic History	4.5
HI3010 Modern History	4.5
HI4010 Post World War II/Vietnam	4.5
HI4020 American Government	4.5

Total Credits **13.5**

LEADERSHIP STUDIES

Choose any three of the following courses.

COURSES	CREDITS
FM3035	Executive Chef Supervisory Development* 4.5
HI4030	R.I. State Externship Program 4.5
LD2001	Foundations of Leadership Studies 4.5
LD3010	Leadership Through Film and Literature 4.5
LD3020	Creative Leadership 4.5
PH3040	Ethics of Business Leadership 4.5
RL2010	Leadership in Leisure Settings 4.5
	OR 4.5
RL2015	Leadership in Recreation/Leisure Settings 4.5
SO2040	Community Leadership: An Applied Sociology 4.5
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Total Credits	13.5

NOTES: Students are required to take three of the above listed courses. LD2001 must be one of the three courses except for students who are required to take RL2010. In addition, students choosing to enroll in either LD3010 or LD3020 must have either LD2001 or RL2010 as a prerequisite or permission of the instructor.

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

LITERATURE

Choose any three of the following courses.

COURSES	CREDITS
EN1001	An Introduction to Literary Genres 4.5
LI2030	African-American Literature 4.5
LI2040	American Literature I 4.5
LI2050	American Literature II 4.5
LI3001	Studies in Drama 4.5
LI3010	Studies in the Novel 4.5
LI3015	Food in Film and Literature 4.5
LI3020	Studies in the Short Story 4.5
LI3030	Studies in Poetry 4.5
LI3040	Sports in Literature 4.5
LI4010	Science Fiction 4.5
LI4020	Survey of Women Authors 4.5
LI4030	Multi-Ethnic Literature 4.5
LI4040	The Poetry & Plays of Shakespeare 4.5
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Total Credits	13.5

PHYSICAL SCIENCE

COURSES	CREDITS
SC1011	General Physics I and Lab 4.5
SC1012	General Physics II and Lab 4.5
SC1021	General Chemistry I 4.5
SC1022	General Chemistry I Lab 1.5
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Total Credits	15.0

POLITICAL SCIENCE

COURSES	CREDITS
PT3001	Introduction to Political Science* 4.5
Choose any two of the following:	
HI4020	American Government 4.5
HI4030	R.I. State Externship Program 4.5
PH3050	Political Philosophy 4.5
PT3005	Contemporary Political Ideologies 4.5
PT3010	Introduction to World Politics 4.5
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Total Credits	13.5

* It is strongly recommended that PT3001 be taken first.

PSYCHOLOGY

COURSES	CREDITS
PS2001	General Psychology 4.5
Choose any two of the following:	
PS2002	Abnormal Psychology 4.5
PS2010	Personality 4.5
PS2020	Industrial/Organizational Psychology 4.5
PS2030	Developmental Psychology 4.5
PS2060	Psychological and Socioeconomic Issues of Gaming 4.5
PS3001	Social Psychology 4.5
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Total Credits	13.5

SCIENCE

COURSES	CREDITS
SC3010	Environmental Science 4.5
SC3040	Introduction to Biochemistry 4.5
SC3060	Food Microbiology 4.5
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Total Credits	13.5

SOCIOLOGY

COURSES	CREDITS
SO2001	Sociology I 4.5
Choose any two of the following:	
SO2002	Sociology II 4.5
SO2020	Culture and Food 4.5
SO2030	Gerontology 4.5
SO2040	Community Leadership: An Applied Sociology 4.5
SO2050	Cultures of Africa 4.5
SO2060	Deviant Behavior 4.5
SO3010	Social Issues in Contemporary America 4.5
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Total Credits	13.5

THE HOSPITALITY COLLEGE

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

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

Transfer students with 90 credits or more are excused from the concentration requirement. However, all transfer students within The Hospitality College with two or more electives are urged to pursue and declare a concentration as a value-added component of their degree.

CASINO AND GAMING OPERATIONS

COURSES		CREDITS
PS2060	Psychological and Socioeconomic Issues of Gaming	4.5
RL2070	The Gaming Industry	4.5
Choose one of the following:		
AC3055	Casino Accounting	4.5
RL3010	Managing Casino Operations	4.5
Total Credits		13.5

COMMERCIAL RECREATION

COURSES		CREDITS
RL1010	Commercial Recreation	4.5
Choose any two of the following:		
EP2030	The Business Plan	4.5
HM3060	Private Club Management	4.5
HM3080	Entertainment Management	4.5
RL2060	Camp Administration	4.5
RL2070	The Gaming Industry	4.5
SF2020	Event Management	4.5
Total Credits		13.5

ENTERTAINMENT MANAGEMENT

COURSES		CREDITS
HM3080	Entertainment Management	4.5
Choose two of the following:		
RL2070	The Gaming Industry	4.5
RL3010	Managing Casino Operations	4.5
SF2020	Event Management	4.5
SF3045	Media Relations	4.5
Total Credits		13.5

ENTREPRENEURSHIP

COURSES		CREDITS
EP2030	The Business Plan	4.5
Choose two of the following:		
EP2040	Financing the Entrepreneurial Venture	4.5
EP4010	Managing Change and Innovation	4.5
HM3055	Franchising Opportunities	4.5
HM4011	Hospitality Management Consulting	4.5
HM4012	Developing and Managing a Small Hospitality Lodging Property	4.5
HM4050	Developing Hospitality Properties	4.5
Total Credits		13.5

FOOD & BEVERAGE

COURSES		CREDITS
FM3010	Beverage Service Management	4.5
Choose two* of the following:		
FM1025	Menu Design & Analysis	4.5
FM3030	Facilities Design & Analysis	4.5
FM4010	Beverage Appreciation	4.5
FM4040	Contract Food Service Management	4.5
HM3060	Private Club Management	4.5
FM2070	Nutrition	4.5
Total Credits		13.5

* If FM3010 is a required course in the student's major, the student will choose three courses from the list above, instead of two.

HOSPITALITY SALES & MEETING MANAGEMENT

COURSES	CREDITS
HM3020 Trade Show/Exposition Management	4.5
Choose any two of the following:	
HM2011 Hospitality Sales & Meeting Mgmt.	4.5
HM3080 Entertainment Management	4.5
MK1002 Consumer Behavior	4.5
MK3040 Electronic Commerce	4.5
SF2020 Event Management	4.5
SF3045 Media Relations	4.5
TT3050 Managing Negotiations The Service Industry	4.5
Total Credits	13.5

RESORT MANAGEMENT

COURSES	CREDITS
RL2020 Resort Management	4.5
Choose any two of the following:	
HM1010 Front Office Operations	4.5
HM2011 Hospitality Sales & Meeting Management	4.5
HM3080 Entertainment Management	4.5
RL2040 Outdoor Recreation Planning	4.5
TT3010 Dynamics of Tourism	4.5
TT3020 Ecotourism	4.5
Total Credits	13.5

ROOMS DIVISION MANAGEMENT

COURSES	CREDITS
HM3001 Rooms Division Management	4.5
Choose two of the following:	
HM4011 Hospitality Management Consulting	4.5
HM4012 Developing and Managing a Small Hospitality Lodging Property	4.5
HM3010 Hospitality Property Management	4.5
HM3030 Hospitality Property Operations	4.5
HM3040 Managing Quality Services	4.5
HM3055 Franchising Opportunities	4.5
HM4050 Developing Hospitality Properties	4.5
Total Credits	13.5

SPORTS MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
LI3040 Sports in Literature	4.5
SF3020 Professional Sports Management	4.5
SF3030 Athletic Coaching and Administration	4.5
SF3050 Sports Marketing	4.5
Total Credits	13.5

TOUR MANAGEMENT OPERATIONS

COURSES	CREDITS
TT2030 Tour Management	4.5
Choose two of the following:	
RL2020 Resort Management	4.5
RL2070 The Gaming Industry	4.5
TT3020 Ecotourism	4.5
TT3030 International Policies of Tourism	4.5
TT3050 Managing Negotiations in the Service Industry	4.5
Total Credits	13.5

TOURISM PLANNING AND DEVELOPMENT

COURSES	CREDITS
TT3030 International Policies of Tourism	4.5
TT4015 Planning for Tourism Development	4.5
Choose one of the following:	
HM4020 Cultural Diversity Management	4.5
SF3045 Media Relations	4.5
TT3020 Ecotourism	4.5
TT3050 Managing Negotiations in the Service Industry	4.5
Total Credits	13.5

THE COLLEGE OF BUSINESS

FASHION

Choose any three of the following courses.

COURSES		CREDITS
RT1010	Textiles	4.5
RT1020	The Business of Fashion	4.5
RT1050	Visual Merchandising	4.5
RT2020	Fashion Design for the Apparel Industry	4.5
RT2050	Fashion Promotion	4.5
RT3070	Textile Design for the Apparel and Home Furnishings Industry	4.5

Total Credits **13.5**

NOTE: Fashion and Retailing majors are not eligible for this concentration.

FINANCIAL SERVICES MANAGEMENT

Choose courses to total 13.5 credits.

COURSES		CREDITS
FI2001	Introduction to Investments	4.5
FI2002	Mutual Funds	4.5
FI3050	International Banking & Finance	4.5
FI3070	Series 7 Securities	9.0

Total Credits **13.5**

HUMAN RESOURCE MANAGEMENT

Choose any three of the following courses.

COURSES		CREDITS
MG3050	Compensation & Benefits Management	4.5
MG3060	Human Resources Training & Development	4.5
MG4040	Contemporary Management	4.5
MG4070	Human Resources Management Strategy	4.5

Total Credits **13.5**

LEGAL ISSUES

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

COURSES		CREDITS
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Choose one of the following introductory courses:

LW2001	Legal Environment of Business I	4.5
LW2010	Hospitality Law	4.5

Choose two of the following advanced courses:

LW1060	The Law of Torts*	4.5
LW2080	Criminal Law I	4.5
LW3015	Crime and Constitutional Issues	4.5
LW3020	The Law of Contracts & Sales*	4.5
LW3030	Environmental Law	4.5
LW3060	Administrative Law*	4.5
LW3065	Discrimination	4.5
LW3071	Criminal Law II	4.5
LW3080	Cyberlaw	4.5

Total Credits **13.5**

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

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

OPERATIONS MANAGEMENT

Choose any three of the following courses.

COURSES		CREDITS
IB3050	Export Procedures & Practices	4.5
MG2030	Service & Production Operations Management	4.5
MG3040	Process & Quality Management	4.5
MG4050	Operation Management Strategy	4.5

Total Credits **13.5**

RETAIL

COURSES		CREDITS
RT1005	Introduction to Retailing	4.5
Choose two of the following:		
RT2060	Retail Industry Seminar	4.5
RT3010	Merchandise Buying	4.5
RT3030	Comparative Retail Strategies	4.5

Total Credits **13.5**

NOTE: Fashion and Retailing majors are not eligible for this concentration.

THE SCHOOL OF TECHNOLOGY

BUSINESS PROGRAMMING

COURSES		CREDITS
CM1041	Data Structures	4.5
CB2012	Business Programming I	4.5
CB2023	Business Programming II	4.5
Total Credits		13.5

COMPUTERIZED DRAFTING

COURSES		CREDITS
CD1001	Computer Aided Drafting I and Lab	6.0
CD2002	Computer Aided Drafting II and Lab	6.0
CD2003	Computer Aided Drafting III and Lab	6.0
Total Credits		18.0

DATABASE MANAGEMENT

COURSES		CREDITS
CB2026	Database Concepts	4.5
CB2037	Database Design	4.5
IS3014	Information Management	4.5
Total Credits		13.5

DESKTOP PUBLISHING

COURSES		CREDITS
CM1030	Introduction to Programming	4.5
IS4000	Multimedia Design I	4.5
IS4025	Desktop Publishing	4.5
Total Credits		13.5

MULTIMEDIA

COURSES		CREDITS
IS4000	Multimedia Design I	4.5
IS4001	Multimedia Applications	4.5
IS4002	Advanced Multimedia	4.5
Total Credits		13.5

NETWORKING

COURSES		CREDITS
CM2005	Introduction to Data Communications	4.5
IS4012	Introduction to Networking	4.5
IS4030	Client/Server Computing	4.5
Total Credits		13.5

PROGRAMMING

COURSES		CREDITS
CM1041	Data Structures	4.5
CM2042	Advanced Programming Concepts	4.5
CM2045	Object Oriented Programming	4.5
Total Credits		13.5

SYSTEMS ENGINEERING

COURSES		CREDITS
CB2006	Systems Analysis & Design	4.5
CB4010	Intelligent Systems	4.5
EG3020	Systems Engineering I (Principles)	4.5
EG3090	Systems Performance & Measurement	4.5
IS4015	Systems Modeling & Simulation	4.5
Total Credits		22.5

NOTE: All five courses must be taken to earn the concentration.

Course Descriptions

GUIDE TO THE ALPHA-NUMERIC COURSE NUMBERING SYSTEM

Alphabetic Code	Discipline
AC	Accounting
AD	Advertising Communications
AR	Art
BU	Business
CA	Culinary Arts
CB	Computer/Business Applications
CD	Computerized Drafting
CG	Computer Graphics
CM	Computer Science
EC	Economics
EG	Electronics Engineering
EN	English
EP	Entrepreneurship
EQ	Equine
ESL	English Language Institute
ET	Electronics Technology
FI	Financial Services Management
FM	Food Service Management
FR	French
GR	German
HI	History
HM	Hospitality Management
IB	International Business
IH	International Hotel & Tourism
IS	Information Science
IT	Information Technology
LD	Leadership Studies
LI	Literature
LW	Law
MG	Management
MK	Marketing
MT	Mathematics
NU	Culinary Nutrition
PA	Baking & Pastry Arts
PD	Professional Development
PH	Philosophy
PS	Psychology
PT	Political Science
RE	Religion
RL	Recreation/Leisure Studies
RT	Retail
SC	Science
SE	Secretarial
SF	Sports/Entertainment/Event Management
SL	Service Learning
SO	Sociology
SP	Spanish
SS	Student Success
TR	Therapeutic Recreation
TS	Technical Science
TT	Travel/Tourism
Varies	Cooperative 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
2	Sophomore level
3	Junior level
4	Senior level
5	Graduate level
6	Graduate level

Miscellaneous

CS	Denotes a career sampler course
GS	Denotes a general studies course outside of the School of Arts & Sciences
H	Denotes an honors course
SL	Denotes a possible service learning module
WI	Denotes a writing-intensive course

ACCOUNTING

(College of Business)

AC1001 INTRODUCTION TO ACCOUNTING I AND LAB

Accounting I is designed to acquaint students with the nature and purpose of accounting, and the accounting cycle, including preparation of financial statements, accounting systems design as they pertain to specialized journals, cash, accounts receivables and inventories. Quarter Credit Hours 5.5

AC1002 INTRODUCTION TO 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. Prerequisite: AC1001 or AC1011 or AC1021. Quarter Credit Hours 5.5

AC1011 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, adjusting entries, the worksheet, financial statements and the year-end closing process. The student will learn the complete accounting cycle for a proprietorship and corporation form of business using either a periodic or perpetual inventory accounting system. Quarter Credit Hours 5.5

AC1012 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: AC1001 or AC1011 or AC1021. Quarter Credit Hours 5.5

AC1021 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

AC1022 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: AC1001 or AC1011 or AC1021. Quarter Credit Hours 5.5

AC2010 PERSONAL BUDGETING AND PLANNING

This course focuses on personal financial planning for a variety of life situations. Topics include money management strategies, consumer credit, insuring

your resources, and personal purchasing decisions. Topics are discussed with real-world applications. Quarter Credit Hours 4.5

AC2011 FEDERAL TAXES I

A study is made of federal tax laws and treasury regulations and their application to the income of individuals. Practice is given in the preparation of the tax returns, supplemental forms and schedules required to be filed by individuals. Prerequisite: AC1002 or AC1012 or AC1022. Quarter Credit Hours 4.5

AC2021 INTERMEDIATE ACCOUNTING TOPICS I

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

AC2022 INTERMEDIATE ACCOUNTING TOPICS II

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

AC2023 INTERMEDIATE ACCOUNTING TOPICS III

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

AC2031 COST ACCOUNTING PROCEDURES I

This course provides an introduction to accounting in a manufacturing business. The traditional job and process costing procedures are studied, along with the non-traditional backflush costing. Other typical areas that are studied include cost behavior analysis and problems associated with manufacturing costs. Prerequisite: AC1002 or AC1012 or AC1022. Quarter Credit Hours 4.5

AC2070 STUDENT PAYROLL PRACTICUM

The student payroll department is responsible for the processing and accounting functions for Johnson & Wales' 1,200 student employees. The student payroll practicum experience enables the student to train in an environment that is constantly confronted with deadlines. The student is able to obtain hands-on experience in the payroll function from the hiring process through recording the accounting activity for payroll cost distribution. Prerequisites: Permission of Accounting Chair and Practicum Director. Quarter Credit Hours 1.5

AC2071 ACCOUNTING CLERK PRACTICUM

The Accounting Clerk Practicum offers the student hands-on experience performing accounting functions at University property locations. This phase of the practicum utilizes the account functions at the Downtown Bookstore (operated by Barnes & Noble Bookstores Inc.) and dining service locations. The student receives experience in accounts receivable, inventory and sales reporting. This practicum not only offers the student

experience in basic accounting functions, but more important, offers students valuable operational experience. Prerequisites: Permission of Accounting Chair and Practicum Director.
Quarter Credit Hours 1.5

AC2072 FINANCIAL AID GENERAL LEDGER PRACTICUM

The Financial Aid General Ledger Practicum will expose the student to the basics of general ledger accounting as it pertains to the Federal Financial Aid Program. Prerequisites: Permission of Accounting Chair and Practicum Director.
Quarter Credit Hours 1.5

AC2073 FEDERAL FINANCIAL AID CASH AND REPORTING PROCEDURES PRACTICUM

This accounting practicum will offer students hands-on experience performing the reconciliation of the receipt and disbursements of loan funds and reporting and reconciling transactions with an outside agency. Prerequisites: Permission of Accounting Chair and Practicum Director.
Quarter Credit Hours 1.5

AC2074 ACCOUNTS PAYABLE PRACTICUM

This practicum experience will challenge the accounting student in areas of hospitality, auxiliary services and University accounts payable functions. The student will learn the voucher payable system and other internal control procedures to assure every disbursement by check is a proper payment. The student will also interface with vendors and management personnel. Prerequisites: Permission of Accounting Chair and Practicum Director.
Quarter Credit Hours 1.5

AC2075 ACCOUNTS RECEIVABLE PRACTICUM

The Accounts Receivable Practicum offers the student hands-on experience performing various accounts receivable functions including posting, reconciliation, calculation and setting up of an allowance for uncollectible amounts. Prerequisites: Permission of Accounting Chair and Practicum Director.
Quarter Credit Hours 1.5

AC3012 FEDERAL TAXES II

This course involves the study of federal tax laws pertaining to partnerships, corporations, estates and trusts. Topics include the preparation of tax returns involving special problems, such as those associated with corporate reorganizations, personal holding companies and net operating losses. Prerequisite: AC2011.
Quarter Credit Hours 4.5

AC3020 MANAGERIAL FINANCE

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. (Course is not open to Accounting majors.) Prerequisites: TS1010 and AC1002 or AC1022.
Quarter Credit Hours 4.5

AC3025 HOSPITALITY FINANCIAL MANAGEMENT AND LAB

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: AC1002 or AC1012.
Quarter Credit Hours 5.5

AC3030 NOT-FOR-PROFIT ACCOUNTING

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

AC3032 COST ACCOUNTING PROCEDURES II

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

AC3040 AUDITING

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

AC3045 INTERNAL AUDITING

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

AC3050 ADVANCED ACCOUNTING

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

AC3055 CASINO ACCOUNTING

This course instructs students on the characteristics of casino accounting by providing a history of the gaming industry. This history describes the evolution of the systems of internal control used in casino operations, and illustrates the accounting methods used to comply with state and federal regulations according to generally accepted accounting principles and the AICPA Audits of Casinos (Audit and Accounting Guide). Prerequisites: AC1002, or AC1012, or AC1022.
Quarter Credit Hours 4.5

AC3060 ACCOUNTING INFORMATION SYSTEMS

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

AC3070 ACCOUNTING FOR MUTUAL FUNDS

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

AC3071 GENERAL LEDGER PRACTICUM

The student receives direct experience in all facets of general ledger maintenance. Lotus applications are also introduced to facilitate month-end activities. Students will also assist in performing bank reconciliations. Prerequisites: Permission of Accounting Chair and Practicum Director. Quarter Credit Hours 1.5

AC3072 ACCOUNTING CYCLE PRACTICUM

Students in this practicum perform all accounting cycle functions for the smaller practicum property operations of Johnson & Wales. This practicum experience is similar to the employment experience an individual would receive in a medium-size CPA firm servicing an entrepreneur client base. The distinguishing factor in this practicum is that the student is responsible for all accounting cycle activities of the entity. Prerequisites: Permission of Accounting Chair and Practicum Director. Quarter Credit Hours 1.5

AC3075 FINANCIAL MANAGEMENT

Financial management is designed to acquaint the student with the basic tools required to perform financial analysis and planning, working capital management and capital budgeting in a business environment. Prerequisite: AC1002 or AC1E02 or AC1022 or AC1E22. Quarter Credit Hours 4.5

AC3080 FORENSIC ACCOUNTING

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

AC4012 TAXES AND BUSINESS DECISIONS

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

AC4050 INTERNATIONAL ACCOUNTING

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

AC4060 ACCOUNTING SEMINAR

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

AC4070 FINANCIAL REPORTING AND BUDGETING PRACTICUM

Classroom theory is supplemented with experience in preparing monthly income statements and budget results for the University. The student will also be exposed to valuable account analysis techniques. Prerequisites: AC3071 and permission of Accounting Chair and Practicum Director. Quarter Credit Hours 1.5

AC4072 INTERNAL AUDIT PRACTICUM

This practicum experience will be available to students who demonstrated outstanding performance in all accounting practicum programs. Training in Johnson & Wales' Audit Department, the student will perform operational and financial audit functions on practicum property and selected University operations. Prerequisites: AC3040 and permission of Accounting Chair and Practicum Director. Quarter Credit Hours 1.5

AC4089 ACCOUNTING CAREER FOCUS PROGRAM

Accounting majors complete experiential education requirements via co-op, career studies program or summer work abroad program. These options can include individual or group work as part of a going-business operation. Quarter Credit Hours 13.5

ADVERTISING COMMUNICATIONS

(College of Business)

AD1010 MARKETING COMMUNICATIONS I

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

AD1011 MARKETING COMMUNICATIONS II

This second half of the introductory course emphasizes the creation and production of marketing communication messages. Students will learn media planning and purchasing. The use of combined media will be stressed to create synergy and greater efficiencies. Campaign planning will be experienced to include budget and performance measurement. Prerequisite: AD1010. Quarter Credit Hours 4.5

AD1021 PUBLIC RELATIONS CONCEPTS

This course introduces the basic concepts of public relations. It includes its origins, growth and present role in the profit and non-profit sectors of our economy. It also gives students an introductory sampling of practical public relations work. Key areas include: research, management by objectives, the nature of communication, evaluation techniques, the art of persuasion and writing the basic press release. Prerequisite: AD1011.
Quarter Credit Hours 4.5

AD2025 PUBLIC RELATIONS CASES AND PLANS

This course emphasizes the use of public relations to solve specific marketing communications problems faced by various organizations (corporate, non-profits, associations, government and others). Students develop overall programs using a mix of marketing communications tools and/or specific public relations plans, to reach target audiences through various media. Students gain expertise in writing public relations materials — news releases, articles, speeches, videos, presentations, press kit compilations — and in conducting media relations, press conferences, tours and special events. A realistic public relations plan/program will be developed. Prerequisite: AD1021.
Quarter Credit Hours 4.5

AD3001 CREATIVITY IN ADVERTISING

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

AD3003 ADVERTISING CAMPAIGNS

This course examines the role of advertising as a strategic promotional tool in helping organizations reach their marketing objectives. The focus will be on consumer advertising with special attention paid to major national brand advertising. The role of advertising research will be explained in the context of campaign development and post research analysis. Prerequisite: AD3001.
Quarter Credit Hours 4.5

AD4015 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: AD3001.
Quarter Credit Hours 4.5

AD4016 INTEGRATED MARKETING COMMUNICATIONS SEMINAR II

This course is the second part of AD4015. Students implement the strategy they developed in AD4015 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: AD4015.
Quarter Credit Hours 4.5

AD4086 MARKETING COMMUNICATIONS EXTERNSHIP PRACTICUM

The external practicum for Marketing Communications majors will allow seniors an opportunity to work in professional marketing communications-related positions for an 11-week period. Students are required to work a minimum of 270 hours in both paid and non-paid positions. The work schedule will be agreed to by the employer, student and faculty advisor. Prerequisite: Permission of Marketing Chair.
Quarter Credit Hours 9.0

ART

(School of Arts & Sciences)

AR2010 AN INTRODUCTION TO THE ART OF FILM

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

AR2020 INTRODUCTION TO ART

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

AR2030 MUSIC APPRECIATION

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

BAKING & PASTRY ARTS

(College of Culinary Arts)

PA1100 INTRODUCTION TO BREAD & ROLLS

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

Quarter Credit Hours 7.5

PA1200 CLASSICAL FRENCH PASTRIES

The objective of this course is to give the student basic working knowledge for the production of puff pastry, pâte à choux, mousses, custards and creams, with a daily emphasis on plated desserts.

Quarter Credit Hours 7.5

PA1300 HOT AND COLD DESSERT PRESENTATIONS

This dynamic course covers the basic techniques and presentations of traditional American and international desserts. The emphasis will be on pies, tarts, cookies, cheesecakes, ice creams, frozen yogurt, ices, fried desserts, baklava, strudel, fruit crisps and cobblers. The daily presentations of desserts will focus on individual plating and platters with an emphasis placed on modern presentations for restaurants, banquets, hotels and buffets.

Quarter Credit Hours 7.5

PA1400 INTRODUCTION TO CAKE DECORATING AND PETITS FOURS

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

Quarter Credit Hours 7.5

PA2100 ADVANCED CAKE DECORATING & CLASSICAL FRENCH TORTES

This course covers classical cakes designs as well as contemporary cake decorating techniques. To complement these items, students are shown the diversity of mousses and how they are utilized in the industry. The last section will introduce the student to making marzipan showpieces.

Quarter Credit Hours 7.5

PA2200 CHOCOLATE AND SUGAR ARTISTRY & SHOWPIECES

During this course, students will practice, using several methods, the proper chocolate tempering procedure. Hand-dipped and molded chocolate candies (pralines) will be produced, utilizing a variety of different chocolates, fillings, manufacturing and decorating techniques.

Students will design and create centerpieces and showpieces using mediums such as: chocolate, pastillage, royal icing, and poured and pulled sugar.

Quarter Credit Hours 7.5

PA2276 PASTRY ARTS INTERNSHIP

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

Quarter Credit Hours 15.0

PA2296 PASTRY ARTS COOPERATIVE EDUCATION

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

Quarter Credit Hours 15.0

PA3100 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 will be emphasized. Dessert menu development and writing will be introduced and implemented.

Quarter Credit Hours 7.5

PA3200 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 will be on developing skills in the area of piping and construction, using gum paste, rolled fondant, modeling chocolate and various icings.

Quarter Credit Hours 7.5

PA4099 ADVANCED BAKING AND PASTRY CAREER COOPERATIVE EDUCATION

Experiential learning takes place in diverse industry work settings. Students will apply their theoretical and practical knowledge under the supervision of a qualified pastry professional.

Quarter Credit Hours 15.0

PA4100 ARTISAN AND DECORATIVE BREAD CLASS

This course will cover breakfast pastries and enriched doughs as well as long fermentation in artisan bread techniques. Emphasis will be placed on the importance of the effects of various flours on finished products. The students will be asked to create theme-specific three-dimensional showpieces utilizing different decorative doughs.

Quarter Credit Hours 7.5

PA4200 ADVANCED SUGAR AND CHOCOLATE ARTISTRY AND TECHNIQUES

Students will build on the foundation laid in their sophomore sugar and chocolate artistry course. Emphasis will be 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, will also be introduced.

Quarter Credit Hours 7.5

BUSINESS

(College of Business)

BU3A91/BU3B91/BU3C91 DIRECTED WORK EXPERIENCE I

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences will revolve around a specific industry.

based or a functional area-based project. Prerequisite: Permission of department chair.
Quarter Credit Hours 4.5

BU3092 DIRECTED WORK EXPERIENCE II

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

BU3098 DIRECTED WORK EXPERIENCE III

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

BU4020 STRATEGY

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

BU4030 SENIOR SEMINAR

This final, College of Business capstone series course sharpens analytical skills and decision making, polishes business communications, and enhances teamwork abilities. The course is designed as a seminar in the truest sense, as the onus for success rests heavily on the student. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: BU4020
Quarter Credit Hours 4.5

BU4089 EXPERIENTIAL EDUCATION

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

COMPUTER/BUSINESS APPLICATIONS

(School of Technology)

CB2006 SYSTEMS ANALYSIS & DESIGN

This course presents a systematic approach to the development of business systems. By following this approach, the student will learn to design business systems that efficiently meet the goals and objectives of management. A major element of this course is a team project, where students utilize the systems approach in analyzing and designing a business system for the University or a business in the community. This class is highly recommended for non-computer

majors as well as required for majors in this program. Prerequisite: CM2015 or TS1010. (WI)
Quarter Credit Hours 4.5

CB2012 BUSINESS PROGRAMMING I

This course is designed to provide the student with an understanding of the use of programming in the business community. The student will learn how to program statements, translate into standard operations for generating reports, and file systems utilized in a business environment. The student will also examine how various types of storage and programming structures are implemented in the programming language. In addition, students will perform problem solving in the area of simple business functions. Program design, charting, coding, debugging, testing, execution and documentation will be accomplished. Topics include accessing files, decision structure, looping structures, report design, program structure, data types, data manipulation, and control break processing. Prerequisite: CM1030.
Quarter Credit Hours 4.5

CB2023 BUSINESS PROGRAMMING II

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

CB2026 DATABASE CONCEPTS

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

CB2037 DATABASE DESIGNS

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

CB3010 INTRODUCTION TO OPERATING SYSTEMS

This course includes a survey of the functional characteristics of complex operating systems and an introduction to the basic techniques of operating systems design. The course discusses the topics of hardware configuration, channel operation, interrupts, register functions, multiprogramming, multiprocessing, timesharing and JCL. Prerequisite: CM1030 or permission of department chair.
Quarter Credit Hours 4.5

CB4010 INTELLIGENT SYSTEMS

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

COMPUTER GRAPHICS

(School of Technology)

CG1001 VISUAL DESIGN

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

CG2001 BASIC DIGITAL IMAGING

Students participating in this course will learn basic digital image production techniques: digital photography, scanning, color correction, image manipulation and montage. Students will learn current industry standards and requirements for digital file types in publications, multimedia, video and Web. Students will be introduced to digital video editing concepts. This course has a lab component in which students are expected to complete graphics project work individually and on teams. Prerequisite: CG1001 or permission of instructor. Quarter Credit Hours 6.0

CG2005 INFORMATION ARCHITECTURE AND CONTENT PLANNING

This course provides an overview of planning and designing information for dynamic and interactive media solutions. Whether designing a Web site, an interactive tutorial, or a multimedia program, this course provides an introduction to design and planning strategies, tools, and techniques. The course introduces a variety of software and technology used as tools in the planning process. It covers industry standard approaches to visualizing information flow and planning user interactivity. Strategies for communication goals and requirements are reviewed. Content development and revision control for different communication problems, including linear text, hypertext, simulation, and graphics, are covered. Essential pre-production techniques such as flowcharting, storyboarding, scripting, publishing layout, mock-up, and prototyping are introduced. Content management techniques are reviewed. The course utilizes a number of software products and requires solid knowledge of current software applications, the internet, and file management systems. Prerequisites: CM1005, TS1010, or permission of instructor. Quarter Credit Hours 4.5

CG3001 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 will be taught. Students involved in this class will work with their original Web designs to produce a professional product suitable for portfolio. All student work will be subject to rigorous design critique and review through a professional design review process. Advanced use of industry standard design software and technology will be expected. This class will be offered in consecutive trimesters to provide continuity of works in progress. Prerequisite: IS2025. Quarter Credit Hours 4.5

CG3002 DESIGN STUDIO II

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 will be taught. Students involved in this class will work with their original Web designs to produce a professional product suitable for portfolio. All student work will be subject to rigorous design critique and review through a professional design review process. Advanced use of industry standard design software and technology will be expected. This class will be offered in consecutive trimesters to provide continuity of works in progress. Prerequisite: CG3001. Quarter Credit Hours 4.5

CG4040 NEW MEDIA LAB

Students participating in this course will learn advanced digital production techniques and tools for full motion sound and video editing. Students will explore current and emerging media standards and applications. The course will cover topics such as streaming video and converging desktop digital media, content management, and use of new media communication tools for Internet enabled businesses. Students will work independently and on project teams. Prerequisite: CG2001. Quarter Credit Hours 6.0

COMPUTER SCIENCE

(School of Technology)

CM1005 TOPICS IN COMPUTERS

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

CM1030 INTRODUCTION TO PROGRAMMING

This is an introductory programming course that emphasizes the fundamentals of structured programming using a high-level language. Top-down strategies and structured techniques are utilized in designing and developing computer programs for general and technical purposes. Design concepts, data stores, decisions, input/output, iteration, arrays, functions and subroutines are included. Prerequisite: CM1005 or TS1000. Quarter Credit Hours 4.5

CM1041 DATA STRUCTURES

This course is designed to provide the student with an understanding of the various structures used for storage and processing data. The student will participate in problem solving in the areas of general, technical and database applications. Topics include: records, unions, stacks, queues, linked lists, binary trees, dynamic memory allocation, file processing (text and binary), and hardware access. Prerequisite: CM1030.
Quarter Credit Hours 4.5

CM2005 INTRODUCTION TO DATA COMMUNICATIONS

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

CM2010 ASSEMBLER LANGUAGE PROGRAMMING

This course is designed to provide the student with an understanding of the relationship between hardware and software using machine and assembly language. The student will learn how simple statements translate into processor commands and will examine how various types of storage and programming structures are implemented in the system. The student will perform problem solving in the area of simple arithmetic and logic. Program design, charting, coding, debugging, testing, execution and documentation will be accomplished by all students. Topics include: using debug, decision structures, looping structures, addressing constructs, data types, program segments, memory modules, subroutines, and arrays. Prerequisite: CM1030 or permission of department chair.
Quarter Credit Hours 4.5

CM2015 COMPUTERS IN A BUSINESS ENVIRONMENT

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

CM2018 GUI CONCEPTS

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

CM2025 ADVANCED COMPUTER BUSINESS APPLICATIONS

This course presents intermediate and advanced microcomputer applications skills chosen on the basis of demand in local markets. A major part of the course involves "hands-on" laboratory use of software for managing graphic, numerical or text-based data in "what if" business simulations with emphasis placed on Core and Expert Level MOUS certification skills.

Computer-based software assessment software is used extensively as both a learning and skills measurement tool. Introductory skills in Personal Information Management, Web Site Creation, and Desktop Publishing Software are also covered and applied in lab assignments and projects. Prerequisite: CM2015.
Quarter Credit Hours 4.5

CM2030 COMPUTER VISION

This course provides an introduction to the basic elements of computer vision to all majors. Emphasis is placed on the intuitive and practical aspects of computer vision with very limited theory and math. The course involves intensive computer lab work and may include a project using the vision system of the "Mentor" robot that is used in the robotic course. The computer lab will include some applications in image processing. Prerequisite: CM1030 or equivalent.
Quarter Credit Hours 4.5

CM2042 ADVANCED PROGRAMMING CONCEPTS

This course is designed to introduce the student to the concepts of system and language interfacing. The student will create programs which will interface with computer hardware and with other programming languages. Topics will include: terminate and stay resident programs, device drivers and diagnostic software. Prerequisite: CM1041.
Quarter Credit Hours 4.5

CM2045 OBJECT-ORIENTED PROGRAMMING

This course is designed to provide the student with an understanding of object orientation and how it is used in programming. The student will be presented with topics such as classes, objects, inheritance and operator overloading. Each student will be responsible for designing, coding and testing various out-of-class assignments using an object-related programming language. Prerequisite: CM1041.
Quarter Credit Hours 4.5

CM2061 DIAGNOSTICS & MAINTENANCE

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

CM3001 ACTIVE SERVER PAGES (ASP)

This is an advanced programming course that emphasizes the fundamentals of Active Server Pages (ASP) using high-level programming languages SQL, JavaScript, VBScript, and HTML. Server-side programming is emphasized utilizing ODBC drivers to connect to popular databases. Client-side programming is covered to the extent of making Web forms that connect to a data source with some JavaScript used for field validation. Prerequisite: CM1030 and CM2015.
Quarter Credit Hours 4.5

COMPUTERIZED DRAFTING

(School of Technology)

CD1001 COMPUTER-AIDED DRAFTING I AND LAB

This course presents to the student the terminology, system hardware, disk operating system, Auto CAD software and various screen displays necessary to perform the basic computer-aided drafting functions. Related lab projects are included.
Quarter Credit Hours 6.0

CD2002 COMPUTER-AIDED DRAFTING II AND LAB

This is an intermediate level course in which the student will produce drawings in the various phases of drafting: architectural, electronic, mechanical. These drawings will be produced in two (2) dimensional views using features of the AutoCAD main menu to become familiar with accessing and using the drawing editor with advanced commands and an emphasis on productivity; an introduction to line and menu customization; 3D wireframe /surface /solid modeling and analysis. Related lab projects are included.
Quarter Credit Hours 6.0

CD2003 COMPUTER-AIDED DRAFTING III AND LAB

This is an advanced level course in which the student will use commands and techniques related to 3-D modeling and analysis, and parametric drafting using several parametric modeling software packages to create parts, assemblies and drawings to Industry standards. Related lab projects are included. Prerequisite: CD2002 or permission of department chair.
Quarter Credit Hours 6.0

CD2005 MECHANICAL CAD AND LAB

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

CD2010 ENGINEERING GRAPHICS AND LAB

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

CD2015 PRINCIPLES OF DESIGN

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

CD2060 ARCHITECTURAL CAD AND LAB

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

CD2070 CAD APPLICATIONS AND LAB

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

CD2094 PORTFOLIO DEVELOPMENT

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

CD3010 MATERIALS AND PROCESS ENGINEERING

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

CD3020 DESIGN II & PROJECT DEVELOPMENT

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

CD3030 INTRODUCTION TO CAD/CAM & LAB

This course is a continuation of CD2003, building on the general concepts of parametric modeling, applying the methodology of using parameters to create dynamic 3D models. The models are then transformed into manufacturing models using concepts of two- and three-axis machine tool paths. Concepts of computer numerical control machine technology (CNC), rapid prototyping and simulation modeling software is used. Prerequisite: CD2003, CD3020 or permission of department chair.
Quarter Credit Hours 6.0

CD4010 STANDARDS/CODES AND ERGONOMICS

This course is an introduction to standards and regulatory codes governing the design and manufacturing of products and work environments. Standards for procedures and processes as related to design, manufacture,

and configuration management are defined and case studies are used to develop relevant concepts. Codes and ergonomic concepts are presented and developed as the driving forces behind standards applied to design, manufacturing and work environments.
Quarter Credit Hours 4.5

CD4020 QUALITY CONTROL/PROFESSIONAL PRACTICE

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

CD4030 CONFIGURATION MANAGEMENT

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

COOPERATIVE EDUCATION

(College of Business, School of Technology and The Hospitality College)

Co-op

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

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

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

Quarter Credit Hours (in parentheses):

BU4093 Business Career Co-op (4.5)
BU4096 Business Career Co-op (9.0)
BU4099 Business Career Co-op (13.5)

HM4093 Hospitality Career Co-op (4.5)
HM4096 Hospitality Career Co-op (9.0)
HM4099 Hospitality Career Co-op (13.5)

IT4093 Technology Career Co-op (4.5)
IT4096 Technology Career Co-op (9.0)
IT4099 Technology Career Co-op (13.5)

Career Studies Program

Those desiring to participate in the three-term Career Studies Program must maintain a 3.00 GPA, must submit three letters of recommendation, and must secure approval from the chair responsible for their particular program.

Quarter Credit Hours (in parentheses):

BU4070 Career Studies Program Orientation Seminar (4.5)
BU4071 Career Studies Program I (4.5)
BU4072 Career Studies Program II (4.5)
BU4073 Career Studies Program III (4.5)
BU4075 Career Studies Program (13.5)
combines BU4071, BU4072 and BU4072 in one term

CULINARY ARTS

(College of Culinary Arts)

CA1315 STOCKS AND SAUCES

The daily production will focus on stocks, leading sauces, compound sauces, emulsion sauces, independent sauces and the basic classical vegetable cuts. Fundamentals of kitchen equipment, utensil identification, and principles of energy will also be explained. Cooking methods will be discussed with emphasis on simmering and boiling. Also, contemporary sauces, such as coulis and non-classical sauces, will be discussed.
Quarter Credit Hours 3.0

CA1325 ESSENTIALS OF DINING ROOM

Students are introduced to front-of-the-house operations and professional dining service techniques. Quality service, positive guest relations, effective communication skills, guest check writing and cash operations are emphasized. Students actively perform modern American plate service and hot and cold beverage service on a daily basis. Banquet, Buffet, French, Russian, and Family service styles are also introduced and analyzed.
Quarter Credit Hours 3.0

CA1335 CONTINENTAL CUISINE

Students engage in the discussion and application of basic cooking techniques with an emphasis on roasting and braising. Daily laboratory lectures and production revolves around cooking skills, basic menus and ingredients from continental Europe. Soup preparation, sauce making, basic knife skills, production organization, and time management are also discussed and applied during lab sessions. Production menus will reflect the cuisines of Great Britain/Northern Europe; Italy; Germany/Poland/Hungary and Spain/Portugal.
Quarter Credit Hours 3.0

CA1345 INTRODUCTION TO BAKING & PASTRY

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

CA1355 AMERICAN REGIONAL CUISINE

Students engage in the discussion and application of basic cooking techniques with an emphasis on stewing, grilling and broiling. Daily laboratory lectures and production revolve around cooking skills and regional

American menus and ingredients. Soup preparation, sauce making, basic knife skills, production organization, and time management are also discussed and applied during the lab sessions. The menus will reflect the cultural, historical and present day influence of New England/ Midwest cuisine, Southeast cuisine, Tex-Mex cuisine and West Coast cuisine. Major and sub-objectives will be emphasized.
Quarter Credit Hours 3.0

CA1365 PRINCIPLES OF BEVERAGE SERVICE

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

CA1375 NUTRITION & SENSORY ANALYSIS

Nutritional analysis of menus, recipes and cooking methods will be demonstrated. Daily production will focus on the practice of nutritional cookery with an emphasis on sautéing and steaming, and sensory analysis of food.
Quarter Credit Hours 3.0

CA1385 PRINCIPLES OF FOOD SERVICE PRODUCTION

Students are introduced to quantity food production and non-commercial food service. Lecture and laboratory activities include the application of basic cooking techniques in a volume-oriented environment.
Quarter Credit Hours 3.0

CA1395 STOREROOM OPERATIONS

Food service product identification, purchasing, handling, storage and evaluation are discussed and demonstrated in this course. Students actively engage in identifying and handling various fresh, frozen, canned and dry ingredients and sundry items during laboratory exercises. Purchasing automation and computerized purchasing systems are also discussed and demonstrated.
Quarter Credit Hours 3.0

CA1405 SKILLS OF MEATCUTTING

Purchasing, receiving, evaluating and proper storage procedures will be discussed. Emphasis is placed on primal and sub-primal cuts, federal inspections, grading, yields, and the classification of meats, poultry and game. Laboratory activities include hands-on fabrication of pork, beef, poultry and lamb.
Quarter Credit Hours 3.0

CA2176 CULINARY ARTS EXTERNSHIP

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

CA2215 GARDE MANGER

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

CA2225 CLASSICAL FRENCH CUISINE

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

CA2235 ADVANCED DINING ROOM PROCEDURES

Students are exposed to advanced table service techniques, tableside preparation, the importance of team service and guest satisfaction. Students apply team service utilizing primarily French and Russian service. Students are introduced to French, Italian, and German wines and the laws regulating them. Students gain experience in cash operational procedures, and are introduced to forecasting sales and merchandising.
Quarter Credit Hours 3.0

CA2245 INTERNATIONAL CUISINE

The course will focus on practicing baking, roasting, frying, sautéing, stir-frying, braising and steaming through menu production from countries including Mexico and the Caribbean; Spain and Morocco; Northern Italy; Southern Italy; Eastern Europe; Greece and Turkey; India, Indonesia, and Thailand; Japan, Korea, Philippines, and Polynesia; and China.
Quarter Credit Hours 3.0

CA2255 ADVANCED PATISSERIE/DESSERT

Emphasis will be placed on the production of creams, ice creams, sorbets, mousse, chocolate, strudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured.
Quarter Credit Hours 3.0

CA2276 CULINARY ARTS INTERNSHIP

Culinary Arts Internship provides students with a "hands-on" learning experience in preparing and serving food and beverages at the University's state-of-the-art internship facilities. (SL)
Quarter Credit Hours 15.0

CA2286 CULINARY ARTS INTERNATIONAL EXCHANGE

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hand-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland's most prestigious hotels. The educational learning takes place in 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.
Quarter Credit Hours 15.0

CA2296 CULINARY ARTS COOPERATIVE EDUCATION

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

CA3055 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.

Quarter Credit Hours 3.0

CA3065 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.

Quarter Credit Hours 3.0

CA3075 A LA CARTE RESTAURANT: EUROPE

Students are guided through planning and producing menu items in an a 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.

Quarter Credit Hours 3.0

CA3085 SPECIAL FUNCTION OPERATIONS

This course will guide the student in the principles of contracting, management, direction, presentation, service and evaluation of a special function. Students will analyze both case studies and their own special functions.

Quarter Credit Hours 3.0

CA3095 DESIGNING CONTEMPORARY PLATED DESSERTS

In this course, the student will 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.

Quarter Credit Hours 3.0

CA3155 VEGETARIAN CUISINE

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

Quarter Credit Hours 3.0

CA3165 LITE & HEALTHY DESSERTS

This course presents methods to increase the nutrient density of desserts by implementing sound nutrition principles to traditional desserts or in developing new dessert concepts. Daily production focuses on nutrition based preparation methods, which retain the quality of ingredients while offering variety and visual appeal.

Quarter Credit Hours 3.0

CA4055 FOODS OF THE WORLD

Students will research and produce menus representative of the cuisines of the Caribbean, Mexico, South America, Africa and the Middle East. Discussion will include the diffusion of such cuisines in contemporary cooking and the historical influence of these cultures.

Quarter Credit Hours 3.0

CA4065 FOODS OF ASIA AND THE ORIENT

The student will explore the planning and preparation of advanced menus reflecting influences from the countries of Asia. In an a la carte setting, this class provides students with a solid understanding of Asian food culture, cooking techniques, ingredients and dining styles. Emphasis will be placed on the cuisines of China, Vietnam, Thailand, Malaysia, Korea, Japan and the Philippines.

Quarter Credit Hours 3.0

CA4075 FOOD SERVICE TECHNOLOGY & DESIGN

This course will provide 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 will be discussed.

Quarter Credit Hours 3.0

CA4085 DINING SERVICE SUPERVISION

The course is designed to instruct students in dining room supervision in a la carte and banquet environments. The principles of dining room representation, organization, leadership and cost controls will be analyzed and implemented. Students will develop and evaluate performance standards, and implement cost controls in a supervisory mode.

Quarter Credit Hours 3.0

CA4095 OENOLOGY

This course provides a comprehensive study of wines. Emphasis will be 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 will incorporate discussions on the pairing of food and wine. Students will taste and analyze the classic styles of artisan cheeses from Europe and the US.

Quarter Credit Hours 3.0

CA4098 ADVANCED CULINARY NUTRITION CAREER COOPERATIVE EDUCATION

This capstone course will provide the student with experiential learning in diverse industry work settings. Students will apply their theoretical nutrition and practical knowledge under the supervision of an executive chef and/or registered dietitian. Upon completion, the student will gain an understanding of the demands and expectations of the nutrition-related food service industry. Academic credit is awarded for this hands-on experience.

Quarter Credit Hours 15.0

CA4099 ADVANCED CULINARY ARTS CAREER COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Students will apply their theoretical and practical knowledge under the supervision of an executive chef. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this "hands-on" experience.

Quarter Credit Hours 15.0

CA4155 ATHLETIC PERFORMANCE CUISINE

This laboratory course will emphasize the importance of how food can enhance athletic performance.

This course will focus on creating menus specifically geared for the training tables of various sports. Students will be encouraged to utilize their knowledge of sound nutrition principles to develop a cycle of meals for a specific sports season.

Quarter Credit Hours 3.0

CA4165 PRODUCT RESEARCH & 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 will complete the assigned product development experiments during the first few labs. In addition, student teams will develop and test a new product suitable for commercialization. This class is conducted in a non-production kitchen, and students will be expected to scale and convert formulas, complete basic costing calculations, and perform and interpret nutritional analyses. Prerequisite: FM3025. Quarter Credit Hours 3.0

CA4175 SPA CUISINE

Advanced techniques of nutritionally sound food preparation and menu development will be discussed as they apply to current research reflected in the current USDA food guide pyramid. Students will explore the unique flavor systems of the world as they impact ethnic cuisine. Emphasis will be on redesigning recipes which maintain the integrity of unique cultural flavors while adapting current nutritional research to health and well being. Applications will focus on recipe and menu development as it currently applies to current spa cuisine models. Prerequisite: Senior status. Quarter Credit Hours 3.0

CULINARY NUTRITION

(College of Culinary Arts)

NU3030 NUTRITIONAL 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 will be explored. (WI) Prerequisite: FM2050. Quarter Credit Hours 4.5

NU3050 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 will be traced throughout the human life span. Students will apply course content to situations relevant to both community and clinical settings. (WI) Quarter Credit Hours 4.5

NU4030 MEDICAL NUTRITION THERAPY

The course will familiarize the student with the principles of Medical Nutrition Therapy. The critical role of food and nutrients and their effects on various disease states will be discussed. Students will explore a variety of issues that may impact the management of existing diseases.

Quarter Credit Hours 4.5

ECONOMICS

(College of Business)

EC1001 MACROECONOMICS

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

EC1H01 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

EC2002 MICROECONOMICS

This course consists of microeconomic principles and issues. Course content examines and analyzes both the product and resource markets with emphasis on demand, supply and elasticities. In addition, the costs of production and the basic market models of firms' short run and long run operations are discussed. Other topics covered include various current domestic microeconomic problems, as well as international economic issues such as international trade and foreign exchange. Prerequisite: EC1001. (GS) Quarter Credit Hours 4.5

EC2010 ECONOMIC GEOGRAPHY

The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities will be presented to permit better insight into present world economic problems. The sources, applications and problems of energy are examined in order to better understand today's energy problems. Prerequisite: EC1001 or EC1H01. (GS) Quarter Credit Hours 4.5

EC3020 LABOR ECONOMICS

The purpose of this course is to develop the student's knowledge of labor history, practices, problems and policies and to develop objectivity in discussing and observing labor-management relations. Additional emphasis is placed on wage determination, labor markets and employment and unemployment problems and policies. Prerequisite: EC2002 or EC1H01. (GS) Quarter Credit Hours 4.5

EC3040 MONEY & BANKING

The purpose of this course is to provide the student with a knowledge of the nature and functions of money and credit and how the banking system operates to regulate and control money and financial institutions. Prerequisite: EC1001 or EC1H01. Quarter Credit Hours 4.5

EC3060 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: EC2002 or EC1H01. (GS)
Quarter Credit Hours 4.5

ELECTRONICS ENGINEERING

(School of Technology)

EG3010 INSTRUMENTATION & PROCESS CONTROL

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

EG3020 SYSTEMS ENGINEERING I (PRINCIPLES)

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

EG3025 LOGIC DESIGN

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

EG3030 ADVANCED MICROPROCESSORS & LAB

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

EG3040 TRANSFORM METHODS FOR ENGINEERING

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

EG3050 SIGNAL TRANSMISSION

The course provides in-depth knowledge in both theory and applications of signaling and transmissions. Topics include signals, basic signal conversions, analog and digital signal transmissions, interfacing, switching principles and photonic switching. Prerequisite: ET2016.
Quarter Credit Hours 4.5

EG3060 ADVANCED DATA COMMUNICATIONS

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

EG3070 NETWORKING I

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

EG3080 COMPUTER ARCHITECTURE

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

EG3090 SYSTEMS PERFORMANCE AND MEASUREMENT

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

EG4005 DIGITAL SIGNAL PROCESSING

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

EG4020 VLSI DESIGN AND LAYOUT

This design course covers CMOS technology and hierarchical VLSI design methodology with a system perspective. Topics include CMOS processing technology, symbolic layout of NMOS and CMOS, fabrication and layout process, floorplanning, analog and digital simulation of CMOS circuits, and chip performance.

This is a project-based course that requires intensive design and simulation work on computer. Prerequisite: ET2016.

Quarter Credit Hours 4.5

EG4066 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: EG4095 and senior status. (WI) Quarter Credit Hours 9.0

EG4070 NETWORKING II

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

EG4080 HARDWARE ORGANIZATION AND DESIGN

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

EG4091 SENIOR TECHNOLOGY INTERNSHIP

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

EG4092 SENIOR TECHNOLOGY EXTERNSHIP

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

EG4095 TECHNICAL PROJECT MANAGEMENT

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

ELECTRONICS TECHNOLOGY

(School of Technology)

ET1003 DC/AC CIRCUIT THEORY AND LAB

The primary focus of this course is upon the current, voltage and resistance dynamics within series, parallel and series/parallel circuits. Emphasis is upon the understanding and application of Ohm's Law and Kirchoff's Voltage & Current Laws. The principles and applications of alternating current (AC) circuit fundamentals are addressed with RL, RC and RLC circuits with sinusoidal inputs. Prerequisite: Basic algebra background.

Quarter Credit Hours 9.0

ET1010 SOLID STATE I: DEVICES AND LAB

This course covers theory and characteristics of common semiconductor devices; the basic circuits in which they are used are presented. Analytical models for these devices and circuits are developed. The terminology, symbols, and applications of diodes, zener diodes and bipolar transistors [BJT] are examined. The laboratory section provides the student with practical application experiences related to the subject material presented within the theory and analysis lectures. Emphasis is placed on both the breadboarding and simulation of circuits to determine device/component performance and operating conditions. Prerequisite: ET1003.

Quarter Credit Hours 6.0

ET1015 DIGITAL LOGIC AND LAB

This course provides a comprehensive study of the principles of digital electronics. Topics presented include numbering systems, logic functions, gate symbols, truth tables, identities rules and laws, the simplification of expressions using Boolean Algebra and Karnaugh mapping. The development and functions of basic digital circuits including flip flops, adders, subtractors, shift registers, encoders, decoders, multiplexers and other digital applications are studied. Related lab projects are included.

Quarter Credit Hours 6.0

ET1021 DIGITAL ELECTRONICS I

This is the first course in digital electronics. The purpose of this course is to provide a comprehensive study of the fundamentals of digital electronics. Topics presented include numbering systems, codes, logic functions, gate symbols, truth tables, identities, rules and laws, and the simplification of expressions using Boolean Algebra and Karnaugh Mapping. Analysis, design, and troubleshooting of logic functions and combination circuits will be the key elements explored within our simulation and hardware labs. Prerequisite: MT1010. Quarter Credit Hours 4.5

ET1022 DIGITAL ELECTRONICS II

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

ET2010 INSTRUMENTATION, TESTING AND MEASUREMENT

This course addresses the role of the measurement process for design, analysis and performance assessment of electronic devices, subsystems and systems. State-of-the-art technologies for instrumentation, measurement and testing are reviewed. Prerequisites: ET1003, MT1011. Quarter Credit Hours 4.5

ET2013 ELECTRONIC COMMUNICATIONS & LAB

This course was designed to introduce the student to the theory and applications of electronic communications. Topics will include review of electromagnetic theory, the principle of modulation and demodulation including amplitude, frequency and phase modulation. Principles of signal transmission and reception including DSB and SSB communication and description of basic hardware will be covered. A lab session will be included to illustrate various concepts regarding transmission and reception of signals, modulation and demodulation, and spectrum analysis of signals. Prerequisite: ET1010. Quarter Credit Hours 4.5

ET2016 SOLID STATE II: ELECTRONIC CIRCUITS & LAB

This second course on solid state electronics is designed to provide students with in depth knowledge in non-bipolar transistors, circuits and their applications. The 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: ET1010. Quarter Credit Hours 6.0

ET2020 MICROPROCESSORS & LAB

This is a basic course that includes the applications of memory circuits, A/D and D/A converters and RAM and ROM circuits. The course provides the student with knowledge of software and hardware applications associated with microprocessor devices. Emphasis is placed on the architecture of the popular 6502, 6800 and 8080 integrated circuit devices. The laboratory portion allows the student to use assembler language techniques to program the microprocessor to perform various arithmetic functions and to observe the relationship between the software and hardware aspects of basic microprocessor circuitry. Experiments in A/D and D/A conversion are also included. Prerequisites: ET1021 and ET1022. Quarter Credit Hours 6.0

ET2035 ROBOTICS

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

ET2091 SOPHOMORE TECHNOLOGY INTERNSHIP

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

ET2092 TECHNOLOGY EXTERNSHIP

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

ENGLISH

(School of Arts & Sciences)

EN0001 COMPOSITION LAB

Composition Lab supplies at-risk students with extended opportunities to develop writing skills concurrently being taught in EN1020, English Composition. Institutional Credits 1.5

EN1001 AN INTRODUCTION TO LITERARY GENRES

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

EN1H01 HONORS INTRODUCTION TO LITERARY GENRES

This honors 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. (SL) (WI) Quarter Credit Hours 4.5

EN1020 ENGLISH COMPOSITION

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

EN1H20 HONORS ENGLISH COMPOSITION

This course provides the honors student with a review of the fundamentals of writing concentrating on such areas as: sentence and paragraph development, punctuation and usage. The three-part construction of an essay as well as writing as a process are stressed. A research paper in addition to a minimum of two full-length essays are required course assignments. A writer's journal is also required. (WI) Quarter Credit Hours 4.5

EN1021 ADVANCED COMPOSITION AND COMMUNICATION

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

EN1H21 HONORS ADVANCED COMPOSITION AND COMMUNICATION

This honors course is a continuation of English Composition. Students will analyze, discuss and write more complex rhetorical strategies. Critical thinking in conceptualization, analysis and synthesis is reinforced as students develop essays, peer edit, and orally present their writing to the class. The opportunity to express ideas in written and oral form will be provided. Emphasis will be placed on expressing ideas with precision, clarity and economy. Business reports are also covered. Prerequisite: EN1H20. (WI)
Quarter Credit Hours 4.5

EN1050 COMMUNICATION SKILLS

This is an introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. The one-credit Feinstein Reading and Writing About Community Service course (SL1001) is offered during the last 10 class sessions of this course. See page 18 for more information. (SL)
Quarter Credit Hours 3.5

EN1H50 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 will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. The one-credit Feinstein Reading and Writing About Community Service course (SL1001) is offered during the last 10 class sessions of this course, to arrive at a total of 4.5 quarter credit hours. See page 18 for more information. (SL)
Quarter Credit Hours 3.5

EN2010 TECHNICAL WRITING

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

EN2030 INTRODUCTION TO NEWSWRITING

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

EN3030 INTRODUCTION TO FOOD WRITING

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

ENGLISH LANGUAGE INSTITUTE

(School of Arts & Sciences)

ESL901 ENGLISH FOR NON-NATIVE SPEAKERS, LEVEL 1

(Beginner — Advanced Beginner)

This course provides the student with an opportunity to develop basic skills in listening, speaking, reading and writing in the English language.
Quarter Credit Hours 1.5

ESL92C ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — ORAL COMMUNICATIONS

This is an intermediate-level speaking/listening course. Using authentic tapescripts, students will continue to develop language, vocabulary and listening skills. At this level, they will 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 ESL901 or appropriate placement exam.
Quarter Credit Hours 2.0

ESL92G ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — GRAMMAR

This is an intermediate-level grammar class designed to introduce and/or review verb tenses and other grammatical components. Students will work on perfecting their oral and written grammatical abilities in order to become more fluent in the English language. Prerequisite: Successful completion of ESL901 or appropriate placement exam.
Quarter Credit Hours 2.0

ESL92R ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — READING

This course is intended to provide practice in basic reading skills for intermediate-level ESL students so that they can use these skills to build vocabulary, and read more accurately, while learning to read more rapidly. Prerequisite: Successful completion of ESL901 or appropriate placement exam.
Quarter Credit Hours 2.0

ESL92W ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — WRITING

This is an intermediate-level writing course. Using a process writing approach, students will create, revise and edit paragraphs and essays. Peer conferencing and teacher conferencing provide constructive feedback. Prerequisite: Successful completion of ESL901 or appropriate placement exam.
Quarter Credit Hours 2.0

ESL93C ENGLISH AS A SECOND LANGUAGE —**ADVANCED LEVEL — ORAL COMMUNICATIONS**

This is an advanced-level speaking/listening course. Using authentic broadcasts from radio and television, this course helps students develop critical thinking skills as well as listening strategies. Debates and oral presentations based on thematic units develop speaking skills. Prerequisite: Successful completion of ESL92C or appropriate placement exam. Quarter Credit Hours 2.0

**ESL93G ENGLISH AS A SECOND LANGUAGE —
ADVANCED LEVEL — GRAMMAR**

This is an advanced-level course designed to develop grammar skills through contextualized exercises. The context reflects realistic language relevant to students' life experiences, leading to vocabulary development. Prerequisite: Successful completion of ESL92G or appropriate placement exam. Quarter Credit Hours 2.0

**ESL93R ENGLISH AS A SECOND LANGUAGE —
ADVANCED LEVEL — READING**

This advanced ESL reading course is designed to prepare 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 ESL92R or appropriate placement exam. Quarter Credit Hours 2.0

**ESL93W ENGLISH AS A SECOND LANGUAGE —
ADVANCED LEVEL — WRITING**

This course is designed to prepare advanced-level ESL students for college writing. Students will 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 ESL92W or appropriate placement exam. Quarter Credit Hours 2.0

ENTREPRENEURSHIP

(College of Business)

EP1001 INTRODUCTION TO ENTREPRENEURSHIP

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

EP2030 THE BUSINESS PLAN

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

EP2040 FINANCING THE ENTREPRENEURIAL VENTURE

Following the development of a business plan in EP2030, this course investigates funding sources for small businesses. The objective is to educate the

entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each. Prerequisites: AC1001 or AC1E01 or AC1021 or AC1E21, EP2030. Quarter Credit Hours 4.5

EP3010 SMALL BUSINESS CONSULTING

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

EP3020 COMMERCIALIZATION I: CREATING YOUR BUSINESS IDEA

This course introduces students to the process of creating, challenging and testing creative ideas that can be developed into viable businesses. The course focuses on three key areas that the creative entrepreneur must understand: stimulus response and ideation, new product/service invention, and incorporation of consumer/customer feedback. Topics covered include creative brain training, stimulus response ABCs, ideation, market opportunity identification, brainstorming, and business idea feasibility. Prerequisite: EP2040 or permission of the director of the Larry Friedman International Center for Entrepreneurship. Quarter Credit Hours 4.5

**EP3021 COMMERCIALIZATION II:
LAUNCHING YOUR BUSINESS IDEA**

This course introduces students to the process of seeking out, identifying, testing and creating new markets for a technically-feasible new business idea. The course focuses on six key areas: all forms of research; marketing with technology; the use, care and feeding of the worldwide media; the importance of planning and executing a viable business networking strategy to gain recognition, the pros and cons of current systems and distribution methods, and using the market to finance the new market entry. Prerequisite: EP3020. Quarter Credit Hours 4.5

EP4010 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. Quarter Credit Hours 4.5

EP4020 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: BU4020. Quarter Credit Hours 4.5

EP4089 ENTREPRENEURIAL PRACTICUM

Students work throughout their senior year in the Larry Friedman International Center for Entrepreneurship incubator to perfect the commercialization of their business idea. At the completion of the practicum, students should be prepared to take a plan to external financing sources. Quarter Credit Hours 9.0

EP4A89 ENTREPRENEURIAL PRACTICUM A

This is Part I of the senior year practicum. Students work throughout the year to perfect the commercialization of their business idea. At the completion of the practicum, students should be prepared to take a plan to financing sources.

Quarter Credit Hours 4.5

EP4B89 ENTREPRENEURIAL PRACTICUM B

This is Part II of the senior year practicum. Students work throughout the year to perfect the commercialization of their business idea. At the completion of the practicum, students should be prepared to take a plan to financing sources.

Quarter Credit Hours 4.5

EP4093 ENTREPRENEURIAL STUDIES EXTERNSHIP

Entrepreneur students will serve a one-term externship in an approved off-campus setting in conjunction with the two-term Entrepreneurship Practicum, typically in their senior year. Application is submitted during their junior year for assignment to an approved entrepreneurial mentor in a selected host business. The externship is designed to give students the opportunity to apply their formal education to actual work situations involving decision making in a risk environment. The student will work under the supervision of the entrepreneurial mentor. The student extern shall maintain a written log throughout the term of the externship. The extern will work 13-25 hours per week for 11 weeks at the approved host site. Prerequisites: EP1001 and EP2030.

Quarter Credit Hours 4.5

EQUINE

(College of Business)

EQ1001 INTRODUCTION TO HORSE MANAGEMENT

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. Skills acquisition in horse management techniques will include safe handling, restraint, identification, lunging and horse maintenance procedures.

Quarter Credit Hours 4.5

EQ1010 EQUINE PHYSIOLOGY & GENETICS

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, reproductive and urinary systems. Mendelian genetics is also studied with emphasis on coat color inheritance in the horse. The scientific conditioning of the horse for sports activities is studied with emphasis on interval training of the horse. An honors option is available.

Quarter Credit Hours 4.5

EQ1020 EQUINE ANATOMY & 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. An honors option is available.

Quarter Credit Hours 4.5

EQ1061 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

EQ1062 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: EQ1061.

Quarter Credit Hours 1.5

EQ1063 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: EQ1062.

Quarter Credit Hours 1.5

EQ1071 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

EQ1072 EQUINE MANAGEMENT PRACTICUM II

This course is designed to prepare students for presenting a horse in hand with emphasis on show and the marketing of sport horses. Other horse management skills developed include the application of tack fitting, emergency first aid and bandaging procedures and advanced lunging. Prerequisite: EQ1071.

Quarter Credit Hours 3.0

EQ2000 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 will be prepared to recognize and prevent health problems. Also covered are common pharmaceuticals, emergency health care and parasitology. Prerequisite: EQ1010. (WI)

Quarter Credit Hours 4.5

EQ2010 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. An honors option is available. Prerequisite: EQ1001.

Quarter Credit Hours 4.5

EQ2061 COMBINED TRAINING I

This course is a continuation of the Principles of Riding courses. 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: EQ1063.

Quarter Credit Hours 1.5

EQ2062 COMBINED TRAINING II

This course is a continuation of Combined Training I based on the rider's progress and development in the previous riding courses. Prerequisite: EQ2061. Quarter Credit Hours 1.5

EQ2063 COMBINED TRAINING III

This course is a continuation of Combined Training II based on the rider's progress and development in the previous riding courses. Prerequisite: EQ2062. Quarter Credit Hours 1.5

EQ2073 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: EQ1072. Quarter Credit Hours 1.5

EQ3000 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 will be studied including the paces, dressage movements and the applications of the aids. Prerequisite: EQ2063. Quarter Credit Hours 4.5

EQ3001 METHODS OF RIDING INSTRUCTION

This course will prepare the student to teach beginner and intermediate students. Topics of discussion will include the selection of school horses, qualities of an instructor, control of the ride, rider safety and school figures and exercises for the development of the rider. The student will develop lesson plans for various levels of riders and will implement these plans with practice teaching sessions at the Equine Center. The student will further develop observational and critical thinking skills by attending relevant clinics. Prerequisites: EQ2063, EQ3000. (SL) Quarter Credit Hours 4.5

EQ3010 EQUINE REPRODUCTION

This course is an advanced level course in equine reproductive physiology and breeding management. Topics will include the anatomy and physiology of the stallion's and mare's reproductive systems, conception, gestation, the birth process and care of the neonatal foal. New techniques in artificial insemination, semen shipment and embryo transfer will be studied. Field trips will enable the students to observe breeding and management techniques at selected farms. Prerequisite: Associate degree in Equine Studies or Equine Business Management or permission of the instructor. Quarter Credit Hours 4.5

EQ3020 HORSE SHOW MANAGEMENT & JUDGING

This course will study the management of horse shows with students planning and running a show. Topics studied will 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 will focus on the conformation of dressage, hunter, jumper and sport horse. The specifications for all classes will be studied, along with judging criteria and rules. Prerequisite: EQ1020. Quarter Credit Hours 4.5

EQ3061 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 will be used to measure the rider's progress as well as stadium jumping courses. Prerequisite: EQ2063. Quarter Credit Hours 1.5

EQ3062 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: EQ3061. Quarter Credit Hours 1.5

EQ3063 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: EQ3062. Quarter Credit Hours 1.5

EQ3070 HORSE TRAINING

This course will address the theories and methodology of training horses for the sport horse industry. Students will participate in video reviews and discussions of classical and alternate training theories. Practical use of training techniques will be addressed. This course is offered during the summer term only. Prerequisite: EQ3063, Riding Proficiency Level II and permission of instructor. Quarter Credit Hours 4.5

EQ4A15 SPECIAL TOPICS IN EQUINE STUDIES I

EQ4B15 SPECIAL TOPICS IN EQUINE STUDIES II

EQ4C15 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 will be required. Prerequisites: Completion of an associate degree and permission of the equine faculty. Quarter Credit Hours 1.5

EQ4A45 SPECIAL TOPICS IN EQUINE STUDIES I

EQ4B45 SPECIAL TOPICS IN EQUINE STUDIES II

EQ4C45 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 will be required. Prerequisites: Completion of an associate degree and permission of the equine faculty. Quarter Credit Hours 4.5

EQ4050 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 will be discussed as they relate to management efficiency. Students also participate in an extensive individual project on the development of an equine business. An honors option is available. Prerequisite: Associate degree in Equine Business Management or Equine Studies. Quarter Credit Hours 4.5

EQ4061 ADVANCED RIDING AND TRAINING I

This course emphasizes the training of the horse for dressage and jumping. The riders will 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 will be developed. Prerequisite: EQ3063. Quarter Credit Hours 1.5

EQ4062 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: EQ4061. Quarter Credit Hours 1.5

EQ4063 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: EQ4062. Quarter Credit Hours 1.5

EQ4089 EQUINE TERM ABROAD

Selected students in their senior year may elect to study at a specialized equine facility in England. The students will participate in dressage, stadium and cross country instruction and develop their barn management skills. Prerequisite: Senior standing and permission of the department chair. Quarter Credit Hours 15.0

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 standing and recommendation of department chair. Quarter Credit Hours 15.0

FINANCIAL SERVICES MANAGEMENT

(College of Business)

FI2001 INTRODUCTION TO INVESTMENTS

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

FI2002 MUTUAL FUNDS

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

FI2020 FINANCIAL SERVICES MANAGEMENT

This course serves as an introduction to financial services, financial markets and financial institutions. The banking, insurance and investment industries are described and analyzed. In addition, the economic environment of financial institutions is addressed with focus on the regulatory framework and the tax environment. Prerequisite: IB1001. Quarter Credit Hours 4.5

FI3010 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: AC1001 or AC1E01 or AC1021 or AC1E21. Quarter Credit Hours 4.5

FI3050 INTERNATIONAL BANKING & 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: AC1002 or AC1012 or AC1022. Quarter Credit Hours 4.5

FI3060 ADVANCED INVESTMENT PRACTICES

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

FI3070 SERIES 7 SECURITIES

This course prepares students to sit for the NASD Series 7 examination or who plan on pursuing a career in the financial services industry. The Series 7 exam qualifies people interested in gaining employment as a General Securities Registered Representative, which enables an individual to sell stocks, bonds and options. Topics include equities, debt/bonds, options, trading markets, regulations, tax laws, investment companies and initial public offerings. Prerequisite: AC1002 or AC1012 or AC1022. Quarter Credit Hours 9.0

FI4010 BANK MANAGEMENT

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

FI4020 INSURANCE

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. Students learn risk identification, analysis, measurement, control and financing, and study insurance markets, functions, coverage and benefits. Prerequisite: FI2020 or senior status. Quarter Credit Hours 4.5

FI4030 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: FI2020 or senior status. Quarter Credit Hours 4.5

FI4089 FINANCIAL SERVICES CAREER FOCUS PROGRAM

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

FOOD SERVICE MANAGEMENT

(College of Culinary Arts)

FM1055 BAKING FORMULA TECHNOLOGY

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

FM1060 SANITATION MANAGEMENT

Students will explore the fundamentals of food and environmental sanitation. This course will look at the origins of foodborne illness and the implementation of HACCP. The National Restaurant Association (NRA) certificate exam will be issued upon completion of the course. Quarter Credit Hours 2.0

FM1999 NATIONAL RESTAURANT ASSOCIATION SANITATION CERTIFICATION EXAM

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

FM2025 FOOD & BEVERAGE COST CONTROL

Food & Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting. Prerequisite: MT0001 or placement. (WI) Quarter Credit Hours 4.5

FM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROLS

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

FM2050 PERSONALIZED NUTRITION MANAGEMENT

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

FM3025 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. Quarter Credit Hours 4.5

FM3035 EXECUTIVE CHEF SUPERVISORY DEVELOPMENT

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 will 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 will be discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (WI) Quarter Credit Hours 4.5

FM3040 FOOD SERVICE FINANCIAL SYSTEMS

Students will 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. Quarter Credit Hours 4.5

FOOD SERVICE MANAGEMENT

(The Hospitality College)

FM1001 INTRODUCTION TO THE FOOD SERVICE FIELD

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

FM1025 MENU DESIGN & ANALYSIS

This course is designed to give students an understanding of the qualities of a menu planner. Students will recognize the importance of menu planning to a food service operation and learn how to write menus for each area of the food service industry including breakfast, lunch and dinner as well as standard and cycle menus. Quarter Credit Hours 4.5

FM1060 SANITATION MANAGEMENT

Students will explore the fundamentals of food and environmental sanitation. This course will look at the origins of foodborne illness and the implementation of HACCP. The National Restaurant Association (NRA)

certificate exam will be issued upon completion of the course.

Quarter Credit Hours 2.0

FM1070 FOODS I

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

FM1999 NATIONAL RESTAURANT ASSOCIATION SANITATION CERTIFICATION EXAM

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

FM2026 FOOD & BEVERAGE CONTROLS

This introductory course is designed to introduce the student to standards and procedures that increase the profitability of food and beverage operations in any industry setting through controlling cost and maximizing sales. Emphasis is placed on operating cycle of control, forecasting and budgeting. Prerequisite: MT1002 or higher. (WI)
Quarter Credit Hours 4.5

FM2040 GUEST SERVICE SYSTEMS

This introductory course is a study of guest services within the hospitality industry. Emphasis is placed on development of service standards, staffing requirements, merchandising and fiscal accountability. Prerequisites: FM1001 or TT1001 or HM1001 and MT0001/MT0005 or placement.
Quarter Credit Hours 4.5

FM2060 FOOD PREPARATION MANAGEMENT

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

FM2070 NUTRITION

This is a course in basic nutrition. Subject matter covered is the basic nutrient source, requirements and effects of deficiencies. The metabolic pathways for carbohydrates, protein and fats are analyzed. The role of mineral and vitamin interaction in the metabolic reactions are discussed. Utilization of computers into the analysis of diet is a key component of this course.
Quarter Credit Hours 4.

FM2080 FOOD SERVICE OPERATIONS

This intermediate level course is designed to complete the students' foundation in purchasing and food & beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students will also develop income statements and use spreadsheets to analyze food and beverage operations. Prerequisites: AC1012, FM1070.
Quarter Credit Hours 4.5

FM2099 FOOD SERVICE MANAGEMENT PRACTICUM

This course is a requirement for all students in the Food & Beverage Management and Restaurant Management associate degree programs. The practicum

provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front- and back-of-the-house operations.

Prerequisites: CA1325 or FM1070 and FM2040. (SL)
Quarter Credit Hours 13.5

FM3001 THE MANAGEMENT OF FOOD SERVICE SYSTEMS

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

FM3010 BEVERAGE SERVICE MANAGEMENT

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

FM3020 DINING SERVICE MANAGEMENT

This intermediate course concentrates on the comprehensive study of dining service operations within the food and beverage industry. Emphasis is placed on human resource development, staffing, facility design, internal marketing, and fiscal accountability. Prerequisite: FM2080.
Quarter Credit Hours 4.5

FM3030 FACILITIES DESIGN & ANALYSIS

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

FM3070 CONTEMPORARY ISSUES IN THE FOOD SERVICE INDUSTRY

This upper-level course focuses on the current issues impacting the food service industry. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics change on a term-by-term basis. Prerequisite: FM2060 or FM3001. (WI)
Quarter Credit Hours 4.5

FM4010 BEVERAGE APPRECIATION

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

FM4040 CONTRACT FOOD SERVICE MANAGEMENT

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

FM4060 HOSPITALITY OPERATIONS MANAGEMENT

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

FM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisite: FM2060 or FM3001. Quarter Credit Hours 4.5

FRENCH

(School of Arts & Sciences)

FR1001 CONVERSATIONAL FRENCH I

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

FR1002 CONVERSATIONAL FRENCH II

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

FR1003 CONVERSATIONAL FRENCH 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: FR1002 or equivalent. Quarter Credit Hours 4.5

FR1H01 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

FR1H02 FRENCH II HONORS

This course is an intensive, honors-level course and is a continuation of French I Honors. Emphasis will be placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. Proper protocol for doing business in European French-speaking countries will be the focus of the culture modules. Prerequisite: FR1H01 or equivalent. Quarter Credit Hours 4.5

FR4001 LANGUAGE & CULTURE LAB — FRENCH PART I

This course, providing students with basic conversational skills in the French language and an exposure to the cultural aspects of French-speaking countries, is designed to enable those who have completed the course to do business more effectively in the Francophone world. Quarter Credit Hours 1.0

FR4002 LANGUAGE & CULTURE LAB — FRENCH PART II

This course, providing students with basic conversational skills in the French language and an exposure to the cultural aspects of French-speaking countries, is designed to enable those who have completed the course to do business more effectively in the Francophone world. Prerequisite: FR4001. Quarter Credit Hours 1.0

GERMAN

(School of Arts & Sciences)

GR1001 CONVERSATIONAL GERMAN I

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

GR1002 CONVERSATIONAL GERMAN II

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

GR1003 CONVERSATIONAL GERMAN III

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

GR1H01 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

GR1H02 GERMAN II HONORS

This course is an intensive, honors-level course and is a continuation of German I Honors. Emphasis will be 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 will be the focus of several culture modules. Prerequisite: GR1H01 or equivalent. Quarter Credit Hours 4.5

GR4001 LANGUAGE & CULTURE LAB — GERMAN PART I

This course, providing students with basic conversational skills in the German language and an exposure to the cultural aspects of German-speaking countries, is designed to enable those who have completed the course to do business more effectively in the German-speaking world.

Quarter Credit Hours 1.0

GR4002 LANGUAGE & CULTURE LAB — GERMAN PART II

This course, providing students with basic conversational skills in the German language and an exposure to the cultural aspects of German speaking countries, is designed to enable those who have completed the course to do business more effectively in the German-speaking world. Prerequisite: GR4001.

Quarter Credit Hours 1.0

HISTORY

(School of Arts & Sciences)

HI2001 WORLD HISTORY TO 1500

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

Quarter Credit Hours 4.5

HI2002 WORLD HISTORY SINCE 1500

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

Quarter Credit Hours 4.5

HI3001 U.S. HISTORY FROM COLONIAL TIMES TO 1876

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

Quarter Credit Hours 4.5

HI3002 U.S. HISTORY SINCE 1877 (TO THE PRESENT)

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed on the rise of industrialization, urbanization and immigration; the coming of imperialism, the development of American foreign policy, the rise of big business; the growth of reform movements as seen in Populism, Progressivism and the New Deal; the Women's Movement, the Civil Rights Movement and recent developments.

Quarter Credit Hours 4.5

HI3005 AMERICAN ECONOMIC HISTORY

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

Quarter Credit Hours 4.5

HI3010 MODERN HISTORY

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

Quarter Credit Hours 4.5

HI4010 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.

Quarter Credit Hours 4.5

HI4020 AMERICAN GOVERNMENT

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

Quarter Credit Hours 4.5

HI4030 R.I. STATE EXTERNSHIP PROGRAM

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

Quarter Credit Hours 4.5

HOSPITALITY MANAGEMENT

(The Hospitality College)

HM1001 THE HOSPITALITY FIELD

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

Quarter Credit Hours 4.5

HM1010 FRONT OFFICE OPERATIONS

This course familiarizes students with the front office department of the hotel. Emphasis is placed on: guestroom availability, reservation processing, guest registration, night audit and check-out procedures

through a computerized property management system. The student will focus on all aspects of the unique relationship between the front office and other departments in the hotel. Prerequisite: FM1001 or HM1001 or RL1001 or TT1001.

Quarter Credit Hours 4.5

HM1011 HOSPITALITY INFORMATION TECHNOLOGY

This is an introductory course in information systems in the hospitality industry. The "smart classroom" course focuses on property management systems, Internet/Intranet systems and other forms of technology.

Prerequisite: HM1010.

Quarter Credit Hours 4.5

HM2010 CONVENTION & GROUP SALES

This course is designed to familiarize the student with the scope of convention and group business as it relates to the hospitality industry. Convention and group sales, including marketing, selling and organizing for selling, is covered. The service functions, including preparing for the event, managing food and beverage requirements and other ancillary services, are addressed. A directed work project may be incorporated into this course.

Prerequisite: FM1001 or HM1001 or RL1001 or TT1001 or an A.A.S. degree in Culinary Arts or Baking & Pastry Arts. (WI)

Quarter Credit Hours 4.5

HM2011 HOSPITALITY SALES AND MEETING MANAGEMENT

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

Quarter Credit Hours 4.5

HM2030 HOSPITALITY HUMAN RESOURCE AND DIVERSITY LEADERSHIP

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

Quarter Credit Hours 4.5

HM2050 INTERNATIONAL TOUR AND HOTEL OPERATIONS

This upper-level course, taught only on a campus outside of the U.S. during a term abroad program, focuses on the operations of international tour companies, hotel chains, independent hotels, railroads, motorcoach companies, public bus lines and cruise lines. Prerequisite: Must be accepted in Term Abroad Program, junior year status.

Quarter Credit Hours 9.0

HM2098 HOTEL EXTERNSHIP

This externship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments will incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts. A limited number of students from Continuing Education and branch campuses may be able to substitute this course for HM2099. Students need to see their respective dean for admission procedures to this course. Prerequisites: FM1070, FM2040, HM1011.

Quarter Credit Hours 13.5

HM2099 HOTEL INTERNSHIP

All students majoring in Hotel Management are required to participate in the Hotel Internship at one of the University's practicum properties. The internship provides an in-depth experience in the lodging and food and beverage departments. Rotational assignments will incorporate both front- and back-of-the-house operations within each department. Prerequisites: FM1070, FM2040, HM1011.

Quarter Credit Hours 13.5

HM3A91/HM3B91/HM3C91

DIRECTED WORK EXPERIENCE I

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

Quarter Credit Hours 4.5

HM3001 ROOMS DIVISION MANAGEMENT

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

Quarter Credit Hours 4.5

HM3010 HOSPITALITY PROPERTY MANAGEMENT

Students are introduced to professional housekeeping and the administration of a housekeeping/environmental services department. The student will become acquainted with the maintenance of the physical plant and the supervision and motivation of its employees. A directed work project may be incorporated into this course.

Quarter Credit Hours 4.5

HM3015 DYNAMICS OF RECREATION/LEISURE MANAGEMENT & TRAVEL-TOURISM

This upper-level course provides students with an overview of the hospitality industry and of various career opportunities within the industry. A historical development of the Recreation/Leisure and Travel-Tourism industries is reviewed. Emphasis is placed on foundations and functions within the related industries. Prerequisites: HM2099 or FM2099.

Quarter Credit Hours 4.5

HM3020 TRADE SHOW/EXPOSITION MANAGEMENT

This course is designed to give the student practical experience in developing a trade show or exhibition with special emphasis on pre-planning, budget preparation, advertising and/or public relations, and exhibit setup, including exhibit registration, booth accommodations and assignments, draping, audiovisual, programming and wrap-up. A directed work project may be incorporated into this course. Prerequisite: HM2010 and TT2040.

Quarter Credit Hours 4.5

HM3025 DYNAMICS OF HOTEL-RESTAURANT & RECREATION/LEISURE MANAGEMENT

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

Prerequisite: TT2099.

Quarter Credit Hours 4.5

HM3030 HOSPITALITY PROPERTY OPERATIONS

This course introduces the student to the role of the engineer as a manager. Essential elements of management are investigated as they apply to the engineering problems of the lodging industry. The student is introduced to the technical requirements as established by law and need. Structural maintenance and energy conservation are also introduced. A directed work project may be incorporated into this course. Prerequisite: Junior status or permission of the Chair. Quarter Credit Hours 4.5

HM3035 DYNAMICS OF HOTEL-RESTAURANT & TRAVEL-TOURISM MANAGEMENT

This course is designed to introduce the student to the Hotel-Restaurant and Travel-Tourism industries through a review of their historical developments. Emphasis will be placed on the foundations and functions within the hospitality industries. The student's chosen career path will be integrated into this course. Prerequisite: RL2099. Quarter Credit Hours 4.5

HM3040 MANAGING QUALITY SERVICES

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

HM3050 HOSPITALITY STRATEGIC MARKETING

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

HM3055 FRANCHISING OPPORTUNITIES

This course focuses on business format franchising. Students gain experience in evaluating franchise offerings, as well as evaluating their own suitability to be franchises. The advantages and disadvantages of franchising are reviewed, analyzed and discussed. The concepts are relevant for any student interested in becoming an owner of a franchised business. Prerequisites: HM3050 or MK1001 and AC1012 or AC1022 or AC1002. Quarter Credit Hours 4.5

HM3060 PRIVATE CLUB MANAGEMENT

This upper level course examines the private club industry and its specific challenges. Emphasis is placed upon the manager's role with the governing board, membership, staff and management of the clubhouse and recreation activities. Prerequisites: FM1001 or HM1001 or RL1001 or SF1001 or A.A.S. degree in Culinary Arts or Baking & Pastry Arts. Quarter Credit Hours 4.5

HM3070 CONTEMPORARY ISSUES IN THE HOTEL/RESTAURANT INDUSTRY

This upper-level course focuses on the current issues impacting hospitality management. Emphasis is placed

on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics may change on a term-by-term basis. Prerequisite: HM2099. (WI) Quarter Credit Hours 4.5

HM3080 ENTERTAINMENT MANAGEMENT

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

HM3092 DIRECTED WORK EXPERIENCE II

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

HM3098 DIRECTED WORK EXPERIENCE III

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

HM4010 HOSPITALITY DEVELOPMENT ISSUES

This course is designed to develop and address the contemporary issues affecting the hospitality industry. Due to the evolving nature of these issues, a specific course description will be posted before registration. Prerequisites: MT2001, senior standing and permission of the instructor. Quarter Credit Hours 4.5

HM4011 HOSPITALITY MANAGEMENT CONSULTING

This is an upper-level course designed to give students insight into management consulting for enterprises in the hospitality industry. Using a variety of teaching methods, including the case study approach, simulated consulting assignments will be introduced into the classroom to fine-tune the critical thinking and decision-making abilities of the student. The spectrum of management consulting providers, ranging from large international firms to sole practitioners, will be reviewed. Prerequisites: AC3025 or FI2001 and HM3050 or SF3050. Quarter Credit Hours 4.5

HM4012 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: HM3050 or AC3025. Quarter Credit Hours 4.5

HM4020 CULTURAL DIVERSITY MANAGEMENT

This upper-level course is designed to assist students in understanding the issues related to American multicultural management in the workplace through the utilization of a conceptual framework and the use of appropriate management techniques. A directed work project may be incorporated into this course. Prerequisite: SO2001. Quarter Credit Hours 4.5

HM4030 HOSPITALITY DECISION ANALYSIS

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

Quarter Credit Hours 4.5

HM4050 DEVELOPING HOSPITALITY PROPERTIES

Property analysis is a fundamental component in the development of any tourism destination or hospitality facility. The purchase of a real estate property for use in the hospitality/tourism industry will be analyzed from the legal, economic and financial perspectives, and the role it plays as an income-producing component of business will be examined. Prerequisites: AC3025 and HM3050.

Quarter Credit Hours 4.5

HM4060 HOSPITALITY MANAGEMENT SEMINAR

This is a senior-level capstone course designed to give students insight into hospitality policy. Using a variety of teaching methods including the case-study approach, realism is introduced into the classroom improving the critical thinking and decision making ability of the student. The course is also designed to integrate appropriate computer-based simulation and application programs into management theory. A directed work project may be incorporated into this course. Prerequisites: AC3025, HM3050.

Quarter Credit Hours 4.5

INFORMATION SCIENCE

(School of Technology)

IS2020 WEB SITE DESIGN CONCEPTS

Students will become familiar with the terms and technology of Web management as it relates to organizational intranet requirements and internet commerce on the internet. The focus will be on introducing students to the protocols and standards of sound Web site planning and management. Students will learn the practice of information architecture, graphic design analysis, and rapid prototyping. Intermediate digital design tools, including HTML (hypertext mark up language) will be used in the course. Students will participate in a group project to design, prototype and revise a typical Web site. Students will produce a digital portfolio of Web design elements and concepts. Prerequisite: CM1030 or permission of the department chair.

Quarter Credit Hours 4.5

IS2025 ADVANCED WEB DESIGN AND LAB

Students participating in this course will work closely with production level design and implementation of Web sites. Advanced tools in design, graphic layout, and user interaction will be used. Electronic data interchange, Web databases and user interactivity will be introduced. Advanced applications of HTML and introduction to JAVA will be included. Experiential learning will take place with a diverse set of industry and institutional clients. Students will produce a digital portfolio of advanced Web design elements and concepts. Prerequisite: IS2020 or permission of the department chair.

Quarter Credit Hours 6.0

IS3001 INFORMATION SCIENCE I

This course provides a general introduction to information science. Topics include an introduction to information systems, the role of information in organizations and decision making and the role of computers in information processing. Prerequisite: CM1005 or TS1000 or HM1011.

Quarter Credit Hours 4.5

IS3002 INFORMATION SCIENCE II

This course will equip the student with the necessary knowledge and skills to successfully initiate, plan, manage, control and report on Informational Technology projects. The goals of the course are to introduce the importance of proper planning, documentation, scope and change control, and quality and risk management. Prerequisite: IS3001.

Quarter Credit Hours 4.5

IS3014 INFORMATION MANAGEMENT

Information management techniques are presented with an emphasis on file-accessing methods, database systems, text retrieval systems, paperless computing and the Internet. The management of records on stand alone and networked systems is examined along with the issues relative to managing information on the World Wide Web. The student is made aware of the various theories and options available for text and information storage and retrieval. Security and communication issues are covered along with the issues related to the World Wide Web. Prerequisite: IS3001.

Quarter Credit Hours 4.5

IS3030 VISUAL PROGRAMMING

This course provides an introduction to visual programming and GUI development. The student will learn to use a multitude of visual tools, statements, properties and events to create and execute applications. File access for various file types will be discussed. Various storage methods using indexes and trees will be presented. Relational databases will be examined and discussed in relation to how they are created and can be accessed using visual programming. The student will also be exposed to the use of dynamic data exchange as a means of passing data from one application to another. Prerequisite: CM1030.

Quarter Credit Hours 4.5

IS3040 CASE STUDIES IN INTERNET COMMERCE

Students participating in this "smart classroom" course will examine four-to-five current examples of successful on-line Internet commerce enterprises. The course will focus on three models of Internet commerce approaches: electronic data interchange with corporate customers, on-line product retail to consumers, and emerging models for "information as commerce" and virtual work groups. The course will examine the underlying technology and the impact Internet commerce has on the corporate enterprise and work culture. To complement faculty lectures, this course will feature guest speakers from local, regional and national Internet commerce companies. The course is being offered in collaboration with the College of Business and the School of Technology. Prerequisite: IS2025, IS3001 or permission of the department chair.

Quarter Credit Hours 4.5

IS3050 PROJECTS IN INTERNET COMMERCE

Students participating in this "smart classroom" course will have the opportunity to work closely on a focused, interdisciplinary project team of students, faculty and industry mentors to create and manage an Internet commerce site. This course is a follow-up to the

Advanced Web Design course. It is intended to take real-world Web projects and develop them through project management models. Students will interact in person and in virtual teams with practitioners from the field. Prerequisite: IS3040 or permission of the department chair.

Quarter Credit Hours 4.5

IS4000 MULTIMEDIA DESIGN I

The student is introduced to multimedia concepts and their use in various industry settings. Incorporation of sound, graphics, color, text, etc. into standard application software will be examined. Use of presentation graphics as a tool for ideal communications will be employed. The student will be introduced to the various hardware devices for multimedia and how they are incorporated into the industry standards. Prerequisite: CM1005 or TS1000.

Quarter Credit Hours 4.5

IS4001 MULTIMEDIA APPLICATIONS II

This course is a continuation of IS4000. The student will author the multimedia project developed in the previous course. Students will learn techniques for integrating audio, video, and graphics media into their projects in order to produce a presentation project. The student will be exposed to various multimedia and authoring software in a "smart classroom" environment to create these presentations. Prerequisite: IS4000.

Quarter Credit Hours 4.5

IS4002 ADVANCED MULTIMEDIA

The student will be introduced to two- and three-dimensional animation and creation through the use of various animation software packages. Cell animation and object manipulation will be discussed. Students will be responsible for designing and implementing exercises related to these topics in their projects. Prerequisite: IS4001.

Quarter Credit Hours 4.5

IS4012 INTRODUCTION TO NETWORKING

Students are given a basic background in information theory. Topics covered include the measurement of information, content of the message, digital communications systems, sampled communications systems, and computer networks. The OSI network model of the International Standards Organization is examined in relation to the various types of networks. Network topologies are related to network protocols and IEEE 802 standards. Various network hardware and software will be discussed. Prerequisite: CM2005.

Quarter Credit Hours 4.5

IS4015 SYSTEMS MODELING AND SIMULATION

This course addresses the process of modeling systems, including business systems, network systems, dynamic vehicle systems and client-server systems, to name a few. The modeling process is the prerequisite for the simulation and subsequent analysis, design and assessment of a system with respect to specific performance criteria. The roles of modeling in simulation are presented within the context of the systems engineering process. Modeling encompasses functional through mathematical modeling; simulation includes the development and use of software for systems analysis and design. Team projects from students' areas of interest are an integral part of the course. Prerequisite: MT2001.

Quarter Credit Hours 4.5

IS4020 INFORMATION SECURITY

All aspects of computer and information security are presented including data encryption, zero-knowledge based proofs, public key coding and security procedures. This course intends to make the student aware of the various threats to computers and data and to identify methods and techniques for providing countermeasures to those threats. Prerequisite: IS3001.

Quarter Credit Hours 4.5

IS4025 DESKTOP PUBLISHING

This "smart classroom" course introduces the student to the fundamental principles of desktop publishing applications in both the hard copy publishing and Web publishing arenas. Lectures and demonstrations are delivered in "smart" classrooms that have computers for demonstration purposes. Students will be required to produce various types of documents using desktop publishing software packages through the completion of out-of-class assignments on their own time. They will also be required to create Web designs using a Web language such as HTML or VRML. This course is required in the four-year program in Marketing and is open to all other students meeting the prerequisite. Prerequisite: CM1005 or TS1000.

Quarter Credit Hours 4.5

IS4030 CLIENT/SERVER COMPUTING

This course provides an examination of networks and their relationship to client/server computing. Client/server concepts and operation in various types of network environment and specific vendor networks are considered. The major components of a client/server system and how they relate to each other are presented. Prerequisite: IS4012.

Quarter Credit Hours 4.5

IS4045 COMPUTER VISION

This course will present current topics related to computer vision at an introductory level and will be open to all majors. The course will emphasize the intuitive and practical aspects of computer vision as it is applied to real world problems. The course will involve intensive computer lab work and a project using robotic and artificial vision systems. Labs will include applications in image processing, e.g. noise reduction in images, resizing, local enhancement, application of KLT in aligning an image along a known reference and multi-resolution of images, using the wavelet transform for editing. Prerequisites: MA1002 or higher, CM1030, permission of instructor.

Quarter Credit Hours 6.0

IS4050 SENIOR SEMINAR

This course is presented seminar style as a capstone course for Web Management and Internet Commerce seniors. Guest speakers, current Web sites, and articles from trade journals will be used to assess and interpret current industry trends. Students will be given the opportunity to examine leading-edge technology, and consider its use in the field. Students will focus on management level decision-making skills for information technology. Prerequisite: IS3050, senior status.

Quarter Credit Hours 4.5

INFORMATION TECHNOLOGY

(School of Technology)

IT1001 HELP DESK CONCEPTS

This is an introductory course designed to provide the student with an overview of the topics relevant to working at a help desk or customer support center. Four major components are covered: people, processes, technology and information. Emphasis is placed on the design and management of each component as an integral and mandatory part of the support function. Quarter Credit Hours 4.5

IT2001 HELP DESK TECHNOLOGY

This course introduces the student to the technology available for customer support. It explores in detail the processes and the underlying related technologies that are used in industry settings in order to deliver better customer support. Students are also exposed to the techniques employed by support staff to best utilize the support tools and technologies available to them. Prerequisite: IT1001. Quarter Credit Hours 4.5

IT2010 IT CALL MANAGEMENT SYSTEMS

This course is designed to give the student practical knowledge in an industry standard call management software package. Through a combination of lecture and lab-based work, students will become familiar and adept in activities related to telephone customer service skills, call logging, call and work assignment, monitoring and managing problem issues, creating and utilizing reports, and managing assets. Prerequisite: IT2001. Quarter Credit Hours 4.5

IT2015 MICROCOMPUTER HARDWARE SUPPORT

Students will gain a body of knowledge that is identified and accepted as a baseline or foundation for an entry-level PC technician. Students will prepare for A+ Certification or the Computing Technology Industry Association (CompTIA) certification exams. This course is designed to provide students with the knowledge and expertise to install, maintain, troubleshoot, and repair hardware using the desktop computer as a model. Typical problems within a computer and its subsystems and the impact of these problems on the operation of the entire system will be presented and discussed. This course will introduce students to diagnostic software and fault analysis techniques through out-of-class and lab work utilizing standard tools, procedures and representative computer diagnostic software minimizing system downtime. Prerequisite: CM1005. Quarter Credit Hours 4.5

IT2020 MICROCOMPUTER SOFTWARE SUPPORT

Students will gain a body of knowledge that is identified and accepted as a baseline or foundation for an entry-level PC technician. Students will prepare for A+ Certification or the Computing Technology Industry Association (CompTIA) certification exams. This course is designed to provide students with the knowledge and expertise to install and customize operating systems using the desktop computer as a model. Students will gain the knowledge to install, configure and administer desktop computers and printers in a networked environment. This course will introduce students to common diagnostic practices for analyzing and fixing operating system faults and failures minimizing system downtime. Prerequisite: IT2015. Quarter Credit Hours 4.5

IT3001 HELP DESK MANAGEMENT

This course addresses the issues, responsibilities, and tasks involved in supervising and managing the help desk. Major topics covered include managing call volume, shift scheduling, staff motivation, and statistical analysis of help desk-related data, asset and knowledge management. Prerequisite: IT2001, MT2001, MG2001 or permission of the instructor. Quarter Credit Hours 4.5

IT4010 TECHNOLOGY SOLO PROJECT

This course gives the student the opportunity to design, build, implement, or research an actual technology project related to her or his major. Under the supervision of a faculty advisor, the student selects an appropriate project (often from a list of project requests submitted to the School of Technology), sets a completion schedule, reports on project progress, and finally writes an extensive final report on the results of the project. The student defends her or his work and report in an oral presentation before a faculty panel. Prerequisites: EG4095 and senior status. Quarter Credit Hours 4.5

IT4020 TECHNICAL PROJECT TEAM I

This course is the first half of a two-term practicum that concludes with Technical Project Team II. In this practicum, students act as part of a working technology consulting firm within the School of Technology, performing technical work in a setting where they must satisfy business requirements and adhere to professional standards of control, documentation and behavior. During the term prior to beginning TPT I, each student applies for a position on a particular team working on a specific project; only students accepted for such positions will be admitted into the course. Students are admitted to TPT I on the condition that they agree to enroll in TPT II in the following term; the two courses are graded as a unit. Students begin TPT I with a series of lectures and workshops familiarizing them with the project methods and protocols used by TPT. They then work under the supervision of faculty project managers and subject matter advisors. Teams submit their work to regular phase reviews, set and conform to explicit schedules for project work, monitor and assure project quality, assess and mitigate project risks, draft, update and maintain all project documentation and are ultimately responsible for the outcome of the project. This course is one of several options School of Technology students can utilize to fulfill their experiential education requirements. Prerequisites: EG4095 and instructor permission. Quarter Credit Hours 4.5

IT4021 TECHNICAL PROJECT TEAM II

This course is the continuation of the two-term practicum that begins with Technical Project Team I. Students may enter TPT II only in the term immediately following TPT I. In this practicum, students act as part of a working technology consulting firm within the School of Technology, performing technical work in a setting where they must satisfy business requirements and adhere to professional standards of control, documentation and behavior. Students work in cross-functional teams under the supervision of faculty project managers and subject matter advisors. Teams submit their work to regular phase reviews, set and conform to explicit schedules for project work, monitor and assure project quality, assess and mitigate project risks, draft, update and maintain all project documentation and are ultimately responsible for the outcome of the project. This course is one of several options School of Technology students can utilize to fulfill their experiential education requirements. Prerequisite: IT4020. Quarter Credit Hours 4.5

IT4060 SENIOR SEMINAR IN TECHNOLOGY SUPPORT

This course is presented seminar style and is taken in conjunction with the Experiential Education component. Students will investigate actual problems and cases and have the opportunity to collaboratively problem-solve, sharing their research and results. Guest speakers, technology support-related Web sites, and articles from trade journals will be used to assess and interpret current industry trends and practices. Each week, selected students will take the role of presenting an issue and leading discussion on that issue.
Prerequisite: IT3001.
Quarter Credit Hours 4.5

INTERNATIONAL BUSINESS

(College of Business)

IB1001 INTRODUCTION TO GLOBAL BUSINESS

This course introduces students to international business by exploring a broad spectrum of business activities. The course focuses on the multiple environments which effective international managers must understand. The course surveys issues in marketing, human resources management, production and operations in the global environment.
Quarter Credit Hours 4.5

IB2002 INTERNATIONAL BUSINESS

This course's goal is to provide structured approaches for analyzing the rapidly evolving field of international business. The nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces are some of the main topics. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace. Theoretical foundations to international business and real world scenarios prepare students to operate more effectively in the changing global business environment.
Prerequisites: EC1001, MK1001.
Quarter Credit Hours 4.5

IB2020 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 will be placed on outside speakers, articles and video cases.
Prerequisite: EC1001.
Quarter Credit Hours 4.5

IB2030 FOREIGN AREA STUDIES

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic areas include China (IB2031), Pacific Rim (IB2032), Latin America (IB2033), Russia (IB2034), Eastern Europe (IB2035) or Africa (IB2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority.
Prerequisite: EC1001.
Quarter Credit Hours 4.5

IB2040 INTERNATIONAL CULTURE AND PROTOCOL

Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course will focus on cultural diversity and will provide students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally. Prerequisite: EC1001. (WI)
Quarter Credit Hours 4.5

IB3050 EXPORT PROCEDURES & PRACTICES

This course will provide students with the basic body of knowledge and mechanics that are needed to successfully undertake and explore every avenue of exporting. A description of the essentials as well as the parameters of exporting will be given. The course applies to an entrepreneurial export situation, to businesses expanding through foreign sales, and to companies simply trying to improve the operations of an existing export department. The emphasis on finance stems from the experience that frequently, a successful export effort is unnecessarily blocked or frustrated by finance problems. Such problems can arise from accumulating foreign receivables or the additional working capital required to handle the extra large sales that exporting often generates. Prerequisite: AC1002 or AC1012 or AC1022.
Quarter Credit Hours 4.5

IB4070 LANGUAGE & CULTURE IMMERSION PROGRAM

This course is designed to be the capstone language course for International Business students. The language/culture must be one of those defined as a "global business language" – English, French, Spanish, German or Mandarin. Also, this language must be new language proficiency for the student. The student, possessing Level IV language proficiency, is required to travel abroad for a full term and immerse in a foreign language and culture. Prerequisite: Honors Language II or equivalent.
Quarter Credit Hours 13.5

IB4099 INTERNATIONAL BUSINESS EXPERIENCE

Eligible students are expected to apply for Summer Term Abroad (TA4089), Co-op (BU4089) or Summer Work Abroad Program (IB4020, BU4086). Those not qualified will take three additional career electives from the College of Business or the School of Technology, one of which must be an International Business course.
Quarter Credit Hours 13.5

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

(The Hospitality College)

IH3010 INTERNATIONAL HOSPITALITY MANAGEMENT

The purpose of this intermediate course is to acquaint students with the skills of a global hospitality manager, where students study principles of international hospitality management: marketing, human resource management, financial issues and operational risk management. An historical approach is taken in exploring the development of multinational hospitality corporations. Prerequisites: HM2030, HM3050.
Quarter Credit Hours 4.5

LAW

(College of Business)

LW1001 INTRODUCTION TO PARALEGAL STUDIES

This course provides an introduction to the role played by paralegals (legal assistants) in the delivery of legal services, and an introduction to the American legal system. This course exposes the student to a variety of legal and regulatory issues including: the licensing of paralegals, the basic structure of the American legal system including court systems and jurisdiction, the authorized and unauthorized practice of law, the history of the paralegal profession's development, an overview of the major subject matter areas of the law, ethical issues confronting paralegals including the Rules of Professional Conduct and the role played by the major institutional players including the American Bar Association (ABA), the two major organizations representing paralegals (NFPA and NALA), and state bar associations and local paralegal associations. Quarter Credit Hours 4.5

LW1002 INTRODUCTION TO CRIMINAL JUSTICE

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

LW1010 LEGAL RESEARCH AND WRITING I

This course introduces the student to the many types of legal research resources available and how to make effective use of these resources when conducting legal research. The student is introduced to the techniques of legal research by using both federal and state legal materials, statutes, digests, reporters, treatises, reporting services and encyclopedias. Legal memoranda are prepared by students on legal subjects using research material. Each student will be responsible for researching and writing a brief using the library materials available. The emphasis in this course is on research, and class time in the library is incorporated into the instruction. Prerequisite: LW1001. Quarter Credit Hours 4.5

LW1030 WILLS, TRUSTS & PROBATE

In this course, emphasis will be on various aspects of estate administration and probate procedure. The drafting and execution of wills, codicils, affidavits and trusts; the methods and procedures for collecting data for the administration of estates, and the responsibilities of fiduciaries will be covered. In addition, the preparation of state and federal estate, gift and income tax returns will be presented. Prerequisite: LW1001. Quarter Credit Hours 4.5

LW1040 REAL ESTATE/PROPERTY LAW

In this course, students will learn to identify and classify different types of property to distinguish forms of ownership and title of real and personal property, and to understand the requirements and procedures for preparing deeds, mortgages, easements and contracts for purchase, leases and sale of land, etc. Settlement and closing procedures will be emphasized. Prerequisite: LW1001. Quarter Credit Hours 4.5

LW1050 CIVIL LITIGATION

This course examines the civil jurisdiction of both the federal and state courts. The student will be exposed to the process from when a civil case begins, with the client interview, through and including the trial and appellate review. The study of the paralegal's role in pretrial and trial proceedings, pleadings, motions, discovery (admissions, interrogatories, depositions and requests for production), rules of procedure and evidence, as well as appellate procedure, will be covered. Prerequisite: LW1001.

Quarter Credit Hours 4.5

LW1060 THE LAW OF TORTS

This course will provide a basic understanding of tort law with emphasis on negligence, strict liability and product liability. Emphasis will also be placed on the active role the paralegal can play in assisting the trial lawyer in the management of tort lawsuits. Prerequisite: LW1001.

Quarter Credit Hours 4.5

LW1090 INTRODUCTION TO LAW ENFORCEMENT

This course is a survey of law enforcement agencies, their role, history and development with the field of criminal justice. Emphasis is placed on police administration, organization, management culture, relations within the community and technology. Quarter Credit Hours 4.5

LW2001 THE LEGAL ENVIRONMENT OF BUSINESS I

This course provides an overview of the legal, regulatory and ethical environment in which business decisions must be made. The course exposes the student to a variety of legal topics: basic concepts, such as court procedures, contracts and 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 will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Quarter Credit Hours 4.5

LW2010 HOSPITALITY LAW

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

LW2040 PRINCIPLES OF CORRECTIONS

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

LW2050 CRIMINOLOGY

This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches. Prerequisite: SO2001.

Quarter Credit Hours 4.5

LW2060 LEGAL RESEARCH AND WRITING II

This course is a continuation of LW1010, Legal Research and Writing I. It builds on the basic skills learned in LW1010 by emphasizing legal writing. The student will be exposed to and required to draft letters, external and internal memoranda, interrogatories and legal briefs. Students will be exposed to a civil lawsuit from the pleadings to appellate review. In this writing-intensive course, class time in the library is incorporated into the instruction. Prerequisite: LW1010. (WI)
Quarter Credit Hours 4.5

LW2076 CRIMINAL JUSTICE PRACTICUM

This practicum is designed to provide the student with an experiential opportunity within the four sub-systems of criminal justice (police, prosecution/defense, courts and corrections). Various sites have been selected throughout the local, state and federal levels of criminal justice that can facilitate the needs of the student, the university and the field of criminal justice. Prerequisite: Sophomore status, an overall GPA of 2.75 or higher, a GPA of 2.75 or higher in Criminal Justice major.
Quarter Credit Hours 9.0

LW2080 CRIMINAL LAW I

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

LW2085 JUVENILE JUSTICE

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

LW3A91 PARALEGAL EXTERNSHIP I

Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 13–25 hours per week at the approved site. Prerequisite: Junior standing.
Quarter Credit Hours 4.5

LW3B91 PARALEGAL EXTERNSHIP II

Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This externship is designed to give students the opportunity to apply their formal education to actual work situations.

The student extern will work under the supervision of a legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 26–38 hours per week at the approved site. Prerequisite: Junior standing.
Quarter Credit Hours 9.0

LW3C91 PARALEGAL EXTERNSHIP III

Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 39–40 hours per week at the approved site. Prerequisite: Junior standing.
Quarter Credit Hours 13.5

LW3A92 CRIMINAL JUSTICE EXTERNSHIP I

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 13–25 hours per week at the approved site. Prerequisite: Junior standing
Quarter Credit Hours 4.5

LW3B92 CRIMINAL JUSTICE EXTERNSHIP II

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 26–38 hours per week at the approved site. Prerequisite: Junior standing
Quarter Credit Hours 9.0

LW3C92 CRIMINAL JUSTICE EXTERNSHIP III

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 39–40 hours per week at the approved site. Prerequisite: Junior standing
Quarter Credit Hours 13.5

LW3002 THE LEGAL ENVIRONMENT OF BUSINESS II

This course is a continuation of LW2001, The Legal Environment of Business I. The student is exposed to the laws governing the internal organization and relationships within a business, the laws governing

relationships between a business entity and its clientele, and the laws governing relationships between a business and its employers. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Prerequisite: LW2001 or LW2010. Quarter Credit Hours 4.5

LW3010 BUSINESS LAW FOR ACCOUNTANTS

This course provides the Accounting major with an understanding of the legal framework within which accountants must operate. The course will concentrate on the following topics: business organizations, professional responsibilities, contracts, government regulation of business, the Uniform Commercial Code (Articles 2, 3 and 9) property and debtor-creditor relationships. Prerequisite: LW2001 or LW2010. Quarter Credit Hours 4.5

LW3015 CRIME AND CONSTITUTIONAL ISSUES

This course presents an overview, analysis and critique of American criminal procedure in the context of the U.S. Constitution, with special emphasis on the Fourth Amendment with respect to search and seizure, stop and frisk, arrest, evidence, interrogations, confessions, identification, and remedies such as the exclusionary rule. 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

LW3020 THE LAW OF CONTRACTS & SALES

This course is a study of the legal principles and rules of both common law contracts and contracts for Sale of Goods under Article 2 of the Uniform Commercial Code through the study of appellate cases, legislative enactments, legal terminology, and hypothetical problem solving. The course examines the formation, performance, enforcement, discharge and remedies for breach. Prerequisite: LW1001. Quarter Credit Hours 4.5

LW3030 ENVIRONMENTAL LAW

This upper-level course acquaints the student with the legal issues surrounding environmental protection. Beginning with environmental remedies available under common law and traditional land-use planning, the course devotes most of its attention to contemporary federal regulation of air and water pollution, hazardous waste and toxic substances. Attention is also paid to the problem of using international law as a device for protecting the environment. Throughout, the focus is on the problems of definition, consistency and clarity, as well as the "fit" between science, engineering and law. Prerequisite: LW2001 or LW2010. Quarter Credit Hours 4.5

LW3035 COURT ADMINISTRATION & MANAGEMENT

This course is an examination of the problems, policies and practices of the criminal court system with emphasis placed on the structure and organization of the court system. The role of the courts from arrest to conviction and appeal is explored. Quarter Credit Hours 4.5

LW3040 FAMILY LAW

This course will familiarize the student with all aspects of family law practice beginning with the client interview through trial and beyond. The law and procedures regarding marriage, divorce, separation, child custody,

child support, alimony, division of property and tax considerations will be examined. Emphasis will be placed on the preparation of necessary court documents and agreements. Prerequisite: LW1001. Quarter Credit Hours 4.5

LW3050 BUSINESS ORGANIZATIONS

This course introduces Paralegal Studies students to the law of agency and the various forms of business organizations. Sole proprietorship, partnerships, limited partnerships, limited liability partnerships, limited liability limited partnerships, and joint ventures are introduced to the student. Emphasis is placed on the advantages and disadvantages of each form along with the process involved in creating the various forms. The student is introduced to and drafts the forms used to create the various forms. Quarter Credit Hours 4.5

LW3055 INTERNATIONAL LAW

This course introduces the student to the principles of public and private international law. It addresses the legal problems of doing business in developed, developing, and non-market economy countries, together with the economic and political issues that commonly arise. Prerequisite: LW2001. Quarter Credit Hours 4.5

LW3060 ADMINISTRATIVE LAW

This course introduces the student to the function and procedures of state and federal administrative agencies. The rule-making, investigatory, adjudicatory and enforcement functions of such agencies are studied. The limited role of judicial review is also explored. Prerequisite: LW1001. Quarter Credit Hours 4.5

LW3065 DISCRIMINATION

This is an upper-level elective course in the legal concept of discrimination and its social, cultural, political and ethical meaning. The primary focus is on employment discrimination and the various legal responses to it, including Title VII, applications of the 14th Amendment, state laws and administrative regulations. Students will focus on the notion of "difference," and how that notion constructs legal categories and meanings. Sexual harassment, affirmative action, the Americans with Disabilities Act and law involving sexual orientation will be studied in depth as special cases. Prerequisite(s): LW2001 or LW2010 or both LW1060 and LW3020. Quarter Credit Hours 4.5

LW3071 CRIMINAL LAW II

This advanced course following LW2080, Criminal Law I, focuses on more sophisticated, complex and contemporary issues of criminal liability. Topics include constitutional limitations on criminal law (free speech, maintaining public order, privacy etc.), inchoate crimes (attempt, conspiracy, solicitation), crimes involving the government (treason, bribery, contempt, etc.), victimless crimes (drugs, prostitution, etc.) and organized crime. Prerequisite: LW3070. Quarter Credit Hours 4.5

LW3075 CRIMINAL INVESTIGATION

In this course, the student will be exposed to the fundamentals of criminal investigation. Emphasis is placed on the collection and evaluation of crime scene evidence. Evidence gathering related to specific crimes — i.e., homicide, arson, burglary, etc. — is emphasized. It is emphasized throughout this course that the criminal investigation must be conducted within the framework

of our constitutional system of government — hence, opinions of the United States Supreme Court which affect the collection of evidence are emphasized. Quarter Credit Hours 4.5

LW3080 CYBERLAW

This upper-level course confronts students with the changes and adaptations of U.S. law resulting from the ascendancy of computers and the Internet. Fundamental common law and statutory assumptions about the nature of person, place, thing and action are called into question by data transactions between computer memories, unprecedented wealth concentrated in the development and distribution of software, widespread access to large quantities of data with minimal quality control, and the blurring of geographical boundaries. Students will examine how contract formation, defamation, obscenity, copyright, trademark, privacy and other legal issues have been changed by technology and the online world. Prerequisite: LW2001 or permission of instructor. Quarter Credit Hours 4.5

LW3090 THE LAW OF EVIDENCE

This course is a study of the law of evidence as a system of rules and standards directed at determining what proof is to be admitted in the course of litigation. Emphasis is placed on formal discovery mechanisms, relevance, witness examination, impeachment, rehabilitation, privileges, burdens of proof, judicial notice, presumptions, real and demonstrative evidence, expert testimony, materiality, confrontation and hearsay. Quarter Credit Hours 4.5

LW4010 CONSTITUTIONAL LAW

This course examines the legal principles and rules that define the nature and limits of American government and the rights of citizens under the U.S. Constitution. Civil liberties, civil rights, religious liberty, free speech, equal protection, due process, and the right to privacy are among the topics explored. Analysis of U.S. Supreme Court decisions is emphasized. Quarter Credit Hours 4.5

LW4040 CRIMINALISTICS

This course examines key topic areas that encompass the study of forensic science. Emphasis is on the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process. Prerequisite: LW3075. Quarter Credit Hours 4.5

LEADERSHIP STUDIES

(School of Arts & Sciences)

LD1001 RESIDENT ASSISTANT LEADERSHIP

This course is required of all RAs to prepare them for the challenging responsibilities of residential life. The course will focus 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

LD2001 FOUNDATIONS OF LEADERSHIP STUDIES

This course delineates the principles that are important in the development of a leader for the 21st century. Discussion of the role and function of a leadership position will include an in-depth analysis and study of needs impacting individuals, organizations and society. (SL) (WI) Quarter Credit Hours 4.5

LD3010 LEADERSHIP THROUGH FILM AND LITERATURE

This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LD2001 or RL2010 or permission of instructor. (WI) Quarter Credit Hours 4.5

LD3020 CREATIVE LEADERSHIP

Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and to enhance one's own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities will allow each student to experience personal growth and to influence the growth of others. Prerequisite: LD2001 or RL2010 or permission of instructor. (WI) Quarter Credit Hours 4.5

LITERATURE

(School of Arts & Sciences)

LI2030 AFRICAN-AMERICAN LITERATURE

This course examines African-American literature in a variety of genres from its conception in the days of slavery to contemporary times. Emphasis will be placed on the historical and social significance of major works of African-American literature, as well as on the unique artistic contributions of African-American authors to the American literature canon. This course fulfills part of the Literature Concentration requirement. (SL) (WI) Quarter Credit Hours 4.5

LI2040 AMERICAN LITERATURE I

This course will acquaint the student with American literature from its Puritan origins through the mid-19th century. Students will study representative authors, poets, and playwrights and be exposed to a variety of forms, styles and genres. Special attention will be paid to the formation of the American literary tradition. This course fulfills part of the Literature Concentration requirement. Prerequisites: EN1001, EN1021 or EN1H01, EN1H21. (WI) Quarter Credit Hours 4.5

LI2050 AMERICAN LITERATURE II

This course will acquaint the student with American literature from the Civil War to the present. Students will study representative authors, poets, and playwrights and be exposed to a variety of forms, styles and genres. Special attention will be paid to the development of our national identity through literary experience. This course fulfills part of the Literature Concentration requirement. Prerequisites: EN1001, EN1021 or EN1H01, EN1H21. (WI) Quarter Credit Hours 4.5

LI3001 STUDIES IN DRAMA

This course introduces students to the history of drama. Students will read and analyze representative plays from the classical to the contemporary era. They will also become familiar with different critical perspectives. This course fulfills part of the Literature Concentration requirement. (SL) (WI)
Quarter Credit Hours 4.5

LI3010 STUDIES IN THE NOVEL

This course introduces students to the history of the novel and its evolution in terms of structure, theme and style. Students will read and analyze representative novels from the 18th, 19th and 20th centuries. This course fulfills part of the Literature Concentration requirement. (WI)
Quarter Credit Hours 4.5

LI3015 FOOD IN FILM AND LITERATURE

This course is designed to acquaint the student with the art forms of film and literature with a focus on food as its primary subject. The course will focus on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students will develop the critical skills necessary to increase their understanding of the experience of film and literature. (WI)
Quarter Credit Hours 4.5

LI3020 STUDIES IN THE SHORT STORY

This course presents a detailed analysis of the art form of the short story. Study includes 20 short stories which represent a wide cross-section of works. This course fulfills part of the Literature Concentration requirement. (WI)
Quarter Credit Hours 4.5

LI3030 STUDIES IN POETRY

This course will prepare the student to read, analyze and write about poetry from different critical perspectives. Students will study representative poets and be exposed to a variety of forms and techniques of poetry from the Middle Ages to the contemporary. This course fulfills part of the Literature Concentration requirement. (WI)
Quarter Credit Hours 4.5

LI3040 SPORTS IN LITERATURE

This course focuses on the significant inspiration of athletic endeavors upon the literary imagination. Writers of fiction and nonfiction, prose writers and poets have discovered in the athletic experience a useful metaphor to express the very purpose and meaning of life. The course is designed to acquaint the student with the essence of games as myth and metaphor and to provide for the student a body of writing which is both serious and superior. (WI)
Quarter Credit Hours 4.5

LI4010 SCIENCE FICTION

This course analyzes the evolution of science fiction from its early origins to the present. Sixteen short stories, one novel and two full-length films will be studied. (WI)
Quarter Credit Hours 4.5

LI4020 SURVEY OF WOMEN AUTHORS

This course will prepare the student to read, analyze and write about women's literature, issues and concerns from different critical perspectives. Students will examine how the role of women has changed through a historical and diverse representation of women authors. Feminist literary criticism will be included throughout the term. This course fulfills part of the Literature Concentration requirement. (WI)
Quarter Credit Hours 4.5

LI4030 MULTI-ETHNIC LITERATURE

This course presents a survey of literature including short stories, poetry and novel excerpts by a variety of ethnic groups. Emphasis will be placed on the historical context in which the writings have evolved as well as the problems encountered by these various cultural groups as they intersect with American culture. Through literature, students will compare and contrast the language, values and beliefs of many countries as well as appreciate the common themes that unite people across the globe. (SL) (WI)
Quarter Credit Hours 4.5

LI4040 THE POETRY AND PLAYS OF SHAKESPEARE

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

MANAGEMENT

(College of Business)

MG1001 PRINCIPLES OF MANAGEMENT

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

MG2001 HUMAN RESOURCE MANAGEMENT

This course is the study of personnel management in organizations. The student learns basic functions of procuring, developing, maintaining and utilizing a labor force to meet the entry-level requirements for employment in personnel work. The course supplies students with an understanding of the personnel department.
Prerequisite: MG1001. (WI) (SL)
Quarter Credit Hours 4.5

MG2020 ORGANIZATIONAL BEHAVIOR

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

MG2030 SERVICE AND PRODUCTION OPERATIONS MANAGEMENT

This course acquaints students with the fundamentals of operations management in both goods and services industries. The course recognizes the changing face of operations, from an internally-focused supportive function to a strategic part of the enterprise value chain. The course explores five major areas: process analysis, total quality management, alternative production systems, supply chain management, and new product development.
Prerequisite: EP1001 or MG1001.
Quarter Credit Hours 4.5

MG2040 PURCHASING AND SUPPLY CHAIN MANAGEMENT

This course examines the dynamic field of production and the management of the entire supply chain. Major areas of study include purchasing's role in the organization, global sourcing, new models for supplier involvement

and management, and new product development. The role of purchasing and total quality management is a pervasive theme throughout the course. Students are exposed to the theoretical and practical issues to prepare them for the National Association of Purchasing Managers (NAPM) certification exam. Prerequisites: EP1001 or MG1001.
Quarter Credit Hours 4.5

MG2120 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: IB1001, honors eligibility.
Quarter Credit Hours 4.5

MG3030 MANAGERIAL TECHNOLOGY

This course surveys the relationship of technology to the managerial process. Topics include computer and communications systems, information systems, decision support systems and expert systems. The students will be required to show their understanding of these technologies. Students will also be exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises. Prerequisite: MG1001.
Quarter Credit Hours 4.5

MG3040 PROCESS AND QUALITY MANAGEMENT

The course thoroughly examines the concept of quality and the tactical approaches used to manage quality improvement efforts in organizations. Students are exposed to theoretical and practical issues to prepare them for the American Society of Quality (ASQ) certification exam. Prerequisite: MT2001.

MG3050 COMPENSATION AND BENEFIT MANAGEMENT

This course studies all aspects of compensation. Topics include the pay model, determining consistency, job analysis, skill-based structures, external competitiveness, designing pay levels, pay for performance, performance appraisals, employee benefits and the government's regulatory role. Linkage of compensation strategies to recruiting is also investigated. Prerequisite: MG2001.
Quarter Credit Hours 4.5

MG3060 HUMAN RESOURCES TRAINING & DEVELOPMENT

This course exposes students to training and development in a global, competitive environment. The course covers how to use employee talents effectively through new work designs (such as work teams), new technologies (such as computer-assisted manufacturing systems), and the latest "hot topics" in the training area. Prerequisite: MG2001.
Quarter Credit Hours 4.5

MG4001 PROCESS PLANNING AND CONTROL

This course offers a quantitative approach to management problems which enables students to "get their feet wet" in the disciplines of quantitative methods used to improve organizational performance. Prerequisite: MT2001.
Quarter Credit Hours 4.5

MG4040 CONTEMPORARY MANAGEMENT

This advanced course applies both behavioral science and management techniques to foster and increase productivity, quality and job satisfaction. Practical skill

exercises, case studies and site visits enhance learning. Contemporary Management intentionally does not duplicate the theoretical and conceptual background contained in earlier courses, such as MG2020. Prerequisite: Senior status.
Quarter Credit Hours 4.5

MG4050 OPERATIONS MANAGEMENT STRATEGY

This course examines the operations function as an organization's source for sustainable, competitive advantage. The concept of operations is viewed from the perspective of the firm's entire value chain. Particular attention is devoted to evolving organizational forms. The impact of technology and domain choice on operations is examined in significant depth. Prerequisites: MG2030, senior status.
Quarter Credit Hours 4.5

MG4070 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: MG2001, senior status.
Quarter Credit Hours 4.5

MG4089 MANAGEMENT CAREER FOCUS PROGRAM

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

MARKETING

(College of Business)

MK1001 PRINCIPLES OF MARKETING

This is an introductory course in the study of marketing, presenting basic principles and practices. Topics include marketing orientation, external environments, the industry's code of ethics, the importance of marketing to the economy and the business firm, and more. Emphasis is placed on marketing strategy: the target consumer plus product, price, promotion, and place. (WI)
Quarter Credit Hours 4.5

MK1002 CONSUMER BEHAVIOR

The purpose of this course is to introduce the student to the various facets of consumer behavior, including the decision making process, problems, needs and goals, the consumer's search for information, and the evaluation of the purchase decision. Prerequisite: MK1001 or HM3050. (WI)
Quarter Credit Hours 4.5

MK1011 PRINCIPLES OF PROFESSIONAL SELLING

This course is designed to give the student an understanding of the principles and practices of salesmanship. Upon completion of this course, the student should have a conceptual understanding of the role of salesmanship in everyday life and the practice of salesmanship as a profession. Prerequisite: IB1001.
Quarter Credit Hours 4.5

MK2012 SALES MANAGEMENT

This course is designed to guide future sales managers in facing their most important challenges, such as setting objectives, meeting sales targets, organizing sales forces, building and training the sales team and running successful sales meetings. Case situations are presented. Prerequisite: MK1011.
Quarter Credit Hours 4.5

MK2020 BUSINESS TO BUSINESS MARKETING

The course is a study of business-to-business marketing, marketing of services, and the channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of the business. Prerequisite: MK1001 or HM3050.
Quarter Credit Hours 4.5

MK3005 BRAND MARKETING

Product development and management as a key component of marketing strategy will be examined. Emphasis will be placed on conceptual as well as decision making aspects. The roles of creativity, innovation and technology are included. The new products process is covered in depth—from strategic planning to concept generation and evaluation, through the development process to product testing, strategic readiness, marketing testing and launching, controlled sale and full sale. Prerequisite: MK1001 or HM3050.
Quarter Credit Hours 4.5

MK3011 DIRECT MARKETING

This course is designed to give the student an understanding of the elements of direct marketing as an integrated part of a total marketing program. Upon completion of this course, the student should have an understanding of newspapers, magazines, telephone, radio, TV, cable, direct mail, catalogs and new electronic media as they are used in direct marketing programs. Plans, measurement and accountability are covered. Prerequisites: MK1001 or HM3050 and junior status. (WI)
Quarter Credit Hours 4.5

MK3040 ELECTRONIC COMMERCE

This course focuses on the development and management of electronic marketing strategies through interactive media and on-line channel networks. Emphasis will be placed on three distinct classes of electronic commerce applications: business-to-consumer, business-to-business, and intra-organizational. Prerequisite: MK3011.
Quarter Credit Hours 4.5

MK3050 QUALITATIVE RESEARCH

The use of research as a tool in modern executive decision making is explored. The basic methodology with an emphasis on research design and instrumentation, and the use of statistical techniques to various types of research, are studied. An introduction to statistical software is given to aid in the analysis and interpretation of research data. Prerequisite: MK1001. (WI)
Quarter Credit Hours 4.5

MK3055 QUANTITATIVE RESEARCH

This course is a continuation of Qualitative Marketing Research, emphasizing research design and instrumentation. Utilization of statistical techniques to various types of research designs are investigated. Different types of instruments used in marketing research are also introduced. Prerequisite: MK3050, MT2001 and junior status. (WI)
Quarter Credit Hours 4.5

MK3080 CUSTOMER RELATIONSHIP MANAGEMENT (CRM)

This course concentrates on understanding and anticipating the needs of an organization's current and potential customers. Students investigate and study leading ideas and practices in the field of customer service and support through analyzing first-hand success stories that explore every aspect of the field. Topics covered developing include the right corporate culture, establishing and using measurements and standards, and using state-of-the-art technology to a company's best advantage. Students learn CRM as a concept that links people, process, and technology to optimize an enterprise's revenue and profits by first providing maximum customer satisfaction. Prerequisite: CB2026 or TS1010.
Quarter Credit Hours 4.5

MK4001 STRATEGIC MARKETING

This capstone course for senior Marketing majors develops skills essential to anticipating and responding to constantly changing needs of customers and markets. This thorough examination of marketing strategy uses a combination of text and case materials. Prerequisite: MK1001 or HM3050 and junior status.
Quarter Credit Hours 4.5

MK4030 INTERNATIONAL MARKETING

This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements. Prerequisites: MK1001 or HM3050 and junior status.
Quarter Credit Hours 4.5

MK4076 MARKETING EXTERNSHIP

Students will gain academic credit, develop professional skills, build a professional resume, and create portfolio items while serving in a paid or non-paid employment situation. Students will work a minimum of 270 hours per term on a schedule established by the employer, the student and the academic advisor. Prerequisite: Senior status.
Quarter Credit Hours 9.0

MK4089 MARKETING CAREER FOCUS PROGRAM

Marketing and Marketing Communications majors complete experiential education requirements via co-op, career studies program or summer work abroad program. These options can include individual or group work as part of a going-business operation.
Quarter Credit Hours 13.5

MATHEMATICS

(School of Arts & Sciences)

MT0001 MATHEMATICS LAB

Students are assigned to this course based upon placement tests given prior to taking MT1020 or MT1002. Computational skills, solving for the unknown, graphs and problem solving are some topics covered.
Quarter Credit Hours 1.5 (Institutional)

MT1002 A SURVEY OF COLLEGE MATHEMATICS

This course provides exposure to problem solving, sets and operations. An introduction to algebra, statistics and probability will be covered. Prerequisite: MT0001 or placement.
Quarter Credit Hours 4.5

MT1010 MATHEMATICS I

This course provides the student with a survey of basic algebraic techniques. Among the various topics presented are: functions and graphs, linear equations, matrices and determinants, quadratic equations, inequalities, trigonometric functions and vector algebra. Prerequisite: MT0001. Quarter Credit Hours 4.5

MT1011 MATHEMATICS II

This course entails a presentation of graphs of the trigonometric functions, trigonometric identities, complex algebra, equations of higher degree, plane analytic geometry, sequences and the binomial theorem, exponentiation and logarithms. Prerequisite: MT1010. Quarter Credit Hours 4.5

MT1020 COLLEGE ALGEBRA

College Algebra is a course designed to acquaint the student with algebraic equations. Various functions are studied to provide knowledge for solving equations. In particular, equations containing polynomials, parentheses and fractions are studied and solved. Prerequisite: MT0001 or placement. Quarter Credit Hours 4.5

MT1040 CALCULUS I

This first course is introductory in nature. Topics discussed include limits, continuity, derivatives, indeterminate forms, applications of differentiation and indefinite integration. Prerequisite: MT1011 or equivalent. Quarter Credit Hours 4.5

MT1041 CALCULUS II

Reimann sums, applications of the definite integral, and formal integration techniques are discussed. The conic sections, hyperbolic functions and improper integrals are presented. Prerequisite: MT1040. Quarter Credit Hours 4.5

MT1H30 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: MT1020 or equivalent, or permission of department chair, or placement. Quarter Credit Hours 4.5

MT1H31 QUANTITATIVE ANALYSIS II

A continuation of MT1H30, 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: MT1H30 or equivalent, or permission of department chair. Quarter Credit Hours 4.5

MT2001 STATISTICS

This course acquaints the student with statistical procedures. Statistical averages, skewness and dispersion and sampling are discussed at length. Collection of data and presentation of data are also discussed, as is probability. Prerequisite: MT1002 or MT1020 or equivalent. Quarter Credit Hours 4.5

MT2005 SPECIAL TOPICS IN MATHEMATICS

The course is designed to give students a basic introduction to the Theory of Numbers. Topics covered include mathematical induction, divisibility properties, prime numbers, Diophantine equations, Fermat's Theorem, Wilson's Theorem, Euler's Theorem, and linear congruences. Prerequisite: MT1002 or equivalent. Quarter Credit Hours 4.5

MT2042 CALCULUS III

This course provides students with a solid background in multivariate calculus and vector calculus. Topics include partial differentiation, directional derivatives, extrema of multivariate functions, multiple integrals, differential vector operators, and integration in vector fields. Prerequisite: MT1041. Quarter Credit Hours 4.5

MT2043 ORDINARY DIFFERENTIAL EQUATIONS

This course introduces the student to the field of ordinary differential equations. Topics covered include methods of solution of linear differential equations, series solutions stability and phase plane methods for nonlinear systems. Prerequisite: MT1041. Quarter Credit Hours 4.5

MT3020 DISCRETE MATHEMATICS

This course provides students with a knowledge of mathematics as it relates to information science. Topics covered include sets, matrices, algorithms, graphs and trees, counting methods and mathematical logic. Prerequisite: MT1020 or equivalent. Quarter Credit Hours 4.5

MT4025 ADVANCED MATHEMATICAL METHODS

This course introduces the advanced mathematical methods prevalent in engineering and the physical sciences. Topics include Fourier series, Fourier transforms, partial differential equations, and an introduction to the calculus of variations. Prerequisite: MT2043. Quarter Credit Hours 4.5

MT4026 INTRODUCTION TO COMPLEX VARIABLES

This course introduces the student to the theory of complex variables. Topics include Cauchy-Riemann equations, complex integration, power series, Laurent series, and the Residue theorem. The application of conformal mapping to potential problems is also discussed. Prerequisite: MT2043. Quarter Credit Hours 4.5

PHILOSOPHY

(School of Arts & Sciences)

PH3015 HISTORY OF PHILOSOPHY

This is a survey of the development of Western philosophic thought. A clear sense is gained of the relative richness and poverty of philosophic interpretation of different periods. The thinking and works of outstanding philosophers of each period are considered, and the major schools of philosophic thought and their adherents are reviewed. Some of the major problems of philosophy are examined: appearance versus reality, determinism versus free will, knowledge and existence, body-mind relations, truth and error, good and evil, space and time, reality and what we can know. Quarter Credit Hours 4.5

PH3020 LOGIC: CRITICAL THINKING

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

PH3040 ETHICS OF BUSINESS LEADERSHIP

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

PH3050 POLITICAL PHILOSOPHY

This course brings together for analysis the ideas of some of the most perceptive and interesting classical and contemporary philosophers on the subjects of social justice and political organizations. Various political frameworks, claims and assumptions about the basis of social organization are explored from the Greeks to the present. Quarter Credit Hours 4.5

POLITICAL SCIENCE

(School of Art & Sciences)

PT3001 INTRODUCTION TO POLITICAL SCIENCE

Political Science is the rigorous and disciplined study of government and politics. This is a "gateway" course designed to reveal to students the ubiquity of political phenomena in their lives. The workings of politics, viewed alternatively as the authoritative allocation of values, or as the study of who gets what, when, where, why, and how, will be studied in a variety of incarnations, in small and large groups, and in private and public dress. The rational choice perspective will be used to formulate and analyze theoretical issues in political analysis. (WI) Quarter Credit Hours 4.5

PT3005 CONTEMPORARY POLITICAL IDEOLOGIES

A small but powerfully influential set of political ideologies have dominated, and continue to dominate, social and political events throughout the world in this century and into the next. Robust ideologies — democracy, nationalism, Islam, and their variants — have impelled their followers to produce the deaths of millions, and continue to control the destinies of hundreds of millions. This course will try to make sense of a century of ideological struggle, with the hope of understanding the continuing relevance of political ideology in fashioning the fate of peoples and nations. (WI) Quarter Credit Hours 4.5

PT3010 INTRODUCTION TO WORLD POLITICS

This course provides a comprehensive introduction to the study of world politics. Analytical tools and philosophical doctrine are first discussed to lay a foundation

for understanding the driving forces in international relations. The chronic nature of war and ceaseless search for peace will be discussed next, with special emphasis on 20th century history. Next examined are the theory and practice of economic relations among advanced industrial economies, and the pace of development in the third world, or the "South." Special problems posed by multiethnic and multinational diversity within nations will be an important theme of the course. Other possible topics, time allowing, will include different historical and possible future systems of international relations; imperialism; cold war politics; national security theory, including deterrence, and the success of international political and monetary organizations. (WI) Quarter Credit Hours 4.5

PROFESSIONAL DEVELOPMENT

(Career Development)

PD0005 CAREER PLANNING

Career Planning teaches students to develop and implement career planning, job search techniques, general knowledge and skills necessary for successful initial employment. Students learn how to market themselves to potential employees by preparing a three-year career plan as well as job search correspondence that includes a resume (disk and paper) and current career portfolio. Quarter Credit Hours .5

PD0010 CAREER MANAGEMENT CAPSTONE

Career Management Capstone expands on the issues covered in Career Planning and allows students to create a 10-step self-marketing plan. In-depth description of the Career Development Office and Alumni Association services as well as the personal benefits of using such services are provided. Evaluation and comparison of multiple job offers will be explained so students may find the most suitable company for which to work. Prerequisite: PD0005. Quarter Credit Hours 1.0

PD1003 INTRODUCTION TO CAREER MANAGEMENT

Introduction to Career Management is designed to teach students how to manage their own careers through mastery of career planning, employment search techniques, and skills verification. Emphasis is placed on establishing individual career goals and building credentials in 17 major success categories. Students will learn how to effectively market themselves and utilize their career passport system throughout their entire career. Quarter Credit Hours 1.5

PSYCHOLOGY

(School of Arts & Sciences)

PS2001 GENERAL PSYCHOLOGY

The course in General Psychology is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, development and manifestations. The three major theories — psychoanalysis, behaviorism and humanism — are presented so that the student will be knowledgeable in their major tenets. The student will 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. (SL)
Quarter Credit Hours 4.5

PS2002 ABNORMAL PSYCHOLOGY

This course examines the major theoretical approaches to mental and emotional disorders. Included are definitional criteria and current treatment programs for both children and adults. Prerequisite: PS2001.
Quarter Credit Hours 4.5

PS2010 PERSONALITY

This course is designed to acquaint the student with the more salient and prevailing theories of personality. The major psychophilosophical problems that arise in considering personality will anchor the discussion of each theory throughout the course. Application of theories to current life situations will also be discussed. Prerequisite: PS2001.
Quarter Credit Hours 4.5

PS2020 INDUSTRIAL/ORGANIZATIONAL PSYCHOLOGY

This course emphasizes the psychological principles involved in group performance, power, leadership styles and behavioral motivation. It includes discussion and analysis of organizational research and the application of the results to businesses and industrial situations. It is designed to assist the business student in incorporating psychological knowledge into his or her managerial and leadership style in order to increase on-the-job productivity. Prerequisite: PS2001.
Quarter Credit Hours 4.5

PS2030 DEVELOPMENTAL PSYCHOLOGY

This survey course is designed to introduce the student to the concepts, theories and recent research in the area of the human lifespan from conception to old age. The integrative process of physical, cognitive, and psychosexual development during significant periods of maturation are examined. Prerequisite: PS2001.
Quarter Credit Hours 4.5

PS2060 PSYCHOLOGICAL AND SOCIOECONOMIC ISSUES OF GAMING

This course presents and examines the psychological, sociological and economic experiences of gambling in America. As legalized gambling becomes more prevalent in today's society, certain issues surrounding its utility and effects on individuals and communities are in need of exploration. This course will explore such questions as: what is the threshold between 'social betting' and pathology; what are the economic consequences, both good and bad, for communities; what are the social opportunities and threats of gaming to our families and communities; what is the correlation between pathological gambling and alcoholism, drug addiction and depression; how do video gaming, Internet gambling, etc. contribute to the development of gaming problems; and what treatment approaches are effective? Also, what responsibilities do states and organizations have in the education, prevention and treatment of vulnerable populations? Prerequisite: PS2001.
Quarter Credit Hours 4.5

PS3001 SOCIAL PSYCHOLOGY

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

and methods in the study of social behavior.

Prerequisite: PS2001. (WI)

Quarter Credit Hours 4.5

RECREATION/LEISURE MANAGEMENT

(The Hospitality College)

RL1001 INTRODUCTION TO THE RECREATION/LEISURE MANAGEMENT FIELD

This course is designed to introduce the student to the basic history and concepts of leisure as they relate to the individual, the family and society.
Quarter Credit Hours 4.5

RL1010 INTRODUCTION TO COMMERCIAL RECREATION

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

RL2010 LEADERSHIP IN LEISURE SETTINGS

Leadership qualities, styles and group dynamics form the core of this course. Students examine a selection of program activities and guidelines for presenting and developing them effectively.
Quarter Credit Hours 4.5

RL2015 LEADERSHIP IN RECREATION/LEISURE SETTINGS

This course will explore leadership qualities, styles and group dynamics. Students will examine a selection of program activities and guidelines for presenting and developing them effectively. Focus will be on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing will be discussed.
Quarter Credit Hours 4.5

RL2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties will also be investigated. Prerequisite: FM1001 or HM1001 or RL1001 or TT1001.

Quarter Credit Hours 4.5

RL2030 RECREATION PROGRAM PLANNING AND DESIGN

This course emphasizes the development and management of leisure programs. It concentrates on financial resources available in planning and development of leisure programs as well as the overall management of salaried personnel and volunteers, activity selection, and programming. Hands-on experience in observing, evaluating and planning on-going programs will also be provided. Prerequisites: RL1001, RL2015, for Recreation/Leisure majors only, or permission of department chair. (SL) (WI)
Quarter Credit Hours 4.5

RL2040 OUTDOOR RECREATION PLANNING

This course provides an introduction to the concept of outdoor recreation, outdoor recreation planning and the specific use of our environment for recreation by individuals, private agencies and government agencies.

The study of federal programs including the National Park Service will be an integral part of this course.
Quarter Credit Hours 4.5

RL2060 CAMP ADMINISTRATION

This course will examine the major areas in planning and administration of organized camps. The management of human resources, physical resources and central support services, and program administration will be discussed.

Quarter Credit Hours 4.5

RL2070 THE GAMING INDUSTRY

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

Quarter Credit Hours 4.5

RL2099 RECREATION/LEISURE INTERNSHIP

The Recreation/Leisure Internship is designed to incorporate in-depth training in the operations of parks, recreation, and other leisure facilities. Experiences at the Johnson & Wales Harborside Recreation Center, local non-profit recreational organizations, local public recreation departments, and other local commercial recreation sites are offered to the students. Experiences include the designing, planning, managing, promotion and evaluation of events and programs. Prerequisites: RL2015, RL2030, SF2010.

Quarter Credit Hours 13.5

RL3010 MANAGING CASINO OPERATIONS

This advanced course teaches the student basic knowledge about the background history of the gambling industry in the United States. This course will provide the student with an overview of the casino business. Discussions will include casino economics and organization, basic casino and gaming terminology, casino law, casino organization and the casino customer. An out-of-state field trip to a casino is required.

Prerequisite: RL2070.

Quarter Credit Hours 4.5

RL3020 CONTEMPORARY ISSUES IN RECREATION/LEISURE MANAGEMENT

This course identifies current trends and issues, and analyzes how they affect the delivery of recreation/leisure services. Students will focus their study on interdependence of leisure services and the hospitality industry as a whole. Prerequisite: RL2099.

Quarter Credit Hours 4.5

RL3030 RECREATION/LEISURE SERVICES ADMINISTRATION

The purpose of this course is to demonstrate the integration of administrative practices within recreation/leisure operations. Students will focus on advanced administrative principles, practices and methods.

Prerequisites: AC3020, FM2026 and RL3020.

Quarter Credit Hours 4.5

RL4020 RESEARCH AND EVALUATION IN THE RECREATION/LEISURE SERVICES INDUSTRY

This course provides an introduction to industry-based research, evaluation and decision making. Focus will be on utilizing systematic methods of inquiry to address industry-based problems. A directed work project may

be incorporated into this course. Prerequisites: HM3050 or MK1001, MT2001, RL3020.

Quarter Credit Hours 4.5

RL4060 RECREATION/LEISURE 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: AC3020, HM3050 or MK1001, RL3030.

Quarter Credit Hours 4.5

RELIGION

(School of Arts & Sciences)

RE2001 COMPARATIVE WORLD RELIGIONS

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

Quarter Credit Hours 4.5

RETAIL

(College of Business)

RT1005 INTRODUCTION TO RETAILING

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

Quarter Credit Hours 4.5

RT1010 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.

Quarter Credit Hours 4.5

RT1020 THE BUSINESS OF FASHION

This introductory course is designed to increase the 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 used to establish fashion statements and forecast fashion trends.

Quarter Credit Hours 4.5

RT1050 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

RT2020 FASHION DESIGN FOR THE APPAREL INDUSTRY

The purpose of this course is to explore the design process, inspire creativity, and develop practical skills to 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 will present a collection of original designs. Quarter Credit Hours 4.5

RT2050 FASHION PROMOTION

The theory of fashion promotion is explored as it relates to the selling of fashion merchandise to the public. This course will explore 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

RT2060 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 techniques for maintaining desirable relationships between stock and sales. The second component is presented in seminar and case study format where students explore the importance of decision making and its ramifications at all levels of the retail industry. Students are encouraged to examine personal and professional goals and the path to their achievement. The third component involves special field trips to see examples of the classroom theory at work. Field trips are taken to retail organizations, manufacturers, distribution centers and other retail-related operations that impact retail careers. The Retail Industry Seminar is taken concurrently with the Retail Practicum (RT4060) and serves as a link between the academic classroom and on-the-job training. Prerequisite: RT1005. (WI) Quarter Credit Hours 4.5

RT3010 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: RT1005. Quarter Credit Hours 4.5

RT3020 MERCHANDISE MATHEMATICS

This course is designed to examine the philosophies, theories and techniques underlying the allocation of merchandise investments, control of sales and control of inventory (including planning and pricing) in retail stores. The course approaches retail management from the standpoint of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising. Prerequisite: RT1005. Quarter Credit Hours 4.5

RT3030 COMPARATIVE RETAIL STRATEGIES

This course is designed to analyze and compare retail merchandise and management techniques used in specialty store, department store, chain store and mass 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: RT2060. (WI) Quarter Credit Hours 4.5

RT3070 TEXTILE DESIGN FOR THE APPAREL AND HOME FURNISHINGS INDUSTRY

This hands-on course is an introduction to basic textile design techniques used by designers and manufacturers. Topics include motif development, designing croquis, 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. Integrated is the appreciation for the historic and cultural value relevant to each method. As they solve design problems, each student will create collections of textile samples. Quarter Credit Hours 4.5

RT4010 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 will be used to interpret current market trends, environmental and economic impacts on retailing. Students will analyze interpersonal skills and discuss employee survival skills. Focus will also be given to making merchandising and buying decisions. Prerequisites: Senior status. (WI) Quarter Credit Hours 4.5

RT4060 RETAIL PRACTICUM

The purpose of this course is to integrate the knowledge students have gained through academic classes with the attitudes and skills needed to apply the theory in the retail environment. Students gain realistic and practical exposure to all facets of retail operation. A variety of environments is utilized for the training in retail operation. Students train in the areas of inventory control, merchandise receiving and distribution, sales supervision, store promotion and catalog operation. Students also operate a computerized inventory system to compare the data collection method with non-automated systems. The training sites include both Gladding's and the University Bookstores (operated by Barnes & Noble Bookstores, Inc.), in order to provide a comparison of operational styles. Prerequisite: RT2060. Quarter Credit Hours 9.0

RT4089 RETAIL MARKETING & MANAGEMENT CAREER FOCUS PROGRAM

Retail Marketing & Management majors complete experiential education requirements via co-op, career studies program or summer work abroad program. These options can include individual or group work as part of a going-business operation. Quarter Credit Hours 13.5

SCIENCE

(School of Arts & Sciences and School of Technology)

SC1011 GENERAL PHYSICS I AND LAB

This course introduces students to vector algebra and the basic principles of classical mechanics. Conservation of energy, momentum, and Newton's

laws are examined. Related laboratory projects are included. Prerequisite: MT1011 or taken concurrently. Quarter Credit Hours 4.5

SC1012 GENERAL PHYSICS II AND LAB

This course involves a study of the basic laws of physics and their uses as applied to wave propagation and energy distributions in solids, liquids and gases. Investigation of the thermal properties of solids, liquids and gases and the factors that influence the way in which these materials behave as heat is added to them, will be included. Reflection and refraction concepts are applied to optical systems (geometric optics). Diffraction and interference are discussed. Related laboratory projects are included. Prerequisite: SC1011. Quarter Credit Hours 4.5

SC1015 INTRODUCTION TO LIFE SCIENCE

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

SC1021 GENERAL CHEMISTRY I

This is a comprehensive course for science, engineering and related fields requiring knowledge of chemical concepts. Emphasis is given to applied areas of interest where aspects of atomic and molecular structure and function are particularly important. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic structure, and chemical bonding. Prerequisites: MT1020, SC1022 or concurrent. Quarter Credit Hours 4.5

SC1022 GENERAL CHEMISTRY I LABORATORY

This laboratory supplemental course is coordinated with SC1021. Emphasis is on inquiry-based exercises that illustrate and demonstrate important skills and principles of theoretical chemistry and applied chemistry. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic and molecular structure, and chemical bonding. Prerequisites: MT1020, SC1021 or concurrent. Quarter Credit Hours 1.5

SC2005 INTRODUCTION TO BOTANY

This freshman-level course covers the biology of plants in general, and those of economical value to humans in particular. These include world food crops such as wheat, corn, rice, and potatoes, as well as herbs and spices. "Nutriceuticals" and genetically engineered crops are introduced along with other topics of current interest. Prerequisite: SC2012. Quarter Credit Hours 4.5

SC2011 PHYSICS I AND LAB

This course is a calculus-based approach to the basic laws of physics and its applications in the study of classical physical mechanics. The conservation of energy, momentum and Newton's laws are analyzed. Students will perform laboratory experiments based upon classroom presentations. Prerequisite: MT1040. Quarter Credit Hours 4.5

SC2012 PHYSICS II AND LAB

Reflection, refraction, diffraction and interference concepts applied to optical systems are presented in

this class. Wave and energy distributions in liquids, solids and gases are analyzed according to the basic physics laws. A calculus approach is used to analyze the factors which influence the behavior of these concepts. Prerequisites: SC2011 or SC1011 and MT1040 (may take concurrently). Quarter Credit Hours 4.5

SC2020 ANATOMY AND PHYSIOLOGY FOR RECREATION

This course introduces topics in the physiology and anatomy of exercise, cardiovascular fitness, nutrition and weight control. Emphasis will be placed on understanding the scientific basis for a wellness program. Quarter Credit Hours 4.5

SC2031 ANATOMY & PHYSIOLOGY I

This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology. Quarter Credit Hours 4.5

SC2032 ANATOMY & PHYSIOLOGY II

This advanced course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. Prerequisite: SC1015 or SC2031 recommended, but not required. Quarter Credit Hours 4.5

SC3010 ENVIRONMENTAL SCIENCE

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

SC3030 INTRODUCTION TO ECOLOGY

This course 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 will be examined. Other topics such as biodiversity, major terrestrial and aquatic biomes, succession, and the methods and goals of environmental conservation will be discussed. Quarter Credit Hours 4.5

SC3040 INTRODUCTION TO 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: SC1015, some high school chemistry or another college-level course in biology or nutrition. Quarter Credit Hours 4.5

SC3060 FOOD MICROBIOLOGY

This course introduces the student to a wide variety of topics regarding the biology of food-associated microorganisms. Important topics will include: biology of bacteria and fungi, characteristics of important

species of food spoilage microbes, and identification and control of disease agents associated with food. Prerequisite: SC1015 or 4.5 quarter credit hours in general biology. Quarter Credit Hours 4.5

SECRETARIAL

(College of Business)

SE1011 WORD PROCESSING I

This course is designed to introduce basic and advanced techniques of word processing. Word processing skills will be applied to varied business documents where proofreading and editing skills are emphasized. Prerequisite: SE2001 or permission of department chair. Quarter Credit Hours 4.5

SE1020 BUSINESS COMMUNICATIONS

The purpose of Business Communications is to provide the knowledge and practice to acquire the ability to write an effective letter. The student is exposed to letter styles, the principles underlying each type of communication, and the terminology and sentence structure necessary to convey the purpose of the communication. Throughout the course, situations are created that allow for the maximum student involvement. (WI) Quarter Credit Hours 4.5

SE2001 INTRODUCTION TO KEYBOARDING AND WORD PROCESSING

This is an introductory keyboarding course for non-Office Education and non-Court Reporting students designed to provide the student with keyboarding skills and an ability to apply these skills to communications and computer usage. There is no speed requirement. Quarter Credit Hours 4.5

SERVICE LEARNING

(School of Arts & Sciences)

SL1001 READING AND WRITING ABOUT COMMUNITY SERVICE

As part of the Feinstein Enriching America Program, this 10-hour course is designed to introduce students to the foundations of service learning, volunteerism and civic engagement. Through readings, class discussions, reflection and presentations, students will learn about the basic principles of community leadership, the opportunities for strategic involvement in the community, and the need for collaborative problem-solving to address community challenges. Concepts and practices from EN1050, Communication Skills will be reinforced. This is a graduation requirement and must be completed before a degree is conferred. Quarter Credit Hours 1.0

SL2001 COMMUNITY SERVICE LEARNING

The experiential component of CSL needs to be completed through an academic course, practicum, internship or approved special project. Students will provide service to a local non-profit agency related to their coursework or career field, complete related reflection and written assignments and receive an evaluation from the agency. While students must complete SL2001 successfully at least once to receive a degree, they may elect to repeat this experience numerous times during their scholastic career. Quarter Credit Hours 0.0

SOCIOLOGY

(School of Arts & Sciences)

SO2001 SOCIOLOGY I

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

SO2002 SOCIOLOGY II

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group. Prerequisite: SO2001 recommended. (SL) Quarter Credit Hours 4.5

SO2020 CULTURE AND FOOD

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

SO2030 GERONTOLOGY

This course addresses the study of human aging through a multidisciplinary examination of various theories of the aging process. A consideration of specific, age-related issues, including social, physical, emotional and economic problems are investigated. (SL) Quarter Credit Hours 4.5

SO2040 COMMUNITY LEADERSHIP: AN APPLIED SOCIOLOGY

This course is designed to provide students with the opportunity to combine theoretical learning with actual volunteer work at a nonprofit organization. Through student-initiated placement at one of many predesigned sites, students will be exposed to various aspects of the not-for-profit industry including administrative, fund-raising and community outreach responsibilities, as well as having personal contact with the organization's clientele. Additionally, the student will be expected to utilize his or her leadership skills by initiating a substantial agency-based project, in conjunction with his or her site supervisor, that will serve as a tangible contribution to the overall organization. This course provides students with a directed work project experience. No prerequisite, although PS2001 and/or SO2001 is preferred. Quarter Credit Hours 4.5

SO2050 CULTURES OF AFRICA

This course gives students a grounding in the cultures of Sub-Saharan Africa. Students consider how the lives of Africans have been shaped by many forces: geographic, economic, religious, historical, political, linguistic and social. They become more familiar with many Sub-Saharan African cultures by examining films, television programs, literature, and newspapers from around the continent, in addition to more traditional academic sources. There is no prerequisite, but either SO2001 or SO2002 is recommended. Quarter Credit Hours 4.5

SO2060 DEVIANT BEHAVIOR

This course examines and attempts to explain various types of deviant behaviors and their repercussions. Students will be presented with the theoretical tenets of conflict theory, structural functionalism, symbolic interactions and other social explanations for deviant behaviors. Ethical and culturally relative mandates of sound social science will be included. Students will develop theories related to causality, condemnation and punishment. Prerequisite: SO2001 preferred. Quarter Credit Hours 4.5

SO3010 SOCIAL ISSUES IN CONTEMPORARY AMERICA

This course is designed to provide the student with a realistic understanding of contemporary social issues. The focus of the course will be on the origins, nature and interrelationships between the various topics. Students are encouraged to consider people and conditions in society that pose problems, and to attempt to develop solutions to those problems. (SL) Quarter Credit Hours 4.5

SPANISH

(School of Arts & Sciences)

SP1001 CONVERSATIONAL SPANISH I

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

SP1002 CONVERSATIONAL SPANISH II

This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and the exposure to Spanish-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions. Prerequisite: SP1001 or equivalent. Quarter Credit Hours 4.5

SP1003 CONVERSATIONAL SPANISH III

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice. Prerequisite: SP1002 or equivalent. Quarter Credit Hours 4.5

SP1011 CONVERSATIONAL SPANISH I: SPECIALIZED VOCABULARY

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

SP1H01 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

SP1H02 SPANISH II HONORS

This course is an intensive, honors-level course and is a continuation of Spanish I Honors. Emphasis will be placed on oral and written communication skills based on a strong foundation of grammar and vocabulary

building. Proper protocol for doing business in the Spanish-speaking world will be the focus of the culture modules. Prerequisite: SP1H01 or equivalent. Quarter Credit Hours 4.5

SP4001 LANGUAGE & CULTURE LAB — SPANISH PART I

This course, providing students with basic conversational skills in the Spanish language and an exposure to the cultural aspects of Spanish-speaking countries, is designed to enable those who have completed this course to do business more effectively in the Hispanic world. Quarter Credit Hours 1.0

SP4002 LANGUAGE & CULTURE LAB — SPANISH PART II

This course, providing students with basic conversational skills in the Spanish language and an exposure to the cultural aspects of Spanish-speaking countries, is designed to enable those who have completed this course to do business more effectively in the Hispanic world. Prerequisite: SP4001. Quarter Credit Hours 1.0

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

(The Hospitality College)

SF1001 INTRODUCTION TO SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

This course introduces students to the sports/entertainment/event management field. Emphasis is on the historical development, organizational structure and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers, performing arts centers and stadiums will also be discussed. Quarter Credit Hours 13.5

SF2010 FACILITIES MANAGEMENT

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. Prerequisites: SF1001 or RL1001 or HM1001 or FM1001 or TT1001. Quarter Credit Hours 4.5

SF2020 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. Quarter Credit Hours 4.5

SF3010 BOX OFFICE MANAGEMENT

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: FM2026, SF2010. Quarter Credit Hours 4.5

SF3020 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

SF3030 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: LD2001.

Quarter Credit Hours 4.5

SF3040 SPECIAL EVENTS: CEREMONY AND PROTOCOL

This course is designed to prepare students to successfully plan and execute ceremony- and protocol-sensitive events, such as social/life cycle events, governmental and political events, and hallmark events. Emphasis will be placed on the 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: SF2020.

Quarter Credit Hours 4.5

SF3045 MEDIA RELATIONS

This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies will be utilized in a laboratory environment. Emphasis will be placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations. Prerequisites: EN1021, EN1050.

Quarter Credit Hours 4.5

SF3050 SPORTS MARKETING

This course exposes students to fundamental marketing concepts in the sports industry. It defines various sports products, consumer markets and strategic market planning. Major topics covered include promotions, public relations, market research and sponsorships. Prerequisites: MT2001.

Quarter Credit Hours 4.5

SF3070 CONTEMPORARY ISSUES IN THE SPORTS/ENTERTAINMENT/EVENT INDUSTRY

This course identifies current trends and issues, and examines how they affect the management and operation of sports/entertainment/event entities. Students focus their study on the interdependence of sports, entertainment and events within the hospitality industry as a whole. Prerequisites: HM3080, LW2001, SF2010, SF2020.

Quarter Credit Hours 4.5

SF4050 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: HM3050, SF3070.

Quarter Credit Hours 4.5

SF4099 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. Prerequisites: SF4050.

Quarter Credit Hours 4.5

STUDENT SUCCESS

(Student Success Department)

SS0001 ACADEMIC DEVELOPMENT

This course is designed to introduce students to study strategies which help them become independent learners. Learning style analysis, memory techniques and anxiety reduction methods will be practiced.

Quarter Credit Hours 1.5 (Institutional)

TECHNICAL SCIENCE

(School of Technology)

TS1000 INTRODUCTION TO COMPUTERS

This course provides students with the basic understanding of computer equipment and procedures that the student encounters. Students gain practical knowledge of computing with hands-on use of word processing and the Internet.

Quarter Credit Hours 4.5

TS1010 MICROCOMPUTER APPLICATIONS

This "smart classroom" course presents microcomputer topics selected on the basis of local market demand. The computer topics of spreadsheet, database, and presentation graphics are delivered in "smart" classrooms that have computers for demonstration purposes. Students gain a level of comfort with the procedures and learn about their requirements and capabilities through the completion of out-of-class assignments. Prerequisite: CM1005 or TS1000 or equivalent.

Quarter Credit Hours 4.5

TRAVEL-TOURISM

(The Hospitality College)

TT1001 INTRODUCTION TO TRAVEL-TOURISM

This introductory course focuses on industry terminology and careers through a study of travel components which include: retail and wholesale agencies, tour management, customer relations, marketing and sales, as well as hotel, cruise, airline and resort related travel opportunities.

Quarter Credit Hours 4.5

TT1010 DESTINATION GEOGRAPHY I

An introductory course designed to acquaint the student with important destinations in the U.S., Canada, Mexico, South America and the Caribbean. The course discusses cultural, recreational and social significance to the traveler.

Quarter Credit Hours 4.5

TT1011 DESTINATION GEOGRAPHY II

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

Quarter Credit Hours 4.5

TT1025 TRAVEL SERVICE MANAGEMENT

This course acquaints students with the principles of management as they relate to the travel industry. Students identify management techniques and analyze their effects on the organization and its employees.

Prerequisite: TT1001, TT1010 or TT1011.

Quarter Credit Hours 4.5

TT1035 TRAVEL INFORMATION SYSTEMS

This course provides a comprehensive, hands-on system learning experience. Students become proficient in the use of current Airline Reporting Corporation (ARC) documentation, simulated CRS systems, Internet resources, as well as other technologies used for the management of related travel services. Students are able to understand the technological interactions within a Global Distribution System (GDS). Prerequisite: TT1025.

Quarter Credit Hours 4.5

TT2030 TOUR MANAGEMENT

This course is designed for students planning careers in tour guiding or tour operations. Topics include: tour operations, components of a tour, tour management positions, characteristics of a professional tour guide, the psychology of tour management and internal communications.

Quarter Credit Hours 4.5

TT2040 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: TT1001. (SL) (WI)

Quarter Credit Hours 4.5

TT2099 TRAVEL CENTER PRACTICUM

The travel practicum affords the student the opportunity to combine previous academic courses with a practical approach to various travel operations. Students receive hands-on experience while on rotation through Johnson & Wales practicum sites, including: American Express Travel Service, State of Rhode Island Visitors Information Center located at T.F. Green Airport, the Johnson & Wales Culinary Archives & Museum, Collette Tours, and the Blackstone Valley Tourism Council. Academic emphasis is placed on career responsibilities, budgeting, research, marketing, sales and promotion, as well as the use of communication systems. Students are required to plan and carry out a familiarization tour. Prerequisite: TT1035.

Quarter Credit Hours 13.5

TT3010 DYNAMICS OF TOURISM

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

Quarter Credit Hours 4.5

TT3020 ECOTOURISM

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

Quarter Credit Hours 4.5

TT3030 INTERNATIONAL POLICIES OF TOURISM

This is an intermediate-level course which is designed to 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: TT3010 or HM3015 or HM3025 or HM3035.

Quarter Credit Hours 4.5

TT3050 MANAGING NEGOTIATIONS IN THE SERVICE INDUSTRY

This intermediate-level course explores a variety of travel and tourism negotiations and interactions ranging from cooperative to competitive, two-person to large-group negotiations, as well as equal and unequal power positions. It offers the skills necessary to recognize situations, within the travel-tourism industry, which call for bargaining. The process involved in negotiations is discussed, and how to analyze, plan and carry out a successful negotiation. Prerequisite: Junior status.

Quarter Credit Hours 4.5

TT3070 CONTEMPORARY ISSUES IN TOURISM

This course identifies contemporary issues pertaining to the tourism industry. Emphasis is placed on the student's ability to investigate, analyze and discuss current trends and issues pertinent to the industry currently and in the future. Prerequisites: EC1001 or EC1H01, TT3010 or HM3015 or HM3025 or HM3035.

Quarter Credit Hours 4.5

TT4010 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. Prerequisites: EC2002 or EC1H01, TT3010.

Quarter Credit Hours 4.5

TT4011 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. Prerequisites: HM3050 or MK1001. (WI)

Quarter Credit Hours 4.5

TT4015 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: TT3030.

Quarter Credit Hours 4.5

TT4060 TOURISM MANAGEMENT SEMINAR

This capstone course culminates the theoretical training for the advanced student of tourism. Essential elements of tourism development, planning and marketing issues will be discussed. Individual research and current industry issues will be presented in the course. Prerequisites: HM3050 or MK1001 and TT4010.

Quarter Credit Hours 4.5

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Index

A

Abbott Park Place	21
Absences	42, 61
Academic Achievement	58
Academic Affairs Directory Listing	235
Academic Appeal Procedure	60
Academic Awards	65
Academic Calendar	3
Academic Center	22
Academic Center Computer Labs	25
Academic Convocation	65
Academic Counseling	69
Academic Directory Listings	220
Academic Dismissal	59
Academic Facilities	22, 23
Academic Functions	65
Academic Guidance	69
Academic Information	57
Academic Probation	58
Academic Progress	58
Academic Qualifications	32
Academic Suspension	59
ACCESS	33, 45, 66
Accident Insurance	45
Accounting	76
Accounting Association	73
Accounting Course Descriptions	170
Accounting Practicum	17
Accounts Payable	22
Accreditations	7
ACE (Airport Center East)	26, 28
Additional Campuses	29
Administration Directory Listing	235
Administrative Management	81
Administrative Offices	22, 23, 24
Admission	32
Admissions Directory Listing	237
Admissions Information	32
Admissions Representatives	38
Advanced Standing	36
Advancement Directory Listing	235
Advancement Office	22
Advertising Communications	82
Advertising Communications Course Descriptions	172
Affiliations	7
Airport	21, 42
Airport Center East (ACE)	26, 28
Alan Shawn Feinstein Community Service Center	233
Alan Shawn Feinstein Enriching America Program	18
Alan Shawn Feinstein Graduate School	28
Alan Shawn Feinstein Graduate School Directory Listing	232
Alcohol on Campus	41
Alpha Beta Gamma (National Honor Society) Scholarship	51
Alpha Beta Kappa	64
Alpha Phi Alpha Fraternity	74
Alpha Sigma Tau Sorority	74
Alpha-Numeric Course Numbering System	169
Alumni Award	65
American Advertising Federation	73
American College of Healthcare Administrators	73
American Culinary Federation, Jr. Chapter	73
American Express One	27
American Marketing Association	73
Amtrak	42
Annual Payments	46
Answers to Common Questions	40
Application Information	32
Applied Computer Science	83
Applied Mathematics Concentration	163
Applying for Financial Aid	48
Apprenti Cuisinier Award	65
Arcade, The	22
Area Churches	41
Art Course Descriptions	173
Articulation Agreements	38
Assistance	69
Assistant Resident Director	56
Associate Degrees	4, 5, 6
Athletic Facilities	75
Athletics	22, 23, 75
Attendance	42, 57
Audiovisual	22
Authorized Absence	57
Auxiliary Student Officer Program	72
Awards	65
AXT/ESD Honor Societies Awards	66
B	
Bachelor's Degrees	4, 5, 6
Bakeshops	23
Baking & Pastry Arts	83
Baking & Pastry Arts Bachelor of Science Degree	84
Baking & Pastry Arts Course Descriptions	174
Baking & Pastry Arts Internship	16
Banking	41
Baseball	75
Basketball	75
Beaches	42
Billing	44
Black Student Union	73
Board of Trustees	218
Bonanza Bus Terminal	42
Books and Supplies	45

Bookstores	16, 22, 23, 27
Boston, Mass.	21
Bus Schedules	42
Bus Stations	21, 42
Business Administration	87
Business Course Descriptions	174
Business Professionals of America	73
Business Professionals of America (BPA) Scholarship	51
Business Programming Concentration	168
Business Programs.....	4

C

CAFE (Culinary Arts Food Service Exposition)	23
CAFE Commons	27
Cake Decorating Club	73
Calendar	3
Campus Diversity Office	71, 236
Campus Ministry.....	73
Campuses.....	20, 29
Cape Cod, Mass.	21
Cape Verdean Association.....	73
Career Development	22, 68
Career Development Directory Listing.....	236
Career Education	13
Career Electives for Equine Majors.....	108
Career Electives for Retail Marketing & Management Majors	152
Career Explorations Scholarship	52
Career Prerequisites	62
Career Sampler	34
Career Studies Program	17, 179
Career Through Culinary Arts Programs (C-CAP)	52
Career Writing Concentration	163
Caribbean Students Association	73
Casino and Gaming Operations Concentration	165
Cars	43
CAT	73
Catholic Youth Organization/Youth Ministry (CYO) Scholarship	52
Center for Leadership Studies	19
Certificate in Paralegal Studies	143
Challenge Examinations	35
Challenged Students.....	69
Chancellor Scholarship	52
Charleston, S.C., Campus.....	20, 24, 29
Charter	7, 20
Cheerleading	75
Chestnut's	22, 28
Chinese Students Association	73
Chippers Club	73
Christian Student Fellowship	73
Churches	41
Citizens Bank Center for Student Involvement	22
Class Selection	43
CLEP Examinations	35

Climate	40
Clothing	40
Club Adventure	73
Co-ed Sports	75
Co-op (Cooperative Education)	18, 54, 68, 84, 95, 179
College of Business	4
College of Business Affiliations	9
College of Business Directory Listing	220
College of Culinary Arts.....	5, 21, 23
College of Culinary Arts Advisory Council.....	224
College of Culinary Arts Affiliations.....	9
College of Culinary Arts Directory Listing.....	223
College Republicans	73
College-Level Examination Program (CLEP)	35
Collegiate Academic Scholarship	52
Collegiate Ambassador Team (CAT)	73
Collegiate Honors Society	73
Colorado Campus.....	21, 30
Commencement	61
Commercial Recreation Concentration	165
Committee on Academic Standing	58, 60, 61
Commonly Asked Questions	40
Commons, The	23
Communications/Public Relations Directory Listing	236
Community Leadership Certificate Program	63
Computer Laboratories	22, 24, 25
Computer/Business Applications	88
Computer/Business Applications Course Descriptions	175
Computer Graphics Course Descriptions.....	176
Computer Graphics & New Media	89
Computer Science Course Descriptions	176
Computerized Drafting.....	91
Computerized Drafting Concentration	168
Computerized Drafting Course Descriptions	178
Concentrations.....	19, 62, 163
Concentrations, Declaring Your	163
Congressional Internships	18
Connecticut Chef's Association	56
Continuation.....	59
Continuing Education	19
Cooperative Education (Co-op).....	18, 54, 68, 84, 95, 179
Core Values	13
Counseling.....	69
Course Descriptions	169
Course Numbering System	169
Credit.....	59
Credit for College Programs	36
Creole Club	73
Criminal Justice	93
Criminal Justice Practicum/Externship	17
Cross Country.....	75
Culinary Admissions	23
Culinary Advanced Standing.....	36
Culinary Archives & Museum	24, 28

Culinary Arts	95
Culinary Arts Advisory Council	224
Culinary Arts Bachelor of Science Degree	97
Culinary Arts Course Descriptions	179
Culinary Arts Food Service Exposition (CAFE)	23
Culinary Arts Internship	16
Culinary International Exchange	96
Culinary Nutrition	98
Culinary Nutrition Course Descriptions	182
Curfew	41
Curriculum	15

D

Database Management Concentration	168
David Friedman Center	23
Deans	23
Dean's List	62
DECA	73
DECA Scholarship	52
Declaration and Certification of Financial Support	36
Delta Epsilon Chi (DECA)	73
Delta Phi Epsilon Sorority	74
Delta Sigma Phi Fraternity	74
Delta Sigma Theta Sorority	74
Departmental Challenge Examinations	35
Deposits and Other Fees	44
Desktop Publishing Concentration	168
Diet	41
Dining Facilities	27, 41
Dining Rooms	22
Directories	218
Disabled Students	4, 14, 31, 68, 69
Dismissal	58, 59
Distinguished Visiting Chef Scholarship	54
Distinguished Visiting Professor Scholarship	52
Doctoral Program	29
Dollars for Scholars	56
Dominican Student Association	73
Dorrance Street	22
Downcity Campus	22
Dr. Leah Powers-McGarr Scholarship	54
Dr. Morris J.W. Gaebe Award	66
Dr. Sam Postbrief Award	66
Drinking Age in R.I.	41

E

Early Admissions	33
East Hall	23, 26
Economics Course Descriptions	182
Education for Careers	13
Education for Life	14
Educational Expenses	44
Edward D. Fuller Jr. Award	66
Electives for Equine Majors	108
Electronics Engineering	99
Electronics Engineering Course Descriptions	183

Electronics Technology	100
Electronics Technology Course Descriptions	184
Ellsworth M. Statler Scholarship	55
Employee Tuition Scholarship	52
English Course Descriptions	185
English Language Institute	70
English Language Institute Course Descriptions	186
Entertainment Management Concentration	165
Entrepreneurial Practicum	17
Entrepreneurial Ventures Club	73
Entrepreneurship	102
Entrepreneurship Concentration	165
Entrepreneurship Course Descriptions	187
Environmental Science Concentration	163
Equine Business Management	105
Equine Business Management/Riding	108
Equine Center	28, 105
Equine Club	73
Equine Course Descriptions	188
Equine Extracurricular Activities	108
Equine Facility	105
Equine Practicum	17
Equine Studies	110
ESL Grant	52
Exams	3
Extension Courses	45
External Affairs Directory Listing	236
Externships	15, 16

F

Facilities Management/Physical Plant Directory Listing	236
FAFSA	44, 48
Fall Term	3
FAM (Familiarization) Tour	18
Family, Career and Community Leaders of America	52
Family Scholarship	52
Fantasy League	73
Fashion & Retailing Internship	16
Fashion Concentration	167
Fashion Merchandising	111
FAST (Freshmen Advanced Study Track) Program	36
FBLA	74
Federal Pell Grant	50
Federal Perkins Loans	50
Federal Subsidized Stafford Loan	50
Federal Supplemental Educational Opportunity Grant	50
Federal Unsubsidized Stafford Loan	50
Federal Work-Study Program	50
Fees	44
Feinstein Community Service Center	232
Feinstein Enriching America Program	14, 18, 61
Feinstein Graduate School	18, 28

Feinstein Graduate School Affiliations	11
Feinstein Graduate School	
Directory Listing	232
Fellow Scholarship Program.....	56, 85, 96
Finance Directory Listing	236
Financial Aid.....	44, 50
Financial Obligations	47
Financial Planning.....	47
Financial Services Management.....	113
Financial Services Management	
Concentration	167
Financial Services Management	
Course Descriptions	190
Florida Campus	20, 22, 30
Food	41
Food & Beverage Concentration.....	165
Food & Beverage Management	116
Food Marketing.....	118
Food Service Entrepreneurship	119
Food Service Management	120
Food Service Management	
Course Descriptions	191
Food Service Academic Studies.....	22
Food Service Programs	14
Founders' Trophy	65
Four-Year Programs.....	4
Fraternities.....	74
Free Application for	
Federal Student Aid (FAFSA)	48
French Course Descriptions.....	193
Freshman Advanced Study Track	
(FAST) Program	36
Friends of Escoffier Society	73
Future Business Leaders	
of America (FBLA)	74
Future Business Leaders of America	
Scholarship.....	53
Future Farmers of America (FFA)	74
Future Farmers of America Scholarship	53

G

Gaebe Eagle Scout Award	53
Gay, Lesbian and Bisexual Alliance	74
General Fee	44
General Refund Policy	46
General Studies	19
German Course Descriptions	193
Gladding's	16, 27, 221
Global Perspectives Concentration	163
Golden Quill Honor Society	64
Golf	75
Gothenburg, Sweden Campus	20, 31
Government Externship	18
GP (Grade Pending).....	60
GPA Required for Graduation	61
Grade Pending (GP).....	60
Grade Requirements	33
Grading System	57
Graduate Programs at J&W	20, 28
Graduation Requirements	61

Grants	50
Greek Organizations	74
Greyhound Bus Lines	42
Groove Phi Groove Social Fellowship	74
Guaranteed Tuition Plan	45
Guests.....	40
Guide to the Alpha-Numeric	
Course Numbering System.....	169
Gymnasiums	22, 23

H

Handicapped Students	4, 14, 31, 68, 69
Harborside Academic Center (HAC)	23
Health Insurance	45
Health Services	22, 42, 70
High School Transcript	32
Hillel	74
History Concentration	163
History Course Descriptions	194
History of University	20
Hit Squad.....	74
Honor Societies	64
Honors.....	61
Honors Program	34, 62
Hospitality Center	23, 26
Hospitality College	5, 21
Hospitality College Advisory Council	226
Hospitality College Affiliations	10
Hospitality College Directory Listing	225
Hospitality Management	123
Hospitality Management	
Course Descriptions	194
Hospitality Programs	15
Hospitality Sales & Meeting	
Management Concentration	166
Hospitals	43
Hotel Internship	16
Hotel Management	126
Housing Contract	40
Human Resource Management	
Concentration	167
Human Resources and Payroll	236

I

I (Incomplete).....	59
IFSEA.....	56, 74
IHM Business School	20
Illness	42
Imperial Hall.....	25
Incomplete (I).....	59
Independent Students.....	47
Information Booth.....	27
Information Science	129
Information Science	
Course Descriptions	197
Information Technology	
Course Descriptions	199
Information Technology	
Directory Listing	236

Insurance	45
Intercollegiate Sports	75
Interdenominational Chapel	22
International Admissions	21, 36
International Association of Culinary Professionals (IACP) Scholarship	56
International Baccalaureate	37
International Baking & Pastry Institute®	23
International Business	130
International Business Course Descriptions	200
International Center Directory Listing	236
International Club	74
International Experiential Learning	17
International Food Service Executives Association	56, 74
International Hotel & Tourism Management	132
International Hotel & Tourism Management Course Descriptions	200
International Student Services	70
International Students	36
International Transfer Admissions	37
Internships	16
Investment Association	74

J

Johansson's Bakery	28
John Hazen White Center for Arts & Sciences	19, 22
John Hazen White School of Arts & Sciences Affiliations	8
John Hazen White School of Arts & Sciences Directory Listing	228
Johnson & Wales Inn	27
Johnson Hall	22
Junior Achievement (JA)	53, 74

K

Kappa Alpha Psi Fraternity	74
Kinsley Building	22
Kitchens	23

L

Languages	62
Late Registration Fee	44
Latino American Club	74
Laundry Facilities	40
Law Course Descriptions	201
Leadership Studies Concentration	164
Leadership Studies Course Descriptions	204
Learning Centers	22, 23, 68
Leaves of Absence	61
Legal Issues Concentration	167
Legal/Community Directory Listing	236
Legislative Charter	7, 20
Letter Grades	57
Libraries	23
Library Directory Listing	233

Literature Concentration	164
Literature Course Descriptions	204
Living Off Campus	40
Loans	50, 51
Lodging Management Scholarship	53

M

Make-up Classes	57
Malaysian Student Association	74
Management	135
Management Course Descriptions	205
Marketing	138
Marketing Club	74
Marketing Course Descriptions	206
Marketing Externship/Practicum	17
Martin Luther King Jr. Scholarship	53
Math Placement	34
Mathematics Course Descriptions	207
Maximum Program Length	58
Mayor Avedisian (of Warwick, RI) Scholarship	53
Mayor Cianci (of Providence, RI) Scholarship	53
Mayor's Internship Program	18
McNulty Hall	25
Meal Plan	27
Meals	41
Medical Records	70
Medication	70
Members of the Corporation	219
Men's Sports	75
Minden Hall	25
Minimum Academic Achievement	58
Minimum Grade Requirements	33
Missing Class (Religious Observance)	42
Mission Statement	13
Monday Holidays	57
Monthly Payment Plan	46
Multicultural Center	71
Multimedia Concentration	168
Muslim Student Association	74

N

Narragansett House	23
National Association for the Advancement of Colored People	74
National High School Recipe Contest	53
National Society of Black Engineers	74
National Society of Minorities in Hospitality	74
National Student Organizations (NSO)	25
Networking Concentration	168
New Club	27
New England Association of Schools and Colleges, Inc. (NEAS&C)	7, 20
Newman Club	74
Newport	42
Nondiscrimination Notice	66
Norfolk, Va., Campus	22, 29

North Miami, Fla., Campus	20, 22, 30
Notice of Nondiscrimination.....	66
Nurses.....	22, 70
Nutrition Society	74

O

Off-Campus Living.....	40, 72
Office of Campus Diversity	71, 236
Office of Human Resources and Payroll Directory Listing.....	236
Officers of the Corporation	218
Operations Management Concentration.....	167
Organizations	73
Orientation.....	65, 71
Orientation Fee.....	44
Outcomes Assessment	13
Outstanding Student Leader of the Year Competition	53
Overnight Guests	40

P

PAR Building.....	22
Paralegal Studies	143
Paralegal Studies Certificate	143
Paramount Building.....	23
Parent Loan Program for Undergraduate Students (PLUS)	51
Parking	43
Pass/Fail	60
Payment Options	46
Payroll/Personnel	22
Peer Tutoring	68, 69
Pell Grant.....	50
Perkins Loans	50
Personal Banking	41
Personal Counseling	69
Personal Vehicles	43
Phi Beta Lambda (FBLA)	74
Phi Beta Sigma Fraternity	74
Phi Kappa Sigma Fraternity	74
Phi Sigma Sigma Sorority	74
Phi Theta Kappa (National Honor Society) Scholarship.....	54
Philosophy Course Descriptions.....	208
Philosophy of Career Education	14
Physical Science Concentration	164
Physician	42, 70
Placement	34
Plantations Hall	22
PLUS	51
Political Science Concentration	164
Political Science Course Descriptions.....	209
Portfolio Assessment	35, 60
Practicum Facilities	27
Practicum Properties Directory Listing.	237
Practicum Pyramid Award	66
Practicums.....	15, 16
Presidential Academic Scholarship.....	54
President's Trophy	65

Prior Learning Assessment	35
Pro Rata Withdrawal Credit Policy	46
Probation	58
Professional Development Course Descriptions	209
Professional Tutoring	69
Proficiency Tests	34
Program Length	58
Programming Concentration.....	168
Programs of Study	4, 76
Project Renaissance Directory Listing.....	237
Prolonged Absences	57
Providence, R.I.	21, 38, 41
Pro-Start Scholarship	54
Psychology Concentration	164
Psychology Course Descriptions.....	209
Public Transportation	42
Purposes of J&W	13

R

Radisson Airport Hotel	27
Recreation and Athletic Center	23, 75
Recreation/Leisure Management.....	146
Recreation/Leisure Management Course Descriptions	210
Recreation/Leisure Management Internship	16
Recreational Programs	75
Refrigerators	41
Refunds	46
Registrar	22, 43
Registrars Directory Listing	237
Reinstatement	59
Religion Course Description.....	211
Religious Observance	41
Religious Services	41
Remedial Courses	61
Renaissance Hall	25
Research	22, 23
Reservation Deposit	44
Residence Hall Deposit.....	44
Residence Halls	25, 40
Resident Assistants	56, 72
Residential Life	40, 72
Resort Management Concentration	166
Restaurant Management.....	149
Retail Concentration	167
Retail Course Descriptions	211
Retail Internship	16
Retail Marketing & Management	151
Revision of Catalog.....	1
Rhode Island	40
Rhode Island Public Transit Authority (RIPTA)	42
Rhode Island State Government Intern Program	18
Rhode Island State Scholarship & Grant Program	55
Richmond Street.....	21
Room & Board	26, 44

Roommates	40
Rooms Division Management	
Concentration	166
Rotaract International	74

S

S/U (Satisfactory/Unsatisfactory)	60
Safety & Security	40, 72
Sailing Club	74
Sales & Marketing Executives Club	74
SAT and ACT	33
Satisfactory Academic Progress	58
Satisfactory/Unsatisfactory (S/U)	60
Saucier Club	74
Schedules	57
School of Arts & Sciences	19, 22
School of Arts & Sciences Affiliations	8
School of Arts & Sciences	
Directory Listing	228
School of Technology	6, 21, 22
School of Technology Affiliations	10
School of Technology Directory Listing	227
Science Concentration	164
Science Course Descriptions	212
Secondary School Record	32
Secretarial Course Descriptions	214
Security	40, 72
Seekonk, Mass.	27
Selective Career Cooperative	
Education (Co-op)	18
SEOG	48
Service Learning Course Descriptions	214
SHARP (Special Honors	
and Rewards Program)	15, 64
Shuttle Bus	21
Sigma Delta Tau Sorority	74
Sigma Gamma Rho Sorority	74
Sigma Lambda Beta Fraternity	74
Sigma Lambda Gamma Sorority	74
Sigma Lambda Upsilon/Senoritas	
Latinas Unidas Sorority Inc.	74
Sigma Pi Fraternity	74
Sigma Sigma Sigma Sorority	74
Silver Key Honor Society	64
Ski Club	74
SkillsUSA-VICA	54
Snowden Hall	26
SOAR	74
Soccer	75
Society for the Advancement	
of Management	74
Society of Hosteurs	74
Sociology Concentration	164
Sociology Course Descriptions	214
Softball	75
Sororities	74
South Carolina Campus	20, 24, 29
South Hall	26
Spanish Course Descriptions	215
Special Functions Club	74

Special Functions Team Award	66
Special Honors And Rewards	
Program (SHARP)	14, 64
Special Menus	41
Special Needs Students	4, 14, 31, 68, 69
Sports	75
Sports/Entertainment/Event	
Management	153
Sports/Entertainment/Event Management	
Course Descriptions	215
Sports/Entertainment/Event	
Management Externship	16
Sports Management Concentration	166
Spring Term	3
Stafford Loans	50
Standardized Testing	34
State Airport	21, 42
State Bus System	42
State Grants	50
State Grants/Scholarships	55
Storeroom	23
Stress Management	68
Student Activities	73
Student Affairs Affiliations	11
Student Affairs Directory Listing	237
Student Assistant Employment Program	56
Student Clubs	73
Student Employment	22
Student Financial Services	22, 47, 237
Student Financial Services	
Directory Listing	237
Student Health Insurance	45
Student Housing	72
Student I.D.	40, 43
Student Medical Records	70
Student Organizations	73
Student Recognition Night	65
Student Services	68
Student Success	15, 21, 68
Student Success Course Description	216
Student Success Directory Listing	234
Students Organized Against Racism	
(SOAR)	74
Subsidized Stafford Loan	50
Successful Course Completion	58
Summer Abroad Program	17
Summer Orientation Program	71
Summer Sessions	3, 57
Summer Work Experience Program	
(SWEP)	68
Summer Work Experience Scholarship	55
Supplemental Educational	
Opportunity Grant (SEOG)	48
Supplies	45
Support Groups	69
Sweden Campus	31
SYSCO & Premier Suppliers Scholarship. ..	55
Systems Engineering Concentration	168

T

T.F. Green State Airport.....	27, 42
Tau Epsilon Phi Fraternity	74
Tau Kappa Epsilon Fraternity	74
Tax and Immigration Seminars.....	71
Teaching Assistant Scholarship Program	56, 84, 96
Technical Science Course Descriptions ..	216
Technology Programs	14
Technology Services Management	155
Technology Students Association (TSA)	54
Temperature.....	40
Tennis	75
Term Payments.....	46
Termination	58
Test Of English as a Foreign Language (TOEFL).....	36, 37
Test Scores	33
Testing.....	34
Textbook Sales/Buy-Back Program.....	45
The American Hotel Foundation	56
The Educational Foundation of the National Restaurant Association	56
The Hospitality College	5, 21
The Hospitality College Advisory Council	226
The Hospitality College Affiliations	10
The Hospitality College Directory Listing	225
Theater Arts	74
Three-Term Schedule	15
Time Management	68
TOEFL (Test of English as a Foreign Language).....	36, 37
Tour Management Operations Concentration	166
Tourism Planning and Development Concentration	166
Train Station	21, 42
Transcripts	44
Transfer Admissions	33
Transfer Admissions (International Students)	37
Transfer Scholarship	54
Transfer Students.....	33
Transportation	42
Travel & Tourism Club	74
Travel Arrangements.....	42
Travel-Tourism Course Descriptions	216
Travel-Tourism Management	156
Traveling to Providence	38
Trustees' Awards	65
Tuition Exchange Scholarship	54
Tuition & Fees	44
Tuition Deposit	33, 44
Tuition Withdrawal Credit Policy	46
Tutoring	14, 68
Two-Plus-Two Programs	4, 15

U

Undeclared Major	14, 34, 159
Uniforms	40
United Ensemble Gospel Choir	74
University Administration Directory Listings	235
University Affiliations.....	7
University Bookstores	16, 22, 23, 27
University Club	27
University Hall	22
University Involvement Board	74
University Office Directory Listing	219
University Recreation and Athletic Center	23, 75
University Planning Directory Listing	237
University Transportation System	42
University Withdrawal Credit Policy	46
Unsubsidized Stafford Loan.....	50

V

Veterans	7
Vilma Gatta Triangolo Alumni House	23
Virginia Campus	22, 29
Visitor's Log	40
Visitors to Residence Halls	40
Vocational Industrial Clubs of America (VICA)	74
Volleyball	75

W

W (Withdrawal)	60
W/P (Withdrawal/Pass).....	60
Wall Street Journal Award	66
Web Management and Internet Commerce	161
Web Site Development	162
Weekend Meal Plan	41, 44
West Hall	26
Westminster Street.....	22
Weybosset Street	22
Who's Who.....	66
Wilfred N. Lavallee Award	66
Winter Holiday Break.....	3
Winter Term	3
Withdrawal (W)	60
Withdrawal Credit Policy	46
Withdrawal/Pass (W/P)	60
Women's Sports	75
Work-Study	50
Workshops in Stress Management.....	60
Wrestling	75
Writing Across the Curriculum	19

X

Xavier Complex.....	22, 26
---------------------	--------

Z

Zeta Beta Tau Fraternity	74
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Produced by University Publications
February 2002
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